

New & Trendy. The latest international patisserie & chocolate concepts

Come ***Inspire, Create & Collaborate with Puratos!***



We are very pleased to invite you to an exclusive presentation of our ***International Chocolate Expert Michel Eyckerman***. With **many years working in the chocolate market around the world**, Michel will delight you with new trends in chocolate recipes and preparations. You will find out what consumers want now and in the future when it comes to their fine chocolate and patisserie items.

You can't miss this opportunity!



Date: Wednesday, October 31st, 2018. 11 am.

Location: Bakon USA Food Equipment
20906 Higgins Ct. Torrance, CA 90501

Agenda:

- 11 am: Learn about the chocolate journey from bean-to-bar and our unique sustainability program Cacao-Trace.
- 11:45 am: Michel Eyckermann's demonstration.
 - New & Trendy: The latest international patisserie/chocolate concepts
 - New uses of Decorcrem and Belcolade Ganache in patisserie
 - Next Generation of Barks
 - Holiday Inspiration
- 1:15 pm: Degustation of finished goods prepared by Michel

[Click here to Register before October 26th!](#)

Puratos
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Some of Michel's preparations

