

## [Madrid at the 36th Salon de Gourmets, a truly global gastronomic event](#)

What is M Producto Certificado? What are the quality food and beverages produced in the Community of Madrid? All the answers are in the 36th Salon Gourmets to be held from 17 to 20 April at Ifema Madrid.

Madrid, **Guest Community** of the [36th edition of Salon Gourmets](#), will display all its quality wine and agricultural production under the label M Certified Product, the one we should look for when we want the best products, whose production is based on tradition and is respectful with the environment.

**Isabel Díaz Ayuso**, President of the [Community of Madrid](#), will attend the inauguration of the world's most extensive International Fine Food and Beverages Fair on Monday 17 in order to support the wide variety of products that the region will present on an exclusive stage during the four days of the event. Tastings, talks and show cookings by experts and renowned chefs to showcase Madrid's booming production (Hall 5 - Madrid Stage - 5G40).

Trade visitors will be able to taste dishes such as Tricolor quinoa with curry, coconut and matcha tea crunch or chickpea hummus with spirulina and moringa leaf with O.K. ECO products in the presentation of the **Organic Agriculture Committee of the Community of Madrid (CAEM)**, the body responsible for certifying the 12,066 hectares of land devoted to organic farming and a total of 279 organic farms in the region.

The **II Official Championship of Tapas and Pinchos of the Community of Madrid** organized by Hostelería de Madrid, will also be held at the same stage. In addition, during the four days of the event, professional visitors will have the opportunity to taste the new flavors of honey pearls of **Madrid Miel**, **Lácteos del Jarama-Albe** will make live mozzarella in an artisanal way, **Chocolates Maykhel** will conduct an interactive tasting of cocoa in its various stages —beans, nibs, butter, paste, powder and tablet—, the Mini bocafín of bull meat, cocoa nibs and **EVOO Alma de Laguna Ecológico**, or the liquid

Buñuelo de callos a la madrileña, crispy ear in pepitoria and pad thai of bull's tail meatball in tempura from **Rogusa**, will also be present, without forgetting the **Union of Agricultural Cooperatives of Madrid (UCAM)** that presents a show cooking with meat from **Ganademad**, harmonized with organic extra virgin olive oil from **Eco Reces and Castillo Salvánés** wine from **Recespaña** among the many of DO Wines of Madrid that will be present.

These are just some of the companies that exhibit their products in Hall 5 of the most extensive Salon Gourmets in history; more than 2,000 exhibitors, 55,000 products, 1,500 novelties and 5 halls –4, 5, 6, 7 and 8– in Ifema Madrid.

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