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**THREE JURIES OF TRUE EXCELLENCE FOR THE FIRST EDITION  
OF THE WORLD TEAM PANETTONE CHAMPIONSHIP**

THIERRY **BAMAS**, ENRICO **DERFLINGER**, JEAN-PAUL **HÉVIN**, AGOSTINO **IACOBUCCI**,  
CHRISTIAN **JÜRGENS**, LUCA **MANNORI**, MAX **MASCIA**, DAVIDE **OLDANI**, FABIO **PISANI**,  
CHRISTIAN **SCHABERREITER**, GIANNI **TARABINI**

*Special Guests and Guests of Honor*

MAURO **COLAGRECO**, PIERRE **HERMÉ**, IGINIO **MASSARI**

**9 - 13 OCTOBER VERONA**

**FINAL AND AWARDS CEREMONY 14th OCTOBER – HOSTMILANO**

**live stream on Italian Gourmet channels**

The countdown has started for the **first World Team Panettone Championship**, 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 be inaugurated on **9th October at Eataly Verona** with the introduction of the 8 competing teams.

From 10th to 13th October, at the laboratories of the Polin group, the national teams of Argentina, France, Germany, Japan, Italy, Poland, Spain and Taiwan will compete, in two separate rounds, in the preparation of the **classic Italian panettone, chocolate panettone** with dark dough, **innovative leavened “savory panettone”**.

Three prestigious juries will decide who the winners are and award the Special Prizes at the end of the **Final, scheduled for 14th October at HostMilano in Fiera Milano**, which will also be broadcast live on the Italian Gourmet channels from 10.30 am on: the technical jury, which will decide the winning team, composed of the team managers of each national team and external experts, while the Star Jury and the jury of Italian and international journalists will be responsible for awarding the numerous Special Prizes.

Presiding over the technical jury will be **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 2011, and **Luca Mannori**, winner of a long series of awards, including the prestigious Coupe du Monde de la Pâtisserie Valrhona with its Torta Setteveli, which has even become famous in Tokyo, “Tre Torte” from the Gambero Rosso Confectioners & Pastries guide, teacher and consultant for Pastry and Chocolate in the most prestigious schools and companies at national and international level.

The Star Jury will be able to count on a list of names of the highest international level: **Enrico Derflinger**, one of the greatest Italian chefs in the world, has worked in important hotels and restaurants, as well as in the English Royal House; **Jean-Paul Hévin**, gold medal at the World Chocolate Master (1983), Meilleur Ouvrier de France section Pâtisserie Confiserie (1986) and #1 chocolate maker in Japan; **Agostino Iacobucci**, chef and owner of the restaurant of the same name located 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); **Fabio Pisani**, with Alessandro Negrini leading the two-star Il Luogo di Aimò 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).

**Special Guests and Guests of Honor** at the final will be **Mauro Colagreco**, the Italian-Argentine chef of the Mirazur restaurant on the French Riviera, awarded 3 Michelin Stars in 2023 and the first non-French chef to receive the title «Chef of the Year» from the prestigious guide Gault & Millau; **Pierre Hermé**, best pastry chef in the world 2016 for the Academy of World's 50 Best Restaurants, placed by Vanity Fair in 4th place in the list of the 50 most influential French people in the world, and in 4th place in the Forbes ranking of favorite entrepreneurs in France; **Iginio Massari**, considered among the greatest Italian Master Pastry Chefs in the world, whose career is full of successes, with over 300 competitions won, national and international prizes and recognitions.

The technical jury will be asked to express its preference through strict evaluation criteria, which will concern the leavened products produced exclusively with fresh sourdough coming from the country represented - the true identity factor of each nation - the reduction of waste, team work, cleaning and final presentation. The ranking will be determined by the sum of the scores obtained by the teams in the various categories. The world cup and the gold medal are to be awarded to the team in 1st place, plus the prize of 8000 euros and a supply of products from the championship sponsors; the second team in the ranking will be awarded the silver medal and a prize of 3000 euros, while those awarded the bronze medal will be entitled to 2000 euros in winnings. Special Prizes will be awarded for: Best Laboratory Organization; Best Cleaning during the process; Best "Team Play" among the members of the team; Best Presentation Table-Showcase; Best Presentation Packaging - provided only for the Innovative-Savoury Panettone and the Best Presentation Brochure.

The first Panettone World Team Championship is supported and created thanks to the contribution of: **Agugiario & Figna Molini, 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 on:

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

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

**Live streaming starting from 10.30 am on Saturday 14th October on the Italian Gourmet channels**

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