



5^a Edizione
Coppa del Mondo della Gelateria
Gelato World Cup 2012

**COPPA DEL MONDO DELLA GELATERIA
(CMG)
5TH EDITION, RIMINI, SIGEP 2012**

REGULATION

1. INSCRIPTIONS

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www.coppamondogelateria.com

2. PARTICIPATION

The Competition is biennial and is open to all the countries of the world: however, the nation winning two consecutive editions will not be allowed to participate to the following one; if it wants, it will be allowed to compete again after having skipped a turn.

The enrolment is free.

The competition is open to the **first 12** (twelve) teams applying **by and not later than September 15th, 2011**. The nations accepting all paragraphs of the actual regulation will have the right to participate. Every team will be made up of 4 (four) gelato makers and 1 (one) team President.

The **Jury** will be made up of the President of every participating team.

The Organisation will bear all the travel and hotel (Bed & Breakfast) expenses, previously agreed with the administrative office **by and not later than 15th November 2011**, including:

- Accommodation in a double hotel room with B & B treatment from Friday to Wednesday;
- Flat-rate reimbursement at market price of the air ticket in touring class on exhibition of a travel document

or

- Kilometrical reimbursement according to ACI fee only for 1 (ONE) car per team.

3. THEME OF THE COMPETITION AND RECIPE BOOK

The theme of the competition is free, it must coincide with the work made by the team. Moreover, every team must hand out:

- 30 recipe books in English and 30 recipe books in Italian with the title of the chosen theme in papyry form and word;
- Upon joining, short biographies in English by Email (word, max. 1000 keystrokes each) with photos of the team members.

The Organisation will not give back the recipes, the biographies and the photos, and it reserves the right to publish them. *In case of in-observance of these rules the team may get a penalty.*

4. CLOTHING

Every participant of the competition, as well as the team President, must have:

- 2 (two) laboratory uniform: jacket (provided by the Organisation) and black trousers;
- 1 (one) official uniform: jacket (provided by the Organisation) and black trousers for meetings and photos with authorities, press, sponsor.

The Organisation will give to every participant 3 (three) jackets.

The jackets **sizes** and the **names** of the competitors must be sent to the organisation **by and not later than the enrolment date**.

It is strictly forbidden to expose on the competition field any machinery, material and advertising not concerning the official sponsors of the competition; this is worth for brands or logos on jacket, hat, apron and so on as well. ***As a penalty the team may be disqualified from the President of the Jury.***

5. WORKING SPACES AND EQUIPMENTS

Every team will have:

- 1 dressing room and depository
- 1 working space in front of the public
- 1 pasteurizer
- 1 triptych
- 1 blast chiller
- 1 planetary mixer
- 1 microwave oven
- 1 infra-red griddle
- 1 electronic balance
- 3 gelato tray for the proof of the decorated tray

All the teams will have at their disposal shared machines in collective place like:

- 1 two-door positive cupboard to be shared with another team
- 1 two-door negative cupboard to be shared with another team
- 1 horizontal expositive cabinet for the decorated gelato trays
- 1 air oven

6. RAW MATERIALS AND PRODUCTS AT DISPOSAL

- 1 ice block of cm 30X50X60
- Whole pasteurized milk
- Pasteurized cream
- Pasteurized and fresh eggs
- Saccharine
- Dextrose
- Malt dextrines
- Milk proteins
- Glucose syrup 42 De.
- Coverings (white, milk, dark)

All the other products and raw materials not included in this list, but necessary to the teams' own working program, must compulsorily be brought from the candidates themselves, and they must have no brands or logos.

7. COMPETITION TRIALS

7.a Decorated cups for table service

A range gelatos presented in a cup (maximum size of the diameter cm 20, height free). Preparing of n. 14 cups, which must have the same shape and the same free decoration.

7.b Gelato cake

Gelato cake with at least 3 flavours; it is possible to insert:

parfaits (semifreddo)

fruit pallet

almond crunchy decorations

sponge-cake

candied fruit

etc.

The shape is free. Preparation of n. 3 cakes (1 – one – for tasting + 1 – one – for the presentation + 1 – one – for official photo), min. 12 portions each. The decoration is free.

7.c Decorated tubs

Decoration of n. 3 – three – one-flavour gelato tray. The subject of the decoration is free, but it has to be pertaining to the chosen theme.

The table-gelato to be tasted by the Jury will be served in a generic cup (provided from the Organisation)

7.d Gelato cone

Preparation of n.14 gelato cones, it must be made of only one flavour and its garnish is free, but pertaining to the chosen theme. The decorations must be realised with edible raw materials (for example sugar, fruit, chocolate, flower petals and so on). The preparation of the cone is free, but it has to be done with edible ingredients (like wafer, chocolate, sugar and so on). However, some kinds of classic cones with printed wafer will be at disposal.

7.e Entrée

Preparation of n.2 different plates, with a kind of gastronomic gelato ("salt") and one gastronomic preparation hot or cold.

8. ARTISTIC PIECES OF PRESENTATION

****IN GELATO***

Creation of a centrepiece for big buffets. The gelato taste is: **Milk ice** (white; made of milk, cream, and sugars). The Milk ice gelato may be creamed with butter and modelled from the teams the day before the competition.

The Milk ice gelato may be hand-modelled or moulded from a casting, in order to realise an artistic composition that will be embellished with food decorations:

Sugar

Chocolate

fresh fruit

wafers

candied fruit and flowers.

For the finish it is allowed to use airbrushes and spray guns.

The sculpture must be held from the ice clog which must be carved and decorated with a maximum size of cm 30x50x60.

****IN CHOCOLATE***

A stand made of chocolate, coherent with the chosen theme, for the presentation of the gelato cake. The shape is free.

It is not allowed to bring already prepared elements.

9. RESERVES

The Organising Committee of CMG, in particular cases or under circumstances beyond one's control, reserves the right to modify the Regulation of the Competition.

The Organising Committee reserves moreover the right to cancel the Competition under circumstances beyond one's control. The calculation of the Jury votes may not be contested and they will be published on the website of CMG.

10. PRICES

First team

Coppa del Mondo della Gelateria trophy (one for each team member)

Diploma with gold medal

Monetary price

Second team

Diploma with silver medal

Monetary price

Third team

Diploma with bronze medal

Monetary price

In case of even score, the relative price will be divided between the teams and given ex aequo.

All the other teams will have the right to a medal and to the participation diploma.

REMARK:

More information about the points of the Regulation will be communicated to the enrolled teams in good time and published on www.coppamondogelateria.it.