



THE SOUTH AFRICAN PRESERVE CHAMPIONSHIPS 2026 CLASS LIST

IMPORTANT DATES

Entries Open:	4 May 2026 (online via www.preservechamps.co.za)
Entries Close:	29 May 2026
Product Delivery:	21, 22 & 23 July 2026 (Agri-Expo Office, 11 Queen Street, Durbanville)
Judging:	29 July 2026
Awards Ceremony:	27 August 2026

ENTRY FEE

The rate per product entry is **R150.00 (excluding VAT)**.

CLASS LIST INTRODUCTION

Category 1:	Fruit in Syrup	(Class Code: FIS)
Category 2:	Jam	(Class Code: JA)
Category 3:	Marmalade	(Class Code: MA)
Category 4:	Jelly	(Class Code: JE)
Category 5:	Fruit Curd	(Class Code: FC)
Category 6:	Vegetable in Sauce	(Class Code: VIS)
Category 7:	Pickled Fruit	(Class Code: PF)
Category 8:	Pickled Vegetable	(Class Code: PV)
Category 9:	Chutney	(Class Code: CH)
Category 10:	Pesto	(Class Code: PE)
Category 11:	Olive	(Class Code: OL)
Category 12:	Relish	(Class Code: RE)
Category 13:	Atchar	(Class Code: AT)
Category 14:	Fermented Preserves	(Class Code: FP)

CATEGORY 1: FRUIT IN SYRUP

Fruit in syrup refers to whole, halved, or sliced fruit cooked with sugar to form a thick, sweet, and clear syrup that fully covers the fruit pieces. The colour of the fruit should be natural, vibrant, and uniform.

WHOLE FRUIT IN SYRUP

FIS / 001	Whole Fruit in Syrup - Pear
FIS / 002	Whole Fruit in Syrup - Apricot
FIS / 003	Whole Fruit in Syrup - Litchi
FIS / 004	Whole Fruit in Syrup - Fig
FIS / 005	Whole Fruit in Syrup - Kumquat
FIS / 006	Whole Fruit in Syrup - Alcohol-Infused
FIS / 007	Whole Fruit in Syrup - Any other not entered in Class FIS/001 – FIS/006

HALVED FRUIT IN SYRUP

FIS / 008	Halved Fruit in Syrup - Pear
FIS / 009	Halved Fruit in Syrup - Apricot
FIS / 010	Halved Fruit in Syrup - Fig
FIS / 011	Halved Fruit in Syrup - Peach
FIS / 012	Halved Fruit in Syrup - Guava
FIS / 013	Halved Fruit in Syrup - Quince
FIS / 014	Halved Fruit in Syrup - Alcohol-Infused
FIS / 015	Halved Fruit in Syrup - Any other not entered in Class FIS/008 – FIS/014

CHUNKS OR PIECES OF FRUIT IN SYRUP

FIS / 016	Chunks or Pieces of Fruit in Syrup - Pear
FIS / 017	Chunks or Pieces of Fruit in Syrup - Fig
FIS / 018	Chunks or Pieces of Fruit in Syrup - Peach
FIS / 019	Chunks or Pieces of Fruit in Syrup - Guava
FIS / 020	Chunks or Pieces of Fruit in Syrup - Quince
FIS / 021	Chunks or Pieces of Fruit in Syrup - Strawberry
FIS / 022	Chunks or Pieces of Fruit in Syrup - Pineapple
FIS / 023	Chunks or Pieces of Fruit in Syrup - Mango
FIS / 024	Chunks or Pieces of Fruit in Syrup - Citrus
FIS / 025	Chunks or Pieces of Fruit in Syrup - Makataan
FIS / 026	Chunks or Pieces of Fruit in Syrup - Ginger
FIS / 027	Chunks or Pieces of Fruit in Syrup - Fruit Cocktail / Mixed
FIS / 028	Chunks or Pieces of Fruit in Syrup - Any other not entered in Class FIS/016 – FIS/027

CATEGORY 2: JAM

Jam is a thick, sweet spread made from chopped or crushed fruit, sugar, and pectin. It is similar to jelly; however, jam is made from puréed fruit, while jelly is made from fruit juice. Jams should be spreadable, but not runny, watery, overly stiff, or gummy. Where fruit pieces are present, they should be soft, intact, and evenly dispersed. The jam must be free from defects and contaminants, including pips, moulds, crystallised sugar, fermentation, or foreign particles.

SMOOTH JAM

JA / 001	Smooth Jam – Apricot
JA / 002	Smooth Jam – Peach
JA / 003	Smooth Jam – Strawberry
JA / 004	Smooth Jam – Fig
JA / 005	Smooth Jam – Plum
JA / 006	Smooth Jam – Mango
JA / 007	Smooth Jam – Gooseberry
JA / 008	Smooth Jam – Tangerine / Naartjie
JA / 009	Smooth Jam – Tomato Chilli
JA / 010	Smooth Jam – Quince
JA / 011	Smooth Jam – Mixed Fruit
JA / 012	Smooth Jam – Alcohol-Infused
JA / 013	Smooth Jam – Any other not entered in Class JA/001 – JA/012

CHUNKY JAM

JA / 014	Chunky Jam – Apricot
JA / 015	Chunky Jam – Peach
JA / 016	Chunky Jam – Strawberry
JA / 017	Chunky Jam – Blueberry
JA / 018	Chunky Jam – Pineapple
JA / 019	Chunky Jam – Fig
JA / 020	Chunky Jam – Guava
JA / 021	Chunky Jam – Orange
JA / 022	Chunky Jam – Raspberry
JA / 023	Chunky Jam – Plum
JA / 024	Chunky Jam – Lemon
JA / 025	Chunky Jam – Mango
JA / 026	Chunky Jam – Gooseberry
JA / 027	Chunky Jam – Grape
JA / 028	Chunky Jam – Tangerine / Naartjie

JA / 029	Chunky Jam – Makataan
JA / 030	Chunky Jam – Clementine
JA / 031	Chunky Jam – Cherry
JA / 032	Chunky Jam – Quince
JA / 033	Chunky Jam – Olive
JA / 034	Chunky Jam – Kumquat
JA / 035	Chunky Jam – Chilli
JA / 036	Chunky Jam – Tomato
JA / 037	Chunky Jam – Chilli Tomato
JA / 038	Chunky Jam – Mixed Fruit
JA / 039	Chunky Jam – Alcohol-Infused
JA / 040	Chunky Jam – Any other not entered in Class JA/014 – JA/039

CATEGORY 3: MARMALADE

Traditional marmalade is a citrus-based preserve made by cooking citrus fruit juice and peel, typically from pectin-rich fruits such as oranges, lemons, grapefruits, or limes, with sugar to form a soft, gel-like consistency. It traditionally contains small, visible pieces of citrus peel that contribute to its characteristic flavour profile, which balances sweetness with a slight, pleasant bitterness. The colour of marmalade should be natural, bright, and characteristic of the citrus fruit used, with a clear, glossy appearance. The gel should be well-set but spreadable, not runny, watery, overly firm, or rubbery. Non-traditional marmalade refers to a preserve inspired by the texture and preparation method of citrus marmalade but produced using non-citrus ingredients such as onions, olives, herbs, spices, or alcohol infusions (e.g., wine, brandy, or whisky). These products retain a soft, gel-like consistency and may contain small pieces of the primary ingredient, offering a savoury, sweet, or aromatic profile depending on the formulation.

SMOOTH TRADITIONAL MARMALADE

MA / 001	Smooth Traditional Marmalade - Orange
MA / 002	Smooth Traditional Marmalade - Grapefruit
MA / 003	Smooth Traditional Marmalade - Tangerine / Naartjie
MA / 004	Smooth Traditional Marmalade - Lemon
MA / 005	Smooth Traditional Marmalade - Citron
MA / 006	Smooth Traditional Marmalade - Kumquat
MA / 007	Smooth Traditional Marmalade - Mixed
MA / 008	Smooth Traditional Marmalade - Alcohol-Infused
MA / 009	Smooth Traditional Marmalade - Any other not entered in Class MA/001 – MA/008

SMOOTH NON-TRADITIONAL MARMALADE

MA / 010	Smooth Non-Traditional Marmalade - Onion
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- MA / 011 Smooth Non-Traditional Marmalade - Fig
- MA / 012 Smooth Non-Traditional Marmalade - Ginger
- MA / 013 Smooth Non-Traditional Marmalade - Olive
- MA / 014 Smooth Non-Traditional Marmalade - Mixed
- MA / 015 Smooth Non-Traditional Marmalade - Alcohol-Infused
- MA / 016 Smooth Non-Traditional Marmalade - Any other not entered in Class MA/010 – MA/015

CHUNKY TRADITIONAL MARMALADE

- MA / 017 Chunky Traditional Marmalade - Orange
- MA / 018 Chunky Traditional Marmalade - Grapefruit
- MA / 019 Chunky Traditional Marmalade - Tangerine / Naartjie
- MA / 020 Chunky Traditional Marmalade - Lemon
- MA / 021 Chunky Traditional Marmalade - Citron
- MA / 022 Chunky Traditional Marmalade - Kumquat
- MA / 023 Chunky Traditional Marmalade - Mixed
- MA / 024 Chunky Traditional Marmalade - Alcohol-Infused
- MA / 025 Chunky Traditional Marmalade - Any other not entered in Class MA/017 – MA/024

CHUNKY NON-TRADITIONAL MARMALADE

- MA / 026 Chunky Non-Traditional Marmalade - Plum
- MA / 027 Chunky Non-Traditional Marmalade - Onion
- MA / 028 Chunky Non-Traditional Marmalade - Fig
- MA / 029 Chunky Non-Traditional Marmalade - Ginger
- MA / 030 Chunky Non-Traditional Marmalade - Olive
- MA / 031 Chunky Non-Traditional Marmalade - Mixed
- MA / 032 Chunky Non-Traditional Marmalade - Alcohol-Infused
- MA / 033 Chunky Non-Traditional Marmalade - Any other not entered in Class MA/026 – MA/032

CATEGORY 4: JELLY

Fruit jelly is a clear, gelled fruit preserve made by cooking fruit juice from high-pectin fruits, such as quince, apple, cranberry, or marula, with sugar until a smooth, translucent gel is formed. The gel should be firm enough to hold its shape when unmoulded or scooped, yet soft enough to be spread easily without breaking apart or becoming rubbery.

- JE / 001 Jelly – Any Flavour
- JE / 002 Jelly – Mixed

CATEGORY 5: FRUIT CURD

Fruit curd is a dessert spread and topping – a smooth, creamy preserve made by gently cooking fruit juice or purée, typically from lemon, lime, passion fruit, orange, or other tart fruits, with sugar, eggs, and butter to achieve a rich, custard-like consistency. Unlike jellies or jams, fruit curds are not gelled with pectin but thickened through controlled heating of the egg mixture, resulting in a luxurious, spreadable texture.

FC / 001 Fruit Curd – Any Flavour

FC / 002 Fruit Curd – Mixed

CATEGORY 6: VEGETABLES IN SAUCE

Vegetables in sauce refer to cooked or partially cooked vegetables, such as beans, mixed vegetables, or finely chopped vegetable blends, packed in a seasoned sauce.

WHOLE, HALVED, CHUNKS OR PIECES OF VEGETABLES IN SAUCE

VIS / 001 Whole, Halved, Chunks or Pieces of Vegetables in Sauce – Baked Beans

VIS / 002 Whole, Halved, Chunks or Pieces of Vegetables in Sauce – Green Beans

VIS / 003 Whole, Halved, Chunks or Pieces of Vegetables in Sauce – Curry Beans

VIS / 004 Whole, Halved, Chunks or Pieces of Vegetables in Sauce – Heeren Beans

VIS / 005 Whole, Halved, Chunks or Pieces of Vegetables in Sauce – Three Beans

VIS / 006 Whole, Halved, Chunks or Pieces of Vegetables in Sauce – Chakalaka

VIS / 007 Whole, Halved, Chunks or Pieces of Vegetables in Sauce – Tomato

VIS / 008 Whole, Halved, Chunks or Pieces of Vegetables in Sauce – Curry Onions

VIS / 009 Whole, Halved, Chunks or Pieces of Vegetables in Sauce – Curry Carrots

VIS / 010 Whole, Halved, Chunks or Pieces of Vegetables in Sauce – Piccalilli

VIS / 011 Whole, Halved, Chunks or Pieces of Vegetables in Sauce – Sousboontjies

VIS / 012 Whole, Halved, Chunks or Pieces of Vegetables in Sauce – Slaphakskeentjies

VIS / 013 Whole, Halved, Chunks or Pieces of Vegetables in Sauce – Any other not entered in Class VIS/001 - VIS/012

CATEGORY 7: PICKLED FRUIT

Pickled fruit refers to fresh or partially cooked fruit preserved in a vinegar-based brine, often combined with sugar, salt, and spices. Common examples include pickled peaches, mangoes, pears, figs, and watermelon rind. The pickling process should balance acidity, sweetness, and spice to create a flavourful, shelf-stable product while maintaining the fruit's quality and integrity. The appearance of pickled fruit should be natural, vibrant, and characteristic of the fruit used.

WHOLE PICKLED FRUIT

PF / 001 Whole Pickled Fruit

PF / 002 Whole Pickled Fruit - Mixed

SLICES, CHUNKS OR PIECES OF PICKLED FRUIT

PF / 003 Slices, Chunks or Pieces of Pickled Fruit

PF / 004 Slices, Chunks or Pieces of Pickled Fruit - Mixed

CATEGORY 8: PICKLED VEGETABLE

Pickled vegetables refer to fresh or lightly cooked vegetables preserved in a vinegar-based brine, often combined with salt, sugar, and spices. Common examples include pickled jalapeños, peppers, cucumbers, carrots, cauliflower, green beans, and mixed vegetable relishes. The pickling process should ensure shelf stability while maintaining the vegetables' colour, texture, and flavour. The appearance of pickled vegetables should be natural, vibrant, and characteristic of the vegetable used.

WHOLE PICKLED VEGETABLE

PV / 001 Whole Pickled Vegetable – Garlic

PV / 002 Whole Pickled Vegetable – Mushroom

PV / 003 Whole Pickled Vegetable – Piquanté Pepper

PV / 004 Whole Pickled Vegetable – Jalapeño

PV / 005 Whole Pickled Vegetable – Any other not entered in Class PV/001 – PV/004

SLICES, CHUNKS OR PIECES OF PICKLED VEGETABLE

PV / 006 Slices, Chunks or Pieces of Pickled Vegetable – Garlic

PV / 007 Slices, Chunks or Pieces of Pickled Vegetable – Mushroom

PV / 008 Slices, Chunks or Pieces of Pickled Vegetable – Piquanté Pepper

PV / 009 Slices, Chunks or Pieces of Pickled Vegetable – Jalapeño

PV / 010 Slices, Chunks or Pieces of Pickled Vegetable – Tomato

PV / 011 Slices, Chunks or Pieces of Pickled Vegetable – Sweet Pepper

PV / 012 Slices, Chunks or Pieces of Pickled Vegetable – Artichoke

PV / 013 Slices, Chunks or Pieces of Pickled Vegetable – Aubergine

PV / 014 Slices, Chunks or Pieces of Pickled Vegetable – Mixed

PV / 015 Slices, Chunks or Pieces of Pickled Vegetable – Any other not entered in Class
PV/006 – PV/014

BEETROOT PICKLED VEGETABLE

PV / 016 Beetroot Pickled Vegetable – Whole Baby Beetroot

PV / 017 Beetroot Pickled Vegetable – Sliced Beetroot

PV / 018 Beetroot Pickled Vegetable – Grated Beetroot

PV / 019 Beetroot Pickled Vegetable – Vacuum Packed Beetroot

ONION PICKLED VEGETABLE

- PV / 020 Onion Pickled Vegetable – Whole Classic or Mild Onion
- PV / 021 Onion Pickled Vegetable – Whole Hot Onion
- PV / 022 Onion Pickled Vegetable – Chunks or pieces of Onions

GHERKINS PICKLED VEGETABLE

- PV / 023 Gherkins Pickled Vegetable – Whole Gherkins
- PV / 024 Gherkins Pickled Vegetable – Sliced Gherkins
- PV / 025 Gherkins Pickled Vegetable – Any other not entered in Class PV/023 – PV/024

CATEGORY 9: CHUTNEY

Chutney is a cooked or partially cooked condiment made from fruits, vegetables, or a combination of both, preserved with sugar, vinegar, spices, and sometimes aromatics such as herbs, garlic, or chilli. The product should have a thick, spoonable consistency that allows for easy serving and spreading.

- CH / 001 Classic Chutney
- CH / 002 Sweet and Fruity Chutney
- CH / 003 Mango Chutney
- CH / 004 Peach Chutney
- CH / 005 Olive Chutney
- CH / 006 Beetroot Chutney
- CH / 007 Tomato Chutney
- CH / 008 Brinjal Chutney
- CH / 009 Hot and Spicy Chutney
- CH / 010 Jalapeño Chutney
- CH / 011 Any other Chutney not entered in Class CH/001 – CH/010

CATEGORY 10: PESTO

Pesto is a thick, blended condiment made from fresh or roasted herbs, nuts, hard cheese, garlic, and oil. Variations may include other herbs, vegetables, seeds, or flavourings. The product should have a slightly coarse texture, with all ingredients evenly incorporated to form a cohesive, spreadable paste.

- PE / 001 Basil Pesto
- PE / 002 Red Pepper Pesto
- PE / 003 Sun-Dried Tomato Pesto
- PE / 004 Chilli Pesto
- PE / 005 Mixed Pesto
- PE / 006 Any other Pesto not entered in Class PE/001 – PE/005

CATEGORY 11: OLIVE

Olive products are typically preserved in brine, oil, a combination of oil and seasonings or dried to maintain shelf stability and enhance flavour. They may be plain, marinated, spiced, or combined with herbs, garlic, or other complementary ingredients. Whole and stuffed olives should be firm but tender, not overly soft, mushy, or rubbery. Tapenades should have a cohesive, spreadable consistency, with small, evenly distributed pieces of olives and other ingredients (e.g., capers, herbs, nuts) providing a characteristic texture.

- OL / 001 Traditional Olive Tapenade
- OL / 002 Non-Traditional Olive Tapenade
- OL / 003 Whole Olive in Brine – Green Olive
- OL / 004 Whole Olive in Brine – Black Olive
- OL / 005 Olive Jam
- OL / 006 Stuffed Olive
- OL / 007 Candied Olive
- OL / 008 Dried and Salted Olive
- OL / 009 Any other Olive not entered in Class OL/001 – OL/008

CATEGORY 12: RELISH

A relish is a pickled or cooked mixture of chopped vegetables or fruits, usually seasoned with vinegar, salt, sugar, and spices, and served as a flavour-enhancing accompaniment to food. Condiments are products added to food to enhance flavour, aroma, or appearance. These may include sauces (mustard sauce, mayonnaise, tomato sauce, chutney, soy sauce or Worcestershire sauce).

- RE / 001 Braai Relish with Condiments
- RE / 002 Braai Relish without Condiments
- RE / 003 Jalapeño, Chilli, Hot and Spicy Relish

CATEGORY 13: ATCHAR

Atchar is a spicy, tangy, preserved condiment made from vegetables or fruit, typically from green mango, carrots, cauliflower, or mixed vegetables, marinated and cooked in oil, vinegar, salt, and a blend of spices. Traditional atchar's main ingredient is green (unripe) mangoes. The seasoning includes mustard seeds, fenugreek, turmeric, chilli, garlic and ginger, and mustard oil or vegetable oil is used. Non-traditional atchar uses a variety of fruits or vegetables, such as carrots, lemons, pineapple. Usually less intense spices are used, and any type of oil can be used.

- AT / 001 Traditional Atchar
- AT / 002 Non-Traditional Atchar

CATEGORY 14: FERMENTED PRESERVES

Fermented preserves are vegetables or vegetable blends that have undergone controlled microbial fermentation to develop characteristic flavour, texture, and acidity. Common examples include sauerkraut (fermented cabbage) and kimchi (fermented cabbage with spices, chilli, and aromatics). The fermentation process should produce a safe, shelf-stable product with balanced tanginess, aroma, and flavour.

FP / 001 Sauerkraut

FP / 002 Kimchi