



# KUSTENS MAT

MATHANTVERK

## Open Finnish Championship in Food Craftsmanship 2017 Raseborg 4-6 October 2017

### COMPETITION RULES

The Open Finnish Championship in Food Craftsmanship 2017 is to be held from 4–6 October 2017 in Raseborg on Finland's south coast. The competition is organized by Novia University of Applied Sciences through the Food of the Coast project. The judging of products takes place in Ekenäs on 5 October, and the awards ceremony will take place in Fiskars on 6 October. During the competition, seminars, field trips and other programs that attract and unite enthusiasts in food craftsmanship will be organised. There is also the opportunity to participate in the Slow Food Market in Fiskars on 7–8 October.

**Information and registration:**  
[www.novia.fi/mathantverkfm/en](http://www.novia.fi/mathantverkfm/en)

Through food craftsmanship unique products are created containing rich flavours and distinct identities, where their manufacture takes place through the gentle processing of mainly local produce. Food craftsmanship preserves, develops and reveals local food culture and the wealth of knowledge contained therein.

The rules of the Open Finnish Championship in Food Craftsmanship are largely consistent with the rules of the Swedish Championships. Differences in local traditions, and the general awareness of the Food Craftsmanship concept, mean that details, boundaries and competition classes can be designed in various ways.

The Open Finnish Championship in Food Craftsmanship is arranged for the second time this year. The contest is open to Finnish, Nordic and Baltic participants and all are warmly welcome to Novia in Ekenäs and to Fiskars.

#### ■ PURPOSE OF THE CHAMPIONSHIP

The competition is organised to increase awareness of food craftsmanship and encourage its development. In organising the championship there is a desire to protect and preserve the concept of food craftsmanship and the val-

ues that the term represents. Food artisans are motivated in their work and inspired to develop their businesses and their products. Consumer awareness increases through the competition and the winning products. In the future this will lead to increased awareness and sales.

The competition aims to preserve and develop local food cultures through increased visibility, knowledge, product development, sales and jobs.

#### ■ CONTEST RULES

The Open Finnish Championship in Food Craftsmanship 2017 is open to producers from Finland, other Nordic countries and the Baltic States. The precondition is that the products are processed in an artisanal way, and are based on local or domestic raw materials with known origins. Only products manufactured by companies and which are available for general sale can compete. In cases where several companies are involved in the manufacture of a product, all stages in the product's production should be performed by hand and the product should be jointly entered by the companies involved.

If a class has too few contributions (less than three entries) the competition organisers may decide to merge it with related classes. If a merger is not possible, a written assessment of the products will still be completed by the jury but no prize will be awarded. If necessary, the organisers may limit the number of competition products in a class or divide it into two classes if a natural division is possible.

Entries are assessed as they are submitted, unless otherwise specified in the class definition. In cases where the producer supplies with their entry application more specific requirements regarding the tasting of the product, the request will be communicated to the jury which in turn will determine if these wishes are taken into account or not.

**A company can compete with up to two contributions in each class.**

**All entries will be assessed even if the class in which they are entered is removed from the competition because of too few registered products in that class.**

**Products that do not fit within the criteria of any competition class can not participate.**

**Competition products must satisfy the laws of the countries in which they are produced and sold.**

### 1. LOCALLY SOURCED

The main or character building ingredients must be local or domestic with known origins. Spices or other flavourings should be natural and free of additives, but may be of foreign origin.

### 2. PROCESSING

Processing shall be according to the principles of food craftsmanship, so that it is the human hand and knowledge that control the production process. The use of machines in different production phases will be mainly to avoid physical harm to the producer. A food artisan's production is not automated, but ICT technology may be used in smoking chambers, ovens or similar facilities.

### 3. ADDITIVES AND PROCESSING AIDS

The basic policy is that food additives should not be used in food craftsmanship. By additives we mean all substances assigned an E-number and listed on the national food safety authorities websites (in Finland: [www.evira.fi](http://www.evira.fi), E-number list), and also other substances that contain certain enzymes. All synthetically produced fragrances and colours are prohibited.

Exceptions regarding additives and processing aids: Cases where certain additives are permitted are specified in the relevant class descriptions.

### ■ REGISTRATION

Registration for the Open Finnish Championship in Food Craftsmanship can be completed at the address [novia.fi/mathantverkfm](http://novia.fi/mathantverkfm). The entry fee is €30 per entry until 31 July and €45 per entry after this date. The application deadline is 4 September 2017. If you are not able to apply online please contact the organisers by e-mail: [mathantverk@novia.fi](mailto:mathantverk@novia.fi) or telephone: Jonas Harald +358 (0) 50 548 3400 or Ann-Louise Erlund +358 (0) 44 799 8406

Registration is binding and the fee is charged for all entered and authorised contributions, even if they are ultimately not submitted to the contest.

We do not accept any unauthorised products on site.

All communication in connection with the contest is in Swedish, Finnish and English.

A list of all participating businesses will be published on [novia.fi/mathantverkfm](http://novia.fi/mathantverkfm) two weeks before the competition.

Confirmation of participation will be sent by email after the application deadline and no later than two weeks before the

competition. It is important that the organisers are notified if this confirmation is not received. The invoice is sent separately.

### ■ SUBMITTING YOUR ENTRY

Competition products should be submitted to the competition table at Novia (Raseborgsvägen 9, Ekenäs) on **Wednesday, 4 October between 1 p.m. and 8 p.m.** Contact the organisers in advance if you are unable to submit your entries at this time.

If you do not have the opportunity to come to Ekenäs products can be delivered to the competition; contact the organisers for the delivery address. Mark the box appropriately if a refrigerated product is enclosed. Products are judged in the condition in which they arrive. Consider sending entries with others from your region who will be travelling to the competition.

**Two Products: A Competition Product and an Exhibition Product.** Two of each entered product should be submitted: one without any label (competition product) and one fully labelled (exhibition product).

The competition product should not bear any mark, stamps or other indication of who the producer is, but a loose copy of the product sales label must accompany it. We recommend that the competition product and the loose sales label are enclosed together with the complete exhibition product in a plastic bag. Label the plastic bag with the competition class.

The entire product must be submitted. Cans and bottles should be full and unopened. If the products are very small, several may be submitted for assessment purposes. If the product is oversized, for example large cheeses or meat products, only one need be submitted.

**Keep in mind that the contest concerns food craftsmanship.** For the jury to properly assess quality, the competition product should be complete or sufficiently large. This is important so that the product's overall appearance can be assessed. Too small pieces or slices and vacuum-packed meat products or cheese are difficult to assess in terms of food craftsmanship.

Please note that the **confirmation of participation** must accompany the product when registering at the competition site. **We do not accept unsolicited products on site.**

Contact the organisers in advance if you have any questions regarding the submission of products. Contact details are at the back of this brochure.

### ■ JURY ASSESSMENTS

Competition judging will take place on Thursday October 5 2017 from 10 a.m. to 7 p.m.

Juries consist of both artisanal food experts and laypeople. Each jury is made up of an industry professional jury chairman and a minimum of three members. Jury decisions cannot be appealed.

The task of the juries is to:

- Nominate winners in each competition class. Depending on the number of products in a class, one, two or three winners may be nominated. The remaining products receive equal standing.
- Provide a written review of each competition product. The written review will be shared with the contestants after the competition.

The jury has the right to move a product from one class to another if they consider that it has been submitted to the wrong class. The juries assess products according to category-specific criteria, typically appearance, texture, aroma and flavour, and, in the innovative products category, the level of innovation. Flavour points are valued more highly than other criteria when two products are tied.

If the total scores and flavour scores of two or more products are equal they will be awarded the same place. In the Innovative Food Craftsmanship class the level of innovation is rated as highly as appearance/texture and aroma/flavour together.

The rating system is only an aid in the assessment of products and each jury can internally determine how the assessment should be conducted. Because the distribution of points and judging criteria varies between classes and years direct comparisons are not possible.

### ■ INNOVATIVE FOOD CRAFTSMANSHIP

Innovative Food Craftsmanship is a category for products that are particularly innovative or creative in some aspect. The innovation can be exemplified in the raw materials, processing techniques, flavour combinations, methods of use, the product presentation (appearance or packaging), or anything else that renews and strengthens the position and development of Food Craftsmanship. The same basic rules apply as for other classes. In assessment the level of innovation weighs heaviest, but also appearance/texture and aroma/flavour are scored.

The contest submission should specify the product's innovative features. Maximum one entry per company.

### ■ ASSESSMENT RESULTS

All contest participants will receive a written assessment within four weeks of the competition.

### ■ COMPETITION CATEGORIES 2017 & 2018

- DAIRY PRODUCTS
- CHARCUTERIE PRODUCTS
- FISH PRODUCTS
- BAKERY PRODUCTS
- BERRY AND FRUIT PRODUCTS
- VEGETABLE AND MUSHROOM PRODUCTS
- COLD SAUCES
- SNACKS
- NORDIC BEVERAGES
- INNOVATIVE FOOD CRAFTSMANSHIP

### ■ CATEGORIES AND COMPETITION CLASSES 2017 & 2018

Please note which competition classes will be arranged in 2017 and which will be arranged in 2018.

#### ► DAIRY PRODUCTS

COMP. CLASS	YEAR	DESCRIPTION
Soft white mould cheeses	2017	Soft cheese with a surface of white mould.
Sour cheeses	2017	Produced without the use of rennet. Includes spreadable and spiced cheeses.
Unripened cheeses	2017	Unripened cheeses such as halloumi, feta, buttermilk cheese (coffee cheese, leipäjuusto)etc.
Pressed / hard cheeses	2017 2018	Includes all types of pressed cheeses regardless of their surface.
Flavoured hard cheeses	2017 2018	Smoked or seasoned hard cheese.
Ice cream	2017 2018	Raw materials should be traceable at the farm level. The entire production chain (after pasteurisation) must be within the same company.
Green and blue cheeses	2018	Includes all types of green and blue cheeses regardless of their surface.
Putty cheeses	2018	A soft to semi-hard cheese type washed with saline or B. Linens culture. In cases where white or red mould culture is used, the appearance and taste will typically have a putty character. This category includes cheeses washed with beer or spirits.
Butter	2018	With cream from cow, goat or sheep's milk. Only salt may be added. Raw materials should be traceable at the farm level. The entire production chain (after pasteurisation) must be within the same company. The cream used in production should be separated by the producer themselves.
Soured milk	2018	Yoghurt, sour milk (piimä), filmjök, etc. Raw materials should be traceable at the farm level. The entire production chain (after pasteurisation) must be within the same company.

#### Registration

- Specify if the milk / cream is untreated or pasteurized.
- Specify the origin of raw materials at the farm level for ice cream, butter and soured milk.
- Specify where the product is smoked if not within the registering company.

### Submission

- Specify for how long the cheese has been stored, if applicable.
- Submit whole cheeses or large enough pieces for evaluation.

### Assessment

- The assessment of dairy products varies depending on the type of product.

### Contest rules and exceptions

- The ice cream, butter and soured milk classes require a short processing chain with a lower degree of processing. Because of this, the raw materials are the subject of greater focus during assessment, which requires their origins to be known at the farm level.
- Genetically modified fermentation enzymes are not allowed.
- Wax without colourings may be used.
- Annatto dye is not permitted.
- Smoke or smoke flavoring should be created through natural smoking over embers within the company as part of the manufacturing process or with a local partner. If smoking is performed by a partner it must be mentioned in the product submission.
- Ice cream may contain the following additives: pectin, carrageenan and locust bean gum.

## > CHARCUTERIE PRODUCTS

COMP. CLASS	YEAR	DESCRIPTION
Prepared sausages	2017	Sausages heat treated, for example by hot smoking, in water or steam. Judged cold.
Prepared meats	2017	Whole pieces of meat that are heat treated, for example by hot smoking, in water or steam. Judged cold.
Liver sausage / pasties / paté and other offal-based products	2017	Heat treated products with offal as the main or characteristic raw material ingredient. Terrines or patés should have a characteristic texture. Spreadable or sliceable. Products can be presented as sausages, canned, moulded or otherwise. Judged cold.
Blood-based products	2017	Blood sausage, pölsa, etc.
Fresh sausage	2017 2018	Raw sausage for frying, grilling or boiling. Cooked before judging.
Air dried meat	2018	With or without cold smoking.
Air dried sausage	2018	With or without cold smoking.

### Registration

- Indicate where the product is smoked, if it is not done within the registrating company.

### Submission

- Specify for how long the meat has been air-dried, if applicable.
- Submit whole products or large enough pieces for evaluation.

### Contest rules and exceptions

- Artificial smoke flavourings or the use of condensed and recovered fumes are not accepted. Smoke or smoke flavouring should be created through natural smoking over embers within the company as part of the manufacturing process or with a local partner. If smoking is performed by a partner it must be mentioned in the product submission.
- Sodium nitrite: The maximum residual value, i.e. the maximum quantity in the finished product, is 50 mg / kg. This allows a maximum of 80 mg per kg of raw material (in accordance with the provisions of the EU organic legislation) in the classes of prepared sausage, prepared meat, air-dried sausage and air dried meat. Sodium nitrite is not allowed in the classes of fresh sausages, offal products and blood products.
- Cream used in pasties, paté and liver sausage may not contain carrageenan.
- Added gelatin in pasties, paté and liver sausage is allowed.

## > FISH PRODUCTS

COMP. CLASS	YEAR	DESCRIPTION
Cold smoked fish	2017 2018	Salt or sugar treated fish with any seasoning.
Warm smoked fish	2017 2018	Salt or sugar treated fish with any seasoning.
Minced fish products	2017 2018	Products of mainly ground fish such as patés, burgers, pasties or quenelles.
Pickled fish	2017 2018	A possibly pre-processed fish preserved in a marinade consisting of, for example, vinegar or oil, salt, sugar and spices, or vegetables.
Cured fish	2017 2018	Salt or sugar treated fish with any seasoning.
Fish roe products	2017 2018	Salt or sugar treated fish roe with any seasoning.

### Submission

- The entire product must be submitted. If the fish is filleted or split, however, only one side is required.

### Contest rules and exceptions

- The raw material for products in this category may be shellfish provided that they are locally or domestically sourced with known origins.
- If the supplies of raw materials in the vicinity of the processing location are low or absent, other domestic or Nordic ingredients can be considered 'local'.

- Artificial smoke flavourings or the use of condensed and recovered fumes are not accepted. Smoke or smoke flavouring should be created through natural smoking over embers within the company as part of the manufacturing process or with a local partner. If smoking is performed by a partner it must be mentioned in the product submission.
- Cream used in minced fish products must not contain carrageenan.

## ► BAKERY PRODUCTS

COMP. CLASS	YEAR	DESCRIPTION
Wheat sourdough bread (sourdough only)	2017	Includes bread fermented with the honey salt method, fermentation and wild yeast. Wheat characteristics.
Rye sourdough bread (sourdough only)	2017	Includes bread fermented with the honey salt method, fermentation and wild yeast. Rye characteristics.
Rieska and soft flatbread	2017	A thin, soft, unleavened loaf of bread, may also contain potatoes.
Hard bread	2017	Crispbread and hard unleavened bread.
Other bread	2018	Oat and barley bread, black bread, and special breads such as potato loaf, malt loaf and spiced loaf.
Filled bakery products	2018	Bakery products such as pies or pasties with vegetable or meat fillings. Judged cold.

### Registration

- Describe your cereal raw ingredients, cultural varieties, method of grinding, milling and so on.

### Submission

- Specify day of baking.

### Contest rules and exceptions

- The raw material must be local or domestic with known origins. Flour marked **Hyvää Suomesta – Gott från Finland** or a comparable national mark to guarantee the origin is approved provided that the subsequent conditions are also met.
- No exceptions for additives.
- Alpha-amylase and ascorbic acid in flour are not allowed.
- No chemical raising agent is allowed, for example baking powder, baking soda or potash.
- Margarine is not allowed.

## ► BERRY AND FRUIT PRODUCTS

COMP. CLASS	YEAR	DESCRIPTION
Classic jam	2017 2018	Cooked products of berries / fruit, sugar / honey and optionally water and pectin. Looser consistency than marmalade.
Seasoned jam (other than berry-based)	2017 2018	As classic jam, but with ingredients such as spices, herbs, nuts and the like included in the product or as its main flavour-providing raw material.
Classic marmalade	2017 2018	Cooked products of berries / fruit, sugar / honey and optionally water and pectin.
Seasoned marmalade (other than berry-based)	2017 2018	As classic marmalade, but with ingredients such as spices, herbs, nuts and the like included in the product or as its main flavour-providing raw material.
Classic jelly	2017 2018	Cooked products of berries / fruit, sugar / honey and optionally water and pectin with characteristic consistency.
Seasoned jelly (other than berry-based)	2017 2018	As classic marmalade, but with ingredients such as spices or herbs included in the product or as its main flavour-providing raw material.
Desert sauces	2017 2018	Pourable product of berries / fruit, possibly with vegetables / herbs, sugar / honey, water, pectin and spices. Syrup is included in this class.

### Registration

- Specify whether self-made pectin has been used.
- Specify which specific varieties of berries, fruits or herbs have been used.
- Specify the amount of berries, fruit and herbs used to prepare 1000 g of the finished product.

### Contest rules and exceptions

- Products that are not berry or fruit-based should compete in the classes for seasoned products.
- Pectin, agar and acetic acid may be used in the products.

## ➤ VEGETABLE & MUSHROOM PRODUCTS

COMP. CLASS	YEAR	DESCRIPTION
Pickled vegetables	<b>2017</b>	Pasteurized or boiled vegetables in liquid consisting of, for example, water, vinegar, wine vinegar, salt, sugar and spices.
Pickled mushrooms	<b>2017</b> <b>2018</b>	Mushrooms in liquid consisting of, for example, water, vinegar, wine vinegar, salt, sugar and spices.
Lacto-fermented vegetables	<b>2018</b>	Fermented products with whole or chopped vegetables in liquid or their own juice.

### Registration

- Specify whether specific varieties of vegetables and mushrooms have been used in the products
- Enter the amount of vegetables or mushrooms used to prepare 1000 g of the finished product.

## ➤ COLD CONDIMENTS AND SAUCES

COMP. CLASS	YEAR	DESCRIPTION
Dressings	<b>2017</b> <b>2018</b>	Pourable products with a base of, for example, water, oil, juice, milk, eggs, with, for example, vinegar, salt, sugar, honey, pectin or spices.
Chutney	<b>2017</b> <b>2018</b>	Cooked products of berries / fruit / vegetables. May contain sugar, salt, honey, vinegar or spices.
Spiced sauces	<b>2017</b> <b>2018</b>	Seasoned sauces, for example, ketchup, chilli sauces or pesto, containing sugar, salt, honey, vinegar or spices.
Mustard products	<b>2017</b> <b>2018</b>	Products which are distinguished by the use of fine or coarse ground mustard seeds. May contain water, oil, sugar, salt, honey, eggs, dairy products, vinegar and seasoning with spices, herbs, fruits and other natural ingredients.
Natural oils	<b>2017</b> <b>2018</b>	Cold pressed oil derived from different types of seeds.
Flavoured oils	<b>2017</b> <b>2018</b>	Cold-pressed oil with locally produced spices and seasoning.

### Registration

- Specify specific varieties of ingredients used.

### Contest rules and exceptions

- Please note that the main raw materials such as seeds, herbs, fruits and vegetables should be locally or nationally grown with known origin.

## ➤ SNACKS

COMP. CLASS	YEAR	DESCRIPTION
Snacks	<b>2017</b> <b>2018</b>	Vegetable or meat snack products made from locally-sourced ingredients.

### Registration

- Specify specific varieties of ingredients used
- Describe the manufacturing process

## ➤ NORDIC BEVERAGES

COMP. CLASS	YEAR	DESCRIPTION
NON-ALCOHOLIC DRINKS		
Juices and musts	<b>2017</b> <b>2018</b>	Pasteurized / boiled product of berries or fruit. May also contain sugar / honey and water. Ready to drink or diluted with cold water according to instructions.
Carbonated drinks	<b>2017</b> <b>2018</b>	Ready to drink carbonated beverages with natural flavours of berries, fruits, flowers or herbs. May also contain sugar / honey and water.
Other beverages (non-alcoholic)	<b>2017</b> <b>2018</b>	Pasteurised / boiled products with the natural flavours of berries, fruit, flowers or herbs. May also contain sugar / honey and water. Spiced juices and nectars are included in this category. Ready to drink or diluted with cold water according to instructions.
Mulled wine (non-alcoholic)	<b>2017</b>	Pasteurised / boiled product with spices. Judged warm unless otherwise specified.

COMP. CLASS	YEAR	DESCRIPTION
ALCOHOLIC DRINKS		
Light food wines	2017	Clear or coloured beverages based on grapes, berries or fruit with an alcohol content higher than 8.5%. The wine is judged as a beverage and has a light / fresh / soft / sour / mild character regardless of colour and raw materials.
Heavy food wines	2017	Clear or coloured beverages based on grapes, berries or fruit with an alcohol content higher than 8.5%. The wine is judged as a beverage and has a rich / sturdy / substantial / tannic character regardless of colour and raw materials.
Dessert or fine wines	2017	Semi-sweet or sweet beverages with an alcohol content higher than 8.5% that are fit to be enjoyed with dessert, as dessert, or as a stand-alone delicacy. Based on grapes, berries or fruit.
Liqueurs	2017	Sweet spirit drink with an alcohol content of at least 15% produced through flavouring alcohol with natural flavours and sweetened. The entire manufacturing process, including the preparation of natural flavour extracts, should be performed within the company. The ethanol used must be produced domestically and distilled using domestic raw materials.
Sparkling wine (natural or aerated)	2018	Sparkling or carbonated beverages with an alcohol content of more than 8.5% based on grapes, berries or fruit.
Sparkling wine (méthode classique)	2018	Sparkling beverage produced according to the classic Champagne method, based on grape, berry or fruit and with an alcohol content of more than 8.5%.
Genuine cider	2018	Still or sparkling beverages where the liquid raw material is composed of 100% natural fruit or berry juice before fermentation. Water may be added to regulate alcohol, however, so that the final juice content is at least 90%. Artificial carbon dioxide must not be added. The final alcohol content should not exceed 8.5%.
Other fermented beverages	2018	Fermented beverages not berry or fruit based, such as beer, sahti, mead and herbal drinks, with an alcohol content of no more than 8.5%. Please note that all material must be local / domestic, with the exception of yeast and sugar. Beer must be made with the domestic malt and hops. Sahti must be produced in compliance with the EU's name protection. Mead shall be sweetened with honey. Alcohol content not exceeding 8.5%.

### Registration

- Specify the dilution ratio by which the product must be diluted (for juice, mulled wine, etc.)
- Specify the juice content in %, or specify the amount of berries, fruit and herbal ingredients used to prepare 1000 g of finished product.
- Specify the recommended temperature for the judging of the product.
- For alcoholic beverages specify the amount of alcohol present.

### Submission

- Ready-to-drink products in small bottles require the submission of several bottles for assessment. Please supply at least 0.66 litres of drinkable product.

### Assessment

- Products are assessed properly according to the producer's directions or the type of product.
- The products are diluted as directed, but the jury may also test other dilution ratios.

### Contest rules and exceptions

- Flavouring ingredients are grapes, berries, fruit, cereal, plant parts and plant juices that are 100% local or domestic. Exempted from this stipulation are spices that are traditionally used in a particular type of drink and not available locally, such as cinnamon in mulled wine.
- Artificial flavours and colours are not allowed.
- The use of enzymes for the extraction of juice from berries and fruit pulp is allowed.
- The characteristics of beverages should only be derived from natural ingredients and flavours arising naturally during cooking, fermentation or storage. Concentrating or reducing raw materials by heat or cooling is permitted as part of the manufacturing process.

### Alcoholic beverages:

- The alcohol content of beverages must have arisen solely by fermentation, except for entries in the Liqueur class.
- Ethanol used in the manufacture of liqueur shall be domestic and distilled using domestic raw materials.
- Chaptalisation (adding sugar before fermentation) and after-fermentation sweetening according to the Süßreserve method is allowed unless otherwise indicated.
- Drinks must be produced and licensed in accordance with the legislation of their
- country of origin.
- The sulphur dioxide content must not be more than 200 mg per litre.
- Sorbic acid content must not be more than 200 mg per litre.
- Ascorbic acid content must not be more than 150 mg per litre.
- In the regulation of the acidic content only citric, tartaric, malic or lactic acid may be used.
- Benzoic acid is prohibited.
- Clarification agents may be used in accordance with good manufacturing practices.
- Potassium sorbate may be added taking into account the sorbic acid content.
- Other preservatives are not allowed.
- Products will be entered into categories based on their

adherence to the category criteria, not the product's trade name.\* In cases where the boundary between two classes is based solely on organoleptic properties, the contestant can choose in which class the drink will compete, for example, food wine or dessert wine. The jury has the right to change competition class if they consider that the product has been submitted to the wrong class.

\* The names of alcoholic beverages, raw materials, manufacturing processes, etc., are surrounded by extensive regulations that differ between the Nordic countries and within the EU. Competition classes in this category have been made as simple and inclusive as possible with descriptions based on the use and character of the beverage rather than the limitations of the raw materials or trade names. Beverages based on Nordic ingredients have high potential. Our goal is to contribute to the development of high-quality handcrafted beverages based on Nordic ingredients.

Examples of different use of names: The criteria to apply the appellation **gårdsvin** ('estate wines') in Finland is specified in legislation, but it has a different meaning than the same term in other countries. **Is cider** cannot be called a cider in some countries due to its high alcohol content and is by nature a dessert wine. **Apfelwein** is a cider and Barley Wine is a strong beer despite its trade name.

## ► INNOVATIVE FOOD CRAFTSMANSHIP

COMP. CLASS	YEAR	DESCRIPTION
Innovative food craftsmanship	<b>2017</b> <b>2018</b>	An innovative product that is creative and original in any aspect. The same basic rules apply here as in other classes, but in assessment the level of innovation is considered most important. Appearance / texture and flavour / aroma are also judged.  The product should be of such a character that it cannot be entered into any other category. The competition entry should specify the innovative features of the product. Maximum one entry per business



# Kustens mat

## MATHANTVERK

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Organisation of the next Finnish Championships in Food Championships will commence March 21–23 2018.