



“Dolce Sinfonia” (Sweet Symphony)
Official Flavour of the 10th Gelato Day

REGULATION

1 - Organizers and purpose.

To mark the 10th anniversary of European Artisan Gelato Day (GDay), in partnership with Longarone Fiere Dolomiti and IEG – Italian Exhibition Group, Artglace is hosting a competition between European gelato makers, in order to come up with the recipe for the official flavour of the 10th GDay.

The winning flavour will be named **“Dolce Sinfonia”**.

2 - Timetable and Terms of participation

The competition is free of charge and open to all gelato-makers based in Europe. Each contestant shall submit an application form (see **Annex 1**).

There will be two rounds in the competition:

1st round Monday 29 Nov 2021, from 11 a.m. to 2 p.m., at Longarone Fiere Dolomiti, during the 61st MIG(28 Nov - 1 Dec 2021).

2nd round Monday 24 Jan 2022, from 11 a.m. to 2 p.m., at IEG – Italian Exhibition Group, during the 43rd SIGEP (22 - 26 January 2022).

Should it not be possible to carry out one of the two scheduled rounds, due to restrictions caused by Covid- 19, the winner of the award will be the gelato maker with the highest number of votes in the only round held.

The flavour must be produced from a hazelnut and chocolate base.

Contestants will have to present the flavour in the following containers:

- 1 (one) x decorative display tray (360X165 h180mm)
- 1 (one) x polystyrene tray, for sampling purposes only (500 ml)

For any contestants unable to produce the flavour elsewhere, a fully-equipped workshop will be made available at the Artglace stand for those requesting it. In order to avoid unnecessary crowding, the Artglace organising committee will restrict access to the workshop, allowing up to 1 hour per contestant.

Only contestants wearing uniform will be permitted to access the workshop.

Those contestants using the Artglace workshop will be supplied with the following ingredients: Fresh milk, fresh cream, sucrose, dextrose, skimmed milk powder, cocoa and hazelnut paste; any decorations and ingredients not included in the above list must be sourced by individual contestants.

When delivering the trays to the Artglace stand, contestants must also submit the recipe in writing (under penalty of disqualification).



All contestants are required to wear a mask and, if requested by the staff, to present a valid Covid certificate. If they do not do so, they will not be allowed to enter the Artglace stand or the workshop.

3 - Jury

The Jury will be chaired by the President of Artglace, or his/her appointee, and will be made up of 4 members chosen by Artglace from a list of industry experts, all of whom will have guaranteed participation in both rounds.

In both rounds, the gelato quality will be checked and the appearance of the tray will be assessed late on Monday afternoon.

The jury will assess the entries on the basis of the following 4 parameters, on a scale from 1 to 10:

1 - Flavour

2 - Structure

3 - Originality of the Recipe

4 - Appearance of the tray

In the event of a tie, the winning entry will be the one with the highest score based on the order in which the parameters are presented; should the result still remain unchanged, the Jury will draw lots.

The Jury's decision shall be final and binding.

Artglace will make sure that the photos of the contestants and the entries are featured extensively in international trade magazines.

The photos and recipes shall remain the property of Artglace, which reserves the right to make such use of them as it sees fit.

4 - Award ceremony

The award ceremony will take place on Tuesday 25 January 2022, at 11 a.m. at IEG – Italian Exhibition Group, during the 43rd SIGEP.

All participants will receive a **Course Participation Certificate**.

For further information, please contact the Contest Organising Committee:

e.mail: artglace.eu@gmail.com