## SIRH/+ LYON

The World Hospitality and Food Service Event

FROM 19 TO 23 **JANUARY** 2023

**EUREXPO LYON** 



## **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 prizewinners 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.

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## 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

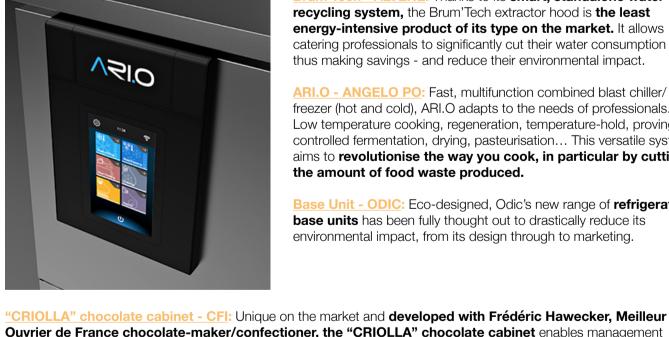
innovation, these products are made from seasonal vegetables only. Tadoka - NOROHY: Norohy creates the very first dose of solid vanilla to melt. In the form of a gemstone, Tadoka consists of a concentrate of vanilla, cocoa butter, vanilla pods from Madagascar and Papua-New-Guinea as well as exhausted 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 jury assesses the equipment's ease and cost of use, its responsible and recyclable nature, cost of maintenance, ergonomy and utilisation comfort as well as its design.



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/

Brum'Tech - ALVENE: Thanks to its smart, standalone water

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FERMENTES

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.

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 or moulding / 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.

## **INDUSTRY"** AWARD-WINNERS

the functionalities as well as the universality of the operating systems concerned.

The jury assesses the speed-of-mastery, practicality and ease-of-use, time-saving, customisation, innovation in

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

"L'eFFet Vert" - MB PACK environmental index: L'eFFet Vert is

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.









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