



The Journal

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RIMINI 2019

Show Review



Tous les Jours Bakery and Café

Fresh French delicacy with Asian inspiration



Oscartek custom Cases built specifically for Tous les Jours

than 1,500 stores worldwide. With the Chinese New Year coming up, take a look at this Korean-owned bakery with all sorts of breads and pastries you've probably never seen before.

You'll have no problem getting your fill of hot pot or hand-pulled noodles next week, but do make a point to check out the unique

Los Angeles Feb 2, 2019 . Tous les Jour is proud to announce it's opening of it's 50th location in the U.S. this Artisan bakery chain is known for serving a unique selection of Freshly Baked Bread. Since its launch in the United States in 2004, Tous les Jours (translated to All Days) has developed into a reputable bakery & café franchise, specializing in French-Asian inspired baked goods, passionately made from the finest ingredients.

They offer more than 300 different kinds of bakery goods, including bread, pastries, cakes, desserts, and beverages.

Baked every day to provide fresh products for their guests, they take pride in sourcing and using carefully selected fine ingredients.

Besides the 50 stores in the U.S Tous les Jours Currently operates more

teas and breads. One is a direct import from Taiwan, featuring soft breads and all-natural fruit teas - some with a milky cap - the other, a Korean import that combines Asian ingredients with French baking technique.

Bakeries and tea shops are becoming more prevalent in the U.S. There's Korean-owned Tous les Jours, with suburban locations throughout the country; the investment in the space is obvious. Sleek counters stuffed with pan breads and soft cream breads with flavors like green tea and black sesame are everywhere. But so are French macarons and decadent cakes featuring fruit, tea, cream and chocolate. Pastries like sweet pumpkin doughnuts and croissants beckon, but so do savory options with embedded hot dogs and pizza sauce, or spinach and feta. They also have a progressive coffee and tea program, which make it an ideal spot to hang out for awhile.



"Breakfast time, and maybe late, like three o'clock, most people come, sit down, chill, eat some bread," said Ming Xao Liu, one of the managers.

The breads are made every day, and they are soft. Flavors range from a deep purple yam to mango, funky durian and red bean and cheese. They also sell crazy-good milk candies. But it's the tea they're known for. One example features dragonfruit, muddled in a glass, then adding fresh orange and fresh lime, plus some sugar syrup and a scoop of ice. It's shaken well, but then you choose the type of cold-brewed tea to add - in this case, green, then shaken again, and finally, poured out into a tall glass.

The bakery, meanwhile, is busy keeping up with demand from people looking for something a little bit different in the bread aisle.

"And so our bakers choose whatever kind of filling they want in there, whether it be blueberry, mango, durian or even pork," said Moy. "The Asians really love soft bread." for more please visit www.tljus.com

RIMINI, ITALY: Sigep 2019 Spotlight Artisan Talents From All Over The World

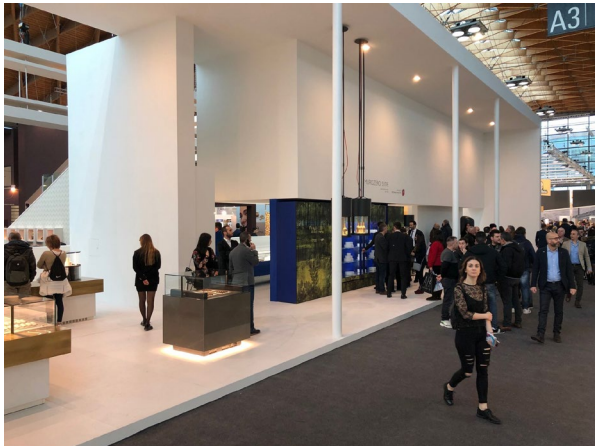
January 23, 2019, Rimini Italy; SIGEP has reached the goal of its 40th edition and is celebrating with the talent of the great masters of artisan gelato, pastry and bakery, and coffee from all over the world. This year, for the first time, the international stage organized by Italian Exhibition Group (IEG), at Rimini Expo Centre (Italy) from 19th to 23rd January, is hosting the World Coffee Roasting Championship (WCRC), the traveling world competition that rewards excellence in coffee roasting.

With the participation of over twenty countries scheduled (Australia, Brazil, China, Germany, Greece, Italy, Japan, Mexico, Norway, Poland, Romania, Russia, South Korea, Spain, Sweden, Switzerland, Taiwan, Thailand, Turkey, Ukraine, the United Kingdom and the USA) the World Coffee Roasting Championship is officially included in the calendar of events organized by World Coffee Events,



the main producer of events for the world coffee community. The 2019 World Coffee Roasting Champion will be elected according to a long series of specific criteria regarding the ability to grade, prepare, blend and roast coffee and the awards ceremony held on the 23rd

Based on an idea by Master pastry chef Roberto Rinaldini and the great Iginio Massari, this year, the World Junior Pastry Championship – held every two years – will be the scene of hot competition between would-be pastry stars (the world’s top under-23 pastry talents) from Australia, China, Croatia, The Philippines, France, India, Italy, Russia, Singapore, Slovenia and Taiwan. The contest’s theme is “VOLARE” and will be represented with artistic items made with sugar and chocolate. The competition will be held on the first two days of SIGEP, and the awards ceremony on Sunday 20th January 2019.



A new feature at SIGEP 2019 will be the International Pastry Camp, an extraordinary opportunity to show the evolution of important pastry schools on the global scenario. The best young pastry chefs will arrive from eight nations (China, Croatia, the Philippines, India, France, Russia, Australia and the USA) – on Monday 21st January the pastry stars of the future will show their skills in the Pastry Arena making the world’s typical desserts. For more visit www.en.sigep.it

For the first time, Italian Exhibition Group’s great international sweet foodservice show is hosting the World Coffee Roasting Championship. While young pastry chefs are competing at the Junior World Pastry Championship



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