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CHAMBER OF COMMERCE, INDUSTRY, CRAFTS AND AGRICULTURE OF MILAN

**REGULATIONS FOR THE PRODUCTION OF
“AUTHENTIC PANETTONE OF MILANESE
HANDMADE TRADITION”**

approved by the

Technical Committee of Master Bakers of Milan

Milan, September 2003.

Clause 1. Classification

The classification of Authentic Panettone of Milanese Handmade Tradition is reserved to the product obtained in compliance with these regulations and with the relative Technical Monitoring Regulations that supervise the businesses affiliated with the Committee of Masters Bakers of Milanese Tradition.

Clause 2. Identification

A panettone classified as an Authentic Panettone of Milanese Handmade Tradition is identified by the following logo affixed to each, individual, product in the same space that identifies the “best by” date:

“Baked product, to be eaten fresh by” and the wording “no preservatives”

LOGO

The classification and the logo that make up the product's identification mark belong to the Committee of Masters Bakers of Milanese Tradition.

The trademark was registered on 17.09.2003 at the Patent Office of the Chamber of Commerce, Industry, Crafts and Agriculture of Milan.

It is prohibited to use this trademark on a product that is not an Authentic Panettone of Milanese Handmade Tradition, including glazed or cream-filled panettoni, “Colomba” cakes or other similar products.

It is also prohibited to use this trademark in a general way such as to mislead a consumer to believe that other products, or all the products, of a particular bakery, have been supervised and protected by this mark.

This trademark can be used on the baker's headed paper or wrapping paper only in the following, very visible and legible, way: "*Baker authorised to produce the Authentic Panettone of Milanese Handmade Tradition*".

*Clause 3. **Ingredients***

Only the following ingredients are used to produce handmade panettone:

- Water
- Flour (Sourced from producers acknowledged by the Committee)
- Sugar
- Fresh eggs and/or pasteurized yolks
- Pasteurized milk and/or UHT milk and/or condensed milk and/or fermented milk and/or yogurt
- Cocoa butter
- Butter and/or anhydrous butter
- Sultanas, candied orange peel, candied citron (minimum size 8 x 8)
- Natural leavening agent *
- Salt

The following can be added:

- Honey
- Malt and malt extract
- Vanilla
- Natural flavourings and/or nature-identical flavourings.

* (until 31.12.2005 it is permitted to use baker's yeast to the extent of maximum 0.01% of the total mass).

No other ingredient can be used, in particular: baker's yeast, starch, vegetable fats (except for cocoa butter), whey and whey derivatives, soy lecithin, colourings, preservatives.

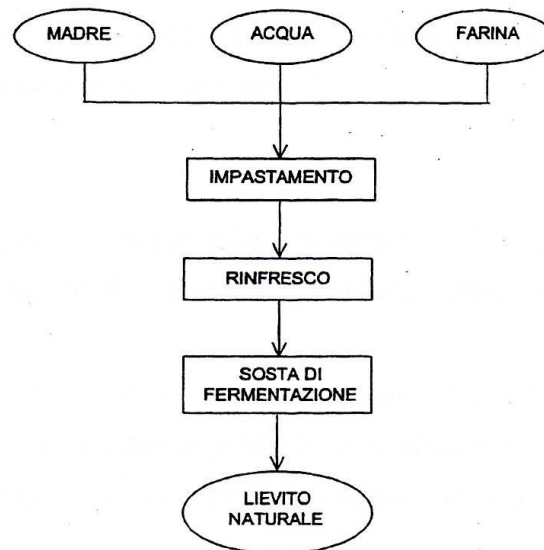
Lastly, no ingredients derived from GMOs (Genetically Modified Organisms) can be used. Only flour sourced by producers acknowledged by the Committee is permitted.

Clause 4.

The production process of the Authentic Panettone of Milanese Handmade Tradition must follow the steps described below:

a) Preparation of the natural leavening agent

The following flowchart describes the preparation of the natural leavening agent:



Da sx a dx: Sourdough starter - Water - Flour – Mixing – Feeding – Fermenting time – Natural leavening agent

The number of feeds and the environmental conditions (weather, temperature, humidity) adopted to obtain the natural leavening agent and the sourdough starter are at the discretion of each single baker.

By “natural leavening agent” we mean a mixture consisting of water and wheat flour which has become acidic thanks to the fermenting activity of the yeast and lactic bacteria present in the starter.

By “starter” we mean a portion of natural leavening agent taken from a previously made batch and used as a starter.

b) Preparing leavened dough

The flowchart describing the steps to make handmade panettone is shown in Figure 2. The quantity of ingredients, the steps for adding the various ingredients, the number of mixing/kneading sessions and the leavening conditions (weather, temperature, humidity) adopted to obtain the final dough depend entirely on the baker. This decision is based on the experience and tradition of each single baker and contributes to creating the variety of tastes, flavours and structures that make up the uniqueness and richness of each handmade product.

c) Forming

The forming phase determines the end appearance of the product. Traditionally, it is performed in the following way:
dividing, i.e. portioning the leavened dough; giving each portion of dough a rounded shape;
placing the dough in the baking moulds.

d) Final proving

The last proving phase takes place in the baking mould at a time, temperature and humidity depending on the personal experience of the baker. “Scoring”, which consists in making a cross-shaped cut on the surface of the dough, is performed during this phase.

e) Baking method

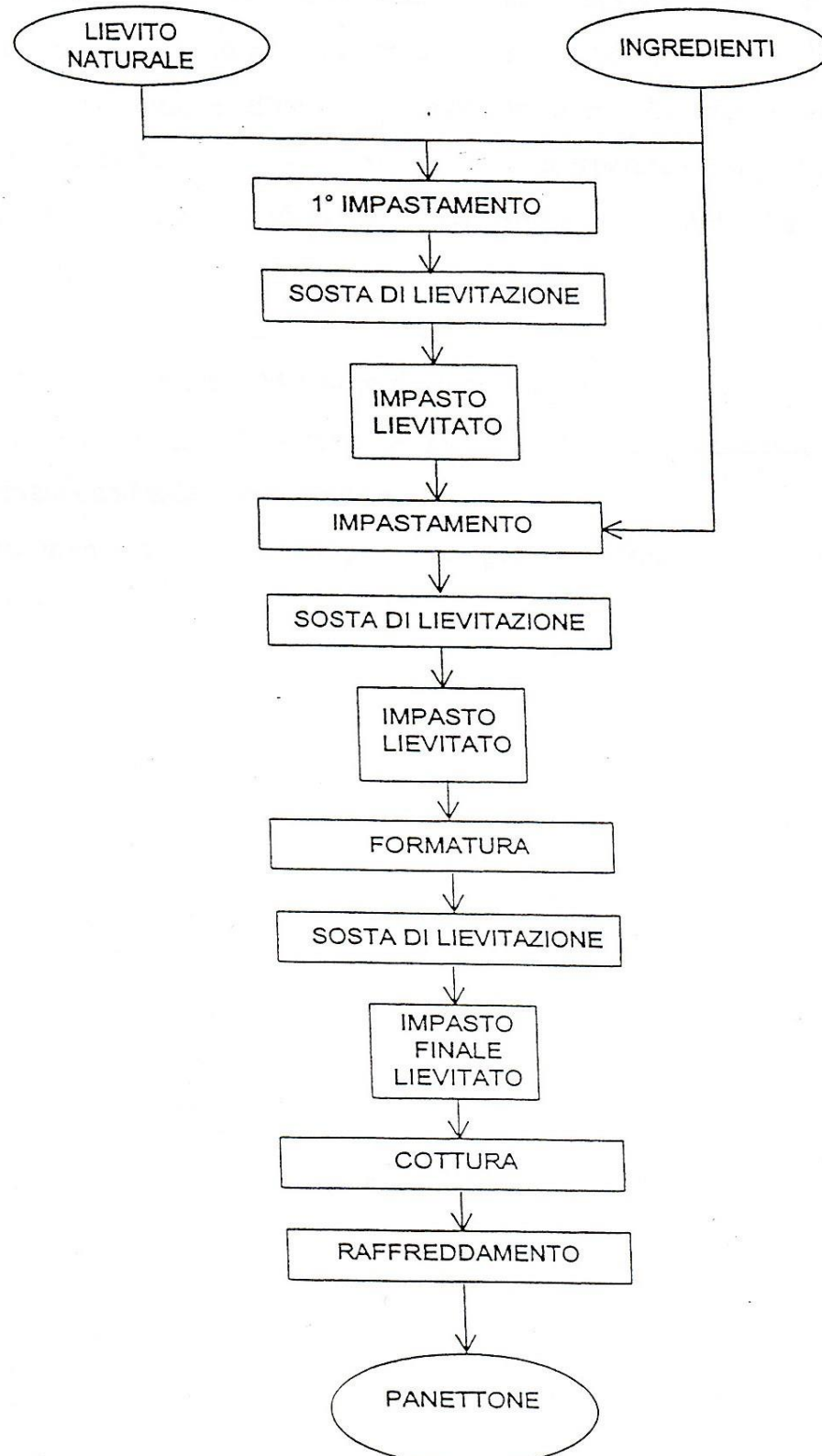
Baking takes about 50 minutes at 190°C for a panettone weighing 1 Kg.

f) Cooling

The product is turned upside down in this phase.

When the product has cooled, the date is indelibly printed or punched onto the paper baking mould.

Figure 2. Flowchart of the production of handmade Panettone



Da sx a dx: Natural leavening agent – Ingredients – First mixing – Proving time – Risen dough – Kneading - Proving time – Risen dough – Forming - Proving time – Final risen dough – Baking – Cooling - Panettone

Clause 5. Characteristics of the finished product

The Authentic Panettone of Milanese Handmade Tradition is a naturally leavened baked product with a soft texture and a typical, cylindrical shape created by the baking mould that remains attached to the finished product. The top surface is cracked and cut in a characteristic way (i.e. scored). The dough is soft with a honeycombed texture and a flavour typical of products that rise as a result of acidic fermentation.

An Authentic panettone of Milanese Handmade Tradition must contain:

- no less than 20% of its weight in sultanas, candied orange peel, candied citron (minimum size 8 x 8)
- no less than 10% of its weight in butterfat.

Clause 6. Marketing and sales

An Authentic Panettone of Milanese Handmade Tradition exhibited to the public for sales purposes must always be packaged. The packaging can even be just a transparent polyethylene bag. The trademark must be clearly visible on the outermost surface of the packaging.

An Authentic Panettone of Milanese Handmade Tradition cannot be sold over 30 days after the date of its production, understood to be the date on which the cooling phase ended.

The outer label must specify the date of production and the recommended best by date.

Clause 7. Self-monitoring and certification

The Authentic Panettone of Milanese Handmade Tradition is produced under the supervision of the Committee of Master Bakers of Milanese Tradition (self-monitoring). The technical, self-monitoring rules are defined by the Technical Monitoring Regulations approved by the Committee.

The Committee selects the Chamber of Commerce in Milan as its supervisory body, in compliance with the modalities and times defined by the latter.

The undersigned of these regulations undertakes to comply with all its contents and to subject its activities to the supervision of the Chamber of Commerce of Milan.

The production of the Authentic Panettone of Milanese Handmade Tradition can be certified by a third party certifying body, accredited in compliance with the UNI EN ISO 45011 and 45012 standards.