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AUSTRALIA BRINGS HOME THE “BREAD” WITH FIRST PLACE

Team Bakery Australia has won first place in the “showcase display” section of the world level SIGEP Bread Cup 2010 International Bread Baking championship, held in Rimini, Italy, between January 23 – 26 (with the results announced on Australia Day – 26 January 2010).

Also placed third overall winners, the team of four, selected from the **Australian Artisan Baking Cup** competition: captain, Brett Noy (Uncle Bobs Bakery Qld), Robert Howard (Howard’s Patisserie WA), Trevor Sims (The Cake & Cookie Company WA), and Paul Triglau (Paolos Bakery SA), also celebrated their achievements with the Australian Ambassador to Italy, The Hon Amanda Vanstone, at a special function for **Team Bakery Australia** organized by the Embassy

The ten teams competing consisted of the best master bakers from around the world (Germany, Britain, Israel, Poland, Portugal, Spain, Slovenia, Hungary, Russia and Australia, who was behind first and second placed winners, Hungary and Germany, respectively

Events Manager, **David Smith**, said the teams worked side by side competing for “country pride”. “This was the 31st anniversary of the SIGEP exhibition that was held in an ancient European village setting that created an exciting backdrop,”

“After many months of practice in the lead up to the competition; developing recipes, and the design for the artistic display piece, **Team Bakery Australia** gave of their best that carried them to victory.”

The 10 international teams that competed in the 2010 competition were required to make a range of products in five categories: *Traditional Bread* - typical bread of the competing country; *Innovation Bread* - traditional bread renewed with a modern theme; *Cake* - dry or leavened, *Art Work in Dough* - bread art work with the theme to represent “Artisan Bread – a certainty for the future”; plus a *Showcase Display* (showcasing the teams’ products produced during the competition that incorporated the national colours of competing countries).

“The stand out section of the Showcase Display was a model of the Ettamogah Pub, made out of bread dough, along with a tribute to Artisan Bread with their ‘Artwork in Dough’, that contributed to **Team Bakery Australia** being placed first in this category,” David said.

“Leon Bailey, who was invited to be president of Honor Sigep Bread Cup Professional Jury (head judge) for the *Club Arti e Mestiei* competition, demonstrates a terrific acknowledgement of not only Leon’s talents, but a huge endorsement for the skills we have here in Australia.”

For further information and images contact, David Smith, events manager, Bakery Australia on: (03) 9773 4266 or bakeryaust@iprimus.com.au (also publishers of Leading Edge Bakery & Food Service Journal. Team Bakery Australia and Australian Artisan Baking Cup are trade marks of Rhodes Publishing & Events P/L).

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