



## **Sandwich & Snack Show, Parizza and Japan Food Show cement their statuts as unmissable industry events!**

Nothing gets in the way of snacking! Over **10,500 industry professionals** made the trip in order to check out nearly **200 innovations** and over **300 brands**. Figures show that the fast food industry is in excellent shape and is now worth **€19 billion**! For its **20th anniversary**, the Sandwich & Snack Show reasserted its **leadership and pioneering spirit** in the fast food and takeaway food sectors.

" The Sandwich & Snack Show, Parizza and Japan Food Show are a leading showcase for the snack food market and its stakeholders, and this year's 20th edition was a resounding success both in terms of what was on offer and the **highly qualified** visitors, **85% of whom were restaurateurs, food professionals and distributors** (superstores, local shops, purchasing departments etc.). This is a fantastic platform that fosters opportunities and meetings for a thriving market," explains **Sylvie Gaudy, Director of the Sandwich & Snack Show, Parizza and Japan Food Show**.

The wide range of **gourmet** products on offer at the show include **healthy, plant-based** and **gluten-free** innovations. We have also witnessed the emergence of "all-in-one" **super-foods or health boosters**, such as probiotics, kefir and kombucha. For **66% of the show's visitors**, the priority was to discover **new food products** with a view to refreshing their product range. This edition also brought **packaging** to the fore, a particular interest for **37% of visitors**.

" A new phenomenon observed this year is professionals taking measures to prepare for the ban on certain plastic items, such as straws, items of cutlery and even stirrers, which is scheduled to be in place by 2021. The **environmentally-friendly packaging** at the show was specifically targeted at the food-on-the-go market," adds Sylvie Gaudy.

## MARKET TRENDS AND KEY FIGURES

- Snacking is the **main choice when eating out** and accounts for **59% of the out-of-home lunches and dinners** consumed during a typical week.
- In France, there are **41,000** fast food establishments along with an industry worth **€19 billion**.
- **60% of French consumers** visit a snacking outlet (for either lunch or dinner) at least once a week.
- **Paris** has the most snacking brands with an average of 88 outlets per km<sup>2</sup> (the national average is 0,14 outlets/km<sup>2</sup>), followed by **Lyon** (31 outlets/km<sup>2</sup>), **Lille** (18 outlets/km<sup>2</sup>), **Bordeaux** (17 outlets/km<sup>2</sup>) and **Nice** (14 outlets/km<sup>2</sup>).
- Snackers remain true to their consumption habits and on average visit a snack food outlet for lunch **5 times a week** (representing a market of 140 million lunches per week) with an average outlay of €9,70.

## 100% SNACK FOOD MEETINGS AND EVENTS!

### ZAPPING DU SNACKING

Talks at the Zapping du Snacking “TV studio” were a great success as they focused on the key issues for the snacks and food-on-the-go industries, most notably digitisation. Representatives from the sector’s flagship brands, including **Boca Food Court, 231 East Street, Bio Burger, Bagel Corner, King Marcel** and **Pokawa** provided valuable insight into their operations...

### 14<sup>e</sup> FRENCH PIZZA CHAMPIONSHIP

**Bruno Saimpaul** from La Bouilladisse (Bouches-du-Rhône) is the new French Pizza Champion! Bruno won over the judges of the French Pizza Championships with his “**Ballade en méditerranée**” pizza. Topped with cod brandade, tomato confit, finely-sliced crunchy potato and hazelnut, the pizza wowed the panel with its combination of mellow flavours.

This 29 year-old pizza-making prodigy runs a food truck in La Bouilladisse and only developed an interest in pizzas a year ago, after training alongside John Bergh in Meyrargues (Bouches-du-Rhône).



2nd place: Alain Michel (Rumilly - 74) at the left and at 3rd place: Caroline Maya (Saint Priest - 69) at the right.

### 3<sup>e</sup> FRENCH SUSHI CHAMPIONSHIP

The judges were astonished by the talent of **Emanuele Bombardier**, who was declared the winner of the third French Sushi Cup. Currently working as a chef in the Matsuhisa restaurant at Le Royal Monceau in Paris, Emanuele has been a sushi fanatic and perfectionist for over 14 years!

With this win, Emanuele will join the **French sushi team** and has booked his place at the Sushi World Cup which will take place this summer in Japan.



2nd place: Ping Zhang (Béziers) at the left and 3rd place: Michaël Pankar (Angers) at the right.

## 4<sup>e</sup> FRENCH BURGER CUP BY SOCOA

Open to industry professionals only, this competition created by Socopa Restauration and designed as a trends laboratory attracted over 310 professionals from all over France. **Anthony Verset** was this year's winner with his "Le Chaillet" burger, made with a red wine coloured bread and blowtorched cheese, which he devised in homage to his wine-growing father.

Hailing from Cornas (Ardèche), Anthony is just 20 years old and already a real connoisseur. With vocational training in charcuterie and subsequently catering, for which he also gained a vocational Baccalaureat, he will now get to demonstrate his skills at the Auberge de Crussol in Saint-Peray, Ardèche.



## 2019 CONCEPTS

### SANDWICH & SNACK SHOW ACADEMY

The competition recognised the year's top snacking concepts that can be easily replicated at home or in outlets. The main winners in 2019 were **Père & Fish**, a gourmet fresh fish burger concept, **Magna Street Food**, a new venue offering portafoglio (folded) pizzas and **Gemüse Berliner Kebap**, a kebab shop inspired from the very best of Turkish and German traditions.

The judges awarded a special prize to **Marxito**, a street food restaurant designed and developed by Michelin-starred chef Thierry Marx and designer Ora Ito serving buckwheat pancakes. This year's audience prize was awarded to **Egg Factory**, specialising in a range of egg-based gourmet burgers.



## B.R.A CONCEPTS SNACKING AWARDS

For the 9th year running, the **B.R.A. Snack Food Concept Awards** recognised the concepts which furthered the industry through the originality of their positioning, product range, decor or management. This year's winning concepts were: **Café Joyeux**, coffee shops helping to integrate people with special needs (Rennes and Paris); **Ibrik Kitchen**, a restaurant with a refined, modern take on Balkan cuisine (Paris); **Jargus**, offering a healthy, socially conscious and circular approach to street food, (Nantes); **La Boca Foodcourt**, the authentic French food court (Bordeaux); **Markotte**, organic, zero waste cuisine (Saint-Ouen); **Suri**, fermented fast-food products (Paris); **Vélicious Burger**, a fun, premium vegan burger shop (Strasbourg).



## INNOVATIONS

### 2019 SNACKING D'OR AWARDS BY FRANCE SNACKING

This flagship prize for industry suppliers - micro-businesses, SMEs and major corporations - celebrated the products and equipment most suitable for the fast food and food-on-the-go markets. **165,000 votes** were cast on the snacking.fr platform between 7 February and 3 March to narrow down the finalists long-listed by a panel of experts. This year, **35 lucky winners** joined the Snacking d'Or by France Snacking 2019 products club.



**New format!**

**The Sandwich & Snack Show, Parizza and Japan Food Show  
will take place over 3 days next year!**

**Come and join us on 29, 30 and 31 March 2020**

[www.sandwichshows.com](http://www.sandwichshows.com)

[www.parizza.com](http://www.parizza.com)

[www.sandwichshows.com/Japan-Food-Show/](http://www.sandwichshows.com/Japan-Food-Show/)

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