Demo Calendar

R&D Corporate Team

ANUGA FOOD TEC 2024

Hall 10.1 | Stand F028-G029

Tuesday 19th

10:00 a.m Panna cotta
11:00 a.m Pistachio paste
12:00 p.m Bolognese sauce
02:00 p.m Basil pesto sauce
03:00 p.m Pâte à choux
04:00 p.m Strawberry topping
04:30 p.m Almond paste

Wednesday 20th

10:00 a.m Almond milk
11:00 a.m Custard cream
12:00 p.m Mushrooms risotto
02:00 p.m Mayonnaise
03:00 p.m Pistachio spreadable
04:00 p.m Chunky Strawberry and wild strawberry jam

Thursday 21st

10:00 a.m Blackberry jam
11:00 a.m Melted cheese
12:00 p.m Red pesto sauce
02:00 p.m Hummush
03:00 p.m Basil pesto sauce
04:00 p.m Pumpkin cream

PRAGMAFOOD
R&D INNOVATIVE FOOD CENTER

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THE PROCESS