

GOURMET *Selection*

21-22

SEPTEMBER, 2025

Paris Expo,
Porte de
Versailles
Hall 5.2

Press Kit

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List of exhibitors: Discovery trail & Shop counter area

What you'll find



Inspiration and innovation



Gourmet products – current overview and market outlook

Reinventing fine foods: balancing exceptional quality with a search for meaning



Perceived for a long time as the preserve of experts and privilege, the fine food sector is now undergoing a strategic shift. The sector is redefining itself to meet the needs of a younger, more diverse and more connected customer base –

it's more open and accessible, but is retaining its hallmark high quality standards.

Gourmet Selection sits at the very centre of this transformation. The trade show anticipates and supports the development of the French fine food market, valued by INSEE at €8.2 billion, and expected to reach €9 billion by 2026. According to Xerfi, the fine food sector generated sales of around €3 billion last year. This positive dynamic is representative of a crucial shift: quality grocery products no longer simply enhance traditional festivities or special occasions. The sector is striving to become embedded in everyday life, responding to a twofold consumer demand for both taste and meaning. A combination of the regional and the modern, craftsmanship and innovation, excellence and accessibility: this is the challenge faced by brands and distributors. There are also significant expectations around 'better eating', health, the environment, transparency and community engagement.

Plus, the strong influence of social media cannot be ignored – nowadays TikTok, Instagram and Pinterest showcase the next food trends, at times propelling sometimes restricted products to bestseller status in a matter of days. Far from being a threat, digital media is becoming a powerful lever of desire, discovery and customer direction.

The customer journey is also adapting to this hybridisation. Click & Collect, delivery, e-commerce, brand storytelling – fine food professionals need to consider the whole experience, without losing the human warmth of the local shop experience and the sensory delight found at a point of sale.

In this dynamic context, Gourmet Selection has established itself as a source of inspiration and a catalyst for trends – a forum for discussion between every link in the chain. This is how we envisage the fine foods of tomorrow. A grocer's that's livelier, more inclusive, more in tune with contemporary life – but still guided by a love of taste and exceptional products.

Fernando Medina Zenoff,
Director of Gourmet Selection



About Gourmet Selection 2025



AT THE HEART OF TOMORROW'S FINE FOOD

Identifying trends, revealing insights, thrilling curious palates: Gourmet Selection is much more than a trade show, it's an observatory of new influences. For 16 years, it has been a key meeting place for discerning buyers and taste enthusiasts looking for products that hit the spot.

It's this spirit of identifying and showcasing that is behind **the annual Best-Of** competition, organised by the trade fair each year, with Vincent Ferniot acting as honorary president. It is awarded to the most promising products that combine boldness, creativity and excellent taste. A true springboard for brand visibility.

Today's fine foods are moving away from the concept of privilege to embrace the spirit of the times:

brave, accessible, responsible and resolutely creative. Fine foods of tomorrow takes shape at Gourmet Selection: appealing to new generations, inspiring social media content, exploring new distribution channels and valuing uncompromising quality.



« Gourmet Selection is where buyers spot emerging trends, brands test out their innovations and the fine food sector reinvents itself in close contact with the market. »

Fernando Medina Zenoff, Director
of Gourmet Selection



at the Experts' Agora

Sunday 21 September, 2025

- > 10:30–11:15:
Awards ceremony - **Best Of 2025 competition**
- > 11:30–12:15:
Round table - **Italy at the delicatessen: A way of life to be savoured**
- > 16:15–17:00:
Conference - **French grocery trends: the new desire map**

Monday 22 September, 2025

- > 15:15–16:00:
Round Table - **The gourmet calendar: boost your sales with offerings that are festive and effective!**

MUST-SEES AT THE FAIR

→ **Two brand new areas dedicated to start-ups and insights!**

1. SHOP COUNTER AREA

A hub of innovation where 13 dynamic, creative companies unveil their original and inspiring products. Discover the brands refreshing their offerings to breathe new life into the market.

2. THE DISCOVERY TRAIL

Shining a spotlight on the new brands making their debut at Gourmet Selection! This dedicated area highlights must-see treasures and guides buyers towards leading innovations at the show.

See pages 28-29 for a floor plan and list of exhibitors in these areas.



→ **The Experts' Agora:** events to help decipher the future of luxury grocery

The beating heart of the show, the Experts' Agora is a two-day gathering of the leading voices in fine foods, food service and catering industries.

On the programme: conferences and round tables led by professionals, to analyse emerging trends, the challenges

facing the sector, and developments in distribution.

Open to all, these events encourage meaningful discussions between exhibitors and visitors, so that they can take away ideas and solutions to put into practice straight away.



Gourmet Selection in numbers

21-22

SEPTEMBER, 2025

Paris,

Porte de

Versailles



Exhibitors

360

 exhibitors in 2025
(+19% vs 2024)

of whom **29% are international**
and **47% are new businesses**

504

 brands

(+17% vs 2024)

10,000

 products
(approx.)

16th Edition

A well-established,
renowned event
for fine food
professionals,
since 2009.

17

 countries represented

Armenia, Belgium, Republic of Cambodia, Colombia, Republic of Korea, Côte d'Ivoire, Ethiopia, France, Greece, Italy, Japan, Lebanon, Madagascar, Morocco, Spain, United Kingdom, and the United States.

TOP FIVE COUNTRIES

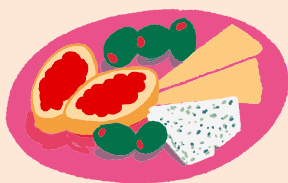
(in alphabetical order)

Belgium, Spain, Greece, Italy, Japan

5

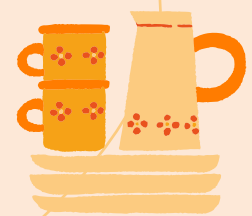
 SECTIONS

MARKETING & PRESS: 3%



SAVOURY: 48%

Charcuterie and cured meats, oils, vinegars and condiments, preserves, fruit, flowers and vegetables, seafood, grocery products, dairy products and eggs, delicatessen products, snacks, etc.



SWEET: 30%

Biscuits, chocolate, confectionery, jams, honey, etc.



NON-FOOD: 5%

Insurance, point of sale solutions, tableware, decoration, packaging, flowers, utensils, etc.

BEVERAGES: 15%

Spirits, wines, beers, cocktails, juices, syrups, teas, coffees, infusions, etc.





Visitors



4,500 visitors expected

95% satisfaction rate (2024 fair)

- 51% of French visitors from the Paris Region*.
- 49% from other parts of France
- 11% of visitors from outside France

* figures from Gourmet Selection 2024

GOURMET SELECTION: A WIDENING VISITOR BASE

Confined to specialist shops for a long time, deluxe grocery products now extend well beyond traditional channels. Increasing numbers of food professionals (bakers, pastry chefs, cheese mongers, restaurant owners, etc.) are taking up the challenge. They're setting up sections and shelves dedicated to delicatessen products to enhance their offering and to meet the expectations of customers looking for products that are a bit different. This automatically widens the profile of visitors to Gourmet Selection, which attracts a very broad spectrum of food professionals.

Visitor profiles

- Fine food professionals
- Wine merchants, hoteliers
- Restaurant owners
- Butchers
- Bakers
- Dairy farmers and cheese makers
- Caterers





Gourmet Selection - the springboard for a booming market

Valued at €3 billion, the French segment of quality grocery products has tremendous growth potential as part of a global market estimated by INSEE to be worth €8.4 billion in 2024. The market is forecast to grow by 2% in 2025 and 5% in 2026, topping the €9 billion mark. This dynamic growth is likely to be driven by more premium offerings, as the Xerfi* study highlights.

Paris, Marseille and Bordeaux have the most delicatessens. But the tourist and rural areas of France - Corsica, the Lot, Alpes-de-Haute-Provence and Savoie - have the highest density, underlining the growing role of the grocer's **as a vehicle for community life and a driving force in promoting local areas.**

In this context, Gourmet Selection is the key platform where tomorrow's premium products emerge: a taste laboratory that anticipates the move upmarket, picks up on consumer signals and connects producers, distributors and buyers keen to exploit this potential.

« Despite inflation and a difficult economic climate, the fine food sector is holding up well thanks to consumers' quest for quality and authenticity. »

Fernando Medina Zenoff, Director of Gourmet Selection

* Xerfi Focus: "Fine food distribution by 2026"



at the Experts' Agora

Sunday 21 September, 2025

- > 14:15–15:00: Conference - Using AI as a PA to ease retailers' day-to-day lives

Monday 22 September, 2025

- > 11:30–12:15: Awards ceremony - The Best French Fine Food Retailer 2025 competition
- > 13:15–14:00: Round table - The grocers redeveloping their region - best practice and case studies
- > 14:15–15:00: Round table - Lower costs, higher margins: levers to activate ASAP
- > 16:15–17:00: A visionary business: how a greengrocer kept up with ready-to-eat plant-based trends



Key figures and outlook

The delicatessen is on a roll!

9,800 delicatessens
in France. Figures from **Yellow Pages in 2024**
vs **5300 in 2019**

+85% increase in the number of outlets in five years, with a significant number of shops opening in 2021

55,000 brands
(Fine food brands in France)

4% of food distribution
This is what the sector represents, and which includes delicatessens, so-called "neighbourhood" grocers, cheese shops, and some small organic shops.

3 billion Euros
Delicatessen sales in 2023



FRENCH PEOPLE AND THE DELI*

84% say **they have confidence in delicatessen products**

91% recognise **the importance of eating quality products and would like to eat more of them**

90% prefer **to buy French delicatessen products**

79% also buy **delicatessen products from Mediterranean Europe, in particular from Italy (52%), Spain (23%), Greece (14%), and Portugal (10%)**

66% also buy **Asian delicatessen products, particularly Japanese (27%), Indian (23%), Thai (18%), and Chinese (13%)**



The distribution channels used by the French when purchasing delicatessen products:



* Source: "French people and the Deli", study carried out for Gourmet Selection by OpinionWay, May 2022
Xerfi 2024 study "Delicatessen distribution"



Discover major trends in the fine food sector, and shop to your heart's content!

No.1 Ethical groceries and sustainable gastronomy **YOU CAN HAVE GREAT TASTE, AND VALUES!**

Eat better, for you and the planet – the motto of a new generation of consumers. Gone is the superfluous, to be replaced by products that combine excellent taste, ingredient transparency, environmental commitment, and local roots. Organic, local distribution, clean label, zero waste or proactively reducing it – values no longer come at the expense of pleasure. On the contrary, they're an essential ingredient.

Take a look at the brands and products that prove that gourmet pleasure and responsibility go hand in hand, making our mouths water!

→ OUR ETHICAL & SUSTAINABLE FAVOURITES!



Pork with caramel, vegetables, and spelt Conserverie Sillon

Caramelised pork with French baby vegetables and spelt. While the recipe takes us on a journey, the pork comes from Tarn and is cooked in Gers.

Pork with caramel, vegetables, and spelt SILLON
Weight: 360 g (1 portion) - Online price: €9.90
Available online at www.conserveriesillon.com,
in delicatessens and deli sections.



Organic and natural herbal teas Horae

Taking inspiration from the traditional flavours of the French countryside, Horae (winner of the Best Of Gourmet Selection 2024 competition) hand makes bouquets of flowers for infusion.

2 HORAE infusion bouquets
Organic wild flowers
Online price: €13.90
Available online at www.horae-nature.com,
in delicatessens and deli sections.



Terramoka Coffee

Terramoka is revolutionising the coffee break with its 100% biodegradable and compostable capsules and cases which combine an ethical approach, exceptional coffee, and zero waste! We fell under the spell of Albert, an Arabica Bio Grand Cru from Peru, both full-bodied and subtle – but feel free to try Inès, Adèle or Oscar too! There's something for everyone!

TERRAMOKA coffees of excellence
1 box of 60 capsules: €28.80
Available online at www.terramoka.com
in delicatessens and deli sections.



Pineapple and turmeric immunity kombucha Vitamont

Vitamont is launching a fair trade organic pineapple and turmeric immunity kombucha: Low in calories, it's the perfect winter ally – and its benefits are enhanced by a combination of green tea and carefully selected plants and fruits.

Comes in a VITAMONT glass bottle
Volume: 33 cl - RRP: €2.75
Volume: 75 cl - RRP: €4.95
Available online at www.vitamont.com
in delicatessens and deli sections.



Caviar De Neuvic

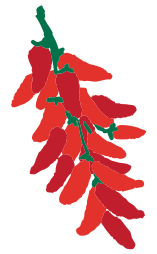
The first French caviar to hold Friend of the Sea certification, committed to sustainable aquaculture. This Dordogne-based producer offers a number of signature caviars, including Caviar Baeri from the Siberian sturgeon. It has a medium-sized grain that's characterised by the melt-in-the-mouth texture of the eggs. It is a lightly salty taste, with buttery flavours and a hint of hazelnut to finish. Perfect as a gift – or treat yourself to a timeless taste experience!

Caviar Baeri DE NEUVIC
Weight: 30 g - RRP: €75.00
Available online at www.caviar-de-neuvic.com
in delicatessens and deli sections.



No.2 A voyage on your plate!

WHEN NEW FLAVOURS AND AUTHENTICITY WORK IN SYNC



With sales expected to reach €3 billion in French supermarkets by 2024*, the international culinary wave represents much more than simple curiosity – it's a new way of life. At a time when cultural boundaries are increasingly blurred, consumers are looking for products that combine a change of scenery with deep roots: recipes that are faithful to their native country, made with respect for local knowledge, and adapted to meet French quality and traceability requirements.

From Brussels to Tokyo, Beirut to Montreal, each special taste becomes an invitation to take a trip – and a powerful differentiation pitch for delicatessen shelves. Belgian chocolates, Kampot pepper, exceptional condiments, Moroccan olive oil, Iberian specialities, Cretan honeys, zaatar, sumac, mature cheeses: these specialities all tell a story, bring a region to life, and promise an experience that's tasty, responsible and very much of the moment.

* Source: Xerfi, "The Cuisines of the World Market", 2024 edition.

→ OUR FAVOURITES FROM OUTSIDE FRANCE!



Stand
E 014

Dubai chocolate revisited -Belgian-style! Café-Tasse

Belgian chocolatier Café-Tasse has come up with an elegant, gourmet interpretation of the viral Dubai chocolate. This new version features a subtly salted pistachio praline, softened by a creamy milk chocolate and topped with crispy puffed rice. A Belgian-style interpretation that's both elegant and structured! This is a fine example of how influences from overseas can be incorporated into European chocolate traditions.

Milk chocolate bar filled with pistachio praline, salt & puffed rice CAFÉ-TASSE
Weight: 95g - RRP: €5.80
Available online at www.cafe-tasse.com
in delicatessens and deli sections.



Stand
F 118

A weekend in Rome Georges Colin

It isn't an invitation, rather a blend of organic spices. Georges Colin's 'A Weekend in Rome' mix takes you straight to a wonderful shaded trattoria in the Italian capital. Tomato, onion, basil and savory make up this sunny seasoning, ideal for spicing up a homemade tomato or cream sauce. An express culinary solution, you can sprinkle it over al dente pasta to be immersed instantly in 'la dolce vita'.

Weekend in Rome" spice blend GEORGES COLIN
Weight: 30g - RRP: €6.80
Available online at www.georgescolin.com
in delicatessens and deli sections.



Stand
A 041

Italian fig-infused condiment Giusti

At Giusti Modena, the iconic house of balsamic vinegar, Italian tradition opens up to embrace sweet fruit flavours. The intensity of this balsamic vinegar and fig condiment from Modena comes from the maceration of the fig purée directly into the barrel, revealing subtle flavours and a harmony of fruity sweetness. A culinary delight to be enjoyed with mature Parmesan, duck breast or homemade pannacotta.

GIUSTI Modena Balsamic Vinegar & Fig Condiment
RRP: €15.50
Available in delicatessens and deli sections.



Stand
C 112

Green oil from the Atlas Mountains Noor Fès

A little way from the city of Fès, Noor Fès is passionate about cultivating the Picholine olive, a variety that is emblematic of Morocco. Their orchards are farmed organically to produce exceptional extra-virgin olive oil – the wonderful product of a subtle balance between age-old traditions and modern techniques. Each bottle contains: the desire to produce an authentic oil that is pure and intense, with a characterful flavour that has notes of fresh grass, green almond alongside a slight intensity. Generous and demanding – it's a true tribute to the land of Morocco – and among the best olive oils in the world.

Noor Fès Olive Oil
Capacity 500 ml - RRP: €14.75
Available in delicatessens and deli sections.



Stand
E 079

Sardines, the traditional Spanish way Ortiz

With Conservas Ortiz, we head to northern Spain to find a profound understanding of traditional production in the form of responsible fishing, frying in olive oil and maturing in tins. A sensory experience that is very different from French sardines and which gives us a truly authentic taste of Iberia. The sardines are firm yet tender, with an intense marine flavour. They improve with age, rather like a grand cru. Rich in omega 3, proteins and vitamins D & E, they are both a joy to eat and a healthy choice!

Traditional sardines ORTIZ
Weight: 140g - RRP: €4.29
Available in delicatessens and deli sections.



No.3 A reinvention of taste and texture

FLAVOURS AND TEXTURES THAT LIKE TO SURPRISE!



Fine food producers enjoy playing with textures and harmonies to make them more refined, or so they can be enjoyed in new ways. This is a cuisine packed with surprises and full of sensory emotion – somewhere that demands astonishment as well as a great taste. This is a strong trend that lends itself to plant-based products – you can expect reinterpretations of classics and new taste sensations.

→ TAKE A LOOK AT FIVE PRODUCTS THAT ARE SHAKING THINGS UP!



Haute couture hummus à la française

Domaine Terra

Domaine Terra has created a sophisticated hummus that blends South West France with Asian inspiration. Its black garlic and smoked Béarn hummus is both subtle and daring. An unexpected blend with lots of character, it delivers a perfect balance of sweetness and aromatic depth. The recipe is the product of profound knowledge and expertise: chick peas from the Lot-et-Garonne region are carefully cooked in a homemade vegetable stock, and infused with herbs and spices the old-fashioned way. This traditional process reveals a velvety texture and an incomparable richness of flavour. A condensed blend of French flavours that are sublimated by Asian influences, without any additives.

Hummus with black garlic and Béarn smoked chilli pepper
DOMAINE TERRA
Weight: 130g - RRP: €7.50
Available online at www.domaine-terra.com
in delicatessens and deli sections.

Unique snacks to enjoy with a drink

Maison Hormé

Maison Hormé is shaking up the world of nibbles with its vegan snacks prepared with the same care as any meal. Check out the orange, tamari and maple syrup recipe: a mix of sweet and savoury that recalls the flavours of delicate Asian cuisine. The tangy sweetness of the orange balances perfectly with the depth of the tamari sauce, and the maple syrup adds a subtle caramelised finish. Made with plant proteins, these bite-sized snacks are 100% plant-based, gluten-free, with no additives or preservatives. A real gourmet alternative to classic aperitif products, ready to enjoy in just a few minutes. Perfect if you're on the move, for sharing...or not.

Orange, tamari & maple syrup snacks MAISON HORMÉ
Weight: 115g - RRP: €7.90
Available online at www.maison-horme.com
in delicatessens and deli sections.



Stand
F 016

Bacon Jam Chutney The Delirium

A daring condiment that's a little bit different. This bacon chutney adds an irresistible sweet and sour touch to any dish: cold or hot meats, charcuterie, cheese, etc. It's also delicious on fresh bread, when used to liven up sandwiches, or on toast as an aperitif.

Bacon Jam
Weight: 200g



Stand
D 111

A liqueur foam like no other Smoos Spirits

Available in Calvados, Green Chartreuse, Cognac, génépi, gin, Williams pear, rum and whisky, this unique lactose-free spirit mousse from Smoos is perfect for spicing up a hot drink, enjoying with foie gras, or on a scoop of ice cream. A gourmet mousse made with top-quality spirits. It is alcoholic (alc. 16% vol.) so is to be enjoyed in moderation!

Smoos Spirits Amber rum liqueur mousse
Capacity 120 ml - RRP: €11.00
Available online at www.smoos-spirits.com



Stand
D 120

Savannah tea – an exceptional sensory experience! La Fine Sélection d'Adjoua

Akantea shines the spotlight on a little-known plant with unexpected benefits. Lippia multiflora, or 'Savannah Tea', is a rare infusion from West Africa that deserves its place among the great classics. Still little known in France, this aromatic plant has been used for centuries in traditional African medicine because of its soothing and digestive properties. At Akantea, the leaves are hand-picked and then carefully dried to preserve their natural abundance of essential oils. The result is a lively, lemony flavour that sits somewhere between verbena and lemongrass, but with a wilder, more herbal signature. It's a sensory voyage to the savannah – ideal if you want a herbal tea that takes you off the beaten track when it comes to your infusion, and one that also reconnects with ancient botanical knowledge.

Savannah Tea AKANTEA
Weight: 100g - RRP: €8.00
Available online at www.lafineselection-d-adjoua.com

#1 **These three trends are just a taster:**
Gourmet Selection has produced an exclusive *Cahier de Trends* – a comprehensive guide to the market, that also includes predictions.

#2 **Visit**
www.salon-gourmet-selection.com

#3



Social media: fine foods under the influence!



Four out of ten consumers in France admit to **being influenced to buy after seeing a product on TikTok or Instagram**, and the proportion is even higher among 15–24 year olds. Exhibitors at Gourmet Selection are capitalising on this, with visitors looking for products set to create a buzz, in search of "the" next viral phenomenon.

→ Case study

Dubai chocolate

The explosion of Dubai chocolate is not just due to its delicious pistachio recipe. It's sophisticated aesthetic is also key. The bars have clean lines with coloured fillings for a clean, refined look, and packaging that wouldn't be out of place on a perfume box. On social media, **visuals win out over taste**, and brands are taking note of this. The result is that **pistachios are the new green gold**. Its price increased by **+35% between 2023 and 2024**, driven by global demand boosted by virality and a disappointing harvest in the US. Behind the scenes, French chocolate makers are getting organised, with more direct sourcing, limited editions and sensory storytelling.

What's the aim? To replicate rather than copy the buzz by capitalising on French artisanal quality and expertise.

→ At the trade fair

The pistachio reigns supreme

A number of exhibitors are taking the green premium route at Gourmet Selection 2025. **Café-Tasse** and its *milk chocolate bar filled with a pistachio, salt, and puffed rice praline*; **Bovetti** with its *pistachio and fig milk chocolate bar*; **Cluizel** with its *Éclat d'Orient Bar* and its *Pistachio Bites*. Many others are unveiling pistachio creations to captivate both the taste buds and the eyes. They're carefully curated to work well on Instagram alongside subtle characteristics of luxury food like polished packaging, well-crafted storytelling and a sense of confident indulgence.

The challenge is no longer simply to please on social media, but to convert a "Like" into a purchase. This is a golden opportunity for delicatessen brands capable of combining desirability and quality.



Dubai chocolate

in numbers

120 million views on TikTok

+24.5% sales in France at the beginning of 2025

Priced five times higher than a classic chocolate bar (average price per kilo: €66.80)



Competition

THE BEST OF 2025: Delicatessen future stars

What if the future stars of social media are among Gourmet Selection's Best Of 2025?

Every year, the iconic **Gourmet Selection** competition celebrates the best delicatessen products on display at the fair. It is a distinction that combines product excellence and potential desirability.

With **Vincent Ferniot** as honorary president, the competition is judged on five exacting criteria: **taste, quality, innovation, uniqueness and naturality**. These are the qualities that appeal to both professionals and consumers looking for products that please and that come with high added value.

The jury met on 4 September and tasted no fewer than **180 products** to decide between finalists divided into **11 categories**. An in-depth selection that involved chefs, grocers, specialist journalists, culinary authors and food influencers.

→ An exclusive partnership



© Thibaut Voisin

For the first time this year, a partnership with **Le Gourmet des Galeries Lafayette** means some winners will get to have their products showcased in the prestigious Parisian shop in early 2026.

→ The Best Of the Best



Flowers for the palate Fleurs de Chocolats

With its delicate pâtes de fleurs, Fleurs de Chocolats is reinventing fruit-flavoured filling as poetic, organic floral confectionery. The Inflorescence set (25 pieces) gathers together 12 refined flavours: from roses to mimosa, passing via jasmine and poppy, all set in a beautiful natural frame. Each bite takes you on a natural journey, in a subtle and surprising way. An artisanal, sensory confectionery that lets the palate wander and enjoy.

Organic Inflorescence Gift Set
25 pieces - RRP: €42.00
Available online at www.fleursdechocolats.fr

→ Jury's recommendation



Ravioli with partridge and roasted sesame seeds - Belgium La Ferme des 7 Fontaines

A unique creation that allows the delicate taste of partridge to combine with the lightly toasted crunch of roast sesame. The woody, slightly smoky stuffing is enhanced by a delicate pasta. Frozen to preserve all its qualities, this top-of-the-range ravioli is practical as well as tasting wonderful. Produced at a specially adapted workspace, it embodies both culinary innovation and community engagement.

La Ferme des 7 Fontaines
RRP for a 12-piece tray: €15.00
Available online at www.7fontaines.be



→ *Category winners*



Stand
E 011



Stand
A 056



Stand
C 067



Stand
E 049

Virgin prune kernel oil Moulin de la Veyssière

Made from the kernels of prunes grown in South West France, this rare cold-pressed virgin oil reveals delicate almond notes and a slight bitterness. Its golden colour and versatility make it an unique product that's ideal for seasoning sweet and savoury dishes, like enhancing a frangipane or an almond cream. A perfect product for gastronomes, as well as chefs, cooks, and pastry chefs.

RRP: €19.40 (20 cl)

Available online at www.moulindelaveyssiere.fr

Smoked red tuna lomo Atelier d'Angresse, artisanal smokehouse

Handmade from line-caught red tuna, this unique lomo offers a combination of respect for the product and sophistication. Brined and smoked with beech wood, it is reminiscent of the delicacy of a fine charcuterie, halfway between Grisons meat and Pata Negra ham. It is packaged in thin slices, offering an incomparable melt-in-the-mouth experience. This is a rare product of exceptional quality, born of the passion of the line fishermen and the expertise of the workshop.

RRP: €19.80 (100g)

Available online at www.fumoir-angresse.fr

Pork rind sausage and duck wing cassoulet Conserverie Sillon

Sillon pays tribute to the great classic from the South West of France with a traditional cassoulet that's both hearty and elegant. They make their products using traditional methods from carefully selected ingredients – velvety beans, savoury duck breasts and pork rind sausage mixed with an original combination of 14 peppers and herbs. Sold in an elegant, glass jar, without preservatives, this ready-to-eat dish is sure to win over lovers of the Occitane region.

RRP: €9.90 (370g)

Available online at www.conserveriesillon.com

Potjevlesch Maison Huchin

Maison Huchin authentically revisits the Flemish speciality of pork, chicken, rabbit and veal, cooked for a long time in their own broth. Presented in an elegant glass jar, this generous dish is traditionally served cold with chips and a green salad. A family heritage condensed into a premium recipe.

RRP: €9.95 (400g)

Available online at www.maison-huchin.com



Stand
C 027

Gourmet peanut butter popcorn Cocoripop

Cocoripop's organic, home-made recipe is as crunchy as it is moreish. This caramelised popcorn has a meringue centre which is enhanced by the creaminess of the peanut butter and a hint of Guérande fleur de sel. A unique recipe that reinvents the pleasure of popcorn in a very gourmet interpretation.

RRP: €5.90 (80g)

Available online at www.cocoripop.com



Stand
E 085

Apricot smoked harissa Confiture et Compagnie

Surprising and delicious, this homemade recipe combines the sweetness of apricots with the stronger but still subtle flavour of smoked harissa. Confiture et Compagnie has come up with an original creation: sweet, hot and gently smoky – enjoy it as a high-end condiment. Equally at home with a strong cheese as with grilled meat or a special sandwich, this product gives us a new way to use jam and will appeal to lovers of new sensory experiences.

RRP: €8.00 (220g)

Available online at www.confitureetcompagnie.fr



Stand
F 098

Chocolate bar filled with Iranian pistachios (Organic) Chocolat Encuentro

Encuentro unveils a 70% Peruvian chocolate bar filled with 80% organic pistachios from Iran. Pistachios have been harvested for over 8,000 years on the Khorans-e Razavi plateaus. Hand-crafted and additive-free, it has a dense, melt-in-the-mouth texture and an intense flavour, where deliciousness melts into the incomparable quality of the raw materials used. A unique and memorable chocolate experience.

RRP: €13.90 (100g)

Available online at www.chocolatencuentro.com



Stand
D 112

Thérèse Maison Bocquet

An homage to a passionate great-grandmother, Thérèse is an artisanal liqueur designed to celebrate the art of entertaining. Its main raspberry flavour is enhanced by blackcurrant, rosemary and lime. The drink is naturally macerated and blended, with no artificial colouring or flavouring. It can be enjoyed neat, in cocktails or to add a little something extra to culinary creations. A refined, versatile and delicious liqueur.

RRP: €39.00 (50 cl)

Available online at www.maisonbocquet.fr



Stand
C 128

Pinot noir 0.5% DIVIN NOLOW

DIVIN NOLOW has created a sophisticated and subtle non-alcoholic Pinot Noir. Partly matured under wood and in stainless steel vats, then gently de-alcoholised, it retains all the finesse and balance of a great wine, both on the nose and on the palate. A unique tasting experience that responds well to new consumer trends.

RRP: €16.50 (75 cl)

Available online at www.divinnolow.fr



Stand
C 074

LE SARRASIN BIBO

Inspired by Japanese sobacha, Le Sarassin by BIBO sublimes French buckwheat into a unique tea. Hand-roasted in the French region of Nouvelle-Aquitaine, it reveals notes of roasted hazelnut and chestnut, for a soft, comforting cup of tea that can be enjoyed hot or iced. This organic, sustainable drink is a new take on the ritual of hot drinks.

RRP: €9.90 (370g)

Available online at www.bibo-boissons.fr



Stand
E 063

Extra strong Dijon mustard in a tube, vintage edition Fallot

The last independent mustard-maker in Burgundy, Edmond Fallot produces this extra strong Dijon mustard which is stone ground using seeds from the region. Its vintage, practical and recyclable packaging makes it easy to use when you're on a gourmet getaway, so you can always enjoy a tasty sandwich on the go!

RRP: €3.50 (150g)

Available online at www.fallot.com

→ Les Galeries Lafayette Le Gourmet selection

Available in the iconic store in early 2026.

Galeries Lafayette

LE GOURMET



Stand
E 127

Green lentil, walnut and smoked salt vegetable terrines Courtoisies

With their graphic, designer appearance, these veggie products reinterpret the traditional terrine and recreate it in a modern, sustainable way. They combine organic green lentils from Hauts-de-France with the sweetness of walnuts, all enhanced by a subtle touch of smoked salt. A committed and elegant alternative, perfect for enjoying with a drink before a meal, or as a refined gift.

RRP: €5.95 - Available online at www.courtoisies.fr

Tarragon kefir Eplem

A rare and daring creation, this organic kefir has subtle hints of tarragon and can be stored at room temperature – unusual for this type of naturally fizzy drink. It has a tangy freshness which the tarragon gently enhances. The drink is also attractive because of its low sugar content and aromatic character. To be enjoyed neat or in a cocktail!

RRP: €6.00 (33 cl) - Available online at www.eplem.fr



Stand
C 127



Stand
C 067

Garlic, chilli and sesame condiment Conserverie Sillon

A real favourite with the jury! Inspired by Asian flavours, this condiment combines the intensity of garlic, the spicy heat of chilli and the richness of sesame – its intensity and creativity renders it irresistible. Designed to easily bring out the best in meat, fish or vegetables, it whets the appetite for the rest of a promising range that's full of character, aptly named "Les Condiments".

RRP: €7.50 (180g) - Available online at www.conserveriesillon.com

Dark Lupi Goffee Lupi Coffee

A 100% French alternative to coffee, Dark Lupi Coffee has an intense flavour with toasty notes, similar to a traditional black coffee. Caffeine- and gluten-free, rich in protein, fibre and minerals, this innovative drink combines a fantastic taste, nutritional benefits and a commitment to the environment – with a carbon footprint reduced by 75%. A surprising find that reinvents the coffee break while also promoting a local industry.

RRP: €6.00 (250g) - Available online at www.lupicoffee.com



Stand
D 131



Stand
A 114

Extra virgin hazelnut oil Huilerie des 5 Saveurs

This artisanal oil reveals all the richness of roasted fruit: aromas of roasted hazelnut and praline on the nose, a fluid, satin texture on the palate, and a subtle woody finish. Rich in essential fatty acids and vitamin E, it combines a wonderful taste with nutritional benefits. A success that is both authentic and modern, it can enhance seasoning, meals, and even sweet dishes.

RRP: €21.00 (50 cl) - Available online at www.huileriedes5saveurs.com

Gherkin mustard Maison Marc

Original and tasty, this mustard surprises with its refined combination of the strength of the Burgundy condiment and the crunch of Malossol gherkins. Perfectly balanced and elegantly packaged, it embodies the expertise of Maison Marc and stands out as a characterful innovation in the world of condiments. It goes equally well with red meat, roast potatoes or to turn a simple omelette into something special.

RRP: €5.80 (170 ml) - Available online at www.maisonmarc.com



Stand
C 117



Distribution and moving upmarket: new growth drivers

THE DELI SECTION IN RESTAURANTS: DIVERSIFICATION, IMAGE AND PROFITABILITY

« Offering a selection of quality groceries in a restaurant is no longer unusual: it's an underlying trend with legs that's rooted in new consumer habits. Much more than an additional sales area, the deli section is a strategic lever – it enhances the image of the business, builds customer loyalty, and generates high value-added additional income. »

Fernando Medina Zenoff, Director
of Gourmet Selection

Gourmet Selection, a catalyst for new concepts

At the show, trade visitors can see and experience products in action, try them out, meet the producers and curate their own fine food section to match their own culinary identity. The aim of the show is to help direct professionals in their sourcing and diversification, whether they are restaurant owners, caterers, hoteliers or run a local café and want to stand out from the crowd.

A natural extension of the customer experience

Restaurant owners are well aware that their customers are looking to extend the culinary experience they enjoy at the table. By selling the products that customers enjoy during their meal, like an exceptional olive oil, a rare vinegar, a smoked salt or a bar of chocolate made locally, they are responding to a growing demand for authenticity and quality. These sections can become narrative spaces, with each product telling a story that the chef oversees.

A tool for developing brand image and customer loyalty

Fine food sections can have a strong local presence. This can help establish the restaurant's positioning: Locally sourced, gourmet, sustainable, or specialising in food from around the world, depending on the selection on offer. It also means customers have a good reason to return, even if they haven't booked a table. Some restaurant owners go even further, transforming the restaurant entrance into a mini neighbourhood shop or setting up a takeaway service.

Optimising profitability

These sections mean you can make the most of the space available to you, supporting you during slower periods and helping to even out income. They don't need a lot of staffing, rely on straightforward logistical arrangements (dry or long-life products), and can be created using a minimal albeit meticulous layout – wall-mounted shelves, a central table, and easy-to-move furniture that can adapt the space depending on the day or the season.

A number of award-winning brands identified by Gourmet Selection illustrate the increasingly blurred boundaries between fine foods and catering.



→ *Delicatessens inspiring restaurants: Nine trendsetters!*



Bottega Bastiano

Saint-Cyr-sur-Loire (37)

Crowned "Best Fine Food Store in France 2025" by Gourmet Selection, this establishment offers a 100% Italian range, sourced directly from producers: award-winning olive oils, artisan pasta made with ancient grains, aged balsamic vinegars, etc. It has a lunchtime restaurant, proving that the shop/restaurant combination appeals to customers in search of authentic products. A business model that can be replicated in establishments with a strong Mediterranean identity..



Halmahera

Le Creusot (71)

Silver medallist in Gourmet Selection's "Best Fine Food Store in France 2025" competition, Halmahera is a benchmark for taste experiences and discoveries from outside France. The business creates themed boxes on a monthly basis, accompanied by recipes to make with the products. Available on an individual or subscription basis, the boxes invite you to take a culinary road trip around the world. A clever diversification idea: it builds customer loyalty, generates additional sales and extends the experience online, thanks to an integrated e-commerce shop.



L'Instant Divin

Beaufort-en-Anjou (49)

Bronze medallist in Gourmet Selection's "Best Fine Food Store in France 2025" competition, this business in Beaupréau-en-Mauges skilfully blends delicatessen, wine cellar and tasting area. You'll find a fine selection of artisanal products, many of them local, on offer in a warm, family-type atmosphere. The team focuses on giving advice, the locality, and optimising the customer experience by organising themed tastings. For a restaurant owner, this kind of concept shows how the boutique experience can be enriched by a convivial experience that's conducive to discovery, loyalty and additional sales.





Maison Paulette

Le-Mesnil-Saint-Denis (78)

Maison Paulette is a perfect example of how a delicatessen can inspire restaurant owners. Designed as a hybrid café, it combines a vegetable garden, organic farm produce, a self-service deli and home-made meals. This model shows how the boundary between restaurants and delicatessens is becoming increasingly flexible: the restaurant owner can become a shopkeepers and vice versa. This approach proves to restaurant owners that the deli section is more than an additional sales area, but a strategic tool for building loyalty and differentiation. It allows connection to happen, the local area to be promoted while also acting as a model for increased profitability.



L'Épicerie d'Émilie

Grignan (26)

L'Épicerie d'Émilie also illustrates the trend of delicatessen and catering merging. A former Michelin-starred pastry chef, Émilie Delouye offers a careful selection of local produce, including honeys, oils, biscuits and ancient flours. There is also a pastry-making workshop that is open to customers. The space includes a small tea room, creating a complete experience of tasting, learning and discovering. This hybrid model once again demonstrates that restaurant owners who enrich their offering with takeaway products centred around local produce can enhance the customer experience while building loyalty as a meaningful way of meeting expectations and generating additional sales.



Épicerie Bien & Bon

Geüs-d'Oléron (64)

Winner of the new Rural Store Prize, as part of the Best Fine Food Store in France 2025 competition by Gourmet Selection. The Bien & Bon grocery shop embodies the essential role of local shops in rural areas. Set up by a passionate entrepreneur, it offers more than 400 products from around sixty producers in the Béarn region: seasonal fruit and vegetables, cheeses, charcuterie, local wines, traditional confectionery, etc. Every product tells a story and helps to support the local economy: Like a delicatessen, a restaurant can expand its role by also becoming a supplier of local produce, meeting the expectations of a clientele that can be isolated and looking for proximity, traceability and authenticity.





Umami La Mise en Bouche

Bastia (2B)

Based in Bastia, this hybrid business comprises a wine cellar, grocery shop and tasting experiences. It has a carefully designed layout and a varied selection of products, presented at themed tastings which take place three times a week. Here, the store owner can become an ambassador of taste by experimenting with the products they offer their customers. Every product at the tastings is to be found on the shop shelves, along with personalised advice and ready-to-go packaging. A particularly effective cross-selling mechanism.



Racynes

Angers (49)

Winner of the 2024 Epicure delicatessen prize in the "mixed trade" category, Racynes illustrates a very local move upmarket with a former chef at the helm: organic fruit and vegetables, regional fine foods, and home-made takeaway dishes. Its boutique area is designed as a natural extension of the shop counter. It's an inspiring idea for a restaurant owner looking to promote local and seasonal produce.



Éléa : Épicerie Grecque

Aix-en-Provence (13)

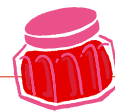
With its 'slow food' approach and an emphasis on the Cretan diet, Éléa promotes products that are lesser known in France: oils from small-scale producers, rare honeys, herbal teas from Greek mountain areas, etc. Alongside the grocery shop, there is a catering service and an intimate restaurant. For Mediterranean or vegetarian restaurants, it's a well of ideas for designing a place with high added sensory and nutritional value.



Not to be missed at the Experts' Agora
The Best Fine Food Store in France awards ceremony
Monday 22 September, 2025 11:30-12:15

Programme and highlights

Programme



Sunday 21 September, 2025

> 10:30-11:15

Awards ceremony - **Concours Best Of 2025**

- **Vincent FERNIOT** - Food journalist, accompanied by jury members:
- **David BAROCHE** - Restaurant owner and butcher- caterer, Brasserie Baroche and Maison Baroche
- **Karine BLANC** - Pepper and spice specialist, founder of the Sarabar brand
- **Jean-Pierre CLEMENT** - Former Chef, Fauchon purchasing manager, member of the Académie Culinaire de France
- **Mélissa DJABOURIAN** - President of the 2025 Jury, president of Les Charcutiers du Grands Paris, Maison Delaye & Sceaux
- **Bastien GUERCHE** - Fine grocer at Bottega Bastiano, gold medallist in the The Best Fine Food Store in France 2025 competition
- **Atika KHIREDDINE** - Director of food and catering buying, Galeries Lafayette Le Gourmet
- **Fernando MEDINA ZENOFF** - Exhibition director
- **Florian ONAIR** - Food influencer and radio host, Latina FM
- **Marie RACINE** - Culture Food
- **Alexis ROUX DE BEZIEUX** - Chairman of the Fédération des Epiciers de France, founder of Causses grocery shops
- **Philippe TOINARD** - Editor in chief Gault & Millau, BFM columnist
- **Nina VALLEE** - Buyer, Galeries Lafayette Le Gourmet

> 11:30-12:15

Round table - **Italy at the delicatessen: a way of life to be savoured**

Organised by the Italian Trade Agency - ICE

> 13:15-14:00

Conference - **Merchandising and store layout: building an understanding and tips for success**

- **Hélène GENTER** - Space design & merchandising specialist

> 14:15-15:00

Conference - **Using AI as a PA to ease retailers' day-to-day lives**

- **Morgane LANDRE** - Founder of culinary consulting agency Yolk, Member of the Elles sont food! association

> 15:15-16:00

Round table - **The art of selling taste using imagery**

- **Jean-Pierre STEPHAN** - Founding president, International Festival of Culinary Photography
- **Laurent RODRIGUEZ** - Festival photographer, Winner of several FIPC Awards
- **Guillaume VAN SANTEN** - Festival photographer, Winner of the FIPC 2023 Champagne Prize

> 16:15-17:00

Conference - **French grocery trends 2025: the new desire map**

- **Marta CUADRADO** - Strategic marketing manager, Comexposium
- **Charlène GILOUPE** - Specialist food writer





Monday 22 September, 2025



> 10:30-11:15

Conference - **Merchandising and store layout: building an understanding and tips for success**

- **Hélène GENTER** - Space design & merchandising specialist

> 11:30-12:15

Awards ceremony - **Best Fine Food Store in France 2025**

- **Federation of French Grocers**
- **Fernando MEDINA ZENOFF** - Exhibition director, accompanied by members of the jury
- **Aurélien BERTRAND** - Fine grocer at B&C Epicerie, Jury's Recommendation (2023)
- **Michel GRANSEIGNE** - Head of local sales, Petit Futé
- **Alexis ROUX DE BEZIEUX** - Chairman of the Fédération des Epiciers de France, founder of Causse grocery shops
- **Théo** - Food influencer

> 13:15-14:00

Round table - **Building back local regions through the grocers – good practice and case studies.**

Organised by La Fédération des Épiciers de France

- **Christelle BREEM** - Agence Nationale pour la Cohésion des Territoires (ANCT) Director of funds for retail recovery
- **Mathieu CORNIETI** - Impact Partners - Investment fund supporting the revitalisation of urban areas through retail Chairman
- **Patricia CASSAGNE** - Mayoress of Lüe
- **Tiffany PLASSIN** - Spice specialist
- **Raphaëlle GRUNELIUS** - Programme director "Économie des Territoires", Ministry of the Economy

> 14:15-15:00

Round table - **Lower costs, higher margins – levers to activate ASAP**

- **Federation of French Grocers**
- **Renan LE BOT** - Cartes Bancaires CB Director of distribution and sales
- **Antoine VINCKE** - La Française, Head of SRI real estate
- **Linda SABER** - Sustainable energy regional manager
- **Vicky VAGLICA** - Commercial property expert and trainer at the Federation of French Grocers

> 15:15-16:00

Round table - **The gourmet calendar: boost your sales with offerings that are festive and effective!**

- **Charlène GILOUPPE** - Specialist food writer
- **Atika KHIREDINE** - Catering and food procurement manager, Galeries Lafayette Le Gourmet
- **Marie-Charlotte MINGOIA** - Communications manager, Comexposium

> 16:15-17:00

Conference - **A visionary business: How a grocer kept up with ready-to-eat plant-based trends**

Organised by Saveurs Commerces

- **Jean-Marc BRODBECK** - Grocer
- **Sandrine CHOUX** - Saveurs Commerce, General manager

> 17:15-18:00

Round table - **From the shop to the web: Attractive images and engaging words**

The fundamentals of successful communication

- **Marine DION** - Artistic director specialising in food & beverages
- **Audrey LOREL** - Culinary graphic designer and art director
- **Léa KARSENTY** - Brand strategy, communication and customer experience expert

Floor plan and new areas



Plan arrêté au 10/09/2025 - Sous réserve de modifications ultérieures

DISCOVERY TRAIL

BISCUITS

POSTRES MUIDONS	B117	SPAIN
BISCUITERIE DES VENETES	D114	FRANCE
BISCUITERIE LES GAUDELICES	E125	FRANCE
MADAME TURQUOISE	D105	FRANCE
MARIMETTE LA BISCUITERIE CREATIVE	D118	FRANCE

ALCOHOLIC DRINKS (excluding wines and spirits)

CIDRE SORRE	C114	FRANCE
GLOU TIME	E128	FRANCE

NON-ALCOHOLIC DRINKS

UNIVERS DRINK	C119	BELGIUM
EPLEN	C127	FRANCE
DIVIN MOWLOW	C128	FRANCE
NO LOW DRINKS	D128	FRANCE

CHARCUTERIE AND CURED MEATS

FRATELLI CORRA SALUMI TRENITINI DAL 1850	E117	ITALY
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CHOCOLATE

CHOCOLATERIE DE MARLIEU	E120	FRANCE
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CONDIMENTS

OLIVIAN GROVES	D87	GREECE
ARTISANAT DE SABA	C120	FRANCE
CHILLI N°5	F124	FRANCE
GEORGES COLIN	F118	FRANCE
L'ATELIER DU SEL	E119	FRANCE
MAISON MARC	C117	FRANCE
LARISERVABIO	D127	ITALY
NOOR FES	C112	MOROCCO

JAM, HONEY, etc.

DAME CERISE	E112	FRANCE
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PRESERVES AND JARS

SEYOU CORPORATION	F120	SOUTH KOREA
CONSERVAS MEDRANO	F126	SPAIN
COURTOISIES	E127	FRANCE
LES SAVEURS GRANVILLAISES	E114	FRANCE
MAISON HORNE	D110	FRANCE
PALLADINES	E130	FRANCE
YOUNEAU	C118	FRANCE

FRUIT, FLOWERS & VEGETABLES

LA FRUTTA DI MASSIMILIANO	B101	ITALY
BIAGGIOLI	B101	ITALY

FISH, SHELLFISH AND CRUSTACEANS

LA SAUMONERIE DE VARENNES	E113	FRANCE
MAISON MARTEGALE	D117	FRANCE

GROCERY PRODUCTS

LA COOPERATIVA	E124	COLOMBIA
KALIMERA ELENI ÉPICERIE	D129	GREECE
AD OLIVETUM	C111	SPAIN
DOMAINE DE MURTIOLI	E123	FRANCE
ECOIDEES DISTRIBUTION	C129	FRANCE
FAMILY CHIPS	F87	FRANCE
LA FINE SELECTION D'ADJOUA	D120	CÔTE D'IVOIRE
HAPPY HOURS EN BIOVALLEE	F99	FRANCE
L'APERITIF PROVENÇAL	F97	FRANCE
MADATRADE	F114	FRANCE
MAISON BOUILLON	D119	FRANCE
OUMAMI	F119	FRANCE
RUSTICHELLA D'ABRUZZO SPA	F112	ITALY

DAIRY PRODUCTS & EGGS

TENUTA IL RADICHINO	B97	ITALY
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SWEET PRODUCTS

BRETZEL & GO	B111	FRANCE
MAISON DE FLORENTINS	B119	FRANCE
VANILLA BRIDGE	D121	MADAGASCAR

SPIRITS

LE COQ'TAIL FRANÇAIS	A102	FRANCE
MAISON BOCQUET	D112	FRANCE
SIR GIN SELECTION	E126	FRANCE
SMOOS SPIRITS	D111	FRANCE

TEA, COFFEE, HERBAL INFUSIONS, etc.

CAFE NIBI	D113	FRANCE
LES JARDINS DE L'HERMITAGE	E111	FRANCE
LUPI COFFEE	D131	FRANCE
MAISON THEERIE	B113	FRANCE

SHOP COUNTER AREA

BISCUITS

MAISON ORSONI	B110
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NON-ALCOHOLIC DRINKS

ANANDA - KOMBUCHA PREMIUM	A113
MAISON GIULIA	A115
NASDROW	A109

CONDIMENTS

HUILERIE DES 5 SAVEURS	A114
TORCATHA - MADEINTEXAS.FR	A107

GROCERY PRODUCTS

MANGE TES GRAINES	A110
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SWEET PRODUCTS

FLEURS DE CHOCOLATS	B106
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SNACK FOODS

YODEN	A106
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SPIRITS

MAISON YAJU	B108
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TEAS, COFFEES, INFUSIONS, etc.

BRUME	A105
CAFE24TERRE	B112
NEOKA	A108

Practical Information

Partners



le monde de
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Magazine Professionnel



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About Gourmet Selection by SIAL

Organised by Comexposium, SIAL Paris is part of SIAL Network, the world's largest network of food and beverage fairs. Ten regular events (SIAL Paris, SIAL Canada in Montreal and Toronto, SIAL China in Shanghai and Shenzhen, SIAL Interfood in Jakarta and SIAL India in New Delhi, Gourmet Selection by SIAL, Salon du Fromage et des Produits Laitiers, Food & Drinks Malaysia by SIAL) bring together 17,000 exhibitors and 700,000 professionals from 200 countries.

About Comexposium

Comexposium is a world leader in the organisation of professional and consumer events, arranging over 132 B2B and B2C events worldwide covering numerous business sectors, including agriculture, construction, fashion, retail, health, leisure, real estate, agrifood, security, education, tourism and works councils. With a presence in more than 30 countries, Comexposium welcomes more than 3.5 million visitors and 48,000 exhibitors every year. Its head office is in France and it has a network of salespeople and employees in **20 countries**.

SIAL
INSPIRE FOOD BUSINESS

COMEX POSIUM

SAVE THE DATE!

07-08 JUNE, 2026



The next edition of Gourmet Sélection will be held on 7 and 8 June 2026.

From next year, Gourmet Selection will be adopting a new calendar to bring more expertise under one roof: the show will now be held in June (7-8 June in 2026), **at the same time as the Salon du Fromage et des Produits Laitiers at Paris Expo - Porte de Versailles.**

A long-lasting, astute partnership that brings together two complementary worlds: fine food and cheese, promising even more synergies, discoveries and business opportunities for professionals.



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