



PASTRY EVENTS

36° SALONE INTERNAZIONALE GELATERIA, PASTICCERIA E PANIFICAZIONE ARTIGIANALI | 36th INTERNATIONAL EXHIBITION ARTISAN PRODUCTION OF GELATO, PASTRY, CONFECTIONERY AND BAKERY

17-21 GENNAIO JANUARY 2015 RIMINI ITALY



THE STAR OF SUGAR International sugar art competition Sigep, 20th - 21st January 2017

Based on an idea by Roberto Rinaldini and organised by Rimini Fiera SpA, this international sugar art competition – staged every two years – is truly a unique world event open to confectioners worldwide. It offers them an opportunity to perfect and put their artistic skills to the test. An event of elevated professional standing, conceived and organised according to principles of professionalism and fairness, the competition takes place in Italy, the birthplace of the art of confectionery making, during the Sigep, a specialised trade fair for confectioners, gelato manufacturers, chocolate producers and bakers from all over the world.

ABOUT THE COMPETITION

The theme of the competition is: **Free to create.**

The theme must be illustrated through the creation of an artistic work made of poured, blown or pulled sugar, pastillage or pressed sugar. Competitors will be required to find new shapes, lines and modern decorative effects, giving free rein to their imagination.

GENERAL REGULATIONS

Rule 1

Registration

Participation in the competition is open to confectioners of all ages and from all countries. Several competitors from the same country may register. For 2017, competitors must register by 15 December 2016.

Competition registration is open to the first 20 (twenty) people who make an official application by completing the application form and paying the fee of 300,00 euro per person. The application form must be sent ahead by email and then by registered mail with recorded delivery by 15 December 2016 at the latest to the competition organisers c/o Rimini Fiera SpA, Via Emilia 155 – 47921 Rimini (RN) Italy. The application form and these regulations are available to download from the website www.sigep.it. For all details about the competition, competitors may contact the organisers on the following fax number: +39 0541 744772 or email address: pastryevents@riminifiera.it

In order to participate in the event – under penalty of disqualification – competitors must attach the following to the participation form:

- These regulations signed by the competitor;
- A curriculum vitae in Italian and English (including high-resolution digital photographs in uniform with a white background for formats to be sent by email).

Competition registration is open to the first 20 (twenty) people who send in an official application. For this purpose, reference shall be made by the organisers to the date of receipt of the registered letter (and not the email date). In any case, Rimini Fiera SpA disclaims all liability for delivery delays or loss of correspondence attributable to the Postal Service. Once registration has closed, the organisers will publish the list of competitors on the website www.sigep.it. Within 10 (ten) days from publication on the website, the competitors accepted must pay the aforementioned amount of 300,00 (three hundred) euro per person by bank transfer to RIMINI FIERA SPA as



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follows:

Reason: Participation fee for The Star of Sugar competition + competitor's name
Bank account name: BANCA NAZIONALE DEL LAVORO
IBAN code: IT53 T 01005 24200 000000016561
BIC (SWIFT) code: BNLIITRR

Delay or non-payment of the 300,00 euro registration fee shall result in exclusion from the competition.

Rule 2

Event organisation

The competitors shall remain at the complete disposal of the organisers for photographs and interviews, for the entire day of Saturday 21 January at the Pastry Arena at Sigep Rimini, in accordance with the schedule to be drawn up.

All the competitors shall present and position their sculptures by 9.30 on Saturday 21 January 2017 at the Pastry Arena in hall B5.

The organisers shall provide a room for assembling the artistic works on Friday 20 January 2017.

Program - Friday, January 20th:

From 9.00 am to 10.00 am - unloading

From 10.00 am to 5.00 pm - assembly work (all assistants must leave the room and the competitors can not be helped by anyone)

5.00 pm - the piece must be ended and the laboratory should be left cleaned.

Competitors shall be responsible for transporting their art works from the room to the presentation table and for positioning the display cases. All the works must be stored in Perspex display cases, provided by the competitors, measuring 120H cm x 45 cm x 45 cm. If the display case does not comply with the aforementioned measurements, the competitor shall be required to pay a 10% penalty to be deducted from the total score calculated pursuant to rule 9 of these regulations.

The supporting base of the display case must measure 50cm x 50cm and be carried by the competitors, who shall be free to decide of what material it is made, e.g., wood, glass, decorated Perspex, etc.

The presentation tables will be provided by the organisers. Each competitor shall be required to clear and clean the work area immediately after completing assembly of the art work.

Rule 3

HOSPITALITY

The organisers will provide free hotel accommodation for the teams in Rimini on Friday 20 and Saturday 21 January 2017 in a B&B regime. Competitors must leave their hotel rooms by 11am on Sunday 22 January 2017. The organisers will NOT cover any other costs, such as for example travel costs.

Rule 4

SHIPMENT OF GOODS

All competitors must organise their own shipment of equipment and sculptures. Competitors shall bear the cost of delivery and returning their equipment.



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The organisers disclaim all liability for delays in both incoming and outgoing shipments of goods.

Any pallets must be sent c/o Rimini Fiera Spa, Via Emilia, 155 – 47921 Rimini (RN) – Italy and marked with the competitor's name.

The pallets will only be opened by competitors on their arrival in the Pastry Arena. Pallets must be put back together by competitors after the competition with transport labels affixed, and the organisers will arrange for the material to be returned within the time necessary to do so.

No materials will be returned to competitors who do not personally reassemble their pallets.

Rule 5

Equipment

The organisers shall place the following equipment at the disposal of each competitor:

1 steel table for each competitor;

2 microwaves shared with other competitors;

All other types of equipment (including small tools such as sugar lamps, airbrushes, etc.) and small utensils (knives, scrapers, induction pans, Pyrex dishes, paper for hands, etc.) not listed must be brought by competitors together with extension leads and adapters for connecting to the mains sockets.

Competitors shall be liable for any accidents occurring to them, third parties or visitors resulting from the misuse, improper, incorrect, negligent or careless use of tools, structures, furnishings or equipment (both those of the organisers and those brought by competitors). Competitors shall also be liable for any damage caused by the improper use of the ingredients supplied by the organisers or brought directly by the competitor and/or for failure to comply with health and safety regulations. By signing these regulations, the competitors declare that they exempt Rimini Fiera SpA from any such liability.

Rule 6

CLOTHING TO BE WORN BY PARTICIPANTS

The organisers will provide the participants with an official jacket, apron and cap to be worn when assembling the sculptures and for the prize-giving ceremony on Saturday 21 January 2017 at 5.30 pm.

Rule 7

PRESENTATION OF WORKS

The presentation tables shall be provided by the organisers. To ensure that the competition proceeds correctly, two judges will monitor every stage of the contest together with the panel, and will also be responsible for indicating any technical and/or hygiene deficiencies during production of the works.

Rule 8

ARTISTIC SUGAR PRESENTATION

The work must have a maximum height of 110 cm – under penalty of being disqualified and excluded from the competition – and must be stored in a Perspex display case provided by the competitor **measuring 120H cm x 45cm x 45cm in accordance with Rule 2 above.**



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The art work shall consist only of pulled, poured, blown or pressed sugar, caramel or isomalt. In the event of infringement of this rule, the competitor shall be disqualified and excluded from the competition.

In making the work, the following must be used:

- **Airbrushed PASTILLAGE for a maximum of 15% of the completed work;**
- **At least 1 type of PULLED SUGAR STRIPS;**
- **At least one character in BLOWN SUGAR of a size proportionate to the work;**
- **3 flowers of a size proportionate to the work, made from different colours or based on a chromatic scale;**
- **Pressed sugar for a maximum of 10% of the completed work.**

- COMPETITORS MUST USE A SILICONE MOULD PROVIDED BY THE SPONSOR COMPANY DECOSIL, BUT ARE FREE TO PICK FROM ONE OF THE FOLLOWING:

1 x butterfly mat mould, item no. 2024

OR

1 x dragonfly mat mould, item no. 2025

Products can be seen here:

<http://www.decossil.it/scheda.asp?prodotto=1,154,156,1720,0,Search,01.html&linkhilite=2024>

<http://www.decossil.it/scheda.asp?prodotto=1,154,156,1721,0,Search,01.html&linkhilite=2025>

- THIS TECHNIQUE MUST BE USED FOR THE SCULPTURE DURING THE COMPETITION.

N.B. EACH COMPETITOR WILL BE GIVEN ONE FREE MOULD, TO BE PICKED FROM THOSE LISTED, FOR PRACTICE PURPOSES. SAID MOULD MUST ALSO BE USED DURING THE COMPETITION (SO COMPETITORS MUST BRING THE MOULDS RECEIVED WITH THEM)

Failure to use even one of the aforementioned decorations shall result in the application of a 10% penalty to be deducted from the total score calculated according to Rule 9 of these regulations.

Under penalty of disqualification and exclusion from the competition, the following are absolutely forbidden:

- Attaching parts using a silicone gun;
- The use of non-edible structural supports inside the sculptures;
- Non-food colourings.

Any of the members of the panel of judges shall be entitled to ask the judges to open the display cases to make inspections.

If innovative techniques are used, competitors must advise the honorary president of the panel Davide Malizia on 20 January during the assembly stage. If the panel judges the technique to be a positive innovation, a 10% bonus will be added to the total score.

Rule 9

SCORES AND PENALTIES

Professional panel of judges – weight 80%.

When displayed, the works will be anonymous and the competitor identified only by a number. Said number will be assigned by the organisers at the competitor's arrival when they will be asked to pick one at random.



Organizzato da / Organized by:
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On the morning of Saturday 21 January 2017, the panel of judges will inspect the works and then proceed to assign a score and to calculate the competitors' total scores.

Each panel member shall judge competitors on:

- Cleanliness of work from 1 to 20 x 2
- Colour balance from 1 to 20 x 2
- Thickness of pulled sugar from 1 to 20 x 2
- Colour brightness from 1 to 20 x 2
- Difficulty of execution from 1 to 20 x 3
- Relevance to theme from 1 to 20

MAX. TOTAL 200 POINTS

- Potential for a 10% bonus for technical innovations presented and displayed to the honorary president who will rate them along with the judging panel.

From the calculated total score any 10% penalties will have to be deducted, as provided in these regulations.

The decision of the panel of judges is FINAL and must be respected and accepted.

The panel of judges will consist of:

- 10 international pastry masters;
- the honorary president of The Star of Sugar competition, Davide Malizia (non-voting);
- the honorary president of Pastry Events Iginio Massari.

Rule 10

RESERVATIONS

The organising committee of PASTRY EVENTS, in particular cases or cases of force majeure, reserves the right to make changes to the competition regulations.

The organising committee also reserves the right to cancel the Competition in cases of force majeure.

Rule 11

PRIZES and PRIZE-GIVING

Prizes will be awarded to the top three competitors

Winner - € 2500 cash + €2500 in decosil molds + decosil trophy;

Second – decosil trophy + 2 decosil molds

Third – decosil trophy + 1 decosil mold

The prize-giving ceremony will be held at the Sigep event in the Pastry Arena on SATURDAY 21 January 2017 at 5.30pm, before the public, the organising committee, the SIGEP and Rimini Fiera S.p.A. management, representatives of public institutions, and the media in general.



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Photos and films belong to the organisers to use as they think fit.

PROMOTING COMMITTEE

Rimini Fiera, Livia Chiriotti, Iginio Massari (Pastry Events honorary president), Roberto Rinaldini (President of the competition).

TECHNICAL COMMITTEE

Rimini Fiera, AMPI, Conpait, Cast Alimenti, "Pasticceria Internazionale", Roberto Rinaldini president.

Con il patrocinio di / With the patronage:



Organizzato da / Organized by:



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