













HANDBOOK OF ULES AND REGULATIONS



Supported by:









www.foodhospitalityindonesia.com







RTD COCKTAIL IN A CAN COMPETITION Handbook of Rules & Regulations

1. Overview and Purpose

This competition is aimed at fostering innovation in the Ready-to-Drink (RTD) beverage industry by challenging participants to create unique, market-ready cocktail products. Competitors will be judged on creativity, flavor profile, and potential business viability, with opportunities to secure investment funding to launch their products.

2. Eligibility Requirements

Age : Participants must be at least 21 years of age.

• **Experience** : Open to both professionals and enthusiasts in the beverage and hospitality industry.

• Team Composition : Solo entries and teams of up to three members are permitted.

• **Product Type** : The product must be an RTD cocktail in a can, ready for direct consumption.

3. Competition Categories

- **Flavor Innovation**: Unconventional or enhanced flavor combinations that provide a memorable tasting experience.
- Business Potential: Scalability, market appeal, and a viable business plan.
- Brand Presentation: Creativity in branding, can design, and product presentation.

4. Competition Phases

- 1) Registration: Participants must submit their entry forms by 20 February 2025.
- 2) **Preliminary Review**: A review panel will shortlist entries based on concept notes and flavor ideas.
- 3) **Live Presentation & Tasting**: Finalists will present their RTD cocktails to judges and investors, followed by tasting and Q&A sessions.
- 4) **Investor Pitch**: Participants will deliver a business pitch to investors, showcasing their product's market potential and growth plan.





5. Competition Rules

Product Specifications:

- 1) Product must be an RTD alcoholic cocktail in a can.
- 2) Alcohol volume must range between 4% and 12%.
- 3) Maximum can size allowed is 355 ml.

Flavor & Ingredients:

- 1) Each product must contain at least one distinctive or innovative ingredient.
- 2) All ingredients must be safe, legally permitted, and properly labeled.

• Packaging & Labeling:

- Cans must have a label that meets standard packaging requirements, including alcohol content and ingredient list.
- 2) Labels should include branding elements, product name, and any relevant legal disclaimers.

Sustainability:

 Participants are encouraged to use sustainable packaging and eco-friendly ingredients, with sustainability factoring into the judging.

6. Judging Criteria

Judging will be conducted in three main categories, with detailed subcategories and a scoring system out of 100 points.

6.1. Creativity & Innovation (30 points)

Unique Flavor Profile : (15 points) Originality in flavor combinations.
 Presentation & Packaging : (10 points) Visual appeal and brand alignment.
 Concept Novelty : (5 points) New approaches to the RTD market.

6.2. Taste & Balance (30 points)

Overall Flavor : (15 points) Balance, taste, and mouthfeel.
 Drinkability : (10 points) Ease and enjoyment of drinking.
 Aftertaste & Finish : (5 points) Pleasant, memorable finish.

6.3. Business Potential & Viability (40 points)

• Market Research & Strategy: (10 points) Evidence of market demand and growth potential.

• Cost Analysis & Pricing : (10 points) Competitiveness of pricing and cost

structure.

• Investor Appeal : (10 points) Persuasiveness of pitch to investors.

 Sustainability & Scalability: (10 points) Considerations for scaling up and ecofriendliness.







7. Presentation Guidelines

- **Tasting Presentation**: Final products should be poured for tasting in small sampling cups for judges.
- Business Pitch:
 - a) Maximum 5 minutes per pitch, followed by a 5-minute Q&A.
 - b) Visual aids are permitted, including slides, handouts, or can samples.
 - c) Participants should discuss market positioning, branding, distribution, and financial projections.

