



7—10
Abril 2025

Ifema
Madrid



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FOIE GRAS BONBONS, BLACK TRUFFLE BEER AND PLANKTON-INFUSED OLIVE OIL: UNIQUE PRODUCTS AT THE 38TH EDITION OF SALÓN GOURMETS

Europe's most exclusive fine food and beverage fair will be held at Ifema Madrid from 7 to 10 April and will bring together, in six pavilions, more than 55,000 exclusive products from all over the world.

The 38th edition of Salón Gourmets is the perfect setting for discovering original proposals, from infused oils and cheese innovations to craft beers and unexpected sweets.

Madrid, March de 2025.- The latest developments in the global agri-food sector will be on show in Madrid from 7 to 10 April. The 38th edition of Salón Gourmets (SG) will bring together more than 55,000 products from all over the world, ready to surprise the more than 100,000 professional visitors expected for this event. Europe's most exclusive Quality Food and Beverages Fair will showcase the latest gastronomic trends in its two main areas: the Innovation Area, where the latest products will be on display, and the Organic Exhibition Area, which focuses on organic production. In total, around 2,100 exhibitors will occupy Ifema Madrid's six halls - 3, 4, 5, 6, 7 and 8 - over the four days; the perfect setting for discovering products that defy the predictable. These are some of the most unique proposals of this edition.

21ST CENTURY OILS

Castillo de Canena, a family company from Jaén linked to olive oil since 1780 with a highly innovative spirit, will be present at SG with its range of 21st Century Oils, an invitation to rediscover EVOO through unexpected combinations. Among them, the harissa-infused arbequina, a vibrant oil with the intense colour and spicy character of this Maghreb sauce; the plankton-infused arbequina, a burst of marine flavour developed together with the three Michelin-starred chef, Ángel León; or the arbequina finished in amontillado casks, refined in butts from Bodegas Lustau, which adds subtle notes of nuts and wood. Also noteworthy are the references infused with essential oils of plants, fruits and flowers, as well as a collection inspired by the most representative spices of Asia, Africa, Europe and America.



TREASURES OF THE SEA

Felisa Gourmet, a family business from Barbate that masters the production of premium smoked, marinated and salted products, will be showcasing its most unique products, such as bluefin tuna chicharrón, smoked sarda and smoked oysters. The selection is rounded off by a rarity from Cádiz that is difficult to find outside its surroundings: the handmade boiled choco eggs, bathed in a fine extra virgin olive oil that enhances their marine intensity. For its part, the Portuguese company Fausto Sea Artisans is coming to Salón Gourmets with its selection of top-of-the-range organic preserves, which includes sardines and white tuna in different formats.





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PANTRY ESSENTIALS

From Venice, Casanova Food brings its egg pasta stuffed with Serrano ham, a fresh pasta with the particularity that it can be kept outside the fridge. In the pulses section, Legumbres Montes, from Salamanca, presents its Plancheta white bean, with an elongated bean, smooth skin and a softness that makes it more digestive than other varieties. The Boliche de Ascara BIO is a native variety from the Pyrenees recovered by the Aragonese company Gardeniers, a special employment centre that promotes the integration of people with intellectual disabilities through organic farming. From Gijón, La Casa Valías presents its Faba Asturiana, an indispensable ingredient in the cuisine of the Principality with the Protected Geographical Indication seal. Meanwhile, Arrocerías Antonio Tomás, a family business located in Sollana, in the Albufera Natural Park in Valencia, is bringing its Arroz Santo Tomás to Salón Gourmets, a round rice dish with the Valencia Denomination of Origin.



BEERS WITH CHARACTER

Estrella Galicia, the official beer of Salón Gourmets, once again accompanies this great gastronomic event, where craft proposals also find their place. This edition brings together a large repertoire of IPAs, Pale Ales, Lagers, Strong Ales and Sour Beers, a sample of the diversity and richness of the national beer scene. From Valladolid, Cervecera Milana is exhibiting its fruitiest and most refreshing IPAs at the show: 20 de Abril, a tribute to the Celtas Cortos song, and Pucela, with low alcohol content and labels illustrated with emblematic corners of the city. Also from Valladolid comes Grape Lager, the beer from the Cuatro Rayas winery, specialising in Verdejo grapes, which fuses beer must with the must of this variety and adds a subtle touch of wood after resting in wine casks. The tour of Castilla y León takes us to Ávila, where the brewery Raíz Cuadrada, based in El Barraco, presents its British Strong Ale; pure English elegance. From Madrid, La Cibeles pays tribute to the city where it was born with Madrid Sour, brewed with water from the capital and native yeasts from the Community of Madrid. Fruits de la Terra, from Castellón, offers Sibarita, a unique Pale Ale with black truffle. Among the non-alcoholic offerings are Hopfield's adult soft drinks, made with fermented and hopped green tea. Gluten-free and low in sugar, they come in three flavours reminiscent of an IPA, a pale ale and a Kriek.



CHEESE AND BEYOND

This gastronomic essential will be present at this edition in innovative formats and in proposals that expand its possibilities. Among the most original products is the sheep's cheese macerated in beer from the Campollano brand (Ciudad Real), a product that explores new ways of working with this sheep product. In the field of snacks, the Barcelona brand Torres proposes Just This, a crunchy snack of 100% cheese with no added preservatives that is neither fried nor baked.



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TRADITIONAL SWEETS, AS NEVER BEFORE

From Jijona, the nougat mecca par excellence, Coloma García arrives at Salón Gourmets with her guirlache nougat pancakes with sesame. Gelati! Gelati!!!, from Maruri (Vizcaya), presents its foie gras ice-cream bonbon and El Beato, the artisan confectioner from Burgo de Osma, enriches a traditional convent sweet with its yolks with truffle. Meanwhile, Dulcería La Abuela Asunción, from Seville, presents its exquisite handmade cinnamon fans covered in cocoa. The Latvian brand Karumu Fabrika will bring to SG its biscuits suitable for the ketogenic diet, with no gluten or added sugar, available in three varieties: with chocolate, with coconut and with nuts. From Tafalla (Navarra), the family company El Caserío presents its chewy sweets with trendy flavours: pistachio, coffee with milk, almond and vanilla.

Sarralde, a family company founded in 1845 in Briviesca (Burgos), brings to Salón Gourmets its emblematic caramelised almonds, made using traditional methods with no other ingredients than the nut and sugar. Sobaos y Quesadas del Pas-Pelayo's 100% butter sobaos maintain the original recipe with 27% butter and no oils. They are presented in SG by the Association of Food Artisans of Castilla y León, which brings together 138 producers in the region and promotes food craftsmanship in this autonomous community. The company Compañía Oleícola Siglo XXI will be at the fair with its oat biscuits with coconut and extra virgin olive oil, handmade in Plasencia, Cáceres. The honey sweets of the Barcelona brand Alemany 1879 come to Salón Gourmets thanks to this family company, which has been working with honey selected from different parts of the country for five generations.



THE FIG DRESSES UP

The versatility of this fruit will be evident in creations such as those of Lágrimas de Nebrija, which presents its fig and almond bonbon dipped in chocolate. Chocolates Sierra Nevada from Granada also fuses figs and chocolate in two specialities: chocolates filled with chocolate and cherry liqueur and a dark chocolate bar with fig pieces. The Castilian brand Bonvallis, which specialises in cheese products, surprises with its fig bonbons filled with creamy Manchego, goat or blue cheese ganache.





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