

OFFICIAL RULES
GELATO WORLD CUP
9th edition, Sigep, Rimini
January 18th – 20rd, 2020

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January 2020
18-20
Rimini, Italy
Expo Centre



41st International Trade
Show of Artisan Gelato,
Pastry, Bakery and the
Coffee World

www.sigep.it

18|22.01.2020

ORGANIZATION CHART

Gelato World Cup is organized by
Gelato e Cultura s.r.l. and Sigep - IEG Italian Exhibition Group s.p.a.

DIRECTION

Giancarlo Timballo, Chairman
Luciana Polliotti, Honorary Chairperson
Pierpaolo Magni
Sergio Colalucci
Sergio Dondoli
Alfio Tarateta
Gaetano Mignano

MANAGEMENT AND COMMUNICATION

Paola Franz, Alessandra Pacini, Claudia Santoro

Sigep Brand Manager and Responsible for Relations with Sponsor: Valentina Sorgente

WORLD COMMITTEE OF HONOUR:

Chairperson: Pier Paolo Magni
Vice-chairman: Kamal Rahal Essoulami - Marocco.

FOUNDING COMMITTEE:

Giancarlo Timballo, Luciana Polliotti, Pier Paolo Magni, Alfio Tarateta, Eliseo Tonti.

HONORARY MEMBERS

Gabriel Paillason, Eliseo Tonti, Mauro Petrini.

The event takes place at

SIGEP - FIERA DI RIMINI - HALL SUD
Quartiere Fieristico – Via Emilia, 155 – Rimini www.sigep.it

ORGANIZED BY



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AT



ASSUMPTION

FORMAT. The event named “Coppa del Mondo della Gelateria” (Gelato World Cup”) was born from an idea of the “Associazione Gelato e Cultura” and is organized by Gelato e Cultura S.r.l. and IEG Italian Exhibition Group S.p.A.. This biannual event has reached its 8th edition and consists of a competition between teams (each including four professionals and a Team Manager), participating from all over the world and takes place during the international exhibition named “Sigep, Salone Internazionale della Gelateria, Pasticceria, Panificazione Artigianali e Caffè” (International Exhibition of Ice-Cream, Pastry, Bakery and Coffee handcrafts), 2020 edition. The official languages for the Gelato World Cup are: Italian and English.

MISSION. The mission of Gelato World Cup is to highlight the worldwide excellence of the Italian school and tradition by contributing to the development of the professional skills of the taste trades to promote friendship and cooperation between peoples.

TEAMS ADMITTED. Fourteen (14) teams coming from all over the world will be admitted in the next edition of Gelato World Cup. Each team must register its application within the terms foreseen in article 1 called “registration”. The number of teams is subject to change as is the number of entries for each test, which in turn depend on the number of competing teams

TITLE. The winning team will be awarded the title of “Gelato World Cup Champion 2020” and hold the title until the performance of the following edition of the competition.

TEAMS. Each team is composed of 4 members (four) specifically skilled on ice-cream, bakery and chocolate-pastry products, Ice Sculpturing and Haute Cuisine, and by a Team Manager. The five team members must be nationals of the country they are representing or give evidence of their activity in that Country for a minimum of five years – apart of exceptional cases that the Managing Board of the Gelato World Cup reserves the right to approve upon its sole discretion. Up to two members of different Nationality may compose teams, provided it is not the Team Manager.

THE TEAM MANAGER should have proven expertise of the tastes field profession and will be part of the technical jury of the Gelato World Cup without voting right for his/her own team.

1. REGISTRATION

Application for selection

Within April 15th, 2019 (except for those countries which by then have already made their selection) the country intending to carry out the national selection to enter the Gelato World Cup must submit the application to the Organizer by writing the contact personal data, dates, venue, information and the selection modality to segreteria@coppamondogelateria.it. The national selection must be organized

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according to the guidelines available on www.coppamondogelateria.it. The Organizing Committee must formally approve the selection and its regulation and sign an agreement with the selection organizing board.

The Team Manager of the selected team shall therefore confirm by formalizing the registration at www.coppamondogelateria.it

The pre-registration to the competition must be completed by filling in the form available on line at www.coppamondogelateria.it. The Team Manager shall mandatorily fill in in each field **within June 30th 2019**, enclosing:

- a) Copy of the payment of the registration fee for each single team of € 1,000.00 (+ VAT for the Italian team) to be paid together with the submission of the application; such fee may be refunded only and exclusively in case of withdrawal of the team. The due amount must be paid to the bank account of Gelato e cultura S.r.l., object of the transfer: ISCRIZIONE COPPA MONDO GELATERIA + NAME OF THE COUNTRY.

Gelato e Cultura s.r.l.
Banca CrediFriuli Credito Cooperativo Friuli sc Filiale di Udine – Via A. L. Moro, 8
IBAN: IT98R0708512304035210025053 SWIFT/ BIC: CCRTIT2TK00
Object of the transfer ISCRIZIONE COPPA MONDO GELATERIA + NAME OF THE COUNTRY

- b) Scanned copy of the valid passport of Team Manager ;
- c) N. 1 photo (Jpeg format) from the waist up of Team Manager wearing work outfit;
- d) N. 1 biography resume of Team Manager (word or pdf document, 1.000 characters max. each) in Italian and in English.
- e) Privacy Policy signed by the team manager

The registration: a second online form will be available on the same site, to be filled in and sent **no later than September 30, 2019** with the data of the other Team members. It is mandatory, to complete the registration, to enclose the following documents:

The present Regulations signed by the Team Manager and the other four (4) components of each team.

A scanned photocopy of valid passport for each team member;

N. 1 photo (JPEG format) from the waist up for each competitor, in work outfit;

N. One biography resume for each candidate (word or pdf document, max 1,000

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Gennaio 2020
18-20
Fiera di Rimini



41° Salone Internazionale
Gelateria, Pasticceria
Panificazione Artigianali
e Caffè

18/22.01.2020

characters each).

The curriculum of professional activities for each component, including the TM.

Request for expenses reimbursement addressed to: IEG Italian Exhibition Group s.p.a.- Via Emilia 155, 47921 Rimini (RN – Italia P.IVA 00139440408), indicating name of the team + Coppa del Mondo della Gelateria 2020 and corresponding to a flat rate relative to travelling costs. The extent of this contribution is determined case by case by the Organizers and communicated to the Team Manager (or to a substitute as regulated in section 6).

privacy policy signed by each team member

Registered teams shall send to: segreteria@coppamondogelateria.it:

Within December 4th 2019, document with general guidelines on the conduct of the competition signed by the Team Manager

Within and no later than January 6th, 2020: Recipes book generated as a pdf document by filling in the online form on which photos or drawings of the elaborates, description, title, and the chosen theme, complete with allergens list will be requested. This file, printed uniformly by the Organizing Committee, will be delivered to all the judges and press.¹

The failure in completing and/or undersigning (fully or partially) the required documents, namely the failure in sending even one single document required, results in the exclusion of the whole team.

The Organization reserves the right to evaluate all REGISTRATION APPLICATIONS received within the prescribed time. The date of receipt of the e-mail will prevail; in any case, the event organization will not be liable for missed or delayed e-mail arrivals for any reason or cause.

The above-described materials, the present Regulations and full FAQs are published and freely downloadable on the page www.coppamondogelateria.it

¹ Each team at its own expense may expose its own brochure with detailed descriptions of the works (in English and Italian) in the VIP and press area, but may not to be handed to the jury, which will instead be delivered the standard forms printed by the Organization and generated by filling out the form for each team.

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2020 GELATO WORLD CUP DEADLINE



2. LIST OF TEAMS ADMITTED

The list of teams selected to participate in the 9th edition of the Gelato World Cup will be published on the websites www.coppamondogelateria.it and www.sigep.it by **November 6th, 2019**.

3. MODIFICATIONS WITHIN THE SINGLE TEAM

In the event that after November 6th, 2019 one or more members of the team have to be replaced for serious and documented reasons, the Team Manager must promptly report it by e-mail to: segreteria@coppamondogelateria.it and MANDATORILY fill in the replacement *form on line* with all the required data on the replacing team member. The Organization reserves the right, at its sole discretion to approve or reject the substitution/replacement.

4. 2020 GELATO WORLD CUP ROUNDS

Each team can choose a theme that will serve as a guideline for all sessions of the competition with the exception of the Mystery Box. **The theme of the described rounds is unrestricted.**

a. Decorated stainless steel tubs
b. Single portion served in glass presented on a water ice base (see g.)
c. Gelato cake presented on water ice sculpture (see g.)
d. Mystery box, ability test
e. Entrée (appetizer) served with gourmet gelato(gastronomy gelato)
f. Chocolate gelato snacks presented on nougatine/croccante base stand (see g.)

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g. Artworks: Water Ice sculpture, water ice base stand, Croccante base stand

h. Final Grand Buffet: presentation of all exhibits

4a– Decorated tub

Competitors must prepare n. 3 (**three**) tubs of chocolate gelato. The gelato will have to be produced with one or more couverture chocolates provided by the sponsor Valrhona.

The first decorated tub will be presented to the jury with its facsimile. After the assessment, the first will be displayed in the showcase and the facsimile on the buffet. The second decorated tub must be available to the photographer and then used for the audience tasting samples. The third tub with no decoration will be used for the jury tasting samples. **The facsimile** decorated tub must be displayed on the Final Grand Buffet table. The decorations must be relevant to the chosen theme. It is strictly forbidden to carry any complete or partially completed manufactured goods, such as decorations, to the competition ground.

The size of the stainless steel tub provided by the Organization is 360x250 cm, h 80 (3 kilogram tub).

The gelato tasting samples for the Jury table will be served in a generic cup supplied by the sponsor.

The teams must present the decorated tubs to the Jury within 3 minutes from the scheduled presentation time. Beyond this time limit, every minute or fraction of minute will involve a penalty of 3 (three points) up to a maximum of two minutes. If the total due time is exceeded the tub shall be presented at the end of the whole exhibition involving an extra penalty of 6 (six) points.

50 penalty points are inflicted for ready-made decorations found during the inspections on the competition ground.

4b – Single portions in glass

The competitors must prepare and present 15 (fifteen) single portions of gelato and semifreddo, with assorted flavours, with insertions of crunchy base, fruit jellies, bisquit and edible decorations plus a facsimile.

14 (fourteen) plus 1 (one) facsimile must be presented to the Jury at the same time, one of which is for the photographer.

The single portion served in a transparent glass has unrestricted height and shape, whilst the diameter of the rim cannot exceed a maximum of 10 centimetres. The weight (net of the container - it is the task of the team to present the glass for the

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single portion for the verification) that must be 130 grams with a tolerance of more or less 10 grams. It is strictly forbidden to bring complete or partially completed artefacts such as decorations to the competition area. The decorations must be relevant to the chosen theme. Single portion containers must be supplied by the teams. The gelato served in a glass must contain at least n. 1 ingredient (listed in the recipe) by the sponsor Pregel. The single portion in a glass, in the final Grand Buffet, will be presented on an artistic ice stand (see 4.g2).

The teams must present the Single portion served in a glass to the Jury within three minutes from the given presentation time. Beyond this time limit, every minute or fraction of minute will involve a penalty of 3 (three points) up to a maximum of two minutes. If the total due time is exceeded the portion shall be presented at the end of the whole exhibition involving an extra penalty of 6 (six) points.

3 penalty points are inflicted for every gram out of the required tolerance.

50 penalty points for ready-made decorations found during the inspections on the competition ground.

4c - Torta gelato

The contestants must prepare a gelato cake (minimum 1, max. 3 - three – flavours of which at least n. 1 ingredient (listed in the recipe) of the sponsor Pregel, optionally including the following ingredients: parfais, fruit pallet, biscuits, sponge cake, candied fruit, etc. The contestants must produce 3 (three) identical samples of the decorated cake, the decorations must be relevant to the chosen theme, each with n. 16 - sixteen - portions). N. 1 cake (one) to slice for the presentation to the Jury together with n. 1 facsimile, n. 1 (one) for the official photograph, n. 1 (one) for the service. The facsimile, will eventually, be displayed on the Final Grand Buffet table.

The cake mould will be chosen by the teams within a range of 2 different shapes supplied by the sponsor Martellato.

The gelato cake, in the final Grand Buffet, will be presented on the ice sculpture (see 4.g1).

The cutting of the cake is the responsibility of a member of the team. The knife, the plate and anything else needed for the cutting must be supplied by the team.

The teams have 6 minutes to present the cake to the Jury together with the facsimile, for the cutting and subsequent presentation of the cut to the Jury. Beyond this deadline, every minute or part thereof will result in 3 penalty points, up to a maximum of 2 minutes. For the tasting, after an allowance of 2 minutes, the penalty will be 3 points every minute or fraction of minute, up to a maximum of 2 minutes. After the allowed time, the cake will have to be resubmitted at the end of the presentation with a further penalty of 6 points.

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4d - Mystery box, ability test

The teams must prepare one single gelato flavour milk based (about 6 kilos) to present on a traditional moulded cone provided, together with its cone stand, by the sponsor for that item. The flavour, in n. 15 (fifteen) identical samples out of which 14 for the jury and one for the official photograph, prepared with one of the secret ingredients raffled by the contestants with the organizers and notified only at the moment of the performance, by random drawing of the mystery box. Furthermore, a market of fresh vegetable products, aromatic herbs, spices etc. will be made available, to be compulsorily chosen for the production of ice cream during the competition, in combination with the extracted product. The suppliers of the Mystery products will be announced on the coppamondogelateria.it website

The teams are obliged to present the gelato to the Jury within 3 minutes of the exit time. Beyond this deadline, every minute or part of it will result in 3 penalty points, up to a maximum of 2 minutes. Once the allowed time has elapsed, the gelato must be presented again at the end of the presentation with a further 6 penalty points.

11 penalty points will be afflicted for not using the market products.

The team must also present the well-described detailed recipe to the Jury, in block letters on a form provided by the Organization. During this test, the team can briefly consult with the Team Manager.

FRUIT MYSTERY BOX

The teams must also produce one further single flavour water based (about six kilos) to present on a traditional moulded cone provided, together with its cone stand, by the sponsor, produced with a type of frozen fruit pulp chosen by competitors and supplied by the sponsor with a mandatory combination of a spice or aromatic or vegetable herb present in the market.

The teams are obliged to present the gelato to the Jury within 3 minutes of the exit time. Beyond this deadline, every minute or part of it will result in 3 penalty points, up to a maximum of 2 minutes. Once the allowed time has elapsed, the gelato must be presented again at the end of the presentation with a further 6 penalty points.

11 penalty points will be afflicted for not using the market products.

The team must also present the well-described detailed recipe to the Jury, in block letters on a form provided by the Organization. During this test the team can briefly consult with the Team Manager

4e – Entrée (Appetizer) con gelato gastronomico

Competitors must prepare n. 3 (three) **different** hot Appetizers in combination with the gourmet gelato ("savoury" gelato) in a single flavour produced with Parmigiano Reggiano, to present to the Jury on 1 (one) single plate. The shape and decoration

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must comply to the chosen theme. N. 20 (twenty) identical samples (14 for the technical jury, 1 for the photographer and 5 for the Press Jury) must be prepared plus n. 1 (one) facsimile of the dish for the final Grand Buffet. Only the gelato must be a facsimile in this dish. The raw materials to make the Appetizer must be provided/purchased by the team, as well as the plates.

The teams must present the dishes to the Jury within 5 minutes from the foreseen exit time. Beyond this term, every minute or part of it will result in 3 penalty points, up to a maximum of 5 minutes. After the allowed time, the dish must be presented again at the end of the presentation with a further 6 penalty points.

4f – Chocolate Gelato Snack

The contestants must prepare n. 3 (three) types of chocolate gelato snacks, 15 (fifteen) for each type (n. 48 – forty-eight in total) presented on a stand chosen by the team. 16 (sixteen) identical sample, fourteen of which for the Jury, one for the weight control, plus 1 (one) fac-simile to present to the Jury simultaneously and then to be placed on the sculpture in croccante/nougatine. The Competition Commissioner will have the task of verifying the weight and give any eventual penalty.

Each chocolate gelato snack must weigh 50 grams including the decorations, with a tolerance of 10% (plus or minus), that is that each snack may weigh from a minimum of 45 grams to a maximum of 55 grams. The snacks can be combined with jellies, fresh fruit, jams, bakery liqueurs, bases and can include Bavarian creams, frozen desserts, creams, mousse, and parfait.

The gelato must be produced with one or more couverture chocolates provided by the sponsor Valrhona.

The Contestants may use any preparation technique. The shape and decorations must comply with the chosen theme. The sponsor Martellato will provide the necessary moulds for the teams if required.

The teams must present the gelato to the Jury within 4 minutes from the presentation-scheduled time. Beyond this time limit, every minute or fraction of minute shall involve a penalty of 3 (three) points, up to a maximum of two minutes. If the total due time is exceeded the gelato shall be presented at the end of the presentation involving an extra penalty of 6 (six) points

3 extra penalty points for every gram out of tolerance.

4g – Artworks

4g1) ICE SCULPTURE

The contestants shall prepare and decorate n. 1 (one) ice sculpture, relevant to the

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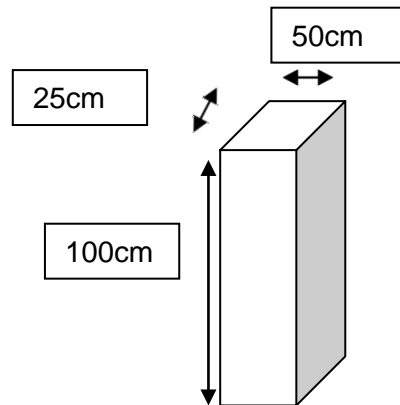
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selected theme, for the presentation of the **gelato cake** as above mentioned in 4.c. The sculpture shall be obtained by 1 (one) single block of ice measuring **cm 25x50x100** supplied by the Organizers.

The height of the final exhibit is unrestricted. The sculpture will be preserved in a refrigerated truck supplied by the organization. The team must supply all the equipment needed to sculpt and decorate the sculpture. However, if, because of the distance and transport difficulties, the team cannot ship the equipment, the ICE SCULPTURING sponsors will supply the necessary.



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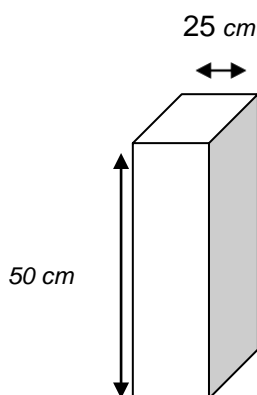


The ice sculpture must be presented within the scheduled time; 3 penalty points will occur for every minute, or fraction of minute, of delay up to a maximum of 10 minutes. After 10 minutes the competition will be stopped and the sculpture will be evaluated as it is.

4g2) ICE BASEBOARD

During the competition and with the aid of conformed containers (not pre-shaped by moulding with definite shapes such as: lion, fountain, swan, eagle, cornucopia, etc. supplied by teams), the contestants must prepare **1 (one) ice base** mandatorily **including** any optional inserts such as: flowers, fruits, nuts, vegetables, spices or other ingredients, in any case edibles - supplied by the team itself. The ice base measuring a maximum of **cm 25x25 and height 50 cm** must be used to present the Single portion in glass facsimile. The organization will supply the blast chiller.

From the 2020 edition of the CMG the ice stand will be evaluated by the Jury with a dedicated vote



11 penalty points are inflicted for non-compliance of the maximum dimensions and 11 penalty points are inflicted for the absence of insertions or if these entries are not edible.

4g3) NOUGATINE/CROCCANTE SCULPTURE

The **Artwork** supporting the gelato snack **facsimile** shall be totally made of **croccante (nougatine)**, complying to the chosen theme, with a choice of any type of dried fruits (walnuts, hazelnuts, pistachios, pine nuts, pecans, peanuts, etc.) any type of sugars and seeds (poppy, caraway, sunflower, etc.) up to a **maximum dimension of cm 50x50, unrestricted height**. The Artwork piece, as all the decorations, must be entirely made and assembled during the competition in the competition area. The

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www.coppamondogelateria.it

**ITALIAN
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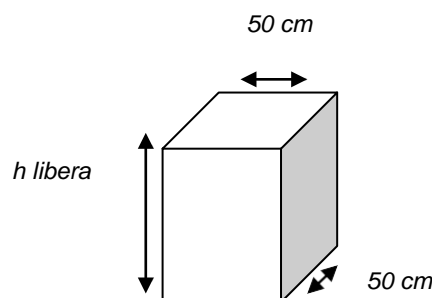
ITALIAN EXHIBITION GROUP SpA
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 C.F. P.IVA 00139440408 Cap. Soc. 52.294.067 iv.
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PRESSO



decorations can be made with drawn sugar, puffed sugar, royal icing, flower paste and pelleting. The use of chocolate and printed sugar will not be permitted. The support of the artistic piece must be brought by the team.

From the 2020 edition of the CMG the Jury with a dedicated vote will evaluate the Croccante Sculpture.



- 11 penalty points for non-compliance of the maximum dimensions.
- 11 penalty points for ready-made items not produced on site.
- 11 penalty points for the use of chocolate or printed sugar.

4h FINAL GRAND BUFFET

The Final Grand Buffet consists in the presentation of all works. The table for the presentation, supplied by the organizers, is round with a diameter of **120 cm** and fully set up. Buffet setting: it is possible to use additional decorative elements but it is not allowed to place a background. The teams must supply the textile fabrics and table linen. No electric cables can cross the competition area. Rotating basis are allowed. The staging shall mandatory have a black canvass covering the stands for the presentation of the final buffet (supplied by the Organizers). The organizers however disclaim any liability in case of accident.

The use of any background involves 11 (eleven) penalty points.

4 bis. POINTS

The Points are awarded by the jury composed by all the team managers that will assign a score between 5 and 10 on each round. The voting procedures and the judging criteria presented in the document, which contains the indications of competition, will be published later this year, and analysed during the pre-training before the competition day.

The technical jury will be joined by an artistic jury evaluating the aesthetic level of the exhibits and the harmony of the whole set.

ORGANIZZATO DA



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The designated Member of the Committee of Honour shall oversee the correct running of the competition and report to the Commissioners any doubts on the correctness of the tests of each team.

4 ter. FACSIMILE

The facsimiles of the competition tests can be previously prepared by the team, brought to the competition area ready and presented to the Jury at the same time as the documents for the assessment of conformity with the official report. The facsimiles must then also be presented in the Final Grand Buffet.

11 penalty points are inflicted for any non-compliance.

5.RECIPES

By January 6th, 2020, the Team Manager must send the title of the selected theme to the organizing secretariat segreteria@coppamondogelateria.it with the complete recipe book (in English) which will be printed by the Organization in a standard format for all teams and delivered to all the jurors and the press. **Penalty of 50 points for late arrival of the form.**

 Any allergens must be indicated at the bottom of the recipes.

The Organizers are free to use the recipes (even sharing them with third parties who collaborate in any way with the organization itself) without needing to pay any sum of money in any way to either the Team or the single members.

5 bis. COMPULSARY INGREDIENTS

The teams must mandatorily use the products of the sponsors, when indicated by these Regulations. The use of any other competing product is prohibited.

Penalty: 50 points are inflicted for not using the sponsor's product.

6. TRAVEL AND ACCOMODATION EXPENSES

The expenses for travel and hotel accommodation (Bed & Breakfast) for the team members will be paid by the organization. In particular:

The Organization will pay a flat rate to the Team Manager concerning the travelling costs. The amount of the contribution will be determined in each single case, by the Organization.

Accommodation of the whole team (five members) in hotel rooms (two double rooms and one single room, or one double and one triple room for each team) with Bed and breakfast arrangement. Extra-European teams arrive one day in advance.

Any extra expense will be charged to the team and must be paid at the hotel reception.

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The travel expense reimbursement and the prize money (for the first three ranked teams) will be fully paid in the bank account notified by the Team Manager at registration. Team Managers, under their full responsibility, have to redistribute to the other team members.

7. NOTE ON TEAM MANAGERS

The contacts with the Gelato World Cup Organization are held exclusively by the Team Managers. In this sense, the team manager is the one and only spokesperson of the team. Team Managers have the responsibility to register the team and its members and report as required by the Organization. Any possible lack of information from the Team Manager towards the other Team members is not the responsibility of the Organizers. The organization does not respond to any other member of the team. The team may appoint a single spokesperson other than the Team Manager. In this case, the team manager must complete the part of the application reserved to the single spokesperson other than the Team Manager. In the event of a spokesperson other than the Team Manager all purposes hereunder will be produced towards the single spokesperson appointed.

7 bis. THE JURY

The **technical jury** is composed of the Team Managers from the 14 (fourteen) participating teams, chaired by Pier Paolo Magni, President of the CMO.

An **artistic jury** composed of qualified members with high professional quality will judge the aesthetics of the presentation in the final buffet.

The artistic jury will have the task of judging the artworks and their harmony in the final Grand Buffet on the final day of the competition. Their vote is added to that of the jury composed by 14 Team Managers.

The artistic jury awards a special prize to the most distinguished team in the artistic tests.

For the test on the gourmet gelato, the jury is supported by a **press jury** composed by gourmet experts who will be responsible for judging the implementation of the exhibits technique. The jury will award a special prize for the team that stands out in the entrée test.

8. PRIZES AND AWARDS

FIRST RANKED TEAM

Gelato World Cup Trophy (one for each team member)

Diploma with gold medal

Cash prize € 12.000,00.- (twelve thousand / 00)

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SECOND RANKED TEAM

Diploma with Silver Medal

Cash Prize € 6.000,00.- (six thousand/00)

Trophy Gelato World Cup (one for each team member)

THIRD RANKED TEAM

Diploma with Bronze Medal

Cash Prize € 3.000,00.- (Three Thousand/00)

Trophy Gelato World Cup (one for each team member)

The present competition does not foresee any ex aequo awards. In the event of an equal score the team that obtained the highest score in the ability test and Mystery box, wins. In the event of a further equal score, the higher overall points for the category TASTE of each round will prevail.

All teams are entitled to a medal and diploma of participation.

SPECIAL PRIZES:

Most Innovative Flavour in the Mystery Box test - Awarded by the jury based on the competition points.

Aesthetics Award - Awarded by the artistic jury as specified in Article 7bis named "Jury".

Order and cleanliness, dedicated to Maestro Carlo Pozzi - Assigned by the Competition Commissioners to the team that kept the stand and store cleaner and tidier during the competition performance.

Best Gourmet Gelato - Assigned by the press at the best entrée (Appetizer) as specified in Article 7a named "Jury".

9. LIABILITIES

Claims made by the team should be submitted by the team manager and delivered in writing to the competition stewards within 30 minutes from the end of the contested competition.

10. GENERAL INDICATIONS ON THE COMPETITION PERFORMANCE

As from **01.07.2019** on the website coppamondogelateria.it and sigep.it a document including THE GENERAL INDICATIONS on the running of the event 9th Gelato World Cup, will be issued and include: times of the tests, assessments and penalties, map of the competition area and stands with lay out, machinery model, technical specifications of semi-finished products and the technical specifications of equipment,

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PRESSO





Gennaio 2020
18-20
Fiera di Rimini

41° Salone Internazionale
Gelateria, Pasticceria
Panificazione Artigianali
e Caffè

www.sigep.it

18|22.01.2020

lists of special prizes, etc .

In any case, THE GENERAL INDICATIONS on the conduct of the competition will be **subscribed by December 4th by the Team Manager** and returned, undersigned, by e-mail to the Organization: segreteria@coppamondogelateria.it

The Team Manager is obliged to submit THE GENERAL INDICATIONS to the other team members and, by signing the same document , guarantee under his total liability (even in case of dispute) to have submitted THE GENERAL INDICATIONS to the other team members and that the integration has been accepted.

10 bis. CUSTOMS

The organization has no responsibility for delays and does not take care of shipments, whether in forward or return. The shipping costs and the responsibility of the goods (equipment inserted in the pallets) are charged to the team that will have to make sure that the material arrives in time for the event and it will always be the team's responsibility to put the pallet back together with the material, following the same procedures with which he arrived, in order not to create problems with international carriers. Approximately 60 days are needed for transport and customs, for shipments by sea.

Teams that need to send goods to Italy will have to contact the Expotrans company appointed by Italian Exhibition Group directly to follow this type of practice.

Following are the Expotrans contacts to which the teams can refer:

Tel. +39 0541 744791

E-mail: info.rimini@expotrans.net

The pallets must be sent to Fiera di Rimini (Via Emilia 155, Rimini) and will only be opened by the Team upon arrival at the Arena. Those who do not personally take care of the pallet for the return will not be returned anything.

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