

54th International Coppa d'Oro Competition

The 64th International Artisan Gelato Exhibition MIG which will take place from 23rd to 25th November 2024 at the fairgrounds of Longarone Fiere Dolomiti concurrently organizes the International Coppa d'Oro Competition, now in its 54th edition. The competition will be organized and managed directly by Longarone Fiere Dolomiti.

Competition Rules

1 – Registration - FLAVOUR

Participation is open to individuals over 18 years of age who work as gelato makers in Italy or abroad. Registration must be submitted on **Saturday, 23rd November 2024**, 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.**

To speed up the registration process, it is possible to pre-register using the form provided on the following website:

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

By registering the candidate declares that the gelato sample presented is unique and prepared by the applicant **according to the provisions attached to these rules** and in line with the new MIG standards. 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 all participants must present a valid ID at the time of registration.

The **gelato flavour 2024** for the Coppa d'Oro competition is **milk-based Pistachio**.

The **gelato sample**, in a quantity of approximately 500 g, must be delivered directly by the participant to 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 identifying marks. The samples will be marked by the organization with an anonymous code, and the same code will be used to mark an envelope containing the candidate's name which will be kept secret until the jury's verdict. The samples will be placed in a suitable storage unit and evaluated by the jury the same day.

2 – First Round

A special Committee formed by the Organizers and composed of jurors from different age groups and professions, will assess the submitted ice cream samples on Saturday, 23rd November 2024, **starting at 15.00 h**, with the collaboration of the sensory analysis service of **Veneto Agricoltura**. The Jury will vote on the taste and texture of the sample.

The ranking will be generated by the total sum of the votes expressed by each juror.

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 top 10 (ten) scores will be admitted to the final round**, always safeguarding anonymity of the samples. In the evening the scores of the top 20 competitors will also be publicly disclosed.

In this round, the distribution of competitors for the practical test that will take place on Monday, 25th November 2024 from 10:00 to 13:00 h will also be announced.

3 – Second Round

On Monday, 25th November 2024, starting at 10.00 h in a multi-station laboratory set up and assisted by Longarone Fiere Dolomiti, the competitors selected in 2- First Round must prepare a **milk-based gelato with Pistachio flavour**. The workstation will be assigned by draw. A quantity of approximately 4 kg must be prepared and processed in a batch-freezer. Each competitor will have 45 minutes available. Before the start of their test, each gelato maker must submit their recipe in written form to the organisation. **The recipe must respect the principles of naturalness of the new MIG concept, as per the specifications attached to the rules.** The recipe will not generate points for the ranking, but its consistency with the specifications will be verified, as in the practical test. Failure to comply with the specifications will result in **irrevocable disqualification from the competition**. Once the gelato preparation is finished, the competitor must clean the used space. All ingredients that will be provided by the Organisation are listed under point 5 - *Equipment and Products* of these rules. Any other necessary products must be procured independently by each competitor.

The gelato samples will follow the same process as in the first round. The 500 g container must be levelled by the competitor in the best possible way, and the last layer must not show any identifying marks. The thermal container will be marked with a code, and the same will be placed on a sealed envelope containing the competitor's name. The samples will be placed in a storage unit anonymously. The temperature of the display case is -12°C.

The remaining gelato will be placed in a refrigerated display container and decorated by the competitor. The container will then be subject to aesthetic evaluation by an ad hoc jury, and the best one will win the **Creativity Award**.

This round will be public, and anyone who wishes may attend.

4 – Equipment and products

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

- Electronic scale and mixer
- Various tools and accessories
- Batch freezer/pasteurizer
- Gelato trays and sample containers

And the following ingredients:

- Natural water
- Sugars: sucrose, dextrose, glucose powder 32 DE
- Neutrals and natural fibres
- Fresh milk and cream

Each competitor, if deemed appropriate, can use these ingredients; otherwise, they must procure them independently. Competitors, if they wish, may also bring and use their own utensils.

5 – Final round – Public Jury

At **14:00 h on Monday, 25th November 2024**, a jury appointed by the Organisation will publicly proceed with the tasting and evaluation of the **10 anonymous samples** of gelato prepared as outlined in 3 - *Second Round*. Each member of the Jury must express their vote by simultaneous raising a numbered paddle so as not to involve or influence the other members of the Jury. Each member of the Jury can express a minimum vote of six and a maximum of ten for each sample, evaluating its taste. In case two competitors have the same score (ex aequo), a further evaluation will be made by the Jury to determine unequivocally each position in the final ranking. The final ranking of the 10 samples is then drawn up, maintaining the anonymity of the competitors.

6 – Awards

The award ceremony will take place on Monday, 25th November 2024 at 17.00 h.

The competitors ranked from 20th to 4th in the Coppa d'Oro Competition 2024 will be announced and awarded a prize. Finally, in front 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 2024". Other cups of the same style but proportional in size will be awarded to the second and third-place winners.

If among the top ten ranked samples there is one or more ice cream presented by competitors **under 32 years of age** (not completed), the highest-ranked in this category will be proclaimed the **under 32 winner of the Competition**.

Those ranked from fourth to twentieth position will be awarded cups, plaques, and prizes provided by Authorities, Institutions, Associations, Companies, and the Organizers of the competition.

The CREATIVITY AWARD will be given to the best decorated tray.

All registered participants present during the awards ceremony will receive a certificate and a souvenir gadget of their participation.

7 – Liability

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

8 - 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 by the unquestionable judgment of the Juries defined according to the terms in the previous points.

Competition Secretariat, Marta De Zolt -- Longarone Fiere ph +39 0437 577524

Annex A: Participation Specifications

ANNEX A

Participation Specifications for the Coppa d'Oro Competition 2024

In line with the new objectives of MIG 2024, all participants are required to comply with the following specifications. The trade fair is committed to promoting exclusively excellence and sustainability for artisan gelato. Therefore, the products allowed and not allowed for the preparation of the competition gelatos are defined as follows:

Allowed Products:

1. **Sugars:** Of all types.
2. **Food Additives:** Marketed individually (e.g. stabilisers such as carob seed flour, guar, alginates, etc.), excluding artificial preservatives, flavourings and colourings.
3. **Neutral Stabilisers:** With a maximum use of 10 grams per kg of recipe.
4. **Dairy products and derivatives:** Including milk, milk powders, proteins and extracts from milk.
5. **Dietary and prebiotic fibres:** Of all types.
6. **Candied fruits:** Without artificial preservatives, flavourings and colourings.
7. **Dried fruits and refined dried fruit paste:** Only if pure and not added with artificial flavourings and colourings.
8. **Fruit:** Fresh, frozen, in juice, in puree and in paste (without artificial flavourings and colourings).
9. **Herbs and spices:** Including coffee, vanilla, etc.
10. **Flours:** Of all types.
11. **Eggs:** Fresh and pasteurised (not added with sugars or freeze-dried).
12. **Cocoa and Chocolate:** In all forms (from cocoa beans to cocoa butter).
13. **Wines, beer and liquors.**
14. **Gelato Variegates:** Without artificial flavourings and colourings.
15. **Edible food decorations:** For cakes and semifreddos (without artificial flavourings and colourings).
16. **Food supplements and probiotics.**
17. **Sugar substitutes:** Sweeteners and polyols.

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64. MOSTRA INTERNAZIONALE DEL GELATO

Artigianale Naturale

Products not allowed:

- 1. Gelato bases:** With a quantity exceeding 10g/kg of recipe (e.g., bases for fruit sorbets or medium and high quantity gelatos).
- 2. Ready Bases:** To which only water or milk is added to make the gelato (both powdered and paste).
- 3. Complete Liquid Bases:** Of any type.
- 4. Pastes and compound semi-finished products:** Those that replace typical artisanal processes and fresh raw materials (for example, tiramisu paste, mascarpone paste, biscuit paste and industrial products to reproduce gelatos with the flavours of industrial snacks).
- 5. Pre-gelatinised Mono e Diglycerides in paste:** (e. g., vellutina, emulgator).

Participation Rules:

Gelato makers wishing to participate must ensure that the products used in their recipes comply exclusively with the list of allowed products.

For further information or details, please contact us. Your cooperation is essential to maintain the quality and integrity of the event.

Best regards,

Competition Secretariat, Marta De Zolt -- Longarone Fiere ph +39 0437 577524