



*Federazione Internazionale
Pasticceria
Gelateria Cioccolateria*

Press Office

PRESS RELEASE

The World Championship of Pastry will take place in Milan in October

Promoted by the FIP (International Federation of Pastry) and sponsored by Expo 2015 where 16 national teams from all over the world will participate

Milan, June 2015. It will take place on 24th and 25th of October in Milan sponsored by Expo 2015, the first edition of the World Championships of Pastry Ice Cream and Chocolate promoted by FIP, International Federation of Pastry.

The event will be hosted inside the Host Milano, the International Salon of Professional Hospitality, the main world exhibition of the sector which will take place at the Fiera Milano starting from next 23rd of October and for which, 1.900 exhibitors from 48 countries and over 140 thousand professional operators from all over the world are awaited.

Contending for the title of World Trophy of Pasry Ice Cream Chocolate will be the national teams from 16 nations from 4 continents who will compete against each other in a space of almost 2,000 square meters which will be set up for the occasion.

“ We are truly proud to finally realise such an important and ambitious event, explains Roberto Lestani, FIP President. It will be an appointment which will host in Italy the best bakers in the world and it will represent a showcase of talent, various cultures and high professionalism.

As well as Italy, the European teams who have qualified are France, Greece, Spain, Turkey, Austria, Poland and Rumenia. From Asia the names that stand out are Japan, Tailand and the Arab Emirates. There are two teams from Africa, to be precise, Algeria and Tunisia whilst from South America the teams from Chile and Peru will arrive who will be flanked by the fierce Mexican national team.

Each national team will be composed of 3 bakers plus one coach. The latter, together with the other coaches, will form the international jury which will judge from time to time the creations of the master bakers in the competition.

The championship program expects three trials in each speciality: chocolate and praline sculpture, sculpture in sugar and modern cake, sculpture in sugar and pastilage and single portion ice cream. Very difficult challenges which will provide a stern test in competence, technique and fantasy of the baker.

The three sculptures in the competition for every team may arrive at 180 cm in height, with no support which is not comestible and one of the pralines in chocolate must be made without a mold and be frosted by hand.

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