



Belém, August 29th, 2025.

The Brazilian Academy of Gastronomy (*Academia Brasileira de Gastronomia - ABG*), acting on the national territory as representative of the International Academy of Gastronomy - IAG and the *Academia Iberoamericana de Gastronomía - AIBG* and through its regional affiliates *Academia Carioca e Fluminense de Gastronomia - ACFG*, *Academia Catarinense de Gastronomia - ACG*, *Academia de Gastronomia da Amazônia - AGA*, *Academia Mineira de Gastronomia - AMG* e *Academia Pernambucana de Gastronomia – APG*, fulfilling its institutional purpose of protecting, promoting and disseminating Brazilian gastronomy both domestically and internationally, upon concluding the debates held during the scientific program of the 1st International Gastronomy Symposium of the Amazon (*Simpósio Internacional de Gastronomía da Amazônia - SIGA*), focused on the theme “Regional Gastronomy and Sustainability,” organized in partnership with the Faculty of Tourism (*Faculdade de Turismo - FACTUR*) of the Pará Federal University (*Universidade Federal do Pará - UFPA*), at the Auditorium of the Applied Social Sciences Institute (*Instituto de Ciências Sociais Aplicadas - ICSA*), in Belém, Pará, hereby proclaims to:

Defend the identity of Brazilian gastronomy, its traditional and ancestral dishes, beverages and ingredients.

Believe in gastronomy as a philosophical current that seeks to understand the different aspects related to human nourishment, in the dimensions of its essentiality for our existence, of food ethics, and the pursuit of the best food possible.

Affirm pleasure, joy, commensality and conviviality as fundamental and inseparable aspects of human nourishment.

Propose a food chain designed from table to farm, in which eater is not confused with consumer, being a partner and ally of those who create and produce.

Embrace the cultural exchanges intrinsic to the formation of our people and their reflection in food habits and practices.

Seek scientific deepening of knowledge about food traditions.

Exalt the contributions of immigrants to the formation of Brazilian food diversity.

Support public initiatives that enable the production of quality-focused inputs and ingredients, as well as artisanal and made by small-scale family-owned businesses.

Celebrate the unique biodiversity of our country, its biomes, and the native foods found within them.

Highlight the link between gastronomy and public health.

Understand gastronomy as local and, therefore, the relevance of geographical indications.

Promote the international dissemination of Brazil's gastronomic power.



Support responsible gastronomic tourism that is multidimensionally sustainable and community based.

Applaud practices and innovations aimed at sustainability.

Understand gastronomy as transdisciplinary, beyond the boundaries that divide disciplines and sciences, as a field of human experience in which flavor is a determining factor.

Recognize the research and production of gastronomic knowledge in universities and technical courses.

Emphasize gastronomy being healthy, solidary, sustainable and tasty.

Celebrate Brazilian gastronomic creativity and actions aimed at its promotion.

Foster cooperation among academies, authorities, entities and individuals committed to strengthening regional and multi-regional gastronomy.

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