



JURY FRENCH AWARDS et BEAN TO BAR 2020 Véronique ANASTASIE PLANETGOUT ORGANIZER OF THE FRENCH INTERNATIONAL CHOCOLATE AWARDS 2017-2018-2019-2020



Executive manager of PLANETGOUT. Food quality engineer, expert ISO 22000-9000-14000 and specialist Cocoas&Chocolates, ISO 34101-2-3-4 Sustainable and traceable cocoas, for the ISO-EU-FN standards organization. Consultancy and meetings as an expert ISO in Amsterdam, also for plantations in Africa, Brazil, Ecuador, Madagascar, Venezuela, ... Specialist Sensory&Taste methods, tests and profiles of 200 products food, included fine cocoas and chocolates, for more than 15 years.

By consultancy and training for professionals, from artisanal to industrial projects, in production, development of 'True food' compagnies, real quality products and sustainable food. Craft production promotion of all food products based on quality, by conception of education events and also competitions, organized with chefs, experts, and jury.

Since 2012, we have created and developed an **International "Sens&Chocolate" Festival** in France, with Awards 'pure origin' Bars and Bonbons, cocoas identified.



In big B2B exhibit as SIRHA, EUROPAIN...,PASTRY: demonstrations show chocolate with Bean to bar chefs, show animation with tastings by our taste school, of fine cocoas & chocolates.

https://www.planetgout.com/cocoa-chocolate-events/

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