



Global Pasty Championships 2026 Rules, terms and conditions

Introduction

The Global Pasty Championships (GPC) are a celebration of the Cornish pasty and its derivations and aim to crown the best pasties across six categories. Pasties entering the Cornish categories must abide by the UK Geographical Indication (UK GI) guidelines while pasties in the alternative categories can include any savoury, edible filling and can be made outside Cornwall.

Entries are welcome from anywhere in the world and every pasty entered in the competition will be judged, so there will be a limit on numbers and the entry to the competition may close early.

UK GI status means that only pasty makers based in Cornwall who make pasties to the approved recipe are able to label their products as Cornish pasties.

Please note in all but the company classes, the named entrant to the competition needs to bring and register the pasty in person at the event. Company class entries must be brought and registered by a representative of their company.

Cornish Pasty categories

The pasties in these categories must comply with the current UK Geographical Indication (UK GI) guidelines. These are:

- A genuine Cornish pasty has a distinctive 'D' shape and is crimped to one side.
- The mandatory ingredients for the pasty filling are minced or roughly cut chunks of beef (not less than 12.5% of the whole pasty), with swede, potato and onion (the vegetables must be at least 25% of the whole pasty) and a light seasoning. These ingredients must all be uncooked at the time the pasty is sealed.
- Small amounts of other optional additional ingredients are permitted to add succulence and flavour to the pasty or to aid processing. They must not alter the overall flavour profile created by the mandatory ingredients. The combined volume of processing aids and other additional ingredients must amount in total to no more than 5% of the filling, by weight, in the uncooked pasty.

- The savoury shortcrust, rough puff or puff pastry casing is to be glazed using components of milk or egg or both to give a golden colour, and robust enough to retain its shape throughout the cooking and cooling process without splitting or cracking.
- The whole pasty is slow-baked to ensure that flavours from the raw ingredients are maximised. The constituent ingredients need to be discernible in appearance, taste and texture, while the fusion of the flavours arising from the cooking of the raw beef and vegetables creates a balanced and natural savoury taste throughout the product.
- No artificial flavourings or additives must be present in the filling of the cooked pasty.
- The pasties must be made in Cornwall.

Note: Traditionally, in Cornwall “swede” is referred to as “turnip” so the two terms are interchangeable, but the actual ingredient is “swede”.

Cornish pasty company

- This category is open to representatives from companies (bakeries, butchers, pubs, corner shops or anyone else who makes pasties to sell) that have obtained UK GI certification to sell pasties that comply with the UK GI guidelines. The producer number (supplied to the producer by the Cornish Pasty Association once their pasties have been verified) must therefore be stated on the entry.
- These pasties must be produced to exactly the same recipe and method and in the same place as the Cornish pasty that your business sells to the public. The winner will therefore be announced as the company entered, rather than an individual.
- Retailers who don’t make their own pasties but get producers of verified pasties to make their own unique recipes for them can enter under their own name but they need to reference the actual producer and producer number.
- Please provide the name, position and contact details of a senior member of staff to act as a referee for the application and to avoid any duplication of entries.
- Cost - £60 per entry

Cornish pasty individual

- This category is open to people aged 16 and over on the date of the competition (February 28, 2026).
- These pasties must comply with the UK GI guidelines.

- Cost - £12 per entry

Cornish pasty junior

- This category is open for people aged 15 and under on the date of the competition (February 28, 2026) whose pasties comply with all of the UK GI guidelines.
- Please provide name and contact details of the adult, aged 18 or over, who will be supporting your entry.
- Junior entrants can optionally designate this adult a co-entrant if they help with producing the pasty. In this case, the winner would be described as “[Junior entrant name] with help from [adult co-entrant].”
- Cost - £12 per entry

Alternative categories

These pasties can contain any edible savoury ingredients. Unusual recipes are welcome but please consider palatability for our judges. When registering for the competition please supply a brief description of the pasty ingredients. Your pasty will be judged based on the information you supply.

Alternative company

- This category is open to representatives from companies (bakeries, butchers, pubs, corner shops or anyone else who makes pasties to sell) to enter pasties that contain a non-traditional combination of edible savoury ingredients.
- These pasties must be produced to exactly the same recipe and method and in the same place as the pasty of the same name that your business sells to the public.
- Retailers who don't make their own pasties but get pasty producers to make pasties to their own unique recipes can enter under their own name, but they need to reference the actual producer.
- The winner will therefore be announced as the company entered, rather than an individual.
- Please provide the name, position and contact details of a senior member of staff to act as a referee for the application and to avoid any duplication of

entries.

- Cost - £60 per entry

Alternative individual

- This category is open to people aged 16 and over on the date of the competition (February 28, 2026).
- These pasties can contain a non-traditional combination of edible savoury ingredients.
- Cost - £12 per entry

Alternative junior

- This category is open for people aged 15 and under on the date of the competition (February 28, 2026).
- Please provide name and contact details of the adult, aged 18 or over, who will be supporting your entry.
- These pasties can contain a non-traditional combination of edible savoury ingredients.
- Junior entrants can optionally designate this adult a co-entrant if they help with producing the pasty. In this case, the winner would be described as “[Junior entrant name] with help from [adult co-entrant].”
- Cost - £12 per entry

How to enter

All you need to do to enter the GPC is:

- Read the entry rules, terms and conditions carefully
- Register your entry online
- Bake two identical pasties (one will be judged and one will be put on display on the day in a Pasty Hall of Fame)
- IMPORTANT: Keep your pasties chilled under 8 degrees Celsius
- Bring your chilled pasties to The Lost Gardens of Heligan on February 28, 2026, from 8.30am to 9.30am.

PLEASE NOTE, YOUR PASTIES WILL BE DISQUALIFIED IF THEY ARRIVE AT HELIGAN WARMER THAN 8 DEGREES CELSIUS. FOR THIS REASON, PLEASE BAKE YOUR PASTY

THE EVENING BEFORE THE COMPETITION AND REFRIGERATE IT OVERNIGHT BEFORE TRANSPORTING IT TO HELIGAN IN A COOL CONTAINER.

PASTIES THAT ARRIVE AFTER 9.30AM WILL NOT BE INCLUDED IN THE COMPETITION.

Guidance for entering the GPC

Register now and tell us your ingredients

Registration to enter the GPC is now open and will close at midnight on Sunday February 15, 2026 or beforehand if numbers exceed our limit.

Register your entry online at GPC page on The Lost Gardens of Heligan website. Make sure you read the category rules before deciding which pasty category to enter. You'll be asked to pay a set fee per entry (see above) of the GPC, which gives you and one other person free entry to The Lost Gardens of Heligan on the day of the competition on February 28, 2026. If you're entering more than one category, you'll need to pay the same fee for each additional category, each of which gives one extra person free Heligan entry on February 28, 2026. Please note this is a special price for pasty competitors and you'll need to provide proof of pasty competition entry when you come in on the day! The ticket cannot be used in conjunction with any other promotional discount or special offer.

You need to be aged 16 or over to enter the GPC with the exception of the junior categories. Entrants may not be The Lost Gardens of Heligan employees or their immediate families, nor may they be close relations of any judge. By entering this competition, all participants agree to be bound by these terms and conditions.

Bake your pasties

- We need two identical baked pasties from you per category that you enter (so if you enter five categories, you will need to bring 10 pasties). One will be judged and the other will be put on display.
- Our judges will mark your pasties on flavour, texture, skill and presentation.
- Your pasties should be baked no earlier than February 26, 2026.
- Make sure they fit the entry requirements of the category you are entering.
- As a guideline, make your pasties about 15cm to 20cm long (6ins to 8ins) and in the region of 283g (10oz) – about the size of a medium pasty.
- On the day, we will give you a registration number for your pasties.

- For reference, we'll be reheating your pasties at 180 degrees Celsius (approximately 356 degrees Fahrenheit) for 30 minutes. This is for warming purposes only, to make the pasties more palatable for the judges.
- They need to be your own work, including the pastry! All ingredients must be fresh when the pasty is made.

Ingredients

To ensure that the judges know what they are eating (and can judge the entry against its description), every entry to the Global Pasty Championships needs to be accompanied by a full list of ingredients, submitted at the point of entry to the competition via the Heligan website.

Bring your pasties to Heligan

- Once your pasties are baked and cooled, put them in the fridge but don't freeze them.
- Place them in a suitable container (lunch-box, take-away box, biscuit tin) that will retain the shape of your pasties.
- **IMPORTANT:** Your pasties have to be between 1 degree and 8 degrees Celsius (between 34 to 46 degrees Fahrenheit) when you bring them into Heligan on February 28, 2026. We recommend transporting your pasties in an insulated chilled box or bag suitable for cold food transportation, which are available from most supermarkets. Or you could pack your pasty container with ice packs or even some frozen peas to keep them cool. For food hygiene reasons we'll need to test the temperature of the pasties when they arrive at Heligan to ensure it's no warmer than 8 degrees.
- On February 28, 2026, bring your pasties along with your competition ticket to Heligan between 8.30am and 9.30am. Due to the expected high volumes of entrants arriving on the day we'd appreciate it if you could arrive as early as you can. Any entrants arriving later than 9.30am could be disqualified from the competition.
- When you arrive, you'll be directed to an area where you can sign in for the event and leave your pasties for judging. Please note that we won't have facilities for storing cold boxes and containers on the day.
- We'll give you a wristband with your entry number printed on it that you must keep on until the results are announced in the afternoon. There will be a programme confirming when the announcements will be made.

Judging

- As soon as registration starts, no correspondence with the judges can be entered into.
- Each pasty will be scored out of 100 by a random pairing of judges.
- The score is divided between several categories. These are taste, texture, crimp, general appearance and technical expertise.
- In the event of a tie, the head judge will make a final decision.
- The judges' verdict is final!

Publicity

- The winner in each class may use the GPC winners' logo in their own publicity and advertising. The logo and brand guidelines are available on request from The Lost Gardens of Heligan following the championships.
- As a condition of use, winners must state the year of the award and the category clearly in all publicity and advertising materials where they reference the GPC or their award.

The GPC logo is not to be used generally for promotion, only specifically where a person or company wishes to publicise their award, and under the conditions stated here. The logo must only be used in accordance with the brand guidelines provided with it.

