



## Press note

THE WORLD'S LEADING TRADE FAIR FOR THE  
BAKING AND CONFECTIONERY INDUSTRY

### Team from China wins “The iba.UIBC.CUP of Bakers”

**Lin Yeqiang and Feng Yingjie from China win “The iba.UIBC.CUP of Bakers 2023”. Teams from 12 countries competed live for the gold medal at this year’s cup at the world’s leading trade fair for the baking and confectionery industry. The winners were announced and celebrated at 5:30 pm on Tuesday 24 October.**

**Munich, 24 October 2023** – Hands dusted in flour, the aroma of fresh dough and a top-level live demonstration: for three whole days, the atmosphere was very tense in the glass show bakeries in hall A4. From 22 to 24 October 2023, the fully equipped bakeries were the venue for “The iba.UIBC.CUP of Bakers”. Working in teams of two, 12 nations took on the great challenge. They included the best bakers from Peru, Japan, France, China, Greece, Germany, Korea, Iceland, Mexico, Brazil, Chile and Italy. The theme for this year’s competition was “The Animal World”, around which contestants had to create breads, small bakery products, party products, Danish pastries, and a baked showpiece. The competition was one of the highlights of iba, not only for the participants and panel of judges but also for visitors, who were able to cheer on their favourites live on site: making creative and edible works of art in a limited amount of time in front of the panel of judges and many visitors – that was the ultimate challenge facing the top teams.

After an intensive preparation period, which began months prior to the trade fair, “The iba.UIBC.CUP of Bakers” was the crowning finale. “I congratulate all the participants for this outstanding achievement. That was craftsmanship of the highest international level! The competition challenges the bakers to use their skills very precisely without getting flustered. Time is short, tension is high. Every step has to be perfect,” said Michael Wippler, President of the Zentralverband des Deutschen Bäckerhandwerks (central association of German bakers). The showpiece was judged in the bakery before being brought to the presentation table. The baked goods were judged in a transparent manner in the iba.FORUM on every competition day.

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The title winners were then announced at the award ceremony in the iba.FORUM at 5:30 pm on Tuesday 24 October. There was great applause when the two winners Lin Yeqiang and Feng Yingjie accepted the coveted award, presented by Michael Wippler and chair of the panel of judges Wolfgang Schäfer. Taking second place were Hwang Seokyong and Han Seokwang from South Korea. Third place went to Nicole and Patrick Mittmann from Germany. The award for “Best Danish pastries” and for the category “Best Bread” also went to Lin Yeqiang and Feng Yingjie from China. Honoured in the “Best Small Bakery Products and Party Products” category were Nicolo Motto and Matteo Manuini from Italy. The prize for best showpiece was won by the German team: Nicole and Patrick Mittmann.

**Participants and countries in alphabetical order:**

**Brazil:** Ana Paula de Jesus Santos, Victor Rosseto Duarte Dantas

**Chile:** Diego Alexis Miranda Fuentes, José Daniel Tapia Orellana

**China:** Lin Yeqiang, Feng Yingjie

**Germany:** Nicole Mittmann, Patrick Mittmann

**France:** Nicolas Callejon, Florian Stephanus

**Greece:** Charilaos Papalitsas, Dimitrios Fragogiannis

**Iceland:** Stefan Petur Bachmann Bjarnason, Finnur Gudberg Ivarsson

**Italy:** Nicolo Motta, Matteo Manuini

**Japan:** Mizuki Matsuyama, Jumpei Kurihara

**Korea:** Hwang Seokyong, Han Seokwang

**Mexico:** Raúl Galván, Diego Suárez

**Peru:** Valerie Tejada Perea, Jaime Salazar Takiri

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**About iba**

iba - The world's leading trade fair for the baking and confectionery industry is held every three years in its usual rotation at Fairground Munich. The trade fair brings together all

the products and technologies that are relevant to bakers and confectioners of all sizes, decision-makers from the bakery and confectionery industries and food retailers. The range of topics includes from raw materials, ingredients and frozen bakery products through production and packaging technology, process optimization and information technology to complete interior design of bakeries, pastry shops or cafés. More than 77,000 trade visitors from around 170 countries came to iba 2018. In total, over 1,300 companies exhibited. The next iba is to be held at Fairground Munich from 22 to 26 October 2023. In order to continuously offer the baking industry a stage, iba will already take place from 18 to 22 May 2025 once again, then at the Fairground Düsseldorf. From 2027 onwards, iba will again be held every three years in autumn at the Fairground Munich.

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