

SWEET GASTRONOMY | CHOCOLATIERS AND PASTRY CHEFS | PRODUCING COUNTRIES
MASTERCLASSES | CHOCOLATE DRESSES | JUNIOR AREA | BTOB AREA



SALON DU CHOCOLAT

MONDIAL DU CHOCOLAT
& DU CACAO

ET DE LA PÂTISSERIE



30 OCT >
3 NOV 24

PARIS EXPO PORTE DE VERSAILLES

PRESS RELEASE
SEPTEMBER 2024



THIS YEAR, THE SALON DU CHOCOLAT SIGNALS THE **TIME** FOR SWEET TREATS!

For nearly thirty years, the Salon du Chocolat de Paris has been showcasing the expertise of a whole profession: pastry chefs, chocolatiers, bakers... Hailing from near and far, they share their ever more flavoursome and inventive creations with the public.

This exciting and vibrant event, a source of encounters, wide smiles and intense moments of indulgence, is this year focusing on the theme of time, which will run throughout its five day duration. This is a unique opportunity for young and old alike to discover new flavours, textures and ways of working with chocolate, cocoa from the best origins and everything associated with it... but also for them to take the time to taste the most delicious and astonishing creations!

More than ever, the Salon du Chocolat will be a place of enjoyment and conviviality, making chocolate an uninhibited pleasure that is accessible to all.

EXHIBITION FIGURES

 **20 000** sqm

 **20** talks

 **250** exhibitors

 **25** junior demos

 **35** demos

 **14** dresses / **11** catwalk shows

NEARLY **30** COUNTRIES REPRESENTED

BELGIUM

BENIN

BRAZIL

CAMEROON

CANADA

IVORY COAST

DENMARK

ECUADOR

FRANCE

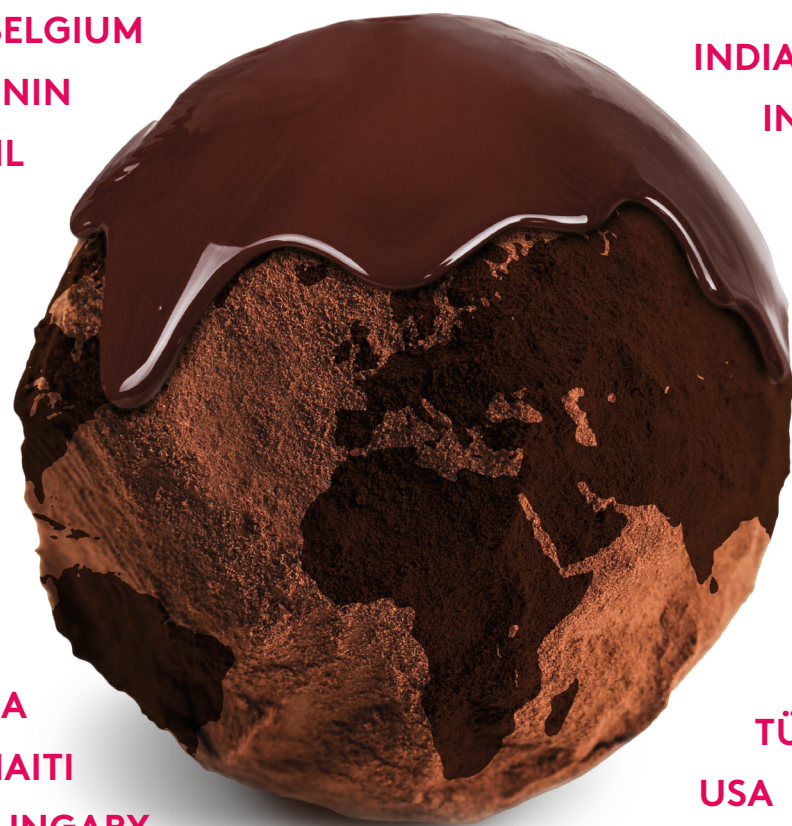
GABON

GHANA

GUINEA

HAITI

HUNGARY



INDIA

INDONESIA

ITALY

JAPAN

MADAGASCAR

NETHERLANDS

PERU

SAO TOME

SLOVENIA

SWITZERLAND

TAIWAN

TÜRKIYE

USA

The Salon du Chocolat de Paris is both a witness to, and an incubator for, **the remarkable development of the pastry and chocolate professions over the last three decades**. This position as a trailblazer has made it the world's biggest event for the sweet gastronomy sector, with shows in nine different countries. Television programmes dedicated to baking, and a generation of ambitious artisan-entrepreneurs, have accomplished the feat of **putting cakes and chocolates firmly in the public eye**. This success owes nothing to chance: the appeal of sweet treats is timeless, spanning the centuries while adapting to the tastes of the times! These sweet treats contribute to making people's lives happier and more enjoyable, with regressive flavours, attractive colours and the power to rekindle childhood memories, bestowing upon sweet delights an unrivalled range of emotions.

For its 2024 edition, the Salon du Chocolat de Paris expects to welcome 250 exhibitors and 92,000 visitors. Its goal remains unchanged: to contribute to the development of an entire sector, united under the banner of sweet gastronomy in the heart of pavilion 5 at

Paris Expo - Porte de Versailles, while forging connections between the links in this precious chain from bean to bar, before opening up to the wide range of sweet treats. Ever more creative and forward-looking, it also takes into account **human and environmental issues from product design to tasting**. The time has now come to focus on the raw material itself. The presence of producer countries, with which the exhibition has a long-standing and privileged relationship, bears witness to this trend: the appetite of consumers for transparency is constantly growing.

The exhibition will be more unifying, lively and socially responsible than ever, kicking off with a festive opening evening on 29 October at 7pm, and running from **30 October to 3 November 2024** from 10am to 7pm. Pastry chefs, chocolatiers, bakers, ice-cream makers - with the support of the four confederations! - confectioners, cocoa producers, etc.: **whether professionals or amateurs, young or more mature, everyone will be there to share the same passion for taste, admire artistic creations or even compete, forging a unique and constantly renewed bond.**



BIG NAMES, PRODUCERS AND EMERGING TALENT: THE ENTIRE SECTOR COMES TOGETHER **IN PARIS !**

Taking part in the Salon du Chocolat de Paris means joining in with the **world's biggest event dedicated to cocoa and patisserie!** This showcase represents **a prime opportunity for companies in the sector to meet their new and loyal customers, while at the same time raising their profile**, both in France and abroad. The diversity of the exhibitors is reflected in their profiles: whether they are Meilleurs Ouvriers de France (Best Craftspeople in France), members of the Relais Desserts organisation, world pastry champions or passionate artisans actively involved in trade associations, they all share the same desire to share all the flavours of their products.

Every day, the exhibition area is reinvented and showcases those who give life to a modern vision of the sweet arts. This is reflected in **'Cake Time'**: a veritable tearoom set up inside the exhibition, this innovative venue offers gourmets the chance to taste refined, acclaimed pastry and cake creations on the spot or take them away. **Nina Métayer** (Délicatiserie), **Nicolas Guercio** (Hôtel Lutetia, Paris), **Eddie Benghanem** (Waldorf Astoria Versailles - Trianon Palace) and **Léandre Vivier** (Hôtel le Burgundy, Paris) will follow one another as the star chefs. And for extra sensory delight, the pastries will be accompanied by tea carefully selected by the famous tea merchant George Cannon.

Another essential area for discovering the rising stars in the sector, the **'En résidence'** area offers a showcase for promising artisan pâtissiers. **Aurélien Cohen** (Asnières-sur-Seine, Hauts-de-Seine department), **Cyril Gaidella** (Boulangerie-pâtisserie Zest, Hauts-de-Seine and Val-de-Marne) and Mohamed le Pâtissier (followed by nearly 300,000 people on Instagram) will successively occupy this stand.

Chocolate stands out for the diversity of its shapes, colours and flavours: it is an invitation to a journey of the senses. The exhibition reflects the diversity of this sector, with a special focus on women in the **Elles** area, spotlighting the talent of companies such as **Les oursons de Manon, A-typica** - a range of bean-to-bar chocolates with Caribbean roots - and **Oh Oui!** -low glycaemic index pastries. And since diversity is primarily experienced in the plantations, **producers are widely represented, and with them the many terroirs that shape the flavours of cocoa.** Peru, Brazil, Indonesia, Vietnam, India and Cameroon are all origins that today are showing off the quality of their cocoa beans through a range of responsible initiatives, some of which go as far as the tablet, which contribute to protecting both natural resources and cocoa farmers. By bringing them face to face with consumers, the Salon du Chocolat de Paris inspires an ever more human approach and mindful pleasure.

TIME: A THEME RUNNING THROUGH THE WHOLE SHOW

By choosing time as the central theme for 2024, the Salon du Chocolat de Paris highlights a subject that is central to all those involved in the sector, from plantation to consumer. **Growing cocoa requires many months of work**, as well as constant care of the plots to preserve the longevity of the cocoa trees: patience and self-sacrifice are passed down from farmer to farmer... but also among processors such as the manufacturers and artisans responsible for cultivating and constantly improving their recipes over the years.

Tasting is also a special time, and one that has become a real luxury in an age when the days flash past so quickly. This discipline will be centre stage throughout the event.

The choice of theme furthermore is no coincidence: **in 2025, the Salon du Chocolat de Paris will be celebrating its 30th anniversary!** Over the years, this unmissable event for the tight-knit sweet gastronomy sector has succeeded in uniting the world of patisserie and chocolate, reinforcing Paris's position as the

world capital of the sweet arts, at the heart of a network of many Salons du Chocolat around the world. **This anniversary will be celebrated with much cheer and warmth**, with the participation of chefs from all over the world.





SUDI ARABIA, SPECIAL GUEST AND NEW STRONGHOLD OF SWEET GASTRONOMY

Cultural diversity is an integral part of the new sweet scene. Some regions are making their voices heard with creations featuring unusual ingredients, but also by showcasing their technical know-how.

Saudi Arabia will be in the limelight at the Salon du Chocolat de Paris 2024, an opportunity for its finest chocolatiers to engage in an increasingly creative dialogue with their counterparts from around the world and showcase the country's gastronomic culture.

To celebrate this intercultural collaboration, a monumental 2-metre-high chocolate creation will be presented to the exhibition's visitors. Conceptualised by a Saudi designer and produced by master chocolatier **Jean-Luc**

Decluzeau, it will showcase the majestic and exotic nature of the wildlife living in these far-flung latitudes, featuring an animal that is emblematic of the region. Here are a couple of hints: the animal to be depicted celebrates 2024 and the close ties it has with the Kingdom of Saudi Arabia!

A 200 sqm area, positioned at the exhibition's entrance, will be devoted to the leading players in the local chocolate industry. Their ingredients - including dates - will be brought to life at the heart of the Pastry Show, with **demonstrations orchestrated by two Saudi chefs**, but also through an **amateur contest**, where the flavours of fruit and spices will be combined with a wide range of ingredients to produce mouth-watering creations.

مذاق
الثقافة
السعودية



TASTE OF SAUDI CULTURE

FIVE DAYS OF FLAVOURSOME EVENTS, TALKS AND COMPETITIONS



The chocolate dress catwalk and meetings with the chefs are the main attractions at the Salon du Chocolat de Paris. These highlights, repeated every year, contribute to the festive dimension of the event, as much as to its effectiveness in nurturing a vibrant imagination around chocolate.

On 29 October, the Opening Evening will bring together several personalities who will be playing the role of fashion model for the occasion, presenting 14 particularly bold creations, among them a limited duration creation. Stylists and chocolatiers work behind the scenes to ensure the success of this festive preamble to the inaugural evening, organized in aid of the **Mécénat Chirurgie Cardiaque** association. Behind each of these creations lie dozens of hours of thought, shaping and assembly: the time that is spent here, dedicated to an artistic approach to the profession, reveals a new facet of this craft.

The show will subsequently be held every day at 4pm and 5pm, rising to the challenge of bringing indulgence to life. These catwalk shows bring the worlds of fashion and confectionery together with daring and talent: just like the events organised by the haute couture houses, the public will be able to discover chocolate creations, embodied by both male and female faces and skilfully set to music. A unique show, reinforcing the festive character of the exhibition, during which visitors will embark on a journey through time, from Ancient Roma and Greece to the Baroque, and through to the Sixties.



THE FASHION SHOW PAIRINGS

Meilleur Ouvrier de France Pâtissier, **Stéphane Glacier** & designer **Marine Clesse**

Artisan chocolatier and president of Relais Desserts, **Vincent Guerlais** & designer **Angélique Godey**

Bean to Bar Chocolatier **Mélanie Paulau**, founder of 20° Nord 20° Sud & designer **Marco Sgarra**

Master chocolatier **Jean-Luc Decluzeau** & designer **Michaëla Daniel-Thomas** for Kathshoppin Couture

Christophe Bertrand et Nicolas Morin for the chocolate house La Reine Astrid & designer **Ricardo Dávila** together with Promperú France

Chocolate chef **Andres Zakhour** for Ara Chocolat teaming up with Promperú France & designer **Ricardo Dávila**

Hugo Pralus for Maison Pralus & designer **Stéphane Pagan**

Ivorian chocolatier **Viviane Kouamé** & designer **Roger Bango**

Alex Olivier, the charity chocolate shop Les Chocolats du Cœur & designer **Julia Hervet**

Master chocolatier **Gaël Jacob** & designer **Vanessa Galan** for Aléna Artistique

Hassan Ichouan, founder of the oriental patisserie La Gazelle d'Or, Meilleur Apprenti de France, **Daniel Branche** & designer **Jasmine Meziou**

Maëlig Georgelin, pastry chef and founder of Au Petit Prince & designer **Claudine Vicaire**

Hôtel de Matignon and French Prime Minister's pastry chef, **Gaël Clavière** & designer **Jérôme Blin**

A BIG THANK YOU TO OUR PARTNERS OF THE FASHION SHOW :

MAKE UP FOR EVER Academy - Official make-up artist for the show
academy.makeupforever.com

Élysées Marbeuf - Official hairstylist of the show
elysees-marbeuf.fr

Hôtel Trocadéro La Tour
www.trocaderolatour.com

TWO KEY HIGHLIGHTS OF SALON DU CHOCOLAT DE PARIS: MONUMENTAL SCULPTURES AND THE PASTRY SHOW

Each year, the best chocolate artisans add to the visual impact of the exhibition by creating monumental, sculpted works made entirely from chocolate (bears, dogs, elephants, Parisian monuments, etc.). They highlight the artistic dimension of the profession, and the endless creative possibilities offered by this material. Often a source of fascination for the youngest visitors, these sculptures help to create vocations... and an irresistible desire to bite into delicious objects, whatever their colour or flavour!

Equally artistic creations will be featured on the **Pastry Show** stage. **Part stage show, part pastry laboratory, this space invites visitors to discover exceptional methods and techniques through masterclasses. Here, the goldsmiths of sweet gastronomy will create their recipes,** under the watchful eye of **Mercotte**, France's favourite cake blogger. Developed with the participation of the Ecole Ferrandi Paris, the Pastry Show provides a valuable opportunity for exchange,

transmission and discovery, echoing the values of the institute and, more broadly, of the profession. The demonstrations will appeal to all five senses, with the final tasting session combining the visual and aromatic pleasures with those of the taste buds. In attendance will be Nina Métayer, Jeffrey Cagnes, Philippe Conticini, Jordan Talbot, Maxence Barbot, Matthieu Carlin, Angelo Musa, Claire Santos Lopes, Brandon Dehan, David Boudinet, Coline Doussin... all names that are today familiar to cake and pastry fans, and who will be expanding their circle of followers thanks to these moments of sharing.

And since sweet treats can nourish the mind as well as the body, this spirit of sharing is extended through a programme of talks covering the key themes in the sector, from plant-based products to bakery know-how, or the need to strike a balance between health and indulgence. This will also be an opportunity to take stock of the state of the cocoa supply chain.



THE COMPETITION FORUM, A CATALYST OF EMOTIONS AND CREATION

The pastry, bakery and chocolate-making professions can be compared to true **sporting disciplines**: training and competition naturally play an important role, helping to maintain and develop expertise. **The Salon du Chocolat de Paris hosts a number of major events**, including the **Trophée International de la Pâtisserie Chocolaterie Française**, co-organised by the Confédération Nationale des Artisans Pâtisseries, Chocolatiers, Confiseurs, Glaciers et Traiteurs, the Journal des Pâtisseries and the Confédération Nationale des Chocolatiers et Confiseurs de France. It honours the entire pastry-making profession, and gives both amateurs and professionals, each in their own category, the chance to defend their creations before the general public and a panel of expert judges.

Bakers are not left out either, as one of their emblematic products takes centre stage: the **Master du Pain au chocolat**, founded in 2022 at the instigation of the Confédération Nationale de la Boulangerie-Pâtisserie Française, showcases the unrivalled crispness of this delicacy alongside the expertise that goes into it.

To ensure that everyone can join in the festivities, the event will be punctuated by **a number of prize-giving ceremonies**. Young talents will receive their awards as part of the **Meilleur Apprenti de France chocolatier** competition, organised by the Confédération des Chocolatiers & Confiseurs de France, as well as having their 'retail products' exhibited throughout the five days of the show. In all, nearly ten products will show off the talent of these youngsters, highlighting the vital importance of the time needed for education: food and gourmet professions are passed down the generations thanks to this never-ending process... both today and for years to come.

The awards ceremony organised by **the Club des Croqueurs de Chocolat** (Chocolate Munchers' Club) will be honouring artisans who have developed memorable sweets and bars. As chocolate would not exist without cocoa, the **Agence pour la Valorisation des Produits Agricoles** (AVPA) will be honouring producers who have chosen to work from bean to bar with 'Chocolats élaborés à l'origine'. Finally, the **Cultures Sucre** inter-professional organisation will be awarding the prize for the Best Bakery Book 2024.



CHOCOLATE, CAKES AND PASTRIES: AN INCREASINGLY UNIVERSAL LANGUAGE

Cake and chocolate shop windows are undergoing a major transformation. Environmental issues are forcing professionals to be more rigorous in the way they design their products (respecting seasonality, limiting waste, etc.). Short-distance raw material sourcing has become an option of choice, reflected in the gathering momentum of the bean-to-bar approach, where chocolate makers often work directly with small producers. However, this 'eco-design' approach is being challenged by the attraction of new generations towards ever more visual creations, reposted on social media. Beyond being tasty, sweet treats need to be 'Instagrammable'. Chefs such as **Aurélien Cohen** and the creative bakery chain **BO&MIE** have taken this on board, investing in careful communication and **creating products with an unapologetic 'food porn' feel.**

The Salon du Chocolat de Paris is a reflection of these changes, with trends that are now global in scope: sweet food has never been so connected and multi-cultural! The doughnut, for example, is making an appearance in the show's aisles, under the impetus of **Donuteria**, not far from the pasteis de nata designed by **Canelas**. Chocolate and patisserie culture is very prevalent across Europe, with several of

the continent's countries, including Belgium and Switzerland, taking part in the festivities to showcase their expertise.

Ultimately, it is the **universal nature of sweet gastronomy** that is being borne out a little more every day, **transcending geographical and demographic boundaries**: everyone bakes, each with their own sensibility and vision. Cakes and chocolate forge memories over time, adding to the library of tastes and textures curated by the most discerning gourmets.



SPACES DEDICATED TO DISCOVERY

Every year, the exhibition organises a dedicated display of Yule logs, ushering in the festive season and marking the culmination of months of hard work in creation and production. **With enchanting decorations, refined flavours and delicate textures, there is no shortage of ways to add a touch of magic to the end of the meal. Leading patisserie chefs will offer their ideas in this space to provide inspiration.**

As essential markers of the passage of time, bringing the end of the year closer for young and old alike, **Advent Calendars will round off this nod to the holiday season with a colourful, graphic and festive display** that appeals to everyone's emotions, with the promise of a new season of sweet pleasures to share.

This same desire will be reflected in the representation of sweet specialities from

France: these creations, steeped in history and flavour, will reveal all their secrets, starting with gingerbread and confectionery. **Fortwenger**, the Alsatian specialists in the former, emblematic product, will be sharing

their expertise that dates back to 1768. Another company striving to preserve France's gourmet heritage, **Bonbon au Palais**, will be showcasing a wide range of regional sweets, some of which are not widely known.



AWAKENING A YOUNG AUDIENCE TO SWEET TREATS

Chocolate and cakes bring together all generations! The youngest visitors are no exception: the **Junior Pastry Show is entirely dedicated to them, with a resolutely fun and educational approach to sweet creations.** Young gourmets are set to enjoy a magical, initiatory adventure into this gourmet world, with demonstrations by chefs and colourful, cheerful creations. As well as being given the chance to explore the creations of **the Comptoir de Mathilde** brand, budding gourmets will be treated to a range of activities designed to stimulate their imaginations as well as their taste buds, while highlighting the benefits of vegan products. A story time show called 'Rhéa et le monde mystérieux du végétal' (Rhéa and the mysterious plant world), written by **Priscilla Lanzarotti and Rhéa (a contestant**

in The Voice season 13), will be performed every day. Recipes will also feature on the programme: Plant-based chocolate cookie with a personalised fondant centre - presented by **Fernando Maria** (PatisCoach)-, magical plant-based Pavlova - developed by **Maïssa Barka** (Maïssa gourmandise), Bombe Choco Coco - developed by **Claire Robert** (Théobroma Collections) -... a host of flavourful suggestions for little gourmets.



CREATING AN ENVIRONMENT CONDUCTIVE TO BUSINESS DIALOGUE

While chefs come to Paris to meet their public, they also have valuable discussions with their peers, paving the way for new developments in their product offering. Featuring cutting-edge techniques, **machines to facilitate everyday work or improve productivity, or a presentation of the latest consumer trends, the BtoB Village is now a must for all professionals.** The presence of well-known manufacturers such as **Alimat Tremblay, Hydroprocess, Selmi** and **Packint** adds to the appeal of the area, ensuring that every visitor leaves with solutions tailored to their needs. Specific content has been developed to meet the needs of this demanding audience: bean sourcing specialist **Belco**

will be running workshops on cocoa, while legal expert **Laure Monnier** will be discussing the new challenges posed by regulations on the import of products derived from deforestation. All in all, the BtoB Village is a veritable toolbox for professionals, who must constantly renew their products and methods.

The Salon du Chocolat de Paris is also a popular hunting ground for buyers from the delicatessen and specialist retail sectors, as they seek out the latest trends, innovative products that will appeal to their customers, and brands with which to forge new partnerships. This area will be open to professionals only from 30 October to 1 November inclusive.

A DYNAMIC AND EXPANDING INTERNATIONAL NETWORK

Back in 1998, the Salon du Chocolat first expanded overseas by going to New York, before moving on to Japan, and more specifically its capital Tokyo, two years later. The Japanese population's appetite for sweet treats has since led to the event spreading to five cities across the country... but also allowed Japanese artisans to be invited to the Paris show, where every year they demonstrate their precision and strong creative spirit. And the momentum is now unstoppable: the event is now making inroads in countries such as **China, the United Arab Emirates, Saudi Arabia, Türkiye, Canada, the United States and Peru.** More than fifteen shows are organised around the world each year, providing a springboard for the entire sector. Professionals can explore new business opportunities in new high-potential countries, in an environment totally dedicated to sweet gastronomy.

The dialogue with the Land of the Rising Sun is reflected in Paris through the Espace Japon, where each year artisans with strong identities come together. At the Salon du Chocolat de Paris, a number of them - through demonstrations and their own stands - will be sharing all the expertise that has brought them success in the French capital. These include **Aki** - well known in the Opéra district for its many addresses (bakery, café, etc.) on rue Sainte-Anne - the restaurant **Pages Blanches** and the Pâtisserie Rayonnante, represented by the sparkling duo of Yuki Hayato and Lumi Hachiya. They will be joined by Japanese chocolatier **Heartnokomichi**, home chef at **'A table avec Sanae'** and by the **Bean to bar Japan** association, which aims to promote the cocoa processing expertise developed on the island.

EXHIBITORS

20° NORD 20° SUD
3G PACKAGING
A LA REINE ASTRID
A-TYPICA
ACAOYER
AKI BOULANGERIE
ALAIN CHARTIER
ALEX OLIVIER
ALIMAT TREMBLAY
AMEYA
AU PETIT PRINCE
AURÉLIE COHEN
AUX DELICES DU PALAIS
AVPA
AVRAH
AWEMA
AYITIKA
BBPACK
BEAN TO BAR INDONESIA
BEAN TO BAR JAPAN _ CACAOKEN
& CACAOGOTO
BELCO
BENVENUTO
BERTRAND CHOCOLATIER
BILAIT
BILLE EN TETE
BO&MIE
BON FICTION
BONBON COLLECTION
BOULANGERIE ZEST
BOVETTI CHOCOLATS
BRULERIE CARON
CAFFE PERTE

CANELAS
CANELÉS BAILLARDRAN
CARRÉ DE CAFÉ
CARRÉ SUISSE
CHAMPAGNE GREMILLET
CHOCOLAT BEUSSENT LACHELLE
CHOCOLAT DE H
CHOCOLATE IN A BOTTLE
CHOCOLATERIE BAUMANIERE
CHOCOLATERIE GENTHOD
CHOCOLATERIE TAKASU
CHOCOME
CINAGRA / MENAKAO / EPICES &
VANILLE
CMADA
COCOATOWN
COEUR DE CHOC
COMPTOIR DES SAVEURS
COMPTOIR DU CACAO
CONFEDERATION DES
CHOCOLATIERS
CONFEDERATION DES P TISSIERS
CONFISERIE SAUNIER
CONSULAT SAO TOMÉ
CRIOLLOS
CROQUET DE CHAROST
CULTURES SUCRE
DAMIEN VETAULT
DE MARLIEU
DELAVEAUX CHOCOLATIER
DES LIS CHOCOLATS
DETOXIMIX
DIAMOND CUSTOM MACHINES

DONUTERIA
ECOLE DUCASSE
ELVICART
ETHIQUABLE
EUROTEXTILE
FBM
FERRANDI
FORTWENGER
FORUM DESIGN
FRIIS HOLM / OIALLA
FU WAN CHOCOLATE
GAEL JACOB - SOKOLA
GEORGE CANNON
GHANA EXPORT PROMOTION
AUTHORITY
GUILLAUME BICHET
HEARTNOKOMICHI
HYDROPROCESS
IDEO TECNICA
INARU
JACKEL JOSEPH PATES DE FRUITS
JACQUES BOCKEL
KADZAMA
KALEOS
KAREN CHOCOLATS
KEVIPACK
KIYOSA
KROKOLA / MERVEILLES DU MONDE
L'ARTISAN TARTINEUR
L'ECLAIR DE GENIE
LA BELLE LIEGEOISE
LA CASE A VANILLE / CHAIX
LA GAZELLE D'OR

LAREKA
LAURENT DUCHÊNE
LCC CONCEPT
LE BONBON AU PALAIS
LE COMPTOIR DE MATHILDE
LE FONDANT BAULOIS
LE MAJESTUEUX
LE NOUNOURS FRANCAIS
LE PARISIEN
LES BELLES ENVIES
LES OURSONS DE MANON
LES THERMES DE SAINT MALO
LES TROIS CHOCOLATS
LEYENDA
MADAGASCAR - CONSEIL
NATIONAL DU CACAO
MAISON MAXIME
MAISON MIRET
MAITRE DATTIER
MANOA CHOCOLATE
MAX HAVELAAR
MENAKAO
METRONICS
NICOLAS BOTOMISY
NICOLAS PAIN D'EPICES
NOTRE PATISSERIE
NOUG'ALPES
NOUGATERIE DES FUMADES
O GOURMANDISES D'ALICE
OACAO
OH OUI !
PACKINT
PAGES BLANCHES

PATISSERIE LE DANIEL
PIERRE & TIM COOKIES
PIERRE LEDENT
PRALUS
PROMPERU
QANTU
QUATRE EPICE
RACINE CARREE
REAL CHOCOLAT
RODY CHOCOLATERIE
ROSSI&ROSSI
SAMBIKA
SAS BY CHRIS K
SAVY GOISEAU
SCOOPS / LES PRODUCTEURS
IVOIRIENS
SELM
SHOUK
SILIKOMART
SOIF DE MOUSSE
STEPHANE GLACIER
SUN AND GREEN
T COMPANY
TEATAP
TERRE DE FEVES
THEOBROMA
TRESORS D'AILLEURS / TDM
VINCENT GUERLAIS
WAFFLE SANDWICH
WATERJET CORPORATION S.R.L.
YACON&CO
ZOTO

List as of September 16, 2024

PARTNERS

PAYS À L'HONNEUR



À propos de Comexposium

Le Groupe Comexposium est l'un des leaders mondiaux de l'organisation d'événements et de l'animation de communautés autour de leur business et de leurs passions. Comexposium organise plus de 150 événements professionnels et grand public couvrant plus de 10 secteurs d'activité, comme SIAL, Paris Retail Week, Foire de Paris ou Rétromobile. Le groupe met en relation 48 000 exposants et 3,5 millions de visiteurs, 365 jours par an.

Au-delà des événements qu'il organise, Comexposium est un créateur d'expériences et de rencontres entre les individus, qui permet aux communautés d'être connectées toute l'année via des leviers omnicanaux efficaces et ciblés.

www.comexposium.com

About Comexposium

The Comexposium Group is a leading events organiser worldwide, creating events that bring communities together to discover and explore businesses, passions and interests. Comexposium organises over 150 professional and general public events, covering more than 10 sectors (including agriculture/food, retail/digital, fashion/accessories and leisure). The group connects 48,000 exhibitors and 3.5 million visitors, 365 days a year.

Comexposium creates experiences as well as opportunities for encounters among participants with its events, such as SIAL, Paris Retail Week, Foire de Paris, Rétromobile... and their content, enabling communities to connect throughout the year, through an effective and targeted omnichannel approach.

www.comexposium.com

Photographs : © Brunet-Monié

MEDIA ENQUIRIES - Agence 14 septembre

salonduchocolat@14septembre.com



WWW.SALON-DU-CHOCOLAT.COM