

# reinventing food moments 13-14 mars 2024 Paris - Porte de Versailles



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# Sandwich & Snack Show / Parizza 2024: A record-breaking year!

The 24<sup>th</sup> edition of this renowned event just took place in Paris, at Porte de Versailles. The Sandwich & Snack Show and Parizza trade shows drew a record-breaking 13,600 visitors over 2 days, up 26% on last year.

# Sandwich & Snack Show and Parizza lead the way in food events

They are **THE leading trade shows in their segments of fast food and Italian food:** Sandwich & Snack Show and Parizza brought together a huge number of restaurant and food service professionals, with some 350 exhibitors this year!



Sandwich & Snack Show and Parizza are undeniably the leading food events in France and Europe! Feedback from exhibitors, visitors and food experts has been super positive, and we're so encouraged by this enthusiasm. In 2025, we're ramping up the shows and moving to the second floor of Hall 7. With a 30% increase in capacity, we'll be able to have exhibitors who were on the waiting list, and develop new events and original content...,

says Béatrice Gravier, Director of Sandwich & Snack Show and Parizza

# **Highlights**

# Plant-Based Challenge by Céréal BIO

Steeve Parriche, chef in Marmande (47), distinguished himself by revisiting the hamburger with Le Boucher Végétarien® veggie patties, the pizza with Nurishh® plant-based cheese alternative and a dish made with Céréal Bio cheese balls.





# French Pasta Championships in partnership with Barilla

Organised by the Association des Pizzerias Françaises and coordinated by pasta master Diego Accettulli, the 2024 French Pasta Championships named chef Antonella Garcia winner of the dry pasta competition and chef Antonietta Incolti winner in the fresh pasta category.

#### French Aperitif Board Championships by Rovagnati

The aperitif board craze drew crowds to the show. After 3 technical and artistic competitions, **Simon Faure**, **founder of Mazette**, **a catering company based in Bordeaux**, took home first prize.





# **Barista Masterclass by Cafés Richard**

Jean-Christophe Albaret (Cafés Richard), Jean-François Feuillette (Boulangeries Feuillette) and Marie-Hélène Kennedy (Mon petit Business) shared their knowledge during this event entirely focused on coffee, providing visitors with market data, technical tips and key information for building a comprehensive menu.

# **French Burger Cup by Socopa**

Anthony Pautrat, head chef at Montigny-le-Bretonneux (78) won the cup. He won over the jury with his "Ruminez-moi" burger.





### **Keynote and conference sessions**

Eric Kayser and Hugo Riboulet shared their vision of the restaurant sector with the public during two special keynotes. Talks on the "Zapping du Snacking" stage were also a hit thanks to relevant topics and speakers from leading brands, including Just eat, Bagelstein, Land & Monkeys, Eat Salad, BChef, La Mie Câline, Coutume, Manhattn's Burgers, etc.

# **Snacking d'Or by France Snacking**

This benchmark award for the industry's suppliers (VSEs, SMEs and large groups) presented the best products and equipment for the fast food and mobile catering sector. Over 150,000 votes were cast and, this year, 30 winners were awarded Snacking d'Or status by France Snacking 2024.





#### **18<sup>th</sup> French Pizza Championships**

**Mélodie Siong, a pizza chef from the Gard** region of France, is the new French Pizza Champion! Enjoy her pizzas at Timelo, in Saze, near Avignon.

# **7<sup>th</sup> French Sushi Championships**

**Tino Singharaj** was the big winner of this seventh edition of the French Sushi Championships. The Sète-based chef is now France's ambassador for the European Sushi Championships.





### French Donut Championships by Dawn Foods

Meng-Sear Taing from La Maison du Donut in Lille won the gourmet competition. He stood out in all 3 rounds thanks to his delicious, gourmet doughnuts.

#### **Tendances Restauration Awards**

The Tendances Restauration Snack Food Concept Awards recognised several concepts that have helped shake up the market through their unique positioning, products and services, design or management. This year's award-winning concepts were Les filous, Babka Zana, Asia Tuktuk, Disco Burgers and Teddy's hotdogs.



#### **Grands Prix du Snacking**

The awards ceremony celebrated the year's best initiatives and players in the snack food sector! The Snack Academy award for the best concept opened during the year went to Groot la Tourte (Paris). Bonchon (Paris) won the audience favourite award, while the audience choice was won by Taco Mesa (Paris). The Franchise of the Year award went to the Chicken Street network. Le Moulin won the eco-responsible award, and a special "coup de coeur" (favourite)

prize was awarded to Boom Villette. Land & Monkeys was awarded the Bakery Initiative prize. Nicolas Papageorgopoulos, from Pomme de Pain, was awarded the prize for Snack Food Personality of the Year. Finally, Bini won the Innovation of the Year award for its biosourced Bento Box.

#### Franchise Pitch in partnership with the Observatoire de la franchise

In a new feature of the show, five young franchises took the floor to present their concepts, with the aim of winning a six-month subscription to L'Observatoire de la Franchise and a press relations campaign. **Crispy Soul stood out and won over the audience.** 

# We look forward to seeing you at the 25<sup>th</sup> edition of Sandwich & Snack Show and 13<sup>th</sup> edition of Parizza! 2 & 3 April 2025 - Hall 7.2

#### About RX

RX is a global leader in events and exhibitions, leveraging industry expertise, data, and technology to build businesses for individuals, communities, and organisations. With a presence in 25 countries across 42 industry sectors, RX hosts approximately 350 events annually. RX is committed to creating an inclusive work environment for all our people. RX empowers businesses to thrive by leveraging data-driven insights and digital solutions. RX is part of RELX, a global provider of information-based analytics and decision tools for professional and business customers. For more information, visit www.rxglobal.com.

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