



THE BEST PRODUCTS AND PROFESSIONAL EQUIPMENT AT THE WORLD CHAMPIONSHIPS IN PATISSERIE AND CAKE DESIGN

A host of sector partners will be supporting this top-class sweet and confectionery event at the Host Milano trade fair.

Milan, October 2015: 41 enterprises, 2 media partners and 6 colleges of professional training. These are the partners who will be entering the ring - or better said – the kitchen - at the **World Championships in Patisserie, Ice-cream and Chocolate Making and the Cake Designers' Championships** from **24 October**, along with some of the greatest artists active in the field from over 32 countries worldwide to **Host Milano**, the international showcase for professional hospitality.

Thanks to the participation of some sector leaders, the pastry chefs who will be measuring up against each other in desert and chocolate making, as well as cake design, will have at their disposal select materials of the highest quality and professional equipment that will ensure top performances.

The event will provide an opportunity for well-established names in the sector to tell of their history, their commitment, and - why not? - to reward those who have made passion their guiding principle.

The main sponsor of the event is **Master Martini**, who will make available their **Ariba Cioccolato** range of pure top-quality chocolate, the best to be found on the confectionery market. The company is offering its own dedicated prize for “*The World's Best Chocolate*”, especially for the section dedicated to Chocolate-Making.

Great support is also on offer from **Tork**, the enterprise providing highly innovative hygiene solutions, **Pregel**, leader in semifinished products for ice-cream and confectionery retailers, **Silikomart**, the leading producer of silicone moulds, **Eurmoma**, specialised in visual and graphic advertising communication, **Italmill**, one of Italy's main family brands of flour and semifinished bakery products, **Latte Alberti**, among the finest enterprises in the Italian dairy sector, and **Darbo**, whose top-class preserves have been gracing our tables since 1879.

As well as: **Fruteiro**, among the major direct and trade suppliers of tropical fruit pulp, **Camel**, a traditional Italian distillery, **Novacart**, the largest full-cycle factory for paper products for the confectionery applications and **Cesarin**, leader in the industrial, national and international sector for semifinished products for confectionery production, such as candied and dehydrated fruit.

Apart from such trade leaders, the Federation is proud of its collaboration with no fewer than six professional training institutions: **Cubetto** – *ice sculptors*, **ICIF** – *the International School for Italian Cuisine*, **Leonardo**, **Hangar 78**, **ISFAD** – *Distance-Learning Institute*, **Sweetest**, **Chef Academy**, and the support of **Sweet Journal**, the official online magazine of the International Federation

But that's not all. The Federation can boast the highly valued support of many technical sponsors, who have made their cutting-edge raw materials, technology and equipment available. Some of these have also set up their own awards, such as the "Innovation Award" offered by **Valko** and the "Golden Skillet" for the best artistic sculpture, being offered by **Pentole Agnelli**.

Here is the full list of participating companies:

- * **Valmar**, who produce and market ice-cream makers;
- * **Selmi**, leading producers in the field of machines for processing craft chocolate;
- * **Coldline**, an enterprise specialising in the design and production of professional refrigerating equipment;
- * **Hoonved**, who offer what is best in glass-washers, dishwashers and article washers;
- * **Bendoni Inox**, an enterprise operating in the sector of stainless steel products and equipment for food processing;
- * **Angelo Po**, an established enterprise in the production and distribution of professional kitchens;
- * **Paperlynen Pal Caps S.r.l.**, specialised in disposable protective clothing;
- * **Frigomat**, who produce machinery for ice-cream transformation processes;
- * **Corbara**, a successful enterprise in the professional attire sector;
- * **Kitchenhaid**, for the equipping of professional kitchens;
- * **Unox**, who produce ovens and professional cooking systems;
- * **Cb**, specialised in cooking systems;
- * **Culligan**, leaders in water-treatment solutions;
- * **Scatolificio del garda**, specialised in the production of technical cardboard articles for food use;
- * **Flamic**, dough sheeting machines;
- * **Moretti Forni**, for static ovens;
- * **Pintinox**, a leading enterprise in the production of stainless steel household products;
- * **Melform**, sector leader for controlled temperature transportation systems;
- * **Staff Ice System**, specialised in ice-cream equipment;
- * **Odeca s.r.l.**, for industrial scales,

- * **Schöenhuber Franchi**, the world leading suppliers to hoteliers;
- * **Whirpool**, for top of the range white goods;
- * **RCR – *Cristalleria Italiana***, for the production of crystal table services;
- * **PREFOR – *Lavorazione plastiche***, for the manufacture of plastic materials;
- * **21st Livingart**, for the production of design objects and furnishing accessories;
- * **Flags and gadget** – for the manufacture and marketing of promotional articles.

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