



38

7—10  
Abril 2025

Ifema  
Madrid

SALÓN  
GOURMETS

30  
AÑOS

ACCIÓN Y  
COMUNICACIÓN

## THE MOST POPULAR COMPETITIONS WILL NOT BE MISSING AT THE 38TH EDITION OF SALON GOURMETS

From 7 to 10 April, Europe's most exclusive Fine Food and Beverages Fair will hold more than 1,200 activities that will surprise attendees with the versatility of the most exclusive products of the moment; trends, innovation and the most premium flavours at a fair that sets the pulse of the sector.

The most eagerly awaited championships are back with a vengeance at Salon Gourmets 2025, from the Ham Cutting Contest to the Sommeliers Spanish Championship, in a commitment to quality, evolution and with novelties in some of them

The search for the best cachopo, pincho with Riojan products and Iberian montado will attract the most outstanding professionals; for its part, GourmetQuesos will reward the cheeses with the greatest international projection and the Oyster Openers Championship adds more excitement



**Madrid, february 2025.-** With less than two months to go until the 38th edition of Salon Gourmets (SG), expectations are growing for all the new products to be presented at this event. The highlights of the world's agri-food sector will be concentrated in the capital from 7 to 10 April at Ifema Madrid. With Estrella Galicia as the official beer, apart from the more than 55,000 products that can be seen and tasted at this edition, the other main pillar of Europe's most exclusive Fine Food and Beverages Fair are its activities; during four days, more than 1,200 will fill the stands and stages of all the halls that form part of the fair -3, 4, 5, 6, 7 and 8-, where the versatility of products and producers will be on show.



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### CLASSICS THAT DO NOT DISAPPOINT...

A showcase for trends and a platform for new talents thanks to the many initiatives, SG will become the world epicentre of top gastronomy. As usual, this year there will be no shortage of great classics; competitions and championships that will fill every stage with excitement and will get the participants' nerves on edge. Among them, the 31st Ham Cutting Contest / Dehesa de Extremadura (Ham Cutters Competition), the most long-established of the Salon, since the first edition was held in 1994, has not been missed at this event. The test takes into account the thickness and size of the slice, the straightness of the cut, the presentation of the dish, cleanliness and speed, among other parameters. Another of the most important is the 30th Sommeliers Spanish Championship Tierra de Sabor, which aims to disseminate the sommelier culture, as well as to select the Best Sommelier of Spain, whose winner will represent our country at the ASI (Association de la Sommellerie Internationale) World Sommelier Championship. The 8th Best Asturian-Style Veal Cutlet, Cachopo Contest also has a legion of followers. This competition is organised by the Regulatory Council with the aim of adding value to the already famous cachopo and supporting the catering establishments that make it with Asturian Beef PGI. The registered establishments receive an anonymous visit from a representative of the organisation who tastes the dish in situ. From among all the participants, the 12 best ones are chosen, who will prepare their recipes at Salón Gourmets in front of the Jury.

### ...AND THOSE ARRIVING WITH CHANGES

Edition after edition, the contests offer memorable moments, but, faced with the frenetic pace of society, they are adapting with changes in their dynamics, they are adapting with changes in their dynamics. One of the most popular is the 15th GourmetQuesos, The Best Spanish Cheeses Championship 2025. It is the most prestigious contest in Spain, which will bring together more than 900 cheeses and 60 judges to crown the Best Cheese of Spain, whose semi-final will take place on 19 and 20 March. As part of this competition, the 2nd Cheese from Spain Awards will award up to ten GOLD prizes and a special CHAMPION GOLD prize to the cheese chosen by absolute majority; this category, in collaboration with ICEX, rewards Spanish cheeses with the greatest export potential. All the finalists will be present during SG in the Cheese Tunnel, an exclusive space designed to taste them at first hand.

SG 2025 will also host the second edition of the Best Iberian Montado by Arturo Sánchez and Berkel 2025, which will be looking for the most surprising proposal with this product. This year the competition will have a single 40-minute session in which the contestants will have to prepare two types of montados: first the cold one, which incorporates the Iberian headboard as an ingredient, and then the hot one. The contestants will prepare six montados, one for each member of the Jury, of each variety.

The 3rd Master Pinchos Gourmets #productoriojano will return to highlight the products of this region. On this occasion, eight contestants will take part in the championship. In their creations, each of them will only use ingredients belonging to the PDO, PGI and Guarantee Marks of La Rioja; they will have to make seven equal pinchos in 20 minutes. The Jury will evaluate, among other aspects, the quantity of Rioja ingredients used, the technique, originality and, of course, the flavour. The winner will receive €1,500, the runner-up €700 and the third place winner €500.

The 17th Oyster Openers-Écailleurs / Sorlut / Grupo Gourmets / Spanish Championship is a unique spectacle in which the contestants will show their virtuosity by opening 40 oysters by hand - previously 30 - in the shortest possible time. The competition this year will be more agile as one round has been eliminated. It will consist of: 1st semi-final, four contestants to get the first two finalists; 2nd semi-final, four contestants to get the other two finalists, and final, in which



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the four finalists compete for the title of champion. The winner will receive 600 € and the title of Best Oyster Opener of Spain 2025.

The 6th National Art of Knife Meat Cutting National Competition El Encinar de Humienta / Grupo Gourmets, which highlights the art of cutting meat, will also be held. As a novelty, the amount of the prizes changes with respect to previous editions: the first prize receives 1,000 euros and a set of knives, the second prize, 500 euros and a set of knives, and the rest of the participants receive 100 euros and a set of knives.

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