



SIGEP

18-22
JANUARY
2025

RIMINI EXPO
CENTRE,
ITALY

GELATO EUROPE CUP 2025 – TECHNICAL SPECIFICATIONS

This document presents a description of the tests for the second edition of the Gelato Europe Cup. This description is provided to guide teams on the competition tests and provide technical details.

FORMAT

The event called "Gelato Europe Cup" was born from the synergy between the main reference names in the gelato field and thanks to IEG Italian Exhibition Group S.p.A. hosting the Gelato World Cup. This biennial event, in its second edition, consists of a team competition (each team consists of two professionals, with at least one gelato maker, and a Team Manager) from all over Europe and will take place during the exhibition called "Sigep – The Dolce World Expo" 2025 edition. The official languages of the Gelato Europe Cup are Italian and English.

APPLICATION FOR SELECTIONS

By September 14th, 2024 the Countries interested in the competition must register the team to access the Gelato Europe Cup by written communication to the organizers and by sending the documentation described below.

The Team Manager will take care of the formal registration.

TEAMS

Each team consists of 2 (two) competitors with skills in Gelato and Pastry-Chocolate, and a Team Manager. The three members of the team must be citizens of the Nation for which they are competing, or must prove that they have been operating in that Nation for at least 5 years. In the event of the absence of residency or citizenship titles, the decision is made by the Direction of Gelato World Cup, which, after its own checks, will evaluate according to its own unquestionable judgment. The countries qualified for the 2026 World Cup will have the possibility to change all of the Team members.

REGISTRATION

To register their team, each Team Manager will receive the application form via e-mail, to be filled in in each part and submitted no later than September 14th, 2024.

In addition, it is mandatory to enclose the following documents to the application form:

- Specific form undersigned by the Team Manager and all team members to declare acceptance and reading of each and every part of the present regulations.
- Professional resume of each competitor and Team Manager (Word or pdf, 1,000 characters max).



- Privacy

policy signed by each team member.

The organizing committee will evaluate the entries.

All teams will receive an email with the result of the application by September 20th, 2024.

The registered teams must send the recipe book (pdf format in English) to the Direction by and no later than December 1st by filling in the word form (sent by the direction to the teams via e-mail), in which they can upload photos or drawings of the papers, description, title and chosen theme, complete with allergens list.

LIST OF ADMITTED TEAMS

The list of teams selected to participate in the second edition of the Gelato Europe Cup will be published on the website sigep.it by the end of September 2024.

CHANGES WITHIN THE TEAMS

If after December 1st a Team should need to replace one or more team members, for very serious and documented reasons, the Team Manager must promptly report it by e-mail to the GEC direction.

The Management reserves the right, at its sole discretion, to approve or reject the replacement.

COMPETITION TESTS:

1. 'Upcycled gelato' tub

Competitors will have to prepare 2 tubs (for a total of approximately 8 kg of gelato) on a milk or water basis using at least one of the recovery products available at the competition field or brought directly by the teams. It will be possible to use all the ingredients in storage and from the sponsors.

Teams will be able to use other waste products deriving from the tradition in their laboratory. These ingredients must be declared in the recipes to be presented within the regulation deadlines and are subject to approval by the commissioners. The management will provide:

- a. Fruit with edible peel (apples, pears, citrus fruits, etc.)
- b. Biscuit or sponge cake
- c. Panettone or pandoro
- d. nougat
- e. panforte

Teams will have to produce:

- 1 decorated tub, with a simple decoration that recalls the product recycled, presented to the Jury for aesthetic evaluation and subsequently displayed to the public in a dedicated showcase. The same tub will be available to the photographer for the official photo.



- 1 undecorated tub for service to the Technical Jury, and served in a generic cup provided by the sponsor.

The decorations, which must be edible, can be produced with, at your choice:

- Chocolate
- Pulled sugar
- Fresh carved fruit

Furthermore:

- All decorations must be produced on the competition field.
- The steel tub provided by the Management has dimensions 360x250 h 80 mm.
- The tasting of the gelato for the Jury table is served in a generic cup or cone, provided by the Organization. Confirmation will be given before the competition as it depends on the sponsors.

1. Gelato Cake

Competitors must prepare 2 identical and decorated gelato cakes, with a minimum of 1 and a maximum of 3 gelato flavors with a free mould, each with 8 portions. It is possible to include optional: semifreddo, fruit palettes, sauces, crunchy bases, biscuits and candied fruit. The cake must be produced using the ingredients provided by the semi-finished product sponsor.

The food decorations can be produced with a choice of:

- Chocolate
- Pulled sugar
- Fresh fruit

Competitors will have to prepare 2 identical decorated gelato cakes; in particular:

- 1 decorated cake for slicing
- 1 decorated cake for the official photo

In addition:

- Shape is free and decorations must be relevant to the chosen theme.
- All decorations must be produced on the competition field.
- A team member is responsible for cake cutting. The team must provide the knife and plate.

2. Single portion in Glass Cup

The competitors must prepare and present single portions of Gelato and semifreddo in a transparent glass cup. The gelato in the glass cup prepared by the competitors must contain at least 1 ingredient (indicated in the recipe) of the sponsor of semi-finished products. The



single portions
can be
produced with
assorted

flavours and with possible additions of crunchy bases, fruit jellies, biscuits.

The decorations, which must be edible, can be produced with a choice of:

- Chocolate
- Pulled sugar
- Fresh fruit

- 1 single portion for each juror of the Technical Jury (3 in total)
- 1 portion for each Team Manager for viewing and voting on aesthetics (**which must not be tasted during the voting**)
- 1 portion for the President of the Jury (who do not have the right to vote)
- 1 single portion will be available to the photographer for the official photo

In addition

- The single portion in transparent glass cup has a free height, shape and diameter; the shape and decorations must be relevant to the chosen theme.
- All decorations must be produced on the competition field.
- The teams must supply their own glass cups.
- The weight, net weight (therefore net of the container), is 100 g with a tolerance of ± 10 g (it is the team's responsibility to take an empty glass for tare registration).

3. Cream Mystery box

The teams must prepare a single gelato flavor (about 3 kilos).

The **fresh** milk-based gelato must be created and produced with a secret ingredient, which gets sealed in a box by the notary and drawn by the competitors of each team. Only when the test starts it is disclosed to the competitor.

In addition:

- There will be a market with fresh vegetable products, aromatic herbs, spices, etc. to be mandatorily used for the production of the gelato in combination with drawn product.
- The tasting of gelato for the Jury's table is going to be served in a generic cup or cone, provided by the Organization, to be confirmed before the competition as it depends on the possible sponsors.
- At the end of the test, the team must present to the Jury the well-described recipe, written in block letters on the form provided by the Organization.
- Only in this test will the team be able to consult briefly with the Team Manager.

4. Fruit Mystery box

The teams must prepare a single gelato flavor (about 3 kilos).

The water-based gelato must be created and produced with a type of frozen pulp, which gets sealed in a box by the notary and drawn by the competitors of each team. Only when the test starts it is disclosed to the competitor.

In



addition:

- There will be a market

with fresh vegetable products, aromatic herbs, spices, etc. to be mandatorily used for the production of the gelato in combination with the drawn product

- The tasting of gelato for the Jury's table is going to be served in a generic cup or cone, provided by the Organization, to be confirmed before the competition as it depends on the possible sponsors.
- At the end of the test, the team must present to the Jury the well-described recipe, written in block letters on the form provided by the Organization.
- Only in this test will the team be able to briefly consult with the Team Manager.

5. GELATO STICKS

The team MUST produce 3 (three) GELATO sticks each containing at least one of the products of the sponsoring companies.

The techniques of gelato processing are free.

The sticks must mandatorily have free and edible inserts.

All products in the competition store can be used.

The team must prepare twelve pieces for each gelato stick

The sticks will be cut by the commissioners for viewing to the judges.

As for the moulds for the sticks, there will be further updates on the possibility of providing them to the teams through the event sponsor.

PREPARATIONS:

The sponge cake, crumble, bisquit and sauce preparations can be brought ready on the competition field, preserved and packaged correctly according to the related laws. For processes not expressly herein mentioned, it is necessary to submit the request to the management.

The decorations must be made on the competition field.

No oven is available in the working area.

BANS

It is forbidden to bring ready-made decorations

It is forbidden to bring liquid, UHT, fresh and frozen or blast chilled, ready mixes.

The use of molded/poured sugar in the decorations is prohibited.

It is forbidden to bring equipment and products that compete with the official sponsors of the competition.

It is
directives
sponsors,
materials



SIGEP

18-22
JANUARY
2025

RIMINI EXPO
CENTRE,
ITALY

forbidden, for
agreed with the
to introduce
or equipment

of any kind inside the boxes (for example closed furniture, tables, refrigerators, freezers). External areas may be set up on the back of the boxes for the possible storage of extra materials.

The controllers before the start of the competition will carry out random checks.

Products, equipment and decorations that do not comply with these regulations will be confiscated.

** During the course of the competition, the controllers have the right to carry out random checks inside the working area. Any omissions to the regulation will be sanctioned at the unquestionable judgment of the controllers.

** The use of non-edible ingredients or ingredients not covered by European health regulations may be sanctioned, at the sole discretion of the controllers, up to exclusion from the event.

HOSPITALITY, TRAVEL AND REIMBURSEMENT

a. Hospitality

Team accommodation expenses will be borne by the organization, which will reserve hotel rooms. The hotel will be determined by the organization, which will be responsible for room and board expenses for the team manager and competitors.

b. Travel expenses

Each team will receive a lump sum contribution for travel expenses of 500 euros in total.

Reimbursement arrangements will be agreed with the team manager of each team.

The balance of the reimbursement will be made to the account designated by the Team Manager who must take care to distribute it to the members of the teams.

CLOTHING

It is strictly forbidden to display any machinery, material or advertising on the competition field other than those of the official sponsors of the event; the same goes for branding or logos on your jacket, hat, apron or other clothing.