








Sigep

20 / 21 / 22 / 23 / 24 JANUARY

Legend

-  Bakery
-  Chocolate
-  Coffee
-  Gelato
-  Innovation & Trends
-  Opening
-  Pastry
-  Sustainability

SATURDAY 20 JANUARY

SATURDAY 20
JANUARY

09:30 -
16:00

Pastry Arena - Pav
B5

Pastry
Competition
[Click here](#)

Juniors Italian Pastry Championship

organized by SIGEP in collaboration with Conpait

SATURDAY 20
JANUARY

09:30 -
17:30

Gelato Arena -
Pav. A5

Gelato
Competition
[Click here](#)

Gelato World Cup

organized by SIGEP and Gelato e Cultura, in collaboration with World Association of Chefs' Societies and Conpait

SATURDAY 20
JANUARY

10:15 -
10:45

Bakery Arena -
Pav. D7

Bakery
Talk
[Click here](#)

Richemont and Sigep: a historic synergy



MATTEO CUNSOLO
Secretary of Richemont Club Italia

**organized by Richemont Club
Italy**

SATURDAY 20
JANUARY

11:00 -
11:45

Bakery Arena -
Pav. D7

Bakery
Demo
[Click here](#)

International Bakery Academies

organized by Richemont Club Italy

SATURDAY 20
JANUARY

11:00 -
12:00

Choco Arena - Pav.
B1

Chocolate
[Click here](#)

The chocolate Way: European Itinerary of Quality Chocolate



MIRCO DELLA VECCHIA
Master Chocolatier

organized by Mirco della Vecchia

SATURDAY 20
JANUARY

11:00 -
17:00

Coffee Arena - Pav
D1

Coffee
Competition
[Click here](#)

CIBC Semifinals - Italian Barista Caffetteria Championship

organized by SIGEP in collaboration with SCA Italy and World Coffee Championships.

SATURDAY 20
JANUARY

11:30 -
12:30

Vision Plaza -
South Hall

Opening
Talk
[Click here](#)

SIGEP Opening Ceremony

Language: Italian
Simultaneous translation: English

SATURDAY 20
JANUARY

11:30 -
12:30

Gelato Lab - Pav.
A7

Sustainability

Talk

[Click here](#)

The importance of vegan certifications: quality and transparency from producer to consumer



BEATRICE BALZANI

*Communication & Marketing Manager at
V LABEL*

organized by V- LABEL

SATURDAY 20
JANUARY

11:30 -
12:30

Vision Plaza -
South Hall

Opening

Talk

[Click here](#)

SIGEP Opening Ceremony - With simultaneous translation into English

Language: Italian

Simultaneous translation: English

SATURDAY 20
JANUARY

12:00 -
12:45

Choco Arena - Pav.
B1

Chocolate

[Click here](#)

Modica PGI chocolate, presentation of CHO the real and unique IGP chocolate liqueur



NINO SCIVOLETT O

Consorzio Cioccolato di Modica

**organized by Consorzio
Cioccolato di Modica IGP**

SALVATORE GAZZIANO

Consorzio Pistacchio di Raffadali DOP

SALVATORE DAINO

Consorzio Arancia di Ribera DOP

SATURDAY 20
JANUARY

12:15 -
12:45

Bakery Arena -
Pav. D7

Bakery
Talk
[Click here](#)

The flour and cereals market: dialogue with Molino DallaGiovanna

organized by Richemont Club Italy

SATURDAY 20
JANUARY

13:00 -
13:45

Gelato Lab - Pav.
A7

Gelato
Demo
[Click here](#)

Gelato Gems: Dessert Wine Cream with Dark Fig and Candied Nuts



MARIAGRAZIA BAITO

organized by Confartigianato



GIORGIO VENUDO

SATURDAY 20
JANUARY

14:00 -
14:30

Vision Plaza -
South Hall

**Innovation &
Trends**
Talk
[Click here](#)

Sweet and salty. Challenges and opportunities for the Sweet Foodservice in the Italy.



MATTEO FIGURA

Circana Executive Director, Foodservice Italy

organized by Circana



LINDA MORESCHI

Circana Account Manager, Client Development Foodservice Italia

SATURDAY 20
JANUARY

14:00 -
14:45

Choco Arena - Pav.
B1

Chocolate
[Click here](#)

FIC Lab

organized by FIC Federazione Italiana Cuochi

SATURDAY 20
JANUARY

14:00 -
15:00

Gelato Lab - Pav.
A7

Gelato
Talk
[Click here](#)

Ecuador: The best food Ingredients!

organized by PRO ECUADOR

SATURDAY 20
JANUARY

14:30 -
15:30

Bakery Arena -
Pav. D7

Bakery
Talk
[Click here](#)

Young Ideas Presentation 2024

organized by Richemont Club Italy

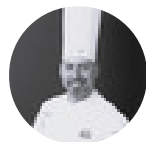
SATURDAY 20
JANUARY

15:00 -
16:00

Gelato Lab - Pav.
A7

Gelato
Demo
[Click here](#)

The gelato of Romagna



FABIO GALLO
*Events Department Italian national
chefs*

organized by FIC - Federazione
Italiana Cuochi

SATURDAY 20
JANUARY

15:00 -
16:00

Choco Arena - Pav.
B1

Chocolate
Competition
[Click here](#)

ChocoLOVE Contest

SATURDAY 20
JANUARY

16:00 -
16:45

Bakery Arena -
Pav. D7

Bakery
Talk
[Click here](#)

Meeting with Dr Carlo Di Cristo: leavening and fermentation



CARLO DI CRISTO
Expert baker and biologist

**organized by Richemont Club
Italy**

SATURDAY 20
JANUARY

16:00 -
16:45

Choco Arena - Pav.
B1

Chocolate
[Click here](#)

ChocoLOVE Award Ceremony

SATURDAY 20
JANUARY

16:00 -
17:00

Pastry Arena - Pav
B5

Pastry
Award Ceremony
[Click here](#)

Juniores Italian Pastry Championship - Award Ceremony

organized by SIGEP in collaboration with CONPAIT

SATURDAY 20
JANUARY

16:30 -
17:15

Vision Plaza -
South Hall

**Innovation &
Trends**
Award Ceremony
[Click here](#)

Innovation and Startup Award - With simultaneous translation into English

Language: Italian
Simultaneous translation: English

**organized by SIGEP in collaboration with ANGI - Associazione Nazionale
Giovani Innovatori**

SATURDAY 20
JANUARY

16:30 -
17:15

Vision Plaza -
South Hall

**Innovation &
Trends**
Award Ceremony
[Click here](#)

Innovation and Startup Award

Language: Italian
Simultaneous translation: English

**organized by SIGEP, in collaboration with ANGI - Associazione Nazionale
Giovani Innovatori**

SATURDAY 20
JANUARY

16:30 -
17:30

Gelato Lab - Pav.
A7

Gelato
Talk
[Click here](#)

Gelato Day and Gelato a Primavera 2024

organized by Associazione Italiana Gelatieri

SATURDAY 20
JANUARY

17:00 -
17:30

Coffee Arena - Pav
D1

Coffee
Competition
[Click here](#)

CIBC Semifinals - Italian Barista Caffetteria Championship - Finalists Announcement

**organized by SIGEP in collaboration with SCA Italy and World Coffee
Championships.**

SATURDAY 20
JANUARY

17:30 -
18:00

Gelato Lab - Pav.
A7

Gelato
Talk
[Click here](#)

Associazione Italiana Gelatieri and Gelato Master School

organized by Associazione Italiana Gelatieri

SUNDAY 21 JANUARY

SUNDAY 21
JANUARY

09:30 -
16:00

Gelato Lab - Pav.
A7

Gelato
Competition
[Click here](#)

Europe & Middle East challenge

organized by Gelato Festival World Master

SUNDAY 21
JANUARY

09:30 -
16:00

Pastry Arena - Pav
B5

Pastry
Competition
[Click here](#)

Seniores Italian Pastry Championship

organized by SIGEP in collaboration with Conpait

SUNDAY 21
JANUARY

09:30 -
17:00

Coffee Arena -
Pad. D1

Coffee
Competition
[Click here](#)

Coffee Roasting Italian Championship

organized by SIGEP, in collaboration with SCA Italy and World Coffee Championships.

SUNDAY 21
JANUARY

09:30 -
17:00

Bakery Arena -
Pav. D7

Bakery
Competition
[Click here](#)

Young Ideas Contest

SUNDAY 21
JANUARY

09:30 -
17:30

Gelato Arena -
Pav. A5

Gelato
Competition
[Click here](#)

Gelato World Cup

organized by SIGEP and Gelato e Cultura, in collaboration with World Association of Chefs' Societies and Conpait

SUNDAY 21
JANUARY

10:00 -
11:45

Choco Arena - Pav.
B1

Chocolate
[Click here](#)

Chocolate: a mix of territory, innovation and sustainability

organized by FIC Federazione Italiana Cuochi

SUNDAY 21
JANUARY

10:30 -
11:30

Vision Plaza -
South Hall

**Innovation &
Trends**
Talk
[Click here](#)

Financial instruments to support Italian companies that want to internationalise



GABRIELLA SEVERI
Senior external relations Simest

organized by SIMEST



FRANCESCA ALICATA
Head of External Relations SIMEST

SUNDAY 21
JANUARY

10:30 -
12:00

Gardenia Room

Bakery

Conference

[Click here](#)

Bread and communication: the ingredient that can't be seen



ATENAIDE ARPONE

Managing Editor at Italian Gourmet

organized by ASSIPAN



PIERLUIGI ASCANI

Format Research President

SUNDAY 21
JANUARY

10:45 -
16:30

Coffee Arena -
Pad. D1

Coffee

Competition

[Click here](#)

Cup Tasters Italian Championship

organized by SIGEP, in collaboration with SCA Italy and World Coffee Championships.

SUNDAY 21
JANUARY

10:45 -
16:30

Coffee Arena -
Pad. D1

Coffee

Competition

[Click here](#)

CIBC Final - Italian Barista Championship Cafeteria

organized by SIGEP, in collaboration with SCA Italy and World Coffee Championships.

SUNDAY 21
JANUARY

11:00 -
13:00

Neri Room 1-
South Hall

Bakery

Conference

[Click here](#)

Flours: between truth and mystifications. Countering fake news through scientific knowledge.



GIORGIO DONEGANI

Food Technologist

organized by Italmopa



LUIGI CATTIVELLI

Director of CREA Center for Genomics and Bioinformatics Research


LUCA PIRETTA

Professor of food allergies and intolerances at Università Campus Biomedico of Rome


FRANCA MARANGONI

Scientific Director Nutrition Foundation of Italy


ALESSANDRA MARTI

University of Milan - Associate Professor

SUNDAY 21
JANUARY

11:30 -
12:00

Vision Plaza -
South Hall

**Innovation &
Trends**

Talk

[Click here](#)

Outlook on the European Foodservice Industry - With simultaneous translation into Italian


JOCHEN PINSKER

*Industry Advisor Foodservice Europe,
The NPD Group Inc*

Language: English

Simultaneous translation: Italian

organized by Circana

SUNDAY 21
JANUARY

11:30 -
12:00

Vision Plaza -
South Hall

**Innovation &
Trends**

Talk

[Click here](#)

Outlook on the European Foodservice Industry


JOCHEN PINSKER

*Industry Advisor Foodservice Europe,
The NPD Group Inc*

Language: English

Simultaneous translation: Italian

organized by Circana

SUNDAY 21
JANUARY

12:00 -
12:45

Choco Arena - Pav.
B1

Chocolate
Talk
[Click here](#)

Callebaut's Journey To Sustainable Cocoa

organized by Cocoa Horizon

SUNDAY 21
JANUARY

12:15 -
13:15

Vision Plaza -
South Hall

**Innovation &
Trends**
Talk
[Click here](#)

White art and surroundings



ALBERTO MOLINARI
*AIBI President & General Manager
Puratos Italy*

organized by AIBI - Associazione
Italiana Bakery Ingredients



PALMINO POLI
*Vice-president of AIBI and ASSITOL
Presidency Delegate for fairs and
events*



PIERLUIGI ASCANI
Format Research President

SUNDAY 21
JANUARY

13:00 -
13:45

Choco Arena - Pav.
B1

Chocolate
Talk
[Click here](#)

Food for astronauts: initiatives in Latin America and Italy



GISELLE CANAHUATI
IILA Socio-economic Secretary

organized by IILA -
Organizzazione Italo Latino
Americana



TATIANA RIBEIRO VIANA
IILA Technical-Scientific Secretary



ANTONIO GATTULLI
Sales Director Sudalimenta SRL

SUNDAY 21
JANUARY

13:30 -
14:00

Vision Plaza -
South Hall

**Innovation &
Trends**

Talk

[Click here](#)

Communicating the excellence of raw materials and practicing sustainability



ELISABETTA CUGINI

Dolcesalato Journalist

organized by Dolcesalato

SUNDAY 21
JANUARY

14:30 -
15:15

Vision Plaza -
South Hall

Pastry

Talk

[Click here](#)

Different Visions, Great Ideas, among the best pastry chefs in the world



IGINIO MASSARI

*Ambasciatori Pasticceri dell'Eccellenza
Italiana President*



GIANCARLO PALAZZONE



JACOB TORREBLANCA



PASCAL LAC



ROLF MÜRNER

Language: Italian

Simultaneous translation: English

SUNDAY 21
JANUARY

15:15 -
15:45

Bakery Arena -
Pav. D7

Bakery
Talk
[Click here](#)

Richemont Club Italy and SIGEP meet FIPPA's President Giancarlo Ceccolini



GIANCARLO CECCOLINI

President of Fippa, Italian Federation of bakers and pastry chefs.

organized by Richemont Club Italy

SUNDAY 21
JANUARY

15:50 -
17:00

Vision Plaza -
South Hall

Pastry
Talk
[Click here](#)

Real showcase versus virtual showcase - With simultaneous translation into English



IGINIO MASSARI

Ambasciatori Pasticceri dell'Eccellenza Italiana President



GUIDO CASTAGNA

Chocolatier and Roaster



EUGENIO MORRONE

Gelato Chef

Language: Italian

Simultaneous translation: English

organized by APEI - Ambasciatori Pasticceri dell'Eccellenza Italiana

SUNDAY 21
JANUARY

15:50 -
17:00

Vision Plaza -
South Hall

Pastry
Talk
[Click here](#)

Real showcase versus virtual showcase



IGINIO MASSARI

Ambasciatori Pasticceri dell'Eccellenza Italiana President



GUIDO CASTAGNA

Chocolatier and Roaster

**EUGENIO MORRONE***Gelato Chef*

Language: Italian

Simultaneous translation: English

organized by APEI - Ambasciatori Pasticceri dell'Eccellenza ItalianaSUNDAY 21
JANUARY16:00 -
16:30Gelato Lab - Pav.
A7**Gelato***Award Ceremony*[Click here](#)

Europe & Middle East challenge Challenge Award Ceremony

organized by Gelato Festival World MastersSUNDAY 21
JANUARY16:00 -
16:45Choco Arena - Pav.
B1**Chocolate***Talk*[Click here](#)

Characterization of Central American cocoa

**GISELLE CANAHUATI***IILA Socio-economic Secretary***organized by IILA -
Oragnizzazione Italo Latino
Americana****PAOLO BLASI***University of Bologna Associate
professor*SUNDAY 21
JANUARY16:00 -
16:45**Bakery***Talk*[Click here](#)

How bread changes

**ATENAIDE ARPONE***Managing Editor at Italian Gourmet***organized by Italian Gourmet****ANTONIO FOLLADOR***Master Baker*

**UGO BASSIGNANI***Master Baker*

SUNDAY 21
JANUARY

16:00 -
17:00

Pastry Arena - Pav
B5

Pastry*Award Ceremony***[Click here](#)**

Seniores Italian Pastry Championship - Award Ceremony

organized by SIGEP in collaboration with Conpait

SUNDAY 21
JANUARY

16:00 -
18:00

Area Associazione
Italiana Gelatieri

Gelato*Award Ceremony***[Click here](#)**

World Championship Granita Siciliana – Award “Polvere di stelle” Taste orange

organized by Associazione Italiana Gelatieri

SUNDAY 21
JANUARY

17:00 -
17:30

Coffee Arena -
Pad. D1

Coffee*Award Ceremony***[Click here](#)**

CIBC Prize-Giving - Italian Baristi Caffetteria Championship

organized by SIGEP, in collaboration with SCA Italy and World Coffee Championships.

SUNDAY 21
JANUARY

17:00 -
17:30

Bakery Arena -
Pav. D7

Bakery
Talk
[Click here](#)

Equipment for a modern bakery: talk with POLIN

organized by Richemont Club Italy

SUNDAY 21
JANUARY

17:00 -
17:30

Coffee Arena -
Pad. D1

Coffee
Award Ceremony
[Click here](#)

Cup Tasters Italian Championship Prize-Giving

organized by SIGEP, in collaboration with SCA Italy and World Coffee Championships.

SUNDAY 21
JANUARY

17:00 -
17:45

Vision Plaza -
South Hall

Pastry
Talk
[Click here](#)

Artificial intelligence



GIANLUCA ANTONELLI

organized by APEI - Ambasciatori
Pasticceri dell'Eccellenza Italiana



IGINIO MASSARI
*Ambasciatori Pasticceri dell'Eccellenza
Italiana President*



PIERMAURIZIO DI RIENZO

SUNDAY 21
JANUARY

17:00 -
17:45

Choco Arena - Pav.
B1

Chocolate
Conference
[Click here](#)

The Cocoa GI (Geographical Indication) of Indonesia: a path of quality and certified origin



DAVIDE GUARNACCIA

Laerbium

**organized by Consorzio
Cioccolato di Modica IGP**

LUCA VALDETARA

CSQA Certifications

GAETANO SERVIDIO

Arise + Indonesia



NINO SCIVOLETTO

Consorzio Cioccolato di Modica

MONDAY 22 JANUARY

MONDAY 22
JANUARY

09:00 -
12:00

Choco Arena - Pav.
B1

Chocolate
Competition
[Click here](#)

Young Leaveners in competition

organized by Accademia Maestri del Lievito Madre e del Panettone Italiano

MONDAY 22
JANUARY

09:30 -
16:00

Gelato Arena -
Pav. A5

Gelato
Competition
[Click here](#)

Gelato World Cup

organized by SIGEP and Gelato e Cultura, in collaboration with World Association of Chefs' Societies and Conpait

MONDAY 22
JANUARY

09:30 -
16:30

Coffee Arena -
Pad. D1

Coffee
Competition
[Click here](#)

Brewers Cup Italian Championship

organized by SIGEP in collaboration with SCA Italy and World Coffee Championships.

MONDAY 22
JANUARY

09:30 -
16:30

Coffee Arena -
Pad. D1

Coffee
Competition
[Click here](#)

CILA - Latte Art Italian Championship

organized by SIGEP, in collaboration with SCA Italy and World Coffee Championships

MONDAY 22
JANUARY

09:30 -
16:30

Coffee Arena -
Pad. D1

Coffee
Competition
[Click here](#)

CIGS - Coffee In Good Spirits Italian Championship

organized by SIGEP, in collaboration with SCA Italy and World Coffee Championships.

MONDAY 22
JANUARY

09:30 -
17:00

Coffee Arena -
Pad. D1

Coffee
Competition
[Click here](#)

Coffee Roasting Italian Championship

organized by SIGEP, in collaboration with SCA Italy and World Coffee Championships.

MONDAY 22
JANUARY

09:30 -
17:00

Bakery Arena -
Pav. D7

Bakery
Competition
[Click here](#)

Young Ideas Contest

MONDAY 22
JANUARY

09:30 -
17:30

Pastry Arena - Pav
B5

Pastry
Competition
[Click here](#)

Juniores Pastry World Cup

MONDAY 22
JANUARY

10:15 -
10:45

Bakery Arena -
Pav. D7

Bakery
Talk
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Richemont Club International Presidents show the breads of the world

organized by Richemont Club Italy and Richemont Club International

MONDAY 22
JANUARY

10:30 -
11:15

Gelato Lab - Pav.
A7

Gelato
Talk
[Click here](#)

Gelato in its technical and clinical evolution combined with energy saving



MARTINO LIUZZI
*Artisan Gelato Study Center and the
Agugliano Festival Artisan Gelato
Association President*

**organized by Centro Studi Gelato
artigianale**

MONDAY 22
JANUARY

10:30 -
12:00

Vision Plaza -
South Hall

**Innovation &
Trends**
Talk
[Click here](#)

All crazy about panettone: leavened cake is no longer a trend - With simultaneous translation into English



ALBERTO MOLINARI
*AIBI President & General Manager
Puratos Italy*



DIEGO CROSARA
Pasticceria Marchesi 1824, Milano

**LUIGI BIASETTO***Pasticceria Biasetto, Padua***SANDRO FERRETTI***Ferretti Dessert*

Language: Italian

Simultaneous translation: English

organized by AMPI - Accademia Maestri Pasticceri Italiani**MONDAY 22
JANUARY****10:30 -
12:00**Vision Plaza -
South Hall**Innovation &
Trends
Talk**
[Click here](#)**All crazy about panettone: leavened cake is no longer a trend****ALBERTO MOLINARI***AIPI President & General Manager
Puratos Italy***DIEGO CROSARA***Pasticceria Marchesi 1824, Milano***LUIGI BIASETTO***Pasticceria Biasetto, Padua***SANDRO FERRETTI***Ferretti Dessert*

Language: Italian

Simultaneous translation: English

organized by AMPI - Accademia Maestri Pasticceri Italiani

MONDAY 22
JANUARY

11:30 -
12:00

Gardenia Room

**Innovation &
Trends**
Talk
[Click here](#)

Italian yeast: a story of excellence

Simultaneous translation: English

organized by ASSITOL

MONDAY 22
JANUARY

11:30 -
12:30

Gelato Lab - Pav.
A7

Gelato
Talk
[Click here](#)

A mix of innovation and tradition for the takeaway world



RICCARDO MAGNI
Pastry Chef

organized by Comprital

MONDAY 22
JANUARY

11:30 -
13:00

Gardenia Room

Bakery
Conference
[Click here](#)

Italian yeast: a story of excellence



PIETRO GRECHI
Gruppo Lievito da zuccheri ASSITOL

organized by Assitol

CLAUDIO BERSELLINI
Industrial Director Lesaffre Italia



JACOPO VAJA ZURLI
Energy Manager AB MAURI

MONDAY 22
JANUARY

12:00 -
12:45

Choco Arena - Pav.
B1

Chocolate
[Click here](#)

Giovani Lievitisti a confronto prize-giving

MONDAY 22
JANUARY

12:15 -
12:45

Vision Plaza -
South Hall

**Innovation &
Trends**
Talk
[Click here](#)

Branded catering in Spain: possible similarities

Language: Italian

Simultaneous translation: English

organized by Marcos de Restauración

MONDAY 22
JANUARY

12:15 -
12:45

Vision Plaza -
South Hall

**Innovation &
Trends**
Talk
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Branded catering in Spain: possible similarities - With simultaneous translation into English

Language: Italian

Simultaneous translation: English

organized by Marcos de Restauración

MONDAY 22
JANUARY

13:00 -
14:00

Vision Plaza -
South Hall

**Innovation &
Trends**

Talk

[Click here](#)

Innovation and digitalisation in pastry and gelato shops

organized by FIPE - Federazione Italiana Pubblici Esercizi

MONDAY 22
JANUARY

14:00 -
14:45

Choco Arena - Pav.
B1

Chocolate

Talk

[Click here](#)

EVO-CHOC TASTING EXPERIENCE - Modica chocolate encounters extra-virgin olive oil



SABRINA PUPILLO

Food technologist

**organized by Consorzio
Cioccolato di Modica IGP**



MIRCO DELLA VECCHIA

Master Chocolatier



DANIELE GIURDANELLA

Master Chocolatier

MONDAY 22
JANUARY

14:30 -
15:00

Vision Plaza -
South Hall

**Innovation &
Trends**

Talk

[Click here](#)

An update from the European Craft & Traditional Bakers and Confectioners

Language: Spanish

Simultaneous translation: English

organized by CEOPPAN -Confederación Española de Panadería, Pastelería, Bollería y Afines

MONDAY 22
JANUARY

14:30 -
15:00

Vision Plaza -
South Hall

**Innovation &
Trends**

Talk

[Click here](#)

An update from the European Craft & Traditional Bakers and Confectioners - With simultaneous translation into English

Language: Spanish

Simultaneous translation: English

organized by CEOPPAN -Confederación Española de Panadería, Pastelería, Bollería y Afines

MONDAY 22
JANUARY

14:30 -
16:30

Gelato Lab - Pav.
A7

Gelato

Award Ceremony

[Click here](#)

Italian Gelato Parlour Guide 2024

organized by Gambero Rosso

MONDAY 22
JANUARY

15:00 -
16:00

Choco Arena - Pav.
B1

**Chocolate
Conference**

[Click here](#)

Climate inflation: what awaits us in the future



FRANCESCA PET RINI

*National President of CNA
Agroalimentare*

**organized by CNA
Agroalimentare Nazionale**



LUCA MERCALLI

*Climatologist and scientific
communicator*



SERENA GIACOMINI

*Physics and Climatologist, president of
Italian Climate Network.*

MONDAY 22
JANUARY

15:15 -
15:45

Vision Plaza -
South Hall

**Innovation &
Trends**

Talk

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Outlook on the Italian Foodservice Industry



MATTEO FIGURA

*Circana Executive Director, Foodservice
Italy*

organized by Circana

MONDAY 22
JANUARY

15:15 -
15:45

Bakery Arena -
Pav. D7

Bakery

Talk

[Click here](#)

Ancient grains: true value or business?

organized by Richemont Club Italy

MONDAY 22
JANUARY

16:00 -
16:30

Bakery Arena -
Pav. D7

Bakery

Talk

[Click here](#)

MATER FERMENTUM: The genesis of fermented pasta



LIVIA CHIRIOTTI

*Pasticceria Internazionale Editorial
Director*

**organized by Pasticceria
Internazionale**



GIAMBATTISTA MONTANARI

Pastry Chef

Coffee Silver Skin: an opportunity to enhance a by-product of the food industry in a green and circular economy perspective



MANUELA RODRIGUEZ

PhD, Prof Pharmaceutical Chemistry

**organized by IILA -
Oragnizzazione Italo Latino
Americana**

MONDAY 22
JANUARY

16:00 -
16:45

Choco Arena - Pav.
B1

Chocolate

Talk

[Click here](#)

MONDAY 22
JANUARY

16:00 -
17:00

Vision Plaza -
South Hall

Coffee
Talk
[Click here](#)

The future of coffee: what can change from now on



ALESSANDRO MAZZOCCO

*General manager Ofi Olam Food
Ingredients*



ALESSANDRO GALTIERI

*Coffee champion, barista, judge and
Sca authorized trainer*



DAVIDE COBELLI

SCA Italy National Coordinator



MICHELE CANNONE

*Lavazza Global Brand Director Away
from Home - Lavazza Group*

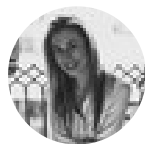


MAURIZIO GIULI

*Executive for corporate strategy
Simonelli Group and Vice President of
Ucimac*

TOMMASO NASTASI

*Senior Partner - Deloitte Value Creation Service
Leader*



SARA MASON

*Head of Sustainability Engagement -
Coffee di Ofi*

Language: Italian

Simultaneous translation: English

organized by Comunicaffè

MONDAY 22
JANUARY

16:00 -
17:00

Vision Plaza -
South Hall

Coffee
Talk
[Click here](#)

The future of coffee: what can change from now on - With simultaneous translation into English



ALESSANDRO MAZZOCCO

*General manager Ofi Olam Food
Ingredients*



ALESSANDRO GALTIERI

*Coffee champion, barista, judge and
Sca authorized trainer*



DAVIDE COBELLI

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*Head of Sustainability Engagement -
Coffee di Ofi*

Language: Italian

Simultaneous translation: English

organized by Comunicaffè

MONDAY 22
JANUARY

16:00 -
18:00

Area Associazione
Italiana Gelatieri

Gelato
Award Ceremony
[Click here](#)

International Award "Il carrettino d'oro" - Pistachio taste

organized by Associazione Italiana Gelatieri

MONDAY 22
JANUARY

17:00 -
17:15

Coffee Arena -
Pad. D1

Coffee
Competition
[Click here](#)

CILA - Latte Art Italian Championship - Finalists
announcement

organized by SIGEP, in collaboration with SCA Italy and World Coffee Championships

MONDAY 22
JANUARY

17:00 -
17:30

Coffee Arena -
Pad. D1

Coffee
Award Ceremony
[Click here](#)

CIGS - Coffee In Good Spirits Italian Championship Prize-
Giving

organized by SIGEP, in collaboration with SCA Italy and World Coffee Championships.

MONDAY 22
JANUARY

17:00 -
17:30

Coffee Arena -
Pad. D1

Coffee
Award Ceremony
[Click here](#)

Brewers Cup Italian Championship Prize-Giving

organized by SIGEP, in collaboration with SCA Italy and World Coffee Championships.

MONDAY 22
JANUARY

17:00 -
18:00

Vision Plaza -
South Hall

Coffee
Talk
[Click here](#)

Sustainability: coffee and cocoa cases - With simultaneous translation into English



PAOLO ANDRIGO

Director in Accenture and coffee expert



MAX FABIAN

*Past President Consiglio Mondiale Ico,
International Coffee Organization*



SERGIO BARBARISI

*International Key Accounts Manager
BWT water+more*



ANDREJ GODINA

*Coffee Expert and PhD in Science,
Technology and Economics in the Coffee
Industry*



**ADRIANA BUSTAMANTE
ROMERO**

Sustainability manager for Honduras



MARIO CERUTTI

*Director of Sustainability Lavazza,
Secretary of the Lavazza Foundation*

Language: Italian

Simultaneous translation: English

organized by Comunicaffè

MONDAY 22
JANUARY

17:00 -
18:00

Vision Plaza -
South Hall

Coffee
Talk
[Click here](#)

Sustainability: coffee and cocoa cases



PAOLO ANDRIGO

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BWT water+more*

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Industry*

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ROMERO**

Sustainability manager for Honduras

**MARIO CERUTTI**

*Director of Sustainability Lavazza,
Secretary of the Lavazza Foundation*

Language: Italian

Simultaneous translation: English

organized by Comunicaffè

MONDAY 22
JANUARY

17:00 -
18:00

Gelato Arena -
Pav. A5

Gelato

Award Ceremony

[Click here](#)

Gelato World Cup - Award ceremony

organized by SIGEP and Gelato e Cultura, in collaboration with World Association of Chefs' Societies and Conpait

TUESDAY 23 JANUARY

TUESDAY 23
JANUARY

09:30 -
11:45

Choco Arena - Pav.
B1

Chocolate
Competition
[Click here](#)

Italian Panettone World Cup Final - Traditional panettone

organized by Panettone World Cup

TUESDAY 23
JANUARY

09:30 -
15:00

Pastry Arena - Pav
B5

Pastry
Competition
[Click here](#)

Juniores Pastry World Cup

TUESDAY 23
JANUARY

09:30 -
16:00

Gelato Arena -
Pav. A5

Gelato
Competition
[Click here](#)

SIGEP Gelato d'Oro - Selection of Gelato Makers

TUESDAY 23
JANUARY

09:30 -
17:00

Coffee Arena -
Pad. D1

Coffee
Competition
[Click here](#)

IBRIK Italian Championship

organized by SIGEP, in collaboration with SCA Italy and World Coffee Championships.

TUESDAY 23
JANUARY

09:30 -
17:00

Coffee Arena -
Pad. D1

Coffee
Competition
[Click here](#)

CILA - Latte Art Italian Championship

organized by SIGEP, in collaboration with SCA Italy and World Coffee Championships

TUESDAY 23
JANUARY

09:30 -
17:00

Coffee Arena -
Pad. D1

Coffee
Competition
[Click here](#)

Coffee Roasting Italian Championship

organized by SIGEP, in collaboration with SCA Italy and World Coffee Championships.

TUESDAY 23
JANUARY

09:30 -
17:00

Bakery Arena -
Pav. D7

Bakery
Competition
[Click here](#)

Young Ideas Contest

TUESDAY 23
JANUARY

10:00 -
10:30

Vision Plaza -
South Hall

**Innovation &
Trends**
Talk
[Click here](#)

Designing the new out-of-home products: ingredients, processes, networks



ERNESTO BRAMBILLA
Dolcegiornale Journalist

organized by Bargiornale



FABIO PRIMAVERA
Senior Agronomist di Planet Farms



EMANUELE PIZZIGALLI
*Chief Research and Innovation Officer e
co-fondatore di HIFOOD*



ANDREA COVA
Soul-K CEO

TUESDAY 23
JANUARY

10:15 -
10:45

Bakery Arena -
Pav. D7

Bakery
Talk
[Click here](#)

CAST: The house of Richemont Club Italia



ROBERTO PEROTTI
*RCI President and Richemont Club
International Vicepresident*

**organized by CAST Alimenti &
Richemont Club International**



VITTORIO SANTORO
*Fondatore, Presidente e Direttore CAST
Alimenti*

TUESDAY 23
JANUARY

10:30 -
11:15

Gelato Lab - Pav.
A7

Gelato
Award Ceremony
[Click here](#)

CNA Gelato Makers Prize-Giving

organized by CNA Agroalimentare

TUESDAY 23
JANUARY

11:00 -
11:45

Vision Plaza -
South Hall

**Innovation &
Trends**

Talk

[Click here](#)

Comparison and analysis of the current state of bakery and confectionery in the south of the European Union and future prospects for the development of the sector

organized by FIPPA - Federazione Italiana panificatori, pasticceri ed affini

TUESDAY 23
JANUARY

11:30 -
12:00

Gelato Lab - Pav.
A7

Gelato

Talk

[Click here](#)

CHILDREN IN THE GELATO SHOP



ANDREA VESCIA

Gelato maker and teacher, founder of the school of Gelato Delicate Equilibri

organized by Pasticceria Internazionale



EMANUELA BALESTRINO

Tutto Gelato



GIULIA VICENZO

Nutritionist biologist, University professor

TUESDAY 23
JANUARY

12:00 -
13:00

Vision Plaza -
South Hall

**Innovation &
Trends**

Talk

[Click here](#)

Changing perspective: from gelato maker to entrepreneur

Language: Italian

Simultaneous translation: English

organized by FIPE - Federazione Italiana Pubblici Esercizi

TUESDAY 23
JANUARY

12:00 -
13:00

Choco Arena - Pav.
B1

Chocolate
Talk
[Click here](#)

The wheat-bread supply chain between science and representation



NICOLA PECCHIONI

CREA Director

**organized by CNA Emilia
Romagna e CNA Agroalimentare
Nazionale**



LORENZO BONI

CNA Pastai Emilia Romagna President



FRANCESCA PET RINI

*National President of CNA
Agroalimentare*



FRANCESCO CESARINI

Mediacom



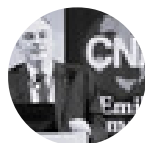
FABIO DEL BRAVO

ISMEA Director



VALTIERO MAZZOTTI

*Director General Agriculture Hunting
and Fishing Emilia Romagna Region*



PAOLO CAVINI

CNA Emilia-Romagna President

TUESDAY 23
JANUARY

12:00 -
13:00

Vision Plaza -
South Hall

**Innovation &
Trends**
Talk
[Click here](#)

Changing perspective: from gelato maker to entrepreneur - With simultaneous translation into English

Language: Italian

Simultaneous translation: English

organized by FIPE - Federazione Italiana Pubblici Esercizi

TUESDAY 23
JANUARY

13:00 -
13:45

Choco Arena - Pav.
B1

Chocolate

Talk

[Click here](#)

Good morning Piadina, the breakfast you never expected!

organized by **Consorzio di Promozione e tutela della Piadina Romagnola IGP**

TUESDAY 23
JANUARY

13:00 -
14:00

Gelato Lab - Pav.
A7

Gelato

Demo

[Click here](#)

Pastry Art: Cremini and Pralines with Ganache



ALESSANDRO DEL TROTTI

Pastry Chef

organized by **Confartigianato**



CRISTIANO GAGGION

*Councilor of the confectionery board of
Confartigianato Imprese Alimentazione*

TUESDAY 23
JANUARY

13:30 -
14:00

Vision Plaza -
South Hall

**Innovation &
Trends**

Talk

[Click here](#)

FRAGILE Handle with care and curiosity



LORENZO PUCA

organized by **Pasticceria
Internazionale**



LIVIA CHIRIOTTI

*Pasticceria Internazionale Editorial
Director*

TUESDAY 23
JANUARY

14:00 -
14:30

Gelato Lab - Pav.
A7

Gelato

Talk

[Click here](#)

Awards Ceremony: "Gelato D'Autore" and best gelato representing the flavor of the 12th Gelato Day "Gaufre de Liège"

organized by **Artglace**

TUESDAY 23
JANUARY

14:00 -
14:45

Choco Arena - Pav.
B1

Chocolate
Talk
[Click here](#)

Chocolate helps stay healthy

GIORGIO CALABRESE

Professor of Nutrition

**organized by CNA
Agroalimentare Nazionale**



MIRCO DELLA VECCHIA

Master Chocolatier



NINO SCIVOLETTO

Consorzio Cioccolato di Modica

TUESDAY 23
JANUARY

14:15 -
14:45

Vision Plaza -
South Hall

**Innovation &
Trends**
Talk
[Click here](#)

Role and performance of coffee, ice cream, chocolate, sweet and savoury bakery in the out-of-home market



BRUNA BORONI

Director Industry AFH

organized by TradeLab

TUESDAY 23
JANUARY

14:30 -
16:00

Gelato Lab - Pav.
A7

Gelato
Competition
[Click here](#)

A thousand ideas for a new gelato flavor of the year and Memorial Alberto Pica

organized by Associazione Italiana Gelatieri

TUESDAY 23
JANUARY

15:15 -
15:45

Bakery Arena -
Pav. D7

Bakery
Talk
[Click here](#)

The world of sourdough: meeting with Dr. Carlo Gronchi,
food technologist

organized by Richemont Club Italy

TUESDAY 23
JANUARY

15:15 -
15:45

Vision Plaza -
South Hall

**Innovation &
Trends**
Talk
[Click here](#)

The future today: artificial intelligence made in CAST
serving intelligence in the hands of the fine food
professions.



VITTORIO SANTORO

*Fondatore, Presidente e Direttore CAST
Alimenti*

organized by CAST Alimenti



LUCIO PASCARELLI

AI Strategy Expert

TUESDAY 23
JANUARY

16:00 -
16:30

Vision Plaza -
South Hall

**Innovation &
Trends**
Talk
[Click here](#)

Pastry opportunities outside the pastry shop



FABRIZIO FIORANI

*International Pastry Consultant and
Gastronomic Partner of Gin Mare*

**organized by Pasticceria
Internazionale**



LIVIA CHIRIOTTI

*Pasticceria Internazionale Editorial
Director*

TUESDAY 23
JANUARY

16:00 -
16:45

Choco Arena - Pav.
B1

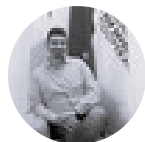
Chocolate
Talk
[Click here](#)

From the bean to the cup: how Kenya and Italy collaborate to relaunch the production of quality coffee



LAURA GRANARA
*Italian Trade & Investment Agency
(ICE/ITA)*

**organized by ICE - Agenzia per la
promozione all'estero e
l'internazionalizzazione delle
imprese italiane**



GIULIO DI PINTO
*Institutional Relations Officer – Italian
Agency for Development Cooperation
Nairobi office (AICS)*



ANDREA MORAA
*Coffee expert and taster for the
"ARABICA" project - E4Impact
Foundation Kenya*

TUESDAY 23
JANUARY

16:00 -
17:30

Gelato Lab - Pav.
A7

Gelato
Award Ceremony
[Click here](#)

Award "Memorial Alberto Pica" and Competition thousands of ideas

organized by Associazione Italiana Gelatieri

TUESDAY 23
JANUARY

16:00 -
17:30

Area Associazione
Italiana Gelatieri

Gelato
Award Ceremony
[Click here](#)

Award ceremony: The best Gelatiere of the year

organized by Associazione Italiana Gelatieri

TUESDAY 23
JANUARY

16:00 -
18:00

Neri Room 1 -
South Hall

Gelato
Award Ceremony
[Click here](#)

17th comunicando prize

organized by PUNTO.it

TUESDAY 23
JANUARY

16:00 -
18:00

Area Associazione
Italiana Gelatieri

Gelato
Award Ceremony
[Click here](#)

International award "La dolce vita", my story in a gelato

organized by Associazione Italiana Gelatieri

TUESDAY 23
JANUARY

16:30 -
17:30

Vision Plaza -
South Hall

**Innovation &
Trends**
Talk
[Click here](#)

Concessionary finance and ESG financing, a virtuous circle to grow together. How to reduce the interest rate without giving up new investments for competitiveness

organized by Cherry Bank



**ANTONIO VERGA
FALZACAPPA**
CEO Sistema Leader



VINCENZO GALILEO
Responsabile Corporate Banking
Cherry Bank



SIMONETTA ACRI
Senior Advisor Cherry bank



ROBERTO BRAZZALE
CEO Brazzale S.p.A.

TUESDAY 23
JANUARY

16:30 -
17:30

Pastry Arena - Pav
B5

Pastry
Award Ceremony
[Click here](#)

Juniores Pastry World Cup - Award Ceremony

TUESDAY 23
JANUARY

17:00 -
17:30

Coffee Arena -
Pad. D1

Coffee
Award Ceremony
[Click here](#)

IBRIK Italian Championship Prize-Giving

organized by SIGEP, in collaboration with SCA Italy and World Coffee Championships.

TUESDAY 23
JANUARY

17:00 -
17:30

Coffee Arena -
Pad. D1

Coffee
Award Ceremony
[Click here](#)

CILA - Latte Art Italian Championship Prize-Giving

organized by SIGEP, in collaboration with SCA Italy and World Coffee Championships.

TUESDAY 23
JANUARY

17:00 -
17:30

Coffee Arena -
Pad. D1

Coffee
Award Ceremony
[Click here](#)

Coffee Roasting Italian Championship Prize-Giving

organized by SIGEP, with the collaboration of SCA Italy and World Coffee Championships.

TUESDAY 23
JANUARY

17:00 -
17:45

Choco Arena - Pav.
B1

Chocolate
[Click here](#)

Modica PGI chocolate, presentation of CHO the real and unique IGP chocolate liqueur

organized by Consorzio Cioccolato di Modica IGP

TUESDAY 23
JANUARY

17:30 -
18:00

Gelato Lab - Pav.
A7

Gelato
Competition
[Click here](#)

Best Gelato chef of the year

organized by Associazione Italiana Gelatieri

WEDNESDAY 24 JANUARY

WEDNESDAY 24
JANUARY

09:30 -
10:30

Choco Arena - Pav.
B1

Chocolate

Sigep Academy

[Click here](#)

Italian Panettone World Cup Final - Chocolate panettone

organized by Panettone World Cup

WEDNESDAY 24
JANUARY

09:30 -
16:00

Gelato Arena -
Pav. A5

Gelato

Sigep Academy

[Click here](#)

SIGEP Gelato d'Oro - Selection of Pastry Chefs

WEDNESDAY 24
JANUARY

09:30 -
16:00

Pastry Arena - Pav
B5

Pastry

Sigep Academy

[Click here](#)

SIGEP Giovani Contest

WEDNESDAY 24
JANUARY

10:00 -
10:30

Vision Plaza -
South Hall

Coffee

Sigep Academy

[Click here](#)

Guide to coffee and roasteries in Italy 2024

organized by Guida del Camaleonte

WEDNESDAY 24
JANUARY

10:00 -
10:45

Coffee Arena -
Pad. D1

Coffee

Talk

[Click here](#)

Training opportunities in the world of coffee

WEDNESDAY 24
JANUARY

10:00 -
10:45

Gelato Lab - Pav.
A7

Gelato

Sigep Academy

[Click here](#)

Training? Yes, but the intelligent kind! Artificial intelligence made in CAST serving intelligence in the hands of the culinary professions. Because the future in CAST is already here!

organized by CAST Alimenti

WEDNESDAY 24
JANUARY

11:00 -
11:30

Vision Plaza -
South Hall

**Innovation &
Trends**

Sigep Academy

[Click here](#)

Towards good, clean and fairtrade coffee.



EMANUELE DUGHERA
Slowfood Coffee Coalition

organized by Slowfood Coffee
Coalition



SILVIA ROTA
Slowfood Coffee Coalition

WEDNESDAY 24
JANUARY

11:00 -
11:45

Coffee Arena -
Pad. D1

Coffee
Talk
[Click here](#)

Know to understand and work in the world of coffee -
From grinding to tasting

WEDNESDAY 24
JANUARY

11:00 -
11:45

Gelato Lab - Pav.
A7

Gelato
Sigep Academy
[Click here](#)

Gelato On Canvas

organized by Contest Gelato su Tela

WEDNESDAY 24
JANUARY

11:00 -
12:00

Choco Arena - Pav.
B1

Chocolate
Sigep Academy
[Click here](#)

Italian Panettone World Cup Final Award Ceremony

organized by Panettone World Cup

WEDNESDAY 24
JANUARY

12:00 -
12:45

Coffee Arena -
Pad. D1

Coffee
Talk
[Click here](#)

Competitions as a tool for professional growth

WEDNESDAY 24
JANUARY

12:00 -
12:45

Choco Arena - Pav.
B1

Chocolate
Sigep Academy
[Click here](#)

Cocoa Peru farm "Kuyay"



MIRCO DELLA VECCHIA
Master Chocolatier

**organized by CNA
Agroalimentare**

WEDNESDAY 24
JANUARY

12:00 -
12:45

Gelato Lab - Pav.
A7

Gelato
Sigep Academy
[Click here](#)

What is gelato?

organized by Carpigiani Gelato University

WEDNESDAY 24
JANUARY

12:00 -
13:00

Bakery Arena -
Pav. D7

Bakery
Award Ceremony
[Click here](#)

Young Ideas Award Ceremony

WEDNESDAY 24
JANUARY

13:00 -
13:45

Choco Arena - Pav.
B1

Chocolate
Sigep Academy
[Click here](#)

"Bread Love and Chocolate" contest

organized by CNA Emilia Romagna e CNA Reggio Emilia

WEDNESDAY 24
JANUARY

13:00 -
13:45

Gelato Lab - Pav.
A7

Gelato
Sigep Academy
[Click here](#)

Spoon Desserts: a symphony of flavours with airbrushing



MASSIMO PERUZZI
Master Craftsman

organized by Confartigianato



NICOLA GIOTTI
Master Craftsman

WEDNESDAY 24
JANUARY

13:30 -
14:15

Vision Plaza -
South Hall

**Innovation &
Trends**
Sigep Academy
[Click here](#)

Partnership in the coffee supply chain: challenges, scenarios, and role of the Italian system - With simultaneous translation into English



LORENZO GALANTI
CEO & Managing Director - Italian
Trade & Investment Agency (ITA/ICE)

organized by ICE - Agenzia per la
promozione all'estero e
l'internazionalizzazione delle
imprese italiane



MARCO RICCARDO RUSCONI
Director General - Italian Agency for
Development Cooperation (AICS)

ANTHONY MURIITHI

Agriculture Attaché - Embassy of Kenya to Italy

WEDNESDAY 24
JANUARY

13:30 -
14:15

Vision Plaza -
South Hall

**Innovation &
Trends**
Sigep Academy
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Partnership in the coffee supply chain: challenges, scenarios, and role of the Italian system.



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Trade & Investment Agency (ITA/ICE)

organized by ICE - Agenzia per la
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Director General - Italian Agency for
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ANTHONY MURIITHI

Agriculture Attaché - Embassy of Kenya to Italy

WEDNESDAY 24
JANUARY

14:00 -
14:45

Choco Arena - Pav.
B1

Chocolate
Sigep Academy
[Click here](#)

FIC Youth Compartment

organized by FIC Federazione Italiana Cuochi

WEDNESDAY 24
JANUARY

15:00 -
15:45

Choco Arena - Pav.
B1

Chocolate
Sigep Academy
[Click here](#)

The many uses of Modica PGI chocolate

organized by Consorzio di Modica IGP

WEDNESDAY 24
JANUARY

16:00 -
17:00

Gelato Arena -
Pav. A5

Gelato
Sigep Academy
[Click here](#)

SIGEP Gelato d'Oro - Award ceremony

WEDNESDAY 24
JANUARY

16:00 -
17:00

Pastry Arena - Pav
B5

Pastry
Sigep Academy
[Click here](#)

SIGEP Giovani Contest Award Ceremony

WEDNESDAY 24
JANUARY

16:00 -
17:00

Gelato Arena -
Pav. A5

Gelato
Award Ceremony
[Click here](#)

SIGEP Gelato d'Oro Award Ceremony