



# 2019 NEW ZEALAND ICE CREAM AWARDS ENTRY PACK

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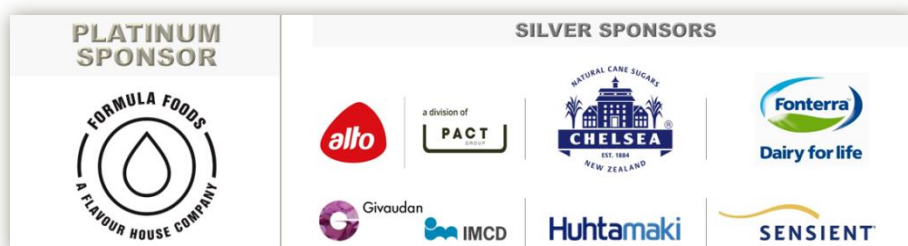
## CLOSING DATE

**Closing date for Entry Forms is Friday, 20 September 2019**

All entry samples must be received at the judging venue in Auckland no later than **4pm on Friday, 4 October 2019**

## AWARDS RESULTS

The Results of the 2019 New Zealand Ice Cream Awards will be announced on Wednesday evening, 13 November 2019 at the Awards Dinner which is being held in conjunction with The New Zealand Ice Cream Manufacturers' Association's Annual Conference in Auckland. Awards Results will be available on our website by Thursday, 14 November 2019.



# 2019 NEW ZEALAND ICE CREAM AWARDS INFORMATION & RULES



**The Twenty Third New Zealand Ice Cream Awards  
are to be judged in Auckland from Wednesday 9 October 2019**

## GENERAL INFORMATION

The New Zealand Ice Cream Manufacturers' Association (NZICMA) introduced the annual Ice Cream Awards in 1997 to promote and publicise the high standard of New Zealand ice cream and they are being held again this year in Auckland in conjunction with the Association's Annual Conference and as part of New Zealand Ice Cream Week.

To recognise the growth in small manufacturers, there is a Supreme Award for Large Manufacturers and a Supreme Award for Boutique Manufacturers. The criteria will be determined by the manufacturer's annual production declaration on the entry form. A Boutique manufacturer must produce less than 500,000 litres per annum.

The New Zealand Ice Cream Awards are open to entries from any relevant manufacturer and entrants do not have to be members of the NZICMA.

The Supreme Awards and Best in Category Awards can only be awarded to entries from Members of the NZICMA. All NZICMA Members' Gold Award winning ice cream entries are eligible for the Supreme Awards based on their score.

The Supreme Awards are for the most outstanding ice cream as legally defined by the Ice Cream Standard 2.5.6 from Categories 1 to 6.

The New to Market Award will be presented to the highest total score, as judged in the appropriate category, for a new retailed product launched in the previous 18 months by a Member of the NZICMA.

Judging criteria is based on Cumulative Judging where points are accumulated to a possible total of 100 points on attributes. A sample judging criteria sheet is on page 3.

Vanilla ice cream is split into 2 categories - Standard Vanilla and Premium Vanilla with or without vanilla additions. There are also categories for Standard Ice Cream, Premium Ice Cream and Export Ice Cream for products specifically developed for export.

To cater for those products that do not meet the Standard or Premium ice cream formulation guidelines there are Gelato, Sorbet and Low Fat categories and two years ago a Non Dairy category was introduced for products considered as dairy free alternatives to ice cream.

The "Best of ..." category was introduced seven years ago and the first flavour to feature was New Zealand's iconic Hokey Pokey. This year we have chosen to showcase the "Best of Nuts". Previous flavour categories have been Cookies & Cream, Chocolate, Berries, Caramel, Coffee and last year Coconut.

The Open Creative category is divided into two sections, Ice Cream and Gelato/Sorbet, and is to promote creativity in ice cream and frozen confectionery. This is open to any individual, student or the Research and Development departments of the manufacturers and suppliers. Products entered in this category should not be available for sale in any outlet.

## SPONSORS

The sponsors of this year's Awards are:

Category	Sponsored by
1 Standard Vanilla Ice Cream	Fonterra (New Zealand) Ltd
2 Standard Ice Cream	Alto a Division of PACT Group
3 Best of Nuts	Huhtamaki Henderson
4 Premium Vanilla Ice Cream	Givaudan/IMCD NZ Ltd
5 Premium Ice Cream	Chelsea Sugar
6 Export Ice Cream	Axieo
7 Open Creative	Brenntag NZ Ltd
8 Kids Choice	Pacific Flavours & Ingredients Ltd
9 Gelato	Sensient
10 Sorbet	Infruit Ltd
11 Low Fat	Hawkins Watts
12 Non Dairy	Davis Food Ingredients
New to Market Award	Kerry Ingredients (NZ) Ltd
Supreme Awards:	
• Large Manufacturer	Formula Foods
• Boutique Manufacturer	(to be confirmed)

## JUDGES

The Chief Judge will be Kay McMath assisted by a team of judges.

## RULES

- Closing date for entries is Friday, 20 September.** All entry samples must be received at the judging venue in Auckland no later than **4pm on Friday, 4 October 2019.**
- All product samples entered must be "scoopable".
- All product samples entered must be made in New Zealand.
- Entries will only be accepted if the procedures for entry are correctly followed.
- All entries except those in the Open Creative Category must have been manufactured and marketed commercially in New Zealand (or exported for Category 6) during the 18 months between 1 May 2018 to 31 October 2019.

- Entry numbers are restricted as follows (these details are also on the Entry Form):

Category	1	2	3	4	5	6	7(a)	7(b)	8	9	10	11	12
Maximum Entries	2	4	2	2	4	3	2	2	2	4	4	3	2

It should be noted that a product may not be entered in more than one category.

- Product samples supplied must be a minimum of 1 litre and a maximum of 2 litres and in appropriate containers so it can easily be scooped. Small individual polystyrene containers should not be used as lids often break in transit and they do not stack well in the freezers. Please also ensure the plastic containers withstand freezing otherwise they will crack and chip.

If you need 2 litre containers please indicate on the entry form and these can be sent to you.

**Do not** send 5 litre packs as they are heavy to lift and do not fit on the shelves at the FoodBowl.

**Two** samples are required for each entry and must be labelled with the official numbered label supplied by the NZICMA. Once received, please attach the entry label on the side of the container and not on the lid.

8. The New Zealand Ice Cream Manufacturers' Association (Inc.) reserves the right to purchase commercial samples for comparison with entered samples. Any significant variation may result in disqualification or a downgrade in points. If subsequent to the Awards the commercial product is not found to be equivalent to the judges' sample, the NZICMA has the right to withdraw the Award.

9. **Judging Procedure:**

All entry samples are scooped by stewards and submitted to the Judges in a bowl, therefore the Judges do not see any packaging.

Points are accumulated to a total possible 100 points as follows:

- Appearance will be worth a maximum of 10 points
- Body and texture – maximum 40 points
- Flavour – maximum 50 points

Entries scoring between 95 and 100 points will be awarded Gold Awards.

Entries scoring between 90 and 94.9 will be awarded Silver Awards.

The judging criteria for both sections in the Open Creative category will have a maximum of 10 additional points awarded for innovation.

The judging criteria is appropriately simplified for the Kids' Choice category.

<b>Sample Judging Criteria Sheet</b>			
<b>Code Number</b>			
<b>Product Description</b>			
<b>Market Requirements &amp; Attributes</b>			
<b>A. Appearance</b>			
Appropriate colour (4)			
Uniformity (3)			
Even distribution of inclusions (3)			
Other			
<b>Appearance Score / 10</b>			
<b>B. Body and Texture</b>			
In mouth			
Firmness (5)			
Creaminess (5)			
Smoothness (5)			
Viscosity (5)			
Meltdown in mouth (5)			
Refreshing (5)			
Clean mouth coating (5)			
Fresh inclusions (5)			
Other			
<b>Body and Texture Score / 40</b>			
<b>C. Flavour</b>			
Sweet (8)			
Cream flavour (7)			
Sugar Acid balance (7)			
Flavour - true to label (7)			
Fresh (7)			
Flavour intensity (7)			
Absence of off flavours (7)			
Other			
<b>Flavour Score / 50</b>			
<b>TOTAL SCORE / 100</b>			
<b>AWARD RECEIVED:</b>			
<b>COMMENTS:</b>			

### **New to Market Award**

Any product entered by a Member of the NZICMA which was launched in the previous 18 months, except those entered in the Open Creative Categories 7(a) and 7(b), is eligible for the New to Market Award. Entrants must mark the “New to Market” box on the Entry Form Part 2 - Product Details form for the Judges to consider their entry (see page 10 for instructions and page 12 for the form).

#### 10. **Awards:**

**All Ice Cream, Gelato, Sorbet, Low Fat and Non Dairy** – Gold Award certificates will be awarded to entries with 95 to 100 points. Silver Award certificates will be awarded to entries with 90 to 94.9 points. The Kids’ Choice category does not award these Gold and Silver Awards.

Each category will have a “Best in Category” and trophy award which can only be awarded to entries received from Members of the NZICMA provided they are Gold Award winners in the particular category. The Best in Category awards can be won by a Large or Boutique manufacturer. The Kids’ Choice category will have a “Best in Category” award and Silver Award and Bronze Award certificates may be awarded to the second and third placegetters.

**New to Market Award** – There will be a “Best in Category – New to Market” award and trophy presented to the top scoring ice cream, gelato, sorbet, low fat or non dairy entry that has been launched in the previous 18 months (1 May 2018 to 31 October 2019) by a Member of the NZICMA.

**Supreme Awards** – These can only be awarded to ice cream entries from Members of the NZICMA and are for the most outstanding ice cream over all Categories 1 to 6. There is a Supreme Award for Large Manufacturers and a Supreme Award for Boutique Manufacturers. A Boutique manufacturer must produce less than 500,000 litres per annum and is determined by the entrant’s annual production declaration on the entry form.

All NZICMA Members’ Gold Award winning ice cream entries are eligible for the Supreme Awards based on their score. To be eligible a Member must be financial and have no outstanding subscriptions due as at 30 September 2019.

#### 11. **Award Badges:**

The appropriate Award badges will be available from The New Zealand Ice Cream Manufacturers’ Association (Inc.) for use by the respective Award winners and your attention is particularly drawn to the conditions of use as per the Publicity Rules on page 9.

Your entry in the 2019 New Zealand Ice Cream Awards is your acknowledgement and acceptance of The New Zealand Ice Cream Manufacturers Association (Inc.)’s attached conditions regarding the Award badges.

#### 12. **Entry Fee:**

The following entry fees (including GST) are payable for each product entered and must be paid with the entry form:

<b><u>NZICMA Members</u></b> <sup>(1)</sup>	Entry Fee	\$120 per entry (GST Inclusive)
	Early Payment Discounted Fee	\$100 per entry (GST Inclusive)
	(if entry form and payment confirmation is received by Friday 6 September 2019)	

<b><u>Non Members of NZICMA</u></b>	Entry Fee	\$150 per entry (GST Inclusive)
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#### **Student Rate**

Only applicable to the Open Creative Category and entry must be from a recognised educational institution

Entry Fee	\$100 per entry (GST Inclusive)
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<sup>(1)</sup> NZICMA Members must be financial and have no outstanding subscriptions due as at 30 September 2019.

If for any reason an entrant decides not to submit an entry sample then 50% of the relevant entry fee will be refunded upon request being made to the NZICMA **prior to the final delivery date** of 4 October 2019.

**13. Unforeseen Circumstances:**

Entry fees will not be refunded if the Judging does not proceed due to unforeseen circumstances such as power cuts or freezer malfunction, and the entries may be compromised.

Manufacturers are advised to make a third sample and keep it just in case it needs to be sent for the above or for the media tasting.

**14. Judges' Decisions:**

Decisions of the judges, who have been appointed by the NZICMA, will be final.

15. Rules and procedures are subject to change without notice if deemed to be necessary by the NZICMA or judges. Judges may re-categorise any entry if in their opinion the entry is not in the correct category or does not comply with the definition, as long as the manufacturer does not exceed the maximum number of entries for that category.

**16. Media Tasting and Product for Sponsors:**

A Media Tasting Session is to be held on Thursday 14 November at the NZICMA Annual Conference. Those manufacturers that have won an Award will be invited to showcase their Award winning products.

Manufacturers may also be requested to provide Award winning products for an "office shout" to the Platinum and Gold Sponsors.

## CATEGORIES

Entrants are reminded that **Standard Ice Cream** must contain:

- a minimum 10% milk fat;
- a solids content of between 168 and 200g/L;
- between 10% to 10.9% total fat.

Products containing milk fat and total fat greater than the above Standard Ice Cream percentage definitions are **Premium Ice Cream** and are not eligible for the Standard Ice Cream categories. Products containing less than 10% milk fat should be in Categories 7(b), 9, 10, 11 or 12.

All product samples entered, including in the Open Creative category, must be "scoopable".

**Category 1. Standard Vanilla Ice Cream**

Must be a standard branded product and containing between 10% to 10.9% total fat with a minimum 10% milk fat and a solids content of between 168 and 200g/L. Product **must not contain** any inclusions (including vanilla inclusions). Must be made in New Zealand, available for sale in New Zealand and could also be exported.

**Category 2. Standard Ice Cream**

Must be a standard branded product containing between 10% to 10.9% total fat with a minimum 10% milk fat and a solids content of between 168 and 200g/L. Product may contain additions and/or inclusions. Must be made in New Zealand, available for sale in New Zealand and could also be exported.

**Category 3. Best of Nuts**

Any ice cream, gelato, sorbet, low fat or non dairy products entered should taste of and feature the nut or nuts from the **included** list below. Must be made in New Zealand, available for sale in New Zealand and could also be exported.

The following are **included**:

- Nuts: hazelnuts, walnuts, chestnuts.
- Non nuts: peanuts, almonds, cashews, pistachios, walnuts, pecans, macadamias.

The following non nuts **are excluded**: coconut, pine nuts, Brazil nuts.

**Category 4. Premium Vanilla Ice Cream**

Must be clearly positioned as a premium product with not less than 11% milk fat and a minimum solids content of 168g/L. Product **may contain** vanilla inclusions only. Must be made in New Zealand, available for sale in New Zealand and could also be exported.

**Category 5. Premium Ice Cream**

Must be clearly positioned as a premium product with not less than 11% milk fat and a minimum solids content of 168g/L. Product may contain additions and/or inclusions. Must be made in New Zealand, available for sale in New Zealand and could also be exported.

**Category 6. Export Ice Cream**

Any ice cream made in New Zealand and developed for export which demonstrates originality and innovation. Samples for this category should also provide an indication of the market for which the product has been produced.

**Category 7. Open Creative (2 sections)**

The purpose of this category is to promote creativity in ice cream and frozen confectionery. Products entered in this category **should** not be available for sale in any outlet. This category is **not** to be used as an overflow from other categories. Examples of entries in this category would be product produced by individuals, students, or R&D departments of manufacturers and suppliers.

Additional points will be awarded for innovation. Innovation will be judged on the use of new and different ingredients or inclusions to create a product that not only looks good but has a flavour and texture that results in a unique and positive sensory response.

All products entered must be “scoopable” and supplied in appropriate containers (minimum 1 litre and maximum 2 litres). Samples will be scooped and presented to the judges in bowls.

This category has two sections: (a) Ice Cream, and (b) Gelato and Sorbet. The highest score overall from both sections, provided there are Gold Award winners, will be the winner of the Best in Category for the Open Creative category.

**7(a) Ice Cream**

Products entered in this section as ice cream must have a minimum of 10% milk fat. It must not be available for sale in any outlet.

**7(b) Gelato and Sorbet**

Any product which does not meet the standard ice cream formulation guidelines. It must not be available for sale in any outlet.

**Category 8. Kids Choice**

Any branded product that is made in New Zealand and available for sale in New Zealand and could also be exported. Local schoolchildren will be guest judges.

**Category 9. Gelato**

The gelato must contain not less than 2% or greater than 9.9% total fat. Must be made in New Zealand, available for sale in New Zealand and could also be exported.

**Category 10. Sorbet**

The sorbet should not contain any fat and is predominantly made from sugar syrup and flavourings. Must be made in New Zealand, available for sale in New Zealand and could also be exported.

**Category 11. Low Fat**

The product must be a dairy product and below 3% total fat with a minimum solids of 168g/L and may contain additions. Must be made in New Zealand, available for sale in New Zealand and could also be exported.

**Category 12. Non Dairy**

The products entered must not include any dairy product and expectation is that products entered are considered a dairy free alternative to ice cream and are not a sorbet. Must be made in New Zealand, available for sale in New Zealand and could also be exported.

***New to Market Award***

Eligible products for this Award should be entered in the other categories (except Open Creative Categories 7(a) and 7(b)). The New to Market Award will be awarded to the top scoring ice cream, gelato, sorbet, low fat or non dairy product that has been newly introduced in the past 18 months (1 May 2018 to 31 October 2019) by a NZICMA Member.

Eligibility for this Award must be indicated on the Entry Form Part 2 - Product Details form (see page 10 for instructions and page 12 for the form). There are no separate entries for this category as eligible products will be judged within the other categories.

***Market Requirements and Attributes***

Entrants can provide information on the Entry Form Part 2 - Product Details form of any attributes of the product that have been developed for an intended market segment. This may include attributes such as flavour, texture, etc but may not include any brand names. (See page 10 for instructions and page 12 for the form.)

**PACKAGING**

Two samples are required for each entry and the official numbered label should be attached on the side of the container and not on the lid. Samples must be in appropriate containers - minimum 1 litre and maximum 2 litres. **Do not** send 5 litre packs as they are heavy to lift and do not fit on the shelving at the judging venue.

If you require 2 litre containers for your entries please indicate on the entry form and we will arrange delivery to you.

All product samples must be properly packed to ensure they arrive in good condition. It is suggested that plastic containers be packed, if practical, within a polystyrene container, along with some dry ice which should not be in direct contact with the ice cream containers (i.e. wrap containers in newspaper or brown paper first).



## DELIVERY

Details will be provided to entrants when the official numbered labels are sent out. The Delivery Instructions sheet will have the full delivery address details and should be used as a label to send your entry samples.

Entrants must advise when samples are sent so arrival of entries can be monitored.

### *Delivery Dates*

The package should be couriered without delay to arrive at the judging venue in Auckland **between 8.30am and 4pm on either:**

- **Thursday, 3 October**
- **Friday, 4 October**

**NO deliveries will be accepted during the weekend.**

### *Help with Transport*

If you need help with transporting your entry samples please contact the NZICMA office on (04) 385-1410 or email [info@nzicecream.org.nz](mailto:info@nzicecream.org.nz)

## QUERIES

If you have any queries please contact the NZICMA office on (04) 385-1410 or email [info@nzicecream.org.nz](mailto:info@nzicecream.org.nz).



# 2019 NEW ZEALAND ICE CREAM AWARDS

# PUBLICITY RULES

## PUBLICITY RULES FOR THE NEW ZEALAND ICE CREAM AWARDS

To protect the integrity and credibility of the NZ Ice Cream Awards and allow the New Zealand Ice Cream Manufacturers' Association (NZICMA) to build maximum equity into the competition, NZICMA members, entrants and award winners must abide by the following conditions:

- a) Any advertising, promotion or publicity relating to or referring to the NZ Ice Cream Awards must not be false, misleading or deceptive.
- b) Only the image of the NZ Ice Cream Awards' badge, as supplied by the NZICMA, shall be used to advertise the respective award medal won by a product entered in the NZ Ice Cream Awards.
- c) The NZ Ice Cream Awards' badge remains the intellectual property of the NZICMA and must not be changed without written consent from the NZICMA Executive Committee.
- d) When the badge is incorporated into product labelling or promotional material, it must only be used in conjunction with the product which has won the respective award, and without any changes to the formulation of the awarded product.
- e) When promoting the award (in either owned channels or paid channels), there must be a mention of the year that the award was won.
- f) There is a maximum promotion period of **three years**, post the date of receiving the award, for promoting the award on all channels including packaging, websites, emails, signage, promotions, presentations, digital and social platforms.
- g) Examples of appropriate wording for promoting the NZ Ice Cream Awards, are as follows:
  - (i) Supreme Award. "Overall ice cream Supreme Award winner, as judged at the (*insert date*) NZ Ice Cream Awards"
  - (ii) Category awards. "Best (*flavour/product*), as judged at the (*insert date*) NZ Ice Cream Awards"
  - (iii) Gold / Silver awards. "Gold/Silver award winner, as judged at the (*insert date*) NZ Ice Cream Awards"
- h) Under no circumstances may a NZICMA member, entrant or award winner in its publicity refer to the results of other entrants, i.e. no mention of results other than their own.
- i) Under no circumstances should a NZICMA member, entrant or award winner invent or develop new awards and/or badges/labels in representing results obtained at the NZ Ice Cream Awards, without permission from the NZICMA Executive Committee; nor should a NZICMA member, entrant or award winner invent or develop awards and/or badges/labels inferring national recognition even if no mention of the NZ Ice Cream Awards is made.
- j) It is expected that all those involved with promoting the awards, marketing teams, communication teams, agencies, are fully briefed on these conditions.
- k) The NZICMA Executive Committee has the mandate to take appropriate sanction against any member, entrant or award winner found to be breaching these publicity rules.

# 2019 NEW ZEALAND ICE CREAM AWARDS ENTRY INSTRUCTIONS



## PROCEDURE

**STEP 1** Complete and send Entry Form Part 1 and Part 2 (please use the separate Excel spreadsheet) and pay Entry Fees BEFORE 20 September 2019

**STEP 2** Official numbered labels will be couriered to you together with full delivery details and information on preparing your entries

**You must refer to the Delivery Instructions sent with the labels (Step 2 above) for the following:**

**STEP 3** Attach the official numbered labels to your entries in their appropriate plastic container (attach on side of container and **not** on lid)

**STEP 4** Pack your entries and show on the outside of each package which Category or Categories are inside

**STEP 5** Email the Dispatch Advice Form to NZICMA and deliver your entries to The FoodBowl on Thursday 3 October or Friday 4 October 2019

**NOTES FOR COMPLETING THE ENTRY FORM – please use the separate Excel spreadsheet for Part 2 (see [www.nzicecream.org.nz](http://www.nzicecream.org.nz))**

<b>Entrant Name:</b>	Please enter the name which will be shown on any Award Certificate or Trophy received.
<b>Category Number:</b>	Please enter the number relating to the Category you are entering for each of your products (the numbers and Category names are shown on Entry Form Part 1 page 11).
<b>Full Product Name:</b>	Please enter the name of your product which will be used for any Award Certificate or Trophy received.
<b>Description of Flavours and Inclusions:</b>	<p>Please give brief details of the inclusions and flavours that are present in each entry sample, <b>maximum of 20 words</b> <b>Do not</b> include the brand names of any inclusions or flavours.</p> <p><b>Also add</b> the additional information for these Categories:</p> <ul style="list-style-type: none"> <li>• Category 3 Best of Nuts – whether Ice Cream, Gelato, Sorbet, Low Fat or Non Dairy <b>and</b> the type of nut/s and/or non nut/s from the <b>included</b> list on page 5 of the Information &amp; Rules</li> <li>• Category 6 Export Ice Cream – the market destination</li> <li>• Category 7(b) Open Creative Gelato and Sorbet – whether Gelato or Sorbet</li> <li>• Category 11 Low Fat – whether Low Fat, Frozen Yoghurt or Other</li> <li>• Category 12 Non Dairy – the non dairy base product used</li> </ul>
<b>Market Requirements and Attributes:</b> Optional	Please provide brief information of any attributes of the product that have been developed for an intended market segment. This may include attributes such as flavour, texture, etc, but <b>do not</b> include any brand names. Please use <b>under 20 words</b> .
<b>New to Market Award:</b>	Any product entered by an NZICMA Member launched in the past 18 months, except those entered in Categories 7(a) and 7(b), is eligible for this Award. Please mark the relevant “New to Market” box when completing the Entry Form Part 2 - Product Details (sample on page 12).

### PLEASE ALSO NOTE

- Categories are shown on the Entry Form Part 1 (page 11)
- Category Definitions are on pages 5, 6 and 7 of the Information & Rules
- Entry numbers are restricted as shown on the Entry Form Part 1 (page 11)

# 2019 NEW ZEALAND ICE CREAM AWARDS ENTRY FORM

Send completed Entry Form Part 1 & Part 2 and pay BEFORE 20 September

Either Email to: info@nzicecream.org.nz

Post to: The Secretary, NZICMA, PO Box 9364, Wellington 6141

For rules, procedures and conditions please read the documents in this entry pack or refer to our website www.nzicecream.org.nz for entry information. By submitting your Entry Form you acknowledge and accept the relevant New Zealand Ice Cream Manufacturers' Association (Inc.)'s (NZICMA) rules, procedures and conditions.

**For NZICMA Members only:**

Based on annual production we are:

- BOUTIQUE (less than 500,000 litres p.a.)  
 LARGE (more than 500,000 litres p.a.)

**ENTRY FORM PART 1 – ENTRANT DETAILS (This Form must be sent with Entry Form Part 2)**

ENTRANT NAME .....  
 [This is the name to be used for any Awards received]

ADDRESS FOR COURIER .....

CONTACT PERSON..... PHONE..... EMAIL.....

CATEGORIES	Maximum Entries Per Category	Your Entries For Each Category
1 Standard Vanilla Ice Cream only	2	<input type="text"/>
2 Standard Ice Cream (may contain inclusions)	4	<input type="text"/>
3 Best of Nuts	2	<input type="text"/>
4 Premium Vanilla Ice Cream	2	<input type="text"/>
5 Premium Ice Cream	4	<input type="text"/>
6 Export Ice Cream	3	<input type="text"/>
7(a) Open Creative - Ice Cream	2	<input type="text"/>
7(b) Open Creative - Gelato and Sorbet	2	<input type="text"/>
8 Kids Choice	2	<input type="text"/>
9 Gelato	4	<input type="text"/>
10 Sorbet	4	<input type="text"/>
11 Low Fat	3	<input type="text"/>
12 Non Dairy	2	<input type="text"/>

**Before entering the "Total Entries" and "Total Fee Payable" below please complete the Entry Form Part 2 spreadsheet with your product details**

The Entry Fees payable (including GST) for each product entered are shown below – for more details see page 4 of the Information & Rules:

- NZICMA Members Entry Fee \$120 per entry
- NZICMA Members Early Discounted Fee\* \$100 per entry  
\*entry form and payment must be submitted before Friday 6 September 2019
- Non Members of NZICMA Entry Fee \$150 per entry
- Student Entry Fee (Open Creative category only) \$100 per entry

x above Fee = \$   
 Total Entries Total Fee Payable

- Cheque attached payable to "NZ Ice Cream Manufacturers' Assn (Inc)"
- Payment Direct Credited to ANZ Bank A/c No. 06-0501-0058841-00
- Please issue a Tax Invoice and use the Purchase Order reference (if required) \_\_\_\_\_

**Otherwise a Tax Invoice and GST receipt will be sent once payment is received**

NOTE: A product may not be entered in more than one category  
**Please tick** if you **require 2 litre containers** for your entry samples

**Both Entry Form Part 1 and Entry Form Part 2 must be sent with your payment. Details of where to send are at the top of this page.**

Complete the following for each of your product entries. The “Market Requirements and Attributes” column is optional. You **must** enter the Category Number you are entering, the Full Product Name of your product and the Description of Flavours and Inclusions and the Additional Details for Categories 3, 6, 7(b), 11 & 12 (see page 10 for Notes on completing the Entry Form).

<b>ENTRANT NAME:</b>

**ENTRY FORM PART 2 – PRODUCT DETAILS** (This Form must be sent with Entry Form Part 1. Details of where to send are on Entry Form Part 1)

Category Number	Full Product Name This will be used for any Award received	Description of Flavours and Inclusions Do not include brand names (maximum 20 words) <b>The Judges need this information to know what to expect when tasting</b>	Additional Details (pg 10) Cat.3,7(b),11 - type of product? Cat.3 - type of nut/s? Cat.6 - market destination? Cat.12 - non dairy base?	Market Requirements and Attributes Optional Information (maximum 20 words)	New to Market? (Y/N)
		SAMPLE ONLY			
		please use the separate			
		Excel spreadsheet from			
		www.nzicecream.org.nz			