



GELATO AT TABLE

International team contest

Enzo Vannozzi Trophy

SIGEP – 17/19 gennaio 2009

REGULATIONS

ENTRY

Entries must be sent to the contest secretary's office (Co.Gel. c/o Ascom Udine Viale Duodo, 5 - 33100 Udine. Tel 0039 0432 538740) by September 30th 2008.

The competition will take place on January 17th, 18th and 19th 2009 in occasion of the 13th edition of the Sigep, Handcrafted Ice cream, Pastry and Bakery International Show, at the Rimini Exhibition.

PARTICIPATION

Every country is welcome to participate to the contest.

The number of participating team has been fixed up to 8 (eight).

The first 8 (eight) teams enrolled and in line with these Regulations are entitled to participate to the contest.

The Organizing Committee will give a lump-sum bonus for travelling expenses as following:

- kilometric reimbursement for 1 (one) car from the departure place to Rimini, there and back.
- reimbursement of the air ticket for team members depending on the market price for that period (arrival by Friday, January 16th 2009 at 4 pm, departure by Tuesday, January 20th 2009 at 4 pm)

The Organizing Committee will provide B&B for teams, from the 16th (in) to the 20th (out). Family and companions have to pay for their own expenses. The Organizing Committee will indicate some hotels which have an arrangement with, to those who will require the information by and no later than November 15th 2008.

TEAMS FORMATION

In each team there must be:

- a no-competitive captain who will take part to the international jury
- A craft ice-cream maker
- A cuisine chef

all of them should play theirs trade both as entrepreneur and as consultant.

Each team must state the name of the captain, who will be the only responsible for any relationship between team and Organizing Committee. The captain must send to the Organizing Committee, together with the application form to the Contest, also the following documentations, via email:

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- a short professional profile (2000 characters without spaces as a maximum) of each team member, written in a word format and both in English and Italian
- a picture of each team member in a .jpg format.

TIMETABLE

The event will take place during two working days :on Sunday 18th and on Monday 19th January 2009. Timetable and program will be communicated afterwards.

WORK AREAS

Each team will be supplied with a booth “manufacture area”.

Each booth will be supplied with the following tools:

pasteurizer, batch freezer, blast chiller, freezing cabinet, electronics balance, planetary mixer, infrared plate, boiler 5, microwave.

Common area will be provided with:

Ovens.

Each team must equip itself for any other work tool they may need.

RAW MATERIALS AND PRODUCTS SUPPLIED

Considering that semi-finished product, cocoa and by-products used by teams must be the ones provided by official sponsors of the competition, in order to avoid misunderstanding, confusion and waste of goods the Organizing Committee will also provide:

Milk, low-fat powdered milk, cream, eggs, saccharose, dextrose, glucose, malt dextrine, glucodry 38.

Each team must provide itself for any other raw materials.

Any other ingredient that is necessary and hard to transport for foreign teams travelling by plane must be requested to the Organizing Committee by and no later than December 15th 2008.

Prepared ice-cream mixtures are not allowed.

CLOTHING

In the “manufacture area” each team must turn up wearing the uniform of its own category. In order not to be eliminated, it is forbidden to wear clothes with logo of companies that are not sponsor of the event.

Headgear is compulsory. The organizing Committee will provide to communicate the list of the sponsors.

COMPETITION TEST

Competition is based on the making of three manufactures

1. **First course:** finger food version (three different manufactures) ice cream must be a component of the course (ten samples)
2. **Main course:** free choice of meat or fish, where ice cream must be a component of the course (ten samples).
3. **Ice-cream dessert:** portion of hard piece of ice-cream (Luciana needs to provide a short description with an historical annotation) to serve on a plate (ten samples).

Very important: formerly mentioned ice cream (point 1 and 2) must be considered as a product to combine with a course, and should therefore be conceived as “salted” ice cream.

RECIPE BOOK

Every team must provide the Organizing Committee with their recipe book:

- in a word format;
- via email;

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- both in Italian and in English

by and no later than December 15th 2008. A delay in the recipe's delivery will count as a penalty. The recipes will remain property of the Organizing Committee that has the right to publish them.

BROCHURE

Each team will have to supply the Organizing Committee with the brochure (both in Italian and in English) that should be made in twenty copies **during the logistic meeting on Friday, January 16th.**

JURY

The Jury will be made of no-competitive captains from each team and from two no-votant presidents (a chef and an ice-cream maker)

MARKS

The judgment is based on the following parameters:

- Organoleptic properties of ice cream from 1 to 10 points. Mark for organoleptic properties will be multiplied by two
- Originality and appearance of the course from 1 to 10 points.
- Taste combination between ice cream and food from 1 to 10 points.
- Cut of the hard piece from 1 to 10 points.

PENALTIES

It is the Jury firm decision to assign any penalties in case of delay on the timetable of team work presentations, because any delay may cause problem to the presentation of the following teams:

- from 5 to 15 minutes of delay 5 points;
- more than 15 minutes of delay 10 points and postponement of the presentation after all other teams.

RESULTS

Evaluation schedules on pieces of works will be retired only by the contest Commissioner.

The contest Commissioner will judge if the schedule has been filled in the right way and will countersing it. Schedules have to be delivered within fifteen minutes and no later, from the end of the team presentation of works.

Results will be based on marks expressed by the Jury, and will be draft by the Secretary of the Contest Organizing Committee together with the supervision of a notary.

PRIZES

- | | |
|-----------------------|--------------|
| 1 st place | Gold medal |
| 2 nd place | Silver medal |
| 3 rd place | Bronze medal |

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All participants will be awarded with a participation diploma and a medal.

RESERVATIONS

The Organizing Committee has the right to modify these Regulations in particular cases or reasons beyond one's control.

Marks and judgments given by the Jury are irrevocable.