



#RetoMoringa 2016 Terms and Conditions

1. Time frame: From 1st October to 31st December 2016. In January the winning entry will be chosen. The name of the prize winner will be announced on 15th February 2017.
2. Entry: Open to candidates resident in Spain and Paraguay.
3. Prize: Journey and one week stay in January (first quarter of 2017) with all expenses covered for two people on the, Yguá Farm in Piribebuy, Paraguay. Departure will be from Madrid or Asunción.
4. Choosing the winning recipe: This will be in charge of a jury formed by Rafael Ansón, President of the Ibero-American Academy of Gastronomy; Alejandra Feldman, Food Journalist; María Marte, Chef at Club Allard; Elisa Escorihuela, Nutritionist; and Teresa Valero, Director of Science Information and Promotion at the Spanish Nutrition Foundation. This panel will choose the recipe that best represents the use of the Moringa in cooking, in accordance with global culinary standards: ingredients, taste, originality, nutritional value, presentation, intricacy and naming.
5. Requisites of the recipe:
 - a. Three essential ingredients in each recipe: Moringa oleifera, either in leaf form or powder, the imagination to surprise us and the generosity to share.
 - b. The recipe may be for a first course (an appetiser, snack, or sauce), a second course or a dessert.
 - c. Show or describe in a video lasting less than 2 minutes the ingredients comprising the dish and the steps taken in its preparation and showing the final appearance. The video may be recorded with a mobile device.
 - d. The recipe must not be reproduced from the Internet or any published source.
 - e. The dish must be given a name.
 - f. The same competitor can send a total of three recipes.



6. The video can be spoken and/or the text written in Spanish or English.
7. Send the video of the recipe to the address: retomoringa@yguamoringa.com or by Whatsapp to the telephone +34 608 95 06 41. The contact data of the author of the recipe must be included: full name, contact email and telephone number.
8. The sending of the recipe implies acknowledgement that Moringa Yguá has full authorisation to publish and circulate on the website www.yguamoringa.com and the Yguá360 social networks, likewise by any other means of communication that may be decided by Yguá. By sending the recipe it is assumed the candidate accepts the Terms and Conditions of the competition and Yguá's Policy of Data Protection.
9. **Moringa Challenge** wishes to awaken cooking creativity and to show how simple it is to incorporate Moringa into our daily diet. We would like to share with you this green natural treasure full of healthy properties. Together we are going to discover your capacity to surprise a professional jury.



Yguá Farm, in Piribebuy, Paraguay.