

Cheese

STANDARDS

- Made in the USA or US territories.
- Made by the entrant's own company, with milk from animals raised using good animal husbandry* with access to the outdoors.
- Made without the use of synthetic herbicides, pesticides, fungicides or fertilizers on the pastures.
- Made without hormones or sub-therapeutic antibiotics.
- Made with rBGH-free milk.
- Made with sustainable repurposing of byproducts, such as whey, where possible.
- Made with milk from animals fed local, GM-free feed where available. Where it is not, the crafter is invested in being an agent of change towards greater availability, by working with suppliers and local granges, vocalizing their interest in this type of local feed if and when it becomes available.**
- Made with other ingredients, such as rennet, starter cultures, yogurt additions, herbs and washes that are sourced domestically or locally (where possible) and produced without the use of synthetic herbicides, pesticides, fungicides, fertilizers and non-GMO.

*The Good Food Foundation will refer to GAP and Animal Welfare Approved guidelines to define "good animal husbandry" should there be any questions as to eligibility based on this criterion.

**Our intention is that producers make their best efforts to balance the realities of feed supplies with the ideals of responsible and sustainable production methods.

SUBCATEGORIES

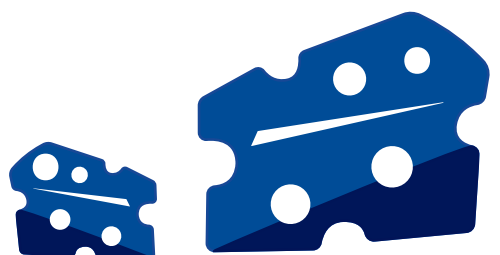
Fresh

Semi-Soft

Semi-Hard

Hard

Yogurt



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Beer

STANDARDS

- Made in the USA or US territories.
- Certified organic, or meet at least four of the following eligibility criteria:
- Made with at least one ingredient (besides water and yeast) sourced within 150 miles. Malt will be considered "local" if sourced from a local malter.
- Made with at least one ingredient (besides water) that is grown without the use of synthetic inputs, including herbicides, pesticides, fungicides or fertilizers.
- Made by a brewery that has made concrete water recycling or other resource efficiency improvements in the production or delivery process in the last three years.
- Made by a brewery that engages deeply with its community by participating in a sustainably-minded guild; offering paid time off for employees to volunteer for causes they believe in; or otherwise offers substantial support to its community.
- Made by a brewery that prioritizes resource or consumer packing waste reduction through programs, such as mash repurposing, growler programs and container-related sustainability measures.
- Made by a brewery that proudly maintains one or more third-party accreditations embodying social responsibility and transparency.*

*Such as 1% for the Planet, B Corp, GMO-Free Project, Fair Trade or other local organizations focused on environmental and social responsibility.



Charcuterie

STANDARDS

- Made in the USA or US territories.
- 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 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.

***The Good Food Foundation uses GAP and Animal Welfare Approved guidelines to define "good animal husbandry."

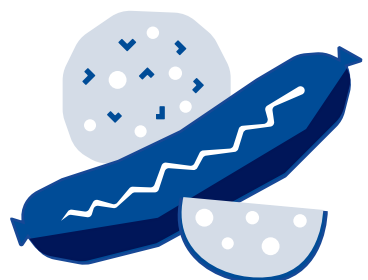
**** We encourage all producers to seek out GM-free feed wherever possible, and to discuss its desirability with their suppliers where it is not yet available. We realize that access to GM-free feed varies across the country and therefore do not yet require it for entry in the Awards.

SUBCATEGORIES

Dried

Cured

Paté/Terrine



Coffee

STANDARDS

- Roasted in the USA or US territories.
- Beans must be certified through one or more of the following programs: NOP Organic, Fair Trade (FTUSA/Fairtrade International), SMBC Shade, Rainforest Alliance, C.A.F.E Practices, 4C/CAS – Global Coffee Platform, Demeter Biodynamic
- To support the work of coffee growers, farmers and roasters around the world, roasters submitting more than one entry must be from different countries.

BREWING SPECS

All entries will be brewed to "Gold Cup Standards". Our ratio is 60g of coffee per liter of water. Water is filtered for taste and odor and is a proper hardness for brewing. We use the EK 43 Malkhoniq grinder and brew on the Bonavita BV1900TS brewer, which is an SCA-certified home brewer. The Blind Tasting will use similar scoresheets and protocol to the Roasters Choice Competition.



Chocolate

STANDARDS

- Made by the entrant from bean to bar in the USA or US territories.
- Free of artificial ingredients, including colors, flavors and preservatives.
- Free of genetically modified ingredients.
- All ingredients are grown with minimal or no use of synthetic herbicides, pesticides, fungicides or fertilizers.
- Adherent to the FDA standards of identity for chocolate.
- Available for retail sale in the 2018 calendar year, prior to September.

Cacao must be sourced in compliance with the following standards:

- The origin of beans must be traceable, ordinarily to a particular growing region of a country and ideally to a processing facility, farm or cooperative.
- Bean sourcers must ensure that price premiums meet or exceed Fair Trade minimums relative to the world commodity price, either through direct trade or through publicly stated policies and in-place processes.
- Sourced with price transparency throughout the supply chain.
- Wherever possible, sourced from farms or cooperatives where transparent, documented practices ensure fair and humane work standards for all laborers.
- Sourced from farms or cooperatives with a transparent, documented emphasis on sustainable farming practices including: water conservation and minimizing or eliminating use of synthetic inputs.

Other ingredients (cocoa butter, lecithin, vanilla, milk powder, flavorings, inclusions, etc.) must be sourced in compliance with the following standards:

- Traceable.
 - Wherever possible, sourced from farms or cooperatives where transparent, documented practices ensure fair and humane work standards for all laborers.
 - All dairy and other animal-derived products should be sourced in compliance with the GAP and Animal Welfare Approved guidelines that define "good animal husbandry."*
- Sugar must be organic.

* For ingredients that cannot be traced for animal welfare, such as milk powder, organic certification will be accepted.

**Bean-to-bar makers may enter flavored or inclusion bars in their choice of the Chocolate or Confections category.

SUBCATEGORIES

- **Dark chocolate bars** (may not contain ingredients other than cacao, sugar, cocoa butter, lecithin, vanilla).
- **Milk chocolate bars** (may not contain ingredients other than cacao, sugar, cocoa butter, milk solids, milk fat, lecithin, vanilla).
- **White chocolate bars** (may not contain ingredients other than sugar, cocoa butter, milk solids, milk fat, lecithin, vanilla). Cocoa butter must be pressed in house.
- **Flavored or inclusion bars**** (containing at least one ingredient other than those permitted for dark, milk, or white bars).



Cider

STANDARDS

- Made in the USA or US territories.
- Made with ingredients that are grown or produced with practices that promote resource conservation and minimize synthetic inputs, including herbicides, pesticides, fungicides or fertilizers.
- Made with fruit and other ingredients that are grown locally and with respect to seasonality as a top priority.
- Free of artificial ingredients, including colors, flavors and preservatives.
- Does not use fruit juice concentrates as a primary source of fermentable sugar (may not exceed 25%).
- Made by a producer that demonstrates a commitment to relationships with suppliers and customers in order to support and promote sustainability.

SUBCATEGORIES

- **Unadulterated Ciders:** Ciders made to showcase everything the apple can do when fermented, without the addition of prominent flavoring agents. Chaptalized ciders can be included here, but those made with sugars that have a significant impact on flavor should be entered into the Spiced & Hopped category.
- **Unadulterated Perry:** Perries made to showcase everything the pear can do when fermented, without the addition of prominent flavoring agents. Apple-based ciders with added pear should be entered into the Fruited category.
- **Wood-Aged:** Ciders and perries aged or fermented in barrels or on wood to take on significant barrel/wood character or the flavor of the barrel's previous contents as a key flavor component.
- **Fruited:** Ciders and perries made with added non-apple/pear fruits. Apple-based ciders with added pear and pear-based drinks with added apples should also be entered here.
- **Spiced, Hopped & Other Flavored:** Ciders and perries made with spices, hops, herbs, or sugars with significant flavor contributions (such as maple syrup or honey).
- **Fortified & Ice Ciders:** Ciders and perries fortified with spirits, pommeaus, and ice ciders.



Fish

STANDARDS

- Caught or farmed in US waters.
- Processed and handcrafted in the USA or US territories.
- Free of artificial ingredients, including colors, flavors and preservatives.
- All ingredients, animal or otherwise, must be sustainably sourced, traceable, non- GMO, and wherever possible grown without the use of synthetic herbicides, pesticides, fungicides or fertilizers.*
- Caught or farmed with respect and fair compensation for everyone working on the vessel, farm and in the kitchen.
- Made with fish or shellfish from well-managed, environmentally responsible fisheries and farms. Farmed finfish must be from land-based facilities, and fed a non-GMO diet free of animal by-products.
- All wild caught or farmed fish must be rated "Best Choice" or "Good Alternative" by the Monterey Bay Aquarium Seafood Watch®.**
- Swordfish must be caught in US waters using harpoons, handlines or deep-set buoy gear only.

Many thanks to our friends at Monterey Bay Seafood Watch® and Fish Revolution for their assistance in developing our criteria.

*If less than 2% of ingredients in the product do not meet this stipulation, the product will not be disqualified.

** The Good Food Foundation will refer to Monterey Bay Aquarium Seafood Watch® Guiding Principles should there be any question as to eligibility based on these criteria. Species that are not rated by Seafood Watch will be evaluated on a case by case basis.

SUBCATEGORIES

Smoked Seafood & Gravlax

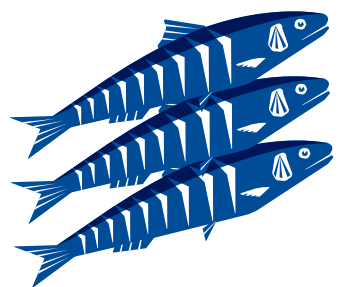
Pates & Rilletes

Roe, Ikura & Caviar

Pickled

Salt-Preserved

Water and oil-packed



Honey

STANDARDS

- Produced in the USA or US territories.
- Be the bona fide product of the entrant's own bees.
- Harvested between August 2017 and August 2018.
- Extracted with minimal heat (100°) and, after extraction, not exposed to heat greater than 120°.
- Strained and/or filtered to leave in pollen.
- If made with inclusions (such as fruit and herbs):
- If grown domestically, they are locally sourced wherever possible; traceable; and grown without the use of synthetic herbicides, pesticides, fungicides or fertilizers.
- If not grown domestically on a commercial scale, they are farm-direct, certified organic or Fair Trade certified.

Additionally, beekeepers who own and/or manage the bees locally and extract the honey must:

Practice good animal husbandry, including:

- Do not locate hives within a five-mile radius of crops that receive heavy usage of agrochemicals.*
- Do not regularly relocate any hives major distances for commercial pollination services.**
- Manage hives using minimal chemical interventions (miteicides, antibiotics, etc.), in response to need and never prophylactically, following prescribed application guidelines.
- Feed balanced nutrition when needed, that is non-GMO and free of high fructose corn syrup and artificial ingredients, including colors, flavors and preservatives.

Practice social responsibility, including:

- Engage their community in education.
- If staff is employed in tending the hives and harvesting the honey, they are treated respectfully and given fair compensation.

*The Good Food Foundation acknowledges that the 5-mile range will exclude entry of honeys harvested in areas of agricultural acreage in the Midwestern heartland, California's Central Valley and other heavily farmed sections of the country. This criterion reflects our concerns for the long-term health of bees in monoculture farming and the higher presence of trace chemicals in honeys from areas of heavy agrochemical application.

The Good Food Foundation has deep respect for the work of all beekeepers who are practicing responsible husbandry and caring for the health of pollinators. We therefore invite beekeepers in these conventionally-farmed regions, who are creating healthy, abundant, diverse, agrochemical-free pollinator habitat, to enter. They will be asked to provide compelling documentation of their work to balance the surrounding environs by providing plentiful local forage for their hives.

**Hives may be moved short distances for appropriate forage.

SUBCATEGORIES

Liquid & Naturally Crystallized
Creamed
Comb
Infused

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Oils

STANDARDS

- Made in the USA or US territories.
- Made with olives, avocados, nuts or seeds.
- Pressed from ingredients from the most recent harvest and grown in the region of entry.
- Free of genetically modified ingredients.
- Free of artificial ingredients, including colors, flavors or preservatives.
- Use ingredients grown using fair labor practices.
- Use ingredients grown without the use of synthetic herbicides, pesticides, fungicides or fertilizers.*
- Oil comes from a first pressing and is not subjected to added heat or chemical extractors throughout the entire process.
- The entry is not a third party private label oil, where finished oil from another source has been purchased and rebranded.

Additional criteria for olive oil:

- Growers must demonstrate an effort to use sustainable practices in water conservation and waste management.
- Non-flavored olive oils are certified as extra virgin by a COOC- or IOC-recognized panel.**

Additional criteria for flavored oil:

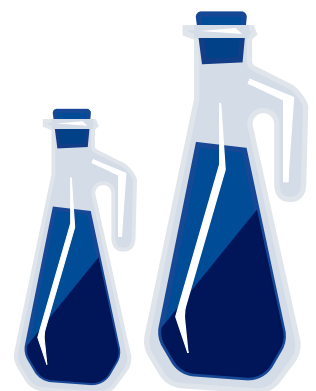
- Base oil must meet all above criteria except the extra virgin certification requirement for olive oils.
- Added flavor ingredients, including but not limited to spices, herbs and fruit, must be domestically sourced and meet the above criteria related to sustainable growing techniques and fair labor practices.
- Flavor must come from either infusing the actual flavor ingredient in the oil or pressing it with the oil and not by adding a flavoring extract or oil.

*Oils made with avocados, nuts or seeds grown with minimal synthetic inputs using Integrated Pest management practices will be permitted.

**California Olive Oil Council or International Olive Council

SUBCATEGORIES

Olive Oil
Nut Oil
Seed Oil
Avocado Oil
Flavored Oil



Pantry

STANDARDS

- Made in the USA or US territories.
- Made with a balanced objective of local, organic and highest-quality.*
- Made with transparency in supply chain.**
- Free of high fructose corn syrup and artificial ingredients, including colors, flavors and preservatives.
- Made with rBGH-free milk, where milk is used.
- Made with domestic, non-petroleum based vinegar where vinegar is used.
- Free of genetically modified ingredients.
- Made with spices that are certified organic, Fair Trade or traceable to the farm level.*

*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 on a commercial scale, a farm-direct or certified organic source is sought out and documentation of this search, including notes on calling distributors, is provided.

SUBCATEGORIES

- Pantry Sauces & Pastes (e.g., miso, sambal, curry paste, hot sauce, BBQ sauce)
- Salsas, Relishes & Chutneys (e.g., onion chutney, tomatillo salsa)
- Condiments (e.g., mayonnaise, ketchup, mustard)
- Flavor Bases (e.g., fish sauce, soy sauce)
- Maple Syrups
- Nut Butters
- Vinegars



Confections

STANDARDS

- Made in the USA or US territories.
- Free of artificial ingredients, including colors, flavors and preservatives.
- Free of genetically modified ingredients.
- Free of high fructose corn syrup.
- If made with chocolate, it must be premium couverture and may not be made with substitute fats as alternatives to cocoa butter. Additionally this chocolate cannot be made with GM sugar, GM lecithin or alternatives to real vanilla (ie flavoring).
- If made with dairy and other animal-derived ingredients, these are locally sourced and/or certified organic; free range; hormone-free; and from animals raised using good animal husbandry.*
- If made with inclusions and flavorings that are grown domestically, they are locally sourced wherever possible; traceable; and grown without the use of synthetic herbicides, pesticides, fungicides or fertilizers.**
- If made with inclusions and flavorings that are not grown domestically on a commercial scale, they are farm-direct, certified organic or Fair Trade certified.**

*The Good Food Foundation will refer to GAP and Animal Welfare Approved guidelines to define "good animal husbandry" should there be any questions as to eligibility based on this criterion.

** If less than 2% of ingredients in the product do not meet this stipulation, the entry will not be disqualified.

SUBCATEGORIES

- Marshmallows, Nougats, Torrones
- Caramels, wrapped
- Caramels, chocolate covered
- Brittles & Toffees
- Chocolates: Truffles, Creams, Bon-bons, Pralines
- Fruit: Pate De Fruit, Candied Fruit & Peel, Fruit Gelee
- Sweet Snacks: Dragees
- Candy Bars
- Flavored & Inclusion Bars*
- Sauces & Spreads

*Bean-to-bar makers may enter flavored or inclusion bars in their choice of the Chocolate or Confections category.



Elixirs

STANDARDS

- Made in the USA or US Territories.
- Utilize ingredients that are grown and sourced responsibly, with awareness of origin, seasonality, trade and labor practices.
- Free of genetically modified ingredients (including GM beet sugar, vinegar derived from GM corn and alcohol derived from GM grain or sugar).
- Free of high fructose corn syrup. Sweeteners must be organic or Fair Trade certified.*
- Free of artificial ingredients, including colors, flavors and preservatives.**
- If made with fruits and vegetables, they are grown without the use of synthetic herbicides, pesticides, fungicides or fertilizers. Where a grain is the primary ingredient there is a strong effort made to use ingredients free of these inputs wherever possible.***
- All spices and herbs must be certified organic, Fair Trade or traceable to the farm level and grown without the use of synthetic inputs.****

* Honey does not require organic certification, but must meet the criteria established for the Good Food Awards honey category.

** Citric acid will be accepted for some extracts.

*** IPM practices will be considered on a case-by-case basis.

****If less than 2% of ingredients in the product do not meet this stipulation, the entry will not be disqualified.

SUBCATEGORIES

Bitters

Syrups

Shrubs and Drinking Vinegars

Concentrates

Flavor Extracts

Tinctures

Ginger Beers, Tonics and Mixers

Kombucha



Pickles

STANDARDS

- * Made in the USA or US territories.
- * Free of artificial ingredients, including colors, flavors and preservatives.
- * Free of genetically modified ingredients.
- * Made with domestic, non-petroleum based vinegar, where vinegar is used.

Made with ingredients that are foraged or grown:

- Locally.*
- With respect for seasonality.*
- Without the use of synthetic inputs, including herbicides, pesticides, fungicides or fertilizers.

*Ingredients that make up less than 2% of the product, such as spices, may be sourced from farther afield.

SUBCATEGORIES

Vinegar-Fermented

Lacto-Fermented



Preserves

STANDARDS

- Made in the USA or US territories.
- Free of artificial ingredients, including colors, flavors and preservatives.
- Free of genetically modified ingredients, including GM pectin.

Made with ingredients that are foraged or grown:

- Locally.*
- With respect for seasonality.
- Without the use of synthetic inputs including herbicides, pesticides, fungicides or fertilizers.**

*Sugar, and ingredients that make up less than 2% of the product, such as pectin and spices, may be sourced from farther afield, and are not required to be grown organically due to barriers in cost and access in some regions. Citrus juice (up to 15%) added to increase acidity of the preserve is also allowed to be sourced from outside the region of entry but must be grown in the same spirit as the primary preserved fruit (using the above organic standards) and sourced domestically where possible.

**IPM growing practices will be accepted for some fruit (apples, stone fruit) and will be evaluated on a case by case basis.

SUBCATEGORIES

- **Conserve:** Following the traditional definition, this refers to a preserve that includes a combination of fruit and nuts. Alternatively, a conserve may exclude nuts and utilize a methodology that includes a maceration period and rapid cook time.
- **Curd:** Fruit curds are creamy spreads made from acidic fruit juice, butter, and eggs cooked over a double-boiler until it becomes a custard.
Fruit Butter: A preserve made from fruit that has been cooked initially, often in added liquid, and then pureed into a smooth texture and cooked a second time with the addition of sugar. The texture is spreadable like butter and silky smooth.
- **Fruit Cheese or Leather:** A preserve made from fruit that has been cooked initially, often in added liquid, and then pureed into a smooth texture and cooked a second time with the addition of sugar to a consistency where the liquid has been removed leaving a high concentration of fruit. Once cooled, it is solid and sliceable. Fruit leathers fall into this category.
- **Jam:** A cooked mixture of crushed or cut fruit and with a concentration of at least 55 percent sugar.
- **Jelly:** A combination of sugar and fruit juice which has been extracted from the fruit by simple cooking and straining. Jellies are clear in appearance and should hold their shape to some degree. Savory pepper jellies would also be included in this subcategory.
- **Low Sugar Preserve:** A cooked mixture of crushed or cut fruit and with a concentration of less than 55 percent sugar.
- **Marmalade:** From the Portugese word marmelo, marmalades are made with citrus fruit and sugar. They may, but do not necessarily need to, contain suspended pieces of fruit or peel. Two methodologies include cutting the citrus fruit for the marmalade or juicing the fruit and suspending the peel within.
- **Syrup:** Made from fruit juice extracted from fruit by maceration or cooking and then filtered and cooked with sugar and additional flavors of herbs, flowers and spices, if desired. The texture can range from light to heavy depending on the cooking time. Syrups can also be made from sugar and water infused with herbs, flowers or spices. Beginning with the 2018 Awards, syrups will be judged in the Elixirs category.



Snacks

STANDARDS

- Made in the USA or US territories.
- 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.
- 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.***

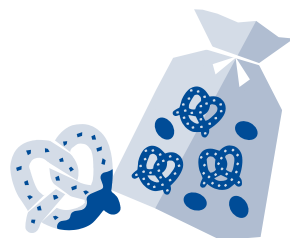
*Ingredients that make up less than 2% of the product (such as spices, sugar, or lemon juice) may be sourced from farther afield, or from a larger distributor.

**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.

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

SUBCATEGORIES

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



Spirits

STANDARDS

- Made in the USA or US territories.
- Utilize ingredients that are grown and sourced responsibly, with awareness of origin, seasonality, trade and labor practices.
- If the primary ingredient is a fruit, it is sourced domestically where possible, and grown without the use of synthetic herbicides, pesticides, fungicides or fertilizers. Where a grain is the primary ingredient there is a strong effort made to use ingredients free of these inputs wherever possible.
- Free of artificial ingredients, including colors, flavors and preservatives.
- Distilled without genetically modified ingredients, including the use of GM corn to produce grain neutral spirits.

*We will consider IPM practices for certain fruits on a case-by-case basis.

Please note that modifiers such as bitters, shrubs, syrups, tinctures, concentrates, drinking vinegars and flavor extracts should be entered into the Elixirs category.

SUBCATEGORIES

Whiskey

Gin

Vodka

Agave-Based

Sugarcane-Based

Fruit-Based Distillates

Liqueurs

