



## DISCOVER THE 12 WINNERS OF THE SIRHA INNOVATION AWARDS 2023

The Sirha Innovation Awards reward the year's **best products, materials, equipment and new technologies** in the world of catering and food. After examining more than **270 dossiers**, the jury - comprised of chefs, pastry cooks, caterers, journalists and food experts - selected the **38 most promising innovations on the market**. Prior to the final verdict, the nominees made their **Sirha Innovation Awards's** Great Presentation on Thursday 15 December, offering the candidates an ideal opportunity to defend their dossier, submit their product for tasting or present their equipment.

Discover the **12 Sirha Innovation Awards 2023**. These prize-winners will exhibit at Sirha Lyon in the heart of the **Sirha Innovations** space for five days, from 19 to 23 January. As for the project promoters, they will receive their prizes on 19 January at 5pm on the **Sirha Food Forum** stage.

### MEDIA CONTACT

### MONET+ASSOCIÉS

Matthieu Mébarki  
& Chloé Vernay  
sirha@monet-rp.com  
Tel.: + 33 (0)4 78 37 34 64

### Follow us on:



## THE "PRODUCTS - BEVERAGES - INGREDIENTS" AWARD-WINNERS

*The jury assesses the product's taste, nutritive value, wrapping, packaging and design, CSR footprint, cost and ease-of-use, not to mention its originality.*

**Green chickpeas - BONDUELLE:** Bonduelle innovates and overturns the way we perceive the chickpea, usually consumed in its dried, brown form. Green when fresh, the green chickpea now makes its mark as an **alternative to animal-based proteins, less fatty and filling**.

**Salt'N'Lamb Ibérico lamb ham - COOK2COOK:** Cook2Cook reveals its brand **new Ibérico lamb ham**, Salt'N'Lamb. Originating from sheep raised on generous, responsibly-farmed pastures, it is nitrite-, nitrate- and sugar-free.

**Non-pasteurised fresh organic fermented vegetables - LABO DUMOULIN:** To combat the over-industrialisation of meals, Labo Dumoulin is developing a new range of five mixtures of local **organic fermented vegetables**. Combining traditional know-how and innovation, these products are made from seasonal vegetables only.

**Tadoka - NOROHY:** Norohy creates the very first **dose of solid vanilla to melt**. In the form of a gemstone, Tadoka consists of a concentrate of vanilla, cocoa butter, vanilla pods from Madagascar and Papua-New-Guinea as well as exhausted vanilla seeds.

**Roasted camelina oil "Signé Caméline" - OLIMEGA:** Product based on camelina plants, **healthy and respectful of the environment**, this new edible oil aims to be an alternative to sesame oil. Both fresh and light, it can perfectly accompany a wide selection of dishes, whether at home or in the restaurant.



## THE "MATERIAL AND EQUIPMENT" AWARD-WINNERS

*The jury assesses the equipment's ease and cost of use, its responsible and recyclable nature, cost of maintenance, ergonomics and utilisation comfort as well as its design.*



**Brum'Tech - ALVENE:** Thanks to its **smart, standalone water recycling system**, the Brum'Tech extractor hood is **the least energy-intensive product of its type on the market**. It allows catering professionals to significantly cut their water consumption - thus making savings - and reduce their environmental impact.

**ARI.O - ANGELO PO:** Fast, multifunction combined blast chiller/freezer (hot and cold), ARI.O adapts to the needs of professionals. Low temperature cooking, regeneration, temperature-hold, proving, controlled fermentation, drying, pasteurisation... This versatile system aims to **revolutionise the way you cook, in particular by cutting the amount of food waste produced**.

**Base Unit - ODIC:** Eco-designed, Odic's new range of **refrigeration base units** has been fully thought out to drastically reduce its environmental impact, from its design through to marketing.

**"CRIOLLA" chocolate cabinet - CFI:** Unique on the market and **developed with Frédéric Hawecker, Meilleur Ouvrier de France chocolate-maker/confectioner**, the **"CRIOLLA" chocolate cabinet** enables management of the complete chocolate production process. Notably, it can raise the temperature without any risk of altering the products and be used as a melter in production for melting / assembling chocolate.

**The "Coldway Technologies" process - SOFRIGAM:** Coldway Technologies provides professionals with a **worry-free way to transport heat-sensitive products**. This innovative, eco-responsible solution is extremely precise and allows you to regulate the temperature easily, even during very hot spells.

## THE "TECHNOLOGIES AND SERVICES FOR CATERING AND THE FOOD INDUSTRY" AWARD-WINNERS

*The jury assesses the speed-of-mastery, practicality and ease-of-use, time-saving, customisation, innovation in the functionalities as well as the universality of the operating systems concerned.*

**"L'eFFet Vert" - MB PACK environmental index:** L'eFFet Vert is an index that allows you to **assess the environmental impact of packaging according to 12 criteria** during the production of the materials, manufacturing of the product and its end-of-life. Catering trade professionals concerned about their commitment can now choose the "right product" in full knowledge of the facts, and act responsibly.

**TIPSI:** The Tipsi application runs on payment terminals and **makes it easier to give a tip by credit card and smartphone**. The establishment no longer needs to manage cash tips, everything is automated and redistributed to the staff.



SUBMIT A REQUEST FOR ACCREDITATION