



Mexico, August 29th 2014

Copa Maya Selection for the Coupe du Monde de la Pâtisserie

Mexipan – World Trade Centre

MEXICO WINS THE COPA MAYA 2014, THE MOST PRESTIGIOUS PASTRY TROPHY IN LATIN AMERICA!

Following an exciting and impassioned competition, Francisco VÁZQUEZ GONZÁLEZ & Erick ASTIÉ GARCÍA (Hôtel Four Seasons Mexico), representing Mexico, won the Copa Maya, the selection event for the Coupe du Monde de la Pâtisserie, which took place at the Mexipan trade exhibition last 28th and 29th August. A prestigious title which opens the doors to the Coupe du Monde de la Pâtisserie Final during the next edition of Sirha Lyon, 25th and 26th January 2015, alongside Colombia (Silver medallists), Argentina (Bronze medallist), and Guatemala.

Four qualifying places for the Coupe du Monde de la Pâtisserie 2015

Five prizes were awarded after marking by the judges:

- 1st Prize: 2100 € in prize money, a trophy and three gold medals, won by Mexico
- 2nd Prize: 1400 € in prize money, and three silver medals, won by Colombia
- 3rd Prize: 700 € in prize money, and three bronze medals, won by Argentina
- Chocolate prize, won by Guatemala
- Sugar prize, won by Argentina
- Exceptional invitation to the Finale: Guatemala

Six countries under the spotlight

After a first place in their home country for the National Selection Event and several months of intense preparation, there was seven teams qualified for the Copa Maya 2014: Argentina, Brazil, Guatemala, Costa Rica, Mexico and Colombia. During five hours the candidates realized a performance that impressed the jury, composed by the president of each team, Sonia Arias - Honorary President and Gabriel Paillason - President of the Club de la Coupe du Monde de la Pâtisserie and founder of the contest, but also the audience who attended a spectacular culinary show.

« During the past ten years, the flavours and textures in pastry gained a significant importance. With new machines, more performant, the chefs are now able to let their work be guided by their imagination, forgetting the technical limits of the past. Pastry contests such as the Copa Maya fit perfectly in this period of novelty and play a consistent role in a growing and evolving profession. They allow the professionals to share their passion with their public. I wish to congratulate all the candidates for their amazing work during this edition. » Sonia Arias.

“This year, the quality of pastry in Latin America was more than ever highlighted by seven talented teams, who demonstrated creativity and boldness during this last event before the Final. Congratulations to all of them!” Gabriel Paillason.

The competition in a word: audacity

The most promising talents of the moment in Latin America competed with talent, and expressed the trends of their culture with style during a competition organised for the first time by GL events, with the support of the Vatel Club.

“GL events decided to take up the challenge: manage for the first time the organisation of the Copa Maya, last continental selection before the Final, and take care of the teams during this great adventure. We knew there was lot of talent in the pastry profession in this part of the world: the seven competing teams proved it with technique and audacity during the Copa Maya 2014. They gave the best of themselves!” declares Florent Suplisson, Gastronomic Events Director at GL events.

Don't miss the Final at the Sirha Lyon in January 2015!

About Copa Maya, selection event for the Coupe du Monde de la Pâtisserie

Since 1989, the Coupe du Monde de la Pâtisserie, created by Gabriel Paillason has become a landmark event in pastry art worldwide, federating the trade and revealing new talents and innovations. It is the only contest that is organised by professionals in the pastry trade for professionals in this trade.



The Copa Maya was held as part of **Mexipan**, the **Mexican trade exhibition for products and equipment in bakery and industrial manufacture**. The event took place from August 28th to 29th at the Pepsi Centre in Mexico.

Copa Maya, selection event for the Coupe du Monde la Pâtisserie is one of many professional events and trade exhibitions organised by GL events group designed for the Food Service and Hotel industries.

Managed by Marie-Odile Fondeur, the Agrofood Division boasts impressive savoir-faire in the organisation of trade exhibitions and events for all forms of catering. The most emblematic examples are the Sirha -the world's meeting place for the Catering and Hotel industries- and the prestigious Bocuse d'Or and Coupe du Monde de la Pâtisserie, which finals are held as part of the Sirha, every two years in Lyon.

The next events to be organised by GL events Exhibitions' Agrofood Division will be Sirha Istanbul from November 27th to 29th 2014 and Sirha Lyon which will take place from January 24th to 28th 2015 at Eurexpo Lyon, France.

For further information visit www.cmpatisserie.com

Internet website and social media

www.cmpatisserie-europe.com



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