



## PROGRAMME OF SIDE EVENTS

TIME	EVENT	VENUE
<b>SATURDAY 2 MARCH / WORKING HOURS 10:00-20:00</b>		
10.00 – 11.00	<b>HELLENIC ARTISAN BUTCHERS</b> Artisan butchers will prepare products in front of an audience	Pavilion 13
10:00 - 18:00	<b>The DEPARTMENT OF BUSINESS ADMINISTRATION of ATEI of THESSALONIKI</b> in cooperation with <b>TIF-HELEXPO</b> , present, <b>the 1<sup>st</sup> University-Business Conference (UBC).</b> <b>‘Food and Drink’</b>	‘N. Germanos’ Congress Centre
10:30 - 13:00	<b>The DEPARTMENT OF CHEMISTRY, LABORATORY OF CHEMISTRY &amp; FOOD TECHNOLOGY</b> in cooperation with the <b>REGIONAL DEPARTMENT OF C. &amp; W. MACEDONIA</b> and the <b>ASSOCIATION OF CHEMISTS OF N. GREECE</b> , present the Scientific Colloquium on <b>‘Olive Trees, evergreen and perennial’</b>	‘Emilios Riadis’ Hall
13:00 - 14:00	<b>HELLENIC ARTISAN BUTCHERS</b> Bone-sculpting and meat-sculpting by specialised team members.	<b>Pavilion 13</b>
14:00 – 16:00	<b>INTERNATIONAL OBSERVATORY OF OXIDATIVE STRESS</b> Colloquium: <b>‘On health and agricultural products’</b>	‘Emilios Riadis’ Hall
16:00 - 18:00	<b>HELLENIC ARTISAN BUTCHERS</b> Artisan butchers will prepare products in front an audience	Pavilion 13
19:30	<b>Opening of DETROP and OENOS 2019 Fairs</b>	
<b>SUNDAY 3 MARCH / WORKING HOURS 10:00-20:00</b>		
10:00-12:00	<b>HELLENIC ARTISAN BUTCHERS</b> Artisan butchers prepare their products and present carving methods and shop window set up.	Pavilion 13
10:00 - 18:00	<b>The DEPARTMENT OF BUSINESS ADMINISTRATION of ATEI of THESSALONIKI</b> in cooperation with <b>TIF-HELEXPO</b> , present, <b>the 1<sup>st</sup> University-Business Conference (UBC).</b> <b>‘Food and Drink’</b>	‘N. Germanos’ Congress Centre
11:00 – 13:00	<b>SELETROPE (Association of Overseas Greek Food &amp; Wine Importers)</b> Colloquium on: <b>‘Developing export businesses through the support of Greek product importers and financing tools’</b>	‘Emilios Riadis’ Hall
13:00 - 14:00	<b>HELLENIC ARTISAN BUTCHERS</b> Dry Age presentation by specialised and award-winning team members.	Pavilion 13
15:00-17:00	Meat artisans will prepare products in front of an audience.	
17:30	Official meeting of the members and New Year Cake cutting.	
<b>MONDAY 4 MARCH / WORKING HOURS 10:00-18:00</b>		



# Detrop



# Oenos

# 2-4/3 2019



28η ΔΙΕΘΝΗΣ ΕΚΘΕΣΗ  
ΤΡΟΦΙΜΩΝ, ΠΟΤΩΝ, ΜΗΧΑΝΗΜΑΤΩΝ,  
ΕΞΟΠΛΙΣΜΟΥ & ΣΥΣΚΕΥΑΣΙΑΣ

7η ΔΙΕΘΝΗΣ ΕΚΘΕΣΗ ΟΙΝΟΥ

ΔΙΕΘΝΕΣ ΕΚΘΕΣΙΑΚΟ & ΣΥΝΕΔΡΙΑΚΟ ΚΕΝΤΡΟ ΘΕΣΣΑΛΟΝΙΚΗΣ

## OTHER EVENTS

### Tastes Discovery Zone

Curated by: Chefs Stories

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Our three theme areas & events help us discover and reveal all the new trends in gastronomy through the unique products of the **Detrop - Oenos 2019** exhibitors.

Join us on a journey through the gastronomy trends that are highlighted by exceptional Greek products in a unique way:

- Greek regionality, emphasis on different regions and their local cuisine.
- Greek pairing, Greek beer and Greek street food.
- Greek superfoods, we find them everywhere and present them in snack and modern mocktail form.
- Innovative uses and creative applications.
- 'Free from' ingredients, products, and ideas.

**Tastes' Discovery Area, Pavilion 13**

**Tastes' Discovery Workshop, Pavilion 14**

**Wine Pairing Discovery Zone, 'Ioanis Vellidis' Congress Centre**

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## 11<sup>th</sup> INTERNATIONAL CULINARY COMPETITION OF S. EUROPE

### Pavilion 16

1 – 04 March 2019

Organiser: **CHEFS' CLUB OF NORTHERN GREECE**

Events recorded until Saturday, 2 March 2019 by the Directorate for Congresses & Events of TIF-HELEXPO S.A. Tel. No: 2310 291.572, 2310 291.213