



**COUPE**  
*Louis*  
**LESAFFRE**

INTERNATIONAL SELECTIONS  
FOR BAKERY WORLD CUP

A leading event for the world's greatest bakers

## Rules of the Internationals Selections 2007

[www.coupelouislesaffre.com](http://www.coupelouislesaffre.com)

June 2006

## LOUIS LESAFFRE CUP 2006 - 2007

*International Selections  
for bakery world cup 2008*



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# Index

How to Participate?.....	Page 2
2007 Schedule of Events for the Seven Louis Lesaffre Cups..	Page 4
Teams, Candidates, Jury and Coordination .....	Page 4 to 6
Equipment.....	Page 7 and 8
Flour, yeast and raw material usage.....	Page 9 and 10
Equipment and raw material approval procedures .....	Page 11
Program.....	Page 12
Cup Regulations .....	Page 13
Baguette .....	Page 13
Special Breads .....	Page 14 and 15
Viennese Pastries .....	Page 16
Artistic Piece.....	Page 17
Grading Scale .....	Page 18
Visual Rights.....	Page 19





## *...How to Participate ?...*

FOR REGISTRATION OR ANY INFORMATION:

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### ACCEPTANCE OF APPLICATIONS

The organizers reserve the right to limit the number of participating countries according to the space capacity of the site where this practical selection will be organized.

Also, the participating countries will be selected in the order their application forms are received, date as post-marked.

Application deadline: 2 months before the selection date set up for your country.





# 2007 Schedule of Events for the Seven Louis Lesaffre Cups

*International Selections for the Bakery World Cup*

The Louis Lesaffre Cup will be held throughout 2007.

First phase: National selections will be organized in more than 45 countries. Each participating country will select the three best candidates who will form the national team. Second phase: each national team will enter one of seven international selections. These will be organized per geographical regions:

EASTERN MEDITERANEE-AFRICA	1 selected country
NORTH & CENTRAL AMERICA	1 selected country
ASIA	1 selected country
SOUTH AMERICA	1 selected country
CENTRAL EUROPE	1 selected country
EASTERN EUROPE	1 selected country
WESTERN EUROPE	3 selected countries

EASTERN MEDITERANEE-AFRICA	Turkey	Istanbul		March 2007
NORTH & CENTRAL AMERICA	Mexico	Mexico	SAFMEX Baking Center	April 15-18, 2007
ASIA	China			May 2007
SOUTH AMERICA	Argentina	Buenos-Aires	FITHEP Show	June 2007
CENTRAL EUROPE	Poland	Poznan	POLAGRA Show	Sept. 2007
EASTERN EUROPE	Russia	St.Petersburg	SAFNEVA Baking Center	Oct. 14-17, 2007
WESTERN EUROPE	France	Marquette	Marquette Baking Center	Nov. 18-22, 2007

Date and location are subject to be change.





## *Teams, Candidates, Jury and Co-Ordination*

### THE TEAMS

The National Bakery Confederations:

- or if need be
- the Richemont Club
  - other Trade Associations

preferably under the authority of the national bakery association of the country. Where there is one, they will be in charge of recruiting the three candidates.

The selection of the three candidates will be made solely on the basis of their professional achievements.

Given the nature of the competition however, competing candidates will be required to abide by the rules and regulations of the competition, a copy of which will be given to them before the competition. Furthermore, it is expected that candidates will behave during the competition according to universally accepted ethical and disciplinary standards.

The three representatives from each country will also be chosen on the basis of their knowledge in the three categories of this competition:

- Viennese
- Baguette and special breads
- Artistic piece

Each team will name a captain or team leader among the three participants. The leader will be the only person communicating with the President of the Jury.

### THE CANDIDATES

Conditions for participating:

Age of the candidates:            Minimum 20 years old  
   Maximum 50 years old (on date of receipt of application form)

To have professional experience.

Not to be a demonstrator or bakery professional in direct or indirect relation with a manufacturer of equipment, raw materials or ingredients.

Candidates are allowed to take part in only two Bakery World Cups, with the following exception:

Exception: Candidates who finished in the first three places in a previous Bakery World Cup are not eligible to participate again either in the Louis Lesaffre Cups (national selections) or in another Bakery World Cup.





## Rules of the International Selections 2007

Each national team shall comprise of three members who are citizens in good standing of the said country.

In order to form a national team, each candidate shall:

- Fill in the application form
- Provide a detailed resume
- Certify that he/she will honor the code of conduct and other conditions of participation as described above.

The following professional attire will be required throughout the competition:

- work pants
- Lesaffre T-shirt
- Apron
- Appropriate headwear

During the official Award Ceremony, when the results are announced and the Louis Lesaffre Cup is awarded, the candidates should wear the Louis Lesaffre professional jacket supplied by the organizers.

The professional attire of all candidates of a national team should be homogeneous.

Obligations:

The candidates must comply with the rules and regulations of the competition and legally are bound by the decisions of the president of the jury

### THE JURY

The jury has final authority. Its proceedings are being conducted under the authority of the president of the jury.

Christian VABRET, creator and organizer of the Bakery World Cup, is appointed President of the Jury for the seven international selections of the Louis Lesaffre Cup. In case of incapacity, he shall be represented by any other individual chosen by him.

An international jury of 4 to 6 persons will be designated. Its composition will be as follows:

- Christian Vabret
- 1 qualified and duly recognized bakery professional in his/her country
- 2 or 4 independent bakers from the geographic area

The members of the Jury shall not be related to nor affiliated with the candidates.





## Rules of the International Selections 2007

During competitions at the trade shows, the members of the jury will not be allowed in the work area for security reasons and for the sake of better visibility. Only the president of the jury and the persons in charge of supplying equipment and ingredients will be admitted. For all other venues, all members of the jury will be allowed inside the baking areas.

### CO-ORDINATION

A coordinator will be designated to assist the president of the jury with all logistical questions. His/her mission will be to assist the candidates to operate the equipment and supply them with the necessary ingredients. The coordinator will assist in the communications between the candidates and the members of the jury for all questions that might arise during the competition.





## Equipment

The candidates will be allocated equipment as detailed below, which will be made available at the selection site (trade show).

For selections outside a trade show, the detailed listing of the available equipment will be communicated to the candidates 60 days before the event.

Candidates who require specific equipment will have to arrange for the procurement of the said equipment by themselves and submit it beforehand to the president of the jury as specified on page 12 (article: validation of equipment and additional ingredients).

### EQUIPMENT FOR EACH INDIVIDUAL BAKING STATION

- 1 Spiral Dough Mixer 12-15 liters maximum, with self-locking wheels
- 1 3 Bowl Beater-Mixer 40/20 liters, with self-locking wheels
- 1 Bakery Proving Box with grids 600 mm x 800 mm - 16-20 racks
- 1 Pastry Proving Box without grids, 600 mm x 400 mm
- 1 Bread Molding Machine, with self-locking wheels
- 1 Stainless Top refrigerator, with 4 doors one of which for the motor
- 1 Standard Stainless Work Table 180 mm x 800 mm, with drawer for small equipment
- 1 Wooden Work Table 180 mm x 800 mm, with drawer for small equipment
- 1 Rack Oven, 4.80 m<sup>2</sup> - 4 racks of 1.20 m<sup>2</sup>.
- 1 Loading
- 1 Oven Loader
- 1 Ventilated Oven 600 mm x 800 mm with hood and steambox
- 1 Pastry sheeter
- 1 Stainless Steel cooker
- 1 Bowl mixer 5 liters
- 1 Electronic Scales 15 kg/2 gr.
- 2 Electronic Scales 6 kg. / 2 gr.
- 1 Standard Shelf for Sheets (600 mm x 400 mm), with self-locking wheels
- 2 Standard Trolleys 610 L x 460 D x 990 H with self-locking wheels

### EQUIPMENT SHARED BETWEEN TWO INDIVIDUAL BAKING STATIONS

- 1 Water Cooler 45 liters
- 1 Deep Freezer 15 trays



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INTERNATIONAL SELECTIONS  
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## Rules of the International Selections 2007

### SMALL EQUIPMENT

1	Stainless steel peel	2	Stainless Pallets
1	Wooden peel	6	Dough Trays, plastic - 600 x 400
1	Kitchen utensils:	3	Mixer Bowls
	1 pot diameter 16	2	Flour Brushes
	+ 1 pot diam. 18	2	Electric Burners
	+ 1 pot diam. 20	2	Plastic Spatulas
	+ 1 pot diam. 24		
1	Slicer Knife		
2	Whisks	2	Blades
1	Fine sifter	20	Linen Cloths
1	Pelon	3	Brushes
2	Large Flour scoops	1	Cake Tin Box
2	Small Flour scoops	3	Kitchen Knives
1	Measuring Bowl, 1 liter	2	Scissors
1	Measuring Bowl, half-liter (500 ml.)	2	Dough Baking Thermometers
1	Measuring Bowl, quarter-liter (250 ml.)		Silicone baking paper
1	Measuring Bucket, 10 liters		Plastic Sheets
4	Stainless Bowls, Diameter 25 cm.		Disposable Bags
2	Cutting Boxes, plain	40	Pastry Baking Sheets, 600 x 400
2	Cutting Boxes, fluted	40	Grids, 600 x 400
1	Can Opener	10	Silpat Baking Mats, Demarle
2	Drainboards	15	Banneton Bread Baskets, round
2	Knives, tower style 30 x 20	5	Banneton Bread Baskets, crown
3	Wooden rolling Pins	20	Tin-Plate Small Brioche Moulds
2	Wooden rolling Pins, fine	1	Dishwashing Basin 800 x 600
3	Soup Spoons	1	Electric Water Heater
2	Teaspoons	5	Shelves for ingredient storage: 2 m. H x 1 m. L x 0.4 m. D
3	Forks	1	Refrigerated Cupboard for ingredient storage: 600 X 400
8	Mixer Bowls, small, diameter 15 cm.		





## *Use of Flour, Yeast and Raw Materials*

The organizers will provide candidates with flour, yeast and basic ingredients as listed below:

### FLOUR USAGE

#### Type of flours

- Wheat Flour
- Pastry Flour
- Whole Wheat Flour
- Whole Rye Flour
- Fine Rye Flour

Candidates must use these flours for all their production of:

- Baguettes and Special Breads
- Viennese breads

For the making of the baguette, the organizers will supply French-type flour.

For the making of special breads 1, 2 and 3, the organizers will supply locally produced flours. As a result, the list of flours supplied will vary according to the selection zone and will be released to the teams at least two months before the competition.

Candidates will be permitted to use their own flour only for the making of the special typical bread and this will only be permissible under the following conditions:

- To inform the president of the jury, Christian Vabret, who will give his written approval by return email or fax.
- To show the selected flour, and a detailed breakdown of its composition, on the eve of the competition.

For the making of the artistic piece, candidates will be permitted to use all flours supplied by the organizers, as well as their own flours. For the latter, candidates should submit a detailed list of the flours to be used in writing to the president of the jury, Christian Vabret.

Flour alveograms will be sent to all teams ahead of the competition.



## Rules of the International Selections 2007

### YEAST USAGE

The organizers will supply two types of yeast:

- Lesaffre fresh yeast
- Lesaffre active dry yeast

Both can be used in the competition.

Lesaffre starters will be available but are not obligatory.

Standard bread making improvers made by Lesaffre will be supplied but their usage is not obligatory.

The use of mixed flours is prohibited

### USE OF RAW MATERIALS

#### LIST OF RAW MATERIALS

Baker's Yeast	Tourrage butter
Butter	Milk powder
Milk	
Fresh Cream	Caster sugar
RaisinsIcing	Icing sugar
Cacao powder	Blond glaze
Red glaze	Chocolate stick
Eggs	Salt

The organizers will supply on request the following ingredients:

Candidates are entitled to complement the above listed ingredients with other raw materials supplied by them. To do so, they will have to submit in writing a detailed list by category of all ingredients to be used to the president of the jury, Christian Vabret.

The president of the jury will send his formal approval in writing by return e-mail or fax.

On the eve of the competition, candidates will show these ingredients to the members of the jury. These ingredients will be classified by category (bread, viennese or artistic).





Rules of the International Selections 2007

## ***Validation of Additional Equipment and Raw Material to be Used***

Each candidate will produce a written list of all additional equipment and ingredients that he/she wishes to use during the competition.

These lists will be supplied by team and sent by fax or e-mail to Christian Vabret, president of the jury at the following address:

Ecole Française de Boulangerie d'Aurillac  
Christian Vabret  
Fax: 33.4.71.64.69.40  
E-mail: [efba@wanadoo.fr](mailto:efba@wanadoo.fr)

The president of the jury will give his formal approval on the lists submitted by return e-mail or fax.

On the eve of the competition, candidates will show the equipment and ingredients to the president of the jury.

Reservation: the president of the jury reserves the right to deny the use of ingredients that he would deemed inappropriate.

### BAKING AREA CLEANLINESS

Candidates must keep their work area and their equipment clean when operating in the baking area.

The jury will incorporate the level of cleanliness in their final grading.





## The Program

### Total time allotted for the competition:

The day before	1 hour For all preparation
The day	8 hours of work (not including clean-up) 1 extra hour for clean-up

The teams will have 8 hours to achieve a pre-determined program based on the regulations of the Bakery World Cup, namely:

#### BREAD:

- Baguettes
- Special Breads

#### VIENNESE-STYLE PASTRY:

- Viennese-style pastry flaky
- Viennese-style pastry

#### ARTISTIC:

- Making of an artistic piece based on the following theme: "Bread as a symbol of your country"

### Reservation:

The organizers reserve the right to make any modifications they would deem necessary in the setting up of those selections and according to past experience.

The quantities of ingredients described below in the BREAD and VIENNESE-STYLE regulations could possibly be modified in order to meet production criteria depending on the venues and equipment available. In this case, the candidates will be informed ahead of time.



## Competition Regulations

### 1) BREAD

(See pictures of products on [www.coupelouislesaffre.com](http://www.coupelouislesaffre.com))

#### a) Baguette

The baguette competition allows each team to compete on a product with an international notoriety, thus enabling participants to increase their knowledge of the baguette product and to add their own input in quality and presentation.

The baguette will be made with wheat flour supplied by the organizers. Candidates will have access to two types of wheat flour:

- Wheat flour with additive
- Wheat flour without additive

The use of Lesaffre bakery additive will be allowed.

Flour weight: 7 kg

From the same dough, each candidate will have to make the following products:

- 50 % artisan baguettes (hand made)
- 50 % special-presentation baguettes (machine made and various cuts and presentations)

Weight: 250 gr baked.

#### Presentation

Finished products will be presented to the jury on grates before being exhibited in a specially-designated area

#### Grading criteria

The jury will grade the finished product according to the following criteria

- Weight and volume: conformity to the rules
- Taste
- Aspect and form

The finished products will be graded in the baking areas



## Rules of the International Selections 2007

### B) Special breads

(See pictures of products for information site [www.coupelouislesaffre.com](http://www.coupelouislesaffre.com) )

The diversity of the breads from each country will allow the candidates to express themselves on the forms, tastes, ingredients, and presentation.

The special breads can also be decorated but all will be sliced and sampled.

The breads will be executed from different flours according to artisan baking methods.

The use of Lesaffre bakery additives is permitted.

#### 1°) Special Bread n°1

The special bread N° 1 will be made with flours supplied by the organizers.

From the same dough, the candidate will have to make breads of various shapes according to artisan baking methods

Quantity:	10
Weight	400 gr. baked
Shape:	free

#### 2°) Special Bread n°2

The special bread N° 2 will be made with flours supplied by the organizers.

From the same dough, the candidate will have to make breads of various shapes according to artisan baking methods

Quantity:	15
Weight	300 gr. baked
Shape:	free

#### 3°) Special Bread n°3

The special bread N° 3 will be made with flours supplied by the organizers.

From the same dough, the candidate will have to make breads of various shapes according to artisan baking methods

Quantity:	20
Weight	200 gr. baked
Shape:	free





### 4°) Typical Special Bread

Maximum flour weight: 4 kg

The typical special bread can be made with flours other than those supplied by the organizers. In this case, flours used will be supplied by the candidate in compliance of the rules described page 12.

From the same final dough, the candidate will have to make either a bread typical to his country or a creation with no restrictions on conception, form or weight. Candidates should allow at least one big piece for presentation and several small pieces for sampling.

Quantity: free  
Weight: free  
Shape: free

#### Presentation

Finished products will be presented to the jury on cooking grills before being exhibited in a specially-designed area

#### Grading criteria

The jury will grade the finished product according to the following criteria

- Weight and volume: conformity to the rules
- Taste
- Aspect and form



## Competition Regulations

### 2) VIENNESE PASTRIES

(See pictures of products for information site [www.coupelouislesaffre.com](http://www.coupelouislesaffre.com))

As an international product, Viennese pastry allows all participants to express themselves along criteria of quality, esthetical value and professional practice, as well as the variety of products (weight and volume).

Viennese products will be made from risen dough or flaky risen dough. These two categories of dough will have to show in the final evaluation. Puff pastry is not permitted.

- A) VIENNESE-STYLE pastry n°1 (dough or flaky dough)
  - 3 pieces of 300 gr baked
  - 15 pieces of identical weight between 60 gr and 100 gr., baked and of similar form as the three 300 gr. pieces
- B) VIENNESE-STYLE pastry n°2 (dough or flaky dough)
  - 3 pieces of 300 gr baked
  - 15 pieces of identical weight between 60 gr and 100 gr., baked and of similar form as the three 300 gr. pieces
- C) VIENNESE-STYLE pastry n°3 (dough or flaky dough)
  - 3 pieces of 300 gr baked
  - 15 pieces of identical weight between 60 gr and 100 gr., baked and of similar form as the three 300 gr. pieces
- D) VIENNESE-STYLE pastry n°4 (dough or flaky dough)
  - 3 pieces of 300 gr baked
  - 15 pieces of identical weight between 60 gr and 100 gr., baked and of similar form as the three 300 gr. pieces
- e) VIENNESE-STYLE pastry n°5 (dough or flaky dough)
  - 3 pieces of 300 gr baked
  - 15 pieces of identical weight between 60 gr and 100 gr., baked and of similar form as the three 300 gr. pieces

#### Presentation:

Finished products will be presented to the jury on cooking grills before being exhibited in a specially-designed area

#### Grading criteria:

The jury will grade the finished product according to the following criteria:

- Weight and volume: conformity to the rules
- Taste
- Aspect and form





## Rules of the International Selections 2007

### 3) ARTISTIC PIECE

The artistic piece will be made with dough from edible material and will be an artistic presentation illustrating the following theme:

#### BREAD AS A SYMBOL OF YOUR COUNTRY

All non-food supports and artificial pasting will be prohibited. In the final presentation, no object shall be introduced to uphold the artistic piece. Likewise, no decoration element such as ribbon, labels shall be permitted.

The artistic piece will have to be movable from the baking area to the exhibiting area, a few meters away.

The piece shall be completed in 8 hours.

#### Presentation:

##### Dimensions:

- Length: 1 m.
- Width: 1 m.
- Height: 1 m.

#### Grading criteria:

The jury will take into account the following criteria:

- Originality
- Artistic features
- Technical achievement
- Use of various dough in the making of the artistic piece.

Finished products will be graded in the baking area before being moved to the specially-designated area for the final presentation.





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## Grading Scale

### BAGUETTE AND SPECIAL BREADS

### 100 POINTS

TRADITIONAL BAGUETTES	10 points
OTHER BAGUETTES	10 points
SPECIAL BREAD	
Special Bread n° 1	20 points
Special Bread n° 2	20 points
Special Bread n° 3	20 points
SPECIAL TYPICAL BREAD	20 points

### VIENNESE

### 100 POINTS

Viennese n° 1	20 points
Viennese n° 2	20 points
Viennese n° 3	20 points
Viennese n° 4	20 points
Viennese n° 5	20 points

For each Viennese product, 10 points for the 3 big pieces and 10 points for the 15 small pieces.

### ARTISTIC PIECE

### 100 POINTS

### TOTAL

### 300 POINTS

### MINUS POINTS:

### MAXIMUM 20 POINTS

Exceeding of the time limit (2 points for each 5 minutes in excess)	10 points maximum
Penalties for cleanliness during the work	5 points maximum
Penalties for organization during the work	2.5 points maximum
Penalties for professional attire	2.5 points maximum

### TOTAL GENERAL POINTS





## *Image Reproduction and Publication*

Candidates participating in the Louis Lesaffre Cup national and international competitions for the Bakery World Cup, agree to authorize the Lesaffre International company and all companies affiliated to the Lesaffre Group, the Europain trade show, bakery trade associations UFFEB, EFBA and all other organizations involved with the Bakery World Cup to use and reproduce their image by all means known and unknown and to publish it in any forms (publications, exhibitions, videos, internet, electronic reproduction), free of charge and for an unlimited time.

It is requested that all candidates participating in the national and international selections for the Louis Lesaffre Cup, leading to the Bakery World Cup, agree with the rules and regulations of the competition as stated in the present document.