



History
Manifesto
Chefs' Portraits

ANNIVERSAIRE ANNIVERSARY
40
—
G
ACADEMIE INTERNATIONALE DE LA GASTRONOMIE

PRESIDENT'S WORD

Fabien Petitcolas

What if gastronomy could be the answer to many of our health and environmental problems? This is what we believe, and this is why, on the occasion of the 40th anniversary of the International Academy of Gastronomy (A.I.G.) we are launching our Manifesto for a gastronomy of the 21st century.

Through the prism of our health and respect for our life support system, the manifesto and the celebrations are intended to encourage us to reflect on a key cultural act that has underpinned a large part of humanity since antiquity, to question some of our eating habits, to re-evaluate, where necessary, some outdated traditions, in short, to think about what we eat.

Eat a varied, balanced, and tasty diet. Consume in moderation – less but better. Avoid the introduction of artificial poisonous chemical substances into our bodies. Prefer fresh and local seasonal produce. Promote diversity – biodiversity – with countless recipes handed down from generation to generation. Respect a certain regularity, minimum duration, and composition of meals. Enjoy this precious moment of nourishment, all too often forgotten behind our numerous screens, notifications, and other distractions – thus resist today's culture of immediacy.

This is a good start for public health and for reconnecting ourselves with the earthly fruit that sustains our fragile existence!

We can count on imaginative chefs all over the world – like novelists they try to create successful stories on our plates – to continue to surprise us with delightful meals, to shake up our culinary certitudes and values, to make us discover, appreciate, and even like what we have avoided eating out of habit, tradition, or ignorance.

It is then up to us to revive through words what we have eaten and to share our sensory experiences and thoughts with others.

THE BIRTH OF A.I.G.

Rafael Anson

Co-founding and honorary President

40 years ago, shortly after we created the Spanish academy of gastronomy, I thought it would be very interesting to have an international academy where the different countries could be represented and show that, in general, everyone has an interesting gastronomic offer that is worth knowing.

Naturally, I went to Paris, got in touch with the President of the Académie des gastronomes, Jean Laurens-Frings, and told him that we needed an academy of academies. As French law required at least three, I went to London and contacted Egon Ronay and we set up the British Academy of Gastronomes. The three of us, created the International Academy of Gastronomy (A.I.G.), which was later joined by existing academies, such as those in Belgium, Sweden and Italy.

*“The development
of the A.I.G. has been
truly spectacular...”*

The development of the A.I.G. has been truly spectacular, not only in terms of the number of countries up its membership, but also in terms of the number of activities it has carried out, including study tours that we started with Michel Genin, and which have allowed people from different countries to get to know each other by putting us in direct contact with the gastronomy of each country we visit.

One of the great initiatives was the creation of the Grand Prix, which was not limited only to cooking or cooks, or to restaurants. From the beginning there was the *Grand Prix de l'Art de la Cuisine*, the *Grand Prix de l'Art de la Salle*. Later, other prizes were created such as the *Grand Prix de la Science de l'Alimentation* or the *Grand Prix de la Culture Gastronomique* which I awarded in 1990 to its first recipient, the City of Paris, in recognition of its historic and important role in the gastronomic landscape.

“I think we can be proud of what we have achieved, of what the different Presidents have done.”

If you look at these awards, you can see the evolution of gastronomy in the world over all these years. I think we can be proud of what we have achieved, of what the different Presidents have done.

Until we come to the current one, Fabien Petitcolas, who is masterfully leading the Academy and who is at the origin of all these events. I would also like to highlight the participation of

Maciej Dobrzyniecki, Vice-President, and, of course, Nicolas Kenedi and Jacques Mallard, who have worked hard to bring us here today.

The new gastronomy of the 21st century is a scenario of well-being where everyone, and not just a few, can enjoy and eat healthily, because gastronomy must be a fundamental support for happiness.

WHAT IS THE INTERNATIONAL ACADEMY OF GASTRONOMY?



The International Academy of Gastronomy (A.I.G.) is a federation of national gastronomy academies founded in 1983 by five European academies:

- Académie des gastronomes (France)
- Académie suisse des gourmets (Switzerland)
- Accademia italiana della cucina (Italy)
- British academy of gastronomes (United Kingdom)
- Real academia de gastronomía (Spain)

The purpose of the A.I.G. is to protect and develop regional and national cultures and their culinary heritage, and to encourage creativity in the modern art of cooking.

The A.I.G. studies all matters relating to gastronomy and nutrition at an international level. It advises and makes proposals to a wide range of private and public organisations. It is involved in many cultural, educational, and regulatory initiatives around the world to promote food heritage and local cuisines.

The A.I.G. also helps disseminate scientific research that demonstrates the specific qualities of foods or ingredients that are part of the culinary heritage of different nations; the A.I.G. awards prizes and sponsors specific events or studies.

Gradually expanding to other continents, the A.I.G. now has a community of about 10,000 members.

G

LIST OF ACADEMIES

-
- AUSTRIA – AUSTRIAN ACADEMY OF GASTRONOMY
-
- BELGIUM – ROYAL CLUB OF GASTRONOMES OF BELGIUM
-
- BRAZIL – ACADEMIA BRASILEIRA DE GASTRONOMIA
-
- CHINA – CHINESE GASTRONOMY ASSOCIATION
-
- FRANCE – ACADÉMIE DES GASTRONOMES
& GUILDE DES TERROIRS
-
- GERMANY – DEUTSCHE TAFELKULTUR
-
- ITALY – ACCADEMIA ITALIANA DELLA CUCINA
-
- JAPAN – JAPANESE ACADEMY OF GASTRONOMY
-
- LEBANON – ACADÉMIE LIBANAISE DE LA GASTRONOMIE
-
- LUXEMBURG – LA TABLE DES 13
-
- MEXICO – ACADEMIA MEXICANA DE GASTRONOMÍA
-
- POLAND – AKADEMIA GASTRONOMICZNA W POLSCE
-
- PORTUGAL – ACADEMIA PORTUGUESA DE GASTRONOMIA
-
- SPAIN – REAL ACADEMIA DE GASTRONOMÍA
& ACADEMIA VASCA DE GASTRONOMÍA
-
- SWEDEN – GASTRONOMISKA AKADEMIEN
-
- SWITZERLAND – ACADÉMIE SUISSE DES GOURMETS
-
- SYRIA – ACADÉMIE SYRIENNE DE LA GASTRONOMIE
-
- UNITED-STATES OF AMERICA – AMERICAN ACADEMY OF GASTRONOMY
-

A MANIFESTO FOR THE GASTRONOMY OF THE 21ST CENTURY

ON THE OCCASION OF THE 40TH ANNIVERSARY OF ITS CREATION,
THE INTERNATIONAL ACADEMY OF GASTRONOMY RENEWS
ITS COMMITMENT TO THE PROMOTION OF GASTRONOMY
AND MAKES THE FOLLOWING TEN PROPOSALS:

1 *“Gastronomy is the rational knowledge of how people feed themselves. Its purpose is to ensure the preservation of mankind through the best possible food”* (Brillat-Savarin, 1826).
Gastronomy is about **nourishing oneself, while preserving one's health, understanding where our food comes from, and enjoying it in a convivial environment.**

2 While striving for excellence in taste of enjoyment, **gastronomy must promote food safety and health**, by encouraging a healthy, varied, and balanced diet, avoiding excessive salt, sugar, saturated fats, additives, and over-processed products. Gastronomy must contribute to fight against the “diseases of the century,” such as obesity and diabetes. The right to healthy food should be actively promoted in every country.

3 **There can be no gastronomy without good products**, because gastronomy serves to enhance the product and not to hide its defects. This applies to all food sectors: crop and livestock production, aquaculture and fisheries, and the agri-food industry.

4 **It is necessary to respect the seasonality of the products**, as in any activity linked to nature, and to favour local products, because a product is better in its natural period of production, without unnecessary transport.

5 The corollary of these proposals is the **ecological respect for our planet and the protection of its biodiversity, including the use of sustainable and less intensive farming and fishing methods**, the promotion of more sustainable and frugal diets, the rejection of animal mistreatment, the exclusion of endangered species from culinary use and the fight against food waste.

6 It is also necessary to protect **gastronomic cultures** (such as local cuisine), where compatible with previous recommendations, from the threats of globalisation, standardisation, and legislation influenced by industry lobbyists, while striking the right balances between heritage and modernity as gastronomy is a fundamental part of the cultural expression of all people.

the

7 The role of chefs and their teams is fundamental, as their **knowledge and inventiveness** are a driving force behind the evolution of culinary tastes, techniques, and practices. Chefs also inspire and transmit the spirit of culinary craftsmanship to the next generation of chefs. Gastronomy is a vibrant and creative practice.

Gastronomy is and will remain an important component of tourism, combining the pleasures and culinary discoveries with those of travel and other tangible and intangible aspects of culture, making it a complete activity.

9

8 Gastronomy must encompass all **culinary habits**: it must be accessible to all and include home cooking, street food and all restaurants, from bistros to brasseries and fine dining.

However, all this will only be possible **if a comprehensive educational programme is developed**, ranging from the education of tastes in young children to professional training in the hotel and catering industry and the most sophisticated university programmes. It will then be possible to use all the potential of gastronomy to improve eating habits in a sustainable way, thanks to healthy and tasty meals.

10

This is the programme that the International Academy of Gastronomy supports in its national and regional bodies and academies to promote the gastronomy of the 21st century and the future.

CONFERENCE PROGRAMME

INTRODUCTION BY THE MODERATOR LAURENT GUEZ AIM OF THE CONFERENCE

Gastronomy is something that fundamentally influences and shapes every part of the world around us: identities, relationships, communities, societies, cultures, economies, environments, and so on. That's why today we need personality, conviction and determination.

This conference has launched our Manifesto for Gastronomy in the 21st Century, which expresses our commitment and our vision, firmly anchored in the ten points we have presented today and supported by the contributions of our speakers.

This document will be a real cornerstone, a symbol of our collective action. It will embody our future, a future that we are building together with determination and passion.

THE EVOLUTION OF THE GASTRONOMY IN THE 21ST CENTURY

Theme 1

GASTRONOMY AND BENEVOLENCE

The 21st century is becoming the world of intolerances and disorders... Gastronomy from chefs and artisans who are sensitive to eat well is providing solutions to this new “evil of the century”.

Speakers

Fadi Abou, Founder of the “*Less Save The Planet*” movement

Inès Blal, Dean of the Ecole Hôtelière de Lausanne

Eric Briffard, Executive Chef and Director of Culinary Arts Le Cordon Bleu Paris

Jean-Robert Pitte, Geographer and member of the Academy of Moral and Political Sciences

Theme 2

HAVE WE LOST OUR GRANDMOTHERS?

What is left from transmission? Can television and the internet take over from the home? What about school? From whom do we learn to cook and eat? How do we learn the meaning of “good” today?

Speakers

Céline Pham, Chef

Apollonia Poilâne, CEO of Maison Poilâne

Patrick Rambourg, French historian, teacher and researcher, specialising in cuisine and gastronomy

Laurent Stefanini, Former Ambassador to UNESCO and to Monaco, author of the book “*À la table des diplomates*”

Theme 3

ARE YOU TALKING TO ME?! / ARE ALL WORDS THE SAME?

Gastronomy is cities' number one medium! Guides, rankings, lists, academies, digital worlds... a journey to the heart of cultural influences of a new kind. A world in evolution... in revolution? Deciphering methods for creating value... but what kind of value?

Speakers

Alexandre Col, Swiss Gourmet Academy and Table des 13

Alexandra Michot, 50 Best

Hélène Pietrini, La Liste

Michael Zee, @m.i.c.h.a.e.l.z.e.e

**THE CHOICE
OF
THE MENU**



Nicolas Kenedi

**AFTER CAREFUL CONSIDERATION,
WE HAVE CHOSEN TO CREATE A MENU
THAT WAS A MANIFESTO IN ITSELF**

Aperitif

In honour of this significant occasion, we have created a dinner menu that reflects our manifesto. We begin our feast with a selection of appetisers designed to evoke tradition and signify our dedication to the dissemination of knowledge.

Kamal Mouzawak, winner of the 2018 A.I.G. *Grand Prix de la Culture Gastronomique*, wanted to revisit the foundations of Lebanese cuisine, and by extension the Mediterranean, by developing a delicious za'atar manakish. This dish is enhanced by the great wines of **Château Ksara**.

From a different culinary perspective, **Kosuke Nabeta** imagined a “haré” – a bite that symbolises extraordinary moments when we come together to experience new and joyful moments full of the promise of happiness.

It is a refined saké from **Takeo** that is chosen to accompany and celebrate this dish.

For her part, **Manu Buffara** – crowned the best female chef of Latin America in 2022 according to the “50 Best”

ranking – prepared for us a modern fish shiso snack. It is a unique expression of the combined influences of the American continent and Brazil in particular...

It was important for us to have two illustrious families on stage, true artisans of flavour. On the one hand, the **Antonius family**, a major player on the European scene of exceptional caviar. On the other, the **Burrus family**, whose rare Swiss cheeses are a real treat.

With impressive brilliance, our dinner began with the spectacular serving of Laurent Perrier's magnum opus “La Cuvée”. As a major benefactor of our gala, we express our sincere gratitude to **Laurent-Perrier**.

At the table

To maintain our culinary momentum, we have decided to embellish our tables with two essential elements that deserve to be magnified. On the one hand, bread, a symbol of life, made from fine grains and meticulously crafted by **Apollonia Poilâne**, and on the other, the traditional French baguette, declared a UNESCO World Heritage in 2022 and embodied by the 2023 Paris Best Baguette, the work of artisan **Tharshan Selvarajah**.

Plants, boldly brought back to the centre of the table by **Alain Passard** three and a half decades ago, also play an essential role in our culinary décor. The delicate salads that decorate our tables come directly from his precious gardens.

We therefore invite you to enjoy these dishes as you like: dip your bread generously or let a few leaves of these salads soak up the delicate juices of the dishes being served.

Five decades

FOR THE A.I.G., CELEBRATING 40 YEARS OF EXISTENCE MEANS
HIGHLIGHTING FIVE DECADES OF GASTRONOMIC HISTORY,
ILLUSTRATED BY FIVE TECTONIC CHEFS, TRUE EMBLEMATIC FIGURES
OR UNIFIERS OF GREAT MOVEMENTS.

This menu is a living tribute to these culinary movements that have shaped our gastronomic history and continue to influence future generations of chefs.

1/ 1980^s

First of all, the French “nouvelle cuisine” that marked the 1980’s. This major culinary trend has been passed on to a new generation of chefs, including a “child of television”, who is an essential figure on the current gastronomic scene. It is expressed through the talent of Stéphanie Le Quellec, winner of *Top Chef 2011* and of the A.I.G. *Prix au Chef de l’Avenir* in 2014. We’ve asked her to open the ball with her famous caviar French toast. This exceptionally refined dish was described by Yannick Alléno at the time of its creation as his first great dish to receive three stars. The incredible finesse of this dish is enhanced by the delicate elegance of Laurent-Perrier Grand Siècle “iteration 26”.

2/ 1990^s

In the 1990’s, a new wind blew across the international culinary horizon: the arrival of Spanish chefs, led by the famous Ferran Adrià. This influence paved the way for two powerful new trends in the vast panorama of Iberian gastronomy: molecular cuisine and bistronomy.

Among these newcomers, Joan Roca stands out. Winner of the A.I.G. *Grand Prix de l’Art de la Cuisine* in 2011, he introduced us to his signature dish: Palamós prawns. A dish of infinite length, each bite of which is an explosion of flavours, subtly enhanced by the Riesling Grand Cru Eichberg from the Léon Beyer estate. A lively tribute to Joan Roca and the Beyer family for their invaluable contribution to this delicious symbiosis. A true ode to flavours that transcend borders and unite cultures around the same love of gastronomy.

3/ 2000^s

At the turn of the millennium, the culinary world witnessed a spectacular outburst of Scandinavian talent. It was **Tommy Myllymäki**, winner of the prestigious *Bocuse d'Argent* and *the Gold Medal of the Swedish Academy of Gastronomy*, who was the standard bearer of that culinary precision characteristic of the Nordic nations. His undisputed mastery is reflected in his remarkable dominance of the Bocuse competitions. The subtle elegance of the Beaune Grèves 1er Cru "Clos Blanc" from the renowned house of Jadot seems the perfect accompaniment to his legendary quenelle.

Yannick Alléno, winner of the 2016 A.I.G. *Grand Prix de l'Art de la Cuisine*, and **Bobby Lo**, a young talent from the Mandarin Oriental in Beijing, perfectly illustrate the continuity between the great culinary traditions of China and France. Together they created a perfect harmony with this

French beef tenderloin, beautifully seasoned with a Pekingese sauce. This collaboration is a fine tribute to the Sino-French friendship, a relationship carefully rebuilt by General De Gaulle six decades ago. These two chefs brilliantly illustrate an often overlooked fundamental aspect of gastronomy – the subtle art of table diplomacy.

The elaborate dish is completed by two bold liquid expressions: a Pauillac Grand Cru Classé – Château d'Armailhac 2014 served in magnum.

We would like to express our deep gratitude to our first major partner, **Mr Ji Keliang**, former chairman of Moutai, who marked the beginning of our 40-year collaboration by offering an exceptional baijiu: the Moutai Literature and Culture Collection. A generous gesture that we greatly appreciate.

4/ 2010^s

Since the beginning of the 2010's, a fascinating phenomenon has been taking place: fusion. The fusion of textures, the blending of flavours, the harmony of different influences... Modern patisserie is undoubtedly the greatest catalyst.

So, it was only natural for us to ask **Pierre Hermé** to end our meal. The first winner of the prestigious title of "*Best Pastry Chef in the World*", awarded by the "50 Best" in 2016, his contribution is invaluable.

To complete this fusional culinary experience, two liquid expressions are graciously offered to us.

Let yourself be seduced by the Hungarian sweetness of Château Pajzos, which will enhance a dizzying pyramid of macaroons and our coffees... Cognac Camus Private Collection Legion of Honour, a rare nobility, reveals the subtlety of the mythical infinite vanilla of the house of Hermé.

This cognac is a lively tribute to Paris, the city that welcomes us to its most prestigious salons. Paris, the city of lights and above all a symbol of freedom, has been awarded the insignia of the Legion of Honour thanks to its unwavering dignity during the conflict of 1870.

5/ AND... ACTION

The next decade, which for the A.I.G. will begin in 2023, thus underlines the importance of the handover gesture, symbolised by the remarkable collaboration with the **Potel & Chabot** brigades, expertly managed by **Marie Soria**, and the students of the **École Ferrandi**, the crown jewel of the Paris-Ile de France Chamber of Commerce and Industry, who deserve our appreciation for their tireless efforts.

It is thanks to the collective commitment, the unparalleled generosity of our partners, the sustained efforts of our committee and the diligent work of our producer **Benoit Godeau** that we have been able to realise this magnificent adventure.

Our dinner will begin with a unique toast: a Moutai toast that goes beyond traditional customs. Let's greet not just one neighbour, but three!
Wishing them what we want for the Academy: a bright future.



CHEF'S PORTRAITS



M *Manu*
B
BUFFARA



KEY FACTS

2010

FIRST BRAZILIAN TO TRAIN
AT NOMA RESTAURANT
IN COPENHAGEN

2018

"MIELE ONE TO WATCH",
50 BEST

2022

"LATIN AMERICA'S BEST
FEMALE CHEF", 50 BEST



Kamal KM

MOUZAWAK

KEY FACTS

2004

CREATES *SOUK EL TAYEB*,
LEBANON'S FIRST ORGANIC
FARMERS' MARKET

2009

ARAB WORLD SOCIAL
INNOVATOR, SKOLL WORLD
FORUM

2018

"GRAND PRIX DE LA CULTURE
GASTRONOMIQUE", A.I.G.



KEY FACTS

FIRST MICHELIN-STARRED
JAPANESE CHEF TO RECEIVE
THE ECOTABLE LABEL

2019

1ST MICHELIN STAR

2022

PERSONAL EXHIBITION
OF SELF-MADE CERAMICS

Kosuke

NABETA



Stéphanie
SO LE QUELLEC



KEY FACTS

2011

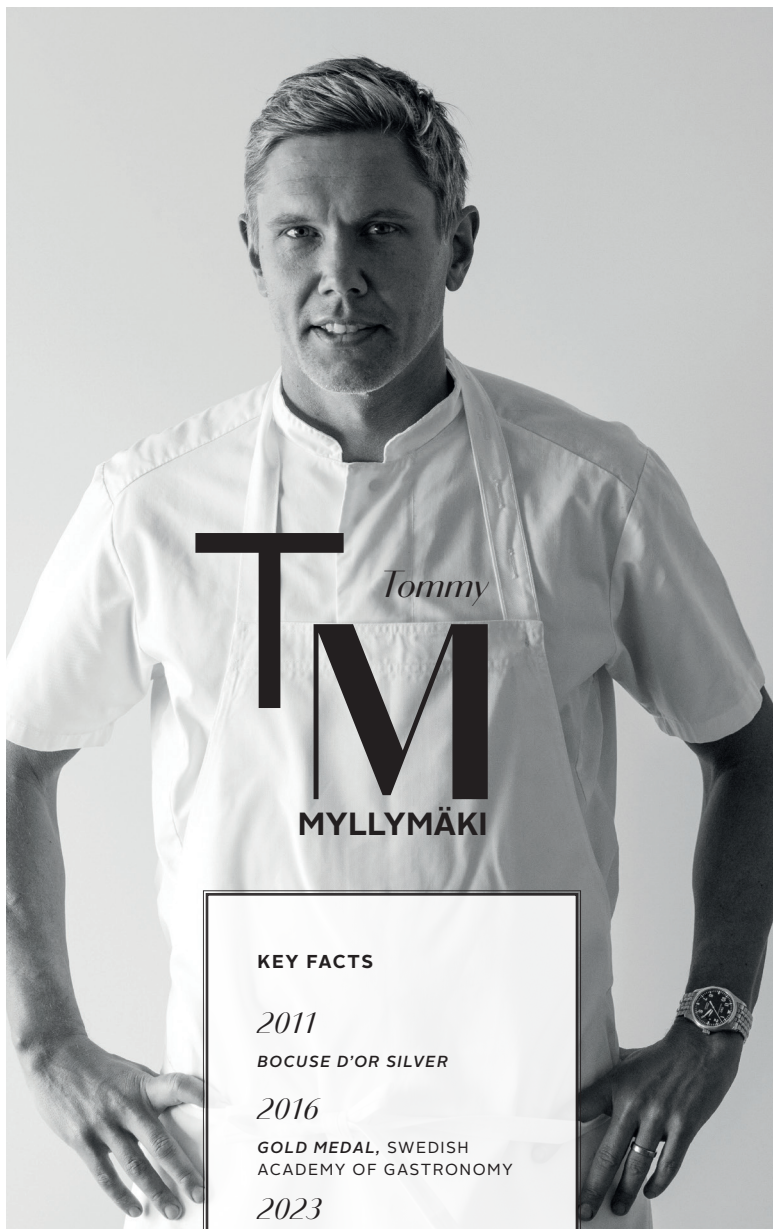
WINNER OF *TOP CHEF*
TV PROGRAMME

2014

"*PRIX AU CHEF DE L'AVENIR*",
A.I.G.

2020

2ND MICHELIN STAR



TM
Tommy
MYLLYMÄKI

KEY FACTS

2011

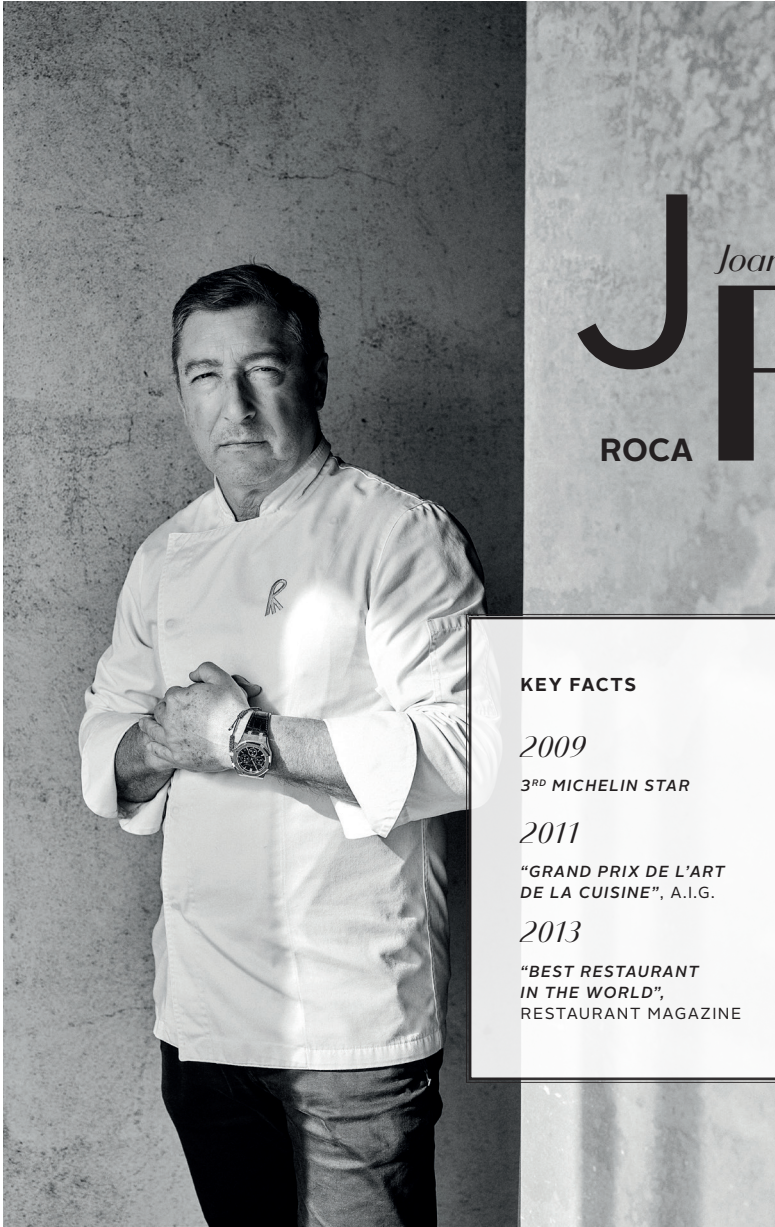
BOCUSE D'OR SILVER

2016

*GOLD MEDAL, SWEDISH
ACADEMY OF GASTRONOMY*

2023

2ND MICHELIN STAR



Joan
JR
ROCA

KEY FACTS

2009
3RD MICHELIN STAR

2011
"GRAND PRIX DE L'ART
DE LA CUISINE", A.I.G.

2013
"BEST RESTAURANT
IN THE WORLD",
RESTAURANT MAGAZINE



KEY FACTS

1999

BOCUSE D'OR SILVER

2007

*3RD MICHELIN STAR FOR
MEURICE FOR THE FIRST TIME*

2014

*OPENS ALLÉNO PARIS AND
RECEIVES 3 MICHELIN STARS*

2016

*"GRAND PRIX DE L'ART
DE LA CUISINE", A.I.G.*

卢德仁

B *Bobby*
L
LO



KEY FACTS

OVER 30 YEARS' EXPERIENCE
IN CANTONESE COOKING

CONSULTANT CHEF
FOR *ULTIMATE LUXURY*
HOTELS IN CHINA

CONSULTANT CHEF AT
THE MANDARIN ORIENTAL
WANGFUJING, BEIJING

P *Pierre* H HERMÉ

KEY FACTS

2016

"BEST PASTRY CHEF
IN THE WORLD", 50 BEST

"4TH MOST INFLUENTIAL FRENCH
IN THE WORLD", VANITY FAIR

2023

CREATE THE DESSERT
FOR THE OFFICIAL DINNER
OF KING CHARLES III
IN VERSAILLES



THE MENU





BRIGADIERS

Nicolas Kenedi

Académie des gastronomes & Akademia gastronomiczna w Polsce

Fabien Petitcolas

Club royal des gastronomes de Belgique

Jacques Mallard

Gilde des terroirs

COMMISSAIRES AUX VINS

Aymeric de Clouet

Académie des gastronomes

Alexandre Col

Académie suisse des gourmets & Table des 13

EXECUTIVE CHEFFE

Marie Soria

Potel & Chabot



MENU

ZA'ATAR MANAKISH by Kamal Mouzawak
"HARÉ" by Kosuke Nabeta
FISH SHISO SNACK by Manu Buffara
RARE SWISS CHEESES by Martin Burrus
CAVIARS by Antoni Łakomiak

Champagne, Laurent-Perrier - La Cuvée (magnum)
Saké - IN/EL, Junmai d'exception, Maison Takeno
Château Ksara - Cuvée of the Third Millénium ^{Vintage 2018}
Château Ksara, Blanc de Blancs ^{Vintage 2022}

Moutai Ceremonial

THE FRENCH TOAST WITH ANTONIUS CAVIAR
by Stéphanie Le Quellec
Champagne, Laurent-Perrier Grand Siècle ^{Iteration 26}

THE QUENELLE
by Tommy Myllymäki
Beaune Grèves 1^{er} Cru, "Le Clos Blanc", Maison Louis Jadot ^{Vintage 2018}

THE PRAWNS FROM PALAMÓS
by Joan Roca
Riesling "R de Beyer", Grand Cru Eichberg, Domaine Léon Beyer ^{Vintage 2015}

BEEF FILLET FROM FRANCE WITH PEKING SAUCE
by Yannick Alléno & Bobby Lo
Château d'Armailhac, Grand Cru Classé de Pauillac (magnum) ^{Vintage 2014}

Moutai - Literature & Culture Collection

THE INFINITELY VANILLA
by Pierre Hermé
Cognac Camus - Collection privée Légion d'honneur

Tokaji, Château Pajzos 5 puttonyos ^{Millésime 2017}

A.I.G. GRANDS PRIX 2023 LAUREATES

A GLOBAL INITIATIVE TO RECOGNISE
AND REWARD EXCELLENCE

Grand Prix de l'Art de la Table

ARNAUD DONCKELE
(Plénitude Paris & La Vague d'Or Saint
Tropez, France)

"For his cuisine at the highest level
and his art of sauces."

Given by Moutai

Grand Prix de l'Art de la Salle

JOSÉ POLO
(Atrio, Cáceres, Spain)

"To run the dining room with elegance,
solidity and closeness, and for creating one
of the best restaurant cellars in the world."

Given by A.I.G.

Grand Prix de la Science de l'Alimentation

PROF. PEDRO GRAÇA
(University of Porto, Portugal)

"For his attention to the taste and flavour
of food in his work on nutrition."

Given by Potel & Chabot

FADI JOSEPH ABOU
(Less Saves The Planet)

"For his initiative to help change the world
towards a more conscious and ethical way
of feeding the planet."

Given by Ferrandi Paris

Grand Prix de la Culture Gastronomique

BULLIPEDIA

"For being the most ambitious and rigorous
work that brings together gastronomic
knowledge in a cross-cutting and practical
way"

Given by Laurent-Perrier

Grand Prix Exceptionnel

**RUNGIS INTERNATIONAL
FOOD MARKET**

"For its role in promoting the creation
and modernisation of food markets
in many countries around the world."

Given by Cognac Camus

THANKS TO OUR WONDERFUL PARTNERS



KWEICHOW
MOUTAI
免税专卖



Potel & Chabot
PARIS

FERRANDI
PARIS



De BLEU!



#alimentosdespaña



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