

# National Ice Cream Competition 2024

## 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: -

#### 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.**

#### Dairy Ice Cream Class - Vanilla

Entries can be produced in either a batch freezer or a continuous freezer. The ice cream must be produced from basic ingredients, no pre-packed mixes (combined emulsifiers/stabilisers will be excepted), blended and frozen on the entrant's own premises according to current general food law legislation. Only Vanilla flavoured or unflavoured entries will be accepted. As per the ICA Compositional Rule 1, the ice cream must contain a minimum of **5% Fat** and a milk protein content of at least **2.5%**. Entrants must enter an ice cream made exclusively of **DAIRY-BASED FAT**, as per Compositional Rule 2. Products containing any vegetable-derived fats are NOT permitted to be entered into this class. Only one entry per registered manufacturer will be accepted, the manufacturer must have been registered with the local authority prior to the competition.

#### Ice Cream Class - Vanilla

Entries can be produced in either a batch freezer or a continuous freezer. The ice cream must be produced from basic ingredients, no pre-packed mixes (combined emulsifiers/stabilisers will be excepted), blended and frozen on the entrant's own premises according to current general food law legislation. Only Vanilla flavoured or unflavoured entries will be accepted. As per the ICA Compositional Rule 1, the ice cream must contain a minimum of **5% Fat** and a milk protein content of at least **2.5%**. Entrants must enter an ice cream made primarily of **VEGETABLE BASED FAT**, as per Compositional Rule 3. For entries that are made using a mixture of vegetable fat & dairy-based fat, at least **95%** of the total fat content must be Vegetable-based with a maximum of **5%** derived from Dairy fat. Only one entry per registered manufacturer will be accepted, the manufacturer must have been registered with the local authority prior to the competition.

#### Open Ice Cream Class - Vanilla

Entries can be produced in either a batch freezer or a continuous freezer. The ice cream must be produced from basic ingredients, no pre-packed mixes (combined emulsifiers/stabilisers will be excepted), blended and frozen on the entrant's own premises according to current general food law legislation. Only Vanilla flavoured or unflavoured entries will be accepted. As per the ICA Compositional Rule 1, the ice cream must contain a minimum of **5% Fat** and a milk protein content of at least **2.5%**. Entrants can enter an ice cream made using **DAIRY BASED FAT, VEGETABLE DERIVED FAT** or any **COMBINATION OF BOTH**. Only one entry per registered manufacturer will be accepted, the manufacturer must have been registered with the local authority prior to the competition.

#### 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'.

#### Chef's Class

This new class in National Ice Cream Competition is to allow Chef's or people studying towards becoming a chef a place to showcase their creations! All entries are to be prepared by the chef using the equipment they have in their kitchens; specialised ice cream equipment can be used if this is part of the kitchen equipment the chef has in the kitchen. They can be of any flavour to demonstrate the skills and imagination of the individual chef (additions and toppings are acceptable). The product should be dairy based in design, in accordance with compositional rule 2. 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. Any additional allergens, other than MILK, should be highlighted on the submission form.

#### Newcomer - Vanilla

Entries can be produced in either a batch freezer or a continuous freezer. Entries are accepted from those who are new to the industry and have not worked in the ice cream business before. This class is to encourage entrants to use their own recipes and is open to both members and non-members. Only Vanilla flavoured or unflavoured entries will be accepted. The ice cream must be produced from basic ingredients, no pre-packed mixes (combined emulsifiers/stabilisers will be excepted), blended and frozen on the entrant's own premises according to current general food law legislation. As per the ICA Compositional standard, the ice cream must contain a minimum of **5% Fat** and a milk protein content of at least **2.5%**. The ingredients **MUST HAVE** been subjected to a heat treatment. Entrants can only participate in this class for a minimum of three years as a newcomer. Feedback can be discussed with the entrant and the judge's comments will be made available.\* **TWO SAMPLES CAN BE ENTERED, BOTH CHARGEABLE.**

#### ICA Best Vanilla

Winning entries from each of Vanilla Classes will be resubmitted into the 2023 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 2023 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 Michael Minchella Shield.