CHOCOLATE SUMMIT – ANTWERP, 6<sup>TH</sup> JUNE 2019

### Creating distinctive chocolate products

Bart de Gans Perfri Chocolate & Pastry

#### **SUBHEADER**

# Agenda

• Bart de Gans

- Creating distinctive chocolate products
  - Why
  - How
  - What

### Bart de Gans









NEDERLANDS PATISSERIE TEAM



podium voor talent







# 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 New Consumer innovative insights & possibilitie trends **Artisanal Techniques** 

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

#### CREATING DISTINCTIVE CHOCOLATE PRODUCTS



What





#### CREATING DISTINCTIVE CHOCOLATE PRODUCTS

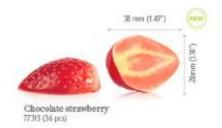
## What



Chocolate lime 77313 (36 pcs)













Chocolate cinnamon 77309 (45 pcs)



Chocolate star anise 77308 (54 pcs)







# What



### How & What



## Thank You

Creating distinctive chocolate products Chocolate Summit, Antwerp 6<sup>th</sup> June 2019

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