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PRESS RELEASE

WITH THE SUPPORT OF THE MINISTRY OF AGRICULTURE, FOOD SOVEREIGNTY AND FORESTRY

ITALY WINS THE FIRST EDITION OF THE WORLD TEAM PANETTONE CHAMPIONSHIP

The blue team wins gold in all categories:

**Classic (Aniello di Caprio), Chocolate (Giuseppe Mascolo),
innovative savory (Claudio Gatti)**

SECOND PLACE: JAPAN | THIRD PLACE: ARGENTINA

Italy is the Team Panettone World Champion: the Italian team took the top step of the podium in all competing categories at the final, which was held yesterday in the packed pavilion that hosted the Panettone World Championship at Host Milan, crowded on this occasion with enthusiasts and curious people from all over the world.

During the event, organized and promoted by the **Academy of Masters of Mother Yeast and Italian Panettone**, with the **patronage of the Ministry of Agriculture, Food Sovereignty and Forests** - in collaboration with **Italian Gourmet** as Official Media Partner, and **HostMilano**, the 8 competing national teams presented their panettoni to the juries, prepared live under the eye of the cameras in the Polin group's laboratories in Verona.

The technical jury, chaired by **Thierry Bamas and Luca Mannori** and made up of the team managers of each national team, decreed the triumph of Italy, with the first place going to Maestro **Aniello di Caprio** for the traditional panettone, to Maestro **Giuseppe Mascolo** for the chocolate one and to the team captain **Claudio Gatti** for the innovative savory dish. This result was achieved thanks to the work and dedication of the entire team, together with the team manager **Davide Malizia**, the coaches **Ezio Marinato** and **Maurizio Bonanomi**, and the reserve of excellence **Beniamino Bazzoli**.

In second place was **Japan** (silver for the traditional and innovative, and bronze for the chocolate) with the Masters Kanako Takada, Seiji Yamanaka and Yoshihiro Fujisawa, who also won the prize awarded by the Star Jury, made up of famous international names such as **Enrico Derflinger, Jean-Paul Hévin, Agostino Iacobucci, Christian Jürgens, Max Mascia, Davide Oldani, Fabio Pisani, Christian Schaberreiter and Gianni Tarabini**.

Third place went to **Argentina** (second on par with Spain for the chocolate panettone and third for the innovative one) with the Masters Juan Manuel Alfonso Rodríguez, Samuel Gonzales and Nicolás Welsh, who were also awarded the **Press Prize** by the jury of Italian and international journalists.

The technical jury special prizes were awarded to: **Poland** for the Best Laboratory Organization; **Taiwan** for the Best Cleanliness during the production; **Spain** who won three awards - Best team play, Best presentation table and Best presentation brochure; finally, **Argentina** who won the Best presentation packaging.

A special recognition was given to the guest of honor at the event: **Pierre Hermé**, best pastry chef in the world in 2016 for the Academy of World's 50 Best Restaurants, at the top of the global influence rankings according to the most authoritative magazines, who have underlined his passion for panettone, a formidable ambassador for Italy throughout the world, capable of representing our country's excellence abroad, crossing every border.

The Hon. **Daniela Dondi**, accompanied by the Hon. **Grazia Di Maggio** intervened on behalf of **MASAF**, underlining how the Ministry immediately believed in this project, embracing it with enthusiasm to enhance and protect Made in Italy excellence and products, and with Claudio Gatti, announced the next objective: to obtain **STG recognition for our traditional leavened products**.

A very exciting final that kept everyone in suspense until the long-awaited announcement of the winners, presented by **Francesco Briglia** with the participation of **Tiberio Timperi** and speeches by the Masters of the **Academy of Mother Yeast and Italian Panettone Alessandro Bertuzzi, Francesco Elmi and Luca Diana**, who reached a large influx of audiences and over a thousand people connected to the non-stop live streaming broadcast on the Italian Gourmet channels.

The first Panettone World Team Championship was supported and created thanks to the contribution of: **Agugiario & Figna Molini with its Le Sinfonie brand dedicated to pastry making, Brazzale, Co.Ra., Cesarin, Don Vanilla, Gruppo Eurovo, Gruppo Polin, ICAM, Mielizia, Pomati, Reviva, Sanelli, Work Line Uniforms**. Wine Partner of the entire event: **Foss Marai**.

All the info and complete presskit [on www.panettoneworldchampionship.com](http://www.panettoneworldchampionship.com)

<https://www.instagram.com/panettoneworldchampionship/>

THE TEAMS COMPETING:

ARGENTINA

Team Manager: Mariano Zichert; Juan Manuel Alfonso Rodríguez (Captain – spokesperson), Samuel Gonzales, Nicolàs Welsh.

FRANCE

Team Manager: Quentin Berthonneau; Manuel Barthélémy (Captain-spokesman), Raphaël Jubert, Matthias Arbion.

GERMANY

Team Manager: Arnd Erbel; Giorgio Mecca (Captain – spokesperson), Leonardo Scala, Steve de Filippo.

JAPAN

Team Manager: Hiroki Sato, Kanako Takada (Captain-spokesperson), Seiji Yamanaka, Yoshihiro Fujisawa.

ITALY

Team Manager: Davide Malizia; Claudio Gatti (Captain-spokesman), Aniello di Caprio, Giuseppe Mascolo. Reserve: Beniamino Bazzoli. Coaches: Ezio Marinato and Maurizio Bonanomi.

POLAND

Team Manager: Raffaele Derosa; Cesare Candido (Captain-spokesman), Kamil Holeksa, Jacek Wiarek.

SPAIN

Team manager: José Romero Barranco; Tonatiuh Cortés (Captain-spokesman), José Manuel Marcos Candela, Rafel Aguilera.

TAIWAN

Team manager: I-Chun Lin; Giovanna Shih Chieh Chen (Captain – spokesperson), Wu Pao Chun, Chung Yu Hsieh.

THE PRESIDENTS OF THE TECHNICAL JURY:

Thierry Bamas, European Pastry Champion in 2003, European Sucre d'art Champion in 2005, World Champion of Frozen Desserts in Rimini in 2010, Meilleur Ouvrier de France Pâtissier in 2011.

Luca Mannori, winner of a long series of awards, including the prestigious Coupe du Monde de la Pâtisserie Valrhona with his Torta Setteveli, which has become famous even in Tokyo, "Tre Torte" of the Gambero Rosso Confectionery & Pastry Guide, teacher and consultant of Pastry and Chocolate in the most prestigious schools and companies at national and international level.

THE STARRY JURY:

Enrico Derflinger is one of the greatest Italian chefs in the world, he has worked in large hotels and restaurants, as well as at the English Royal Household and the White House.

Jean-Paul Hévin, gold medal at the World Chocolate Master (1983), Meilleur Ouvrier de France Pâtisserie Confiserie section (1986) and #1 chocolate maker in Japan.

Agostino Iacobucci, chef and owner of the restaurant of the same name immersed in the splendid Villa Zarri in Castel Maggiore (BO), awarded a Michelin star.

Christian Jürgens, chef of the Restaurant Überfahrt, in Bavaria, awarded 3 Michelin Stars.

Max Mascia, chef of the San Domenico restaurant in Imola, awarded 2 Michelin stars.

Davide Oldani, creator of Cucina POP and founder of the D'O restaurant in Cornaredo (MI), 2 Michelin Stars and Michelin Green Star.

Fabio Pisani, with Alessandro Negrini at the helm of the two-star Il Luogo di Aimo e Nadia.

Christian Schaberreiter, from Birgitz, Austria, winner of the 2009 Austrian Chocolate Master.

Gianni Tarabini, Michelin star of the La Preséf restaurant in Mantello (SO) to which is added the Michelin Green Star for sustainability.