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Coupe du Monde de la Pâtisserie 2015

Italy wins the Coupe du Monde de la Pâtisserie 2015

25-26 January 2015
Eurexpo - Lyon (France)
www.sirha.com

Italy has won the 14th edition of the Coupe du Monde de la Pâtisserie. 21 teams from all parts of the world - composed of a pastry chef, a chocolate specialist and an ice-cream maker - competed in front of 2'700 enthusiastic supporters in an exceptional atmosphere. The team captained by Emmanuele Forcone has been awarded the trophy after ten hours of intense competition where they demonstrated audacity, creativity and innovation. This is the 7th time Italy makes the podium. The country's previous achievements include 2 gold medals (2015-1997), 2 silver medals (2011-2009) and 3 bronze medals (2013-2007-2001).

The results



GOLD MEDAL - ITALY

The team from Italy composed of Emmanuele Forcone, Francesco Boccia and Fabrizio Donatone has won the Gold Medal, the Gold Trophy, 21'000 Euros in prize money,



SILVER MEDAL - JAPAN

The team from Japan composed of Kazuhiro Nakayama, Junji Tokunaga and Shinichi Sugita has won the Silver Medal, the Silver Trophy, and 12'000 euros in prize money.



BRONZE MEDAL - UNITED-STATES

The team from the United-States composed of John Kraus, Joshua Johnson et Scott Green has won the Bronze Medal, the Bronze Trophy, and 6'000 euros in prize money.

The Vase de Sèvres prize - offered by the President of the French Republic and awarded to the team that obtained the best marks for the buffet presentation - is won by Italy.



Special prizes

- **The special prize for "Sculpted Ice"** is awarded to the Philippines who participated at the contest for the first time.
- **The special prize for "Chocolate"** is awarded to Malaysia.
- **The special prize for "Sugar"** is awarded to Denmark.
- **The special prize for "Team spirit"** is awarded to Guatemala for its team's solidarity and close working. This prize giving was very emotional as the team includes a member with limited mobility.
- **The special prize for the "Best promotional campaign"** is awarded to Switzerland.
- **The special prize for the "Best innovative spirit"** is awarded to Italy for the icing of its creations.
- **The Press prize is awarded to** Japan for its chocolate desserts.
- **The special prize for the "Best promotional Poster"** is awarded to Morocco by the social media users.

The contest

This 2015 edition of the Coupe du Monde de la Pâtisserie was absolutely dazzling in its modernity and virtuosity! The contest rules were tougher this year and aimed to offer an even more exciting show. Indeed, the International Organising Committee introduced a new challenge for the candidates: in addition to the artistic piece made of sugar - composed for at least 50 % of drawn and blown sugar - for the first time the candidates were required to integrate a whole block of sculpted Valrhona chocolate to their chocolate creation. This resulted in the most exceptional sweet gourmet masterpieces!

They also had to work with two blocks of ice of identical dimensions in order to present an artistic creation made of sculpted ice.

These technical challenges came on top of the demanding taste and aesthetic requirements of the members of the jury composed of Iginio Massari (Coach of the Italian team, winner of the 1997 edition), and Quentin Bailly (winner of the Coupe du Monde de la Pâtisserie 2013).

**Les photos du Sirha sont en ligne sur <https://joomeo.com/sirha2015>
(identifiant : sirha2015, mot de passe : photos)**

Retrouvez tous les résultats des concours sur **www.sirha.com/resultats-des-concours**

See you on 22nd and 23rd January 2017 for the 15th Coupe du Monde de la Pâtisserie during the next edition of Sirha!

www.cmpatisserie.com

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