

GOURMET SELECTION 2024: ASK FOR THE PROGRAMME !

Gourmet Selection will be held on Sunday 15th and Monday 16th September 2024 at Paris Expo Porte de Versailles, the ideal meeting place for distributors - delicatessens, hotels, restaurants, cafés and food artisans - and producers of fine products. The fine food and good taste trade show is unveiling the programme for this 11th edition, packed with highlights: conferences and round tables for information, workshops and culinary events for inspiration, and competitions to discover the latest concepts and products in vogue!

CHEF DEMOS FOR INSPIRATION

The Made In Texas brand has invited Joannes Richard, Burger World Champion 2023, to its stand E102 on Sunday from 11am to 5pm. The chef will be presenting tapas recipes inspired by Franco-Texan cuisine, using the fine products of this exhibitor from Texas.

Producers of culinary specialties from the Pacific Islands, united under the Pacific Trade Invest banner, will be welcoming Polynesian chef Teheiuira Teahui. Tuna tataki with galip nut from Papua New Guinea, edamame with sea salt from Bora Bora, sea bream tartare with vanilla oil from Niue and mango and ginger chutney from Fiji will be on the menu on stand D095, each day at 10.30am, 12.30pm and 2.30pm.

Finally, Huiles Guénard will be welcoming its ambassador, Christophe Hay - chef of the Michelin-starred restaurant La Table d'à Côté. In order to democratize the use of top-of-the-range oils, the chef has devised recipes based on food and oil combinations that visitors will be able to discover on Monday, stand D032.

DECIPHER THE LATEST TRENDS IN THE SECTOR IN THE EXPERTS' AGORA

Located at the heart of the show, it's a meeting place, the scene of fascinating discussions where the delicatessen sector is analyzed from every angle!

SUNDAY 15TH SEPTEMBER

12.30pm - 1.30pm

Expand your product range and optimize your cash flow with digital marketplaces
Nicolas Loeuillet - Director of Customer Acquisition and Success at Ankorstore

2.00 pm - 3.00 pm

Outlook on societal trends and developments in the delicatessen market
Marta Cuadrado - Strategic Marketing Manager at Comexposium

3.30 pm - 4.15 pm

Raise the profile of your businesses: capitalise on your partners' communities
Round table organised by Épiciers de France
Hervé Lemaïque - Founder-Director of the JNCP (Journée Nationale du Commerce de Proximité), Jonathan Chelet - Co-founder-director of Petits Commerces, Louise Lobbens - Project Manager for Tour des Terroirs, Aurélien Bertrand - Founder of B&C épicerie, Nicolas Blanot - Founder of Épicerie Blanot

4.30 pm - 5.15 pm

Success story of a 2.0 greengrocer: from social networks to Galeries Lafayette
Atef Barbouche - Director of Saveurs Commerce

5.30 pm - 6.30 pm

BEST OF 2024 Awards Vincent Ferniot - Competition Chairman and members of the jury: Karine Blanc, Gwilherm de Cerval, Pierre-Yves Chupin, Anne Etorre, Marie-Laure Fréchet, Andréas Mavrommatis and Xavier Vankerrebrouck

L'ÉPICERIE DE GOURMET, AN EPHEMERAL GROCERY SHOP AT THE HEART OF THE SHOW

One of the events on offer at the show is the Épicerie de Gourmet, where visitors can imagine themselves in a fictitious delicatessen. The workshops will be led by Constance Régnier @aunomdugout.

SUNDAY 15TH SEPTEMBER

10.30am - 11.15am

The golden rules of merchandising
Hélène Genter - Visual merchandising expert and cultural marketing specialist

11.30am - 12.00pm

How can you use social networks to grow your business and promote your delicatessen?
Constance Régnier @aunomdugout

12.15pm - 12.45pm

The flavours of Italy on your plate
Julien Serri - Chef

1.00 pm - 1.30 pm

Discovering truffles in the Marches, the jewels of Italy
Tania Cadeddu- Head chef

2.30 pm - 3 pm

Building a strong brand image for your grocery shop
Audrey Lorel - Art director and culinary designer

4.15pm - 4.45pm

Stand out from the crowd and boost sales through packaging
Audrey Lorel, art director and culinary designer



MONDAY 16 SEPTEMBER

10.30am - 11.15am

Attract in-store traffic through digital channels
Jonathan Chelet
-Co-founder of Petitscommerces.fr

11.30am - 12.30pm

Award ceremony for the Quintessences 2024
Emmanuelle Jary - President of the competition and members of the jury: Alexis Roux de Bézieux, Aurélien Bertrand and Lola Tobelem

12.45pm - 1.45pm

Outlook on societal trends and developments in the delicatessen market
Marta Cuadrado - Strategic Marketing Manager at Comexposium

2.30 pm - 3.30 pm

Local shops. How can we identify different approaches to raising finance?

Round table organised by Épiciers de France
Fabrice Pedro-Rousselin - Co-founder of Cefin, Nabil Chérif - Managing Director of CreditPro, Thibault Nivière - Managing Director of Cabinet Nivière, Alexis Roux de Bézieux - Chairman of the Fédération des Épiciers de France and Founder-Managing Director of the Causses grocery shop.

4.15pm - 4.45pm

How can you use social networks to promote your delicatessen?
Constance Régnier @nomdugout and Karin Shibata @karinshibata - content creators



MONDAY 16TH SEPTEMBER

11.30am - 12.00pm

Discover the winners of the Rabelais Jeunes Talents 2023 - Épiciers Fins
Salomé Lundy - Assistant manager at Causses and Maxime Humbloy - Grocer

12.15pm - 12.45pm

The flavours of Italy on your plate
Julien Serri - Chef

1.30 pm - 2.15 pm

Discover the Quintessences 2024 winners
Nicolas Avon - Révélations, Jean-Philippe Chillet Rose & Perle, Éric Fazeuille - Pyrénéssime, Eka Moncarré - La Maison de l'Indonésie and Christelle Record - L'Épicerie d'ici

2.30 pm - 3 pm

The cheese platter, an offer to complement your range of delicatessen products
Jessica Lasnier et Gaspard Leulier - The French Cheese School

3.15pm - 4.00pm

The golden rules of merchandising
Hélène Genter - Visual merchandising expert and cultural marketing specialist

REQUEST YOUR PRESS ACCREDITATION HERE

PRACTICAL INFORMATION

Gourmet Selection

Paris Expo Porte de Versailles - Hall 5.2
Sunday 15 & Monday 16 September 2024
Opening hours : 9.30 a.m. to 6.30 p.m.

Exhibitors can register now at

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, Djazagra in Algiers, Salzen, 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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