

**PROGRAMME OF SIDE EVENTS**

	TIME	EVENT	SPACE
	Exhibition Working Hours: 10.00 - 20:00		
Saturday 24/02/2018	09:00 – 15:00	<b>24TH PAN-HELLENIC PASTRY CONFERENCE</b> ‘Sweet thoughts about the present and future of patisseries’ FEDERATION OF CONFECTIONERS OF GREECE GUILD OF CONFECTIONER SHOPKEEPERS OF THESSALONIKI	Pavilion 14
	10:00-19:00	<b>3rd PAN-HELLENIC BREAD CHAMPTIONSHIP</b> ‘TRADITIONAL BREADS’  <b>TEAM PELOPONNESE</b> -The bread of Moria - Multiseed bread of Ancient Ithome -The bread of Taygetos <b>TEAM CRETE</b> -The bread of Psiloritis - Minoan bread <b>TEAM SMALL ISLANDS</b> -The miller’s bread - Traditional Lefkada rye bread. -The fisherman’s bread - Traditional Skiathos bread with basil.  <b>PRODUCT PRESENTATION TO THE JUDGES’ COMMITTEE (12:00-12:30)</b>  <b>TEAM CENTRAL GREECE</b> -Bread with xynomizithra cheese - Wheat bread with sour apple - Heavy barley bread with leaven. - Heavy bread with chives and lemon <b>TEAM THESSALY</b> -Thessaly rustic bread - Bread of Olympus - Bread of the Muses  <b>TEAM MACEDONIA</b> -Macedonian bread-Thracian bread - Pontus bread  <b>PRODUCT PRESENTATION TO THE JUDGES’ COMMITTEE (17:00-17:30)</b>	Pavilion 13
	11:00 – 15:00	<b>HELLENIC ASSOCIATION OF FOOD TECHNOLOGISTS</b> ‘Baking - confectionary - ice cream: modern trends and prospects’	‘N. Germanos’ Congress Centre Hall A
	11:00-12:30	<b>REGION OF CENTRAL MACEDONIA</b> MACEDONIAN CUISINE DESSERTS ‘Thessaloniki bougatsa, cream and cheese’ Philippos Bantis, Hellas Pastry Chef Club	Pavilion 12
	11:30 – 13:30	<b>HELLAS PASTRY CHEF CLUB</b> ‘Sugar paste cakes’ Nikolaos Bloskas and Maria Chatzara	Pavilion 13
	12:30	<b>SIDE EVENTS : PAIRING STORIES &amp; TASTES</b> ‘Greek foods & branding’ M. Angelakopoulos & Ch. Velianis	Pavilion 9 Events Hall
	13:00-18:00	<b>SIDE EVENTS : THE PAIRING EXPERIENCE</b> CHEESE & WINE PAIRING	Pavilion 8
	14:00	<b>SIDE EVENTS : PAIRING STORIES &amp; TASTES</b> ‘The fanciest meat cuts’ Myrsine Lambraki	Pavilion 9 Events Hall

	14:30 – 16:30	<b>HELLAS PASTRY CHEF CLUB</b> <b>'Chocolate confectionery art'</b> Ioannis Karypidis	Pavilion 13
	17:00-19:00	<b>'Sugar paste cakes'</b> Archontia Paschalidou	
	15:00-16:30	<b>REGION OF CENTRAL MACEDONIA</b> MACEDONIAN CUISINE DESSERTS <b>'Central Macedonia semolina halva'</b> Damianos Tsamazis, Hellas Pastry Chef Club	Pavilion 12
	17:00-18:30	<b>'Revani'</b> Nikos Schoulis, Hellas Pastry Chef Club	
	17:00 – 17:45	<b>LADOURI BROS</b> Product Presentation: <b>'Gluten Free Brownie Mix &amp; Sugar Free Ireks Cake'</b>	Pavilion 14 Presentation Space
	16.00	<b>SIDE EVENTS : PAIRING STORIES &amp; TASTES</b> <b>'Wine exports. The solution to the crisis'</b> An. Chaitidis	Pavilion 9 Events Hall
	18:00	<b>'Aristoil-Strengthening the competitiveness of olive oil'</b> P. Mantas, Region of the Peloponnese	
	18:15 – 19:00	<b>AGIOS ATHANASIOS ASOP</b> Product presentation: <b>'Organic pomegranate juice'</b>	Pavilion 14 Presentation Space
	19:30-20:00	<b>PROIKAS STAMATIS S.A.</b> Product presentation: <b>'Proikas Kaseri Cheese'</b>	Pavilion 14 Presentation Space
	20:00	<b><u>The ARTOZYMA and DETROP BOUTIQUE 2018 exhibitions</u></b> <b>will be inaugurated by Alternate Minister</b> <b>of Rural Development and Food</b> <b>Mr Ioannis Tsironis</b>	Pavilion 13
<b>Sunday 25/02/2018</b>	Exhibition Working Hours: 10:00 – 20:00		
	10:00-19:00	<b>3<sup>rd</sup> PAN-HELLENIC BREAD CHAMPIONSHIP</b> <b>'TRADITIONAL GREEK BREAKFAST'</b>  <b>TEAM CENTRAL GREECE</b> -Lenten Milos island pougaki - Lipsopita - Platetsi - Ladenia - Tahini and chocolate tart - Rustic dough-pies <b>TEAM THESSALY</b> -Bobota - Pie with rolled fyllo pastry and goat's cheese -Thessaly spinach pie <b>TEAM MACEDONIA</b> -Olive bread with throumba olives - Traditional loukoumades dumplings -Evros boukitses bites  <b>PRODUCT PRESENTATION TO THE JUDGES' COMMITTEE (12:00-12:30)</b>  <b>TEAM PELOPONNESE</b> -Doli koulouri bread-ring - Kalamata koutalides - Mani Lalangi <b>TEAM CRETE</b> -Tahini pie - Pan mini-pies - Oil biscuit with barley -Phaistos boukitses bites  <b>TEAM SMALL ISLANDS</b> -Skiathos cheese bread-ring - Raisin-bread - Olive bread-ring - Spinnach pie	Pavilion 13

		-Milos cake <b>PRODUCT PRESENTATION TO THE JUDGES' COMMITTEE (17:00-17:30)</b>	
10:00		<b>HELLENIC FEDERATION OF BAKERS</b> 'Meeting of the Presidents of the Hellenic Federation of Bakers'	'N. Germanos' Congress Centre Hall B
11:00-12:30		<b>REGION OF CENTRAL MACEDONIA</b> MACEDONIAN CUISINE DESSERTS 'Thessaloniki bougatsa, cream and cheese' Philippos Bantis, Hellas Pastry Chef Club	Pavilion 12
11:00 – 12:00		<b>HELLAS PASTRY CHEF CLUB</b> 'Restaurant desserts' Konstantinos Spanidis	Pavilion 13
12:00 – 16:00		'Thessaloniki White Tower' Confectioner's Club	
11:00 – 12:00		<b>HELLENIC ASSOCIATION OF FOOD TECHNOLOGISTS</b> <u>SEMINARS – WORKSHOPS</u> 'Different types of leaven as a functional factor in baking and their role in forming organoleptic properties'	Pavilion 14 Presentation Space
12:00 – 13:00		<ul style="list-style-type: none"> <li>• <b>M. Orestidis</b> - Food Technologist, 25 years of industrial and research experience</li> <li>• <b>E. Konstantini</b> -Biotechnologist MSc, Bread Sensory Evaluation</li> </ul>	
		'Alternative sweeteners in flour baking and confectionery'	
		<ul style="list-style-type: none"> <li>• <b>D. Papapanagis</b> – Food Technologist, 20 years of industrial experience</li> </ul> <p><i>For the above events there will be prepared products available, which will be technically evaluated by the speakers after the presentation. There will be an organoleptic evaluation and analysis of the results by the speakers.</i></p>	
13:00 – 14:00		'Sugar free desserts and ice creams' Demonstration of sugar free caramel sculpting-production and its application to confectionery products.	
14:00 – 15:00		<ul style="list-style-type: none"> <li>• <b>G. Smarnakis</b> -Food Technologist, 25 years of industrial and research experience</li> <li>• <b>S. Giaptzis</b> -Food Technologist, Master Pastry Chef</li> </ul>	
		'Gluten free products and how to protect against cross contamination'	
		<ul style="list-style-type: none"> <li>• <b>Elena Sakareli</b> Food Technologist in cooperation with the Hellenic Coeliac Association</li> </ul>	
12:30		<b>SIDE EVENTS : PAIRING STORIES &amp; TASTES</b> ' Food-wine taste harmony' Ch. Tzanis	Pavilion 9 Events Hall
13:00-14:30		<b>REGION OF CENTRAL MACEDONIA</b> MACEDONIAN CUISINE DESSERTS 'Vlach Milk-pie' Ioannis Christoforidis, Hellas Pastry Chef Club	Pavilion 12
15:00-16:30		'Thessaloniki Panorama triangles' Damianos Tsamazis, Hellas Pastry Chef Club	
14:00		<b>SIDE EVENTS : PAIRING STORIES &amp; TASTES</b> S. Evangelou	Pavilion 9 Events Hall
15:30 – 16:00		<b>TROFEAS VEGAN</b> Product presentation: 'Bougatsa'	Pavilion 14 Presentation Space
16:00		<b>SIDE EVENTS : PAIRING STORIES &amp; TASTES</b> Masterclass: <b>N. Zygora</b>	Pavilion 9 Events Hall

	16:15 – 16:45	<b>SARLIS FARM</b> Product presentation: 'Kymi Organic P.D.O. dried figs'	Pavilion 14 Presentation Space
	16:30-17:30	<b>HELLAS PASTRY CHEF CLUB</b> 'Confectionery art' Kyriakos Papadopoulos	Pavilion 13
	17:00 – 17:45	<b>PARSALIS A.P. – KARATZAS A.P.</b> Product presentation: 'Tutto Farina #1, Tutto Farina #2 Pastry'	Pavilion 14 Presentation Space
	17:00-18:30	<b>REGION OF CENTRAL MACEDONIA</b> MACEDONIAN CUISINE DESSERTS 'Rolling baklava fylo pastry' Joseph Azam, Hellas Pastry Chef Club	Pavilion 12
	18:00 – 20:00	<b>HELLAS PASTRY CHEF CLUB</b> 'The secrets of the éclair' Theodoros Sembros	Pavilion 13
	18:00	<b>RED CREATIVE</b> 'The image of wine' Simos Saltiel, Creative Director / Photographer	Pavilion 9 Events Hall
	18:15 – 18:45	<b>DOURMOUSOGLOU BROS &amp; CO PARTNERSHIP</b> Product presentation: 'Relaxing Gelato – Chamomile, Lemon Balm & Passion Flower'	Pavilion 14 Presentation Space
	19:15 – 20:00	<b>MITROPETROS &amp; CO - FILEVIA</b> Product presentation: 'Aronia (chokeberry) Natural Juice'	Pavilion 14 Presentation Space
Monday 26/02/2018	<b>Exhibition Working Hours: 10:00 – 18:00</b>		
	10:00-12:00	<b>3<sup>rd</sup> PAN-HELLENIC BREAD CHAMPIONSHIP</b> 'GLUTEN FREE BAKED GOODS'  <b>NATIONAL BAKING TEAM</b> -Traditional Bread - Lagana with cherry tomatoes and rosemary -Rustic pies - Vanilla cake - Fruit tart - Brownies	Pavilion 13
	12:30 – 13:30	<b>'DOUGH BAKED ART'</b>  TEAMS: <b>CENTRAL GREECE, THESSALY, MACEDONIA, PELOPONNESE CRETE, SMALL ISLANDS</b>	
	12:30 – 13:30	<b>CREATION PRESENTATION TO THE JUDGES' COMMITTEE</b>  <b>WINNER AWARDS FOR TASTE AND QUALITY</b>	
	14:00		
	11:00 – 12:30	<b>HELLAS PASTRY CHEF CLUB</b> 'Mt Athos koliva' Nikolaos Bloskas	Pavilion 13
	11:00-12:30	<b>REGION OF CENTRAL MACEDONIA</b> MACEDONIAN CUISINE DESSERTS 'Pontus' varvara' Nikos Tsiantis, Hellas Pastry Chef Club	Pavilion 12
	12:00	<b>SIDE EVENTS : PAIRING STORIES &amp; TASTES</b> Thessaloniki Food Festival	Pavilion 9 Events Hall
	12:00 – 12:30	<b>LIKE IT USED TO BE</b> Product presentation: 'Vegetable Trahanas'	Pavilion 14 Presentation Space
	13:00-15:00	<b>HELLAS PASTRY CHEF CLUB</b> 'Cup cakes, sugar paste cake pop biscuits' Mariana Yiabantzi	Pavilion 13
13:00-14:30	<b>REGION OF CENTRAL MACEDONIA</b> MACEDONIAN CUISINE DESSERTS 'Tahini halva, Asia Minor' Nikos Schoulis, Hellas Pastry Chef Club	Pavilion 12	

13:00 – 13:30	<b>LESEL S.A.</b> Product presentation: <b>'Lesvos Gold'</b>	Pavilion 14 Presentation Space
14:00	<b>SIDE EVENTS : PAIRING STORIES &amp; TASTES</b> <b>'We are the last generation that cooks'</b> Sg. Kalogeropoulou	Pavilion 9 Events Hall
17:30-17:30	<b>HELLAS PASTRY CHEF CLUB</b> <b>'Sugar paste cakes'</b> Archontia Paschalidou	Pavilion 13

#### SIDE EVENTS

##### 'FOOD BARS'

A unique event in a specially created meal space, where all **Detrop Boutique 2018** exhibitor products will be presented, through a carefully prepared menu.

Participants will have the opportunity to taste selected delicacies presented at **10 separate food bars**, where event chefs will combine flavours, present ideas and propose new ways of using unique products and ingredients.

Visitors (500 people in total) can book a table at one of **9 selected meals**, throughout the three days of the exhibition, and will taste unique creations made with quality Greek products.

In the same space, **pavilion 9**, each day will begin with aromatic herbs, beneficial teas, tastings of established Greek honey products and ideas for their unique uses in the kitchen by AUTH's scientific staff.

**Pavilion 9**

##### 'CHEESE & WINE'

All **Detrop Boutique 2018** exhibitors from the sectors of wine, dairy products and accompanying products - such as condiments, purées, olives, dried fruits, etc. - will present at the **Cheese & Wine bar**.

In **twenty 1-hour events**, specialist professionals will introduce - to the **400 participants** (following a reservation) - the various labels with the appropriate combination of cheese and accompaniments, highlighting the magic of the right combinations

**Pavilion 8**

##### '3<sup>rd</sup> PAN-HELLENIC BREAD CHAMPIONSHIP'

Bakers working together with attention and care will create and present their ideas, sharing them with the audience. 6 teams of bakers from all over Greece will compete.

**Pavilion 13**

##### 'FREE FROM...'

Adopting new trends in healthier nutrition is the main reason behind the specially created promotion space, where **there will be presentations of innovative products which are free from sugar, gluten, lactose or any other ingredient that affects consumer health relatively "negatively"**.

Sugar, gluten and lactose free foods are the new consumer trends that are now shaping supermarket and bakery and patisserie shelves.

These products will be exhibited in this space and there is the opportunity to present their practical use to sector professionals.

**Pavilion 14**

Event list last updated on 23 February 2018 10:21:47

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