



61st MIG International Gelato Exhibition in Longarone 51st Coppa d'Oro Competition

The International Gelato Exhibition MIG which will take place in Longarone from 28th November to 1st December 2021 concurrently organizes the Coppa d'Oro Competition, now in its 51st edition.

Mr. Luigino Dal Farra will be responsible for the competition and is assisted by the "Accademici Italiani Gelatieri Artigiani", who will organize the implementation of the competition in compliance with the terms agreed upon with Longarone Fiere Dolomiti.

Participation fee is € 100.00 and must be paid when registering for the competition.

Competition Rules

1 – First Round

Registration will take place on **Monday, 29th November 2021, from 10.00 to 15.00 h**, at the specific registration office inside the Congress Center of Longarone Fiere Dolomiti. **In order to speed up the registration procedure, it is possible to pre-register using the form available on the following website:**

<https://www.mostradelgelato.com/concorso-internazionale-coppa-doro>.

By registering the candidate declares that the gelato sample he will present is unique and prepared by the applicant exclusively for participating in the competition. For each candidate the Organization will provide a suitable container for the presentation of the gelato sample during the competition. The **water-based gelato sample with Lemon flavour**, without any marbling, **must be personally submitted by the participant** in a quantity of approximately 500 g, at the competition venue inside the Congress Center of Longarone Fiere Dolomiti, **from 10.00 to 16.00 h**.

The container must be leveled by the candidate in the best way possible and the upper part must be devoid of any sign of recognition. Should the container have a clearly recognizable sign the sample will not be judged and the candidate **will be excluded from the competition**. The samples will be marked by the organization with a code, the same will be indicated on an envelope in which the name of the candidate is inserted. The envelope will be closed, but he will not know the corresponding code, in order to guarantee absolute anonymity for everyone and especially for those who will have to make their judgements later on. The samples will be placed in a gelato conservator and evaluated by the jury the same day.

To be admitted to the competition all participants must present a valid proof of identity upon registration.

2 - Second Round

A special Commission established by the Organizers and made up of different jurors, will assess the gelato samples on **Monday, 29th November 2021, from 14.00 h** onwards.

The Commission will judge taste and texture of the sample.

The ranking is the result of the sum of points given by each jury member.

At this stage each jury member will have at his disposal a minimum of one and a maximum of ten points for each sample. **The twenty best scores will be admitted to the third round** and only then will the envelopes be opened to disclose the names of the 20 competitors.

3 – Third Round

On **Tuesday morning, 30th November 2021, from 10.00 to 16.00 h**, in the presence of a technical jury of five jurors established by the Organizers, the twenty finalists must prepare a **water-based gelato** without any type of marbling, with **Lemon** flavour. A quantity of approximately 4 kg must be prepared and processed in a batch freezer.

Competitors will compete one at a time, respecting the reverse ranking order determined in round 2. Each competitor will have 30 minutes at his disposal, and at the beginning of the competition he must present his own recipe indicating the ingredients he intends to use, mixing them (sugars, neutral stabilisers, fibres, etc.) in the presence of the jury, adding water and fresh or frozen lemon juice and, after the preparation of the gelato, he will have to clean up his working space.

A Technical Jury formed by the Accademici will observe the competitors during their performance and will express two judgements, one based on behavior, orderliness, cleaning of the work space and the chosen recipe, another on the taste of the gelato at the moment it is extracted from the batch freezer. The Jury members will have a minimum of one and a maximum of four points for each evaluation.

All ingredients provided by the Organization are listed under chapter 7 - *Equipment and Products* of these rules. Other necessary products that competitors want to use must be supplied autonomously and declared at the beginning of the competition.

Gelato samples will follow the same procedure as in the first round. They will then be stored in a 500 g-thermal package marked by a code and the same code will be applied on a sealed envelope containing the name of the competitor. The samples will be placed in an gelato conservator. The remaining ice cream will be placed in a tub for a refrigerated display case and decorated by the competitor. The tub will then be subjected to an aesthetic evaluation by an ad hoc jury and the best will win the Accademici Prize.

This round is open to the public and everybody interested in watching the competition may do so.

4 – Fourth Round

On **Tuesday, 30th November 2021, at 16.00 h** the six judges of the Jury will be appointed during a public event at the competition venue of the “Coppa d'Oro”. Each member of the Jury expresses his vote by raising the score paddle simultaneously so as not to involve or influence the other members of the Jury.

For the taste of the gelato each member of the Jury can give a minimum of six and a maximum of ten points for each sample.

The President of the Jury will have a further vote available with which he will express a technical judgement on the texture of the gelato.

The points of this Final Jury will be added to the points previously given by the Technical Jury in round 3, and the sum of the two scores will determine the final ranking.

In the event that two competitors have the same score (ex aequo), a further evaluation will be made by the Jury to univocally determine each position of the final ranking.

Once the definitive ranking has been established, the envelopes containing the names of the competitors will be opened in order to disclose their names.

The five best scores will be admitted to the fifth round.

5 – Fifth Round

On **Wednesday morning, 1st December 2021, from 10.00 to 12.30 h**, in the presence of a technical jury of five jurors established by the Organizers, the five finalists dressed with jackets supplied by the organization must prepare a **water-based** gelato without any type of marbling, with **Lemon** flavour. A quantity of approximately 4 kg must be prepared and processed in a batch freezer. Competitors will compete one at a time, respecting the reverse ranking order determined in round 4. Each competitor will have 30 minutes at his disposal, and at the beginning of the competition he must present his own recipe indicating the ingredients he intends to use, mixing them (sugars, neutral stabilisers, fibres, etc.) in the presence of the jury, adding water and fresh or frozen lemon juice and, after the preparation of the gelato, he will have to clean up his working space.

A Technical Jury formed by the Accademici and different from the fourth round will observe the competitors during their performance and will express two judgements, one based on behavior, orderliness, cleaning of the work space and the chosen recipe, another on the taste of the gelato at the moment it is extracted from the batch freezer. The Jury members will have a minimum of one and a maximum of four points for each evaluation.

All ingredients provided by the Organization are listed under chapter 7 - *Equipment and Products* of these rules. Other necessary products that competitors want to use must be supplied autonomously and declared at the beginning of the competition .

Gelato samples will follow the same procedure as in the first round. They will then be stored in a 500 g-thermal package marked by a code and the same code will be applied on a sealed envelope containing the name of the competitor. The samples will be placed in an gelato conservator.

This round is open to the public and everybody interested in watching the competition may do so.

6 – Sixth Round

On **Wednesday, 1st December 2021, at 14.00 h** during a public event at the competition venue of the “Coppa d'Oro” the six judges of the Final Jury will be appointed. The jury includes a journalist/blogger and the President of the “Accademici”. The latter will also act as President of the Jury.

Each member of the Jury expresses his vote by raising the score paddle simultaneously so as not to involve or influence the other members of the Jury.

For the taste of the gelato each member of the Jury can give a minimum of six and a maximum of ten points for each sample.

The President of the Jury will have a further vote available with which he will express a technical judgement on the texture of the gelato.

The points of the Final Jury will be added to the points previously given in round 5 by the other Juries, and the sum of the two scores will determine the final ranking of the first five competitors.

In the event that two competitors have the same score (ex aequo), a further evaluation will be made by the Jury to univocally determine each position of the final ranking.

Once the definitive ranking has been established, the envelopes containing the names of the competitors will be opened in order to disclose the name of the winner and the placements of the other competitors.

If a competitor obtains the maximum possible score of 90 points in rounds 5 and 6 and is also the overall winner of the competition, the President of the Jury may decide at his sole discretion whether the winner also deserves the honorable mention CUM LAUDE.

7 – Equipment and Products

For the third, fourth, fifth and sixth round the organisation guarantees the availability of the following equipment:

- Electronic scale and mixer
- Various tools and accessories
- Citrus juicer
- Batch freezer
- Gelato tubs and containers for the samples.

And the following ingredients:

- Natural water
- Sugars: sucrose, dextrose, glucose powder 32 DE
- Neutral stabilisers and fibres

Each competitor may use these ingredients if he wishes to, otherwise he must obtain them independently, declaring them at the beginning of the competition (e.g. sugars, lemon juice, fibres, neutrals). Competitors may also bring and use their own utensils if they wish.

8 – Liability

The Organization declines any liability regarding damages suffered or caused by the competitors during the event, of whatever nature they may be.

9 – Changes to the Rules and Disputes

The Organization reserves the right to make changes to the rules aimed at improving the competition. The participants will be informed in advance.

The outcome of the competition will be determined at the incontestable discretion of the Juries which were established pursuant to the above provisions.

Awards:

The winner will be awarded the "COPPA D'ORO 2021".

The top 20 competitors will be awarded cups, plaques and prizes made available by Authorities, Public Bodies and Associations.

A special prize will be awarded to the best competitor UNDER 35.

The award ceremony is scheduled for Wednesday, 1st December 2021, at the meeting area Area Incontri – Hall E at Longarone Fiere Dolomiti. All attending competitors will receive a certificate of participation.

Special prizes will be awarded for 1st, 2nd and 3rd place.