Andalucía Sabor exceeds the expected figures, reaching more than 2,100 trade meetings

The 6th edition of the Andalucía Sabor fair **closed its doors last 27th of September, with results that confirm the professional and commercial character of this event.** ***Throughout its three days of celebration, this fair has received more than 5,500 visitors and has allowed more than 2,100 meetings arranged from the national and international missions in which have participated 20 Spanish buyers and another 52 of 25 countries*** **of highlighting those coming from the US, Canada, Brazil, Europe and Asia.**

On the occasion of the closing ceremony of Andalucía Sabor, the general director of Industries and Food Chain of the Ministry of Agriculture, Fisheries and Rural Development (CAPDER), Rosa Ríos, stressed the high participation and attendance at this fair of more than 5,500 professionals, along with the more than 1,200 attendees to the Gastronomic Congress that has been held in parallel to it.

Ríos also had a "special thanks to speakers, collaborators and congressmen and of course the agri-food sector, which offers these products to those who visit us". Therefore, the director general has pointed out that "there is a path of no return that leads us to always consider any improvement, because a challenge is overcome with another challenge."

In this edition of 2017 the exhibition area of Andalucía Sabor has grown to 6,500 square

meters, and so has the number of participating companies, reaching 180

Rosa Ríos thanked for the involvement of exhibitors, buyers and visitors, which give this fair a professional character, allowing this event to be a representation of the good moment of the Andalusian food industry, which "occupies the first place in agri-food exports of all Spain".

The growth of Andalucía Sabor in this new edition is also evident in the high participation in the different activities. Thus, in Sabor Live have been more than 1,400 people who have attended the 18 programmed demonstrations and consisting of demonstrations of live cooking, master class, pairings etc. The salons of the extra virgin olive oil and wine have passed more than 2,200 people, who have been able to know closely the qualities and characteristics of these products through tasters and sommeliers. For this they had 70 references of each of these products.

The Gastronomic Congress Andalusia Sabor has more than surpassed the figures of the last edition, so that of the 700 congressmen from 2015, more than 1,200 in 2017 has passed. One of the novelties has been the gastronomic classroom, that passed more than 200 people who thus acceded to workshops on haute cuisine, gastronomy and restoration. They also premiered the Meetings with the Chef, who have allowed direct contacts with the participating chefs at the end of their presentations. The congress has gathered 41 speakers from which 33 have been Andalusians. It has also surpassed in number of Michelin stars present (24), that in their totality have offered a gastronomic route by the Andalusian geography.

The last act of this Congress has been the awards ceremony of the special edition of the contest of Mediterranean Cuisine 'Tradition and innovation in Andalusian cuisine', which has brought together the winners of the ten editions held in previous years. The winning dish in this special edition has been 'Mi merienda', prepared by Natividad Díaz, winner of the prize in the 2008 edition.

Source: CAPDER

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