



Innovation and sustainability

Salon Gourmets --from 17 to 20 April at Ifema Madrid-- has two spaces where exhibitors present their newest and most ecological products.

When we say that [Salon Gourmets](#) is the most exclusive gather of trends and quality products in Europe, we know what we are talking about. This year, the [Innovation](#) and [Organic Exhibition Area](#) will showcase more than 1,500 fine food and beverages products to the more than 100,000 trade visitors who will be attending this year's 36th edition.

Innovation Area

Now in its 29th year, this area has become a benchmark for trends and advances in the sector. Exhibitors take advantage of this showcase to exclusively display the new products they bring to Salón Gourmets.

Cured sheep's cheese with jalapeño 5-6 months by Quesos Vega Sotuelamos Vegamancha, vermouth aged in Ardbeg Scotch whisky casks, orange honey with orange peel from Alemany 1879, pear cider from Bodegas Mayador or apricot jam and Amaretto by Manuel Segura 1874, are some of the new products that will be part of this year's Innovation Area.

Organic Exhibition Area

The Organic Exhibition Area displays showcases with products labeled with the European Union certificate and logo guaranteeing compliance with organic farming standards.

Exhibitors contribute to this space with those products that have been marketed after April 2022, such as the organic white tuna in extra virgin olive oil from Conservas Olasagasti, the organic acorn-fed Iberian pork sausage from Extrem Puro Extremadura, organic Mediterranean artichokes from Onesimum organic Products, organic eucalyptus honey from Miele Anta, cod in organic extra virgin olive oil from Conservas Mariscadora or organic sweet cider without gluten or added sulphites from Manuel Busto Amandi S.A. (Bodegas Mayador).

The outstandings

The [11th Salón Gourmets Awards](#) are chosen among all the new products presented in the Innovation and Organic Exhibition Area. On the last day of the event a jury of professionals chooses the three best in the 4 categories that make up this recognition: Innovation, Presentation, Versatility and the most nutritionally complete Organic Product.

#SG23

**SALÓN
GOURMETS**