

# RULES AND REGULATIONS OF THE ACCADEMIA MAESTRI DEL LIEVITO MADRE E DEL PANETTONE ITALIANO

#### Art. 1

The association intends to promote the quality of Made in Italy Panettone and leavened products

#### Art. 2

The purpose of the association include the following activities:

- promotion of panettone and similar products or products with a similar name, in any case based on mother yeast and therefore everything concerning baking and pizza making;
- participation in events and fairs in Italy and abroad.

The association may carry out all the operations that will be deemed necessary and appropriate for the achievement of the association's purpose.

### Art. 3

The members of the association shall sign the following association agreements:

- 3.1 Use first choice ingredients only.
- <u>3.2</u> The use of preparations, semi-finished products, replacements or substitutes for mother yeast is expressly prohibited.
- 3.3 By way of example, the low traditional artisan panettone with scarpatura (cross-cut), shall be made with the following ingredients: fresh eggs, fresh butter, flour produced by Italian mills, Italian candied fruit, sugar, Italian honey, quality dried fruit). The following ingredients shall be forbidden: margarine, traced or recomposed butter, dried eggs, synthetic flavours, raw materials of unknown origin; the product shall be preservative-, emulsifier-, and additive-free

#### Art. 4

The association recognizes that the only events related to Panettone in which the members shall be entitled to participate, are those promoted or recognized by the board of directors.

The participation in events, competitions and contests that are not promoted or recognized by the association will result in the expulsion of the member.

#### Art. 5

Members shall not accept assignments as judges or testimonials for companies and / or events that produce or promote semi-finished products or raw materials such as those mentioned in Article 3.

#### Art. 6

The association is governed by a board of directors consisting of a variable number of members which is decided from time to time by the Members' Meeting

The board remains in office as long as the president.

If during the year one or more directors are missing, they will be replaced by resolutions approved by a majority of the directors themselves.

The president is elected by the Members' Meeting.

#### Art. 7

The decisions of the members can be adopted at the Meeting or in the cases permitted by law by written consultation or by express consent in writing on the initiative of the administrative body. The decisions are valid if taken with the favourable vote of more than half of the association's members.

The Meeting must necessarily meet physically or via videoconference call at least once a year.

#### Art. 8

The number of Members is not subject to any limitation. Only pastry chefs specializing on leavened products, bakers and pizza chefs of proven skills can join the Association. To be a member of the Association, the candidate shall send the application form to the secretariat, demonstrate proven use of mother yeast for at least ten years and undergo the examination held by the Commission specifically appointed by the Board of Directors. Admission is decided at the exclusive decision of the Board of Directors, on the opinion of the Examination Committee, and notified after the examination in the presence of the Meeting. The accepted candidate will receive a plaque with the logo of the Association from the President, or from an intermediary, to be displayed in their own business and will be allowed to use the Association logo on the communication material of their business.

#### Art. 9

The founding members and each member shall pay a membership fee of 1000,00 (Thousand / 00) euros.

The amount of 1000,00 (Thousand / 00) euros paid in the year 2020 will also be relevant for the year 2021.

The amount of this fee will be decided, on the recommendation of the Board of Directors and on an annual basis, by the Members' Assembly when meeting for the approval of the management report of the previous year.

The amount of the membership fee shall be paid, by each member, to the Association within 30 days from the resolution approving the amount of the fee, or, in case the Member did not participate in the Meeting, within 30 days from payment request. If, when approving the report, the Meeting does not take any decision regarding the membership fee, the amount for the following year will be equal to that established for the previous year.

In this case, the term of 30 days for the fee payment will run from the date of the resolution approving the report.

Members who join the Association after a year has already begun will be required to pay the full membership fee within 30 days from the date of communication of their membership.

#### Art.10

The criteria used to invite new members upon the association establishment were:

- to invite those who have always been part of the "Notte dei Maestri del Lievito Madre" (Night of the Mother Yeast Masters)
- to invite those who have always been part of the "Maestri del Panettone" (Masters of Panettone).

These masters joined the association by invitation, having read only the statute but not the rules and regulations herewith.

In the event that, after reading the rules and regulations, a master who registered before the publication of the rules and regulations decides to withdraw from the association, they will simply send an email to the secretariat requesting cancellation from the members' register and the repayment of the membership fee.

The invited masters who, despite begin entitled did not reply to the invitation or decided not to join, will undergo in the future the same evaluation procedure for membership as all other professionals who will apply.

#### Art.11

New Members. Masters who wish to join the Association shall have to send their CV describing their professional career and a presentation of their company to the secretariat of the Association.

The Board of Directors will have six months to review the candidate application and give an opinion.

In the meantime, the commission in charge, appointed by the Board of Directors, shall have to acquire information and get to know the candidate.

If a visit to the candidate's company is deemed to be necessary, the travelling expenses incurred will be borne by the candidate, but only if their application is accepted. If the candidate is accepted, they must read and sign the regulations herewith as well as the articles of incorporation.

#### Art.12

As indicated in Art. 8, each member is entitled use the Association's logo to personalize and promote their image and business but shall be equally responsible for its correct use also on mass media.

<u>Supervising the correct use of the logo by the members is the task of a special commission</u> that will report to the Board of Directors any sentence or act harmful to the Association. The act of the member will be judged by the Meeting.

#### Art.13

## For members who produce leavened products for a third party, the rules for using the logo and the resulting guarantee stamp are as follows:

- 1) The logo and stamp can be used if the leavened product is produced in the member's laboratory in the name of the customer with the member's signature clearly highlighted.
- 2) A line cannot be signed with the logo and the stamp if the product is made in the customer's laboratory, even if a recipe of the association member is used.
- 3) If the members does not have a production laboratory, it is not possible to use the logo and the stamp on products made in other laboratories.
- 4) Members are not allowed in any way to sign lines of leavened products (<u>even without</u> <u>the logo and stamp</u>) that do not comply with the provisions of the articles of incorporation and the regulations of the Accademia del Lievito Madre (*Academy of Mother Yeast*).
- 5) Members are not allowed to sign product lines for industrial or semi-industrial manufacturers even if the product reflects the specifications of the Academy's regulations. It is strictly forbidden to mix the product and its artisanal character with any industrial product of any shape or type.
- 6) If a Member produces leavened products for a third party, in case the name of the producer (Member) is not highlighted in the package, but is indicated exclusively in small characters together with the ingredients (as indeed required by law), the use of the guarantee stamp and of the MAESTRI DEL LIEVITO MADRE E DEL PANETTONE ITALIANO logo will not be allowed.