



Culinary Heritage Awards Category Charcuterie

Good charcuterie is made by hand in a traditional way with meat from animals that were raised without hormones and provided with feed that is free of animal by-products.

Standards

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

- Made in the producers region and produced with traditional methods and/or traditional recipes.
- Preferably handcrafted.
- Free of artificial ingredients, including colors, flavors and preservatives.**
- Made with ingredients that are sourced with a balanced objective of local, organic and highest quality.
- If made with additional animal products (dairy, eggs), they adhere to the same animal husbandry standards as meat ingredients.
- If made with non-animal ingredients, they are traceable, non-GMO and grown without the use of synthetic herbicides, pesticides, fungicides or fertilizers.***
- Made with respect and fair compensation for everyone working at the ranch, in the slaughterhouse and in the kitchen.
- Made by a producer that is an upstanding member of the Culinary Heritage community, committed to equity, inclusion, and justice in all levels of their business.

Made with meat from animals raised:

- Using good animal husbandry.****
 - Out of confinement that restricts natural species-specific behaviors.
 - With plenty of access to the outdoors, including access to pasture and natural vegetation.
 - Without gestation crates.
 - Without hormones.
 - Without sub-therapeutic antibiotics.
 - Without feed containing animal by-products.*****
 - With concern and mindfulness for slaughterhouse practices.****
 - Butchered in a state, county or USDA-approved facility.
- **Nitrates and nitrites are allowed.
- ***If less than 2% of ingredients in the product do not meet this stipulation, the entry will not be disqualified.
- ****Evaluates "good animal husbandry" on a case by case basis and looks for international standards.
- ***** We encourage all producers to seek out GM-free feed wherever possible, and to discuss its desirability with their suppliers where it is not yet available. We realize that access to GM-free feed varies heavily and therefore do not yet require it for entry in the Culinary Heritage Awards.

Subcategories

Additionally, charcuterie entries must fit within one of the following subcategories:

- Bacon
- Dry Cured
- Smoked
- Paté/Terrine
- Sausages
- Wild Game