

## **2022 FIPGC Panettone World Championship**

**“The Best Panettone in the World 2022” Selection for the final day 10/11 October 2022  
Final day 23 October 2022 - Fiano Romano - ROME**

### **CONTEST RULES BEST PANETTONE IN THE WORLD 2022: CLASSIC, INNOVATIVE, SAVORY, DECORATED AND PANDORO**

The International Federation of Pastry, Gelato and Chocolate (Federazione Internazionale Pasticceria Gelateria Cioccolateria, FIPGC) is holding a contest to award prizes for the:

- . THE BEST CLASSIC PANETTONE IN THE WORLD
- . THE BEST INNOVATIVE PANETTONE IN THE WORLD
- . THE BEST SAVORY PANETTONE IN THE WORLD
- . THE BEST DECORATED PANETTONE / PANDORO IN THE WORLD
- . THE BEST PANDORO IN THE WORLD

To whom it applies:

1. This competition is open to all pastry chefs, ice cream makers, chocolatiers, professional bakers and decorating artists (for the decorated panettone / pandoro) who are 18 and older even if they are not member of the FIPGC.
2. The registration fee to enter the competition is € 150.00 to be paid by bank transfer to:

International Federation of Pastry, Gelato and Chocolate from 01 September 2022 no later than 02 October 2022.

Please include the following payment reference: “Name of contestant (e.g. Mario Rossi), The Best Panettone in the World Contest”.

#### **BANK ACCOUNT DETAILS:**

BANCA DI CREDITO POPOLARE, IBAN: IT 76 U 05142 40302 CC1026039478  
BIC/SWIFT: BCP TIT NN XXX

3. The entry form (see form attached to these rules) must be sent to the National Secretariat FIPGC at the following email address: [segreteria@federazionepasticceri.it](mailto:segreteria@federazionepasticceri.it) from 01 September 2022 no later than 02 October 2022.

**Contestants must arrange delivery of the products to the following address by 7 October 2022: Pregiata Forneria Albanesi Via Tiberina, 108 00065 Fiano Romano (RM).**

**Each entry fee allows each contestant to compete in one category.**

Info and Contacts: [segreteria@federazionepasticceri.it](mailto:segreteria@federazionepasticceri.it) - [info@fabioalbanesi.it](mailto:info@fabioalbanesi.it) Info and Contacts for Decorated Panettone / Pandoro: [fipgc.cakedesign@gmail.com](mailto:fipgc.cakedesign@gmail.com)

Contestants can compete in one of the following categories:

- THE BEST CLASSIC PANETTONE IN THE WORLD
- THE BEST INNOVATIVE PANETTONE IN THE WORLD
- THE BEST SAVORY PANETTONE IN THE WORLD
- THE BEST DECORATED PANETTONE / PANDORO IN THE WORLD
- THE BEST PANDORO IN THE WORLD

The competition for the different categories will take place as follows:

### **"BEST CLASSIC PANETTONE IN THE WORLD 2022" (with candied fruit, raisins and citron)**

Contestants must submit 2 identical panettone weighing 1 kg each (maximum difference 5% penalty -5 scores for each gr. 50 in excess or shortage).

Panettone must be sent by courier. The panettone must be presented with only the plastic wrapping with the indication of the competitor's name and category. **If no name or category is indicated on the panettone, it will be disqualified.**

The jury will judge the following aspects: aroma (20 scores), cut (15 scores, preparation (15 scores), flavor (20 scores), sponginess (15 scores) and texture (15 scores).

On the day of the awards ceremony, If contestants are registered with the Federation, they must wear the official FIPGC uniform, black trousers and black shoes. Contestants who are not members of the Federation must wear a white jacket with no other logos except that of their pastry shop, black trousers and black shoes.

Each contestant is required to prepare 5 Presentation brochures, with complete recipe book in terms of weights, procedure and calculation of percentages.

### **"BEST INNOVATIVE PANETTONE IN THE WORLD 2022" (by innovative we mean "original" in terms of flavor, ingredients, and/or baking method or technical originality)**

Competitors must submit 2 stuffed panettone equal to each other weighing 1 kg each (maximum deviation 5% - 5 penalty scores for each gr. 50 in excess or shortage).

The panettone must be sent by courier. The panettone must be presented with only the plastic wrapping with the indication of the competitor's name and category. **If no name or category is indicated on the panettone, it will be disqualified**

The jury will judge the following aspects: aroma (20 scores), cut (10 scores), preparation (10 scores), flavor (20 scores), sponginess (10 scores), texture (10 scores), innovation (20 scores ).

On the day of the awards ceremony, If contestants are registered with the Federation, they must wear the official FIPGC uniform, black trousers and black shoes. Contestants who are not members of the Federation must wear a white jacket with no other logos except that of their pastry shop, black trousers and black shoes.

Each contestant is required to prepare 5 Presentation brochures, with complete recipe book in terms of weights, procedure and calculation of percentages.

### **"BEST SAVORY PANETTONE IN THE WORLD 2022"**

**The savory panettone must have all the characteristics of a traditional panettone but with a tendency to salty, the fillings can be the most varied, it must be a product that can be enjoyed as an appetizer and / or during a rustic buffet. Contestants must report to the jury the shelf-life of the product.**

Competitors must submit 2 stuffed panettone equal to each other weighing 1 kg each (maximum deviation 5% - 5 penalty scores for each gr. 50 in excess or shortage).

The panettone must be sent by courier.

The panettone must be presented with only the plastic wrapping with the indication of the competitor's name and category. **If no name or category is indicated on the panettone, it will be disqualified**

The jury will judge the following aspects: aroma (20 scores), cut (10 scores), preparation (10 scores), flavor (20 scores), sponginess (10 scores), texture (10 scores), salty pairing (10 scores), product shelf-life (10 scores).

On the day of the awards ceremony, If contestants are registered with the Federation, they must wear the official FIPGC uniform, black trousers and black shoes. Contestants who are not members of the Federation must wear a white jacket with no other logos except that of their pastry shop, black trousers and black shoes.

Each contestant is required to prepare 5 Presentation brochures, with complete recipe book in terms of weights, procedure and calculation of percentages.

### **"BEST PANETTONE / PANDORO DECORATED IN THE WORLD 2022"**

Competitors must submit 1 decorated panettone / pandoro (the diameter of the support tray must not exceed 40 cm, height can vary).

**The panettone / pandoro must be brought ready on 23 October 2022 at 11 am at "Il Castello Ducale Orsini" Via Giordano Bruno, 1 FIANO ROMANO (RM)**

The panettone / pandoro must be presented with the name of the competitor indicated on the base of the tray. **If a panettone is delivered without the competitor's indication, it will be considered invalid for the judgment.**

Contestants must present "panettone with original decorations" (that have not appeared at other events, competitions, etc.). Any panettone not meeting these conditions risk being disqualified, also on a retroactive basis.

Contestants may choose a theme of their choice.

All techniques allowed in cake design competitions are allowed.

The panettone will be judged based on its appearance, the difficulty of the techniques employed, and clean work. The panettone / pandoro must be clearly visible in the context of the decoration.

On the day of the awards ceremony, If contestants are registered with the Federation, they must wear the official FIPGC uniform, black trousers and black shoes. Contestants who are not members of the Federation must wear a white jacket with no other logos except that of their pastry shop, black trousers and black shoes

Each contestant must prepare n. 5 presentation brochures with the description of the techniques and materials used.

The jury will judge the following aspects:

Artistic Work and Applications: 80% and includes adherence to the chosen theme, the difficulty and execution of the techniques used. General Impression: 20% and includes cleanliness in the work, presentation brochure

### **"BEST PANDORO IN THE WORLD 2022"**

Contestants must submit 2 identical pandoro each weighing 1 kg each (maximum difference 5% - 5 penalty scores for each gr. 50 in excess or in shortage).

The pandoro must be sent by courier.

The pandoro must be presented with only the plastic wrapping with the indication of the competitor's name and category. **If no name or category is indicated on the pandoro, it will be disqualified**

The jury will judge the following aspects: aroma (20 scores), cut (15 scores), preparation (15 scores), flavor (20 scores), sponginess (15 scores) and texture (15 scores).

On the day of the awards ceremony, If contestants are registered with the Federation, they must wear the official FIPGC uniform, black trousers and black shoes. Contestants who are not members of the Federation must wear a white jacket with no other logos except that of their pastry shop, black trousers and black shoes.

Each contestant is required to prepare 5 Presentation brochures, with complete recipe book in terms of weights, procedure and calculation of percentages.

### **Organization and Jury**

The organization reserves the right to modify the competition rules. Anything not described or specified will be at the contestant's discretion.

The first jury that will meet in Fiano Romano on 10 and 11 October will decide access to the final will be composed of Professionals who are part of the Excellence Team of the FIPGC International Federation. The jury of the final will be composed of members from outside the Federation, recognized for their high professionalism and competence in the leavened sector at an international level

All contestants will receive a certificate attesting their participation in the "THE BEST PANETTONE OF THE WORLD 2022" contest, each of them will be posted, together with other competitors, on the Federation's social networks to emphasize the candidate's presence in the competition.

All competitors participating in the final will receive a certificate of participation in the final. Furthermore, candidates of all categories will be awarded with a certificate of merit and a medal of:

- BRONZE = SCORE FROM 71 TO 80;
- SILVER = SCORE FROM 81 TO 90;
- GOLD = SCORE FROM 91 TO 100.

### **The absolute first in each category will receive the Cup of Panettone World Champion. The prizes awarded will be:**

- 1) Absolute first prize classic category: Partenope Cartotecnica Prize: 2000 Pcs. White Sparkle Envelopes 40X50 Winner logo and Cesarin Prize: candied orange Academy 10X10 (20 kg.)
- 2) Absolute first prize in the innovative category: Artecarta Prize: 250 pcs boxes for panettone, 1kg low flame model and Cesarin Prize: candied orange Academy 10X10 (20 kg.)
- 3) Absolute first prize in the salty category: Prize Cartotecnica Partenope: Pcs. 2000 White Scintilla envelopes 40X50 logo winner and Cesarin Prize: candied orange Academy 10X10 (20 kg.)
- 2) 4) First prize in the decorated category: Decora Award: Dedicated kit for Cake Design and Cesarin Prize: candied orange Academy 10X10 (20 kg.)
- 5) Pandoro absolute first prize: Premio Frascheri: 2 cartons of Arianna butter (10 kg), 2 cartons of Arianna cream (24 L) and 2 cartons of UHT milk (24 L) and Cesarin Prize: candied orange Academy 10X10 (20 kg.)

### **THE AWARDS CEREMONY WILL BE HELD ON 23 OCTOBER 2022 AT "THE ORSINIDUCAL CASTLE" Via Giordano Bruno, 1 FIANO ROMANO (RM) at 2.00 pm.**

Contestants accept all conditions set out in these rules and discharge the organization and the FIPGC from any liability for damage caused by third parties.

Once contestants are admitted to the competition, they grant the organizers the right to use their photos, videos and the desserts prepared for advertising purposes and for any related purposes and communications, hereby waiving any claims for damages, reimbursement of expenses, or payment of any sums in general.

**Contestants agree to be bound by the jury's decisions.**

After the event, contestants may not make derogatory or negative comments on social or other media. The Federation reserves the right to take legal action against those who act improperly. ARTICLE 595, PARAGRAPH 3 OF THE ITALIAN PENAL CODE. Contestants authorize the organizers as well as individuals delegated by them to process their data/the company's data, only as regards the contest, and current and future advertising for it, which they have expressly agreed to compete in, pursuant to and for the purposes of Legislative Decree No. 196/2003. The event will be followed on/publicized by important media, sector magazines, newspapers and on television.

Signature:

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Entry form, the Best Panettone of the World 2022

Mr/Ms

surname

name

Place of birth:

State/region (if abroad, please specify which country)

City of residence:

state/region

Street:

Postal code:

Telephone:

Mobile:

SELECT CONTEST CATEGORY:

Classic

Innovative

Decorated

Savory

Pandoro

Email:

Website: \*

Profession and workplace

PLEASE MAKE OUT BANK TRANSFERS TO:

FEDERAZIONE INTERNAZIONALE PASTICCERIA GELATERIA CIOCCOLATERIA  
ASSOCIAZIONE SENZA SCOPO DI LUCRO

BANK DETAILS: COORDINATE BANCARIE: BANCA DI CREDITO POPOLARE

IBAN: IT76U0514240302CC1026039478

BIC/SWIFT: BCP TIT NN XXX

Please include the following wording in the payment reference: "Name of contestant (e.g. Mario Rossi), World's Best Panettone Contest"

PLEASE FILL OUT THIS FORM AND EMAIL IT TO: [segreteria@federazionepasticceri.it](mailto:segreteria@federazionepasticceri.it)

I declare that:

- a) I am aware of and accept, with no reservations, the rules and agree to comply with them;
- b) I accept all registration conditions and the attached rules;
- c) I will promptly communicate any information that is different from what I have stated in this entry form;
- d) I do not carry on activities contrary to the purposes of the Federation;
- e) I authorise the use of my personal data and my photograph for marketing, advertising and media purposes;

f) the Federation cannot be held responsible for photos, videos, brands, texts and audio files delivered by contestants;

g) I have read the information below and consent to the processing of my personal data (Articles 6, 7, 13 and 14 of Regulation (EU) 2016/679).

Legislative Decree No. 196 of 30 June 2003, as subsequently amended and supplemented, entitled "Personal Data Protection Code": Protection of privacy

Notice: We hereby inform you, as per Article 13 of Legislative Decree No. 196 of 30 June 2003, that your data will be processed (directly and/or through companies, entities or consortia) for the purposes strictly connected to the above entry form. Your data will be processed in a lawful and correct manner, will be recorded and stored in computer and/or paper archives, and published on the web and/or on paper (nationally and internationally distributed guides, brochures and promotional materials). As per Article 7, you have the right at any time to consult and to request that the data you provided be modified (should you find errors and/or discrepancies) or erased. Any refusal to provide, in whole or in part, the requested data will automatically lead to any relationship being established or continuing, even without the need for any specific communication in this regard. Consent: I declare that I have received this information as per Article 13 of Legislative Decree No. 196/03, as subsequently amended and supplemented, and am aware of its contents. After careful evaluation and upon my own decision, I consent to the processing of my personal data as described above.

Website: [www.federazionepasticceri.it](http://www.federazionepasticceri.it) [www.internationalfederationpastry.com](http://www.internationalfederationpastry.com)

Email: [segreteria@federazionepasticceri.it](mailto:segreteria@federazionepasticceri.it)

Signature