



## 53<sup>rd</sup> International Coppa d'Oro Competition

The 63<sup>rd</sup> International Gelato Exhibition MIG which will take place from 26<sup>th</sup> to 29<sup>th</sup> November 2023 at the fairgrounds of Longarone Fiere Dolomiti concurrently organizes the International Coppa d'Oro Competition, now in its 53<sup>rd</sup> edition. The competition will be organized and managed directly by Longarone Fiere Dolomiti.

### Competition Rules

#### 1 – Registration - FLAVOUR

Participation is open to people of either sex and full age who work as ice cream makers in Italy or abroad. Registration will take place on **Tuesday, 28<sup>th</sup> November 2023**, from **10.00 to 14.30 h** at the secretariat set up inside the Trade Fair. **A participation fee of € 80.00 is due when registering.**

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/she will present is unique and prepared by the applicant exclusively for participating in the competition. The ice cream sample must be delivered in the container supplied by the Organization to each competitor at the time of registration. To be admitted to the competition a valid ID must be presented by each competitor at the time of registration.

The **gelato flavour 2023** for the Coppa d'Oro competition is **water-based dark chocolate**.

The **gelato sample**, in a quantity of approximately 500 g, must be submitted directly by the participant at the competition venue, from **10.00 to 14.30 h on the same day**.

The container must be leveled by the candidate in the best way possible and must be devoid of any sign of recognition. The samples will be marked by the organization with an anonymous code, the same will be indicated on an envelope in which the name of the candidate is inserted. Absolute anonymity is guaranteed until the final winners are announced. The samples will be placed in a suitable gelato conservator and evaluated by the jury the same day.

#### 2 - First Round

A special Committee formed by the Organizers and made up of jurors of different age and from different professional categories, will assess the submitted ice cream samples on Tuesday, 28<sup>th</sup> November 2023, **starting at 15.00 h**, with the collaboration of the sensory analysis service of **Veneto Agricoltura**. 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 10 (ten) best scores will be admitted to the final round** safeguarding anonymity of the samples. In the evening the scores of the top 22 competitors will also be publicly disclosed.

### **3 – Final Round – Public Jury**

On **Wednesday, 29<sup>th</sup> November 2023**, at **11.00 h** a jury formed by the organizers will publicly taste and assess the top 10 anonymous ice cream samples already submitted during the first round. Each member of the Jury expresses his vote by raising a numbered score paddle simultaneously so as not to involve or influence the other members of the Jury.

Each member of the Jury may cast a minimum vote of six and a maximum of ten for each sample by evaluating its taste. 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.

### **Collaboration with Argentina: Afadhya Association of Ice Cream Makers and Publitec S.A. publishing house specialising in food.**

At the final round, in addition to the 10 ice cream samples selected as described above, an anonymous tub of ice-cream having the same characteristics as the others will also be judged and submitted by the first-ranked ice-cream maker of the '**Copa de Oro**' competition to be held as part of the FITHEP Expoalimentaria trade fair scheduled from 5<sup>th</sup> to 7<sup>th</sup> June 2023 in Cordoba (Argentina).

The final ranking of the 11 samples will then be decided, maintaining anonymity.

### **4 – Awards**

**The award ceremony**, which will also include an award in memory of Armido Bellese - the first winner of the competition - to be given to **the winners of the Coppa D'Oro editions from 2001 to 2022**, will take place on **Wednesday, 29<sup>th</sup> November 2023 at 15.00 h** in the Longarone Fiere Dolomiti conference hall.

Afterwards, the winners of the 2023 Coppa d'Oro from no. 21 to no. 4 will be announced and presented with an award. Finally, in the presence of the audience, the anonymous envelopes containing the names of the three finalists (third, second and first place) will be opened.

The first place winner will be awarded the "COPPA D'ORO 2023". Further cups, equal in style but proportional in size, will be awarded to the second and third place winners.

In the event that the eleven top-ranking samples include one or more ice creams submitted by competitors **under 32 years of age** (not yet turned 32), the first ranked of this category will be proclaimed **the under 32 winner of the Competition**.

The fourth to twenty-first place winners will be awarded cups, plaques and prizes provided by Authorities, Public Bodies, Associations, Companies and the organizers of the competition.

All registered participants that are present during the awards ceremony will receive a certificate and a gadget as a memento of their participation.

### **5 – Liability**

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

### **6 – 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.

Secretariat of the Competition, Marta De Zolt – Longarone Fiere [concorsi@longaronefiere.it](mailto:concorsi@longaronefiere.it)  
President of the Competition, Luigino Dal Farra.