

More than 60 companies with over 120 products aim for the Finnish Championship in Food Craftmanship in Jyväskylä

More than 60 companies with over 120 products have registered to the Food Craftmanship FC 2019 in Jyväskylä. There are also some companies from Estonia and Latvia.

- We are glad that there are participants from all over the Finland. Also from Central Finland, there are a record number of products, tells Eija Lamsijärvi, director of operations of the competition and the member of board of the Finnish Artisanal Food Association.
- All of these products have been verified that artisan food is made from local ingredients without synthetic aromas or preservatives and colourings. In addition, it has been ensured that the author's hand and skills are visible throughout the production chain, Lamsijärvi continues.

Products will be judged at the JAMK campus Dynamo in Lutakko (Piippukatu 2) on Saturday 8am–2pm. It is possible to follow jury working through the class wall in the lobby or via live streaming. Authoritative jury consists of wide range of stakeholders as artisan food professionals, chefs, members from the fields of tourism and catering and market, developers, media and the Ministry of Agriculture and Forestry of Finland. There are also jury members from Sweden and Germany.

The prizes will be awarded at the Gala Dinner in Restaurant Priimus (Taulumäentie 45, 40200 Jyväskylä) on Saturday evening 7:30pm. **Media representatives are warmly welcome to the Gala Dinner.**

The winning products are on display at Wemmi autumn market in Jyväskylä Paviljonki on Sunday 15th of September 10am–4pm. Information about participating companies and jury has been published at the website.

- In addition to competition, Food Craftmanship FC 2019 event is a super weekend for the people who love local food. There will be high-class seminars, exhibition of the international products, presentations of artisan food products and entrepreneurships, networking event for food industry actors aka Nerds table, Wild herbs workshop and glorious Award Ceremony and Gala Dinner with local food menu. During the weekend, there are also traditional Wemmi autumn market in Lutakko and the national Osta tilalta! and Makumatka maalle day on Saturday 14th of September, says the competition director, project manager Leena Pölkki from School of Business of JAMK University of Applied Sciences.

In seminars, there are interesting speeches from artisan food companies like Saloniemen Juustola and Öfvergårds. Jukka-Pekka Inkinen from MarketWise project/Fennopromo tells about how artisan manufactures make worldwide and Henri Lybäck from Laurea University of Applied Sciences tells about the use of wild herbs in artisan food. Seminar programme

<https://www.artesaaniruoka2019.fi/en/programme/seminar-programme-2019>

There is also possibility to familiarize with artisan food entrepreneurship and local food chain in Central Finland at the meeting place in Jyväskylä Paviljonki main lobby in Wemmi autumn market on Saturday 14th of September 10am–5pm and on Sunday 15th of September 10am–4pm.

Further information:

www.artesaaniruoka2019.fi/en/

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Finnish Championships in Food Craftmanship 2019 will be held in Jyväskylä, Central Finland on 13–14 of September 2019. The competition is organized by JAMK University of Applied Sciences/Coordination and Communication Project for the Local Food Chains in Central Finland 2 in cooperation with the Finnish Artisanal Food Association and the Ministry of Agriculture and Forestry. The project is funded by The Centre for Economic Development, Transport and the Environment of Central Finland through the European Agricultural Fund for Rural Development. The seminar is funded by the Ministry of Agriculture and Forestry of Finland.