



Mom, I want fish

This phrase so strange in the mouth of a child ends up coming true among many of those who pass through the Children's Workshops at Salón Gourmets, whose 36th edition will be held from April 17 to 20 at Ifema Madrid -Halls 4, 5, 6, 7 and 8-.

The Children's Workshops (nucleus halls 2-4) are the only space at the International Fine Food and Beverages Trade Fair open to non-professionals and minors. Around 1,000 children between 7 and 10 years of age from different schools in the Community of Madrid visit this space, invited by the Organization, where they learn the importance of a balanced diet and the details of some of the most important products at national level thanks to the companies and organizations sponsoring the five workshops that will be held this year.

Tuna Workshop

Balfegó, a company specialized in the capture, feeding, study and marketing of bluefin tuna, will explain to children the migration of tuna to the Mediterranean, their habits, reproductive capacity and nutritional value. In addition to confirming that sustainable fishing is possible by catching only in May and June for further breeding in aquaculture facilities, thus guaranteeing quality bluefin tuna all year round.

Meat Workshop

Thanks to the Protected Denomination of Origin Ternera Gallega, children will get a close look at free-range cattle in the pastures of Galicia and learn about the work involved in bringing quality meat to their plates.

Tierra de Sabor Workshop

The food quality label of Castilla y León will explain to the children why it is so important to produce according to strict quality standards, as well as introducing them to the wide variety of products from this Autonomous Community, such as Guijuelo ham, legumes and dairy products, among many others.

Cheese Workshop

The GourmetQuesos instructor teaches the children that there is life beyond sliced cheese for sandwiches, explaining the many different types of cheese produced in our country and, almost without realizing it, they learn to distinguish a fresh cheese from a semi-cured cheese, a grooved rind from a smooth one, and to smell and taste like real cheese masters.

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Bread Workshop

Once again this year, Horneo Fresh discovers how to use different grains, the strength of yeast, the magic of kneading well, the art of baking and everything that has to do with making good bread.

#SG23

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