



PRESS RELEASE 5.7.2017

Baltic and Nordic participants welcome to the Finnish Championships in Food Craftsmanship

The open Finnish Championships in Food Craftsmanship is organised 4-6.10.2017 in Raseborg, southern Finland. The competition, held for the second time, is this year open to Baltic and Nordic participants. The registration period for the competition is 15.5.2017-4.9.2017.

"The countries around the Baltic Sea have historically been important to each other. They have traded and shared both food and food culture while still having their own distinctive characters. The Baltic and Nordic countries have a lot to offer with regard to food craftsmanship and we hope that we will be able to attract participants to the competition," says project manager **Ann-Louise Erlund**.

There are three days of interesting programs and opportunities for food producers and other actors to meet and exchange experiences and knowledge about artisanal food processing.

"This year we have ten different competition categories and over 40 classes," says **Jonas Harald**, a member of the Competition Council responsible for classes and regulations. "There are many classes to choose from, but it is important that the entries comply with the regulations. The use of additives is strongly restricted and raw materials must be local or domestic with known origins. We look forward to authentic and innovative food products."

The competition offers an opportunity to get product feedback. Participants compete in ten different categories: dairy products, charcuterie products, fish products, bakery products, berries and fruit products, vegetable and mushroom products, cold sauces, snacks, Nordic beverages and innovative food products. Ten juries assess the appearance, texture, taste and aroma of the entries. The assessment is constructive and helps food producers to develop their products.

In connection with the competition, lectures, company visits and workshops are organised, which are open to all interested parties. The sausage expert Kenneth Löfberg from Raseborg will run a sausage stuffing workshop. Martin Ragnar, researcher and author from Sweden, talks about creating value in food craftsmanship. Annika Michelson, Associate Professor of Genetic Diversity and leader of Maadjas - Estonia's association for native plants and breeds - talks about native plants and why it pays to invest in older varieties.

After the competition itself, there is a great opportunity for both competitors and visitors to participate in the Slow Food market, which is organised 7-8.10.2017 in nearby Fiskars.

What is food craftsmanship?

Food craftsmanship is a concept developed by Eldrimner, a national food craftsmanship centre in Östersund, Sweden, where food culture has been studied for a long time. In food craftsmanship, unique products with rich tastes, high standards and clear identities are created. The products are mainly made from local produce, which is carefully processed, on a small scale, on farms or in the company's own premises. Characteristic of food craftsmanship products is that the human hand and knowledge are essential parts of the entire production chain. Food craftsmanship combines old traditions with contemporary innovations.

Further information: <https://www.novia.fi/mathantverkfm/en/>

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