

TRASCENDING ORIGIN

November 15th to 19th Parque Tabasco



SUMMARY 2023





GENERAL



15,000 mt2 Exhibition floor



486 **Exhibitors**



152,000 Visitors



134 MDP. Economic Revenue



82% Hotel Occupation







CULTURAL



655 Artists



60 Plastic Artists



30 Sponsors



02 Fam Trip



280 Chocofriends







Guest country Italy





Luigi De Chiara Italian Ambassador in Mexico



Carlos García de Alba Ambassador of Mexico in Italy



Eugenio Guarducci Director of Eurochocolate



Giuliano Alessandrini General Director of Italian Chef Academy



Alessandro Vasallo Italian Chef Chef Academy



Mirco Della Vecchia chocolate artisan



Massimo de Giuseppe IULM historian



Pierpaolo Ruta Antica Dolceria Bonajuto



Roberto Caraceni Author of the book Chocolate Tasting



Gianfrancesco Cutelli
Artisanal ice cream shop
and contemporary ice cream
GECO Technical Director



Beatrice RosaCocoa Solution



Innocenzo Pluchino businessman Modica Sicily



Vincenzo Muscolo
Pdte. of the foundation
Dante Alighieri



Bandakadabra Music band from Italy

TABASCO MEMORABLE



SHOWCASE MEXICO



CAMPECHE	GUERRERO	QUERÉTARO	TAMAULIPAS
CHIAPAS	NAYARIT	QUINTANA ROO	TLAXCALA
ESTADO DE MÉXICO	OAXACA	SAN LUIS POTOSÍ	VERACRUZ
GUANAJUATO	PUEBLA	TABASCO	YUCATÁN





SHOWCASE MUNDO MAYA







BELIZE



















MEXICO



5 DIMENSIONS OF THE VALUE CHAIN

COCOA FARMERS

- Recovery of the concept of the Domesticated Jungle
- Better practices.
- Increase in production.
- New techniques.
- Networking.
- Organic production.

POSTPRODUCERS

- Better practices.
- Grijalva cocoa.
- New techniques and technologies.
- Organic processes.
- Networking.

CHOCOLATIERS

- Innovation.
- Networking.
- Grijalva cocoa.
- Brand value. Tabasco essence.
- New techniques and technology.

GASTRONOMY

- Headquarters of gastronomic innovation with cocoa and chocolate in the world.
- New dishes.
- Innovative chef with recognition.
- Innovative gastronomy schools.

TURISM

- Main tourist
 destination for cocoa
 and chocolate in the
 world.
- Visits and experiences in the field and farms that relate to the five senses on the Route from Cocoa to Chocolate.

ACCIONES Y GESTION DEL CONOCIMIENTO



32 Speakers



22 Demo Conferences



29
Tastings and
Workshops



15 Specialized conferences



49 Certificated Tasters









ACADEMIC ALLIANCES





























TABASCO MEMORABLE



CHOCOLATE PROMISES



Categories

- hot drink
- Cold drink
- Chocolate
- Truffle

- Flat Bar
- Flavored Bar
- Sculpture

Universities

- **ECI Toluca**
- B Cacao
- Anáhuac Cancún
- UVM Villahermosa
- ISIMA Aguascalientes UT Cancún
- **IEU Tabasco**

- Tec Comalcalco
- ISIMA Villahermosa
- **UT Tabasco**
- UVG





SABOR A TABASCO







28
TRADICIONAL
COOKS

Tabasco Chiapas Oaxaca

Sinaloa Guerrero Puebla Yucatán Quintana Roo Guatemala





TABASCO MEMORABLE



DIGITAL MEDIA



15,625 Users reached



665 Usuarios en Otros Países



51,031 Site visits



3.5 Millions
Of Users reached
in SM





9 comments 4 shares

D 57



BANK OF CACAO

Objective:

Provide a space dedicated to the exhibition, collection and tasting of cocoa seeds from all regions of Tabasco, with the aim of highlighting the production and transformation of this ancestral fruit.





440 Kg
From
samples of
protected
cocoa



185 Kg
Of cocoa
received in
barter



Certified samples kept in Vaults



Más de 30
Cacao tastings and educational demonstrations







KAKAWA EXPERIENCE

















RESULTS



SURVEY OF STAKE

52.3%Visited the festival for the first time

40% Are families

46.7%
Want to live a gastronomic experience

40.5%
Attend by recommendation

3 hours average Attending the festival

98% Would recomend the festival





ORIGEN QUE TRASCIENDE

festivaldelchocolate.mx

