



Camera di Commercio
Roma



AGRO CAMERA
Azienda Speciale



19TH CHEESE AWARDS PREMIO ROMA[®]

REGULATIONS

Article 1 Organiser

Agro Camera, on behalf of the Rome Chamber of Commerce, in conjunction with the Regional Union of Chambers of Commerce - Unioncamere Lazio and the regional Chambers of Commerce and in co-operation with ARSIAL, organises the 19th edition of the Awards for the best cheeses produced in the Lazio region.

Moreover, in order to favour a comparison between the regional, national and international enterprises, there will be awards for the best cheeses produced not only by local companies, but also by national and international ones according to the typologies listed in article 3.2

Article 2 Aims

The Awards intend:

- a) to valorise the best cheeses from the Lazio region in order to favour their knowledge and strengthen their presence in national and international markets, awarding those quality products that could be appreciated by consumers;
- b) to stand out the most innovative cheeses coming from the Lazio region and favour a comparison between local, national and international companies;
- c) to encourage cheesemakers towards a constant improvement of product quality in order to cater for the diverse food habits;
- d) to favour the development of start-ups and, more generally speaking, of youth entrepreneurship.

Article 3 Competing cheeses

1. The Awards are reserved to cheeses produced only in the Lazio region, obtained from fresh cow's, water buffalo's, ewe's or goat's milk, complying with local and European Union health and safety regulations, under the following 5 typologies:

- a) Fresh pasta filata cheeses (maximum ageing 10 days)
- b) Primo Sale (maximum ageing 1 month)
- c) Semi-mature cheeses (ageing 2-6 months)
- d) Mature cheeses (ageing over 6 months)
- e) Fresh Ricotta

2. The Awards are reserved to all cheeses produced in Lazio, Italy and abroad, obtained from fresh cow's, water buffalo's, ewe's or goat's milk, except for typologies g), i) and j) where mixed milk cheeses are allowed, complying with local and European Union health and safety regulations, under the following 5 typologies:

- f) Fresh cheeses (maximum ageing 2 months), Ricotta excluded
- g) PDO and PGI cheeses
- h) Raw milk cheeses from animals bred in wild or semi-wild environments (minimum ageing 2 months)
- i) Specially aged and seasoned cheeses
- j) Innovative cheeses according to production technology or functionality (for example, addition of linseeds, hemp, lactose-free, low cholesterol, reduced fat)

It is not possible to enter the same cheese in different typologies.

Cheeses produced from powdered milk and/or frozen curd are not admitted.

Article 4 Participating Companies

Any Companies from Lazio, single or associated, complying with the typologies defined in article 3.1, authorised to transform milk, as well as cheese affineurs, capable of producing at least 500 kg of the competing cheese can take part in the Awards. Each Company can present a maximum of 5 products (one for each typology listed in article 3.1).

All Companies, single or associated, complying with the typologies defined in article 3.2, authorised to transform milk, as well as cheese affineurs, capable of producing at least 500 kg of the competing cheese for typologies 3.2 f), 3.2 g) and 3.2 h) and at least 200 kg of the competing cheese for typologies 3.2 i) and 3.2 j), can take part in the Awards. Each Company can present a maximum of 5 products (one for each typology listed in article 3.2).

Article 5 Committee

In order to address the preparatory activities for the implementation of the Awards, a Committee is constituted each year, consisting of the President of Agro Camera or its delegate, chairing the Committee itself, the Director General of ARSIAL or its delegate, the Director of the Laboratory of the Rome Chamber of Commerce or its delegate, a representative of Unioncamere Lazio and of each of the Chambers of Commerce of Lazio, and representatives of the trade associations.

Agro Camera could also appoint an Honorary President among outstanding representatives of the cheesemaking sector.

Article 6 Jury

Agro Camera, on the basis of a grid of professional technical requirements and a specific notice, identifies a Jury of expert tasters from year to year.

Article 7 Application form and deadline

Each participant must send by post, fax or e-mail the attached application form to Agro Camera, Via dell'Umiltà, 48 - 00187 Rome, Italy, by Friday 13th May 2022.

The application form must be accompanied by a health certificate attesting that the product is complying with current local and European Union legislation.

Article 8 Delivery of samples

Each participant must submit **a minimum of 1 kg** of cheese (where possible, in whole wheels, as far as they do not exceed 3 kg of weight). Each sample must be properly labelled, so as to ensure full traceability of the product (lot number, production date and expiry date).

All samples, **properly labelled**, must be delivered to the Borsa Merci di Roma, Via Capitan Bavastro 116 - 00154 Rome, Italy exclusively on **Monday 16th, Tuesday 17th, Wednesday 18th, Thursday 19th and Friday 20th May 2022** between 9:00 AM and 5:30 PM local time, otherwise the product will not be admitted to the Awards.

Shipment is at Participant's responsibility and costs. Samples can be delivered by hand on the above-mentioned dates and hours, or shipped via tracked parcel, express courier, etc.; in any cases and for any reasons, the Organisers will not take responsibility for product not delivered or damaged during transport.

Article 9 Evaluation

The Jury will evaluate the cheeses admitted to the Awards using an evaluation form purposely prepared by Agro Camera.

The score assigned to each sample will be obtained by the arithmetic mean of the numeric evaluation of each juror.

Each sample will be labelled exclusively with a unique sequential number so as to ensure anonymity.

Article 10 **Results**

The evaluation expressed by the Jury is indisputable. In order to preserve the prestige of each participating Company, the results of each sample will not be published.

Article 11 **Prizes categories**

Only those samples that have reached a sensorial score of at least 75/100 will compete for the assignment of a prize.

The awards will be granted to:

- the first three cheeses classified for each typology under articles 3.1 and 3.2;
- the best cheese produced by a young entrepreneur from Lazio (aged 18 to 41);
- the best cheese produced by a newly established company from Lazio (founded prior to 48 months from the date of the application form);
- the best cheese from Lazio with a production exceeding 5,000 kg, of particular interest for national and international markets;
- the best cheese from Lazio produced by a sustainable company using renewable resources.

Article 12 **Prizes**

The first, second and third classified for each typology will be awarded with a gold, silver and bronze medal respectively.

The prize for the best cheese produced by a young entrepreneur, the best cheese produced by a newly established company, the best cheese of particular interest for national and international markets and the best cheese produced by a sustainable company using renewable resources will be awarded with a framed diploma.

The Jury may not assign a prize if the previously mentioned conditions are not met.

All participants will be given a participation certificate during the awarding ceremony that will take place in Rome.

Article 13 **Valorisation tools**

The list of all participants in the Contest will be published on the Awards website, www.concorsipremioroma.it.

A list of assigned prizes and awarded Companies will be published on specialised printed and digital media.

Article 14 **Final instructions**

The participation to the Awards and the prizes are free of charge and have no restrictions nor obligations other than the conditions outlined in these Regulations.

Shipment costs and responsibilities are entirely at the participant's expense, who has to ensure that the samples arrive on time.

Agro Camera, in co-operation with its partners, will do its utmost to publicise the names of all participants from Lazio and to valorise their products through focused events and initiatives.

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Attachment 1: Application form.