

## FINE PRODUCTS: A BREATH OF FRESH AIR ON THE 11<sup>TH</sup> EDITION OF GOURMET SELECTION !

Gourmet Selection is continuing to expand its international reach, making it a point of honour to welcome producers and distributors of fine products from all over the world. Of the 350 companies and brands that will be exhibiting on 15 & 16 September 2024 at Paris Porte de Versailles, nearly a quarter will be from foreign countries such as Japan, Papua New Guinea, Portugal, Belgium, Spain, Italy and the United Kingdom. Gourmet Selection unveils here a foretaste of the gourmet products that visitors will be able to discover at the show, some of them from very far away :

JAPAN

### KEWPIE, THE LEGENDARY JAPANESE MAYONNAISE

This Japanese brand with a century-old history is renowned for its emblematic mayonnaises and toasted sesame dressings. Kewpie sauces are acclaimed by many chefs for their exceptional quality, and their international presence is growing, accounting for 17.2% of total sales. **Stand B-059**



"Gourmet Selection is an excellent opportunity to present our products to delicatessen professionals who are not yet familiar with Kewpie. The number of people who have tried Japanese cuisine, such as sushi or ramen, is certainly increasing. However, the number of people who know about our products is still relatively low. It's very interesting that the French, who have loved mayonnaise for a long time, find Japan's oldest mayonnaise brand, with 100 years of history !" Shuji Tsukama, Director of Kewpie Trading Europ

SWITZERLAND



### TREEGETHER, A CHOCOLATE THAT INCLUDES YOU

"Do you know your cocoa farmer?" Probably not. Treegether's goal is to change the answer to this question by offering consumers the chance to sponsor the men and women who produce the cocoa that goes into the chocolate they enjoy. At the heart of this Fribourg-based company's project lies the desire to give meaning to the difficult and unrewarding work of cocoa farming and to give producers a personal recognition. **Stand E-103**

"It was Gourmet Selection's reputation, geographical location, history and the specific target audience that motivated us to take part for the first time. These criteria fully met our expectations as a young Swiss company." Fabien Coutel, founder and director of Treegether

BELGIUM



## PLUS OULTRÉ DISTILLERY, 100% BELGIAN TOUCH SPIRITS

In Binche, Belgium, Jérôme and Céline Urbain-Harvengt, two lovers of their town, distil their shared passion for fine spirits of gastronomic quality... and geographical proximity ! After creating the unexpected and now renowned Gin de Binche, they are continuing their adventure through Distillerie Plus Oultre and its pastis, vodkas, rums, bitters, etc. Their spirits regularly win awards, such as the Gin de Binche "Firework", which won a gold medal at the World Gin Awards, and La Bonespéreuse, an abbey plant liqueur that also won gold at the World Liqueur Awards and was voted best Belgian product.

**Stand C-124**

"Our participation in Gourmet Selection is guided by our desire to introduce our artisanal products to the French market. After several years of success in Belgian delicatessens and wine cellars, it's time for us to expand our presence. Taking part in this show will enable us to reach a clientele that shares the same values and expectations as those we have in Belgium. We're convinced that our commitment to quality and authenticity will be well received by visitors to the show." Jérôme and Céline Urbain-Harvengt, founders and directors of Plus Oultre Distillery

## FRANGIPANI FOODS AND GALIP NUT, THE HEALTHY SNACK FROM PAPUA NEW GUINEA

In the family of trendy superfoods, here's a newcomer that's still little known to the French : Galip Nut. Frangipani Foods processes and markets this nut, harvested wild in the rainforests of Papua New Guinea. Galip nuts are the lowest in carbohydrates on the market, packed with nutrients, antioxidants and healthy omega oils. They contain 7 of the 9 amino acids essential to the human body. Ideal for a healthy, nutritious and delicious snack, Frangipani Foods offers them in sachets, dry-roasted and sprinkled with pink Himalayan salt.

**Stand D-095**

PAPUA NEW GUINEA



## PRACTICAL INFORMATION - GOURMET SELECTION

Paris Expo Porte de Versailles - Hall 5.2 - 15 & 16 September 2024, 9.30 am to 6.30 pm

**Exhibitors and visitors can register at [www.salon-gourmet-selection.com](http://www.salon-gourmet-selection.com)**

### About Gourmet Selection by SIAL

Organised by Comexposium, Gourmet Selection is part of the SIAL network, the world's largest network of trade fairs dedicated to food and beverages. These eleven regular events (SIAL Paris, SIAL Canada in Montreal and Toronto, SIAL China in Shanghai and Shenzhen, SIAL Interfood in Jakarta, SIAL India in New Delhi, Gourmet Selection by SIAL, Djazagro in Algiers, Salon du Fromage et des Produits Laitiers, Food & Drinks Malaysia by SIAL) bring together 17,000 exhibitors and 700,000 professionals from 200 countries.

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