

## **RULES GELATO COMPETITION 6TH GELATISSIMO CUP**

### **ART. 1 - ORGANISATION**

The gelato competition is organised by the Italian confectioners' association Conpait - Confederazione Pasticceri Italiani for and with Landesmesse Stuttgart GmbH & Co. KG as part of the GELATISSIMO trade fair and is aimed at professionals from the ice cream and confectionery industry. Among other things, bergamot from Reggio Calabria will be promoted as a special ingredient for artisan gelato.

### **ART. 2 - CONDITIONS OF PARTICIPATION**

The competition is open to:

- Professional gelato makers with their own ice cream parlour / pastry shop / other catering / gastronomy business or employees of the same.

### **ART. 3 - REGISTRATION**

- Each ice cream parlour / confectionery / catering / gastronomy business may register for one of the 3 competition days. Registrations for several days are not permitted.
- Registrations for the competition are possible until 04.02.2026 via the ticket shop of GELATISSIMO trade fair. A limited number of participation tickets are available for each competition day. If the desired day is fully booked, one of the other competition days can be chosen as an alternative.
- The participation fee is **EUR 50 per participant. Purchased tickets are non-refundable.** If you are unable to participate, please send a short notification to [info@gelatissimo.de](mailto:info@gelatissimo.de) so as not to affect the running of the competition and to enable participants on the waiting list to participate.
- The participation ticket also serves as an admission ticket to the trade fair on all competition days from 9 am.
- **Participants must check in at the competition stage with the organiser Conpait in Hall 10 by 9.30 am on the chosen competition day.**

### **ART. 4 - COMPETITION RULES**

- The gelato mix must be **freshly prepared** on site at the competition stage. Each participant has **30 minutes** to prepare the mixture, including the freezing process and delivery of the gelato sample.
- Mixers, scales, ice cream machines + pasteurisers (combination appliances), blast freezers, refrigerators, refrigerated display cases, ice cream boxes and thermal containers for filling the ice cream will be provided by the organisers.
- In addition, the following basic ingredients will be provided by the organiser: Granulated sugar, dextrose, glucose, skimmed milk powder, whole milk, cream.
- The juice and fruit of the bergamot will be provided by the organiser and must be used as the main ingredient for the preparation of the bergamot gelato.
- All other ingredients and additional equipment required for the preparation must be brought by the participants themselves

- **The minimum quantity of gelato that must be mixed is 3 litres.**

- The mixed gelato masses will be prepared one after the other in the available ice cream machines, then filled into neutral white polystyrene containers, labelled with an individual number and stored in the refrigerated display cases until the jury evaluation.

## **TIMES**

- Entrance time for participants: 09:00 am.
- Check-in at the gelato stage (Hall 10): 09:30 am
- Start of gelato production: 10:00 am
- Jury slot for the first 15 participants: 12:00 -12:30
- Jury slot for the next 15 participants: 15:00 - 15:30
- Start of masterclass: 15:30 - 16:15
- Award ceremony: 16:30

## **COMPETITION DAY 1 - 07/02/2026**

### **→ Bergamot gelato with bergamot from Reggio Calabria**

The bergamot is to be used as the main ingredient of a freely selectable gelato flavour. The ingredients can be combined as desired as long as the bergamot flavour remains clearly recognisable.

All ingredients except for the products listed under Art. 4 must be brought by the competitors themselves

## **COMPETITION DAY 2 - 08/02/2026**

### **→ Tiramisu gelato**

All ingredients (e.g. mascarpone, sponge fingers, sponge cake base, etc.) except for the products listed under Art. 4 must be brought by the competitors themselves

## **COMPETITION DAY 3 - 09.02.2026**

### **→ Bacio gelato**

All ingredients except for the products listed under Art. 4 must be brought by the competitors themselves

## **ART. 5 - EVALUATION CRITERIA**

A jury of professionals from the gelato industry will evaluate the creations according to the following criteria:

1. flavour and balance of taste (40%)
2. texture and composition of the gelato (20%)
3. creativity and innovation of the recipe (20%)
4. appearance / visual effect (10%)
5. aromatic effect (10%)

## ART. 6 - AWARD CEREMONY

- The 3 winners of the day will each receive one of the **3 new Vespas**, a certificate and a trophy. The Vespas can be taken away after the fair or after the end of the 3rd day of the competition.
- The second and third place winners will receive a certificate and a special prize from the sponsors.
- **The 3 first-place winners have the option of registering for the German preliminary round of the Gelato Europe Cup**, which takes place immediately afterwards and traditionally ends at the Rimini trade fair.

## ART. 7 - GENERAL CONDITIONS

- Each participant guarantees the originality of his/her recipe.
- The rules may be modified for organisational reasons.
- Each participant will enter the competition wearing a white chef's jacket/coat
- The winners will be announced by name via the official communication channels of Messe Stuttgart and the partners and sponsors of the competition.
- Registration for the competition requires acceptance of all the rules listed here.
- Questions about the competition can be asked in advance at: [info@gelatissimo.de](mailto:info@gelatissimo.de)

## ART. 8 - DATA PROTECTION

- When you purchase a ticket for the competition in our webshop, we collect your title, your name, your e-mail address, your address type and your company name and address as mandatory data. This is necessary in order to organise the competition in the best possible way. The legal basis for this processing is the fulfilment of the contract concluded with you in accordance with Art. 6 para. 1 lit. b GDPR for the purchase of a ticket for the competition. Furthermore, your registration data will be made available to our event partner Conpait as part of a data protection agreement. This partner uses the data to organise the competition and on its own responsibility and, if necessary, for advertising purposes.
- We inform you in the context of data protection that the event and the competition will be photographed and filmed, including the award ceremony for the 'Gelatissimo Cup'. On the one hand, the recordings are panoramic shots and camera pans with group shots that reflect the overall event. Due to the team size of the participating groups or individual participants, it is also possible to take shots focussing on you as an individual.
- The photographs and video recordings may be published by Messe Stuttgart and its event partner Conpait in advertising material, on the Internet and in the social media Facebook, Instagram and LinkedIn after they have been made available by photographers commissioned by Messe Stuttgart for the respective event.

The photographs are processed by Messe Stuttgart on the basis of legitimate interest in accordance with Art. 6 Para. 1 f) GDPR. The legitimate interest lies in the visualisation of the event. The recordings will be deleted as soon as they are no longer required to fulfil the purpose.

By participating in the competition, you consent to the publication (consent pursuant to Art. 6 para. 1 a) GDPR). If you do not agree to this image creation and publication, please inform the photographer commissioned by Messe Stuttgart at the start of the competition.

You can revoke your consent at any time with effect for the future. The objection should be sent to [datenschutz@messe-stuttgart.de](mailto:datenschutz@messe-stuttgart.de). In this case, your photos will be deleted immediately. The legality of the processing that has already taken place up to the receipt of your rejection is not affected by the rejection.