

*Coupe du Monde*  
*de la Pâtisserie*  
SIRHA SPIRIT  
**COPA MAYA 2018**  
MEXICO CITY, MEXICO

PRESS RELEASE  
APRIL, 11<sup>th</sup> 2018

**Copa Maya 2018:  
Chile crowned best Latin American Pastry nation!**



**After an intense day of competition, Chile composed with the team of Hans Alexis Ovando David and Gustavo Saéz won the Copa Maya 2018, the last step before going to the Coupe du Monde de la Pâtisserie Finale on 28<sup>th</sup> of January 2018, in Lyon, France.**

A unique competition which requires deep concentration, strong commitment, extreme rigour and precision, the Copa Maya 2018, Latin American selection for the most prestigious pastry contest in the world, has just rewarded **Chile** as best Latin American pastry nation.

**Hans Alexis Ovando David** from Hans Ovando S.A., Barcelona and **Gustavo Saéz**, The Restaurant 99, Santiago, received the coveted trophy from the hands of Gabriel Paillason, creator of the contest, on the April 11<sup>th</sup> in Mexico City. After 6 hours of strenuous battle, these young chefs have presented stunning creations to the jury and Luis Robledo, its Honorary President.

Thanks to their passion and originality, Hans Alexis Ovando David and Gustavo Saéz have propelled Chile onto the international pastry stage and have won their ticket to go to the Finale held in January in Lyon during the Sirha trade show.

### Three others countries join the race to Lyon

Ariel Gravano and Jorge Luis García have also achieved an outstanding performance and bring Argentina on the second place of the podium.

México finishes in 3<sup>rd</sup> place thanks to the creativity and technical skills of Francisco Vázquez and Victor Riviera.

Colombia have won the “Sugar Prize” and Ecuador the “Chocolate Prize”.

Thanks to their performance during the contest, Leticia Cruz and Marcone Calazans from Brazil have obtained a “Wild Card” awarded by Gabriel Paillason, and will join the adventure to Lyon.

These 4 Latin American countries join the Top 5 Nations already qualified on the road to Lyon (France) for the Coupe du Monde de la Pâtisserie Finale: Italy, Japan, South Korea, United Kingdom, and USA.

### 30 years of Coupe du Monde de la Pâtisserie

On the occasion of the Finale of the contest the 28<sup>th</sup> January 2019, the Coupe du Monde de la Pâtisserie will celebrate its 30<sup>th</sup> anniversary. Created in 1989 by Gabriel Paillason, the Coupe du Monde de la Pâtisserie showcases excellence and creativity of the Pastry Art and highlights the latest trends and techniques of the pastry world. The contest requires extreme coordination as it is a team exercise between pastry artists who work on different material: the chocolate specialist and the sugar specialist.

The team work will be even more difficult for the final step as the teams will include a third player, the ice specialist, who will have to create ice desserts and artistic pieces in harmony with the art work of his chocolate and sugar counterparts.

For the contestants, the human adventure continues, as they all join the exceptional and international family of the Coupe du Monde de la Pâtisserie.



Chile – Ice dessert



Chile – Dessert on plate

### **Coupe du Monde de Pâtisserie**

The “grande finale” of the Coupe du Monde de la Pâtisserie is held every two years in Lyon (France), and runs parallel to Sirha Lyon, the International Hotel Catering & Food Trade Exhibition. This prestigious contest has become the main pastry event worldwide. It confronts teams from all around the world composed of a chocolate expert, a pastry chef, and an ice specialist. They realize before the eyes of a jury and passionate supporters, a creative performance combining taste and artistic talent. The next Coupe du Monde de la Pâtisserie Finale will take place on 27th and 28th January 2019 and will celebrate its 30th anniversary on this occasion.

All the news related to Coupe du Monde de la Pâtisserie on:  
<http://pressroom.sirhanetwork.com/coupe-du-monde-de-patisserie-en/>

### **Contact**

<http://www.bocusedor.com/>



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