

# National Ice Cream Competition 2022

## COMPOSITIONAL RULES

**Compositional Rule 1** - Under the ICA competition rules 'ice cream' shall contain no less than 5% fat and no less than 2.5% milk protein in the frozen product. An emulsion is then formed by mixing of these fats, milk solids and sugar (including any permitted sweetener as regulated in and by the Miscellaneous Food Additives and Sweeteners in Food Regulations 2013 (England). The ingredients will have been subjected to a heat treatment and final mix must be cooled and frozen to produce finished ice cream and comply with the General Food Law Regulations EC 178/2002.

**Compositional Rule 2** - The description 'dairy ice cream' will comply with Compositional Rule 1 above, except that the fat should entirely consist of dairy/milk fat. Fats from other ingredients used in the ice cream such as egg, any flavouring, any emulsifier or stabilizer shall not be included in the overall fat content.

**Compositional Rule 3** - In conjunction with Compositional Rule 1, 'ice cream class' the fat may consist of all vegetable fat or a combination of vegetable and dairy/milk fat. Ice Cream made entirely with dairy/milk fat will be disqualified from this class. When using a combination of fats at least 95% of the total fat content must be Vegetable based with a maximum of 5% derived from Dairy fat, Ice Cream using higher amounts of dairy fat will be disqualified.\* Any entrant requiring further clarification of this rule should contact the Technical Consultant of the ICA. Recipes may be checked for compliance prior to entry with an absolute guarantee of confidentiality.

\*With the exception in the 'Alternative' class.

**Compositional Rule 4** - The description 'sorbet' will include those ices usually recognised as the water/sugar/fruit-based sorbet frozen with agitation, and may be made of any suitable ingredients, but must exclude any inclusions or fat based products such as emulsifying agents, or milk, or ice cream mix. Any entry found on analysis to have a fat content greater than 1% of the total product will be disqualified.

Further details on class entries: -

### Dairy Ice Cream

Dairy Ice Cream entered in these frozen classes must be made from basic ingredients and not pre-made blends purchased from alternative suppliers. Ingredients should be blended, prepared and frozen on the competitor's premises in accordance with General Rule 3. Samples must not contain fat other than dairy/milk fat (unless present due to the use of an ingredient such as any egg, flavouring substance, emulsifying or stabilizing agent), and must comply with the General Food Law Regulations EC 178/2002, and may be either unflavoured or vanilla flavour.

### Flavour/Sorbet Classes

Entries in these classes may be produced in any type of freezer but must be made from basic ingredients, blended, prepared and frozen on the competitor's premises in accordance with General Rule 2.

The finished products may contain particles and/or ripples relevant to the flavour.

### Open Flavour Class\*

This class is to showcase innovation, with marks given for originality. Any flavour or combination of flavours may be entered, and the product should be made from basic ingredients, blended, prepared and frozen on the competitor's premises in accordance to General Rules 2 and 3, dairy ice cream or ice cream may be used.

The finished products may contain particles and/or ripples relevant to the flavour i.e. chocolate class with chocolate ripples.

\* TWO SAMPLES CAN BE ENTERED, BOTH CHARGEABLE.

### Alternative Class\*

The Alternative class is to allow further innovation and to reflect the changing and new markets in the ice cream industry. You may enter any flavour or combination of flavours, that are NOT already part of the competition. Each entry must be accompanied with an ingredient declaration, highlighting allergens as per current labelling regulations along with the benefits of the alternative composition, e.g 'The product is dairy-free to allow people with a lactose intolerance to enjoy the product'.

\* TWO SAMPLES CAN BE ENTERED, BOTH CHARGEABLE.

### ICA Best Vanilla

Winning entries from each of Vanilla Classes will be resubmitted into the 2022 ICA Best Vanilla. The winner will receive the Jim Valenti (Snr) Shield.

### ICA Best Flavour

Winning entries from each of the categories of Flavour Classes will be resubmitted into the 2022 ICA Best Flavour. This winner will receive the Ralph Jobes Shield.

### National Ice Cream Champion

Both winners from the ICA Best Vanilla & ICA Best Flavour will go head-to-head to become the ultimate overall winner and become the National Ice Cream Champion and will be awarded the ICA Shield.