

UNVEILING THE SIAL INNOVATION 2018 FINALISTS

MONTREAL • MAY 2 TO 4, 2018 • PALAIS DES CONGRÈS



WHO WILL BE THE 2018 SIAL INNOVATION WINNERS?

Find out by attending the unveiling ceremony of the gold, silver and bronze winners during the first day of the show on May 2nd, 2018 at 10:30am on the SIAL Innovation booth (#3202).

Save the date! Visitors, foodies and journalists will be present to attend and cover the must-attend food event of the year!

The 3 Grand winners in 2018 will receive a free space at each of the SIAL network shows and also share a total of \$20,000 FROM NIELSEN.



A WORD FROM DANA MCCAULEY SIAL CANADA 2018 INNOVATION AMBASSADOR

"Innovation in the food sector takes many forms. When reviewing entrants for the SIAL Innovation Awards, I look at every aspect of the product. I'm seeking excellence in execution not just based on taste or branding, but evaluate products based on what they do best. Entries that fill unmet consumer needs; products that offer people ways to narrow the gap between their eating intentions and actions; packaged foods that offer new flavours popularized by chefs and food writers; or, products that utilize packaging and manufacturing systems that make it easier to keep foods fresh longer are all factors that catch my attention."

ABOUT SIAL CANADA

SIAL Canada, which includes the SET equipment and technology section, is an integral part of the SIAL network, the leading global network of shows dedicated to the food industry, with seven shows (SIAL Paris, SIAL Canada Montreal, SIAL Canada Toronto, SIAL China, SIAL Middle East, SIAL InterFOOD Jakarta, and the all-new Food India Inspired by SIAL) and brings together 14,000 exhibitors and 330,000 visitors from 200 countries. Established in 2001, SIAL Canada is the fruit of three agencies' labour, all of whom are shareholders in the event: the ADAQ (Association des détaillants en alimentation du Québec), the Agri-Food Export Group Quebec-Canada, and Comexposium.

Visit sialcanada.com for more information on the upcoming Show.

SOURCE: SIAL CANADA

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REMINDER!

All members of the media, journalists and bloggers have free-of-charge access to the Show's conferences. Reserve your space with us today!

SIAL INNOVATION PARTNERS:



THE ONLY PROFESSIONAL SHOW SUPPORTED BY:



COUNTRY OF HONOR: SPAIN



PROUD PARTNER OF:



SIAL INNOVATION FINALISTS

PROTEIN BARS

CRICKSTART

Organic protein bars made with cricket powder. Seed butters and hemp added for a rich texture.

INNOVATIVE FEATURE

Recipe / composition

TREND

Ecology, Medical, Variety of senses

crickstart.ca

BOOTH #623



URBAN PICNIK

VEGETERIAN MEAL SALADS

MA VITRINE BIO

Fresh ready-to-eat salads in a reusable glass jar. Complete meal with proteins; vegetarian and gluten free.

INNOVATIVE FEATURE

Recipe / composition

TREND

Medical, Vegetal

urbanpicnik.com

BOOTH #419A



ORGANIC FRUITS LIQUID PUREE

NEXT INGREDIENTS

Organic and made of only one ingredient. Easy to manipulate packaging, allowing conservation at room temperature.

INNOVATIVE FEATURE

Technology / manufacturing process

Packaging / wrapping

TREND

Ecology, Easy to handle, Natural

nextingredients.ca

BOOTH #529



BIO-BASED INGREDIENTS

FUMOIR GRIZZLY

Technological innovation, result of 15 years of research. Treatment of the salmon meat with natural ferments that kill Listeria bacteria and extend product conservation, while preserving all its qualities.

INNOVATIVE FEATURE

Technology / manufacturing process

Packaging / wrapping

TREND

Ecology, Easy to handle, Natural

grizzly.qc.ca

BOOTH #1122



MORE FRUIT, LESS SUGAR YOGURT

TREE ISLAND GOURMET YOGURT

Made from grass-fed cow's milk and Canadian-grown fruits. No milk powders or thickeners.

INNOVATIVE FEATURE

Recipe / composition

Packaging / wrapping

TREND

Ecology, Slimness, Natural

treeislandyogurt.com

BOOTH #2355



EXTRA FRUIT CHIA FRUIT SPREADS

WORLD OF CHIA

Fruit spreads made with chia seeds instead of pectin, using lime juice instead of acids.

INNOVATIVE FEATURE

Recipe / composition

Technology / manufacturing process

TREND

Medical, Natural

worldofchia.com

BOOTH #2633



ORGANIC PUFFED-DRIED FRUITS AND VEGETABLES

EWA-BIS

Only one ingredient, unique texture. Organic, GMO and gluten free.

INNOVATIVE FEATURE

Technology / Manufacturing process

Marketing positioning / Merchandising

TREND

Ecology, Medical, Natural, Vegetal

ewa-bis.com

BOOTH #3039



CAULIFLOWER QUICK MEAL

CUCINA & AMORE

Ready-to-eat meals stable at room temperature. Vegan, gluten-free and rich in fiber.

INNOVATIVE FEATURE

Recipe / composition

Packaging / wrapping

TREND

Medical, Variety of senses, Vegetal

cucinaandamore.com

BOOTH #2636



PEA POPS

THREE FARMERS

High protein, low fat snack made of roasted peas (not fried). Rich in fiber and minerals - Nut and gluten free.

INNOVATIVE FEATURE

Technology / manufacturing process

Marketing positioning / merchandising

TREND

Slimness, Natural, Variety of senses

threefarmers.ca

BOOTH #215



ORGANIC RAW GASPACHOS

IMPRESS FOODS

Organic and raw ready-to-drink soups. Low in sodium, high in fiber.

INNOVATIVE FEATURE

Recipe / composition

Technology / manufacturing process

TREND

Ecology, Natural, Sophistication

impressfoods.com

BOOTH #2805

