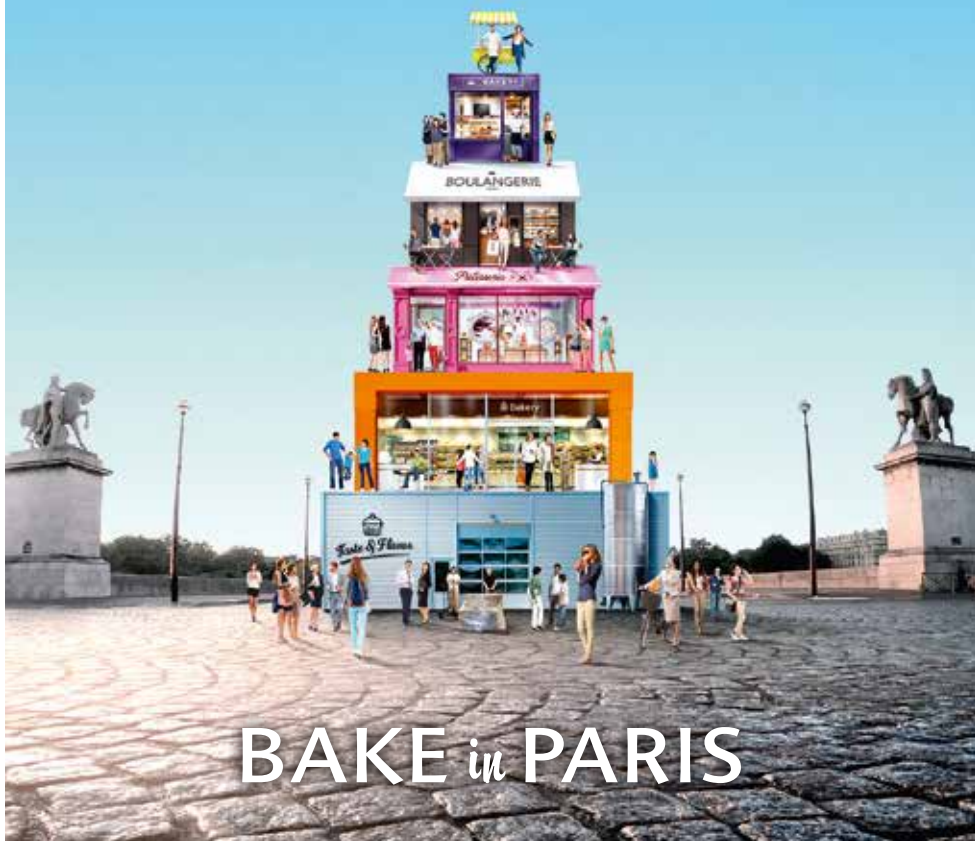


EUROPAIN

3-6 FEBRUARY 2018
/ PARIS-NORD VILLEPINTE / FRANCE

PARIS

LESAFFRE PROGRAMME



BAKE *in* PARIS

STAND **6K12** Open to visitors
• 9.30 am - 6.30 pm

Contacts

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INSPIRE TODAY, CREATE TOMORROW

PROGRAMME

2018 MASTERS DE LA BOULANGERIE

COMPETITION

Saturday
3rd

february 2018

Nutritional Bread Making

4:30am/12:30pm Chung-Yu HSIEH (Taiwan)
5:30am/1:30pm Marcus MARIATHAS (Canada)

Gourmet Baking

4:30am/12:30pm Jeffrey DE LEON (USA)
5:30am/1:30pm Anna GRIBANOVA (Russia)

Artistic Bread Making

4:30am/12:30pm Santaram MANEERAM (Mauritius)
5:30am/1:30pm Bin ZHOU (China)

EVENTS

11:00 am

Opening ceremony

12:00am-2:00pm

Tips'n'Tricks

2:00pm-2:30pm

Innovation Focus

2:45pm-5:00pm

Product Show

Sunday
4th

february 2018

Nutritional Bread Making

4:30am/12:30pm Osman GÜNDÜZ (Turkey)
5:30am/1:30pm Dean TILDEN (Australia)

Gourmet Baking

4:30am/12:30pm Yu-Chih CHEN (Taiwan)
5:30am/1:30pm Déborah OTT (France)

Artistic Bread Making

4:30am/12:30pm Yong-Joo PARK (South Korea)
5:30am/1:30pm Jacob BAGGENSTOS (USA)

10:30am-11:45am

Spotlight on the Future

11:45am-12:00am

Innovation Focus: *L'hirondelle 1895*

12:00am-2:00pm

Tips'n'Tricks

2:00pm-2:30pm

Innovation Focus

2:45pm-5:00pm

Product Show

Monday
5th

february 2018

Nutritional Bread Making

4:30am/12:30pm Yoji SEGAWA (Japan) *Japan*
5:30am/1:30pm Peter BIENEFFELT (The Netherlands)

Gourmet Baking

4:30am/12:30pm Alan DUMONCEAUX (Canada)
5:30am/1:30pm Gastón Alejandro MIÑO (Argentina)

Artistic Bread Making

4:30am/12:30pm Eduardo BELTRAME (Brazil)
5:30am/1:30pm Peng-Chieh WANG (Taiwan)

10:30am-11:45am

Spotlight on the Future

11:45am-12:00am

Innovation Focus: *Fleurilège*

12:00am-2:00pm

Tips'n'Tricks

2:00pm-2:30pm

Innovation Focus

2:45pm-5:00pm

Product Show

Tuesday
6th

february 2018

10:15am-11:30am

Spotlight on the Future

11:30am-12:00pm

Innovation Focus

12:30pm

Awards ceremony

LESAFFRE AT EUROPAIN

ANIMATIONS & CONFERENCES

BAKER'S LAB

BAKER'S LAB

SUNDAY 4

12:30 - 12:45 pm

100% online, putting Digital at the service of bakers

with *Stéphane Pucel (Lesaffre France)*

Discover the new 'Lesaffre & Moi' mobile app, aimed to French bakers. All bakery expertise in your pocket!

15:25 - 16:10 pm

Yeasts and Sourdoughs, the magic of fermentation

with *Claire Micheaux & Stéphane Meillier (Lesaffre International)*

Yeasts and Sourdoughs are two fermentative agents. Discover how these two actors play a complementary role in regulating fermentation and aromatic activity of doughs.

MONDAY 5

12:30 - 12:45 pm

100% online, putting Digital at the service of bakers

with *Stéphane Pucel (Lesaffre France)*

Discover the new 'Lesaffre & Moi' mobile app, aimed to French bakers. All bakery expertise in your pocket!

15:25 - 16:10 pm

Yeasts and Sourdoughs, the magic of fermentation

with *Emilie Bryckaert & Alban Depierre (Lesaffre International)*

Yeasts and Sourdoughs are two fermentative agents. Discover how these two actors play a complementary role in regulating fermentation and aromatic activity of doughs.

EUROPAIN FORUM

EUROPAIN FORUM

SATURDAY 3

12:15 - 12:45 pm

The Latin American market

with *Jean-François Celluza (SafMex)*

Market size, consumption habits, types of breads, specificities... Overview of LATAM Bakery market.

SUNDAY 4

11:25 - 11:55 am

Sourdough come-back

with *Etienne Maillard (Lesaffre International)*

Why sourdough has regained popularity amongst the bakers? Discover what sourdoughs really are, which benefits they have and why they are complementary with yeast.

MONDAY 5

17:10 - 17:25 pm

The big bread trends in the world

Interview of *Antoine Baule (Lesaffre & Cie)*

New bread consumption values, new consumer preferences... Key drivers and issues of the global bakery market.

PRODUCTS & SERVICES FOCUS

l'hirondelle®



1895

The compressed yeast specially adapted for the tray proofing technique and designed for Traditional French Baguette. Now available in a minipack 2.5 kg.



LIVENDO®

MORE THAN TASTE. MORE REASONS TO LOVE IT!

With Livendo, Lesaffre offers bakers genuine sourdough expertise and a new way of communicating about taste.

inventis
RELEASE YOUR CREATIVITY

Fleurilège

savoir & goût

goût
CRACKERS
GRAINES

goût
CRACKERS
SEMOLLE

A new concept for customising taste of a bread just before cooking. Two formulations are presented: Durum Wheat or 3 Grains Mixe to lend a taste of dry crackers.

LES FOURNÉES DU MONDE™

Baking compounds structured around bread of the world.

LA BOULANGERIE
100% CONNECTÉE



Lesaffre & moi



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