



Chef  
Table 主厨餐桌  
成都站

Post Event Report 活动报告





**2019.08.27**

GAGGENAU Chengdu

嘉格纳成都展厅

**GAGGENAU**

# Chef Table Chengdu

## “主厨餐桌”成都站

Chef Table which dedicated to participated exhibitors and organized by ANUFOOD China had its debut and successfully closed on 27 August, 2019 at GAGGENAU Chengdu. "Bring the global gourmet to you" – cooking demonstration was presented by well-known chef Lance, by using the food materials from the participated exhibitors, and the invited guests have explored business opportunities with exhibitors while experiencing the miracle of "from country of origin to dinning table".

全新的增值服务, 独特的交流合作体验。ANUFOOD China世界食品(深圳)博览会为参展商倾力打造的主厨餐桌成都站的活动于8月27日在嘉格纳成都展厅落下帷幕, 首场活动大获成功! 主厨餐桌带你吃世界, 现场的嘉宾在主办方的带领下感受“从原产地到餐桌”是食材魅力, 世界各地的食材网罗一桌美味!

**9** companies  
参与企业

**18** brands  
优质品牌

**33** VIP guests from importers/distributors/  
hospitality & catering  
来自进口/经销/餐饮行业特邀贸易买家

# Participating Companies & Brands Profile

## 参与企业/品牌概览

Premium manufacturers and brands of the food, food materials and drinks industry from local and abroad

From **11** countries

Austria, Brazil, China, Finland, Germany, Ireland, Peru, Spain, UK, USA, Uruguay

甄选国内外优质食品/食材与饮品生产企业及品牌

来自**11**个国家

奥地利、中国、芬兰、德国、爱尔兰、秘鲁、西班牙、英国、美国、乌拉圭





Importers/Distributors 进口/经销渠道



Hospitality/Catering 餐饮渠道



Industrial Association 行业机构



New Retail 新零售

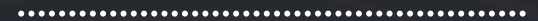


Industrial Media 行业媒体



# Hosted Buyers Profile

## 受邀嘉宾概览



# Sponsors Testimonial

## 品牌商感言

“ Bord Bia was honoured to get the opportunity to take part in the Chef's Table event in Chengdu, it was a fantastic opportunity to promote Irish grass-fed beef in the Chinese market. The event also presented a great opportunity to network with industry leaders and build on our relationships in the market.

爱尔兰食品局很荣幸有机会参与‘主厨餐桌’成都站的活动，这是一次在中国市场推广爱尔兰草饲牛肉的绝佳机会。本次活动也为我们提供了一个与业界领袖建立联系且更好地开拓市场的良好契机。”

**Jack Hogan, Market Specialist – EU Promotion, Bord Bia Irish Food Board**  
**爱尔兰食品局 市场专员 何志明**



“ It's a good platform for brands and agents to meet the right buyers. The effective face-to-face communication allows us to promote the products by understanding clients' need. We met various distribution channels in the region invited by the organizer, especially purchasing director from HEMA and professionals from the condiment retail channels as well as potential clients from catering channels to develop the business. We look forward to the next activity in Shanghai!

平台很好，让品牌、代理商直接面对终端客户，更有效的沟通和了解客户需求，推荐自己的产品。区域各种渠道的客户都有邀请，比较全面。我们见到了盒马对口的采购总监以及来自调味品零售渠道的专业人士，还有很多可以开发的餐饮渠道客户。期待下一场，上海站！”

**Alex Huang, Senior Sales Representative, DKSH (Shanghai) Co., Ltd.**  
**大昌洋行(上海)有限公司 高级销售主管 黄舜杰**





“ PMI was honoured to participate in Chef Table Chengdu organized by ANUFOOD China. The event allows PMI which has just entered the Chengdu market to get close contact with the representative catering enterprises and supply chain enterprises in the region. The organizer continued to demonstrate their professionalism and high standard in food related platform establishment. PMI which has participated in Anuga for 14 years will continue to deepen cooperation with ANUFOOD China in the Chinese market.

百佑佳餐饮服务 (PMI) 很荣幸参加ANUFOOD China主办的成都Chef Table活动, 这让刚刚进驻成都市场的PMI能够近距离接触到在这里颇具代表性的餐饮企业和供应链企业同行, 并向同行们学习和交流。主办方继续展现了其在食品服务平台上举办活动的专业性和高水平追求, 也将和德国科隆展会合作超过14年的PMI集团在中国市场继续深入合作的良好开端。”

Evan Q. Wang, General Manager, PMI Food Service  
百佑佳(广州)食品有限公司 总经理 王琦



## Sponsors Testimonial 品牌商感言

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“ We're invited by TasTao to attend the Chef Table organized by ANU-FOOD China. We really appreciate for such a fine activity to expand our trade network and develop the business opportunities in a pleasant atmosphere. I also recommended the activity to a business partner dealing with Danish Cheese who shows high recognition on the activity model and is willing to bring the products to participate in the future.

非常感谢特食到邀请我来参加深圳世界食品博览会举办的主厨餐桌活动, 举办的特别精致, 很开心认识了很多新朋友, 在愉快的氛围中进行了商业洽谈, 我将活动推荐给丹麦的奶酪伙伴, 她也非常认可这种活动模式, 并希望以后能作为品牌方参与到活动中。”

**Jiang Hao, General Manager, Chengdu Milkmore Trading Co., Ltd.**  
**成都市妙可多商贸有限公司 总经理 江浩**



“ The benefits for us to attend today's Chef Table activity was to get in touch with some new suppliers, such as beef from Ireland and Uruguay and pork from Finland, compare to the beef our restaurant used to use from U.S.A and Australia, it brings us more options in terms of the source of supply, products parts and price. We appreciate the organizer and Chinese Cuisine magazine have invited us and recommend many upstream and downstream resource in the industry for us to communicate and expand network on-site. The fruit wine I tasted today impressed me the most as I've never seen it before, however it's a drink from Germany with a history of over 160 years.

今天参加主厨餐桌的活动, 最大的收益是接触到一些新的供应商。比如我们饭店餐厅之前多用美国、澳洲牛肉, 渠道不是很宽, 今天见到爱尔兰、乌拉圭和芬兰等国的牛肉、猪肉, 他们也是今年才进成都市场, 从货源、产品部位和价格上给我们带来更多的选择。通过《中国烹饪》杂志和活动主办方邀请引荐, 我们接触到更多上、下游资源, 包括餐饮界的老老朋友, 大家互相认识交流, 互通有无, 增加新的认知, 比如今天珍果纯酿的两款酒, 以前从没接触过, 竟是来自德国国有160多年历史的酒饮。”

**Ye Wei, F&B Director, Sichuan Minshan Hotel**  
**四川岷山饭店餐饮总监 叶薇**

## VIP Buyers Testimonial

### 特邀买家感言

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# From country of origin to dinning table, let the food speak for themselves!

## 从原产地到餐桌, 让食材为自己代言!

**Lance Yu 余勇浪**

- The Vice-Conseiller Culinaire of Chaîne Des Rôtisseurs and Lifetime Member of Disciples Escoffier International. With his 18 years experience and high reputation in the culinary field, he was recognized by these two professional associations.
- Le Cordon Bleu Guest Chef
- The friend of Remy Martin Louis XIII of France and become the youth representative of slash pioneer.
- Acted as a lecturer in a university to deliver his experience to culinary students.
- The author of the culinary book named "Life is a culinary journey" which teach amateurs to cook French cuisine at home by themselves.
- To promote culinary culture, he has showed endless cross over efforts by cooperated with numerous TV episodes, advertisements, culinary and entertainment shows.
- 法国美食会董事会成员、法国埃科菲国际名厨终身会员, 凭借他在烹饪领域18年的经验和良好的声誉, 他获得了这两个专业协会的认可
- 法国蓝带厨艺学院上海客座主厨
- 担任过5年大学讲师, 向烹饪专业的学生传授他的经验
- 《生活就是一场烹饪》作者, 向烹饪业余爱好者传授如何在家自己烹饪法国菜心得
- 法国路易十三品牌挚友
- 通过与多部电视节目、广告、烹饪及娱乐节目的合作, 推广烹饪文化





# See you next Chef Table 与您相约下一站



**Shanghai · East China**  
**(14<sup>th</sup>, November 2019)**  
上海站 · 2019年11月14日



**Shenzhen · South China**  
**(March 2020)**  
深圳站 · 2020年3月

**For more details, contact:**

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