



Masters de la Boulangerie

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STARTERS ORDERS FOR THE 2018 MASTERS DE LA BOULANGERIE!

Unique and exceptional, the global Masters de la Boulangerie competition will bring together the profession's international elite during the 2018 Europain show. Only 18 candidates from the four corners of the world have the privilege of participating in this competition to try to win the prestigious World Master Baker title. They are all motivated and passionate – and hungry for victory!

Candidates with an extraordinary level of expertise, layer upon layer of know-how, bursting with passion and brimming with original techniques, mind-blowing baked creations - the Masters de la Boulangerie is THE meeting of the greatest and a unique chance to follow these artists behind the scenes. A global competition, during which the high voltage challenges push the candidates to surpass themselves, and also to explore their craft from every angle... Creativity, innovation, tenacity and technical prowess are on the menu.

The candidates all want to challenge themselves and to evolve in one of the three following specialities: Nutritional Bread Making, Gourmet Baking, and Artistic Bread Making.

Meet the candidates in Paris, from the 3rd to the 6th February 2018, as part of the Europain show, which will take place in the Parc des Expositions at Paris Nord Villepinte. There, they will compete over 3 intense days to raise themselves to the highest level – the title of World Master Baker. Only 6 bakers in the world currently hold this title!

Launched in 2010, the "Masters de la Boulangerie", a global competition for individuals, is part of a four-year international competition cycle: Louis Lesaffre Cup - Coupe du Monde de la Boulangerie – Masters de la Boulangerie.

In all, 18 candidates will take risks in pursuit of the World Master Baker title in their speciality. Among them, 12 have been selected based on the best scores obtained as individuals during the 2 previous competitions, and 6 have been selected for their promising potential.

Nutritional Bread Making speciality

- Chung-Yu HSIEH (Taiwan)
- Yoji SEGAWA (Japan)
- Marcus MARIATHAS (Canada)
- Peter BIENEFELT (The Netherlands)
- Dean TILDEN (Australia)
- Osman GÜNDÜZ (Turkey)

Gourmet Baking speciality

- Jeffrey DE LEON (USA)
- Yu-Chih CHEN (Taiwan)
- Déborah OTT (France)
- Alan DUMONCEAUX (Canada)
- Anna GRIBANOVA (Russia)
- Gastón Alejandro MIÑO (Argentina)

Artistic Bread Making speciality

- Yong-Joo PARK (South Korea)
- Peng-Chieh WANG (Taiwan)
- Bin ZHOU (China)
- Eduardo BELTRAME (Brazil)
- Jacob BAGGENSTOS (USA)
- Santaram MANEERAM (Mauritius)

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