

	<h1 style="color: red;">Associação Barmen de Portugal</h1>
	<h2>MADEIRA EUROPEAN COCKTAIL COMPETITION 2020 RULES</h2>

	Nº	DESCRIPTION	PENALIZ.
	1	One competitor for each Country Guild. Except Portugal as the organizer could be participate with two competitors.	
RECIPES	2	Competitors had to create "ALL DAY COCKTAILS".	
	3	Each competitor prepare 6 equal drinks.	
	4	Recipes must be expressed in centiliters .	
	5	Recipes may not contain more than 7 cl of alcohol.	
	6	At least 2 ingredients must be alcoholic.	
	7	Cocktails must not contain more than 6 ingredients. Dashes from aromatic bitters e oil from citrus twist doesn't count as an ingredient. In case of use fruits, herbs or plants, each one count as one ingredient. Example: using strawberry and fresh mint, represent 2 ingredients.	If exceed the number of ingredients 10 Pts Deducted by technical judge
INGREDIENTS	8	Recipes must contain at least 1 cl MADEIRA WINE (dry, medium dry, medium sweet or sweet). (Forget to pour any ingredient including Madeira Wine)	If not respect the rule 30 Pts Deducted by technical judge
	9	The Organization will not be responsible for any ingredient and bar tools. All ingredients, MUST BE BROUGHT by the competitors.	
	10	The Organization will provide only, the follow ingredients: -MONIN purees, syrups and liqueurs -RUM MULATA -GIN SUL -FEE BROTHERS bitters -MADEIRA WINE (dry or sweet) -LICOR BEIRÃO (portuguese most famous liqueur)	
	11	ICE CREAMS, FRESH CREAM, MILK, HONEY, SODAS, JUICES, PASTEURIZED EGGS,ETC., are accepted if came in a original	If not respect the rule 10 Pts Deducted by

		closed recipiente.	technical judge
	12	HOME MADE or PRE-MADE products are not allowed.	If not respect the rule 20 Pts Deducted by technical judge
	13	HEATED INGREDIENTS and OPEN FLAME are not allowed. Only small torch for caramelizing)	If not respect the rule 10 Pts Deducted by technical judge
	14	Non Edible products into the drinks, (as artificial colorants), are not allowed.	If not respect the rule 80 Pts Deducted by technical judge
	15	Airs, foams and spherifications are allowed, but MUST BE PREPARED ON STAGE , and follow the maximum six-ingredients rule. Each product used count as 1 ingredient.	If not respect the rule 20 Pts Deducted by technical judge
	16	The use of ingredients different from the recipe are not allowed.	If not respect the rule 20 Pts Deducted by technical judge
	17	Decoration . The competitors has 15 minutes to prepare the decorations in backstage area.	If not respect the rule 10 Pts Deducted by technical judge
	18	Fresh juices can be prepared immediately prior to preparing the garnish, under supervision of one judge.	
	19	ICE brought by the competitors, will be tasted by technical judge.	If is not only water 10 Pts Deducted by technical judge
	20	Sprinkle nutmeg, cinnamon or other powder ingredient, doesn't count as an ingredient.	
DECORATION	21	Decorations and garnish must be edible.	If not respect the rule 10 Pts Deducted by technical judge
	22	"Side-Garnish" and cocktails served on small plates, trays, mirrors, etc. , next to the cocktail glass are not allowed	If not respect the rule 10 Pts Deducted by technical judge
	23	Decoration into contact with the liquid of the cocktail, DOES NOT INCUR A PENALTY.	
	24	Preparation time for garnish and decorations will be a maximum of 15 minutes.	If not respect the rule 10 Pts Deducted by technical judge
GLASSES	25	The glasses will be the responsibility of the competitor himself and must have a capacity between 10 cl and 50 cl. Less than 10 cl or greater than 50 cl penalizes. .	If not respect the rule 10 Pts Deducted by technical judge
TIME ON STAGE	26	Maximum 7 minutes.	

		<p>More than 7 minutes incur in penalty. Table under:</p> <table border="1" data-bbox="639 159 1066 344"> <tr> <td>7:01 - 7:15</td> <td>15</td> </tr> <tr> <td>7:16 - 7:30</td> <td>30</td> </tr> <tr> <td>7:31 - 7:45</td> <td>45</td> </tr> <tr> <td>7:46 - 8:00</td> <td>60</td> </tr> <tr> <td>Superior a 8:00</td> <td>60</td> </tr> </table>	7:01 - 7:15	15	7:16 - 7:30	30	7:31 - 7:45	45	7:46 - 8:00	60	Superior a 8:00	60	
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THE WINNERS	27	<p>The winner will be the competitor with the most points. Adding technique and tasting together. In case of tie, first is used "better overall impression". In case of tie again, will be used the better "time".</p>											
JUDDGES	28	<p>One technical judge.</p> <p>Six tasting judges. For the process to be fairer the highest and lowest scores awarded by these juries will be suppressed, counting only the four intermediate notes.</p>											