



RULES AND REGULATIONS CHEF BALFEGÓ 2025

'CHEF BALFEGÓ', VIII INTERNATIONAL RED TUNA GASTRONOMY CONTEST BALFEGÓ

Balfegó announces the eighth edition of CHEF BALFEGÓ, its international Balfegó bluefin tuna gastronomy competition, which this year continues with the participation of chefs from all over Europe.

The final of the competition will be held on **27 October 2025** at LE CORDON BLEU in Madrid. The closing date for entries is **30 June 2025**. If you have any questions or problems when registering, you can contact Balfegó by email: concurso@grupbalfego.com

We are waiting for the recipes of all the chefs who wish to participate in what is undoubtedly one of the most important gastronomy competitions in Europe.

REQUIREMENTS

Contestants must be active professional chefs. In this new Chef Balfegó 2025 edition, chefs from all over Europe can submit their proposals. The restaurant where the candidate works must be located in Europe. In the event of receiving two recipes and entries from chefs from the same restaurant, one will be eliminated.

The minimum age of participants is 22 years old.

EUROPEAN SEMI-FINAL

From the contestants submitting their applications from all European cities except Spain, 16 candidates will be selected to compete in a semi-final to be held at Le Cordon Bleu Paris on 8 September 2025. In this semi-final, participants will only present one dish to the jury, prepared with the part of the tuna of their choice. In their registration, they must present two recipes which, in the event of being selected for the final in Spain, must be presented to the jury

there. In this case, the first recipe must be made with the tuna loin, with the second recipe being free to choose the part of the tuna to be used.

In the semi-final held in Paris, the jury will select eight winners who will compete in the CHEF BALFEGÓ final in Spain alongside four Spanish chefs, where they will present two dishes to the Spanish jury (the first made with tuna loin and the second made with the part of the tuna of their choice). The names of the jury members for both competitions will be communicated soon on the Balfegó website and social networks and personally to the selected chefs.

DISHES TO BE DEVELOPED

The dishes to be developed in the two phases of the competition must have a single compulsory ingredient, Balfegó Bluefin Tuna.

European Semi-Final Le Cordon Bleu Paris 8 September 2025

- The dish to be prepared may be made with any part of the tuna. Only chefs who present proof in the registration form that the dish presented in the competition registration has been made with Balfegó Bluefin Tuna (QR of the product or, failing that, the purchase invoice) will be able to enter this competition.

Final Spain Le Cordon Bleu Madrid 27 October 2025

- The first dish to be prepared must be made with tuna loin, with the rest of the ingredients to be chosen freely by the participants.
- The second dish may be made with any part of the tuna. Only chefs who present proof (QR of the product or, failing that, the purchase invoice) that the dishes presented in the competition registration form have been made with Balfegó bluefin tuna will be able to enter this competition.

In addition to attaching the receipt or proof of purchase to participate, those selected must prove that they have continued to purchase Balfegó Bluefin Tuna in their restaurant in the following months until the final (we recommend keeping the invoices corresponding to the product purchased and the labels with the QR code that are delivered with each piece of tuna requested).

The dishes to be made must be presented with a recipe on the official competition form which can be found on the Balfegó website in the CHEF BALFEGÓ section.

The form must indicate all the equipment that the chef needs to prepare the dish on the day of the competition, as well as the parts of the Balfegó tuna and the quantity needed for its preparation.

In the form, there is a section in which you must send a photo of the dishes in jpg format with the highest possible quality and the QR code that is given when you buy any piece of Balfegó Bluefin Tuna to prove that the dish has been made with Balfegó Tuna.

**Entries that include dark, out-of-focus or poor-quality photos will be discarded and will not be eligible to participate.*

RULES AND STRUCTURE OF THE COMPETITION

Presentation (recipe and photograph)

European semi-final Le Cordon Bleu Paris 8 September 2025

The contestants will pass a first classification filter with their two recipes and photographs submitted on the entry form before 30 June 2025. Dishes that do not meet with the jury's approval due to their simplicity or insufficient presentation will not go through to the next phase.

The two dishes submitted on the registration form will be the ones to be executed in the final if selected. The publication of the names of the participants who go on to the next phase will be published on the Balfegó website and will be communicated on its social networks and by email to all those who have registered.

Final Spain Le Cordon Bleu Madrid 27 October 2025

The contestants will pass a first classification filter with their two recipes and photographs sent in the registration form before 30 June 2025. Those dishes that do not meet with the jury's approval due to their simplicity or insufficient presentation will not go through to the next phase.

The two dishes submitted on the entry form will be the ones to be performed in the final if selected. The publication with the names of the participants who pass to the next phase will be made on the Balfegó website, will be communicated on their social networks and via email to all registered participants.

Competition

European Semi-Final Le Cordon Bleu Paris 8 September 2025

Contestants will have one hour to prepare the dish. The contestants will have to prepare a dish for 10 people who will compose the jury, plus one dish to be

photographed by the attending press, i.e. they will have to prepare a total of 11 dishes.

The dishes will be presented to the jury in staggered order, a few minutes apart. The three winners will not be announced until 20:00h on the same day at the awards ceremony.

Final Spain Le Cordon Bleu Madrid 27 October 2025

The contestants will have one hour to prepare each dish. The contestants will have to prepare their first and second courses for six people who will compose the jury, plus a dish to be photographed by the press, i.e. they will have to prepare a total of 7 dishes.

The dishes will be presented to the jury staggered a few minutes apart.

The three winners will not be announced until 20:00h on the same day at the prize-giving ceremony.

Products and preparations

European Semi-Final Le Cordon Bleu Paris 8 September 2025

The ingredients used in the preparation of the dishes may be checked by the judges before cooking begins. Chefs who do not comply with the rules may be disqualified or any products or preparations that do not meet the following requirements may be withdrawn:

- The proposed recipe must be prepared with Balfegó Bluefin Tuna, with the part or parts of the tuna to be selected by each chef.
- All the products to be used, such as vegetables, can be brought clean, but not cut or shaped.
- Fish and meat can be brought scaled and boned respectively and clean pieces for cooking (Balfegó Bluefin Tuna will be available to all chefs on request).
- In the case of using basic doughs, stocks or broths, they can be prepared in advance or just about to be finished.
- Garnishes that require a long cooking time can also be brought previously cooked.
- The ingredients to be used can be weighed beforehand.

Final Spain Le Cordon Bleu Madrid 27 October 2025

The ingredients used in the preparation of the dishes may be checked by the judges before starting to cook. Chefs who do not comply with the rules may be disqualified or any products or preparations that do not meet the following requirements may be withdrawn:

- One of the proposed recipes, the first, must be compulsorily made with Balfegó Bluefin Tuna loin, the second recipe must also be made with Balfegó Bluefin Tuna, but the part or parts of the tuna may be selected by each cook.
- All the products to be used, such as vegetables, can be brought clean, but not cut or shaped.
- Fish and meat can be brought scaled and boned respectively and clean pieces for cooking (Balfegó Bluefin Tuna will be available to all cooks on request).
- In the case of using basic doughs, stocks or broths, they can be prepared in advance or just about to be finished.
- Garnishes that require a long cooking time can also be brought previously cooked.
- The ingredients to be used can be weighed beforehand.

THE JURY

The jury will be made up of professionals of recognised national and international professional worth, including chefs and one of Spain's leading food critics. The names of the jury will be published shortly.

ASSESSMENT OF THE JURY

The following concepts will be considered when assessing the dishes in order to achieve the points awarded by the jury.

1. Appetising, aesthetic and original visual appearance.
2. Balance in visuals, colour and flavour.
3. Respect for the product, its flavour and colour
4. Correct handling of all the ingredients that compose the dish (temperature, cooking, cutting and presentation).
5. The names of the dishes must express what they really are.
6. Non-edible elements must not be presented on the dishes.
7. Cleanliness in the execution and completion of the test (plate, utensils, machinery and working areas).

RANKING AND ASSESSMENT

Total score: 100 points

- Flavour, aroma and texture: 40 points
- Presentation: 30 points
- Balance of ingredients: 15 points
- Preparation and correct treatment of the product: 15 points

CAUSES FOR DISQUALIFICATION FROM THE COMPETITION

1. Submission of a dish from another chef or an obvious copy.
2. Failure to be on time for the competition.
3. Publication, presentation or dissemination by any means (including social networks) of the dish to compete, its photo, the wording of its recipe or its name.
4. Competitors must use the tableware presented by the competition organisers and may not use any other dish.
5. Inappropriate behaviour, lack of respect for other competitors, members of the organisation or the jury.

KITCHEN ASSISTANTS

Participants may be assisted by a kitchen assistant from the same restaurant where the contestant works, this is neither compulsory nor necessary, but may only carry out the following functions:

- Preparation of equipment, machines and products.
- Cleaning of the work area, utensils and machinery, at the beginning and end of the test.
- Basic handling of the products that compose the recipe (washing and cleaning), the cutting of these products will be the responsibility of the competitor.
- Switching on, switching off, time marking, temperature control and introduction into all types of equipment with which the different parts of the dish to be presented will be made.
- Collaboration in the preparation of sauces or broths (filtering, whisking), however, the assistant should never be involved in preparing the ingredients.
- The assistant will be able to help the contestant when assembling the dish, giving any indications that the latter may indicate, but under no circumstances will the assistant decide how the dish is to be assembled, nor will he/she question or advise the contestant.
- Any member of the jury or the competition organisers may call the assistants' attention to any failure to comply with the rules and expel them from the kitchens if they consider that they are consciously not

complying with them. Ignorance of the rules does not exempt them from compliance.

- The jury and organising team will resolve any doubts that contestants or helpers may have regarding these rules.

Clothing

All contestants will attend the final test wearing the official competition jacket, which will be given to them on the day of the test together with an apron. Assistants must wear their own jacket in a perfectly clean state and will be given an apron which they must wear. Good appearance and proper hygiene are required to take part in the competition.

IMAGE RIGHTS

All contestants must sign a document explaining that they voluntarily transfer the image rights of the filming and photographs taken during the entire period of the competition from registration to its completion with the appointment of the three winners.

The images will be freely used by the company Balfegó Grup for the promotion and dissemination of the Balfegó Red Tuna Gastronomy Contest in any own or external media. This contest will also be filmed in TV program format and will be broadcast on the YouTube Channel Balfegó, other possible TV, audiovisual media or digital media that Balfegó Grup deems appropriate without any restrictions. Balfegó guarantees respect and good faith in the use of the image of the participants. In this agreement the participants accept the conditions of recording this TV program that will require:

1. Recording of a few hours in the contestant's restaurant and outdoors in their city or town of residence.
2. Trip to Tarragona to the Balfegó facilities to film some scenes in the tuna pools, swim with them if the participants wish and see all the work processes involved in preparing the tuna for marketing (depending on the chef's city of origin, this will require a day or two for filming and transfer to Tarragona and return to their destination of origin).
3. The time needed to travel to Madrid and carry out the competition test, which will last a maximum of eight hours.
4. Attendance at the prize-giving ceremony which will take place on the same day as the competition in the afternoon/evening in Madrid.
5. The assignment of the recipe of the two dishes that will compete in the competition.
6. The taking of photographs and video recordings of the competing dishes.

PRIZES

The winners will receive the following prizes:

First Prize:

- Trip for two people to Japan to discover all the gastronomic and cultural richness of Japan, free travel plan (the trip includes airfare and accommodation for six nights for the winner and a fellow chef from the same restaurant).
- 6,000 € in cash to be able to eat in the best restaurants in Japan (optional, this amount is free for the winner to use).
- Balfegó Experience: trip for two people (with transport and accommodation included) to travel to Barcelona and eat at our restaurant Tunateca and to l'Ametlla de Mar (Tarragona) to live the Tuna Tour experience.
- Appearance of the winning recipe with a photograph of the dish, the cook, the recipe and the chef's description together with the best tuna dishes made by the greatest chefs in our country and that is built day by day within the Balfegó website.
- SAKIMARU 350 mm hand-forged knife.
- Publication of a report on the winner describing their professional history and the creation of the winning dishes on the Balfegó website.
- Trophy 'CHEF BALFEGÓ' BALFEGÓ BLUEFIN TUNA GASTRONOMY COMPETITION.
- 1.000 € in Pordamsa products.
- Taittinger Brut Resèrve magnum.
- One year's free subscription to Apicius.
- Travel and accommodation in Madrid to compete in the final.

Second Prize:

- 3,000€ in cash.
- Balfegó Experience: trip for two people (with transport and accommodation included) to travel to Barcelona and eat at our restaurant Tunateca and to l'Ametlla de Mar (Tarragona) to live the Tuna Tour experience.
- Appearance of the winning recipe with a photograph of the dish, the cook, the recipe and the chef's description of the best tuna dishes made by the greatest chefs in our country and that is built day by day within the Balfegó website.
- SAKIMARU 270 mm hand-forged knife.

- Publication of a report on the winner describing their professional history and the creation of the winning dishes on the Balfegó website.
- Trophy 'CHEF BALFEGÓ' BALFEGÓ BLUEFIN TUNA GASTRONOMY COMPETITION.
- 600 € in Pordamsa products.
- Taittinger Brut Resèrve magnum.
- Travel and accommodation in Madrid to compete in the final.

Third Prize:

- 1,000€ in cash.
- Balfegó Experience: trip for two people (with transport and accommodation included) to travel to Barcelona and eat at our restaurant Tunateca and to l'Ametlla de Mar (Tarragona) to live the Tuna Tour experience.
- Appearance of the winning recipe with a photograph of the dish, the chef, the recipe and the chef's description together with the best tuna dishes made by the greatest chefs in our country and which is built day by day on the Balfegó website.
- Kiritsuke knife 210 mm.
- Publication of a report on the winner describing their professional history and the creation of the winning dishes on the Balfegó website.
- Trophy 'CHEF BALFEGÓ' BALFEGÓ BLUEFIN TUNA GASTRONOMY COMPETITION.
- 300 € in Pordamsa products.
- A Taittinger Brut Resèrve magnum.
- Travel and accommodation in Madrid to compete in the final.

Winners of the semi-final:

- 1,000 € in cash.
- Publication of a report on the winner describing their professional history and the creation of the winning dishes on the Balfegó website.
- Audiovisual report.
- Possibility to opt for the other prizes of the international final.
- Travel and accommodation in Madrid.

PRIZE-GIVING CEREMONY

On the same day as the competition, at 20.00h, there will be a grand prize-giving ceremony where the winners will be announced.

The gala will be attended by the great figures of our cuisine, the leading figures of gastronomic journalism and all the protagonists of the world of hospitality and gastronomy. The event will feature a spectacular gastronomic demonstration of Balfegó Bluefin Tuna, which all those invited to the event will be able to taste in harmony with selected great wines. Previous years' ceremonies were the most outstanding events in the gastronomic sector.