

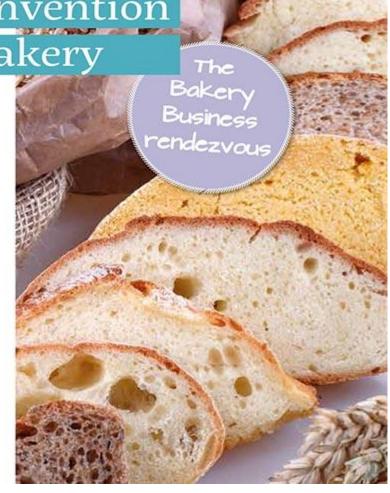
SAVE | Paris, DATE | 12 october 2017

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?





REGISTER SOON to fully enter the era of worldwide bakery!





























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