

Press release

“The artisanal expertise and the culture of the baguette registered at UNESCO!”

Rabat, the 30 of november 2022

On the 30 of November 2022, The Intergovernmental Committee for the Safeguarding of the Intangible Cultural Heritage of UNESCO, meeting in Rabat, Morocco, for its seventeenth session, **has decided to inscribe the artisanal know-how and culture of baguette bread on the Representative List of the Intangible Cultural Heritage of Humanity of UNESCO.**

"This is a recognition for the community of artisan bakers and the National Confederation of French Bakeries and Pastries (CNBPF). The baguette is flour, water, salt, yeast and the know-how of the craftsman", says **Dominique Anract**, its president.

The application submitted by the artisanal bakers underlines the values of conviviality and sharing, as well as the popular character and the social link conveyed by the baguette. **The baguette is emblematic of the French artisanal and food heritage.** Every day, 12 million French people push the door of a bakery and more than 6 billion baguettes are produced each year. **Going to the bakery is a real social practice that sets the pace for the lives of French people throughout the country.**

The application aims to raise awareness of the wealth of the expertise related to the preparation of the baguette and the importance of passing it on to future generations. It is structured in two parts: artisanal know-how and the culture of the baguette bread. Thus, **this candidacy emanates from the community of bakers but also from baguette lovers in France and throughout the world!**

French President Emmanuel Macron gave his "full and complete" support and called the baguette "250 grams of magic and perfection."

The stakes of nominations to the Representative List of Intangible Cultural Heritage is to ensure that the practices continues to be defended. Artisanal bakers propose to put in place **safeguarding measures in the fields of transmission, documentation and research, and promotion.**

The registration process was launched in 2017 by the CNBPF, with the support of several actors:

- **a steering committee**, chaired by Dominique Anract, gathering representatives of the wheat-flour-bread industry,
- **a scientific committee**, chaired by Bruno Laurieux, president of the European Institute of History and Cultures of Food,
- **a support committee**, chaired by Catherine Dumas, Senator of Paris.

Proud of the work accomplished for the preparation of this candidacy, the artisanal bakers would like to express their gratitude to all the people and structures that participated in this beautiful collective adventure.

See you in the spring of 2023 to celebrate this international recognition.

To find out more, watch the film of the application at the following link :

<https://www.youtube.com/watch?v=5rL77Pc0yMk&t=2s>



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