**TUTTOFOOD 2025: FOOD INSIGHTS**

**From “Mejillones de Galicia” to Korean Kimchi:   
a journey through global flavors at the show**

Our journey begins in **Ireland**, which will showcase its premium meats:

* beef and lamb. Native breeds such as Angus and Hereford are highly prized for their marbling and rich flavor, supported by sustainable production methods — including the Origin Green national program, which certifies reduced environmental impact across the supply chain.

**Belgium** will bring some of its most iconic specialties:

* Gaufres (waffles), made from a rich batter of eggs, milk, and flour and cooked on a special iron that gives them their signature grid shape
* Macarons, originally French but widely featured in Belgian pâtisserie, often filled with ganache made from the country's famous chocolate
* Frites, crispy on the outside and soft inside, a national symbol of Belgian street food, served in traditional stalls known as friteries or frietenkot

**Spain** offers a rich selection from both land and sea, combining history, quality, and flavor.

* Mejillones de Galicia (Galician mussels, PDO), traditionally farmed on floating platforms called bateas in the nutrient-rich waters of the Rías Gallegas
* Clams, oysters, and anchovies from Galicia and the Cantabrian Sea (Anchoas del Cantábrico), considered among the best in the world
* Queso Manchego (PDO sheep's cheese from Castilla-La Mancha) and Jamón Ibérico, one of Spain’s finest cured meats, made from Iberian pigs

**Portugal** brings:

* traditional baked goods from Madeira, including bolo do caco and bolo de mel;
* the internationally recognized local beers;
* beloved pastries such as Guardanapo, Pastel de Nata, and cookies like suspiros and areias.

From **Poland**, expect specialties such as:

* Kielbasa (Polish sausage)
* Oscypek, a smoked cheese made from sheep’s milk (sometimes mixed with cow’s milk), traditionally produced in the Tatra Mountains
* Twaróg (a fresh curd cheese)
* Craft vodkas made from grains, rye, potatoes, and other ingredients
* Piernik, a spiced gingerbread cake

**Greece** will highlight its Mediterranean culinary heritage with:

* Extra virgin olive oil, known worldwide for its quality and produced using ancient cultivation methods
* Feta, the iconic brined cheese made from sheep’s milk or a mix with goat’s milk
* Kalamata olives, deep purple and named after the region in the Peloponnese
* Sweet treats like Koulouri (ring-shaped biscuits with a lightly sweet, spiced flavor) and Baklava, made of layers of phyllo dough, chopped nuts, and honey or syrup

**Austria** will shine a spotlight on its Alpine cheese-making traditions, showcasing:

* Alpenkäse, known for its complex, aromatic flavor
* Emmental, with its sweet, nutty notes
* Bergkäse, a sharper, more intense variety

**Romania** will present standout dairy products such as:

* Telemea, a brined white cheese
* Cașcaval, a semi-hard cheese similar to Italian caciocavallo
* Salam de Sibiu, a traditional dry-cured pork salami sometimes mixed with beef
* Cozonac, a sweet, leavened bread filled with walnuts

From **South Korea**, a rich gastronomic heritage includes:

* Kimchi, the country’s most iconic dish, made of fermented vegetables with a balance of spicy, sour, salty, and subtly sweet flavors
* Traditional Korean teas made not only from tea leaves but also fruits, roots, seeds, and grains
* Bubble tea, originally from Taiwan but widely popular and locally adapted in Korea
* Crispy or chewy rice snacks, ranging from sweet and light to bold and spicy

**Taiwan** will offer convenient frozen ready-to-heat meals perfect for quick, flavorful dishes, such as:

* Fried noodles and rice
* Dumplings (potstickers or guotie)
* High-quality frozen soups with rich broths that preserve authentic Taiwanese flavor

From the **Philippines**, expect an impressive array of coconut-based products, renowned for their quality due to the country's tropical climate and strong agricultural tradition. Highlights include:

* Coconut flour (made from dried and ground coconut pulp)
* Coconut sugar (a natural sweetener made by boiling and crystallizing coconut flower sap)
* Coconut-based drinks that capture the exotic flavors of the islands

**The United States**, with its strong culinary identity, will feature:

* Premium beef cuts like ribeye, T-bone, sirloin, and brisket
* Classic BBQ sauce, an American staple for grilling and marinating
* High-quality seafood, including New England clams, scallops, and oysters (notably Blue Point from New York and Kumamoto from the West Coast), as well as blue crab and lobster
* Mexican-influenced dishes like spicy chips, tacos, and chili

**South America** will also be well represented, particularly by **Ecuador**, which will showcase:

* Tropical prawns, thanks to favorable conditions and sustainable aquaculture
* High-quality tuna, known for its delicate flavor and consistency, ideal for both retail and foodservice
* Cacao Nacional, also called “Arriba,” appreciated for its unique floral, fruity, and spicy aroma
* Plantain snacks in sweet and savory versions

*More information:*

Tuttofood Press Office **Lead Communication**

[anita.lissona@leadcom.it](mailto:anita.lissona@leadcom.it) +39 335 498 993

[chiara.venuleo@leadcom.it](mailto:chiara.venuleo@leadcom.it) +39 340 777 38 87 carlo.petronella@leadcom.it +39 389 244 34 60