



62nd MIG International Gelato Exhibition in Longarone 52nd Coppa d'Oro Competition

The International Gelato Exhibition MIG which will take place in Longarone from 27th to 30th November 2022 concurrently organizes the Coppa d'Oro Competition, now in its 52nd edition. Mr. Luigino Dal Farra will be the Honorary President of the competition. In the Second Round, Veneto Agricoltura will collaborate in the organization and in the Third Round the Accademia della Gelateria in addition to several industry professionals who will alternate in the different juries.

Participation fee is € 100.00 and must be paid when registering for the competition. Invoicing is possible on request.

Competition Rules

1 – First Round

Registration will take place on **Monday, 28th November 2022**, from **10.00 to 15.00 h**, at the specific registration office 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/en/intl-award-gold-cup>

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 gelato sample with Malaga flavour, milk-based with egg cream, raisins and alcohol, in a quantity of approximately 500 g, must be submitted directly by the participant showing a valid ID.

The container must be leveled by the candidate in the best way possible and the upper part must be devoid of raisins and/or 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 the participant 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 during the Second Round.

2 - Second Round

Veneto Agricoltura will evaluate the gelato samples on **Monday, 28th November 2022, from 15.30 h onwards.**

The Jury 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. The distribution of competitors for the practical test in the two shifts scheduled for Tuesday, 29th November from 14.30 h to 18.30 h and Wednesday, 30th November from 9.30 h to 13 h will also be announced at this stage.

3 – Third Round

For candidates from number 20 to 11 of the second round, the in-person test will take place on Tuesday, 29th November from 14.30 h to 18.30 h.

For candidates from number 10 to number 1 of the second round, the in-person test will take place on Wednesday, 30th November from 9.30 h to 13.00 h.

In the presence of a technical jury established by the Accademia della Gelateria, the twenty finalists must prepare a **gelato with Malaga flavour, milk-based with egg cream and raisins.** A quantity of approximately 4 kg must be prepared and processed in a batch freezer.

Each competitor will have 40 minutes at his disposal, and at the beginning of the competition he must present his own recipe in writing indicating the ingredients he intends to use, mixing them (sugars, neutral stabilisers, fibres, etc.) in the presence of the jury and, once he has finished the preparation of the gelato, he will have to clean up his working space.

The Accademia della Gelateria will observe the competitors during their performance and will express two judgements, one based on behavior, orderliness, cleanliness of the working space and the submitted recipe, and a second one 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 5 - *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. The 500 g-container must be leveled by the candidate in the best way possible and the upper part must be devoid of raisins and/or any sign of recognition. The thermal container will be 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 stored in a gelato conservator. The temperature of the display case is -12° C.

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 be awarded the **Creativity Prize.**

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

4 – Fourth Round

For candidates from number 20 to 11 of the second round, the fourth round will take place on Tuesday, 29th November from 18.30 h onwards.

For candidates from number 10 to number 1 of the second round, the fourth round will take place on Wednesday, 30th November from 13 h onwards.

The six judges of the Jury and experts in the field 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 numbered 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 of the two days has been established, the envelopes containing the names of the competitors will be opened.

5 – Equipment and Products

For the Third Round the organization guarantees the availability of the following equipment:

- Electronic scale and mixer
- Various tools and accessories
- Batch freezer
- Ice cream pasteurizer
- Gelato tubs and containers for the samples.

And the following ingredients:

- Natural water
- Sugars: sucrose, dextrose, glucose powder 32 DE, invert sugar, stevia
- Neutral stabilisers and fibres
- Milk, cream, eggs, marsala

Each competitor may use these ingredients if he wishes to, otherwise he must obtain them independently, declaring them at the beginning of the competition. Competitors may also bring and use their own utensils if they wish.

Each competitor will bring his own raisins as well as the alcohol component.

6 – Liability

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

7 – 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 FIRST PLACE WINNER** will be awarded the "**COPPA D'ORO 2022**" and the prize "**Journey to discover the UNESCO World Heritage Sites from the Dolomites to Venice**"

Three nights for two people and three experiences

One overnight stay with dinner and breakfast in the Dolomites in Cortina d'Ampezzo (Belluno) at the **Hotel de la Poste** (www.delaposte.it) with the experience "Creation of Gran'Ampezzo cheese" at the Santer dairy in Cortina d'Ampezzo

One overnight stay with dinner and breakfast in the Prosecco Lands in Cison di Valmarino (Treviso) at the **Hotel CastelBrando** (www.castelbrando.it), entrance to the Spa and Prosecco tasting.

One overnight stay with dinner and breakfast in the heart of Venice at the **Hotel La Calcina**, overlooking the Giudecca Canal (www.lacalcina.com)

- **The SECOND and THIRD PLACE WINNER** will be awarded a cup and the prize

"Starred Dinner for Two"

at the Locanda San Lorenzo (1* Michelin) in Puos d'Alpago – Belluno

(www.locandasanlorenzo.it)

The 4th to 20th place winners will be awarded cups, plaques and prizes provided by Authorities, Public Bodies and Associations.

- **The FIRST PLACE WINNER UNDER 35** will be awarded a cup and a special prize

Special prizes will also be awarded to the second and third place winner UNDER 35

- **The CREATIVITY PRIZE** will be awarded to the best decorated tub.

The award ceremony is scheduled for Wednesday, 30th November 2022, at the meeting area Area Incontri of Longarone Fiere Dolomiti.