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THE EXPERIENCE OF VISITING TUTTOFOOD2023: A COMPELLING JOURNEY THROUGH INNOVATION, TASTE AND SURPRISE

- *Meats combine the exotic with rediscovering the secrets of traditional cuts*
- *Vegetarian trend breaks new ground in ready meals and condiments, as well as innovative packaging*
- *Seafood, already healthy, meets organic -including canned fish*
- *Festivities embark on new recipes and become "unseasonal" year-round*

Milan, May 8, 2023 - A true **multisensory journey**, through Italy and around the world, to discover innovative, original, unusual proposals. All this and more is the experience of visiting **TUTTOFOOD 2023**, at fieramilano from today until Thursday, May 11.

An edition that promises to be particularly rich, with **seven** densely occupied **halls** crossed by the sustainable thread of the **Green Trail** and broken down into the macro-categories of **fresh, dry, frozen and seafood**. Which, besides representing as many business opportunities for operators, reveal authentic gems for the most gourmand and curious palates.

The grand return of meat

Here's a surprise for fans who think they've already tasted all the interpretations: **zebraola**, a precious cured zebra bresaola wrapped in three layers of food-grade gold, or **Nile crocodile burgers**, both of which feature meat all from licensed and sustainable farms. But cooked with strictly Made in Italy recipes and flavored with precious spices from around the world such as **Tasmanian pepper**, **bourbon vanilla**, **Jamaican allspice**, **Argan oil** or **Himalayan salt**.

But some yet-to-be-discovered secrets are also hidden in our domestic meats and will be revealed to us by **Federcarni**, which guides us in discovering the secret side of specialties such as **luganega di Monza** or **Bolognese meat sauce**.

The veggie conquers new spaces

Do you prefer *plant-based* substitutes to meat? But still want practicality? Don't worry, there are surprises for you too. For example, a **vegetarian lasagna with more protein** and less sodium, as good as homemade but ready in minutes in the microwave. Perhaps season with a **sunflower seed oil from Bulgaria** enriched with vitamins and minerals. Or you can try a **vegetarian pate**, or a **hummus made from lupines** - thus higher in protein-in a convenient squeeze packet.



FIERA MILANO

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To combine eating that is not only healthy and sustainable but also responsible to emerging countries, try **baobab flour**, while **chocolate-covered legumes** enable people to combine plant-based proteins with a dash of transgression. For an unusual and healthy twist on a great product of our tradition, the “**Nera di Bufala**”, the charcoal buffalo mozzarella, is a must.

Are you abstaining or want to avoid wine derivatives? The beneficial properties of the **Campania annurca apple**, known for centuries, can now also be enjoyed at **TUTTOFOOD 2023** in the form of a fine vinegar. For an exotic touch, you can also use **date** vinegar. Given that, at the event, dates will be featured in endless variations thanks to the finals of the international **Dates Connection** contest. Some examples? date **croquembouche doughnuts** or **salmon salad** with date sauce.

Health comes from the sea

The health trend could not fail to conquer a food already considered healthy par excellence, such as **fish and seafood** in general. How? For example, transforming the most classic canned tuna that becomes **organic olive oil tuna**.

And what about even more specialty seafood, such as **clams that are real but 100% organic**, ready-made in a tasty marinara sauce that is also organic?

Comfort food to the rescue

There is no shortage of surprises even in the quintessential traditional compartment, **festivities**. During the next holidays, in addition to typical sweets, we will be able to celebrate with a lush **Christmas Tree** made with **white chocolate and salted pistachio paste** in three handcrafted application layers. Also, if you don't want to give up the flavors of the holidays throughout the year, the **brioche-panettone** is for you.

These are just a few examples of the endless offerings that, often in previews, the **2,500 brands from around the world** are ready for you to discover at the booths.

TUTTOFOOD 2023 continues at Fiera Milano until Thursday, May 11.
For more information: www.tuttofood.it, @TuttoFoodMilano