

PROGRAMME 2019 TASTINGS

SUNDAY 24 FEBRUARY



VEILINGZAAL

ADMINISTRATIEZAAL

EFFECTENBEURSAAL

KEURZAAL

12.00 - 12.45	Het verhaal achter de chocolade: de impact van het suikerpercentage, roasting en meer Björn Bekker - Mike & Becky	Heartwarming cacao drinks, inspired by ancient Mesoamerican cultures Erik Westerduin & Leonie Eshuis - Pure Kakaw)		The meeting of two worlds: farmer meets chocolate maker José Muñoz - Finca La Rioja, Christian Vélez - Hacienda Betulia, Mark Schimmel & María Jiménez - Daarnhouwer
13.00 - 13.45	The social profile and trade of Philippine cacao as fine cocoa Estela Duque - Moulinet Chocolat & Zoi Papalexandratou - ZOTO bva	Flavours of India! L. Nitin Chordia - Cocotrait	Test je kennis: Chocolade quiz Janny van der Heijden	Discover the unique tastes and traditions of chocolate made in the Philippines Mark Ocampo & Kelly Go - Auro Chocolate
14.00 - 14.45	Nicaraguan Chocolate flavors Milagro Leyton - Chocolatelier Nicaragua	Inner BeauTEA. InfiniTea neemt je mee in de wereld van Inner Beauty Siyun Chang - InfiniTea	Cacao juice: the next big thing?! Marika van Santvoort - Moving Cocoa	Sustainable Cacao Nicole Martinetti - Casacao & Maria José Bermeo - Agroarriba
15.00 - 15.45			Hot Chocolate Awards Janny van der Heijden	Proeverij Chocolade met Amsterdamse bieren - De Steijnen  
16.00 - 16.45		Chocolade Bier & Likeur tasting Kees Raat - Metropolitan  	Changing the world with chocolate; food for the heart Alastair Gower - Chocolate Tree	Whisky & Chocolate tasting Adil Chaudry & Graeme Pettigrew - Chocolat  

 Engels gesproken
In English

 Toeslag
Fee

Hot Chocolate tasting - Effectenbeurszaal 11.00 - 14.00

 Nederlands gesproken
In Dutch

 Met alcohol
With alcohol

Discover flavours with colour in a tasting and painting workshop by Hazel Lee - 12.00-12.45

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