



THE STAR OF CHOCOLATE INTERNATIONAL CONTEST

PASTRY EVENTS

23-27 GENNAIO JANUARY 2016 RIMINI ITALY



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**THE STAR OF CHOCOLATE decosil  
International chocolate art competition  
Sigep, 25 January 2016**

Masterminded by Roberto Rinaldini and organised by Rimini Fiera SpA, this international competition with decosil as Title Sponsor - held every two years - is the only one of its kind for pastry chefs the world over, offering them the challenge and opportunity to showcase their artistic talents. The star of chocolate is a high-calibre professional event, run to the highest, strictest and fairest of professional standards. It is held in Italy, the cradle of confectionery and pastry-making. It takes place during Sigep, a specialist trade fair for pastry chefs, ice-cream, chocolate and bread makers from around the world.

**COMPETITION THEME**

The theme of the competition is: JAZZ MUSIC

The theme must be illustrated through the creation of a work of art made only of chocolate, a single-serving chocolate dessert, chocolate in a glass and mini pastries. The task of the competitors is to find contemporary new forms, lines and decorative effects to capture the imagination.

**GENERAL RULES**

**Rule 1**

**Registration**

The competition is open to chocolate-makers of all ages and all nationalities, with no more than two competitors from each country allowed. Registration for the 2016 edition will be open until 15 November 2015.

The first 10 (ten) competitors submitting the official application form along with payment of €200.00 per competitor, will be admitted to the competition. A copy of the application form must be submitted in advance via email then the original sent by recorded delivery no later than 15 November 2015 to the competition office at Rimini Fiera SpA, Via Emilia 155 – 47921 Rimini (RN). The application form and these regulations can be consulted and downloaded from [www.sigep.it](http://www.sigep.it). If you require further details about the competition, please send your enquiry by fax to +39 0541 744772 or by email to [pastryevents@riminifiera.it](mailto:pastryevents@riminifiera.it)

The application form must be submitted along with the following accompanying documents. Failure to provide these will result in your exclusion from the competition:

- These regulations signed by the competitor.
- A curriculum vitae written in both Italian and English (the format to be sent by email must include high-resolution digital photos of the competitor in uniform with a white background on the rear).

The first ten master chocolate-makers to submit the application form will be admitted to the competition; in this regard, the organizers will consider the date of receipt of the recorded delivery letter (not the date of the email) as the official submission date. In any event, Rimini Fiera SpA shall not be held liable in any way whatsoever for delays in or loss of correspondence caused by the postal service. Once the deadline for applications has elapsed, the organisers will publish the list of competitors on [www.sigep.it](http://www.sigep.it). As mentioned above, applicants admitted to the competition must pay the €200.00 (two hundred euro) registration fee by bank transfer to RIMINI FIERA SPA. Account details are as follows:

Reason for payment: The Star of Chocolate + name of competitor

Bank: BANCA NAZIONALE DEL LAVORO

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Address: Via delle Torri, 26 47121 FORLÌ  
IBAN - IT53 T 01005 24200 000000016561  
BIC /SWIFT - BNLIITRR

Competitors late or failing to make this payment will be disqualified from the competition.

## Rule 2

### Event organisation

Competitors must be available at all times for photos and interviews.

The competition will be held on Monday 25 January 2016 in the Pastry Arena.

The timetable will be as follows:

- Departure from hotel 6.30am
- Competition starts 7.30am

Tastings:

- tasting of chocolate in a glass and mini pastries 11am
- tasting of éclairs 1pm
- tasting of single-serving dessert 3pm
- Competition ends 4.30pm

Each competitor must start emptying and cleaning their booths at 4.35pm, as soon as the competition has ended.

Competitors are responsible for moving their artistic creation from the booth to the presentation table and for getting it into position.

The table on which each competitor will present their creation measures 120cm x 80cm.

The decoration of the table is left up to the competitors, and must be curated in meticulous detail and in line with the competition theme, using materials such as wood, glass, plexiglass and anything else required to display the creation.

The presentation tables will be provided by the organisers.

## Rule 3

### SHIPPING

Competitors are responsible for shipping their equipment and sculptures to the venue.

Shipping costs to and from the venue will be borne by competitors.

The competition organizers shall not be held responsible for shipping delays to and from the competition.

Pallets should be sent to Rimini Fiera Spa, Via Emilia,155 – 47921 Rimini (RN) – Italy and clearly marked with the competitor's name.

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Pallets can be sent before 18 January 2016; they will not be opened and left for the competitors on their arrival in the "PASTRY ARENA".

Pallets must be repacked after the competition and shipping documents duly affixed so that the organisers can have them returned to competitors in a reasonable time.

Nothing will be returned to competitors failing to repack their pallets.

#### Rule 4

##### TRAVEL AND ACCOMMODATION

Competitors must arrive on Saturday 23 and leave on Tuesday 26 January.

All travel arrangements must be agreed with the competition office.

Competitors must notify the organizers of their travel plans by 10 October 2015. Any competitors not submitting their travel details by the required date will be sent a return ticket from the nearest airport to their home.

Any changes to these tickets will be the sole responsibility of the competitor.

The competition organizers provide accommodation and a return ticket for each competitor. Every effort will be made to allow competitors to take the most direct route to Rimini from their respective departure points. Stopovers or special routes will be paid for by each individual passenger. Each competitor must pay for any excess baggage charged by the airline they travel with.

Competitors will be hosted at the competition organisers' expense from 23 to 26 January.

#### Rule 5

##### Equipment

Competitors will be provided with the following equipment by the organizers:

3 stainless steel worktops per competitor;

1 microwave oven;

1 induction hob;

1 refrigerator, shared with other competitors;

1 deep freezer, shared with other competitors;

1 blast chiller, shared with other competitors;

1 plain chocolate tempering machine;

1 sink;

1 trolley for pastry trays;

10 trays measuring 60x40, per competitor

3 milk chocolate tempering machines, shared with other competitors;

3 white chocolate tempering machines, shared with other competitors;

The competitor organizers will send you the layout of the booth and list of equipment provided.

All other equipment (including utensils such as a sugar torch, airbrushers, etc.) and small items (such as knives, scrapers, induction pots, pyrex dishes, kitchen paper) not listed must be supplied by the competitors themselves.

Any liability for accidents or injury incurred by competitors, third parties or visitors as a result of the improper, incorrect or unsafe use of equipment, structures, furnishings or machines (both those provided by the competition organizers

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and those brought by the competitors) shall remain solely with the competitors themselves. Competitors will also be liable for any damage caused by inappropriate use of raw materials provided by the competition organizers or brought by the competitors and/or failure to comply with hygiene standards. In this regard, by signing this document competitors relieve Rimini Fiera SpA of any liability.

## Rule 6

### COMPETITOR CLOTHING

The competition organizers will provide an official jacket, apron and hat to be worn during the competition and awards ceremony on Monday 25 January at 5.30pm.

## Rule 7

### Contemporary chocolate éclair

Each competitor will be required to make 20 chocolate eclairs that are contemporary and innovative, to be split as follows:

- 13 for the judges
- 1 for the photo
- 6 for the presentation buffet

Technical specifications:

- Each éclair must weight no more than 100g.
- They must be filled with two creams, mousses or other fillings with two different consistencies.
- Competitors will have free rein to decorate the outside of the éclair as long as this is done at the competition venue.

Plates needed for the tasting will be provided by the competition organizers.

## Rule 8

### ARTISTIC CHOCOLATE CREATION

The theme for the artistic creation is JAZZ MUSIC and should be portrayed in every possible form through chocolate in all its forms.

The chocolate sculpture must be brought to the competition already poured but not assembled, made with plain, white and milk chocolate and nothing else.

Competitors must use the silicone mould provided by the sponsor company Decosil: "Eco Tablet Violino" mould. This technique must be used for the sculpture during the competition. Each competitor will be provided free-of-charge one "Eco Tablet Violino mould" to practice with.

Since the mould will be required during the competition, competitors must bring it with them.

Flowers can be brought fully assembled.

Chocolate surrogates can be used for applied decorations.

Inedible structure supports will not be permitted and will result in immediate disqualification.

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Food colourings meeting regulatory standards are allowed.

Customized silicone moulds will be permitted.

The chocolate creation must be 140-180cm tall from the top of the stand supporting it.

The stand can be in non-edible material such as plexiglas, glass, wood, etc., as preferred by the competitor. The stand should be no bigger than 60x40x25cm.

### Rule 9 SINGLE-SERVING COEUR DU GUANAJA CHOCOLATE DESSERT

Each competitor will be required to make:

20 single-serving COEUR DU GUANAJA chocolate desserts

- 13 for the judges
- 1 for the photo
- 6 for the presentation buffet

The dessert MUST have the following characteristics:

- made with Coeur du Guanaja chocolate made by Valrhona
- 100% chocolate
- it should be frosted
- it should contain two creams, mousses or other filling of different textures
- it should have a crunchy chocolate part

All oven-baked bases should be cooked prior to the event and brought to the competition by competitors.

The frosting should be crystallized and prepared prior to the event.

Each competitor MUST bring plates for the tasting.

### Rule 10 CHOCOLATE IN A GLASS AND MINI PASTRIES

Each competitor will be required to make:

20 chocolate desserts in glass and 2 mini pastries to be presented on a plate.

- 13 for the judges
- 1 for the photo
- 6 for the presentation buffet

Competitors have free rein to interpret the chocolate in a glass task and can add whatever aromas and flavours they prefer. The only requirement is that competitors must use one of the plain chocolates provided by the event sponsors. The chocolate in a glass can be hot or cold, as the competitor chooses.

- The mini pastries must be made with chocolate, one of which to be served chilled at 4°C and the other stored and served at room temperature. The mini pastries must weigh no more than 25g.

Competitors must bring the baked bases ready-cooked.

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Each competitor MUST bring all plates, glasses and spoons required for the tasting.

### Rule 11

The panel of judges will check each creation, assign a score then calculate the overall score achieved by each competitor.

Each judge will assign a score for:

- cleanliness	from 1 to 20 x 3
- tasting of chocolate in a glass and mini pastries	from 1 to 20 x 3
- tasting of éclair	from 1 to 20 x 3
- tasting of single-serving dessert	from 1 to 20 x 3
- execution difficulty of sculpture	from 1 to 20 x 1
- proportions and harmony of buffet	from 1 to 20 x 1

Any penalties incurred, set at 10% under the terms of these regulations, will be deducted from the score for each task.

The scores awarded by the judges are FINAL and must be respected and accepted.

The panel of judges will be made up of international master chefs and specialist journalists plus two judges to be selected by Decosil from its top customers.

### Rule 12

#### RESERVES

PASTRY EVENTS organizers reserve the right to modify the competition rules in the event of special circumstances or force majeure.

The competition organizers also reserve the right to cancel the competition in the event of force majeure.

### Rule 13

#### PRIZE-GIVING

1st – Decosil trophy + chocolate tempering machine worth €9,000 + €2,500 cash prize + €2,500 worth of Decosil moulds.

2nd - Decosil trophy + €500 worth of Decosil moulds

3rd - Decosil trophy + €250 worth of Decosil moulds

Special prize for best buffet table

Special prize for best éclair

Special prize for best single-serving chocolate dessert

Special prize for best chocolate in a glass and mini pastry

The awards ceremony will be held at Sigep in the Pastry Arena on Monday 25 January at 5.30pm, in front of a live audience, the Competition Organizers, SIGEP and Rimini Fiera S.p.A. management, institutional dignitaries, television

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broadcasters, media and press.

Photos and videos are the property of the organizers and shall be used as they see fit.

#### ORGANIZING COMMITTEE

Rimini Fiera, Livia Chiriotti, Iginio Massari (Honorary President of Judging Panel), Roberto Rinaldini (Competition President).

#### TECHNICAL COMMITTEE

Rimini Fiera, AMPI, Conpait, Cast Alimenti, "Pasticceria Internazionale", Roberto Rinaldini (President).

**Date** \_\_\_\_\_ **Signed** \_\_\_\_\_

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