

# Artisan Category Application Guidelines



## \* Application Requirements \*

### Requirements for Applicants

- Must be engaged in the business of manufacturing marmalade.
- The product must be manufactured using the open pan method.
- Must comply with the standards outlined in the Food Labeling Law and other laws and regulations pertaining to food labeling.
- The applicant must not be involved in the convention's operation, such as sponsorship, cooperation, or judging.

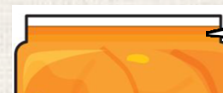
### Requirements for the Submitted Product

※See illustration

- Make sure to use sterilized jars (in principle, new and unused ones), and deaerate and sterilize the product after bottling.



- The product must be made from citrus fruits, and the peels must be visible to the naked eye.
- The addition of dairy and soybean products (soymilk, miso, etc.) is not allowed.
- The jar capacity must be between **110g and 200g.** (Approximate jar size: height 10cm, width 5cm)



Please fill in so much that no gap is visible when the lid is closed.  
※Please note that the volume of the product will decrease slightly when cooled.

### Further

- There is no limit on the number of entries, and it is possible to apply for multiple categories. However, please refrain from entry the exact same product multiple times.
- Submitted products may be displayed or used in various media, such as photographs and pamphlets.

### 【For safer and more secure consumption by our customers】

Although there is no limit on the sugar content of marmalade in this contest, it is crucial to ensure that the product will last for a long time in order for customers to enjoy it safely and with peace of mind. For this reason, there are two critical points to keep in mind: (1) the appropriate sugar content and (2) the temperature at the time of bottling. To ensure shelf-life, (1) the sugar content should be at least 50 ° Bx, and (2) the temperature at the time of filling the jars should be at least 80 °C.  
\*This guideline is intended to maintain quality and is not a criterion for judging.

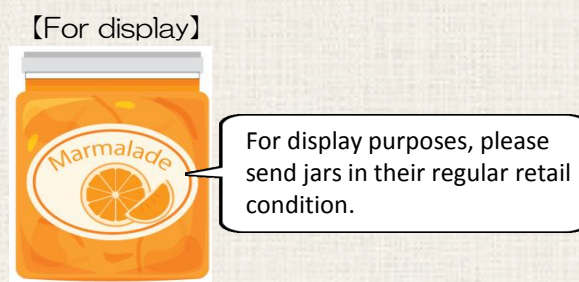
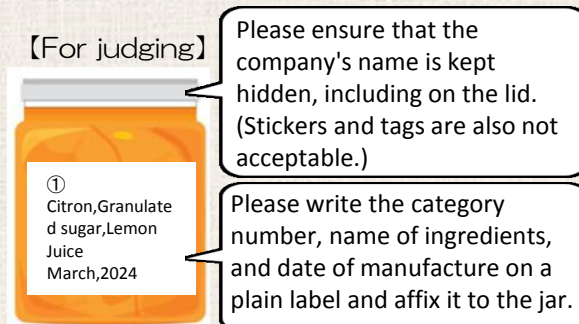
## \* How to apply \*

- Please pay **the entry fee (4,000 yen for the first entry and 3,000 yen for the second and subsequent entries)** and send **two jars** of your entry along with the completed application form to the address below. (You are responsible for the shipping fees.)

※The entry fee will be used to cover the administrative costs of the competition.

- One of the two jars must be labeled with the category number, name of ingredients, and date of manufacture on a plain label and attached to the jar for judging. The company name, etc. must not be identified on the label, including the lid.

- The other jar should be sent in its normal retail condition for display purposes.



- Entries must be filled into clear glass jars and carefully packaged to prevent breakage.
- Although every effort will be made to handle entries with the utmost care, the organizer will not be held responsible for any damage or loss.

### 【How to seal properly】

We recommend twist caps as lids for the jars.  
Tighten the cap until the lugs (claws) of the cap touch the stopper of the jar.  
\*Insufficient or excessive tightening might lead to the lid loosening and leaking.

## \* Categories \*

When submitting your entry, please select one category you wish to enter from the list of categories below.

① **Marmalade made from one type of citrus fruit**  
Made from one type of citrus fruit



② **Marmalade made from multiple types of citrus fruits**  
Made from multiple types of citrus fruits



③ **Mixed marmalade**  
Made from citrus fruits + other ingredients (fruits other than citrus fruits, etc.)



- ※If you use only one type of citrus fruit as your main ingredient, you may apply under the category of "Marmalade made from one type of citrus fruit," even if you add lemon juice or similar things for adjustment.
- ※If a small amount of alcohol and the like is added to flavor the product, it can be entered under either ① or ②.

## \* Application period/contact information \*

### Application Period

March 1, 2024 (Fri) - April 11, 2024 (Thu)

※Must arrive within this period

### Application Address

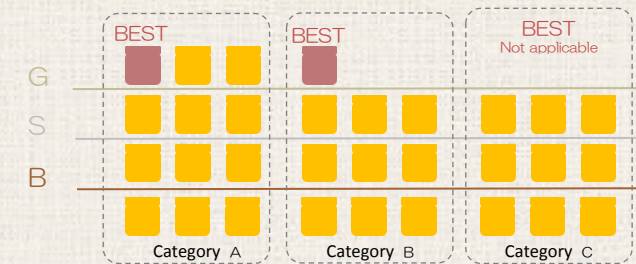
1-1-1 Kitahama, Yawatahama City, Ehime 796-8501 Japan  
World Marmalade Convention Promotion Office,  
Agriculture and Forestry Division, Yawatahama City Hall

※ The winners of the Grand Prize Award and Best in Category Awards will receive a subsidy equivalent to the actual cost of travel. (Maximum 50,000 yen)

※ On arrival stored at room temperature. Please note that we will not be able to judge any entries that have developed mold by the time of judging.

## \* Award Classes \*

- **Best in Category Award**  
(One product from each category)
- **Gold, Silver, and Bronze Awards**  
(There is no limit to the number of Gold, Silver, and Bronze awards, as they will be determined based on the number of points received.)



## \* Judging Results \*

- The winning entries will be announced on the competition website on Sunday, May 14, "Marmalade Day."
- All entrants will be notified of the judging results with commentary from the judges.
- Information regarding the awards ceremony will be sent separately.  
※ We will not respond to any inquiries or claims regarding the judging results

### - 3rd time Best in Category Award -



### - 4th time Best in Category Award -



## \* Perks of winning \*

- The award winners may use the award-winning logo on their products' packaging and sell them. (The validity period of the award-winning logos is from May 14, 2024, to May 13, 2027.)
- We will support the expansion of sales channels by introducing the award-winning products on various websites and in specialized industry magazines.
- Marmalade that wins a Gold Award or higher will be available for sale at various events, including the award ceremony.
- In collaboration with the Japan Panettone Association (Associazione Panettone Giappone), we will develop and sell new panettone products using marmalade that won awards at the "Italia Fair" held by the association at various department stores.

