



OFFICIAL GUIDE FOR PRODUCERS

Sample shipping guide

Cider · Mead · Kombucha

WELCOME

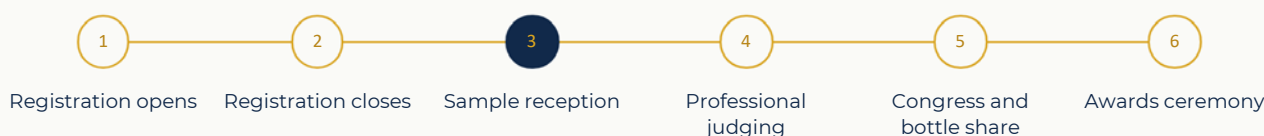
Your ferment, judged under the best conditions

Every sample that reaches European Ferment Masters represents months of work, a technique and an identity of its own. This guide sets out the criteria needed for that work to reach the judging table exactly as it left your production facility.

A well-executed shipping process allows the international panel of judges to evaluate each product with the technical rigour it deserves, free from variables unrelated to its quality. We invite you to review each stage carefully before preparing your shipment and to plan it well in advance.

CYCLE OF EACH EDITION

Competition stages



CURRENT CALENDAR

The dates of each edition are published at fermentmasters.com and on [@fermentmasters](https://twitter.com/fermentmasters). Sample reception closes before the professional judging begins, so we recommend shipping well ahead of the transit times from your country.

THE PROCESS IN FOUR STEPS

From your facility to the judging table

01	02	03	04
Registration and labelling Registration of each sample, payment and uniquely coded labels	Quantity and presentation Four identical units per entry, all labelled	Packaging and shipping Individual protection and delivery to an official centre	Receipt confirmation Inspection, identification and safekeeping until judging

01

STEP ONE

Registration and labelling

A

Product
registration

Complete a separate form for each sample. Once finished, you will receive a confirmation email with the details of your entry and the identification labels, each with its own unique code.

B

Payment

With your confirmation in hand, go to the payment system on the official website. There you can review all your pending entries and pay for them in a single transaction.

C

Labels

Labels are sent automatically to your email when you register each sample. Print them and attach one to each bottle or can. We recommend laminated adhesive paper, resistant to moisture and condensation, and avoiding rubber bands, which tend to come loose in transit.



ONE PER UNIT

02

STEP TWO

Quantity and presentation

4

UNITS


same
product

Units of the same product per entry, **regardless of volume and type of container**



Cider

Fermented from pome fruit



Mead

Honey-based ferment



Kombucha

Tea fermented with a symbiotic culture

IMPORTANT

All units must arrive correctly labelled. Entries with missing units, quantities other than those required or without the corresponding identification cannot be accepted.

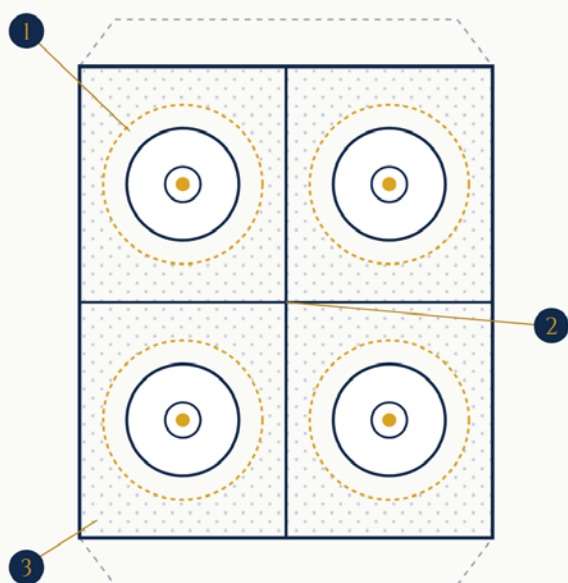
03

STEP THREE

Packaging and shipping

3

Well-executed packaging is the best guarantee that your product will be judged just as you conceived it



Top view of a box with four units

- 1 **Individual protection**
Wrap each bottle or can separately in bubble wrap
- 2 **Separation between containers**
Divide the units with cardboard, foam or other cushioning material to prevent direct contact
- 3 **Void fill**
Fill the gaps in the box to prevent any internal movement in transit
- 4 **External identification**
Mark the box with the producer's name and the entry codes it contains
- 5 **Traceability**
Choose a service with a tracking number and avoid exposing the shipment to extreme temperatures

NOTICE

Shipping responsibility

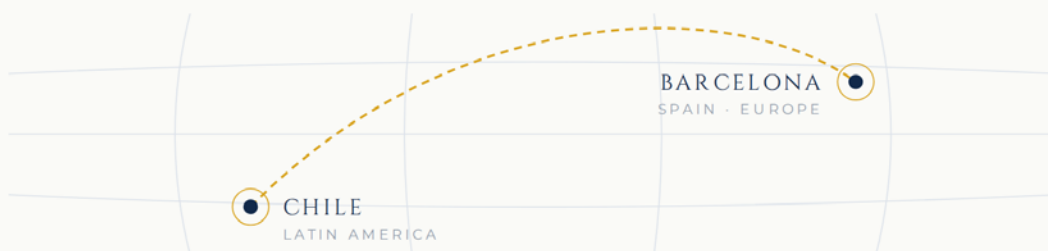
European Ferment Masters guides and facilitates the logistics process, but does not take part in transport or assume any responsibility for it. **Preparation, packaging, dispatch, transport costs, customs procedures and any incident in transit**, such as breakage, loss, delays or detentions, are the sole responsibility of the producer.

The organisation takes custody of the samples only once their receipt has been confirmed. Packaging materials will not be returned.

STEP THREE · DELIVERY

Official reception centres

European Ferment Masters has two official, permanent sample reception centres, one in Europe and one in Latin America. Before shipping, confirm delivery with the contact at the centre of your choice.



OFFICIAL CENTRE · EUROPE

Spain

Beer Events, S.L.

Central competition reception

ADDRESS Espai Municipal Can Malé,
naus 3-4
08186 Lliçà d'Amunt, Barcelona

HOURS 9:00 to 14:00

CONTACT Isaac Seguí
+34 657 57 05 49

Deliveries are accepted only within the stated hours

OFFICIAL CENTRE · LATIN AMERICA

Chile

Patagonian Yeast

Coordinator: Victoria Lobos

EMAIL vlobos@patagonianyeast.com

INSTAGRAM @yeast.mommy

DELIVERY By prior direct arrangement

Write in advance to agree on the date, place and conditions of delivery

NETWORK OF EACH EDITION

Additional centres and ambassadors

Each year, European Ferment Masters opens additional reception centres and welcomes ambassadors in different countries, with the aim of bringing the competition closer to more producers and making participation easier. As this network is renewed with every edition, up-to-date information is published on our official channels.

INSTAGRAM
@fermentmasters

WEBSITE
fermentmasters.com

THE ROLE OF AMBASSADORS

Ambassadors are collaborators who act as a point of contact with producers in their country. Their support is voluntary and is not part of the competition's logistics operation.

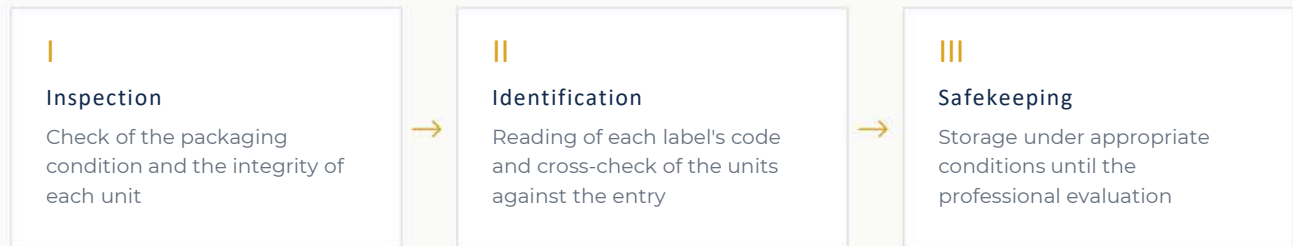
Each interested producer must contact them directly and personally to arrange their shipment. Responsibility for transporting the samples remains with the producer at all times.

04

STEP FOUR

Receipt confirmation

Once your samples arrive at an official centre, our team carries out a three-stage check. Receipt confirmation certifies that delivery was completed correctly and marks the moment the samples pass into the organisation's custody.



BEFORE SHIPPING

Checklist

- | | |
|--|--|
| ☐ One form completed per sample | ☐ Four identical units per entry |
| ☐ Entries paid on the official website | ☐ Each container individually protected |
| ☐ Coded label on every unit | ☐ Box identified and free of empty spaces |
| ☐ Shipping service with tracking number | ☐ Delivery arranged with the reception centre |

INTERNATIONAL PANEL · TECHNICAL EVALUATION · GLOBAL RECOGNITION

This is your moment

Bring your ferment before an international panel of judges, receive a high-level technical evaluation and project your brand with recognition that transcends borders

WEBSITE

fermentmasters.com

EMAIL

info@senso.science

INSTAGRAM

@fermentmasters

FACEBOOK

PatagonianYeast