

# National Ice Cream Competition 2019

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, not necessarily in natural proportions. 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, with the exception that the fat it contains consists of a minimum of 5%, consisting exclusively of milk fat and which contains no other fat than milk fat or any fat present by reason of use as an ingredient. Other ingredients of 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 may contain all vegetable fat or a combination of vegetable and dairy fat. A maximum of 5% dairy fat as percentage of total fat will be accepted, anything above that 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.

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.

## Dairy Ice Cream

Dairy Ice Cream entered in these frozen classes must be made from basic ingredients, blended, prepared and frozen on the competitor's premises in accordance with General Rule 2. Samples must not contain fat other than 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 competitors premises in accordance with General Rule 2.

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

## Open Flavour Class\*

Entrants may enter two samples in this class. A class to showcase innovation and marks are 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.

\* TWO SAMPLES CAN BE ENTERED, BOTH CHARGEABLE.

## Artistic Class - Large

This class is to stimulate the imagination and methods of presenting ice cream in a large cake/gateaux format. For 2019, the challenge is to create a presentation which best represents the ICA 75th Anniversary theme.

## Conditions of Entry

- 1) The competition is open to any ice cream manufacturer.
- 2) No Competitor may enter more than one entry.
- 3) The entry must not bear an indication of the identity of the competitor.
- 4) The entry must be made of ice cream and other ingredients used for the presentation of the ICA 75th Anniversary theme.
- 5) Ingredients other than ice cream used must be identified on the entry form. This should be handed in before judging commences and entries with no compositional details will be disqualified.
- 6) Ice cream must make up at least 95% of the final product.
- 7) All entries should not exceed 25cm x 25cm x 25cm including the base. The whole entry will be considered by judges in terms of visual appeal, best use of ingredients and imaginative presentation.
- 8) All of the relevant sections of the General Rules also apply.

## Artistic Class - Mini

This is a competition to stimulate imagination and methods of presenting novelty products as a single portion. This class will be judged on appearance. This year's theme is 'Party Hat'.

## Conditions of Entry

- 1) The competition is open to any ice cream manufacturer.
- 2) No competitor may enter more than one entry.
- 3) The entry must not bear an indication of the identity of the competitor.
- 4) The entry must be made of ice cream and other ingredients used for the presentation of the 'Party Hat' theme.
- 5) Ingredients other than ice cream used must be identified on the entry form. This should be handed in before judging commences and entries with no compositional details will be disqualified.
- 6) Ice cream must make up at least 95% of the final product.
- 7) The entry must not exceed 10cm x 10cm x 10cm including the base.
- 8) All of the relevant sections of the General Rules also apply.

## ICA Best Vanilla

Winning entries from each of Vanilla Classes will be resubmitted into the 2019 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 2019 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.