



General Regulations of the 2nd Edition of Panettone World Championship 2021

Promoting Company

Accademia Maestri del Lievito Madre e del Panettone italiano

Objective of the competition

The 2^{nd} edition of the PWC aims to select the best traditional artisan panettone in the world.

Duration:

The Competition will last from January 2 to October 24, 2021.

Requirements

The Competition is addressed exclusively to professionals from all over the world, owners of Pastry or Bakery activities who are over 18 years old by the registration date for the competition and meet the following requirements:

- to be owner of a pastry, a bakery, a restaurant or an artisan activity related to leavened products
- to be independent consultants with VAT number for pastries, bakeries and artisan activities related to leavened products
- at the time of application, to be an employee of a pastry, a bakery, a restaurant/hotel or an artisan activity related to leavened products.

Participation

To participate in **Panettone World Championship**, it is necessary to:

- fill in the application that can be downloaded from the official website <u>www.panettoneworldchampionship.com</u>;
- for the Asian preselection, send the request for participation to the Secretary's office email <u>info@panettoneworldchampionship.com</u> by April 15, 2021, attaching to it the recipe in which the percentages of ingredients allowed by the Regulations of the Accademia dei Maestri del Lievito Madre e del Panettone Italiano must be stated. The allowed ingredients are indicated in article 3 of the above-mentioned Regulations, which can be downloaded from the official website (in the section called Regulations): https://www.panettoneworldchampionship.com/iscrizione?lang=en

Art. 3. « Associates must sign the following shareholders' agreements:

- 3.1 Use only first choice ingredients.
- 3.2 The use of preparations, semi-finished products, substitutes or surrogates of mother yeast is expressly forbidden.
- 3.3 By way of example, in the traditional artisan low panettone the obligatory ingredients are: fresh eggs, fresh butter, flour produced by Italian mills, Italian candied fruit, sugar, Italian honey, quality dried fruit.

The following ingredients are forbidden: margarine, traced or reconstructed butter, freeze-dried eggs, synthetic flavourings, preservatives, emulsifiers, additives and any raw material of dubious origin».





* For foreign selections, it is not mandatory to use Italian ingredients, although preferable for some ingredients (eg. flour)

N°. 4 traditional low Panettone weighing 1 kg each should be sent to the addresses that will be provided at a later time.

Each panettone can weigh up to 50 grams more, but cannot weigh less than the established weight. When calculating the weight, the paper mold must be included as well.

ONLY non-frosted traditional low Panettones (read the specific document for clarifications), ABSOLUTELY free from preservatives and realized according to the traditional naturally leavened method will be accepted and evaluated. Other leavened and/or semi-finished products will not be approved.

Violation of these rules implies immediate exclusion from the competition. All requests sent in different ways or after the deadlines cannot be accepted. Laboratory analysis of the competing panettones can be made by drawing lots to determine whether the rules have been respected.

The Promoting Company cannot in any way be held responsible for any failure to receive the Panettones sent by the Competitors or for any damage suffered during their transportation.

All costs related to the shipment of the Panettones and to the possible participation in the final selection are to be considered at the exclusive charge of the Competitors.

Selection in Singapore

The competition includes a first selection by international macro-areas. The chosen candidates will have access to the semifinal at *ALMA - La Scuola Internazionale di Cucina Italiana* and the finalists will attend the final during the HOST 2021 exhibition in Milan.

The Asian preselection will take place on **05/12/2021** at The **Culinary Institute of America in Singapore** (the Promoting Company reserves the right to make any changes in relation to the epidemiological COVID-19 emergency ongoing when the Regulations were being drafted).

The Panettones must be received in good conditions, in their appropriate packaging, with all the participant's details: name and surname of the candidate, name of the business activity and address of the headquarters; then, address, zip code and country of residence of the candidate as well as a direct telephone number and an email address. Once the Panettones reach their destination, a delegate will take charge of them and will number them to ensure complete anonymity.





<u>Semifinal</u>

The semifinal will take place on Friday, October 22 at *ALMA - La Scuola Internazionale di Cucina Italiana* in Colorno (PR).

For the semifinal, following communication from the organizational Secretary's office, the products must be delivered at ALMA's headquarters.

The Panettones must be received in good conditions, in their appropriate packaging, with all the participant's details: name and surname of the candidate, name of the business activity and address of the headquarters; then, address, zip code and country of residence of the candidate as well as a direct telephone number and an email address.

Once the Panettones reach their destination, a delegate will take charge of them and will number them to ensure complete anonymity.

Final at HostMilano

The final will take place on Sunday, October 24 at HostMilano 2021.

For the final, following communication from the organizational Secretary's office, the products must be delivered at HOST – Fiere di Milano.

The Panettones must be received in good conditions, in their appropriate packaging, with all the participant's details: name and surname of the candidate, name of the business activity and address of the headquarters; then, address, zip code and country of residence of the candidate as well as a direct telephone number and an email address. Once the Panettones reach their destination, a delegate will take charge of them and will number them to ensure complete anonymity.

Pastry chefs who win the pre-selection and reach the semifinal or final, have no obligation to fly to Italy. It is a pastry chef choice.

In any case, the company promoting the event will not be able to reimburse the flight and accommodation expenses.

Final Juries

There will be three judging juries at the final at HostMilano: the Technical Jury, the Quality Jury and the Popular Jury.

The Panettones will be examined blindly and only a delegate will be aware of the correspondence between candidates and their products.

The <u>Technical Jury</u> is composed of undisputed Masters and a President.

The <u>Quality Jury</u> is composed of journalists and specialized operators in the communication sector with a deep knowledge of the product.

The <u>Popular Jury</u> is composed of a heterogeneous public elected by drawing lots from specific lists.

Registration fee

The registration fee is **190,00 US Dollar**. The fee must be transferred <u>only after the</u> <u>confirmation of the panettone successful delivery and the official confirmation of the</u> <u>2021 Panettone World Championship registration</u> to the current account: in the name of "Accademia Maestri del Lievito Madre e del Panettone Italiano" IBAN **IT66X0200821506000105949222** with reason for payment "**EROGAZIONE LIBERALE + Name and Surname of the participant**".





Moderation

Each application will be submitted to a team of moderators. The Promoting Company reserves the right to publish in the dedicated area only the material (photos, videos, name and address of the activities and their Competitors) that does not constitute, in its sole discretion, a form of advertising to any commercial activity not related to the proposed theme. Furthermore, no material aimed at promoting any brand, product and service other than those mentioned above will be published, as well as non-original material from the Competitor, i.e. copied from other sources, or that is detrimental to the rights of others.

The Promoting Company also reserves the right to eliminate any Competitors and/or photos and videos - both before and after publication - that in its sole discretion may be offensive, vulgar, unsuitable, false and/or inconsistent with the theme and spirit of the Competition. Moreover, the Promoting Company will verify that the recipe does not contain any ingredients that are harmful to health or not legal according to Italian law. Only if the Competition will be judged suitable by the moderator, he will be able to participate in the Competition. In case the moderator does not approve the candidate, the (Promoting Company) reserves the right to send an e-mail explaining the reasons.

Competitor's responsibility

The Competitor assumes all responsibility for the submitted material, declaring to be a professional Competitor and to be over 18 years old, as well as to have carefully read and accepted the entire Regulations of the Competition, including the specific requirements for the submission of the requested material and the application. In particular, the Competitor will have to declare and guarantee:

- to be the author and legitimate owner of all the copyrights of the Panettone and that it is the result of his own work and not of third parties;
- that the submitted material is not contrary to any law and, in particular, that the proposed recipe is not replicated or made infringing intellectual property rights, moral rights, copyrights, as well as publication rights and any applicable legislation;
- as copyright holder, to be aware that, after the publication on the site, the exercise of all rights of economic use arising from copyright on all material submitted pass to the Promoting Company, absolutely free of charge and without territorial or temporal limits;
- to be aware that the Competitor is responsible for the recipe and the presented Panettone, and that therefore the Promoting Company is indemnified against any harmful consequences and any claim for compensation, including legal fees, due to failure to comply with the conditions established in these Regulations;
- to be aware that, as soon as detected, the violation of what indicated above may cause the immediate exclusion of the Competitor from the Competition and the removal from the site of any content related to the Competitor;
- to be aware that the material provided may be used by the Promoting Company for advertising and marketing purposes permitted by Law, without any compensation to the authors;
- that there are no minors in the uploaded images and videos;
- to be aware that in case of access to the final, the Competitor shall grant the Promoting Company the authorization to be filmed and photographed for the entire duration of the event.





Processing of personal data:

The collection of Competitors' data will be carried out in compliance with Legislative Decree 196/03 and subsequent amendments and interactions, for purposes strictly related to the management of the competition.

Obligations and warranties

The correspondence and veracity of data and information provided at the time of registration will be essential conditions for participation. Violation may result in the cancellation of the win or in the exclusion from participation. The complete Regulations will be available on the website www.panettoneworldchampionship.com

Participation in the competition will entail full and unconditional knowledge, adherence and acceptance of all the articles of these Regulations.

For organizational reasons, the Promoting Company reserves the right to make any and all changes deemed necessary both to the Regulations and to the contest calendar, as well as the right to postpone, suspend or cancel the contest at any stage of selection, without any right to compensation and/or indemnity for the Competitors.

The Promoting Company reserves the right to request additions to the received material (submission of photos, videos or any material that facilitates the judgment) if necessary for the evaluation.

These terms and conditions shall prevail in the event of any dispute.