

CHOCOLATE SUMMIT – ANTWERP, 6TH JUNE 2019

Creating distinctive chocolate products

Bart de Gans
Perfri Chocolate & Pastry



Agenda

- Bart de Gans
- Creating distinctive chocolate products
 - Why
 - How
 - What

Bart de Gans

PERFRI
chocolate & pastry



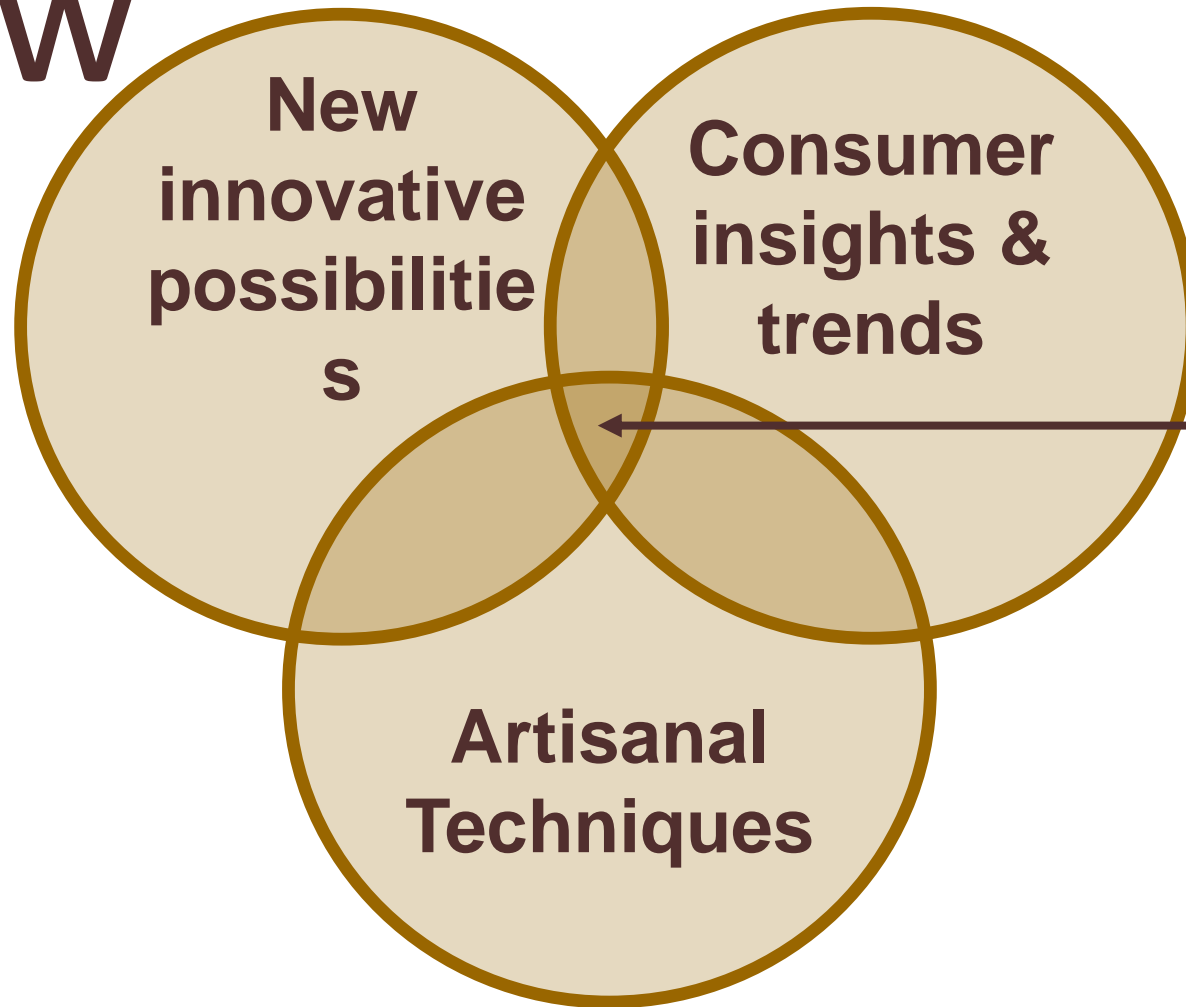
Why

I believe that innovation moves us forward.
This drives & motivates me personally.

I see innovation both as
creating completely new things that do not exist, as well as
taking things that already exist and re-creating them again in a new way.

This way I consistently work to be distinctive.
It is a journey, not a destination.

How



- Artisanal techniques is the basis;
- New innovative possibilities enables us to move forward;
- Consumer insights give direction and context for innovations.

What



What



What



What



CREATING DISTINCTIVE CHOCOLATE PRODUCTS

How & What



Thank You

Creating distinctive chocolate products
Chocolate Summit, Antwerp 6th June 2019

Bart de Gans, Perfri Chocolate & Pastry

E: bartdegans@perfri.com

W: www.Perfri.com

 bdegans

 in/bartdegans

