

LONDON TASTING AWARDS COMPANY REGISTRATION FORM 2027 - CHARCUTERIE



Package dispatch

Account number:

Do not fill out these forms in case of Internet registration.

Please send a copy of this form by regular mail or email, before the 2 November 2026.

How to register

A The application: the company & the product registration forms

B The samples:

Net weight of product under 50g	4 samples
Net weight of product between 50g and 100g	3 samples
Net weight of product between 100g and 150g	2 samples
Net weight of product between 150g and 500g	1 sample
Net weight of product over 500g	500g minimum (4kg max)

Shipping address:

London Tasting Awards

Armonia Group UK LTD

The address will be

confirmed soon London

United Kingdom

Phone: 0044 20 3445 6195

Email : london@londontastingawards.com

Important dates:

Until Monday, 2 November 2026 > this dossier

From Monday 9 November to Tuesday, 24

November 2026 > Samples reception

27 November 2026 - 2 December 2026 > London

Tasting Awards

7 December 2026 > Publication of results

Details

Company:

Address:

Postcode: Town: Country:

Phone: Mobile:

N° VAT: :

Person responsible for the registration form:

Last name: First name:

Email :

An invoice will be sent by email.

Registration fees

Fill out the total on the right and
tick the method of payment
below

Unit price	X	Number of products presented	=	Total £ excl. VAT
£49.00 excl. VAT	X		=	

☐ **Credit card** You will receive, by email, an invoice with a secure link for making your payment.

☐ **Bank transfer**

Bank charges have to be supported by the participant.

Bank name : REVOLUT

IBAN : GB77 REVO 0099 6928 5588 69

BIC : REVOGB21

Account name: Armonia Group UK LTD Account number: 88056104

Sort code: 04-29-09

☒ I certify that I have read the rules and the representativeness of the enclosed samples, in accordance with the rules and regulations of the competition.

Date:

Signature and stamp:

Product(s) registration form on the next page

LONDON TASTING AWARDS FORM 2027 - CHARCUTERIE



Print or copy several times this page to present more than 3 products
Do not fill out these forms in case of Internet registration.

Company name:.....

Product presented

Product name:

Category N° (See appendix) :

Certification⁽¹⁾:

Meat : ☐ Beef ☐ Bison ☐ Bull ☐ Capon ☐ Chicken ☐ Donkey ☐ Duck ☐ Goat ☐ Goose ☐ Hen ☐ Hind venison ☐ Horse ☐ Lamb
☐ Mutton ☐ Pheasant ☐ Pigeon ☐ Pork ☐ Poultry ☐ Rabbit ☐ Reindeer ☐ Roe deer venison ☐ Sow ☐ Stag meat ☐ Turkey ☐ Veal
☐ Wild boar ☐ Young boar ☐ Other meat :

Smoked : ☐

Fat content of the finished product (in %) :

Annual production (in t) :

Drying time (for dry-cured hams) : ☐ 2 to 4 months ☐ 5 to 9 months ☐ < 2 months ☐ > 9 months

Cooking method (for cooked hams) : ☐ Braised ☐ Cooked on the bone ☐ Cooked on the bone ☐ In a cloth ☐ In broth ☐ Old-fashioned
☐ Spit-roasted ☐ Stewed

For products that are flavoured or have additional ingredients, please list the three main added ingredients⁽²⁾

Product presented

Product name:

Category N° (See appendix) :

Certification⁽¹⁾:

Meat : ☐ Beef ☐ Bison ☐ Bull ☐ Capon ☐ Chicken ☐ Donkey ☐ Duck ☐ Goat ☐ Goose ☐ Hen ☐ Hind venison ☐ Horse ☐ Lamb
☐ Mutton ☐ Pheasant ☐ Pigeon ☐ Pork ☐ Poultry ☐ Rabbit ☐ Reindeer ☐ Roe deer venison ☐ Sow ☐ Stag meat ☐ Turkey ☐ Veal
☐ Wild boar ☐ Young boar ☐ Other meat :

Smoked : ☐

Fat content of the finished product (in %) :

Annual production (in t) :

Drying time (for dry-cured hams) : ☐ 2 to 4 months ☐ 5 to 9 months ☐ < 2 months ☐ > 9 months

Cooking method (for cooked hams) : ☐ Braised ☐ Cooked on the bone ☐ Cooked on the bone ☐ In a cloth ☐ In broth ☐ Old-fashioned
☐ Spit-roasted ☐ Stewed

For products that are flavoured or have additional ingredients, please list the three main added ingredients⁽²⁾

Product presented

Product name:

Category N° (See appendix) :

Certification⁽¹⁾:

Meat : ☐ Beef ☐ Bison ☐ Bull ☐ Capon ☐ Chicken ☐ Donkey ☐ Duck ☐ Goat ☐ Goose ☐ Hen ☐ Hind venison ☐ Horse ☐ Lamb
☐ Mutton ☐ Pheasant ☐ Pigeon ☐ Pork ☐ Poultry ☐ Rabbit ☐ Reindeer ☐ Roe deer venison ☐ Sow ☐ Stag meat ☐ Turkey ☐ Veal
☐ Wild boar ☐ Young boar ☐ Other meat :

Smoked : ☐

Fat content of the finished product (in %) :

Annual production (in t) :

Drying time (for dry-cured hams) : ☐ 2 to 4 months ☐ 5 to 9 months ☐ < 2 months ☐ > 9 months

Cooking method (for cooked hams) : ☐ Braised ☐ Cooked on the bone ☐ Cooked on the bone ☐ In a cloth ☐ In broth ☐ Old-fashioned
☐ Spit-roasted ☐ Stewed

For products that are flavoured or have additional ingredients, please list the three main added ingredients⁽²⁾

⁽¹⁾ (Organic, Biodynamie, in-conversion...) | ⁽²⁾ This information will be announced to the tasters and presented on the diploma.

LONDON TASTING AWARDS - CHARCUTERIE

LIST OF CATEGORIES



Dried cured ham	
1001	Jambon cru de pays
1002	Cured ham
1003	Jambon sec supérieur
1004	Jambon sec supérieur de porc fermier
1005	Jambon noir de Bigorre AOP (France)
1006	Jambon Prisuttu AOP (France)
1007	Jambon du Kintoa AOP (France)
1008	Jambon de Bayonne PGI (France)
1009	Jambon d'Auvergne PGI (France)
1010	Jambon de Lacauene PGI (France)
1011	Jambon de Vendée PGI (France)
1012	Jambon sec des Ardennes / Noix de Jambon sec des Ardennes PGI (France)
1013	Jambon de l'Ardèche PGI (France)
1021	Prosciutto Toscano PDO (Italy)
1022	Valle d'Aosta Jambon de Bosses PDO (Italy)
1023	Prosciutto di Carpegna PDO (Italy)
1024	Crudo di Cuneo PDO (Italy)
1025	Prosciutto di San Daniele PDO (Italy)
1026	Prosciutto di Modena PDO (Italy)
1027	Prosciutto di Parma PDO (Italy)
1028	Prosciutto Veneto Berico-Euganeo PDO (Italy)
1029	Prosciutto di Sauris PDO (Italy)
1030	Culatello di Zibello PDO (Italy)
1031	Prosciutto Amatriciano PDO (Italy)
1032	Prosciutto di Norcia PGI (Italy)
1041	Jabugo PDO (Spain)
1042	Los Pedroches PDO (Spain)
1043	Dehesa de Extremadura PDO (Spain)
1044	Guijuelo PDO (Spain)
1045	Jamón de Teruel / Paleta de Teruel PDO (Spain)
1046	Lacón Gallego PDO (Spain)
1047	Jamón de Trevélez PGI (Spain)
1048	Jamón de Serón PGI (Spain)
1051	Jambon de la Borne AOP (Switzerland)
1052	Jambon cru du Valais PGI (Switzerland)
1061	Presunto / Paleta de Barrancos PDO (Portugal)
1062	Presunto / Paleta do Alentejo PDO (Portugal)
1063	Presumed / Paleta de Campo Maior e Elvas PGI (Portugal)
1064	Presunto / Paleta de Santana da Serra PGI (Portugal)
1065	Presunto (Bísaro) de Vinhais PGI (Portugal)
1066	Presunto de Melgaço PGI (Portugal)
1067	Presunto de Barroso PGI (Portugal)
1071	Jambon d'Ardenne PGI (Belgium)
1081	Knochenschinken – geräuchert
1082	Rollschinken – geräuchert
1083	Nuss-Schinken – geräuchert
1084	Lachsschinken
1085	Sonst. Schinken – knochenlos, geräuchert
1086	Ammerländer Schinken / Ammerländer ham on the bone PGI (Germany)
1087	Ammerländer Dielenrauchschinken / Ammerländer Katenschinken PGI (Germany)
1088	Westphalian ham on the bone PGI (Germany)
1089	Holsteiner Katenschinken / Schinken / Katenrauchschinken / Knochenschinken PGI (Germany)
1090	Black Forest Ham PGI (Germany)
1091	Carmarthen Ham PGI (United Kingdom)
1101	Hiomeri Pitsilias PGI (Cyprus)
1111	Istarski / Istrski pršut ZGO (Croatia)
1112	Krčki pršut PGI (Croatia)
1113	Dalmatinski pršut PGI (Croatia)
1114	Drniški pršut PGI (Croatia)
1121	Lapin Poron kuivaliha PDO (Finland)
1122	Lapin Poron kylmäsavuliha PDO (Finland)
1131	Fenalår fra Norge PGI (Norway)
1141	Salinate de Turda PGI (Romania)
1151	Istarski / Istrski pršut PGO (Slovenia)

1152	Prekmurska šunka PGI (Slovenia)
1153	Kraški pršut PGI (Slovenia)
1999	Other cured ham

Dried sausage	
2001	Dried cured sausage
2002	Dried cured sausage
2003	Saucisson sec, saucisse sèche supérieur(e) de porc fermier
2004	Rosette
2005	Rosette supérieure, fuseau supérieur
2006	Jésus sec
2007	Fuet / Fouet
2008	Salami
2009	Dry chorizo
2101	Pepperoni
2111	Miche, galet, pavé, rouelle supérieur(e)
2021	Saucisse / Saucisson de Lacauene PGI (France)
2022	Saucisson sec / Salciccia de l'île de Beauté PGI (France)
2023	Saucisse de l'Ardèche PGI (France)
2024	Saucisse d'Auvergne PGI (France)
2025	Saucisson d'Auvergne PGI (France)
2031	Salsiccia di Calabria PDO (Italy)
2032	Soppressata di Calabria PDO (Italy)
2033	Capocollo di Calabria PDO (Italy)
2034	Salamini italiani alla cacciatora PDO (Italy)
2035	Salame Piacentino PDO (Italy)
2036	Sopressa Vicentina PDO (Italy)
2037	Salame Brianza PDO (Italy)
2038	Salame di Varzi PDO (Italy)
2039	Salame Cremona PGI (Italy)
2040	Salame S. Angelo PGI (Italy)
2041	Finocchiona PGI (Italy)
2042	Salame Piemonte PGI (Italy)
2043	Pitina PGI (Italy)
2044	Salama da sugo PGI (Italy)
2051	Chorizo Riojano PGI (Spain)
2052	Chorizo de Cantimpalos PGI (Spain)
2061	Appenzeller Pantli PGI (Switzerland)
2062	Saucisson neuchâtelois PGI (Switzerland)
2063	Saucisse d'Ajoie PGI (Switzerland)
2071	Chouriço Mouro de Portalegre PGI (Portugal)
2072	Chouriço de Portalegre PGI (Portugal)
2073	Chouriça de Carne de / Linguica de Vinhais PGI (Portugal)
2074	Chouriço grosso de Estremoz e Borba PGI (Portugal)
2075	Linguica do / Meat sausage from Baixo Alentejo PGI (Portugal)
2076	Chouriça de Carne de Barroso-Montalegre PGI (Portugal)
2077	Pumpkin Sausage from Barroso-Montalegre PGI (Portugal)
2078	Chouriço de Carne de Estremoz e Borba PGI (Portugal)
2079	Chouriço Azedo / Sour Sausage / Bread Sausage from Vinhais PGI (Portugal)
2080	Butelo / Bucho / Chouriço de Ossos from Vinhais PGI (Portugal)
2081	Sweet Sausage from Vinhais PGI (Portugal)
2082	Meat sausage from Melgaço PGI (Portugal)
2083	Paia de Estremoz e Borba PGI (Portugal)
2084	Paio from Beja PGI (Portugal)
2085	Sangueria de Barroso-Montalegre PGI (Portugal)
2086	Salpicão de Barroso-Montalegre PGI (Portugal)
2087	Paia de Toucinho de Estremoz e Borba PGI (Portugal)
2088	Paia de Lombo de Estremoz e Borba PGI (Portugal)
2089	Salpicão de Melgaço PGI (Portugal)
2091	Saucisson / Collier / Pipe d'Ardenne PGI

(Belgium)	
2101	Zervelatwurst
2102	Schinkenwurst – roh
2103	Katenhwurst
2104	Mettwurst
2105	Thüringer Knackwurst
2106	Bratwurst/Debrecziner
2107	Krakauer
2108	Landjäger
2109	Sonstige Rohwurst
2110	Greußener Salami g.g.A. (Germany)
2111	Thüringer Rotwurst g.g.A. (Germany)
2112	Nordhessische Ahle Wurst / Worscht g.g.A. (Germany)
2113	Hofer Rindfleischwurst g.g.A. (Germany)
2114	Göttinger Feldkieker g.g.A. (Germany)
2115	Göttinger Stracke g.g.A. (Germany)
2116	Eichsfelder Feldgieker / Feldkieker g.g.A. (Germany)
2121	Gornooryahovski sudzhuk PGI (Bulgaria)
2131	Baranjski kulen PGI (Croatia)
2132	Slavonski kulin PGI (Croatia)
2133	Slavonska kobasica PGI (Croatia)
2141	Szegedi szalámi / Szegedi téliszalámi PDO (Hungary)
2142	Budapesti téliszalámi PGI (Hungary)
2143	Gyulai kolbász / pároskolbász PGI (Hungary)
2144	Csabai kolbász / vastagkolbász PGI (Hungary)
2200	Salchichón / Llonganissa de Vic PGI (Spain)
2999	Other cured dried sausage

Other dried cured meats	
3001	Coppa
3002	Coppa de Corse PAO (France)
3003	Coppa Piacentina PDO (Italy)
3004	Coppa di Parma PGI (Italy)
3011	Speck
3012	Tiroler Speck g.g.A. (Austria)
3013	Gailtaler Speck g.g.A. (Austria)
3014	Speck Alto Adige / Südtiroler Markenspeck / Speck IGP (Italy)
3021	Pancetta/Ventresca/Bacon
3022	Pancetta di Calabria PDO (Italy)
3023	Pancetta Piacentina PDO (Italy)
3024	Dalmatinska panceta PGI (Croatia)
3025	Kraška panceta PGI (Slovenia)
3026	Pancetta / Panzetta de l'île de Beauté PGI (France)
3027	Dalmatinska pečenica PGI (Croatia)
3028	Lard sec du Valais IGP (Switzerland)
3031	Lomo
3032	Dried filet mignon
3033	Filet Abruzzese
3034	Lonzo ou lonzu de Corse AOP (France)
3035	Lountza Pitsilias PGI (Cyprus)
3041	Dried beef
3042	Cecina de León PGI (Spain)
3043	Bresaola della Valtellina PGI (Italy)
3051	Viande séchée du Valais PGI (Switzerland)
3061	Appenzeller Mostbröckli PGI (Switzerland)
3999	Other dried cured ham

Cooked cured meats	
4001	Cooked ham
4002	Jambon cuit supérieur
4003	Jambon cuit supérieur de porc fermier entier ou prétranché
4011	Cooked roast
4021	Rôti cuit supérieur
4022	Chicken breast
4023	Pastrami
4031	Cooked sausage

4032	Saucisson cuit supérieur
4033	Saucisson cuit à l'ail supérieur
4034	Saucisson cuit fumé supérieur
4035	Saucisson cuit fumé à l'ail supérieur
4036	Garlic sausage
4037	Cooked salami
4038	Cooked cervelas
4041	Mortadella
4042	Mortadella Bologna PGI (Italy)
4043	Mortadella di Prato PGI (Italy)
4051	Soubressade / Sobrasada
4052	Sobrasada de Mallorca PGI (Spain)
4061	Soudjouk/Sucuk
4071	Salame Felino PGI (Italy)
4072	Lucanica di Picerno PGI (Italy)
4073	Salame d'oca di Mortara PGI (Italy)
4082	Chosco de Tineo PGI (Spain)
4091	Painho de Portalegre PGI (Portugal)
4092	Lombo Enguitado de Portalegre PGI (Portugal)
4093	White loin from Portalegre PGI (Portugal)
4094	Linguiça de Portalegre PGI (Portugal)
4095	Salpicão de Vinhais PGI (Portugal)
4096	Cacholeira Branca from Portalegre PGI (Portugal)
4101	Međimursko meso 'z tiblice PGI (Croatia)
4111	Äkta basturökt skinka PGI (Finland)
4121	Formfleischschinken
4122	Vorderschinken (kein Formfleisch)
4123	Hinterschinken (kein Formfleisch)
4124	Nuss-Schinken (gegart)
4125	Rindersaftschinken
4126	Zungenwurst
4127	Bernese tongue sausage IGP (Switzerland)
4128	Cooked kasseler
4129	Sonstiges Pökelfleisch (z. B. Schweinebraten)
4131	Cârnați de Pleșcoi PGI (Romania)
4132	Salam de Sibiu PGI (Romania)
4141	PGI (Poland)
4142	Lisiecka sausage PGI (Poland)
4151	Zgornjesavinjski želođec PGI (Slovenia)
4152	Šebreljski želođec PGI (Slovenia)
4153	Kraški zašink PGI (Slovenia)
4154	Prleška tünka PGI (Slovenia)
4161	Sonstige gegarte Stüćkware/Gemenge
4899	Other cooked ham
4999	Other cooked cured ham

Pâtés and terrines

5001	Pâté / terrine
------	----------------

5002	Liver pâté / terrine
5003	Pâté / terrine de foie supérieur(e)
5004	Pâté à base de foie de volaille supérieur
5005	Country style pâté / terrine
5006	Pâté / terrine de campagne supérieur(e)
5007	Pâté de Campagne Breton IGP (France)
5008	Parsley ham
5009	Pâté / terrine de chair / de jambon supérieur(e)
5011	Traditional liver paté
5012	Liver mousse
5013	Mousse / crème de foie supérieur(e)
5014	Foie gras pâté / terrine
5015	Galantine
5021	Potjesvlees uit de Westhoek BGA (Belgium)
5022	Potjesvlees
5031	Pasteten – mit Speckrand/ Mosaikrand
5032	Teewurst
5033	Spreadable sausage - Mettwurst
5034	Bratwurst (Konserve)
5035	Pfeffersäckchen – streichfähig
5036	Liver sausage
5037	Lard
5038	Spreewälder Gurkensülze PGI (Germany)
5039	Thuringian liver sausage PGI (Germany)
5040	Aachener Weihnachts-Leberwurst / Oecher Weihnachtsleberwurst PGI (Germany)
5041	Other spreadable sausage

Rillettes

6001	Rillettes
6002	Rillettes supérieures
6003	Pure duck rillettes
6004	Pure goose rillettes
6005	Pure duck rillettes with duck liver
6006	Pure goose rillettes with goose liver
6007	Pure pork rillettes
6008	Rillettes from Le Mans
6009	Rillettes from Tours PGI (France)
6010	Chicken rillettes

Foie gras

7001	Foie gras
7002	Goose foie gras
7003	Duck foie gras
7004	Duck foie gras from South West France PGI (France)
7005	Whole goose foie gras
7006	Whole duck foie gras
7007	Block of goose foie gras
7008	Block of duck foie gras

Cooked specialties

8001	Andouille sausage
8002	Andouille sausage from Guéméné
8003	Andouille from Vire
8021	Gratons / Frittons
8031	Cured meats pastries
8032	Pâtés en croûte
8033	Pâtés en croûte supérieur
8034	Melton Mowbray Pork Pie PGI (United Kingdom)
8041	Cooked white pudding
8042	Cooked black pudding
8043	Malsat or Melsat
8044	Bougnette de Castres
8051	Corned Beef
8999	Other cooked specialties

Precooked sausages (Brühwurst & Kochwürste)

9001	Precooked sausage - finely chopped
9002	Bockwurst – feinzerkleinert
9003	Knacks/Knacki
9004	Frankfurter / Frankfurter sausage
9005	Wiener/le
9006	Fleischwurst
9008	Fleischkäse
9009	Leberkäse
9010	Gelbwurst
9011	Other pre-cooked sausages (Brühwurst)
9021	Bierwurst
9022	Jagdwurst
9023	Krakauer (auch Schinkenkrakauer)
9024	Pre-cooked salami
9025	Kabanossi
9026	Saumagen
9027	Bierschinken
9028	Presskopf
9029	Rotwurst
9030	Blutwurst
9031	Blutmagen/roter Magen/ Rotgelegter
9032	Filetwurst/-pasteten
9033	Sülzwurst
9034	Schwartenmagen
9035	Sülze
9037	Aspikerzeugnisse unter 50 % Fleischanteil
9038	Harzer Schmorwurst
9039	Knappwurst/Knackwurst
9040	Other pre-cooked sausages (Kochwürste)

Information



- Please note that your product must be ready to eat upon delivery. If your product requires consumers to cook or reheat it, you cannot submit it into the competition.

- More information about: <https://londontastingawards.com/faq.html>