

18|22.01 RIMINI Expo Centre Italy





41st International Trade Show of Artisan Gelato, Pastry, Bakery and the Coffee World



PLATINUM SPONSOR





Superarsi ogni giorno.

ORGANIZED BY

18-22. 01. 2020 RIMINI Expo Centre, Italy



KEY PASTRY EVENTS AT SIGEP 2020

THE PASTRY EVENTS prove successful and bring international value to confectionery art, expressing the highest level of creativity.





ITALIAN EXHIBITION GROUP

S/gep

THE STAR OF SUGAR International PASTRY EVENTS Competition

Sugar artists from all over the world test themselves as they seek out new forms, unusual lines and innovative techniques in producing their creations, demonstrating all of their skill and mastery with works that will be exhibited for the duration of the show. The competition theme for the 2020 edition is: **The coffee journey, from history to legend.**

THE 2 COMPETITION TESTS

ARTISTIC PRESENTATION IN SUGAR

TRAVEL CAKE



















PASTRY TALKS

The art of the great masters

The Pastry Arena stage will be graced by the biggest names in high-end pastry, with master confectioners Sal De Riso, Santi Palazzolo, Fabrizio Galla and

Roberto Rinaldini sharing their stories and delighting the public with some unmissable tastings. There will also be talks from two of our leading pastry schools: the Academy of Italian Master Confectioners and Relais Dessert. Meanwhile, master confectioners Iginio Massari, Gino Fabbri, Luigi Biasetto and Jeff Oberweis will reveal some of the biggest future trends.





SUNDAY and MONDAY

Italian **SENIORES** Pastry Championship

Valid for selection to the Coupe du Monde de la Pâtisserie of Lyon 2021.

Competitors from all over Italy will battle it out with their creations as they highlight the great confectionery tradition.

THE 3 COMPETITION TESTS

CHOCOLATE PIECE AND PLATED SWEET SUGAR PIECE AND CHOCOLATE CAKE

ICE PIECE AND GELATO CAKE

Sigep ITALIAN EXHIBITION GROUP

20



Italian **JUNIORES** Pastry Championship

Young talents will battle it out to secure the title of Italian champion. The 1st and 2nd placed competitors will represent Italy in the 2021 Junior Pastry World Championship in Rimini.

Valid for



TUESDAY

PASTRY EVENTS TECHNICAL COMMITTEE

Sigep Italian Exhibition Group Roberto Rinaldini AMPI CAST Alimenti Pasticceria Internazionale Conpait Sigep Giovani

THE 3 COMPETITION TESTS

CHOCOLATE CAKE

SUGAR OR

CHOCOLATE

SCULPTURE

TIRAMISÙ SINGLE PORTION



SIGEP **GIOVANI** The growth of new talent

An opportunity to get a close look at the pastry world, also with the first competitions. The section is dedicated to youngsters at schools and professional institutes. **Sigep Giovani, founded 30 years ago together with Pasticceria Internazionale**, promotes training with collaborative activity between school institutes, associations in the sector and the business community.







Sigep ITALIAN EXHIBITION GROUP

PASTRY EVENTS PARTNERS FOREVER BY OUR SIDE

$\operatorname{VALRHONA}$ we only imagine the best of chocolate



Valrhona is a story that began in 1922, driven by three essential values: passion, commitment and excellence. These values have always guided us and allow us to go beyond the limits of creativity and taste. Together with our partners and customers, we imagine only the best of chocolate every day, at every stage of the value chain.

Together, working closely with all the protagonists of the sector who work and taste chocolate, we continue to make it a protagonist, to express its infinite flavours and develop its taste. Together, we imagine only the best of chocolate.



BESOZZI ORO



BESOZZI ORO "PER IL TUO BENESSERE" PRODUCTS WITHOUT ADDED SUGAR

The market has altered its requirements in the face of new dietary and life styles that increasingly focus on well-being. Da sempre a fianco del pasticciere. With its up to date know-how, Italmill



now offers the trade visitor more solutions to satisfy various needs. The Besozzi Oro line remains and is continuously renewed with a professional assortment comprising Natural Yeasts, Flours and Raising Mixes and also introduces the Besozzi Oro "Unrefined" for the creation of leavened goods, croissants and sponge with added nutrients and fibre. The Besozzi Oro "For your Well-being" continues to experience success, satisfying that customer bracket that seeks sugar-free pastry but doesn't want to sacrifice taste. The Italmill range allows the artisan to have an extraordinary all-round offer that goes from breakfast, to cakes, to the continuously leavened mix and for special occasions.

DEBIC



DEBIC, A PARTNER YOU CAN TRUST

Since 1920 we have grown to become your reference partner for all dairy products. We manage the entire supply chain, from milk production to the finished product, to ensure compliance with hygiene and safety standards.

We offer a wide range of solutions, one for every

type of preparation. Perfect synthesis between quality and functionality. Creams, butters and desserts, designed to make your professional life even easier and more efficient.

So you can focus on what you do best: unleash your creativity



Superarsi ogni giorno.











Sales Account Lucrezia Bologna lucrezia.bologna@iegexpo.it Sales Account

Simonetta Mariani simonetta.mariani@iegexpo.it Sales Account Laura Tentoni

laura.tentoni@iegexpo.it



GROUP

HIBITION