

## CHOCOA CHOCOLADE FESTIVAL – PROEVERIJEN ZONDAG 11 FEBRUARY 2024

	VEILINGZAAL	ADMINISTRATIEZAAL	VERWEIJKAMER	KEURZAAL
12.00 - 12.45	<b>Kids Chocolate tasting</b> (20 minutes)	<b>Ghanaian chocolate makers: quality and flavour at origin</b> Cristina Reni - International Trade Center	<b>Chocolate &amp; wine: discover surprising taste combinations of wine and origin chocolate</b> Jack Steijn (Co-founder Chocoo)  	<b>Tree-to-bar Trinitario chocolade uit Suriname</b> Ellen Ligteringen (Tan Bun Skrati)
13.00 - 13.45	<b>Milz Chocolat Experience</b> Ivonne Strauss or Yifat Milz (Milz Chocolat SRL)	<b>Cocoa Pulp Soft drinks</b> Kumasi Drinks - Julia Roest	<b>Chocolate &amp; Rum Tasting Master Class: The perfect match!</b> Mariana de la Rosa (Gaia Cacao)  	<b>Guilt Free Chocolate Snacking</b> Anna Hairapetian (Milachocolata)
14.00 - 14.45	<b>Introduction to Pure Chocolate Jamaica</b> Wouter Tjeertes (Pure Chocolate)	<b>Sensory Approach to the Potential of Brazilian Fine Cacao</b> Brazil Bean to Bar Association	<b>Chocolade en bier, het beste van twee werelden</b> Jack & Mathieu Steijn  	<b>Sensory Experience with Chocolate</b> Cacao Sanna 
15.00 - 15.45	<b>Ditching refined sugar</b> Zahu's Cacao Labs	<b>Chocolate makes you happy, but what is chocolate?</b> Liliana Molina, More Chocolatier		

 Engels gesproken  
In English

 Nederlands gesproken  
In Dutch

 Toeslag  
Fee

 Met alcohol  
With alcohol

15.00 – Uitreiking Hot Chocolate Award door Janny van der Heijden