

Cured, Air-Dried & Ready-to-Eat Whole Muscle Products

Based on the whole muscle these are cured and air-dried products that may or may not be cold-smoked. This class includes traditional products such as raw cured hams (prosciutto-style, jamon Iberico, jamon Serrano etc), Lomo, cold-smoked duck breasts or Coppa etc.

Cured & Cooked Whole Muscle Products

Based on the whole muscle these need cooking – roasted, boiled, baked or hot-smoked – before eating. This class includes cooked Hams, salt beef, smoked Chicken or Game etc.

Cured, Fermented & Air Dried Ready-to-Eat Sausage Products

These are traditional Salami and other ground meat products that may or may not be cold-smoked.

Cured & Cooked Sausage Products

Based on cured sausage products these need cooking – typically poached or hot-smoked- before eating. This class includes Bologna, Mortadella, Luncheon Meats and hot-smoked Kielbasa etc.

Soft & Spreadable Products

These are made from cured and/or preserved meats. This class includes Pates, Parfaits, Potted Meats and Rillettes as well as products such as ‘Nduja, Lard, Sobresada etc.

Cured Bacon

These may be green, cold- or hot-smoked but will need cooking before eating. This class includes streaky, shoulder or back bacon as well as rashers from other meats, poultry and game such as beef, duck etc.

Snacking Charcuterie

This class recognises the huge growth in the market for snacking Charcuterie products and includes salami sticks, snacking salami, mini salamis, biltong, jerky, scratchings, thins, fritons etc.

Halal Product

To qualify, products must be free from any haram (forbidden) substances and produced in a way that aligns with halal principles. This includes ensuring ingredients are sourced responsibly, and the manufacturing processes follow rigorous halal practices.

Organic Product

Charcuterie crafted with a commitment to organic practices and sustainable sourcing.

Small Scale Producer

Charcuterie producers in the UK who produce small batches.

Wild Game Product

To qualify, products must feature meats sourced from hunting practices or responsibly managed game farms, ensuring both ethical treatment of animals and environmental stewardship.