



PRESS RELEASE

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## PANETTONE WORLD CHAMPIONSHIP

Here are the national teams competing in the first edition:

ARGENTINA | FRANCE | GERMANY | JAPAN | ITALY | POLAND | SPAIN | TAIWAN

The teams will be introduced on October 9th at Eataly Verona

THE COMPETITION WILL BE HELD FROM 10th TO 13th OCTOBER

AND THE WINNERS WILL BE ANNOUNCED ON OCTOBER 14th AT HOSTMILANO

Video: **the training sessions of the Italian team:** <https://we.tl/t-UycGdLXHrm>

It is a summer of very hard training for the master leaveners **Claudio Gatti, Aniello di Caprio, Giuseppe Mascolo and Beniamino Bazzoli**: they will represent **Italy** on the occasion of the **first Panettone World Championship**, an international event organized and promoted by the **Academy of Masters of Mother Yeast and Italian Panettone**, in collaboration with **Italian Gourmet** as Official Media Partner and **HostMilano** which will inaugurate on **9th October at Eataly Verona**.

The national team captained by Gatti has spent the last few weeks engaged in intense training sessions under the supervision of team manager **Davide Malizia** and the coaches **Ezio Marinato** and **Maurizio Bonanomi**, including top-secret preparations and tastings, analysis and study of the regulations down to the smallest detail. Our masters will have to produce 10 identical panettoni in three different versions: the creation of the **classic Italian panettone** will be the responsibility of Aniello di Caprio, that of the **chocolate panettone with chocolate dough** will be up to Giuseppe Mascolo, while Claudio Gatti will have to try his hand at the innovative leavened **"savory panettone"**.

Beniamino Bazzoli will instead be the team's expert reserve: if necessary, he will have the arduous task of replacing one of the other members of the team, to compete at the highest level, thanks to his ability in all categories.

**There are seven teams to defeat**, each made up of a team manager and three competitors, of which a captain-spokesman and any coaches: the **French national team** with captain **Manuel Barthélémy**, **Raphaël Jubert**, **Matthias Arbion** and team manager **Quentin Berthonneau**; the **Spanish team** composed of captain **Tonatiuh Cortés**, **Rafel Aguilera**, **José Manuel Marcos Candela** and team manager **José Romero**; the **Polish team** captained by **Cesare Candido** with **Jacek Wiarek**, **Kamil Holeksa** and team manager **Raffaele Derosa**; **Germany** will compete represented by captain **Giorgio Mecca**, **Leonardo Scala**, **Steve de Filippo** and team manager **Arnd Erbel**; **Argentina** will be captained by **Juan Manuel Alfonso Rodríguez** who will compete together with **Samuel Gonzales** and **Nicolàs Welsh** with team manager **Mariano Zichert**; **Giovanna Shih-Chieh Chen** will lead the **Taiwanese team**, which will compete together with **Wu Pao Chun**, **Chung-Yu Hsieh** and team manager **I-Chun Lin**; finally representing **Japan** will be the masters **Kanako Takada** in the role of captain, **Seiji Yamanaka**, **Yoshihiro Fujisawa** and the team manager **Hiroki Sato**.

In the laboratories of the Polin Group the national teams will compete in two rounds of the competition, the first on **10th and 11th October** with France, Germany, Italy, Spain, and the second will take place on **12th and 13th October** with Argentina, Japan, Poland, Taiwan: all the phases of the competition will be filmed by video cameras, to support the judges' activities, in order to show the work of the masters step by step and in a completely transparent manner, without having to limit themselves solely to judging the finished product. The final will also be live streamed.

**On October 14th at HostMilano in Fiera Milano**, starting at 5.00 pm, **the winners of the first PWC team trophy will be announced, together with the presentation of the special prizes**: a jury made up of experts and leading names in international pastry making will decide together with the team managers of each team. They will be asked to express their preference through strict evaluation criteria which will concern the leavened products produced strictly with fresh sourdough and coming

from the country represented - the true identity factor of each nation - waste reduction, teamwork, cleanliness and final presentation. The ranking will be established by the sum of the scores obtained by the teams in the different categories.

The first Panettone World Team Championship is supported and taking place thanks to the contribution and technical support of prestigious sponsors, who make all their professionalism available, with equipment, structures and raw materials that represent the excellence of Made in Italy throughout the world: the raw materials provided by the technical sponsors will in fact be used by the teams during the competition. Exclusive and very high quality products, of which each team has received a sample sent directly to their country for training purposes.

The brands that support the PWC are: **Agugiaro & Figna Molini, Brazzale, Cesarin, Don Vanilla, Gruppo Polin, ICAM, Mielizia, Pomati, Reviva, Sanelli, Work Line Divise.** Wine Partner of the entire event: **Foss Marai.**

All info on:

[www.panettoneworldchampionship.com](http://www.panettoneworldchampionship.com)

<https://www.instagram.com/panettoneworldchampionship/?igshid=MzRIODBiNWFIZA%3D%3D>

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