

TERMS AND CONDITIONS

1. Qualifying Entrants

The competition is open to all confectioners who manufacture the products submitted for evaluation to the jury at their own companies.

2. Competition Exhibits

	Category: Conventional production	Category: Bean-to-Bar Meaning: Producer produces everything on his own from bean-to-bar
Group 1: Chocolate, decorated and unfilled e.g. chocolate topped with dried fruits or nuts	X	X
Group 2: Chocolate, filled	X	X
Group 3: Truffels	X	X
Group 4: Layered pralines	X	
Group 5: Mono pralines - these are larger pralines in the shape of balls, bars or cubes such as Mozartkugel (2 sorts out of them without alcohol)	X	X
Group 6: Mixed pralines - consisting of six different types	X	
Group 7: Mixed truffles - consisting of four different types	X	X
Group 8: Specialty of the house.g. Cakes, gingerbread, etc. ready for delivery. Delivery MUST be made by courier.	X	

A maximum of 5 exhibits per group may be submitted.

For each exhibit multiple (identical) pieces must be submitted:

Groups	Number of pieces	Groups	Number of pieces
1 and 2	3	3 – 5	4
6 and 7	2	8	1 (cakes) and 3 (in case of any other products)

3. Registration

Online registration must be submitted by **8th February 2022** on www.ausgezeichnete-produkte.at - 4. Internationaler Konditorenwettbewerb. In case you need any help with the online registration, please contact us: +43 590 900 – 3634 or write us an Email: LM-Akademie@wko.at. If it's not possible to register your products online, you can send us the printed version per email.

The registration will only be valid upon receipt of payment of the entrance fee.

The participating companies agree to the publication of their results as well as any photographs and film recordings taken of them or their products in the course of the competition both online as well as through other media. You will find a detailed data privacy statement on the registration website.

Discount: For a registration until the **31st of December**, you get a discount of 3% (max. EUR 50,-).

4. Entrance Fee

There is an entrance fee of € 50.00 plus 20% VAT per exhibit for Groups 1-5 and 8.

In Groups 6 and 7 "Mixed pralines" and "Mixed truffeles" an exhibit consists of respectively six or four different products of the same size, for which an entrance fee of € 65.00 plus 20% VAT must be paid. The invoice for the entrance fee will be sent once definitive registration has been received.

Mit Unterstützung von Bund, Ländern und Europäischer Union

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5. Submitting Exhibits

Once the entrance fee has been paid, competitors will receive tags by e-mail that must be printed and attached to the packaging of the product (e.g. with sellotape or rubber band etc.). Furthermore, a delivery slip with details of the contents must be enclosed in the package with the products.

The packaging must be sufficiently robust to prevent the products from being damaged during transport and particular care must be taken to ensure that there are no adverse effects from heat (e.g. use of a styrofoam box).

Competitors may deliver the exhibits by courier or in person to:

BÄKO Österreich e.Gen. Linz
Reference: „Wettbewerb“
Im Südpark 194, 4030 Linz

Entries must be sent so that exhibits for Groups 1 – 7 are received by the jury (see above) on 9th March 2022 between 9:00 and 15:00 o'clock. Entries for Group 8 (Specialty of the house) must be sent so that they are received by the jury (see above) on 8th March 2022 between 8:00 and 15:00 o'clock. This closing date is final. Exhibits received after this time will not be considered.

Entries are sent at the competitor's own risk and expense.

Property in the exhibits passes to the organisers upon receipt.

6. Grounds for Disqualification

Entries will be disqualified by the jury, particularly if they

- were not delivered in the manner (e.g. reference to producer) and by the closing date and time specified;
- were damaged during transport.

Entrance fees will not be refunded if goods are disqualified.

7. Judging

a) Products in Group 1 "Chocolate, decorated and unfilled" (conventional / bean-to-bar) will be judged according to:

Overall visual impression	25 points
Surface structure	25 points
Flavour	25 points
Quality of the chocolate	25 points

b) Products in Group 2 "Chocolate, filled" (conventional / bean-to-bar) will be judged according to:

Overall visual impression	25 points
Texture of the filling	25 points
Flavour	25 points
Quality of the chocolate	25 points

c) Products in Groups 3 "Truffels" (conventional / bean-to-bar), 4 "Layered pralines", 5 "Mono pralines" (conventional / bean-to-bar), 6 "Mixed pralines" (conventional / bean-to-bar), 7 "Mixed truffles" (conventional / bean-to-bar) will be judged according to:

External appearance	20 points
Texture of the filling - bite	20 points
Surface structure of the coating	20 points
Flavour composition of the filling	20 points
Overall flavour	20 points

d) Products in Group 8 "Specialty of the house" will be judged according to:

Transportability	25 points
Flavour/ Succulence	25 points
Implementation of craftsmanship	25 points
Overall impression	25 points

Products will be judged according to a points system. A maximum 100 points can be awarded in total.

The jury will be composed of representatives of the Austrian Federal Guild of Confectioners, vocational school teachers and Austrian and international experts.

The decision of the jury is final and no correspondence shall be entered into.

8. Prizes

Products which are awarded 95 to 100 points will receive a First Prize consisting of a certificate and gold medal. The manufacturers are entitled to use this gold medal in the form of a sticker to be affixed to the winning product in the course of their business. Products that are awarded 88 to 94 points will receive a Second Prize consisting of a certificate and one silver medal per company. The manufacturers are entitled to use this silver medal in the form of a sticker to be affixed to the winning product in the course of their business.

Products that are awarded 78 to 87 points will receive a Third Prize consisting of a certificate.

The Product which receives the most points in its Group will receive an honorary prize. These will be awarded at the BÄKO Spring Fair on Monday 27th April 2018 in Linz. Gold medals, silver medals, certificates and jury testimonials will be distributed after the award ceremony.

You are entitled to use the gold medal and the silver medal in the form of a vignette (in the form of a PDF) as an award for the product concerned in business transactions. Each award winner is entitled to advertise the rank - in connection with the award-winning product - as part of his or her own company. An application of the award-winning products by a possible reseller (e.g. in his business premises, mailings, etc.) is generally not provided and in any case requires consultation with the Federal Guild of Craft Food Producers.

Ihre Vorteile als Lebensmittelmanufaktur

- Auszeichnung mit dem staatlich anerkannten Gütesiegel AMA GENUSS REGION
- Einbindung in eine bundesweite Kulinarik Kampagne in Print, Online und TV
- Individuelle Betriebs-Fotoshootings
- Listung in der Bezugsquellendatenbank für Gastronomie und Gemeinschaftsverpflegung
- Präsentations- und Verkaufsmöglichkeiten bei Veranstaltungen
- Kostenlose Werbemittel und Betriebstafel
- Teilnahme am bundesweiten Gutscheine-System

Mit Unterstützung von Bund, Ländern und Europäischer Union

Bundesministerium
Landwirtschaft, Regionen
und Tourismus

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Lebensmittelakademie

Bundesministerium für
Wirtschaft und Arbeit
des österreichischen Bundes



Kontaktieren Sie uns per Mail an
lebensmittelmanufakturen@amainfo.at



Die Konditoren

LMAk
LEBENSMITTELAKADEMIE
des österreichischen Gewerbes

WKO
Die Lebensmittelgewerbe

REGISTRATION

This registration form must be submitted by **08 February 2022** at the latest via www.ausgezeichnete-produkte.at.
In case an online registration won't be possible you can still send the following filled-in-form to Lebensmittelakademie des österreichischen Gewerbes.

I wish to participate in the 4th International Confectioners Competition 2022 with the following products and expressly accept the terms and conditions of the competition (**please write the names of the products clearly – typewritten or in block capitals – and separately from one another**) Classification in individual groups in accordance with the terms and conditions of the competition.

Group 1: Chocolate, decorated and unfilled e.g. chocolate topped with dried fruits or nuts

- Conventional production (group 1a)
 Bean-to-bar (group 1b)

Group 2: Chocolate, filled

- Conventional production (group 2a)
 Bean-to-bar (group 2b)

Group 3: Truffels

- Conventional production (group 3a)
 Bean-to-bar (group 3b)

Group 4: Layered pralines

Group 5: Mono pralines - these are larger pralines in the shape of balls, bars or cubes such as Mozartkugel

- Conventional production (group 5a)
 Bean-to-bar (group 5b)

Group 6: Mixed pralines - consisting of six different types (2 types without alcohol)

Group 7: Mixed truffles - consisting of four different types

- Conventional production (group 7a)
 Bean-to-bar (group 7b)

Group 8: Specialty of the house.g. Cakes, gingerbread, etc. ready for delivery. Delivery **MUST** be made by courier.

Company name and address in block capitals
All documents will be issued in this name (please write clearly):

Country: _____

VATnumber: _____

E-Mail: _____

Contact: _____

Date and signature