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S W E D E N S  
R E S O U R C E C E N T E R  
F O R A R T I S A N F O O D

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ELDRIMNER

# GOOD, HONEST AND GENUINE FOOD

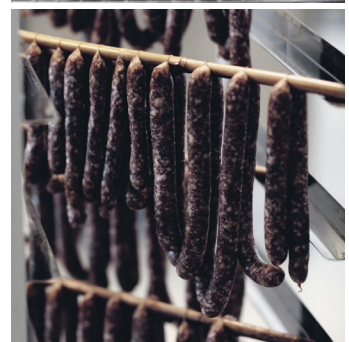
There's something magical about artisan food making. For the most part it's probably because you're trying to harness the power of nature, an ever-changing, ever-evolving, ever-surprising force. Succeeding, learning more and more, getting closer and closer to mastering the process creates such satisfaction for the baker, cheese maker, jam maker, charcutier, and fish farmer.

A food artisan works with natural raw materials and with natural processes. So production has to be adapted to the raw materials they have at hand that day. And that varies widely. Milk's composition and quality varies depending on the lactation cycle of the goats, sheep and cows. It also varies with the feeding and the weather, for example. When it comes to meat and the charcutier, variations happen based on breed, rearing and how the animals are slaughtered. Grain varies with type, growing conditions and drying. Berries also vary depending on type, growing conditions and how they're handled at harvest. No raw produce gets standardised in handcrafted production. The raw materials almost exclusively come from the artisan's own farm or region.

In artisan food, you get assistance from nature and you adapt production using temperature, time, acidity levels and so on. Helps comes from microorganisms such as lactic bacteria, mould and yeast. A lot is based on time-long preservation methods such as drying, smoking, acidification, salting and airtight packaging. Mastering all this requires significant theoretical knowledge about what happens with food both chemically and microbiologically. Of course, it also needs great practical experience and the ability to be able to read what's happening in the curdling vat, the yeasting bowl, the sausage mix, the pot. And perhaps most important of all, it needs great passion for, and devotion to, the process and the finished products.

Artisan food making brings meaning back to food as a source for sustaining life. It's not just about natural products with no chemical additives. It's not just about exclusive, delicacy products. These are real sources of life, good, honest and genuine food.

Bodil Cornell  
*Director*



# ELDRIMNER'S ACTIVITY

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## EDUCATION & INSPIRATION

Our range of courses covers all the key aspects of a food artisan's profession, from craftsmanship to entrepreneurship.

**COLLEGE PROGRAMME** (1 year)

**FOUNDATIONAL TRAINING** (5 weeks)

**ADVANCED COURSE** (1–5 days)

**BASIC COURSE** (1–5 days)

**BEGINNERS COURSE** (1–5 days)

**SINGLE COURSES**

**FIELD TRIPS** in Sweden and abroad

**INSTRUCTION BOOKS**

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## SUPPORT & ADVICE

**DIALOGUE WITH THE AUTHORITIES**

to remove obstacles to food producers and enable the development of artisan food in Sweden.

**FREE TELEPHONE ADVICE**

"Food artisan to food artisan" within dairy, baking, charcuterie, berry, fruit and vegetable transforming, transforming of fish, food regulations, production facilities and more.

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## INFORMATION & MARKETING

**SWEDISH MASTERSHIP IN ARTISAN FOOD**

Product competition, now open to all Scandinavian producers, arranged annually by Eldrimner since 1996.

**ARTISAN FOOD DAYS**

Regional networking meetings throughout Sweden.

**SÆRIMNER**

Ideas and knowledge fair held every two years.

**PRODUCT CERTIFICATION**

ELDRIMNER CERTIFIED ARTISAN FOOD created in cooperation with the food artisans.

**ELDRIMNER'S MAGAZINE MATHANTVERK**

Distributed free-of-charge to 8 500 subscribers 4 times per year.

**MATHANTVERK.SE/MATHANTVERK APP**

Website and mobile app that gathers information about food artisans and farm shops in Sweden.







#### ELDRIMNER'S DEFINITION:

Artisan food making creates unique products - rich in taste, high in quality and clear in identity. Products are made primarily from local raw materials that are transformed with care, on a small scale and often in the artisan's own farm. The hallmark of artisan food is that man's touch and knowledge are present throughout the entire production chain. The result is healthy products with no unnecessary additives, products that can be traced back to their source. Artisan food making highlights food of tradition, develops methods further and creates innovative products.

ELDRIMNER was established in 1995 in the county of Jämtland, and became Sweden's national resource centre in 2005. We share knowledge, and support and inspire food artisans all over Sweden and Scandinavia, as they start up as well as develop their craftsmanship. Eldrimner helps you, as a food artisan, with courses, advice, seminars, field trips, development and experience exchange – whatever is needed for artisan food making to bloom. At Eldrimner, the entrepreneurs are also involved in shaping our activity.



## ELDRIMNER

Nationellt resurscentrum  
för mathantverk



Länsstyrelsen  
Jämtlands län



Europeiska jordbruksfonden för  
landstygdsutveckling: Europa  
investerar i landsbygdsområden

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