



日本シャルキュトリ協会

Organized by l' Association de la Charcuterie Française au Japon (ACFJ)

10ème Championnat du monde de Pâté-Croûte 2025 Sélection Asie 10th World Paté-Croûte Championship Asia Selection 2025 Participation application guidelines

Charcuterie is essential when speaking on European culinary culture. The classic and crowning example of gastronomy, Pâté-Croûte, or pâté-filled pastry, is one example of charcuterie that requires a chef to be highly skilled and have a strong sense. Participants are invited to the Asia Final to qualify for the World Championship.

This year, the Concours celebrates its 10th anniversary in Japan. More attention is being paid to the Asian selection, which has produced several champions in the World Finals. We are looking for participants for the Asian selection to make a further leap forward.

◆ Date: First screening: Friday 11 July 2025 / Asia Final : Tuesday 28 October 2025

◆ Theme: Pâté-Croûte

Pâté-Croûte is a classic example of charcuterie that merges tradition and originality.

Together with the overall flavor and the composition of the pâté, the aesthetics of the pâté overall and the cut cross-section are also important judging criteria.

◆ Eligibility: Limited to professional chefs, charcutiers, bread bakers, pastry chefs, and caterers.

◆ Participation fee: 6,000 yen / Special price for members of ACFJ: 3,000 yen. (participation fee is not refundable)

※ For corporate members, up to 3 people per company can participate at membership price.

◆ Awards:

1st Place—trophy and diploma, round-trip air ticket to France, grant for residency training in France of ¥100,000, prize

2nd Place—trophy and diploma, round-trip air ticket to France, grant for residency training in France of ¥100,000, prize

3rd Place—trophy and diploma, prize

Encouraging awards—diploma with possible extra prizes from sponsors.

◆ How to apply:

Submission of application Submit document ① by e-mail ⇒ It should arrive at the office no later than Friday 27 June.

Submission of qualifying documents ②-④ by E-mail ⇒ They should arrive at the office no later than Friday 4 July.

Submission of your work (half size of Pâté-croûte/about 15 cm) Submit ⑤ by cold storage courier service.

Please send documents ② and ③ in a clear file together with your work.

⇒ It should arrive at French Residence * during the morning of Friday 11 July.

(Delivery cannot be made the day before. Details will be communicated after registration).

Please do not publish your work until after the Final of the World Paté-Croûte Championship.

[Documents to be submitted] Download the application form (official website) <http://charcuterie.jp/>

- ① Application form
- ② Recette (recipe): & Colour photograph of the work (Whole and cross-sectional)
- ③ List of ingredients: Japanese and French (for French jury)

* For both the first screening and the Final, **Three elements are subject to evaluation:**

the pie crust (croûte) - the gelée, and farce

(filling). Please make sure to include the compositions of all three elements.

- ④ Paper confirming the transfer of the participation fee.

* **Only the designated forms are acceptable for submission. Please note that submitted documents are not returned.**

- ⑤ **Work: After packaging your work carefully (half size of Pâté-croûte /about 15cm) so that it doesn't lose its shape. Please submit it by cold storage courier service. (Packaging materials and containers cannot be returned)**

◆ From this year onwards, application forms and submissions will be accepted by e-mail.

Document to be submitted are to be sent to: Association de la Charcuterie Française au Japon (ACFJ)

info@charcuterie.jp

◆ Schedule:

Application deadline : Friday 27 June

Deadline for submitting qualifying documents: Friday 4 July

Deadline for submitting of your work with documents: During the morning of Friday 11 July at the Residence of France

First screening: Afternoon of Friday 11 July at the Residence of France

Screening results announced on web site: Saturday 12 July

Asia Final: Tuesday 28 October

◆ Venue for the first screening: Residence of France

4-11-44, Minami-Azabu Minato-ku, Tokyo 106-8514 Tel: 03-5798-6000

◆ Judging: According to the official provisions of the Championnat du monde de Pâté-Croûte in France.

Asia First Screening: Application and tasting screening. 12 finalists qualify for the Final

Asia Final: Work screening and tasting screening. Three pâté-croûte must be sent to the venue the day before the Final (cold storage courier service only) or brought the day of the Final.

◆ Participation fee transfer destination

The bank transfer details will be sent to those who have applied for participation.

Please make sure that the participant's name is known when making the transfer.

If you are a member, also include your membership number.

◆ Contact information for enquiries :

Association de la Charcuterie Française au Japon (ACFJ)

4F (c/o Audace Corporation), NK Bldg., 2-7-5, Kanda-Sarugakucho, Chiyoda -ku, Tokyo 101-0064

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