Die Lebensmittelakademie des österreichischen Gewerbes Wiedner Hauptstraße 63, 1045 Vienna Tel:+43 (0) 5 90 900-3634 Fax:+43 (0) 1 504 36 13 E-Mail: <u>LM-Akademie@wko.at</u>

REGISTRATION

This registration form must be submitted by **07 February 2020** at the latest via www.ausgezeichnete-produkte.at. Note: In case of an online registration, you will get € 5 off per company.

In case an online registration won't be possible you can still send the following filled-in-form to Lebensmittelakademie des österreichischen Gewerbes – no discount will appear.

I wish to participate in the 19th International Bread Competition with the following exhibits and expressly accept the terms and conditions of the competition (please write the names of the exhibits 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: Normal bread	Group 6: Innovative Bread: Bread with special structures, rich in natural fibres, original-recipe breads
Group 2: White bread	Group 7: Innovative products – "Less salt is healthier"
Group 3: Bread rolls made with crushed grain and any type of seed	Group 8: Baked snacks,finger food and party breads
Group 4: Mini sweet breads and pastries (with or without (sweet) filling)	Group 9: Decorative and display items
Group 5: Sweet breads and pastries	Group 10: Themed decorative and display items: "Eastern is around the corner"
Company name and address in block capitals All documents will be issued in this name (please v	write clearly):
Country:	VAT number:
E-Mail:	Contact:
	Date and signature







TERMS AND CONDITIONS

1. Qualifying Entrants

The competition is open to all bakers who manufacture the products submitted for evaluation to the jury at their own bakeries and also to vocational schools.

2. Competition Exhibits	Max. Number of Entries
Group 1: Normal bread	5
(Rye bread, mixed grain rye bread, mixed grain wheat bread), round loaf, roll, square loaf, baked in or out of a tin, topping permitted.	
Group 2: White bread Such as white loaf, baguette, zeppelin, sliced white bread for sandwiches (canapés), toasting bread.	5
Group 3: Bread Rolls with crushed grain and any type of seed Such as white rolls, salt sticks, poppy seed rolls, Vintschgerl (flat roll made with rye flour and beer), granary rolls, sour dough, lye dough products and the like.	
Group 4: Mini sweet breads and pastries (with or without (sweet) filling)	15
Such as brioche, plaited and other braided breads, plaited buns, Danish pastries, cinnamon buns, croissant Only baked sweets are valid (for example no foam cups)	s, etc.
Group 5: Sweet breads and pastries Striezel, Christmas or Advent stollen, other yeast dough products with or without fillings and pastries with or without yeast such as poppy seed strudel, nut strudel	5
Group 6: Innovative Bread: Bread with special structures, rich in natural fibres, original-recipe is Such as Graham bread, wheat-germ bread, bread with seeds rich in oil, whey bread, bread with added potato Steinmetzbrot (bread made using flour from stone masons), granary bread, wholemeal bread, fruit bread and fruit loaf, Vorschussbrot (a bread made of wheat-meal and rye and traditionally put in the oven before black bread), low-salt bread, bread enriched with dietary fibre, pumpernickel, bread for those with dietary restrictions (e.g. for diabetics).	, d (
Group 7: Innovative products – "Less salt is healthier"	
	reads 5
which contain max. 1,2% salt (calculated on basis of the end product) Bread	_
Group 8: Baked snacks, finger food and party breads Baked goods with savoury fillings, snacks, crackers, bars etc.	8
Group 9: Decorative and display items Particular importance will be attached to practicality, creativity and craftsmanship.	3
Group 10: Themed decorative and display items "Eastern is around the corner" Particular importance will be attached to practicality, creativity, craftsmanship and theme relevance.	3







3. Registration

Online registration must be submitted by **7th February 2020 on** www.ausgezeichnete-produkte.at - 19. Internationaler Brotwettbewerb. In case an online-registration is not possible, you can sent the printed form (postmark) latest by 7th February 2020, as well via Fax or E-Mail and the registration will only be valid upon receipt of payment of the entrance fee. written-in-block-capitals! 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.

4. Entrance Fee

The entrance fee is € 48.00 plus 20% VAT per exhibit except for exhibits in Groups 3 and 4. In Group 3 "Bread rolls with crushed grain and any type of seed" and Group 4 "Mini sweet breads and pastries (with or without sweet filling)" it is € 28.00 plus 20% VAT.

The invoice for the entrance fee will be sent once registration has been received.

5. Submitting Exhibits

Once the entrance fee has been paid, the following checklist needs to be complied with:

- Competitors will receive tags via email.
- These must be attached to the product (e.g. with sellotape or rubber band etc.).
- A delivery slip with details of the contents must be enclosed in the package with the products.
- It must not be possible to identify the manufacturer from the appearance (incl. packaging) of the products.
- The packaging must be sufficiently robust to prevent the products from being damaged during transport.
- With the exception of Groups 8, 9 and 10, two samples of each exhibit must be sent in.
- Exhibits that have been cut will be disqualified.
- A description of the product (in English or German) must be enclosed on indistinct paper. Please note that for exhibits in Groups 1, 2, 6 and 7 this description will form part of the judging.
- Please consider the delivery day which will be stated in the registration confirmation

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

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

For the submissions of the products we will assign delivery slots. For registrations till the 31st December 2019 you can choose your delivery slot. After this date the slots will be allocated from the operator. The delivery oft he products must be made on the 3rd or 4th of March 2020 between 8.00-11.00, 10.00-13.00 or 12.00-15.00. Your delivery slot will be fixed with the confirmation of the registration. Exhibits must be delivered within your allocated timeslot otherwise they won't be considered. Entries are sent at the competitor's own risk and expense.

Property in the entries passes to the organiser upon receipt.

6. Grounds for Disqualification

Entries will be disqualified by the jury if, in particular, they

- have been cut or sliced:
- were not delivered in the manner and by the closing date and time specified (see section 5);
- were damaged during transport;
- it is possible to identify the manufacturer from the appearance (incl. packaging) of the product.
- Group 7: if the salt content exceeds the target (Analysis by organisers)

Entrance fees will not be refunded if goods are disqualified.







7. Judging

Groups 1 - 7 are judged according to the following criteria:

Shape – Appearance – Uniformity	10 points maximum	Structure – Elasticity	10 points maximum
Crust – Surface	10 points maximum	Smell – Flavour – Aroma	50 points maximum for
(colour, thickness, evenness)		(Group 7 despite lower salt	groups 1, 2, 6 & 7;
		content)	60 points maximum for
			groups 3, 4 & 5
Crumb – Airiness – Texture	10 points maximum	Product description	10 points maximum for
		•	groups 1, 2, 6 & 7

Group 8 will be judged according to the following criteria:

Creativity – Practicality	20 points maximum	Smell – Flavour – Aroma	60 points maximum
Shape – Appearance	20 points maximum		

Group 9 will be judged according to the following criteria:

Practicality	20 points maximum	Craftsmanship	50 points maximum
Artistic Design – Creativity	30 points maximum		

Group 10 will be judged according to the following criteria:

Practicality	15 points maximum	Craftsmanship	45 points maximum
Artistic Design – Creativity	25 points maximum	Theme relevance	15 points maximum

Products will be judged according to a points system. A maximum of 100 points can be awarded for each exhibit in total. For international submissions the product description required for Groups 1, 2, 6 & 7 does not necessarily require the wording of the Austrian "Brotansprache" to be used. It does however need to be supplied, as it will be evaluated as stated above.

The jury will be composed of representatives of the Austrian Federal Guild of Bakers as well as Austrian and international experts.

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

8. Prizes

- -Exhibits that are awarded 91 to 100 points will receive a First Prize consisting of a certificate and gold medal.
- -Exhibits that are awarded 81 to 90 points will receive a Second Prize consisting of a certificate for the exhibit and one silver medal per company.
- -Exhibits that are awarded 71 to 80 points will receive a Third Prize consisting of a certificate.

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 the food industry.

Honorary & special prizes

For the participation in the overall ranking (of the best 20 competitors), a competitor must have submitted entries in at least five groups. The competitor's best three results in each group count, even if he/she entered a larger number of exhibits in each category. There is a special valuation for participating schools. For the overall ranking of schools







there are the best three results of groups 1, 3, 4 & 9 or 1, 3, 4 & 10 taken into account. There is a Special Prize for competitors from neighbouring countries and also for Group 7 Innovative products – "Less salt is healthier".

The award ceremony oft he Honorary_& special prizes will take place at the BÄKO Spring Fair on Sunday, 26th April 2020 in Linz. Gold medals, silver medals, certificates and jury testimonials will be distributed after the award ceremony.

There is also the opportunity to be nominated for the best products in the home bread / wood oven bread, wholemeal bread and oilseed bread products for the "Genusskrone". For this, the products must come from a handcrafted production and have been made 100% from Austrian raw materials.





