

# CONGRATULATIONS TO THE 10 SIAL INNOVATION 2022 FINALISTS

MONTREAL APRIL 20 TO 22 2022 • PALAIS DES CONGRÈS

## SIAL INNO- -VATION

### WHO WILL BE THE SIAL INNOVATION 2022 GREAT WINNERS ?

Attend the SIAL Innovation award ceremony and discover Gold, Silver and Bronze winners as well as a surprise Sustainable Development prize!

Save the date to experience the most anticipated event of the show! See you on April 20th at 10:30 am, at the SIAL Innovation booth #1009.

The 3 big winners Gold, Silver & Bronze 2022 will receive a free visibility on each SIAL Network exhibition and will also share 3 different prizes from Nielsen (value of \$20,000), and a space at SIAL Canada Toronto 2023. The special Sustainability prize will be awarded \$3,750 by Mitacs.



### A WORD FROM ISABELLE MARQUIS, INNOVATION PRESIDENT OF THE CANADIAN JURY AT SIAL CANADA 2022

While food innovation can take on many different faces and aspects of products, the 2022 contestants reminded us that an innovation doesn't have to be very complicated to allow a product to stand out and influence the competitive landscape. Three key themes are strongly represented among this year's selected products: sustainability, pleasure and convenience. Sustainability is really no surprise: this trend is growing rapidly and will certainly continue to be at the heart of the food industry's work for many years to come, since there is so much to do. On the pleasure side, we must underline the creativity of many manufacturers in reworking classics so that the pleasure of consuming these products is renewed, or even completely revisited. Also, the pandemic has left its mark through a number of ready-to-cook products with healthy attributes. Finally, beyond the ingredients and recipes, the manufacturing process plays an important role this year for several of the selected innovations. Here are our 10 finalists for SIAL Innovation 2022!

### ABOUT SIAL CANADA

SIAL Canada is an integral part of the SIAL network, the leading global network of shows dedicated to the food industry, with ten shows (SIAL Paris, SIAL Canada Montreal, SIAL Canada Toronto, SIAL China, SIAL Middle East, SIAL InterFOOD Jakarta, and SIAL India) that bring together 14,000 exhibitors and 330,000 visitors from 200 countries. Established in 2001, SIAL Canada is the fruit of three agencies' labour, all of whom are shareholders in the event: the ADAQ (Association des détaillants en alimentation du Québec), the Agri-Food Export Group Quebec-Canada, and Comexposium, in addition to benefiting from support from Agriculture and Agri-Food Canada (AAC); the Ministère de l'Agriculture, des Pêcheries et de l'Alimentation du Québec (MAPAQ); the Ministry of Agriculture, Food and Rural Affairs (OMAFRA); and the United States Department of Agriculture (USDA).

Visit [sialcanada.com](http://sialcanada.com) for more information on SIAL Canada 2022

#### SOURCE : SIAL CANADA

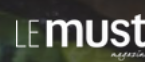
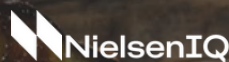
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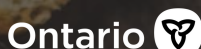
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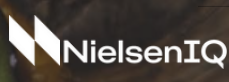


Other partners:

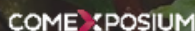
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SIAL, une filiale du Groupe Comexposium

# SIAL INNOVATION 2022 FINALISTS

## FARO

BRÛLÉRIES FARO ROASTING HOUSES

*Coffee beans aged in microbrewery oak barrels*

Selected for the manufacturing process using an ageing technique that is unusual for coffee, for the sophistication of the product and the original packaging.

BOOTH #816



[bruleriesfaro.com](http://bruleriesfaro.com)

## TRUFFETTES DE FRANCE

CHOCMOD CANADA INC.

*Carbohydrate-free truffles rich in fat designed in accordance with the ketogenic diet*

Selected for the adaptation of a traditional French specialty to the keto diet.

BOOTH #1814



[chocmod.com](http://chocmod.com)

## CLUB SÉLECT

CLUB KOMBUCHA

*High-end kombucha presented as wine*

Selected for the premiumization of the kombucha offer and the proposed varieties. This product reinvents kombucha as a shared experience to be enjoyed over a nice meal.

BOOTH #1128



[clubkombucha.ca](http://clubkombucha.ca)

## GROUNDUP

GROUNDUP ECO-VENTURES

*Range of flours and baking mixes made of upcycled ingredients*

Selected as a new example of circular economy made accessible by the valorization of rejected ingredients into convenient, nutritious and tasty products.

BOOTH #415



[groundupev.com](http://groundupev.com)

## LA PRESSERIE

LA PRESSERIE

*Range of raw and unpasteurized vinaigrettes made from cold pressed fruits and vegetables*

Selected for their simple and natural composition, the use of fresh ingredients and the cold pressing process which adds culinary appeal to the products.

BOOTH #2829



[lapresserie.ca](http://lapresserie.ca)

## TEMPEHINE

LES ALIMENTS MERJEX INC.

*Range of organic marinated and precooked ground tempeh*

Selected for the quality of composition and the use of a new process to make tempeh a ready-to-use and versatile ingredient, enabling the addition of vegetable proteins to a wide variety of meals.

BOOTH #1128



[tempehine.ca](http://tempehine.ca)

## ALTERNATIVE KITCHEN

LOC INDUSTRIES INC.

*Range of products made from organic textured vegetable proteins*

Selected for the diversity of the range allowing multiple applications as meat or carbohydrate substitutes, as well as the more ecological transformation process.

BOOTH #3028



[locindustries.com](http://locindustries.com)

## SIGNÉ CAMÉLINE

OLIMÉGA\_SIGNÉ CAMÉLINE

*Roasted camelina oil*

Selected for the new taste experience due to the roasting of the camelina seed, offering a local, gourmet and allergen-free alternative to sesame oil.

BOOTH #717



[signecameline.com](http://signecameline.com)

## GOOD CHIPS

PARAMO SNACKS

*Organic beet and yacon chips with no added oil or sugar*

Selected for the naturalness and authenticity of the product resulting from the origin of the ingredients, for the transformation process and the manufacturer's relevant commitments to sustainable development.

BOOTH #911



[paramosnacks.com](http://paramosnacks.com)

## BAR TO COOK

THE FOODIES FAMILY

*Bars of sauce with world recipes*

Selected for the originality of the format that makes the creation of culinary experiences very easy and accessible to all home cooks. Simple ingredients make it all the more appealing.

BOOTH #1128



[foodcrayon.com](http://foodcrayon.com)