



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



日本シャルキュトリ協会

## 11th Japan Paté-Croûte Championship 2026 Participation application guidelines

Charcuterie is an essential element when speaking about Europe's culinary culture.

Among its many expressions, Pâté-Croûte stands out as the embodiment of classical refinement and is often hailed as the most gastronomic of all charcuterie creations. It represents the pinnacle of the craft, demanding both advanced technique and a richly developed sensibility.

Last year, the competition formerly known as the Asia selection was renamed the "Japan Championship" and global attention toward Japan continues to grow as the country produces numerous champions and top-ranking finalists in the World Championship.

To carry this momentum into the future, this year's Japan Championship will welcome a wide field of new challengers.

◆ Date: First screening: Friday 10 July 2026 / Japan Final : Tuesday 20 October 2026

◆ 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—Plate and Diploma, round-trip air ticket to France, France Stay Grant: ¥100,000, Supplementary Prize

2nd Place— Plate and Diploma, round-trip air ticket to France, France Stay Grant: ¥100,000, Supplementary Prize

3rd Place—Diploma, Supplementary Prize

Encouraging awards—diploma with possible Supplementary Prize from sponsors.

◆ How to apply:

Submission of application form ① by e-mail ⇒ It should arrive at the office no later than Friday 26 June.

Submission of qualifying documents ②-④ by E-mail ⇒ They should arrive at the office no later than Friday 3 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 10 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](mailto:info@charcuterie.jp)

◆ Schedule:

Application deadline : Friday 26 June

Deadline for submitting qualifying documents: Friday 3 July

Deadline for submitting of your work with documents: During the morning of Friday 10 July at the Residence of France

First screening: Afternoon of Friday 10 July at the Residence of France

Screening results announced on web site: Saturday 11 July

Japan Final: Tuesday 20 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.

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

Japan 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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