

Doc. A

## REGULATION AND REGISTRATION FORM TO THE COMPETITION FOR GRANITA MAKERS and GELATO MAKERS IN THE "NIVARATA"

### ART.1 - APPLICABILITY

This regulation is prepared by the Association of Collateral Projects with the aim to to regularize the competition for granitieri and gelato makers within the "Nivarata 2018" both for the laboratories set up for the event and outside it for the administration of the final product.

### ART. 2 - PERFORMANCE AND PARTICIPATION

This regulation governs the procedures for admission and participation in the competitions, described below, which will be hold during the "Nivarata" 2018, in Acireale on 25-26-27 May 2018. Participation is subject to registration, which must be done completed by filling in the appropriate registration form and with the acceptance of this regulation. The recipes received by the application form will be selected by the technical staff and, in case there be very similar recipes between a competitor and another, the order of arrival will be taken into account.

### ART. 3 - ADMISSION AND EXCLUSION CRITERIA

- a) The Granita / Gelato masters and professionals working in Italy and abroad are allowed to participate. In the case of participation required by commercial or production activities, the applicant and his collaborators must be in compliance with the regulations in force concerning work and accidents.
- b) The application must be received by the Organization by completing and signing the following forms, and sending the following materials:
  - 1) Regulations (Doc. A);
  - 2) "Registration Form" (Doc. B - B1 - B2);
  - 3) Presentation text (very short biography) of the ice cream maker with a maximum of 400 characters (including spaces) and also translated into English (for the press);
  - 4) Technical sheets with the proposal of special granitas (Doc. C, C1);
  - 5) Copy of the document certifying the payment;
  - 6) Identity Document and Fiscal Code of the Legal Representative and of the participating ice cream makers;
  - 7) n. 1 a close-up photo of the granita maker signed up in jpg format (for printing);
  - 8) Business logo, in high resolution jpg format and in vector format (in the absence of the logo the activity will be mentioned only with the inclusion of the name);
- c) The membership request, together with the required documents and materials, must be received by the Organization no later than February 15th, 2018.
- d) All requests for membership received out of term mentioned above are to be considered null and void;
- e) The participation of the applicated is subject by the sending of the above and the amount to be paid of € 220.00 of which: € 70.00 as a flat-rate application fee and € 150.00 as a deposit. The sum

will be paid and certified by sending the appropriate bank document certifying the transfer, by the date indicated above, by bank transfer to: ASSOCIAZIONE PROGETTI COLLATERALI - BANCA PROSSIMA - IBAN IT43C0335967684510700269441 - PAYMENT DESCRIPTION "CONCORSI NIVARATA 2018";

f) At the end of the event, after the regular performance of the competition by the members, the deposit of € 150.00 will be returned. If the participant does not comply with these Regulations and the correct execution of the tender, the deposit will be retained by the Organization as compensation;

g) The acceptance of the application for registration, at the sole discretion of the Technical Staff and the Organization, will be confirmed and made known upon receipt of all required information;

h) In case of non-acceptance of the application by the Technical Staff, the fee paid at the request for participation will be returned in full.

#### ART. 4 - PARTICIPATION DISCIPLINARY

With the following registration, the participant automatically accesses to all the three competitions (No 2 granita competitions and 1 artisan ice cream competition):

#### GRANITA COMPETITIONS

FOR BOTH THE TWO GRANITA COMPETITIONS "Granita of the year" and "Don Angelino prize":

a) The materials characterization are the exclusive responsibility of the participants who, if necessary, can take advantage of sponsors sought by themselves;

b) For the production of granita, the participants will have to use natural raw materials, genuine and of excellent quality, preferably fresh, identifying with the Sicilian territory or of the one of origin of the product with preference for the dop brand, doc, igp, igt, slow garments food, etc .. It is not allowed to use: non-edible elements, dyes, syrups, artificial flavors, essences and GMO products. Failure to comply with this will result in a penalty to be borne by the participant;

c) It is allowed the use of semi-processed non-industrial ingredients, previously made by the participant (such as dried fruit already refined if the Organization did not have the refiner or in the case are of syrups to be made with infusion of flowers). By their own, and / or not of season products or not easily available because they are only in a certain period of the year or coming from afar, after written communication, verifacated and explicated by the approval of the Technical Staff;

d) The use of milk, cream and milk derivatives in the production of Granite is strictly forbidden;

e) The use of industrial semi-preparations, artificial syrups, preservatives and additives, the use of thickeners, stabilizers, the use of dextrose, glucose and fructose are not allowed in the preparation of the products in competition. The failure to comply of this will result in the immediate exclusion of the participant from this competition;

f) The use of honey, refined or raw granulated sugar, of cane or beet is allowed;

g) The Organization will make sucrose sugar available to ice cream makers.

### 1. Special granita competition "Granita of the year":

This prize will be decreed by the sum of the votes cast expressed by the Technical Jury and by the Public. The latter will take place through a satisfaction poll whose score will be added by that of the Technical Jury. The works of the Technical Jury will be followed by a member of the Organization, excluded by the vote.

- a) Applicants must submit at a request for participation: n. 2 innovative and special granite recipes, with a new, original and imaginative taste; give a characteristic name to the granita and motivate the choice of ingredients and names.
  - b) The recipes will be perfected by March 1, 2018, within which they will be provided as definitive to the Organization. After this date it will not be possible to modify the recipe.
  - c) The technical staff of the Organization, will choose one of the two proposed recipes, by sending an email to the snle with the indication of the chosen granita and that the participant will have to produce for the subministration by the public and the Technical Jury during the event.
  - d) Once the Technical Staff will have chosen and assigned the taste, it will no longer be possible to make changes by the participant. Therefore, requested the maximum attention in the insertion of the ingredients to be proposed in the recipe.
  - e) For this competition, 50 kg of special granita per day must be produced, with a tolerance until 70 kg, based on the performance of the request of the public and the total number of participants. Therefore, it is asked to take precautions in any case of the quantities of materials necessary for the production of 70kg of granita in order to guarantee the administration to the public for the duration of the event.
- The production of daily granita will be flexible based on the presence of the public revealed. The quantity produced must be delivered for conservation to the Organization, which will be registered in a specific form and subsequently will be exhibited for administration to the public.
- f) During the presentation to the Technical Jury, the special granita must be presented by the participant in a glass cup provided by the Organization and the same can be decorated to the participant's imagination with exclusively edible ingredients.

### 2. Classical granita competition "Don Angelino Awards":

This award will be decreed by the Technical Jury.

The taste to be realized will be a classic taste indicated by the Organization.

- a) Participants must produce: n. 1 kg 6 pozzetto, of the taste of classical granita indicated by the Organization.
- b) For the competition it could be required to make a "pure" granita, without any other characteristic raw materials or aromas or over those ingredients other indicated by the Organization, or "personalized" by using only the ingredients indicated and provided by the Organization. The Organization will communicate to the participants which of the two modalities must be performed for the current year.
- c) If the raw material is explicitly provided by the Organization, the participant must use only the raw material supplied.
- d) Otherwise, the raw materials characterizing the granita in purity or custom (according to what communicated by the Organization), will be at the exclusive charge of the participants.
- e) This granita must NOT be decorated, and will be presented exclusively to the public in the room and submitted to the evaluation of the technical jury.
- f) Some ingredients may be provided by the Organization.

## GELATO COMPETITION

For the “ Caviezel Prize” gelato competition:

This award will be decreed by the Technical Jury.

The taste to be realized will be a classic taste indicated by the Organization.

a) Participants must produce: n. 1 kg6 pozzetto, of the taste of artisan ice-cream or sorbet indicated by the Organization, to be made using only the ingredients indicated by the Organization. In the case of artisanal ice-cream, the neutral is the exception that must be taken by the participant.

b) For the competition it could be required to make a homemade ice cream or sorbet "in purity", without any other raw materials characterizing beyond those indicated by the Organization or "personalized". The Organization will communicate to the participants which of the two modalities must be performed for the current year.

c) If the raw material is explicitly provided by the Organization, the participant must use only the raw material supplied. Failure to comply with this will result in the immediate exclusion of the participant from this competition.

d) Otherwise, the raw materials characterizing the ice-cream / sorbet in purity or customized (according to what communicated by the Organization), will be at the exclusive charge of the participants.

e) The participating ice-cream makers will use, for the production of their homemade ice cream, natural raw materials of excellent quality preferably fresh, identifying the territory of origin with preference for those with the brand dop, doc, igp, igt, slow food presidia, etc .;

f) The permitted sugars are: dextrose, fructose from grapes, anhydrous glucose syrup (between 28 and 38 DE) possibly from organic cultivation, crystalline sucrose (beet beet) sugar, organic (or integral) cane sugar;

g) Ingredients such as spices or other flavorings are expressly charged to the ice-cream maker;

h) Hydrogenated vegetable fats, freeze-dried products, artificial colors, artificial flavors, ready-made bases and GMO products are not allowed in the production process of the ice cream;

i) Allowed ingredients are: mix of fibers, proteins and native starches (without E) stabilizers use fruit and creams at 2-5 l, stabilizers use fruit and creams at 2-5 g / l, vegetable fibers;

l) In case of competition with milk-based ice-cream: organic eggs, low-fat milk powder, fresh whole milk, 35% fresh cream;

m) This ice cream should NOT be decorated, and will be presented exclusively to the public in the room and submitted to the evaluation of the technical jury.

n) Some products may be supplied by the Organization and will be communicated to competitors in good time.

## ART. 5 - GENERAL RULES

a) In the laboratory, required by the participants and their registered collaborators to wear their work clothes, including their headgear, and latex gloves.

b) In the institutional moments (conferences, guided tours inside the workshop, group photos, final prizes, etc.) the participant must wear the clothing provided by the Organization with the Nivarata logo (eg apron), and the own personal official uniform (without company logos of third-party

companies). It is therefore advisable for each competitor to keep a clean uniform available for the needs mentioned above.

c) For the purposes of the evaluation by the Technical Jury, each participant is required to provide a list of the raw materials used, the recipes, the nutritional values and other required information. by the compilation of the "technical sheets" provided by the Organization. All this is necessary to allow the Supervisor to carry out a qualitative evaluation of the final product a priori.

#### ART. 6 - LABORATORY

The Organization, for the development of competitions, will set up a warehouse and an equipped laboratory available to the participants. The laboratory will be made available to the participants. In respect of the transparency of the competitions and the guests\' gelato makers, during the three days of work, all the ice-cream makers are invited to produce their granitas in competition, in the laboratory made available by the Organization, and not at their own commercial activities. Furthermore, the participants are invited to respect the production shifts assigned by the Organization

The technical staff will watch over the production process of granite and ice cream. In particular, all the participants will be obliged to perform at the common laboratory: the classic granita well for the "Don Angelino prize" and the ice-cream well for the "Caviezel prize", under penalty of exclusion from the above mentioned competitions.

a) During the production and administration phases, the participants may be subject to inspections by the Organization and / or possible checks by the competent authorities to verify compliance with these Regulations and the regulations on food and sanitation . Therefore it is necessary that all personnel assigned to the administration and production, whose names will be announced on the site [www.nivarata.it](http://www.nivarata.it).

d) The Technical Jury will determine a merit ranking by evaluating the final products processed by the participants, with an unquestionable and unappealable judgment, which will be expressed by filling out a specific evaluation form based on the compilation of established technical parameters.

e) The Technical Quality Jury will express the votes, based on the "technical sheets" compiled with the recipes and the required values, and on evaluation criteria including, for example:

taste, visual appearance, structure and palatability, overall evaluation, genuineness of raw materials, organization, management and cleaning of the workstation.

f) The result of the vote count recorded by the Organization is irrefutable and definitive.

g) Any complaints from the participants can only be presented before the winner is announced.

h) In case of acceptance, the necessary checks will be carried out by the Organization and any measures taken. In case of refusal, the reason for the refusal will be communicated to the competitor.

#### ART. 7 - PRICE AND AWARDS

The award ceremony will take place on Sunday evening at the Piazza Duomo in Acireale. The prizes awarded to the winners will be for the following categories:

“Granita of the year”

- first place;

- second and third classified;

“Don Angelino”

- first place;
- second and third classified;

“ Caviezel Award”

- first place;
- second and third classified;

All participants will receive a certificate of participation and any gifts made available by the sponsors.

#### ART. 8 - INFORMED CONSENT, INFORMATION, IMAGES, LOGOS, AUDIO SHOOTING AND VIDEO

a) The participants authorize and grant to the Organization the use and diffusion of information, logos, images, interviews and video and audiovisuals realized before, during and after the event, for promotional purposes, exhibitions, publications, brochures, posters, dissemination television, internet, etc. regarding activities related to Collateral Projects and Nivarata projects.

b) The use by participants of images, video footage and photographs related to the event, must be made indicating the name of the event Nivarata and, where possible, with the indication of the reference site [www.nivarata.it](http://www.nivarata.it) in contexts that do not compromise personal dignity and decorum.

#### ART. 9 - RENOUNCE

Candidates selected and accepted as participants who feel they cannot participate in the initiative, must promptly send written communication by sending a fax to 0039 095 601002 or an e-mail to [segreteria@nivarata.it](mailto:segreteria@nivarata.it), indicating the reasons for the renunciation. In any case, the Organization will retain the amount paid as a deposit, as compensation for expenses already incurred by the staff for the withdrawing participant. Participants wishing to renounce after the publication of the list of participants on the website of the event, at the time of renunciation shall provide to bring to the Organization a substitute that realizes the taste of special granita, which provides all the required documentation as per regulation and registration form. Otherwise the Organization will ask the registered participant who intends to withdraw, a lump sum amount of € 500.00 as compensation for the damage caused, in addition to the deposit paid.

#### ART. 10 - CHANGE DATE and / or CANCELLATION OF THE EVENT

In the event of occurring circumstances, the Organization of Nivarata reserves the right, at any time, to change the date or cancel participation in the event, with no obligation to compensate anyone for any expenses incurred for the participation, such (only at title): expenses for the purchase of materials to be used for the preparation of stands, expenses for the purchase of any other good or service incurred by the participant.

In case of modification of the date due to technical and organizational requirements, the Organization undertakes to give timely notice to the participants. The amount paid as a deposit will not be refunded if the event is canceled due to force majeure outside the Organization.

#### ART. 11 - CHANGES TO THE REGULATION

The Organization of the Nivarata 2018 Competition reserves the right to modify the present regulations, the modalities of the same, the dates of the event and the place of the prizes. Any changes will be announced in time to the individual participants.

#### ART. 12 - LIABILITY

The participant who signs this regulation declares under his responsibility:

a) To be in possession of all the requirements and risks (professional, technical, etc.) necessary to participate;

b) To be aware that every responsibility regarding possible injuries occurred to participants, third parties or visitors, deriving from the wrong, negligent or imprudent use of raw materials, tools, structures, furnishings, machinery (both for those provided by the Organization both for those brought by competitors) and the hygiene rules in the supply, preparation and feeding of food by the participant, will fall exclusively on the competitor himself.

In fact, with the signing of this regulation the participants declare to release and exempt the persons or entities of which the Organization, all the personnel assigned to the area hosting the event, from any responsibility, from any claim or action, question, instance, request, call to answer for any damage, accident and any other type of adverse event occurring to third parties in general and / or things during the event, whatever may arise at any time, directly or indirectly connected to their participation in the event and against any third party who suffers damages due to his participation during the event;

c) To be aware of and take responsibility relate to the content that will be included in the pallets, as well as within the foods created by him for the competition, with the exoneration of any responsibility on the part of the organizers of the event in case where the raw materials supplied by the participant affect the health of the people.

#### ART. 13 - TREATMENT OF PERSONAL DATA

The participant declares that the data provided by the participant in the application for registration correspond to truth, assuming all responsibility in this regard and having read all the clauses referred to in the Regulations. It will be possible to request the modification at any time by writing to Associazione Progetti Collaterali, via Roma n. 25, 95024 Acireale (CT). The data are collected according to D.lgs 196 of 30.06.2003. These data will be processed manually and / or electronically for organizational, administrative and marketing purposes, and for updates on the Organizers\' initiatives, with the sending of informative material also through third parties. The processing and communication of the data as indicated is therefore authorized.

The participants enjoy all the rights according to the Laws, to the Legislative Decree. cited above, and to the Law in force in Italy at the time of signature.

#### ART. 14 - JURISDICTION

Before, during and after the event, no oral grievances of any kind are accepted.

It is mandatory to send any communication via FAX to the number +39 095 601002 or by registered letter A/R to:

Associazione Progetti Collaterali, at the address of Via Roma n. 25, 95024 Acireale.

#### ART.15 - OTHER NORMS

Participation in the competition implies full acceptance of the competition announcement and of these Regulations, without any condition or reservation. The lack of only one of the conditions that regulate the validity of the registration will determine penalties for the competitor that will be established by the Organization. By signing this regulation it is expressly accepted in its entirety.