

International Chocolate Awards 2017 Categories and Rules

Summary

- To enter the International Chocolate Awards, please visit www.internationalchocolateawards.com/enter/
- Entry fees for each competition are given on the website with payment details. Entry fees are non-refundable. Payment is made online through PayPal. Bank debit and credit cards are accepted – YOU DO NOT NEED TO REGISTER FOR A PAYPAL ACCOUNT.
- You may enter a maximum of 20 products in total in all categories, except plain bar categories, where entries are unlimited.
- Entries are judged using our specially developed judging system, created after international trials and consultation with independent experts around the world. Full details of the judging scheme and forms are available on the Awards website. www.internationalchocolateawards.com/judging-system-and-forms/
- All entries must be available for retail sale for at least one month during the year of the competition. See below for full details of the rules.
- Unless otherwise stated for a specific competition, quantities of product needed are: 400g (14 ounces) for bars, 40 x each filled chocolate and 1 x jar or 300g/10 ounces minimum for spreads.
- Please see the website for details of the receiving addresses for samples for each competition. Each entry must be packaged separately and clearly marked with the category and product numbers.
- For our full calendar of competitions this year, please see our website.
- By entering the International Chocolate Awards you agree to abide by the rules given below.

Categories

The 2017 International Chocolate Awards will feature the following categories. Please read the rules at the end of this document, which apply to all categories unless otherwise stated.

For entries with more than one type of flavouring, eg an infused bar that also has included pieces or eg a ganache with marzipan, please enter according to the dominant type. In cases where it is not clear, the organisers or Grand Jury will move the entry to the appropriate category if necessary.

Within each category you will be able to specify the type and flavour of product, eg praline/bonbon or truffle or fruit, spices, nuts, alcohol, organic etc.

Bean to bar couverture: from 2017 we will make a special recognition of flavoured bars and filled chocolates made using your own couverture produced from “bean to bar”, when produced entirely on your own premises, starting from cacao.

Bars

Please note that unflavoured Plain/origin bars are judged at the Semi-final competitions only.

Plain/origin bars

Dark

1. Plain/origin dark chocolate bars
- 1d. Micro-batch – Plain/origin dark chocolate bars
- 1a. High % plain/origin dark chocolate bars (85% +)
- 1b. Rough ground plain/origin dark chocolate bars
- 1c. Plain/origin dark chocolate bars made with alternative natural sugar

Milk

2. Plain/origin milk chocolate bars
- 2a. Plain/origin 'dark milk' chocolate bars (50% +)
- 2d. Micro-batch – Plain/origin milk chocolate bars

White

3. Plain/origin white chocolate bars
- 3a. Caramelized plain/origin white chocolate bars

Flavoured bars

Dark

- 4a. Infused or flavouring
- 4b. Inclusions/pieces
- 4c. Filled bars
- 4d. Rough ground

Milk

- 5a. Infused or flavouring
- 5b. Inclusions/pieces
- 5c. Filled bars

White

18. White chocolate bars

Filled / Bonbons / Pralines

Ganache/ truffle

Unflavoured

6. Unflavoured dark ganaches/truffles
12. Milk ganaches/truffles

Flavoured

8. Flavoured dark ganaches/truffles
12. Milk ganaches/truffles
19. White ganaches/truffles
20. Mixed coatings/fillings

Nut based

Nut pastes with dark chocolate

- 7a. Dark nut based pralines
- 7b. Dark gianduiotto/cremino
- 7c. Dark unflavoured cremino *
- 7d. Dark flavoured cremino *
- 9a. Dark marzipan

Nut pastes with milk chocolate

13. Milk nut based pralines
- 13b. Milk gianduiotto / cremino
- 13c. Milk unflavoured cremino *
- 13d. Milk flavoured cremino *
- 13f. Milk marzipan

Whole nuts

9. Dark dragées, enrobed whole nuts
- 13e. Milk dragées, enrobed whole nuts
- 13g. White dragées, enrobed whole nuts

Caramels

Dark

10. Dark caramels

Milk

14. Milk caramels

Others - fruit/sugar/butter/cream

Fruit based

- 11a. Dark fruit pastes, jelly/gelées
- 11b. Dark enrobed whole fruit
- 15a. Milk fruit pastes, jelly/gelées
- 15b. Milk enrobed whole fruit

Sugar/butter/cream

- 11c. Dark enrobed fondants
- 11d. Dark enrobed manon/butter/cream
- 15c. Milk enrobed fondants
- 15d. Milk enrobed manon/butter/cream
- 19d. White enrobed manon/butter/cream

Spreads

Dark

16. Spreads with dark chocolate (no milk powder)

Milk

17. Spreads with milk chocolate or milk powder

* Italian competition only

Rules

The rules are based on the results of our previous Entrants' and Judges' Surveys and have been compiled through consultation with our permanent Grand Jury.

Chocolate

1. All products entered must include chocolate as an ingredient. The chocolate used must meet the following definition of 'fine chocolate'
 - a. Only real / natural vanilla as pods or extract is allowed
 - b. Lecithin is allowed, either soy or other source such as sunflower
 - c. Chocolate entered into category 1, 1a and 1b may contain only natural sugars such as refined or unrefined cane or beet sugar. In all other categories including 1c, 'alternate natural sugars' such as coconut blossom sugar are also allowed.
 - d. Dark chocolate must contain a minimum of 60% cocoa solids when used in a bar or coating. When used in a filling mixed with other ingredients, 55% is permissible.
 - e. Milk chocolate must contain a minimum of 30% cocoa solids.
 - f. White chocolate must contain a minimum of 25% cocoa solids.
 - g. Rough ground plain/origin bars chocolate can contain a minimum of 50% cocoa solids
 - h. Entries in the Plain/origin bar categories are accepted only from chocolate makers, partial producers (eg making from liquor) or a 'Private label bean-sourcers' ⁶. Private label companies must declare the cacao source and who is making their chocolate, which will be listed publicly if they win an award. The production type should also be given.
2. The quality of chocolate used for filled chocolates/bonbons/pralines will be a consideration when judging.
3. It is required to state the chocolate used for each entry. This will be kept confidential and is not shown to judges except at the Grand Jury round and only if there is a technical or judging issue.

Definitions

4. **Chocolate maker bar:** a bar fully made from cacao beans into finished chocolate in the entering company's own factory. Does not include private label products or companies sourcing cacao for chocolate made in another company's factory.
 - a. **Micro-batch bar:** where the largest machine in production line is 50 kilos (110 pounds) or less.
5. **Partially produced:** a bar made by a company that partially produces or refines chocolate, eg from cocoa liquor.
6. **'Private label bean-sourcer' bar:** a bar from a company who source the cacao used for the chocolate through their own efforts and contract a chocolate maker to produce the finished chocolate, to a process or recipe the company controls.
7. **Directly traded cacao:** chocolate made from cacao that has been directly traded with the grower for a directly negotiated price, with as few steps as possible in the export chain and where the chocolate maker has direct contact with the grower. Ideally the grower is recognised on the bar packaging or publicity. The chocolate maker may also submit details confidentially to the Grand Jury if commercial confidence is an issue.
8. **Growing Country chocolate:** chocolate bars completely produced and packaged in recognised cacao growing countries
9. **Organic:** fully certified using a recognised scheme. The entering company must be certified and details of the certification must be provided.
10. **Ganache and truffles:** coated or uncoated chocolates/bonbons that mainly consist of an emulsion of chocolate with cream or any other liquid, including unprocessed oils or water. Butter is permitted.
11. **Mixed coatings/fillings:** ganaches or truffles where the coating is of one type (e.g. dark chocolate) and the filling is predominantly of another (e.g. white chocolate).
12. The Grand Jury may ask for proof or authentication if any of the above definitions are applied to a product.

Ingredients

13. All products should contain only natural ingredients:
 - a. Solidified vegetable fat or non-dairy animal fats are not allowed in any product
 - b. Unprocessed oils, butter, cream etc. are permitted in filled chocolates and flavoured bars
 - c. No fat other than cocoa butter is allowed for unflavoured dark bar categories.
 - d. Real / natural vanilla as pods or extract are allowed
 - e. 'Natural vanilla flavour' is allowed if it is made with real vanilla
 - f. Flavourings labelled in English as 'natural flavour', vanillin, artificial vanilla or other artificial flavouring are not allowed.
 - g. Natural sugars such as cane or beet sugar, glucose or fructose and alternative natural sugars are permitted. Sugar substitutes eg maltitol, sorbitol or aspartame are not allowed.
 - h. Artificial food colouring is NOT allowed when used as part of the recipe for the inside of a product. It is permissible at the Grand Jury discretion when used for decoration, eg in cocoa butter transfers.
14. In the case of products with a declared cacao origin, further information concerning the source of the cacao may be required prior to an award being confirmed.

Entries and availability

15. The International Chocolate Awards is open to chocolate companies, chocolate makers, chocolatiers and chefs. Entries will be accepted from commercial companies or individuals.
16. Entries from retailers, importers and distributors are not eligible unless the name of the producer or chocolatier is included on the entry form. Prizes will only be given in the name of the producer.
17. All entries must be commercially available for at least one month during the year of the Awards.
18. Products entered in incorrect categories may be moved to a different category, at the discretion of the Grand Jury.
19. Each individual/company may enter only the country or regional competition closest to their headquarters and may enter only one competition per year,
20. Each entry must consist of only one single product, e.g. a single flavour of filled chocolate or a single bar origin. Collections of bonbons or entries deemed to contain more than one type of product cannot be judged and will be disqualified.

Fees

21. Payment of all fees must be completed before judging begins. Non-payment of fees may disqualify products from the competition.
22. Fees are non-refundable. This includes in the case of non-receipt of entry samples or disqualification due to a breach of the rules.

Judging

23. All entries are judged blind to the extent that this is possible while still providing a consumer-type experience. All entries will be removed from their packaging for judging.
24. Entries will be judged according to the criteria on the relevant judging form, which will be made publicly available before each competition.
25. Feedback will be available to entrants in the form of the standard feedback description statements that are options on the judging forms. Scores will not be given out.
26. All judges will have no current or recent commercial interest in any of the entrants being judged at the competition at which they are present.

Prizes

27. Prizes will be given in each category to the highest scoring entries that meet prize-winning quality standards, as determined by the Grand Jury.
 - a. A single Gold, up to 5 Silvers and up to 3 Bronze prizes may be given in each category
 - b. If no products meet prize-winning quality standards, no Gold, Silver or Bronze prizes may be given in a category, as determined by the Grand Jury
 - c. Additional prizes may be given for each product or flavour type within a category, at the discretion of the Grand Jury
 - d. Overall prizes will be given for best dark and milk plain/origin bars in categories 1 and 2 and their sub-categories
 - e. On all matters relating to the awards the Grand Jury's decision is final.

The Grand Jury follows strict procedures and rules, which are published separately on our website.

Samples

28. It is the responsibility of the entrants to ensure the prompt and safe delivery of all entries. Keep in mind that products will also be judged on appearance.
29. Products received after the stated date will not be judged.
30. Whilst the Awards organiser will take great care to ensure safe keeping of all entries throughout judging, the organiser, its staff and associated partners or assistants cannot be held responsible for the condition of any product.
31. No entries can be returned to entrants.
32. The organisers may conduct random retail purchase of the winners to ensure that products offered for sale are of the same quality as products submitted for the competition by entrants. The Awards reserves the right to rescind prizes if purchased products are of significantly lower quality or use significantly different ingredients from the submitted entries, as determined by the permanent Grand Jury.
33. Winners may be asked to provide further samples for use in publicity purposes.

Use of Awards prizes

34. The International Chocolate Awards logo is protected by copyright.
35. The awards logo can only be used on or related to the awarded product and must refer to the year of the Award.
36. Misuse of the awarded prizes will result in penalties or barring from future competitions.