



# Mathantverk FM 2021 ÅLAND

**Open Finnish Championship in  
Finnish Food Craftmanship 2021  
Åland 7-9 october 2021**

**Do you manufacture food products from local produce, and  
without synthetic flavours, preservatives or colouring?**

**Would you like to get feedback on your product's taste and  
other characteristics? Check the competition classes and  
regulations for the Open Finnish Championship in Food  
Craftmanship 2021 and register your product for the  
competition by 19 of September 2021!**

## Competition rules

The Open Finnish Championship in Food Craftmanship 2021 is to be held from 7-9 October 2021 in Mariehamn at Åland islands. The competition is organized by Åland University of Applied Sciences in collaboration with Ålands yrkes-gymnasium, Ålands landsbygdsutveckling, the association Mathantverkare på Åland r.f. and the association Mathantverk i Finland r.f. The judging of the products takes place in Mariehamn on October 8 and the award ceremony is arranged the next day. During the competition other programs that attract and unite enthusiasts in food craftmanship will be organised.

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

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

The association Finnish Artisan Food Association (Mathantverk i Finland r.f.) owns the regulations for the open Finnish Championship in Food Craftmanship. The association is responsible for the rules and that the competition is held.

The Open Finnish Championship in Food Craftmanship is arranged for the sixth time this year. The Competition is open to Finnish, Nordic and Baltic participants and all are warmly welcome to Åland!

## PURPOSE OF THE CHAMPIONSHIP

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

## COMPETITION RULES

The Open Finnish Championship in Food Craftmanship 2021 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 take part in the competition. 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 companies involved should jointly enter the product.

Food crafts create unique products with rich taste, high quality and clear identity. These are made from mainly local raw materials that are processed carefully, on a small scale and often on your own farm. The hallmark of food crafts is that human hands and know-how are part of the entire production chain. This provides healthy products without unnecessary additives, products that can be traced to their origin. The food craft highlights food with tradition, further develops the methods and creates innovative products.

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, the jury will still complete a written assessment of the products 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.

**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 cannot 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. In case of organic products, also foreign organic sugar is accepted.

### 2. PROCESSING

Processing shall be according to the principles of food craftmanship, 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. These can also be limited by the competition category and class descriptions.

### 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.ruokavirasto.fi](http://www.ruokavirasto.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 and those are specified in the relevant class descriptions. Only additives made from natural ingredients can be accepted and the origin of those additives must be known.

### REGISTRATION

Registration for the Open Finnish Championship in Food Craftmanship can be completed at the address [mathantverkfmm.fi](http://mathantverkfmm.fi). **The entry fee is €45 per entry** (36,29€ + VAT). The application deadline is **19 September 2021**. If you don't have the opportunity to register on the website, please contact the organisers by e-mail: [fm@mathantverkarna.fi](mailto:fm@mathantverkarna.fi) or telephone: Eija Lamsijärvi +358 (0)400 566 739 or Åsa Kronhed-Sogn, +358 (0)457 345 4108.

Complete all fields on the registration form. The more information you provide about your product's raw materials, manufacturing methods and usage, the better the jury can judge your product!

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

#### We do not accept any unannounced products on site.

All communication in connection with the Competition is in Swedish and Finnish (English as needed). A list of all participating businesses will be published on [mathantverkfmm.fi](http://mathantverkfmm.fi) 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 be notified if this confirmation is not received. The invoice will be sent separately.

### SUBMITTING YOUR ENTRY

Competition products should be submitted to the competition table at Ålands yrkesgymnasium, Strandgatan 1, on **Thursday, October 7 between 12 p.m. and 6 p.m.** Contact the organisers in advance if you are unable to submit your entries at this time.

If you don't have the opportunity to come to Mariehamn, products may 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). If you have any questions in this regard - contact the competition council.

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 products 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 needs to be submitted.

**Keep in mind that the Competition 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.

#### We do not accept any unannounced products on site.

You may also submit other written promotional material that the competition organiser may use for marketing purposes after the competition.

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 Friday October 8 2021 from 8.30 a.m. to 5 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 Competitionants 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 Craftmanship 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 CRAFTMANSHIP

Innovative Food Craftmanship 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 Craftmanship. 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 Competition submission should specify the product's innovative features.

## ASSESSMENT RESULTS

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

## COMPETITION CATEGORIES 2021

- ❖ DAIRY PRODUCTS
- ❖ CHARCUTERIE PRODUCTS
- ❖ FISH PRODUCTS
- ❖ BAKERY PRODUCTS
- ❖ BERRY-, FRUIT- AND VEGETABLE PROCESSING
- ❖ SNACKS (Salt)
- ❖ NORDIC BEVERAGES (non-alcoholic drinks)
- ❖ INNOVATIVE FOOD CRAFTMANSHIP

## COMPETITION CLASSES 2021

### DAIRY PRODUCTS

COMPETITION CLASS	YEAR	DESCRIPTIONS
Pressed / hard cheeses	2021	Includes all types of pressed cheeses regardless of their surface. Also pressed cheese that is smoked or spiced.
White mold cheeses	2021	Soft cheeses with white mold surface.
Green and blue cheeses	2021	Includes all types of green and blue cheeses regardless of their surface.
Other cheeses	2021	For example, spicy cheese, unleavened cream cheese or smoked cheese. This also includes mozzarella cheeses and salad cheeses that are vacuum-packed or in brine. This also includes matured cheese, including spreadable cheese and cheese with spices. Also salad cheese,

		oil-marinated cheese. With a sufficient number of registered products of each variety, the class is divided into two: Fresh matured cheese and ripened aged matured cheese.
Non-matures cheeses	2021	Non-matured cheeses (cream cheeses, "kotijuustot"/ buttermilk curdled cheeses, also cooked cheeses as "leipäjuusto", or cheeses made with eggs etc.
Cheese Steak	2021	Cheese intended for frying. Contains only milk, acid culture, salt, rennet and any seasoning.
Putty cheeses	2021	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.
Soured milk	2021	Yoghurt, sour milk (piimä), filmjölök, etc.

### Registration

- Specify if the milk / cream is untreated or pasteurized.
- 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.

### Competition rules and exceptions

- Milk must be non-homogenized and fat must be non standardized, in this case milk can also come via dairy. Milk must be 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.

- Genetically modified fermentation enzymes are not allowed.
- Wax without colourings may be used.
- Annatto (roucou eller Bixa orellana) is allowed (plant based).
- 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.

### CHARCUTERIE PRODUCTS

COMPETITION CLASS	YEAR	DESCRIPTIONS
Fresh sausage	2021	Raw sausage for frying, grilling or boiling. Cooked before judging.
Air dried meat	2021	With or without cold smoking.
Air dried sausage	2021	With or without cold smoking.
Prepared meat	2021	Includes also warm smoking. Assessed cold.
Prepared sausage	2021	Includes also warm smoking. Assessed cold.

### Registration

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

### Submission

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

### Competition 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.

## FISH PRODUCTS

COMPETITION CLASS	YEAR	DESCRIPTIONS
Cold smoked fish	2021	Salt or sugar treated fish with any seasoning.
Warm smoked fish	2021	Salt or sugar treated fish with any seasoning.
Minced fish Products (cooked)	2021	Cooked products of mainly ground fish such as patés, burgers, pasties or quenelles.
Pickled fish	2021	A possibly preprocessed fish preserved in a marinade consisting of, for example, vinegar or oil, salt, sugar and spices, or vegetables.
Lightly salted fish	2021	Salt or sugar treated fish with any seasoning.
Fish roe products	2021	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.

### Competition 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.
- 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.
- If the supplies of raw materials in the vicinity of the processing location are low or absent, other domestic ingredients can be considered 'local'.
- Cream used in Minced fish products must not contain carrageenan.

## BAKERY PRODUCTS

COMPETITION CLASS	YEAR	DESCRIPTIONS
Archipelago Bread / Skärgårdsbröd	2021	Dark and/or spicy loaves of the type malt loaf, archipelago loaf, black bread or spice loaf.

Sourdough bread with cultured cereals	2021	The bread is baked from only cultured cereals / country varieties, water and salt. Cultured cereals include e.g. Buckwheat flour, single grain, spelled and rye flour. Should be without yeast, seasoning or sweetening.
Wheat sourdough bread	2021	Wheat sourdough bread baked with sourdough, by fermentation or wild yeast. No industrial yeast used.
Rye sourdough bread	2021	Rye sourdough bread (at least 50% rye) baked with sourdough, by fermentation or wild yeast. No industrial yeast used.
Hardbread (e.g. Crispbread)	2021	Hardbread and crackers type of bread. Main or the flavorgiving ingredient has to be domestic.
Wheat-based traditional bread	2021	E.g. Yeast bread / "hiivaleipä", "hemvete"

### Registration

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

### Submission

- Specify the day of baking.

### Competition 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-, FRUIT- AND VEGETABLE PROCESSING

COMPETITION CLASS	YEAR	DESCRIPTIONS
Classic jam	2021	Cooked products of berries/fruit, sugar/honey and optionally water and pectin. Looser consistency than marmalade.
Seasoned jam	2021	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	2021	Cooked products of berries/fruit, sugar/honey and optionally water and pectin. Product with characteristic consistency.
Seasoned marmalade (also other than berry based)	2021	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	2021	Cooked products of berries/fruit, sugar/honey and optionally water and pectin. Product with characteristic consistency.
Seasoned jelly (also plant-based)	2021	As classic jelly, but with ingredients such as spices or herbs included in the product or as its main flavour-providing raw material.
Lacto-fermented vegetables	2021	Fermented products with whole or chopped vegetables in a syrup or their own juices, with or without spices. Lacto fermented berries / fruits also compete in this class.
Chutney	2021	Boiled aromatic or seasoned products with the consistency of marmalade or jam, to be combined with hot dishes. Typical ingredients are berries, fruits or vegetables

		combined with sugar, salt, honey, vinegar, and spices.
Spiced sauces	2021	Seasoned sauces of e.g. mustard, ketchup, chilli or pesto type. May contain sugar, salt, honey, vinegar and spices.
Oils	2021	Cold-pressed oil, natural or flavored with locally produced spices and flavorings.

### 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, herbs and vegetables used to prepare 1 000 g of the finished product.

### Competition 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.
- Please note that the main raw materials such as seeds, herbs, fruits and vegetables should be locally or nationally grown with known origin.
- Flavored honey is not a sauce, nor can honey be the main ingredient in a sauce.
- In mustard products, the mustard must be domestic.

## SNACKS (Salt)

COMPETITION CLASS	YEAR	DESCRIPTIONS
Snacks	2021	Salty, vegetable or meat snack products made from locally produced ingredients.

### Registration

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

## NORDIC BEVERAGES (non-alcoholic drinks)

COMPETITION CLASS	YEAR	DESCRIPTIONS
Juices	2021	Pasteurized/boiled product of raw juice or extracts from berries/fruit/flowers/leaves/ herbal raw materials. May also contain sugar/honey and any water. Ready to drink or diluted with cold water according to instructions.
Musts	2021	Pasteurized drink of only pressed apple or pear. Can be unfiltered or filtered. Antioxidant substances or clarifiers must not be used.
Mulled wine	2021	Pasteurized/boiled product. Ready to drink or diluted with water according to the instructions. Assessed warm.
Other beverages (non-alcoholic)	2021	Pasteurized/cooked product with natural taste of berries, fruits, flowers or herbs, also products of sap, spruce shoots or currant leaves. May also contain sugar/honey and water. Spicy juices and nectar are included in this category. Ready to drink or diluted with cold water according to instructions.

### 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 1 000 g of finished product.
- Specify the recommended temperature for the judging of the product.

### Inlämning

- 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 diluted as directed, but the jury may also test other dilution ratios.

### Competition 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 permitted, but the use should be declared.
- 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.

## INNOVATIVE FOOD CRAFTSMANSHIP

COMPETITION CLASS	YEAR	DESCRIPTIONS
Innovative Food Craftmanship	2021	<p>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.</p> <p>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.</p> <p>Within the class Innovative food crafts, products that are creative and innovative from any aspect can compete. It can be about raw materials, processing methods, flavor combinations, method of use, the product's presentation (appearance or packaging), or something else that renews and strengthens the position and development of the food craft.</p>

### COMPETITION COUNCIL

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