

## Aerosols to further the art of cooking: come and taste

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**At a time when eating out is ever more prevalent – 1 meal out of 2 in the USA, 1 in 5 or 7 Europe – increasing numbers of catering professionals are using aerosols for sauces, mousses, spices and culinary decoration. Aerosols protect from light and oxydation, reduce the need for preservatives and lengthen shelf-life. Their embedded energy provides for delivery of the right dose. Among private individuals, they partake of new trends in eating: meals are more diverse but the preparation time must be short.**

The 6th edition of the Aerosol & Dispensing Forum congress/exhibition will be held in Paris, on Wednesday 8 and Thursday 9 February 2012 in Espace Champerret, Porte de Champerret (Paris). It will be an opportunity once again to indulge in the experience of « Paris Aerosol Restaurant » (see. Aerosol Forum 2010) in order to take stock of advances with Coltivia-Polenghi and its team of food professionals, led by Edoardo Ruga. Lunches will be an opportunity to discover their assortment of savoury and sweet aerosol products (vegetable mousses, seasonings, sorbet or mousse dessert, etc.)

From insights into the potential of aerosol technologies for the « Food Market » through to tasting, this second edition of the « Paris Aerosol Restaurant » will be a wonderful opportunity for exchanges among experts on both existing products and upcoming projects:

- Drinks : champagne mousse cocktail, pina-colada mousse, exotic punch, sangria mousse, etc.
- Starters and hors d'œuvres, oils, sauces and seasonings: vegetable cappuccino, smoked foie gras mousse, cucumber mousse, œuf mimosa, etc.
- Cooked dishes (meats, fish and vegetables) and their sauces: salmon tartar, shrimp verrine, pea Zéphir, potato mousseline, etc.
- Cheeses : Fontainebleau, ewe's cheese mousse, sparkling cider with camembert, etc.
- Desserts, side dishes and decorations, etc.: Mont-Blanc, chocolate whipped cream, red fruit mousse, fresh fruit gratin, mango espuma, pancakes with maple syrup, sweet concentrated milk Zéphir, etc.

Pierre-Dominique Cécillon, Académie Cinq Sens, Aerosol Forum 2010. At Aerosol & Dispensing Forum 2012, he will share again his know-how and experience with attendees.

Join the Packaging, R&D, Innovation and Marketing teams of the leading food groups like Danone, Nestlé, Unilever, Kraft Food, Fromageries Bel, Ducros, McCormick, Coltivia-Polenghi, etc. together with their aerosol and dispensing system suppliers next 8 and 9 February to share this gastronomic moment.

Their testimonials :

Alain Marroncles, Lindal: the « Paris Aerosol Restaurant illustrates the infinite possibilities of aerosols in preparing vegetable mousse, fruit mousse, mango mousse, etc, and shows how practical aerosols can be when preparing meals or appetizers ».

Thomas Kyricao, Danone: « Paris Aerosol Restaurant is an enriching experience worth repeating to bring down the barriers to aerosols in the food industry as it provides us with ideas for further work and studies ».

More info: [www.aerosol-forum.com](http://www.aerosol-forum.com)

<http://www.packagingeurope.com/Packaging-Europe-News/44259/Aerosols-to-further-the-art-of-cooking-come-and-taste.html>