

## International Chocolate Awards 2017 Categories and Rules

### Summary

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- To enter the International Chocolate Awards, please visit [www.internationalchocolateawards.com/enter/](http://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/](http://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

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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.

<p><b>Bars</b></p> <p>Please note that unflavoured Plain/origin bars are judged at the Semi-final competitions only.</p> <p><b>Flavoured bars</b></p> <p><b>Dark</b></p> <p>4a. Infused or flavouring 4b. Inclusions/pieces 4c. Filled bars 4d. Rough ground</p> <p><b>Milk</b></p> <p>5a. Infused or flavouring 5b. Inclusions/pieces 5c. Filled bars</p> <p><b>White</b></p> <p>18. White chocolate bars</p> <p><b>Filled / Bonbons / Pralines</b></p> <hr/> <p><b>Ganache/ truffle</b></p> <p><b>Unflavoured</b></p> <p>6. Unflavoured dark ganaches/truffles</p> <ul style="list-style-type: none"> <li>• Praline</li> <li>• Truffle</li> </ul> <p>12. Milk ganaches/truffles</p> <ul style="list-style-type: none"> <li>• Praline</li> <li>• Truffle</li> </ul> <p><b>Flavoured</b></p> <p>8. Flavoured dark ganaches/truffles</p> <ul style="list-style-type: none"> <li>• Praline</li> <li>• Truffle</li> </ul> <p>12. Milk ganaches/truffles</p> <ul style="list-style-type: none"> <li>• Praline</li> <li>• Truffle</li> </ul> <p>19. White ganaches/truffles</p> <ul style="list-style-type: none"> <li>• Praline</li> <li>• Truffle</li> </ul> <p>20. Mixed coatings/fillings</p> <ul style="list-style-type: none"> <li>• Praline</li> <li>• Truffle</li> </ul>	<p><b>Nut based</b></p> <p><b>Nut pastes with dark chocolate</b></p> <p>7a. Dark nut based pralines 7b. Dark gianduiotto/cremino 7c. Dark unflavoured cremino * 7d. Dark flavoured cremino * 9a. Dark marzipan</p> <p><b>Nut pastes with milk chocolate</b></p> <p>13. Milk nut based pralines 13b. Milk gianduiotto / cremino 13c. Milk unflavoured cremino * 13d. Milk flavoured cremino * 13f. Milk marzipan</p> <p><b>Whole nuts</b></p> <p>9. Dark dragées, enrobed whole nuts 13e. Milk dragées, enrobed whole nuts 13g. White dragées, enrobed whole nuts</p> <p><b>Caramels</b></p> <p><b>Dark</b></p> <p>10. Dark caramels</p> <p><b>Milk</b></p> <p>14. Milk caramels</p> <p><b>Others - fruit/sugar/butter/cream</b></p> <p><b>Fruit based</b></p> <p>11a. Dark fruit pastes, jelly/gelées 11b. Dark enrobed whole fruit 15a. Milk fruit pastes, jelly/gelées 15b. Milk enrobed whole fruit</p> <p><b>Sugar/butter/cream</b></p> <p>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</p> <p><b>Spreads</b></p> <hr/> <p><b>Dark</b></p> <p>16. Spreads with dark chocolate (no milk powder)</p> <p><b>Milk</b></p> <p>17. Spreads with milk chocolate or milk powder</p>
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\* Italian competition only

## Rules

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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 are 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
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

9. **Organic:** fully certified using a recognised scheme. The entering company must be certified and details or 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.
27. On all matters relating to the awards the Grand Jury's decision is final.

### **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.