



Federazione Internazionale  
Pasticceria  
Gelateria Cioccolateria

## “The Best Panettone of the World 2021” 10 October 2021 – Palazzo Rospigliosi - Rome

### **THE BEST PANETTONE OF THE WORLD 2021 CONTEST RULES: CLASSIC, ORIGINAL, DECORATED AND GLUTEN FREE**

The International Federation of Pastry, Ice Cream and Chocolate (*Federazione Internazionale Pasticceria Gelateria Cioccolateria*, FIPGC) is holding a contest to award prizes for the:

- **THE BEST CLASSIC PANETTONE**
- **THE BEST INNOVATIVE PANETTONE**
- **THE BEST DECORATED PANETTONE**
- **THE BEST GLUTEN FREE PANETTONE**

To whom it applies:

1. Pastry chefs, ice cream makers, chocolatiers and cake designers who are 18 and older, even if they are not members of the FIPGC.

2. The registration fee to enter the contest is € 150,00 to be paid by bank transfer to:

Federazione Internazionale Pasticceria Gelateria Cioccolateria, Via Torviscosa, 53-Udine-33100 (UD), by and no later than 10 September 2021.

Please include the following payment reference: “Name of contestant (e.g. Mario Rossi), The Best Panettone in the World Contest”.

**BANK ACCOUNT DETAILS:**

**BANCA DI CIVIDALE FILIALE UDINE 3 — VIA MARSALA**

**IBAN: IT15X0548412302CC0440421284**

**BIC/SWIFT code: CIVIIT2C**

3. Entry forms (please see the form attached to these rules) must be sent to the FIPGC National Secretary at the following email address [segreteria@federazionepasticceri.it](mailto:segreteria@federazionepasticceri.it) no later than 10 September 2021.

Contestants must arrange delivery of the products to the following address: **Italian Chef Academy – Via Decio Filippini, 15 - 00135 Roma (RM)** within 7 October 2021

**Each entry fee allows each contestant to compete in one category.**

For more information, please contact the Lazio FIPGC Delegation, [fipgclazio1@gmail.com](mailto:fipgclazio1@gmail.com) – **Mrs Claudia Mosca, telephone: +393389508094.**

Contestants can compete in one of the following categories:

- 1) THE BEST CLASSIC PANETTONE 2021
- 2) THE BEST INNOVATIVE PANETTONE 2021
- 3) THE BEST DECORATED PANETTONE 2021
- 4) THE BEST GLUTEN FREE PANETTONE 2021

The contest for the three categories will take place as follows:

**“THE BEST CLASSIC PANETTONE 2021” (with candied fruit, raisins and citron)**

Contestants must submit n. 2 identical panettone each weighing 1 kg.

Panettone must be sent by courier. The panettone must be presented only with plastic wrapping and must indicate the contestant's name and contest category. **If no name or category is indicated on the panettone, it will be disqualified.**

The jury will judge the following aspects: aroma, cut, preparation, flavour, sponginess and texture.

If contestants are registered with the Federation, they must wear the official FIPGC uniform, black trousers and black shoes. Contestants who are not members of the Federation must wear a white jacket with no other logos except that of their pastry shop, black trousers and black shoes.

Each contestant must prepare n. 5 presentation brochures containing a complete recipe with quantities and descriptions.

**“THE BEST INNOVATIVE PANETTONE 2021” (“original” in terms of flavour, ingredients, and/or baking method or technical originality)**

Contestants must submit n. 2 identical panettone each weighing 1 kg.

Panettone must be sent by courier. The panettone must be presented only with plastic wrapping and must indicate the contestant's name and contest category. **If no name or category is indicated on the panettone, it will be disqualified.**

The jury will judge the following aspects: aroma, cut, preparation, flavour, sponginess and texture.

If contestants are registered with the Federation, they must wear the official FIPGC uniform, black trousers and black shoes. Contestants who are not members of the Federation must wear a white jacket with no other logos except that of their pastry shop, black trousers and black shoes.

Each contestant must prepare n. 5 presentation brochures containing a complete recipe with quantities and descriptions.

**“THE BEST DECORATED PANETTONE 2021”**

Contestants must submit n. 1 decorated panettone (tray diameter cannot exceed 40cm; height can vary).

Panettone must be brought already prepared at 11 am on 10 October 2021 to the location of the venue:  
**IL CENTRO CONGRESSI DI “PALAZZO ROSPIGLIOSI” VIA VENTIQUATTRO MAGGIO, 43**

The panettone must be presented only with plastic wrapping and must indicate the contestant's name and contest category. **If no name or category is indicated on the panettone, it will be disqualified.**

Contestants must present “panettone with original decorations” (that have not appeared at other events, competitions, etc.). Any panettone not meeting these conditions risk being disqualified, also on a retroactive basis.

Contestants may choose a theme of their choice.

All techniques allowed in cake design competitions are allowed.

The panettone will be judged based on its appearance, the difficulty of the techniques employed, and clean work.

If contestants are registered with the Federation, they must wear the official FIPGC uniform, black trousers and black shoes. Contestants who are not members of the Federation must wear a white jacket with no other logos except that of their pastry shop, black trousers and black shoes.

Each contestant must prepare n. 5 presentation brochures containing a complete recipe with quantities and descriptions.

## **“THE BEST GLUTEN FREE PANETTONE 2021” (with candied fruit, raisins and citron)**

Contestants must submit n. 2 identical panettone each weighing 0,500 kg.

Panettone must be sent by courier. The panettone must be presented only with plastic wrapping and must indicate the contestant's name and contest category. **If no name or category is indicated on the panettone, it will be disqualified.**

The jury will judge the following aspects: aroma, cut, preparation, flavour, sponginess and texture.

If contestants are registered with the Federation, they must wear the official FIPGC uniform, black trousers and black shoes. Contestants who are not members of the Federation must wear a white jacket with no other logos except that of their pastry shop, black trousers and black shoes.

Each contestant must prepare n. 5 presentation brochures containing a complete recipe with quantities and descriptions, specifying the type of flour/starch used with relative composition.

### **Organization and Jury**

The organization reserves the right to modify the competition rules. Anything not described or specified will be at the contestant's discretion.

The jury will be made up of professionals who are part of the FIPGC “Excellence Team”.

**The top three contestants from each category will be awarded a certificate of merit and a medal assigned based on points as follows:**

- BRONZE = 71–80 points;
- SILVER = 81–90 points;
- GOLD = 91–100 points.

**All contestants will receive a certificate attesting their participation in the “THE BEST PANETTONE OF THE WORLD 2021” contest.**

**THE AWARDS CEREMONY WILL BE HELD ON 10 OCTOBER 2021 AT 1 P.M.**

**CENTRO CONGRESSI DI “PALAZZO ROSPIGLIOSI” VIA VENTIQUATTRO MAGGIO, 43 Rome**



**The “The Best Panettone of the World 2021” contest will be hosted at the exclusive Palazzo Rospigliosi, Via Ventiquattro Maggio, 43, Rome**

**THE BEST PANETTONE OF THE WORLD 2021  
FIPGC**

**ENTRY FORM**

<b>Mr/Ms</b>			
	(surname)	(name)	
<b>Born in</b>			
	<i>(place of birth; if abroad, please specify which country)</i>		<i>(state/region)</i>
<b>City</b>			
	<i>(city of residence)</i>		<i>(state/region)</i>
<b>Street:</b>			
	<i>(street name, etc.)</i>		
<b>Postal code:</b>			
<b>Telephone:</b>		<b>Mobile:</b>	

**SELECT CONTEST CATEGORY:** CLASSIC  ORIGINAL  DECORATED  GLUTEN FREE

<b>Website: *</b>	<b>Email:</b>	
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**PLEASE MAKE OUT BANK TRANSFERS TO:**

FEDERAZIONE INTERNAZIONALE PASTICCERIA GELATERIA CIOCCOLATERIA  
ASSOCIAZIONE SENZA SCOPO DI LUCRO  
BANK DETAILS: BANCA DI CIVIDALE FILIALE UDINE 3 – VIA MARSALA  
IBAN: IT15X0548412302CC0440421284

Please include the following wording in the payment reference: “Name of contestant (e.g. Mario Rossi), World’s Best Panettone Contest”

PLEASE FILL OUT THIS FORM AND EMAIL IT TO: [segreteria@federazionepasticceri.it](mailto:segreteria@federazionepasticceri.it)

*I declare that:*

- a) I am aware of and accept, with no reservations, the rules and agree to comply with them;
- b) I accept all registration conditions and the attached rules;
- c) I will promptly communicate any information that is different from what I have stated in this entry form;
- d) I do not carry on activities contrary to the purposes of the Federation;
- e) I authorise the use of my personal data and my photograph for marketing, advertising and media purposes;
- f) the Federation cannot be held responsible for photos, videos, brands, texts and audio files delivered by contestants;
- g) I have read the information below and consent to the processing of my personal data (Articles 6, 7, 13 and 14 of Regulation (EU) 2016/679).

**Legislative Decree No. 196 of 30 June 2003, as subsequently amended and supplemented, entitled “Personal Data Protection Code”: Protection of privacy**

**Notice:** We hereby inform you, as per Article 13 of Legislative Decree No. 196 of 30 June 2003, that your data will be processed (directly and/or through companies, entities or consortia) for the purposes strictly connected to the above entry form. Your data will be processed in a lawful and correct manner, will be recorded and stored in computer and/or paper archives, and published on the web and/or on paper (nationally and internationally distributed guides, brochures and promotional materials). As per Article 7, you have the right at any time to consult and to request that the data you provided by modified (should you find errors and/or discrepancies) or erased. Any refusal to provide, in whole or in part, the requested data will automatically lead to any relationship being established or continuing, even without the need for any specific communication in this regard. **Consent:** I declare that I have received this information as per Article 13 of Legislative Decree No. 196/03, as subsequently amended and supplemented, and am aware of its contents. After careful evaluation and upon my own decision, I consent to the processing of my personal data as described above.

Signature