



**SIGEP**  
WORLD

18–22 January 2025  
Rimini, Italy

# GELATO EUROPE CUP 2025 – THECNICAL SPECIFICATION

## 1. Fruit Mystery Box

The teams will have to prepare a single gelato flavour (about 3 kilos).

The gelato, water-based, must be created and made with a type of frozen fruit pulp sealed in a box by the notary, drawn by the contestants of each team and disclosed to the contestant only at the start of the competition.

In addition:

- A market of fresh vegetable products, herbs, spices, etc., is available, mandatory in the competition for the production of the gelato in combination with the extracted product
- The gelato will be presented to the jury on a moulded cone or traditional cup or cone (confirmation will be given before the competition as it depends on sponsors) without decoration.
- The team must also submit the well-described recipe to the Jury by the end of the competition, writing it in block letters on a form provided by the Management.
- It is only during this test that the team may briefly consult with the Team Manager.
- Teams are obliged to present the gelato to the Jury within 4 minutes after the exit time.



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Saturday 18	MISTERY BOX	FRUIT			
TEAM	DRAWING	TEAM	PRESENTATION WITHOUT PENALTY		PRESENTATION WITH PENALTY
1	10.00		11.00	11.04	11.06
2	10.10		11.10	11.14	11.16
3	10.20		11.20	11.24	11.26
4	10.30		11.30	11.34	11.36
5	10.40		11.40	11.44	11.46
6	10.50		11.50	11.54	11.56
7	11.00		12.00	12.04	12.06
8	11.10		12.10	12.14	12.16

## 2. Gelato cake

Contestants shall prepare two identical gelato cakes decorated with a minimum of 1 and a maximum of 3 gelato flavours with a free mould, from which at least 8 portions must be obtained. Any addition of the following is permitted: parfaits, fruit palettes, sauces, crispy bases, biscuits, candied fruit. The cake must be produced using the ingredients provided by the sponsoring semi-finished product company.

The food decorations can be produced with a choice of:

- Chocolate
- Pulled sugar
- Carved fresh fruit



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The contestants will have to prepare 2 identical decorated gelato cakes specifically

- 1 decorated cake for cutting
- 1 decorated cake for the photographer's official photo

Furthermore:

- The shape is free and decorations must be relevant to the chosen theme.
- All decorations must be produced on the competition field
- A team member is responsible for cake cutting. The team must provide the knife and plate.

Saturday 18	Gelato cake				
Teams	Time	alle ore			
			Presentation Cut service		with penalty
1	13.00		13.08		13.12
2	13.15		13.23		13.27
3	13.30		13.38		13.42
4	13.45		13.53		13.57
5	14.00		14.08		14.12
6	14.15		14.23		14.27
7	14.30		14.38		14.42
8	14.45		14.53		14.57



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### 3. 'Upcycled gelato' tub

Contestants must prepare two tubs (approx. 8 kg of gelato) on a milk or water basis using at least one of the waste products provided by the competition management or brought in directly by the teams.

It will be possible to use all ingredients from the store and sponsors.

Teams may use other waste products from their own laboratory tradition. These ingredients must be declared in the recipes to be submitted by the deadline and are subject to approval by the commissars.

The management will provide

- a. Fruit with edible peel (apples, pears, citrus fruits...)
- b. Bisquit or sponge cake
- c. Panettone or pandoro cakes
- d. Nougat
- e. Panforte

The teams must produce:

- 1 decorated tub, with a simple decoration relative to the chosen waste product, presented to the Jury for aesthetic evaluation and then displayed to the public in a dedicated showcase. The same tub will be available to the photographer for the official photo.
- 1 undecorated tub is used for tasting by the Technical Jury, and served in a generic cup provided by the sponsor.

The decorations, which must be edible, can be produced with, at your choice:

- Chocolate
- Pulled sugar
- Carved fresh fruit



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In addition:

- All decorations must be produced on the competition field.
- The dimensions of the steel tub provided by the Management are mm 360x250 h 80.
- The gelato tasting at the Jury table is served in a generic cup or cone, provided by the Organisation. Confirmation will be given before the competition as it depends on sponsors.

<b>Saturday 18</b>	<b>Tub Presentation</b>		
<b>Teams</b>	<b>Time</b>	<b>Without penalty</b>	<b>With penalty for each minute until</b>
<b>1</b>	<b>15.30</b>	<b>15.34</b>	<b>15.36</b>
<b>2</b>	<b>15.40</b>	<b>15.44</b>	<b>15.46</b>
<b>3</b>	<b>15.50</b>	<b>15.54</b>	<b>15.56</b>
<b>4</b>	<b>16.00</b>	<b>16.04</b>	<b>16.06</b>
<b>5</b>	<b>16.10</b>	<b>16.14</b>	<b>16.16</b>
<b>6</b>	<b>16.20</b>	<b>16.24</b>	<b>16.26</b>
<b>7</b>	<b>16.30</b>	<b>16.34</b>	<b>16.36</b>
<b>8</b>	<b>16.40</b>	<b>16.44</b>	<b>16.46</b>



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#### **4. Mystery box - cream**

The teams must prepare a single gelato flavour (about 3 kilos).

The gelato, based on fresh milk, must be created and produced with a secret ingredient, sealed in a box by the notary, drawn by the contestants of each team and only disclosed to the contestant at the start of this test.

In addition:

- A market of fresh vegetable products, herbs, spices, etc., is available, to be chosen mandatorily in the competition for the production of the gelato in combination with the extracted product.
- The gelato is presented to the jury on a moulded cone or traditional cup (confirmation will be given before the competition as it depends on possible sponsors), without decoration.
- The team must also submit the well-described recipe to the Jury by the end of the competition, writing it in block letters on a form provided by the Management.
- It is only during this test that the team may briefly consult with the Team Manager.
- Teams are obliged to present the gelato to the Jury within 4 minutes after the exit time.



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Sunday 19	MISTERY BOX				MISTERY BOX cream
TEAM	DRAWING	TEAM	PRESENTATION WITHOUT PENALTY		PRESENTATION WITH PENALTY
1	09.00	1	10.00	10.04	10.06
2	09.10	2	10.10	10.14	10.16
3	09.20	3	10.20	10.24	10.26
4	09.30	4	10.30	10.34	10.36
5	09.40	5	10.40	10.44	10.46
6	09.50	6	10.50	10.54	10.56
7	10.00	7	11.00	11.04	11.06
8	10.10	8	11.10	11.14	11.16

## 5. Sticks

The team shall produce three stick flavours each containing at least one of the sponsor company's products.

- The gelato processing techniques are free.
- The sticks must have free, edible inserts.
- All products from the store may be used.
- Twelve sticks must be produced for each flavour.
- The sticks will be sectioned by the competition commissioners for viewing by the judges.
- The portion intended for viewing the inside of the sticks is the one of the Team Manager of the team presenting.



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Sunday 19	Sticks			
Teams	Time	Without penalty	With penalty for each minute until	
1	11.30	11.36	11.38	
2	11.40	11.46	11.48	
3	11.50	11.56	11.58	
4	12.00	12.06	12.08	
4	12.10	12.16	12.18	
5	12.20	12.26	12.28	
6	12.30	12.36	12.38	
7	12.40	12.46	12.48	
8	12.50	12.56	12.58	





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## 6. Glass mono-portions

The contestants must prepare and present single portions of gelato and semifreddo, served in a clear glass cup. The gelato must contain at least 1 ingredient (listed in the recipe) of the semi-finished product's sponsor. The single portions may be produced with assorted flavours and with possible insertions of crunchy bases, fruit jellies, biscuits.

The decorations, which must be edible, may be produced with a choice of:

- Chocolate
- Pulled sugar
- Fresh carved fruit

Contestants shall prepare specifically

- 1 single-portion for each juror of the Technical Jury for tasting (3 in total)
- 1 single-portion for each Team Manager for viewing and voting on aesthetics 8 which must not be tasted before voting (8 in total)
- 1 single-portion for the President of the Jury (who has no voting rights)
- 1 single-portion will be available to the photographer for the official photo
- 13 single-portions in total

In addition

- The single-portion cake, made of transparent glass, shall be free in height, shape and diameter; the shape and decorations shall be consistent with the chosen theme.
- All decorations must be produced on the competition field.
- The glasses must be supplied by the teams.
- The weight, without the tare, i.e. net of the container, must be 100 grams with a tolerance of  $\pm 10$  grams (it is up to the team to bring an empty glass to check the tare).
- Teams must present the single-portion glass to the Jury within 5 minutes after the exit time.



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Sunday 19		Single-portion		
Team	Time	Without penalty	With penalty for each minute until	
1	13.30	13.35	13.38	
2	13.45	13.50	13.53	
3	14.00	14.05	14.08	
4	14.15	14.20	14.23	
5	14.30	14.35	14.38	
6	14.45	14.50	14.53	
7	15.00	15.05	15.08	
8	15.15	15.20	15.23	

### PREPARATIONS

Preparations of sponge cake, crumble, bisque, and sauces may be brought ready-prepared, stored and packaged correctly according to conservation rules. For preparations not expressly mentioned, it is necessary to submit the question to the management.

Decorations must be made on the competition field.

There will only be 1 oven on the competition field available for any decorations that require it.



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## PROHIBITIONS

It is forbidden to bring ready-made decorations

It is forbidden to bring liquid, UHT, fresh and frozen or blasted ready-made mixtures.

It is forbidden to bring equipment and products in competition with the official sponsors of the competition.

It is forbidden to use moulded/cast sugar in decorations

It is forbidden, by directives agreed with the sponsors, to bring in materials or equipment of any kind (e.g. closed furniture, tables, refrigerators, freezers) into the competition area. Outside areas may be set up at the back of the working area for the possible storage of extra materials.

Checks will be carried out by marshals before the start of the competition.

Products, equipment and decorations that do not comply with these regulations will be confiscated.

\*\* During the course of the competition days the stewards will be entitled to carry out spot checks inside the working area. Any omissions to the regulations will be sanctioned at the discretion of the control committee.

\*\* The use of non-food ingredients or ingredients not covered by European health regulations may be sanctioned, at the sole discretion of the control committee, up to exclusion from the event.

## RECIPES

The Team Manager must send the title of the chosen theme with the complete recipe book (in English) by December 1<sup>st</sup> to the competition management that will be printed for jurors and the press.

Late delivery of the recipe book will cost 500 penalty points.



THE RECIPES MUST INDICATE THE LIST OF ALLERGENS AT THE END OF THE DESCRIPTION. \*

The Event Management may freely use the recipes (also by communicating them to third parties collaborating in any capacity with the Organisation itself) without having to pay anything to the teams and individual members.

\*The organisation will provide an allergen list at the same time as the regulations.



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#### SPONSORS:

The list of sponsors and available products will be sent separately. Please note that the compulsory products indicated in the competition tests must necessarily be used for the production of the gelato.

#### COMPULSORY INGREDIENTS

Teams must compulsorily use the sponsor's products when indicated in the regulations. The use of any other competing products is prohibited. The penalty for not using the indicated Sponsor's product is 500 points.

#### WORK STATION:

The draw for the boxes will be published on the Gelato World Cup website and you will immediately be sent the relevant link by December

#### PRIZES

Gelato Europe Cup prize to the teams that will participate to the Gelato World Cup 2026.

Press jury prize.

#### DISPUTES

The Team Manager in written form must deliver any complaints to the Competition Commissar within 30 minutes after the end of the individual race in question.

#### CLOTHING

It is strictly forbidden to display on the competition field any machinery, material, advertising other than those of the event's official sponsors; the same applies to brands or logos on jackets, hats, aprons or other clothing.

It will be compulsory to wear safety shoes when entering the Exhibition area on the days preceding the competition.