

# A leading event for the world's greatest bakers

Lesaffre Exclusive Official Partner of the 2016 Coupe du Monde de la Boulangerie

## A YOUNG DUTCHWOMAN IS CROWNED WORLD YOUNG BAKERY HOPEFUL!



On 5<sup>th</sup> February 2016, as the EUROPAINE show opened at Paris Villepinte, the first world final of the new Lesaffre competition, “Young Bakery Hopefuls®”, took place. A winner was selected and a special food critic’s prize was also awarded.

There were 35 young apprentice bakers who took part in the international selections organised as part of the Louis Lesaffre Cup, but only five made it through to the innovative final that was to select the World Young Bakery Hopeful. Florian RAYMOND from Mauritius, Raquel LOPEZ VAN BEEK from Spain, Rianne KUINTJES from the Netherlands, Elien DE HERDT from Canada and John REMINIS from Australia.

From 5am, the finalists worked with passion, professionalism and enthusiasm to prepare 2 sweet specialities and 2 savoury specialities guided by this theme: “create a brunch for children, aged 6 to 10, who are together to enjoy a garden party”. There were flowers, cartoon characters, butterflies, monsters, tortoises, bees, swans and mushrooms. Throughout it all creativity, humour, imagination and, of course, taste shared the spotlight with joy and originality to win over the children and the jury of experts.

At the end of the competition, a group of ten children, gathered together for the occasion at the Cube in Hall 5, were able to discover and taste these brightly coloured products and give them a fun score using a smiley face. Alongside them, the jury of professionals: JAHAN (England), Benny SWINNEN (Belgium), Hubert MAETZ (France) and Nicolas RIEFFEL (France), under the presidency of Pierre ZIMMERMANN (USA), were able to evaluate each candidate’s work and thus award the deciding score. These experts all agreed that the

candidates competed at a very high level, which promises incredible future prospects for the bakery profession.

And it was with emotion and joy that this very first title of World Young Bakery Hopeful was awarded to a passionate and driven young woman: **Rianne KUINTJES** from the Netherlands. She was trained by the coach Richard JANSEN to create products that blended aesthetics, great tastes and variety. Alongside Rianne, the young Australian **John REMINIS** received the special food critic’s prize. Congratulations to our winners and to all the candidates and coaches for this unique experience and this superb competition.

Now, it is time for the Coupe du Monde de la Boulangerie, which will take place from 6<sup>th</sup> to 9<sup>th</sup> February. Follow it on:

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#### ABOUT LESAFFRE

A family-owned group, born in the north of France, Lesaffre is now a multi-national and multi-cultural company committed to being the best in each of its business areas: bread making, nutrition and health, flavours and fermentation.

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**Young Bakery Hopefuls**

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