

PROGRAMME 2020

TASTINGS

SATURDAY 22 FEBRUARY



VEILINGZAAL

ADMINISTRATIEZAAL

KEURZAAL

VERWEY KAMER

11.00 - 11.45	Tony's Choclonely Tony Talk [TBC]	Rodney Alleguede (Eztemper) & Bianca Mazzi (Diamond Custom Machines) Exploring New Potentials: Fruit and Nut Chocolate Tasting of different chocolates made in-loco during the Fair thanks to Premier Chocolate Refiners and Eztemper.	Mark Ocampo & Kelly Go (Auro Chocolate) Auro Chocolate (1): A Taste of Fine Filipino Cacao Flavours.	
12:00 - 12.45	Republica Dominicana One of our exhibitors from the Dominican Republic will share their knowledge on cocoa with you!	Republica Dominicana One of our exhibitors from the Dominican Republic will share their knowledge on cocoa with you!	Nexo Chocolate A "tree to bar" chocolate story, let's taste the future: How would the world of cacao be with a short supply chain?	
13:00 - 13:45	Aline Palmiro (Java Chocolates) From Brazilian Amazon to Minas Gerais. A traditional and a new cocoa origin from Brazil.	Mathieu Dierinck (Artist Chocolate) Sugars in Chocolate: Tasting and recognizing different sugars with the same beans. Why and how does this influence the perception and flavour?	Lilla Toth-Tatai (ChocoCard Bean-to-Bear) The bird and the bear: Bringing Zorzal to Hungary.	
14:00 - 14:45	Jos de Best (Agriterra), Zoi Papalexandratou (ZOTO), Traore Ousmane (Ecaokoog) Ecaokoog - Ivory Coast: How can cocoa from the Big Origin satisfy a fine chocolate consumer?	Christian Velez (Cacao Betulia) & Zoi Papalexandratou (ZOTO) Chocolates Betulia 70-80-100%: the new alternative to milk chocolate. Experience the mild taste of high% chocolates made with Criollo beans from Colombia!	Estela Duque, Philo Chua, Isobel Carse, Phil Landers (Moulinet Chocolat) South Cotabato & Davao Origins: Cultural Exchange & Fearless Filipino Flavours.	James le Compte (To'ak Chocolate) Toak Chocolate [TBC]
15:00 - 15:45	Republica Dominicana One of our exhibitors from the Dominican Republic will share their knowledge on cocoa with you!	Erick Eloundou (Agricam) & Zoi Papalexandratou (ZOTO) Bridging Cameroon & France: Chocolate from AgriCam cocoa with French wines.	Mariana (Chocolates el Rey) Chocolate & Rum Masterclass	Jack Steijn (Co-founder Chocoo) Chocolate & wine: discover surprising taste combinations of wine and origin chocolate.
16.00 - 16.45	Republica Dominicana One of our exhibitors from the Dominican Republic will share their knowledge on cocoa with you!	Bruno Lasevicius & Albertus Eskes (Cassa Lasevicius) New flavours and aromas of chocolates in Brazil. The expansion of high quality cocoa production in Brazil through genetic selection, sustainable production and innovative post-harvest processing.	Marika van Santvoort (Freebird Cocoa Juice) Freebird cacao juice: Made from the pulp around cacao beans. It prevents waste, is an extra source of income and it's incredibly delicious and nutritious!	Caroline Lubbers (Co-founder Chocoo) Chocolate & whisky: From the tastes of the Highlands and beyond to the tropical cocoa plantations.

Engels gesproken
In English

Nederlands gesproken
In Dutch

Toeslag
Fee

Met alcohol
With alcohol