



Slow Food Chefs' Alliance

belongs to the Slow Food Chefs' Alliance because they share, support and promote the Slow Food philosophy.

The Slow Food Chefs' Alliance is a network that unites chefs around the world who have committed to:

- using local, quality ingredients, supplied by farmers, herders, fishers, butchers, bakers and artisans who are preserving biodiversity and traditional knowledge.
- promoting sustainable, virtuous, local food production, starting with the Slow Food Presidia, the Ark of Taste and the Terra Madre food communities.
- giving visibility, dignity and the proper value to producers and their work.

www.slowfoodfoundation.org



Slow Food Foundation
for Biodiversity



“ We need to rescue and promote local foods and an understanding of how to cook them, knowledge that runs the risk of being lost along with the food biodiversity that inspired it. These local foods are being supplanted by industrial products, the result of intensive agriculture enslaved by chemicals and conditioned by the global market. **”**

Carlo Petrini