

PANETTONE WORLD CHAMPIONSHIPS

FIRST EDITION - OCTOBER 2023

The Academy of Masters of Sourdough and Italian Panettone (hereafter also "the **Academy**") has set out the following Regulations (hereafter "the **Regulations**") for the first Panettone World Championships Team Event (hereafter also "the **PWC**") with the theme of "*Panettone around the world*", which will take place in Verona and Milan from 9th to 14th October 2023.

National Team Selection

Members of the national teams (hereafter also "National Teams") will be selected and nominated by professional schools referred to the Academy of the Masters of Sourdough and Italian Panettone by Consulates.

How to participate

Fill in the entry form in Appendix 1 of the Regulations and send it to

info@panettoneworldchampionship.com

Only one application per country is allowed.

Closing date for entries

Entry forms must reach the Academy **no later than 31st July 2023**.

Entry fee

€ 1,000 to be paid when you receive confirmation of participation and no later than 31st July 2023, payable by bank transfer to Accademia Maestri del Lievito Madre e del Panettone Italiano (details below) with the payment reference "2023 Championship entry fee".

IBAN IT94Z0200865900000106081412

BIC/SWIFT UNCRITM1PU8

Entry is only considered complete when your entry fee has been received.

PWC location

The Polin Group, and announcement of the winners at Host Milano

Presentation of ALL national teams

On Monday 9th October 2023

PWC Competition dates

10th to 14th October 2023

Composition of national teams

- 3 competitors belonging to the national team
- 1 Captain and spokesperson [nominated and selected from the 3 team members]
- 1 National Team Manager [knowledge of English required for communications¹]

Note: it is compulsory for any coaches appointed by the National teams to be resident in the same team's country.

Presentation of programme

Each team must present its programme in A4 format indicating:

- Panettoni that will be prepared in the competition
- Recipes
- Preparation method
- Cooking method
- Style of panettoni presentation

Note

- All documentation must be professionally presented and contain all the relevant information. 5 points will be deducted if any of the sections are missing.
- Recipes are the sole property of the Academy. Recipes and information in the Programme must not be divulged before or during the competition. Failure to observe this rule will lead to disqualification of the national team. If participants request, this information may only be divulged after obtaining express written consent from the Academy.

Duration of the competition

The competition lasts for 2 days.

Note

- For EU participants /participants located in Europe there will be a 1 day pre-competition session for acclimatizing/preparing the sourdough starter for the competition [starter proving-acclimatization];
- For non-EU participants, there will be a 2 day pre-competition session for acclimatizing/preparing the starter [starter proving-acclimatization];

These days will not be evaluated in any way by the jury and are purely the preparatory phase of the competition.

Course of competition

Participants will work at the Polin Laboratories - Main Sponsor.

The laboratories will be assigned in accordance with the geographical area of origin. If more than one National team arrives from the same area, the assignment will be made by random extraction in the presence of a notary who will certify each assignment.

The service laboratory will be at the teams' disposal as of 9th October 2023 in order to allow them to carry out the refreshing of the mother yeast so that it can adapt for the competition.

The competition will start on 10th October 2023 and end on 13th October 2023 with the following schedule:

5.40 am: inspection by a competition judge.

6.00 am: the competition starts.

Note:

The competition turns are divided as follows:

- a) 10th - 11th October the 4 European teams will compete in the first turn.
- b) 12th - 13th October the 4 non-European teams will compete in the second turn.

Activity of commissioners

Each national team will be supervised by commissioners from the nations present in the

competition.

Evaluation criteria

- Pre-competition inspection
- Work planning [work organization]
- General cleanliness of tables and floor and personal hygiene
- Production of waste [for sustainability purposes, waste production must be kept to a minimum]

Competition supervisors hours of attendance

The attendance of the judges during the competition will be scheduled to ensure that judges are present at all times in the competition laboratories.

Laboratory activity supporting supervisor activity will be filmed by live cameras round the clock.

How is the pre-competition inspection carried out

The judge assigned to the team will have 20 minutes to inspect:

- laboratory
- equipment
- ingredients
- starter

Note:

It is **obligatory** for the team captain and if necessary an interpreter to accompany the judge during the inspection. The judge will only observe the national team assigned to him/her and is not allowed to touch anything.

Area Coach

National team coaches may remain in the reserved area of the viewing gallery throughout the competition. They may only communicate with their team at the end of the first day of the competition.

Products to be displayed

- 1 Classic Italian Panettone
- 1 Chocolate Panettone with chocolate dough
- 1 Innovative Savoury Panettone

Composition of the jury

The jury consists of 13 members as follows:

8 voting judges, who are the Team Managers of each National team

2 voting judges appointed by the Accademia

2 non voting Presidents of the jury

5 non voting Commissioners

1 non voting Organizing Manager

The tasting service will be conducted with the assistance of catering school students

Team Managers CANNOT VOTE FOR THEIR OWN NATIONAL TEAM. Their vote is required and compulsory for all the other national teams outside their own, observing the parameters established by these regulations in line with the ethical code. **NEGATIVE VOTES WITH THE INTENTION OF ADVANTAGING A JUDGE'S OWN NATION WILL NOT BE ACCEPTED.**

Final judgement

The final judgement will be announced by the judges on Saturday 14th October 2023 at the Host Milano site as follows:

Ranking for individual products:

- 1st Place National Team "Classic Italian Panettone World Champion"
- 2nd Place
- 3rd Place

The ranking continues to include all national teams.

- 1st Place National Team "Chocolate Panettone World Champion"
- 2nd Place
- 3rd Place

The ranking continues to include all national teams.

- 1st Place National Team "Innovative Savoury Panettone World Champion"
- 2nd Place
- 3rd Place

The ranking continues to include all national teams.

Overall total ranking of 3 Panettoni

- 1st Place National Team "Italian Panettone World Champion "
- 2nd place
- 3rd place

The ranking continues to include all national teams.

Special Prizes:

1. Best Laboratory Organization
2. Best Housekeeping during preparation
3. Best Team Effort in Team Games
4. Best Table Presentation Display
5. Best Presentation Packaging - for Innovative Panettone only
6. Best Presentation Brochure

Note:

The Special Prizes will be awarded independently by the Presidents of the jury after evaluating the scorecards.

The Special Prizes will not be awarded to the overall winning team but only to those finishing in second place downwards.

Sourdough starter specifications

The starter used in the competition MUST only come from the nation using it. Teams must not use any other starter than their own. Any other starter will result in disqualification from the competition.

Note: the purpose of the competition is to showcase skills and performance in handling and using a fresh sourdough starter, therefore bakers are expected to prepare their own fresh starter for use in the competition.

Different starter feeding techniques can be used:

1. packed
2. dry
3. liquid
4. in water

The following cannot be used:

1. Chemical raising agent [for any panettone in the competition]
2. Cube yeast [for any panettone in the competition]

Note:

You may only use chemical raising agent to create additional complements (such as glazes and coverings) to finish Chocolate Panettoni or Innovative Panettoni.

Competition challenges

There are three challenges in the competition, ALL involving SOURDOUGH STARTER:

1. Classic Italian Panettone
2. Chocolate Panettone with dark dough
3. Innovative Savoury Panettone with appropriate packaging

Compulsory technical introduction:

The recipes and preparation methods must be described in full detail. 5 points will be deducted if not submitted.

Specifications for ingredients:

- Ingredients imported by the national teams are approved by the Academy based on documentation to be presented at least one month before the competition.
- Ingredients used in the competition phase must be used in an anonymous format.

Specifications for organization:

- The equipment list MUST be provided no later than 30th September 2023.
 - Small items and specific equipment must be provided by national teams.
-

1. Classic traditional Panettone

Produced according to the guidelines set out by the Authentic Panettone of Milanese Handmade Tradition Regulations approved in September 2003 by the Committee of Master Bakers of Milan, amended by The Academy of the Masters of Sourdough and Italian Panettone. [see attached PRODUCTION GUIDELINES]

Permitted ingredients

National teams must only work with ingredients listed in the production guidelines as follows:

- Water
- Flour
- Sugar
- CLASS A fresh eggs and/or pasteurized yolks
- Pasteurized milk and/or UHT milk and/or condensed milk and/or fermented milk and/or yogurt
- Cocoa butter
- Butter and/or anhydrous butter
- Sultanas, candied orange peel, candied citron
- Fresh sourdough starter
- Salt
- Honey
- Malt and malt extract
- Vanilla
- Natural citrus flavourings

NOT PERMITTED:

- Brewer's yeast
- Chemical raising agent
- Starch
- Vegetable fat (excluding cocoa butter)
- Whey and whey derivatives
- Soy lecithin
- Colourings
- Preservatives
- Emulsifiers
- Any kind of additives
- Other types of candied fruit
- Natural or synthetic flavourings, with the exception of citrus flavourings
- GMO ingredients

Permitted preparation techniques

National teams must work solely and exclusively using operations that comply with production guidelines. This refers specifically to:

- Making the dough
 - Proving
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- Dividing-forming

Compulsory weight specifications

Panettone weight: 1 kg with 50 g margin tolerance

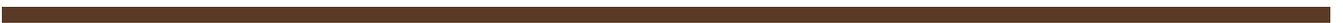
Number of panettoni each national team must present:
10 identical panettoni

Note

Baking moulds will be provided by the organization.

Presentation

Teams must provide an explanatory brochure for the entire panettone production phase which will be evaluated by the jury before the tasting. 5 points will be deducted if not submitted.



2. Chocolate Panettone with chocolate dough

Produced according to the national team's freely chosen technique using only starter dough and compulsory use of chocolate.

Permitted ingredients

- Water
 - Flour
 - Sugar
 - CLASS A fresh eggs and/or pasteurized yolks
 - Pasteurized milk and/or UHT milk and/or condensed milk and/or fermented milk and/or yogurt
 - Cocoa butter
 - Butter and/or anhydrous butter
 - Cocoa (paste)
 - Chocolate (paste or solid)
 - Candied fruit
 - Fresh sourdough starter
 - Salt
- and in addition:
- Honey
 - Malt and malt extract
 - Vanilla

NOT PERMITTED:

- Brewer's yeast
 - Chemical raising agent
 - Starch
 - Chocolate substitute
 - Vegetable fat (excluding cocoa butter)
 - Whey and whey derivatives
 - Soy lecithin in the dough
 - Colourings
 - Preservatives
 - Emulsifiers
 - Any kind of additives
 - Natural or synthetic flavourings, with the exception of citrus flavourings
 - GMO ingredients
-

List of permitted actions

- Making the dough
- Proving
- Dividing-forming [national team decides]

Permitted moulds

- Tall
- Low

Compulsory weight specifications

Panettone weight: 1 kg with 50 g margin tolerance

Permitted finishes

- Unscalped
- Scalped
- Glazed
- Unglazed

Number of panettoni each national team must present:

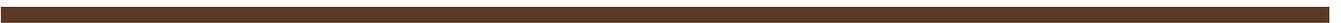
10 identical panettoni

Note

Baking moulds will be provided by the organization

Presentation

Teams must provide an explanatory brochure for the entire panettone production phase which will be evaluated by the jury before the tasting.



3) Innovative Savoury Panettone

Theme

Flavours of Home

Description

Each team must create a product incorporating 1 or more ingredients typical of their region/country.

List of permitted ingredients

Free

NOT PERMITTED

- Brewer's yeast
- Chemical raising agent
- Chocolate substitute
- Ester-enriched hydrogenated vegetable fats like Margarine* ALL TYPES
- Colourings
- Preservatives
- Emulsifiers
- Any kind of additives INCLUDING ENZYMES
- Synthetic flavourings except aromas produced solely and exclusively from fresh fruit
- GMO ingredients

Note

ALL vegetable oils are to be considered valid as seed oil, all types, extra virgin olive oil and all sub-families, cocoa butter.

List of permitted actions

- Making the dough
- Proving
- Dividing-forming [national team decides]

Permitted moulds

Free

Compulsory weight specifications

Panettone weight: 1 kg with 50 g margin tolerance

Permitted finishes

Free

Number of panettoni each national team must present:

10 identical panettoni

Note

National teams are free to choose shapes

Innovative panettone service:

- Teams must prepare packaging for the innovative panettone presentation.
- National teams are free to choose the style of plating up.
- National teams are free to choose pairings and garnishes for serving such as sauces, ice cream, crisps and others.
- All accompanying complements for Innovative Panettone must be prepared during the competition.
- Candied complements can be brought in ready-prepared.
- National teams must bring their own presentation plates.

Presentation

Teams must provide an explanatory brochure for the entire panettone production phase which will be evaluated by the judges before the tasting.

Specifications for uniforms

All teams must wear full, identical uniforms:

- shoes
- trousers
- jacket
- apron
- hat

5 points will be deducted if any member of the team does not comply with uniform specifications.

Note

These specifications also apply to the nominated judges.

Specifications for presentation

- Panettoni must be presented on the display tables provided by the organization, which are round tables with a diameter of 120 cm and covered with a neutral white tablecloth.
- Each team must present its panettoni in a proper display. Each team must bring their own basic table dressing from their home country.
- Each team must present one panettone cut in half in a clear display dome cover provided by the organization. **The dome cover measurements will be communicated by SEPTEMBER 2023.**

Rules for the day of judging

The complete jury will be present for the final judging on Saturday 14th October at HOST Milano.

From 9.00 to 11.00 teams will dress tables for "Christmas Panettone around the world". When

the time is up, teams must leave their tables and move to the cutting and tasting preparation tables. **50 points** will be deducted if teams go over the allotted time.

Correct panettone judging procedures, counting of points and respect of the rules will be guaranteed by the presence of a notary and a president of the jury nominated by the Academy.

The president of the jury will have the task of weighing panettoni before tasting begins. **10 points** will be deducted if panettoni are over or under weight.

No member of the jury or of the teams may use a telephone or other communication device during the tasting phase.

The president of the jury will not take part in the tasting for judging.

Phases:

Phase 1: walk-by presentation to the jury of the whole panettone in its mould.
The walk-by presentation will be approximately 15 seconds in front of each judge.

Phase 2: walk-by presentation to the jury of the panettone cut in half, still inside its mould.
The walk-by presentation will be approximately 15 seconds in front of each judge.

Phase 3: tasting of one slice of panettone weighing approximately 100 g by each judging supervisor.

Following the same procedure, and in the following order, all teams will present to the jury:

1) Classic Italian panettone

10 min pause for consideration and tasting break

2) Chocolate panettone

20 min pause for consideration and tasting break

3) Innovative panettone

Note:

The national team members will be responsible for cutting, correct temperature and preparation of the panettoni presented to the judges.

At the end of the tasting, points will be awarded in the presence of the notary and the president of the jury.

The tasting will be followed by the award ceremony which will take place at 17.00.

Prizes

- 1st place € 5.000,00 + world cup + gold medal + a selection of championship sponsor products
- 2nd place € 3.000,00 + silver medal
- 3rd place € 2.000,00 + bronze medal

Note:

THE OVERALL WINNER OF THE TITLE CANNOT PARTICIPATE IN THE NEXT PWC EDITION.

Team reception

The first day of the event will take place on Monday 9th October 2023 at 6.00 pm at the Verona venue of "Eataly". On this occasion, there will be an official introduction of the teams, who will receive the official jackets of the National teams. The following day, they will go to the laboratories to start work. The teams will work in the laboratories from Tuesday to Friday.

Note:

The official jackets of the National teams will be given directly by the Accademia dei Maestri del Lievito Madre e del Panettone Italiano Organization.

Points

Each judge will individually award points in judging the Classic Italian Panettone, structured as follows :

- 10 points for appearance, shape and colour;
- 35 points for texture (softness and sponginess), chewability and meltability;
- 35 points for taste, fragrance and aromas with particular emphasis on natural, lingering qualities;
- 20 points for panettone harmony and overall quality and respect for tradition.

Each judge will individually award points in judging the Chocolate Panettone, structured as follows:

- 10 points for appearance, shape and colour;
- 35 points for texture (softness and sponginess), chewability and meltability;
- 35 points for taste, fragrance and aromas with particular emphasis on natural, lingering qualities;
- 20 points for harmony and overall quality and achievement of objectives set out in the product description sheet.

Each judge will individually award points in judging the Innovative Panettone, structured as follows:

- 10 points for appearance, shape and colour;
 - 35 points for texture (softness and sponginess), chewability and meltability;
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- 35 points for taste, fragrance and aromas with particular emphasis on natural, lingering qualities;
- 20 points for harmony and overall quality and achievement of objectives set out in the product description sheet.

Each judge will individually award points in judging the general execution of the task as follows:

- **Task management:**

Cohherent work performance, good balance of recipes, teamwork

35 points

- **General housekeeping:**

Cleanliness in work method, cleanliness of tables and equipment, cleanliness of floor, personal hygiene

35 points

- **Waste:**

For sustainability purposes, waste production must be kept to a minimum

35 points

- **Final presentation on the table:**

Christmas display of three products with the theme of CHRISTMAS PANETTONE AROUND THE WORLD. The table can include a themed backdrop on top and full or partial covering of the legs or an empty space below it. Respect of the theme, original table design and overall look will all be judged.

50 points

Complaints

Any complaint about the regulations, their interpretation and evaluation/judging will be discussed by the president of the jury with the supervisors and the notary.

Presentation of recipes

Recipes must be presented no later than 31th August 2023 to allow them to be checked for compliance with regulations.

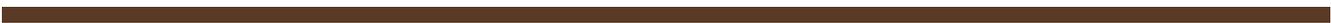
The Academy of Masters of Sourdough and Italian Panettone have the right to publish and divulge the panettoni and their recipes.

Final note

The Academy reserves the right to change organizational aspects out of need or due to unforeseen circumstances and also reserves the right to cancel the competition.

The Academy is in no way liable, nor legal arbitrator, as regards the attendance of one team rather than another belonging to the same nation.

The tasting sheet and completion of numerical evaluations will be definitively presented by the end of August by the PWC organization team.





APPENDIX 1

ITALIAN PANETTONE WORLD CHAMPIONSHIP 2023 ENTRY FORM

to be sent to the Academy of Masters of Sourdough and Italian Panettone Administrative Office
e-mail :

info@panettoneworldchampionship.com

NAME OF TEAM _____

The team represents
the following nation _____

School or promoting
organization _____

Company Name _____

Address _____

Telephone _____

e-mail _____

PEC or SDI code (Italy only) _____

Bank Account Details _____

PARTICIPANT NAMES

1. Captain's Name Surname _____

2. Name Surname _____

3. Name Surname _____

4. C O A C H ' s _____

N a m e

S u r n a m e _____

ATTACHED DOCUMENTS

CV of participants including contact details (e-mail address – telephone number – occupation)

Italian Traditional Panettone presentation sheet

Chocolate Panettone presentation sheet

Innovative Panettone presentation sheet

Privacy Notice

Place and date (Signature 1) (Signature 2) (Signature 3) (Signature of Coach)

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