



PLANETGOUT

Event Awards

Professional BtoB Standards
Expert quality ISO
Cocoas & Chocolates

AUDIT Certification
From Haccp antiviral to ISO 9000

Sustainable, Organic,
no GMO, no Allergen...

Training by tasting,
Sensory&Taste
Cocoa & Chocolate Profile
14 countries Producer

Quality&Sensory technics,
Raw materials 200 products
for all food chefs
Bean to Bar production

True food,
Engineering
Consulting



Organiser & PR French ICAwards
2017-2018-2019-2020



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