


## FRANCE is the winner of the World Pastry Cup 2009




*In Lyon, on the 25<sup>th</sup> and 26<sup>th</sup> January 2009 as part of the Sirha, on the occasion of its 20<sup>th</sup> birthday the World Pastry Cup brought together the very best pastry chefs of the planet for a contest dedicated to gourmet sweet creations. No less than 22 nations competed in this edition of the World Pastry Cup. A remarkable number of participants, never before achieved in the history of the event!*

Within two decades, the World Pastry Cup created by Gabriel Paillason has become an undisputed reference event in the trade. The most prestigious pastry chefs in the world take part in this contest, the best among them receive consecration. 22 countries participated in the 2009 edition: Argentina, Belgium, Brazil, China, Finland, France, Hungary, Italy, Japan, South Korea, Lebanon, Malaysia, Mexico, Morocco, the Netherlands, Poland, Russia, Singapore, Spain, Taiwan, Tunisia, and the United States. Each team, composed of a pastry chef, a chocolate specialist and an ice-cream specialist, had 10 hours in which to prepare: 3 chocolate desserts, 3 frozen fruit desserts, an ice sculpture, a chocolate sculpture and a sculpture made of drawn sugar. The ceremony for the presentation of the prizes took place on January 26<sup>th</sup> 2009 in the presence of Gabriel Paillason, President-Founder of the contest and of Pierre Hermé, President of Honour of the 2009 edition.

**1 -  FRANCE** has won the 11<sup>th</sup> World Pastry Cup. **Jérôme DE OLIVEIRA, Jérôme LANGILLIER et Marc RIVIERE** were presented with the World Pastry Cup trophy, created by Antoine Arnaud, the gold medal and also with €12,000 in prize money.

**2 -  ITALY** achieved the second place: **Giancarlo CORTINOVIS, Alessandro DALMASSO et Domenico LONGO** were presented with the Silver medal and also with €7,000 in prize money.

**3 -  BELGIUM** achieved the third place: **Alain VANDERMISSEN, François GALTIER et Raphaël GIOT** were presented with the Bronze Medal, and also with €4,000 in prize money.

Several Special Prizes were also awarded:

- **Tasting Prize: FRANCE** for which the team was presented with the "Vase de Sèvres" offered by the President of the French Republic, in the presence of Michel Barnier French minister of Fishing and Agriculture.
- **Prize for the best Sculpted Ice creation: UNITED STATES OF AMERICA**
- **Prize for the best Chocolate creation: SOUTH KOREA**
- **Prize for the best Sugar creation: JAPAN**
- **Prize for the best Poster: SINGAPORE**
- **Prize for the best team spirit: THE NETHERLANDS**
- **Prize for the best promotional campaign: ARGENTINA**
- **Special Press Prize: MEXICO**

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**Press Agency Paris - AB3C**

Anne DAUDIN – Nicolas SAINT-LEGER – Jean-Patrick BLIN  
Tel.: +33 (0)1.53.30.74.00  
[anne@ab3c.com](mailto:anne@ab3c.com) - [nicolas@ab3c.com](mailto:nicolas@ab3c.com)

**Press Relations SepelCom / GL events**

Florent SUPLISSON  
Tel.: +33 (0)4.78.17.62.93  
[florent.suplisson@sepelcom.com](mailto:florent.suplisson@sepelcom.com)