



SAVE
The
DATE

Paris,
12 october 2017

International Convention of the Modern Bakery

A day of conferences and meetings that will feature many international bakery-viennoiserie-pastry's prestigious speakers.

Themes at the heart of the sector's problems

- ◆ Analysis of the international bakery's driving sectors
- ◆ The BVP big challenges
- ◆ Bread's habits and customs throughout the world
- ◆ Consumers' profiles and their expectations
- ◆ Pastry, chocolaterie and catering: the diversification of the baker's job
- ◆ Medium to large retailers and bakery's networks: the winning formulas?
- ◆ Fresh vs. frozen: finding the right mix?
- ◆ A review of the Bakery & Coffee Business' concepts
- ◆ Ingredients and yeasts: what place for tradition?

The
Bakery
Business
rendezvous



-20%
until
August 31!

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to fully enter the era of
worldwide bakery!

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