



## + SIRHA GREEN 2022: TWO-DAY IMMERSION IN THE HEART OF RESPONSIBLE FOOD SERVICES AND PRODUCE

Local produce, whether organic or certified, traceability solutions and eco-designed equipment, anti-waste solutions, not to mention social and technological initiatives ... Come and discover all the latest sustainable innovations that are directly usable in the responsible hotel and catering trades at Sirha Green 2022, on 8 and 9 June 2022 at Eurexpo Lyon.

More than a trade fair, Sirha Green is above all a **space for reflection, a vector of change and questioning for a profession as a whole**: it addresses all players already committed to placing sustainable development (economic, social and environmental) at the centre of their preoccupations or who are moving in that direction.

For this **third edition**, we're looking forward to seeing you in Eurexpo Lyon's Hall 7. There, visitors will be able to meet a **broad selection of committed manufacturers, distributors and installation specialists** (food produce, beverages, equipment, hygiene, packaging, furniture and tableware, technologies, training, start-ups...) to build their responsible offering, **thanks to seven visitor itineraries**:

- Waste reduction and combating food waste
- Alternatives to plastic
- Produce: local, free-from, certified
- Resource economics and eco-design
- Social and solidarity initiatives
- Hypermarkets and Supermarkets and Specialist Distribution
- Contract manufacturing

The **Sirha Green Awards** will reward the most remarkable sustainable initiatives among the show's exhibitor offering.

But if Sirha Green is an essential business crossroads, its calling is also to **inspire and encourage the sharing of best practices** to rethink the Food Service concepts and trades. That is the role of the **Sirha Green Forum**, a major space situated in the heart of the show, which hosts conferences and demonstrations on different themes that are central to the hotel and catering trades of tomorrow (such as the reduction of food waste, produce sourcing, locavorism as well as bio-sourced constructions).

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### SIRHA GREEN, THE GREEN THREAD UNIFYING THE SIRHA FOOD GALAXY

Besides being a biennial meeting place for the profession, Sirha Green is the Sirha Food ecosystem's unifying sustainable thread with articles, interviews and podcasts on responsible catering, that you can consult all year long at [www.sirhafood.com](http://www.sirhafood.com).

A unifying thread also present in the exhibitor offering and the programmes of all the Sirha Food events, Sirha Lyon and Sirha European trade fairs, at the Sirha Omnivore festival, not to mention the Bocus d'Or and Pastry World Cup competitions.