

- produced in limited quantities.
- at risk insofar as it is the result of supply chains or fragile environmental contexts that might be compromised by social, environmental and economic factors.

The criteria take account of diverse local realities and respect the social, geographical, economic and political differences of the communities that preserve them.

For further information, visit

<https://www.fondazioneSlowFood.com/en/what-we-do/the-ark-of-taste/>

<https://www.fondazioneSlowFood.com/en/what-we-do/the-ark-of-taste/faqs/>

For enquiries, write to

ark@slowfood.com

Evaluation criteria (annex grid)

Completeness of information in form	From 1 to 10 points
Risk of disappearance	From 1 to 10 points
Strong link with local community	From 1 to 10 points
Product linked to traditional skills and techniques involving notable manual dexterity	From 1 to 10 points
Availability of a recipe	From 1 to 5 points
Availability of an interview with the producer	From 1 to 5 points
Availability of photos of product	From 1 to 5 points
Strong link with an indigenous people	From 1 to 5 points

Selection and award

At the end of the campaign, a jury will assign points to all the nominations received and name the most interesting product.

The winner's prize will be a Slow Food Weekend in the Langhe and Roero hills in Piedmont, Northwest Italy (May/June 2020).

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