

Lantmännen highlights the connection between Swedish ingredients and gastronomy ahead of Årets Kock

On October 1, the final of Årets Kock, Sweden's official championship in professional cooking, will take place. Ahead of the final, Lantmännen is highlighting the importance of Swedish ingredients and the connection between farming, food production, and gastronomy.

Lantmännen is owned by Swedish farmers and operates across large parts of the food value chain. Through its partnership with Årets Kock, Lantmännen aims to show how Swedish ingredients and culinary craftsmanship can develop together.

“Through Årets Kock, we want to bring Swedish farming together with some of the country's leading chefs and show what can happen when Swedish ingredients and culinary craftsmanship meet,” says Frida Tydén, Executive Vice President and Head of Communications and Marketing at Lantmännen.

Årets Kock brings together raw ingredients and the professional kitchen. For Lantmännen, the competition provides a meeting place for those who produce food and those who transform it in the kitchen, with quality as a shared foundation.

According to Lantmännen, Sweden has strong conditions for this connection. Swedish agriculture is characterized by good animal health and comparatively low use of plant protection products. Between the farm and the kitchen, a strong food industry turns Swedish ingredients into food. At the same time, Swedish gastronomy has developed significantly, with highly skilled chefs and strong interest in ingredients with a clear origin. Together, these strengths provide good opportunities to further develop Swedish cuisine.

Lantmännen is a main partner of Årets Kock. Through the partnership, Lantmännen aims to contribute to the development of Swedish gastronomy and highlight the value of Swedish ingredients. One current example is Årets Gatmat 2026, a Swedish chili dog created by Ida Bauhn, winner of Årets Kock 2025.

Facts and more information

Årets Kock: Årets Kock is Sweden's official championship in professional cooking and has been held since 1983. The 2026 final will take place on October 1.

Lantmännen and Årets Kock: Lantmännen is a main partner of Årets Kock. Through the partnership, Lantmännen aims to contribute to the development of Swedish gastronomy and highlight the value of ingredients produced in Sweden.

Årets Gatmat: A Lantmännen initiative in which the winner of Årets Kock creates a street food dish centered on Swedish ingredients and products from Lantmännen's businesses. Årets Gatmat 2026 was created by Ida Bauhn, winner of Årets Kock 2025. Her dish is a Swedish chili dog with Rapsgris pork and white beans.

For more information

Lantmännen Press Office
+46 10 556 88 00
press@lantmannen.com

About Lantmännen

About Lantmännen: Lantmännen is an agricultural cooperative and Northern Europe's leader in agriculture, bioenergy and food products. Owned by 17,000 Swedish farmers, Lantmännen has more than 10,000 employees, operations in over 20 countries and an annual turnover of SEK 60 billion. With grain at the heart of the operations, Lantmännen refines arable land resources to make farming thrive. Some of Lantmännen's best-known food brands are AXA, Kungsörnen, Scan, GoGreen, FINN CRISP, Schulstad and Vaasan. The company is founded on the knowledge and values acquired through generations of farmers. By engaging in research, development and operations throughout the value chain, Lantmännen takes responsibility from field to fork.

For more information: www.lantmannen.com