



Culinary Heritage Awards Category Snacks

The winners in the Culinary Heritage Awards snacks category have met the highest standards of achievement with meticulously sourced, high-quality ingredients that have been thoughtfully prepared with the right snacking moment in mind. We consider these snacks the tastiest items to grab between meals! Whether it be through the crisp texture of a cracker or the unique flavor combination of a granola, snacks celebrate a diversity of flavor profiles and textures.

Standards

In order to be eligible for a Culinary Heritage Award, snacks entries must meet the following standards:

- Made in the producers region and produced with traditional methods and/or by traditional recipes.
- Made with a balanced objective of local, organic and highest-quality.*
- Made with transparency in supply chain.**
- Free of high fructose corn syrup, palm oil and artificial ingredients, including colors, flavors and preservatives.
- Made with rBGH-free milk, where milk is used.
- Made with flours
 - That have not been bleached or bromated
 - Grown without the use of synthetic herbicides, pesticides, fungicides or fertilizers.***
- Free of genetically modified ingredients.
- Made with spices that are certified organic, Fair Trade, or traceable to the farm level.*
- Must include more than one ingredient or be created in such a way that an agricultural product has been transformed into a value-added snack. If product entered is a single ingredient transformed to a value-added snack, single ingredient must be grown without the use of synthetic herbicides, pesticides, fungicides or fertilizers.****
- Made by a producer that is an upstanding member of the Culinary Heritage community, committed to traditions, equity, inclusion, and justice in all levels of their business.

*Ingredients that make up less than 2% of the product (such as spices, sugar, or lemon juice) may be sourced from farther afield, or from a larger distributor.

**That is, an earnest attempt is made to verify the origin and production methods of the ingredient. If made with ingredients that are not grown domestically, a farm-direct or certified organic source has been sought and documentation of this search, including notes on calling distributors, is provided.

***Grains made grown with minimal synthetic inputs using IPM will be reviewed on a case-by-case basis, taking into account the type of crop and region of growth.

****Ingredients grown with minimal synthetic inputs using Integrated Pest management practices will be evaluated on a case by case basis.

Subcategories

Additionally, snacks must fit in one of the following subcategories:

- **Cookies & Baked Goods (brownies, shortbread, macarons)**
- **Jerky**
- **Dehydrated Fruit**
- **Popcorn**(must be pre-popped)
- **Granola**
- **Chips**(e.g., corn, potato, veggie)
- **Crackers & Crisps**(excludes graham crackers or other sweet cookie-like crackers)
- **Bars & Balls**(e.g., granola, protein, energy)
- **Hard Pretzels**
- **Snack Mixes**(e.g., trail, nut, seed, or party!)
- **Puffs**(e.g., cheese, quinoa, rice, veggie)