

Exhibition Regulations

Quality of the exhibited products



Messe Stuttgart · 16. – 19.04.2020

www.messe-stuttgart.de/slowfood/agb

Slow Food Deutschland is developing according to its philosophy, characteristics and guidelines for the quality of food. They are partially reflected in the Exhibition Regulations for the Market for Good Taste - the Slow Food Trade Fair. They provide guidance on the ingredients, additives, auxiliary materials and production methods which are allowed or prohibited for products exhibited at the trade fair. The development of these quality guidelines is a vibrant process to which you, as an exhibitor, can make a contribution in our workshops. The objective of this process is to be able to differentiate between industrial and craft production of food in accordance with the Slow Food philosophy. The result is that the quality guidelines are also „vibrant“, i.e. they develop and therefore also change constantly in specific product groups. Would you therefore please read these guidelines carefully so that, ultimately, the registration procedure can run smoothly.

§ 1 General Regulations

In line with the philosophy of Slow Food Deutschland all food, dishes and beverages exhibited and offered at the trade fair must be manufactured by the exhibitor himself using traditional craftsmanship, individually and without industrial produced or standardised components.

All food, dishes and beverages, which were manufactured for the exhibitor by third parties or which a retailer purchases from third parties, must be marked with the name and address of the manufacturer on the product or on the menu or on the exhibition stand.

All food, dishes and beverages must be registered and their ingredients declared for the quality assessment of the exhibited products by Slow Food. Non-food products (§ 3.13; § 3.14) must also comply with the criteria defined in § 3.13 and § 3.14.

All foodstuffs, which are used to complement the offering on the exhibition stand, must be registered and declared, and satisfy the described criteria for food, dishes and beverages. Examples of such foodstuffs include bread for tasting, oil, sauces for dipping, milk and petit fours at coffee bars, as well as mustard and ketchup at eateries.

Convenience products are food preparations which produce complete meals and already contain all components of a dish, including spices and salt. These convenience products may be eaten directly or may have to be heated or cooked with water or stock.

The precondition for approval of convenience products is that the recipes and products comply with the Exhibition Regulations and, thus, with the Slow Food philosophy. The value-added chain must be transparent.

Visitors to the trade fair will also be able to purchase the exhibited products from the manufacturer outside the trade fair. Products, which are produced specially for the trade fair and are no longer available afterwards from the manufacturer using this recipe, must be labelled accordingly on the product or on the exhibition stand.

In order to avoid waste, the use of coffee pads and capsules, as well as plastic crockery, cutlery and cups is prohibited. It is also not permitted to give away plastic bags.

If ingredients/additives potentially at risk from genetically modified organisms (GMOs) are used in accordance with the Exhibition Regulations, the „GMO-free“ Certificate must be submitted.

Organic producers are subject to §§ 1, 2, 4, 5, 6 and 7. In addition to § 2, the additives listed in the EU legislation on organic farming are permissible. § 3 shall not apply. The valid organic certificate must be presented upon registration.

Only companies which exhibit products according to the nomenclature and the Exhibition Regulations are allowed to take part in the trade fair. The exhibitor is generally obliged to comply with all valid legal regulations relating to the manufacture, sale and labelling of the exhibited products.

§ 2 Generally applicable product requirements

The following items are not allowed

- Imitation foods and food substitutes
- Genetically engineered ingredients and additives
- Additives and flavourings, as well as smoke flavourings
- Sugars which are manufactured using chemical and physical processes e.g.: fructose, lactose and maltodextrin
- Spice extracts and flavourings in powder form
- Enriched and vitaminized ingredients and foods and dietary supplements
- palm fats and oils

The following items are allowed

- Spice extracts and natural flavour extracts, including ethereal oils from the eponymous plants, which are extracted solely using water or alcohol through distillation, maceration or pressing. The relevant datasheet of the utilised flavour and spice extracts must be submitted with the registration.
- Sugars which are manufactured using chemical and physical processes: glucose, dextrose, inverted sugar
- As thickening ingredients: cereal flour and starch, potato and tapioca starch, maize starch, as well as eggs.

Specific requirements and exceptions to § 2 are listed under the corresponding product groups in § 3.

§ 3 Special features for product groups according to the product directory in addition to § 2

§ 3.1 Grain: grain and cereals, pseudocereals (e.g. quinoa), seeds, bread and baked goods, cakes, gateaux, pastries and pasta

The following items are not allowed (in addition to § 2)

- Baking mixtures and chemical baking agents for quick fermentations, pore control, crisping, preservation, pastry thickening and moisture preservation
- Baked goods which were not completely manufactured and baked in the registered business

The following items are allowed (exception to § 2)

- Traditional raising agents such as sodium hydrogen carbonate (E 500) in conjunction with tartaric acid (E 334)
- Hartshorn salt (ammonium carbonate (E 503), ammonium bicarbonate (E 503), potash (potassium carbonate E 501) and yeast

§ 3.2 Meat: raw meat, sausage specialities, ham, poultry, game and venison

The following items are not allowed (in addition to § 2)

- Gelatin ham
- Maturing (ageing) meat in foil
- Dextrose (Glucose) in sausages

The following items are allowed (exception to § 2)

- Citrate (E 331, E 332, E 333) and phosphate (E 450), as well as saltpetre and nitrite curing salt (E 250, E 251, E 252) in sausage products and ham

§ 3.3 Fish: fish, seafood, fish delicatessen

The following items are allowed (exception to § 2)

- Benzoic acid (E 210) for crabs or dishes containing crabs

§ 3.4 Dairy products and ice cream

The following items are not allowed (in addition to § 2)

- Cheese maturation (ageing) in foil
- Cheese with wax coating or Coating/ cheese coating (e.g. Plasticoat)
- Use of lysozyme
- Dextrose (Glucose) in dairy products
- Treating the rind with natamycin (E235)
- Mildly soured butter
- Long-life milk, lactose-free milk, condensed milk
- Whey, milk powder

The following items are allowed (exceptions to § 2)

- For ice cream: guar gum, locust bean gum

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§ 3.5 Crop plants and seeds

The following items are not allowed (in addition to § 2)

- No open-pollinated seeds
- F1 hybrids

The following items are allowed (no exceptions to § 2)

§ 3.6 Fruit and vegetables: fruit, vegetables, legumes, mushrooms, truffles

- Truffles: the Latin name of the species must be specified

The following items are allowed (no exceptions to § 2)

§ 3.7 Delicatessen: delicatessen, vegetarian/vegan delicatessen, spices, chutneys, mustard, spreads

The following items are not allowed (see § 2)

The following items are allowed (exception to § 2)

- Horseradish: sulphites (E 220-E 228)
- Chutneys: pectin (E440 a and ii)

§ 3.8 Oils and vinegars

- Oils: the oil mill must be declared on the product
This does not apply to olive oils

The following items are allowed (no exceptions to § 2)

§ 3.9 Sweets: chocolate, marmalades, jams, jelly, fruit spreads, honey, ice cream, confectionery, coffee, beans, tea leaves

The following items are not allowed (in addition to § 2)

- Anonymous honey: the name of the beekeeper must be shown on the product

The following items are allowed (exception to § 2)

- For marmalades, jams, jellies, fruit spreads: pectin (E 440 a and ii)
- For milk chocolate: powdered milk
- For chocolate: soya lecithin as an emulsifier

§ 3.10 Alcoholic beverages: beer, champagne, spirits, distillates, liqueurs

§ 3.10.1 Beer:

The following items are not allowed (in addition to § 2)

- Hop extracts
- Hop oil

The following items are allowed (no exceptions to § 2)

§ 3.10.2 Wine: wine, sparkling wines

Only wines from winegrowers who grow and produce the wine themselves in vineyards and cellars

The following items are not allowed (in addition to § 2)

- Wines from vineyards with more than 75 hl/ha
- Wines produced by means of dehydration and/or mash heating
- Aromatised wines flavoured with wood shavings or wood pellets
- Wines from winegrowers producing less than 75% of their own wine

The following items are allowed (exception to § 2)

- Sulphites (E 220-E 228)
- Citric acid (E 330) in sparkling wines

§ 3.11 Non-alcoholic beverages: water, juices, lemonades, soft drinks Coffee, tea

The following items are not allowed (in addition to § 2)

Fruit and vegetable juices: flavour extracts and concentrates

The following items are allowed (no exceptions to § 2)

§ 3.12 Dishes on offer

- The ingredients must comply with the requirements of the corresponding product groups
- The caterers must fully prepare the dishes themselves in their own company

§ 3.13 Kitchens & kitchen utensils

in each case paying special attention to the selection of materials, manufacturing technology and place of manufacture

- Handcrafted kitchens
- Handcrafted kitchen utensils
- High-quality kitchen tools and equipment
- High-quality table linen, cutlery, glasses and crockery

§ 3.14 Non-food animal products

- In accordance with whole animal use (nose-to-tail), exhibitors may offer products from animals which they reared themselves, for instance skins, wool and products made from them, e.g. soaps.

§ 4 It is at the discretion of Messe Stuttgart, in consultation with Slow Food Deutschland, to decide who participates in the trade fair. Slow Food Deutschland will make a decision regarding product approval. The exhibitor will be notified in good time if there are any objections by Slow Food Deutschland. The decision is final.

§ 5 Companies may only exhibit products which comply with the Exhibition Regulations.

§ 6 The use of disposable crockery is generally not allowed. (See § 1)

The following items are allowed (exception to § 2)

Small tasting bowls for sampling products. Their volume must not exceed 30 ml.

§ 7 Acknowledgement and confirmation of the Exhibition Regulations for the Market for Good Taste. - Slow Food Trade Fair 2020

By signing the registration form for the Slow Food Trade Fair, I hereby confirm that the products I/we offer at the trade fair have been registered by me/us and that they comply with §§ 1, 2, 3, 5 and 6 of the Exhibition Regulations for Slow Food 2020. If incorrect information is provided regarding the ingredients, additives or manufacture of an exhibited product, the exhibitor must immediately remove the goods in question from the stand at the request of Messe Stuttgart. If the product in question is not removed or in the event of a breach of §§ 1, 2, 3, 5 and 6 of the Exhibition Regulations, a contractual penalty of € 200 per product will be charged. In the event of recurrence, the stand will be closed and the exhibitor will be excluded from taking part in future trade fairs.