



Homemade Category Application Guidelines

* Application Requirements *

Requirements for Applicants

- The applicant must not be professionally engaged in the production of marmalade. Both individuals and groups can apply. If you are considering selling, please entry your product in the "artisan division."
- The product must be manufactured using the open pan method.
- 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, referring to "How to sterilize/deaerate the jars at the bottom."



- 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.

【To make it last for a long period】

To maintain a sufficient shelf life of the marmalade, it is essential to ensure a sufficient sugar content and to keep the temperature at 80° C or higher when transferring it into the jars. In addition, please be absolutely sure to sterilize /deaerate the jars, referring to the right column.

【How to sterilize/deaerate the jars】

- Add enough water so that the entire jars are underwater. Turn on the stove and let the water boil for 5 minutes. (The lid can be removed about 10 seconds after the water starts boiling.)
- Remove the jars and lids while they are still hot. Tongs fitted with silicone might come in handy.
- Allow them to dry naturally by placing them face down on a dry cloth or paper towels. Water droplets tend to remain in the inner grooves of the lid, so be careful.
- Be sure to boil the marmalade at least once.
- Make sure the temperature during the bottling process is as hot as possible (ideally 80 degrees or higher).
- When you fill in the marmalade, pour lukewarm water about 1 cm below the lid and let it boil for 15 minutes.
- Remove the jars from the pot and allow them to cool off as they are. Do not cool the jars rapidly because this will cause them to crack.

【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.

* How to apply *

- Entry fee: 1,500 yen per product.** Please attach one jar of the entry product and a special application form with the necessary information filled in, and send it to the specified address. (You are responsible for the shipping fees.)
※All entry fees will be donated.
- Please label the side of the jar with the category number, ingredients, and date of manufacture.
- Also, please label the bottom of the jar with your name and phone number.



- 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.
- Entrants are free to decorate labels and jars as they wish, but please do not affix any markings or stickers that might reveal the entrant's identity.
- A label competition will be held in conjunction with the marmalade competition. However, the presence or absence of decorations is irrelevant to judging the marmalade entries.

* Categories *

When you submit your entry, please select one category you would like to apply for from the list of categories below. (For example, if you are a student and your marmalade is made from only one type of citrus, please choose either "Marmalade made from one type of citrus fruit" or "Marmalade made by students," whichever category you prefer.)

※Ages and academic year refer to as of March 1, 2026.

★:Previous winner of the award in this category

① Marmalade made from one type of citrus fruit

Made from one type of citrus fruit
★Ms. Junko Shimizu (Tokyo)



② Marmalade made from multiple types of citrus fruits

Made from multiple types of citrus fruits
★Mr. Kenji Tanaka (Ehime)



③ Mixed marmalade

Made from citrus fruits + other ingredients (fruits other than citrus fruits, etc.)
★Ms. Akemi Hirayama (Okayama)



④ Marmalade by children

Made by children below junior high school age
★Ms. Fuka Morikawa (Ehime)



⑤ Marmalade made by high school students

Made by high school students
★Yawatahama high school Replant (Ehime)

⑥ Marmalade made by students

Made by students of universities, technical colleges, etc.
★Ms. Ai Kato (Aichi)

⑦ Marmalade made by seniors

Made by people over the age of 75
★Ms. Mitsuyo Kimura (Tokyo)



⑧ Family marmalade

Made by a family (parent-child, three generations, married couples, etc.)
★Ms. Takako Kimura (Tokyo)



⑨ Homemade marmalade

Made with citrus fruits from one's own fields and garden
★Ms. Naoko Kato (Fukuoka)

⑩ Marmalade made from Ehime citrus

Made with citrus fruits grown in Ehime Prefecture
★Ms. Fumika Masui (Ehime)

⑬ Rookie (First-Time Entrant) Marmalade

This category is open only to those submitting an entry to the competition for the first time.
※Any type of citrus may be used.
※Entries may be submitted in any category and in any number.
※Professional entrants may also apply, but must submit their entries using the Amateur Category application method and entry form.

⑪ Marmalade that goes well with cuisine

To be matched with fish dishes. (Please list the name of the intended dish.)

※Since Yawatahama City is a fishing town with the largest fish market in Shikoku, we are looking for marmalade that goes well with fish dishes.
※There are no restrictions on the type of fish. Please indicate on the entry form what kind of fish dish you would like your marmalade to be paired with.
★Ms. Akemi Hirayama (Okayama)

⑫ Marmalade made using alcohol

Made with brewed alcohol (wine, beer, sake, etc.), distilled alcohol (shochu, whiskey, brandy, etc.), mixed alcohol (umeshu, liqueur, etc.), or the like
※Please note that items with alcohol added just for flavor may be submitted under other categories.
★Ms. Fumika Masui (Ehime)

※ 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.

* Application period/contact information *

Application Period

March 2, 2026 (Mon) - April 10, 2026 (Fri)
※Must arrive within this period

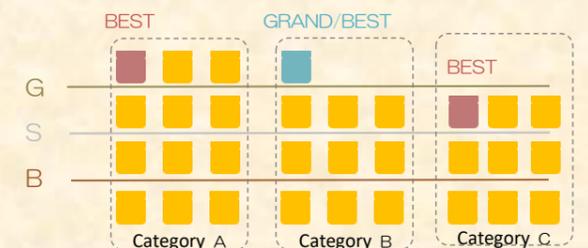
Application Address

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

※ 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 *

- Grand Prize Award (Most Distinguished Award)**
(One product from the Best in Category Award winners)
- 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 Thursday, 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.
※ 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)
※ We will not respond to any inquiries or claims regarding the judging results.