



Media Release
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GELATO WORLD TOUR 2.0

- Gets off to a Great Start in Singapore on the 2nd Leg of its World Tour
 - Gelato Tickets sold out 5 hours before the closing time
 - Found! Asia Pacific's Top 3 Gelato Flavours
 - See you in Tokyo!

Singapore, 22 March 2015 – Singapore, its citizens, residents and visitors showed how much they loved gelato over this weekend. They came in throngs and savoured all 16 top flavours of the Asia Pacific region. The Gelato World Village was packed to the brim every moment it was open, from noon to 9pm daily. Gelato Tickets went on sold out five hours before the closing time!

Gelato World Tour, the first international traveling competition in search of the best flavors in the world, is directed by the prestigious **Carpigiani Gelato University** and **Sigep**, the most important exhibition in the world for the artisan production of gelato, pastry, confectionery and bakery products held in Rimini Italy. Its mission is to spread the culture of Italian-style gelato, a fresh, artisan food product throughout the world. The main partners are **IFI**, international leader in the manufacturing of display cases for gelaterias and **PreGel**, the world's largest producer of ingredients for gelato, pastry and coffee shops, official licensee of EXPO Milano 2015. **Prodea Group** is the operating partner and **Felicitas Global Pte Ltd** is the event's local partner in Singapore. In its first edition, GWT toured seven gelato capitals in the world, namely Rome, Valencia, Melbourne, Dubai, Austin, Berlin and Rimini.

On the final day of the Singapore leg, visitors witnessed 'The Jury Challenge' where the 16 top gelato artisans presented their signature flavors to the Technical Jury led by its

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President, Chef Justin Quek (Sky on the 57) and the Vice President, Christopher Christie, Executive Chef of Marina Bay Sands. Also on the jury was Chef Cassian

Tan, Head of the Pastry and Bakery Department of At-Sunrice GlobalChef Academy, Italian gelato experts and international journalists.

Visitors to the event were well rewarded for their support of Gelato World Tour with a playful moment when everyone gathered to cheer **Harish Doneka of Pick me up Cafè, Singapore, the winner of the “Tonda Challenge” by IFI** (a battle to the last scoop between gelato artisans to prepare the perfect gelato cup of 60 grams), and **Mirko Stortini of Gelato Italia, Vietnam, the winner of the “Stack it High Showdown” by PreGel** (Gelato Maestros’ competition to create the highest Gelato in the World). The defining moment of the Gelato World Tour 2.0 was when the gelato artisans were rewarded for their dedication and hard work. **The top three flavours announced were:**

1. **Good ‘Ol Days** by Sharon Tay of Momolato, **Singapore**
2. **Roasted Walnut and Honey Crunch** by David Lamprell, Michael & Brian O’Donnell of 48 Flavours, Adelaide, SA, **Australia**
3. **Vanilla of the East** by Keewin & Seow Han Ong of Cielo Dolci, Kuala Lumpur, **Malaysia**

Special mention - People’s Choice goes to **Mango Ube Symphony** by Zarah Zaragoza-Manikan of Bono Artisanal Gelato, Makati City, Manila, Philippines.

Special mention - Maestri Gelatieri goes to **Caramel and Almond Crunch** by Vanjimuthu Palaniswamy & Kavithamani Vanjimuthu of Boomerang, Coimbatore, **India**

The Judge’s Special Mention goes to (ex-quo): **Lemon Zest with Fig Marmalade & Dark Chocolate** by Antonino Lo Iacono of Gelatony, Sydney, NSW, **Australia** and **From the Cradle to the Grave** by Steve & Chrissie Powell of Vostrogusto Gelato, Wellington, **New Zealand**.

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“Our 16 gelato artisans have delighted Singaporeans, young and old, with their wonderful creations. They were all unique, sumptuous and surprised even the most discerning

palates. We are delighted with the choice of the visitors and the Technical Jury. We wish the top three flavours who will represent the Asia Pacific region at the Grand Finale of the Gelato World Tour 2.0 in Rimini, Italy in 2017, all the best,” said **Achille Sassoli, Director of the Gelato World Tour**. He added, “Singapore’s excellence and creativity in diverse food experiences, healthy lifestyle, artistic culture and desire for high-quality locally-sourced food ingredients delivered on its promise as the perfect city for our first competition in Asia. We are extremely grateful for the warm welcome we received and to

the many visitors who embraced the delight of gelato and stayed to enjoy the fun-filled three days!”

The tour will travel to Tokyo, Japan next followed by Shanghai. But that’s not all. **On 24 March 2015, the Carpigiani Gelato University will inaugurate a new Singapore program in partnership with At-Sunrice GlobalChef Academy**, by offering special open day sessions. There are 40 places available. Free admission is upon request and registration in writing to info@gelatouniversity.com. **At-Sunrice GlobalChef Academy will become the first hub of the Carpigiani Gelato University in the Asia-Pacific region.**

Tuesday, 24 March 2015 also marks the 3rd Official European Gelato Day. Gelato artisans operating in **Singapore will celebrate for the first time**, this important event as other gelato artisans have been doing in North and South America. On the inaugural Gelato Day in Singapore, they will prepare an “Austriac Chocolate Gelato”, using the same recipe that the European gelato artisans will be using, and they will offer it at a special price. More information will be available tomorrow.

To follow the stages of Gelato World Tour: www.gelatoworldtour.com. On social media: Facebook – Gelato World Tour; Twitter – Gelato World Tour; Flick – Gelato World Tour; Instagram – Gwt_2015; Hashtag: #gelatoworldtour.

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For more information

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