



THE FOOD CAPITALS

by **Délice Network**

The City Network on Food & Gastronomy

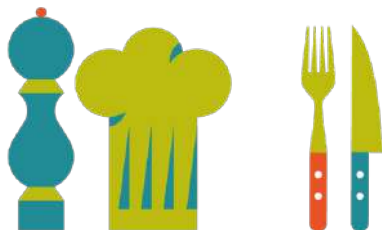


Activity Report

2025

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Editorial



Felipe Garcia
*President,
 The Food Capitals
 by Délice Network*
*President & CEO,
 Visit Tucson,
 Arizona (USA)*

From our President Cities Learning, Sharing, and Connecting Through Food

Food has always been a powerful expression of culture, identity, and community. Through The Food Capitals by Délice Network, our cities come together to explore how gastronomy can also serve as a strategic tool for urban development, sustainability, and international cooperation.

In 2025, our network continued to grow stronger around the principles that guide our work: **Learn, Share, and Connect**. Throughout the year, cities exchanged experiences and knowledge on food policies, tourism strategies, and culinary innovation, demonstrating the value of learning from one another's successes and challenges. Our gatherings, both online and in person, provided opportunities to **share** best practices and **learn** about new initiatives. Just as importantly, the network continued to **connect** cities, chefs, institutions, and communities across continents, creating meaningful collaborations rooted in our shared passion for food.

The Annual General Meeting in Lyon illustrated the strength of this collective approach. By bringing together city leaders, practitioners, and partners to discuss the future of food policies, it reaffirmed the important role cities play in shaping sustainable and inclusive food futures.

On behalf of the Executive Committee, I would like to thank all our member cities and partners for their continued engagement and dedication. Together, we are building a vibrant global community where cities learn from each other, celebrate their culinary heritage, and work collectively to elevate the role of gastronomy in shaping the cities of tomorrow.



Jessica Férey
*Executive Director,
 The Food Capitals
 by Délice Network*

From our Executive Director A Year of Momentum

2025 has been an exciting year for The Food Capitals, and a particularly meaningful one for me as I complete my first full year as Executive Director. It has been a privilege to meet so many of our member cities, discover their remarkable food stories, and witness the generosity with which ideas and experiences are shared across our network.

This year confirmed the strong momentum of The Food Capitals. From our inspiring Annual General Meeting in Lyon to new collaborations, exchanges between cities, and the launch of our podcast Cities at the Table, our community continues to grow as a space where cities learn from one another and celebrate the role of gastronomy in shaping vibrant and sustainable urban life. We were also delighted to welcome new member cities to the network, further enriching our global community and the diversity of perspectives around the table.

As we look ahead, the energy is building toward the Food Capitals Summit 2026 in Castelldefels, which promises to be an exciting next chapter for our network. I am deeply grateful to our member cities, our Executive Committee, and our partners for their trust and enthusiasm, and I look forward to continuing this journey together.

Our Food Capitals



26 City Members

- Barcelona**, Spain
- Brussels**, Belgium
- Busan**, Korea
- Cali**, Colombia
- Castelldefels**, Spain*
- Chicago**, USA
- Gaziantep**, Turkey
- Gothenburg**, Sweden
- Guangzhou**, China

- Hatay**, Turkey*
- Helsinki**, Finland
- Izmir**, Turkey

- Lausanne**, Switzerland
- Lisbon**, Portugal
- Lyon**, France
- Madrid**, Spain
- Malmö**, Sweden
- Montreal**, Canada
- Pittsburgh, PA**, USA*

- Puebla**, Mexico
- San Antonio**, USA
- Stavanger**, Norway
- Tartu**, Estonia
- Turin**, Italy
- Tucson**, USA
- Wrocław**, Poland

*New member
 → Find out more about our member cities



Welcoming New Members to The Food Capitals



© Ajuntament de Castelldefels

Castelldefels, Spain

Castelldefels is the gastronomic capital of Baix Llobregat, near Barcelona. Nestled between mountains, plains, and the Mediterranean Sea, the city has developed its own gastronomic identity, reflecting its geography and the history of its inhabitants. The most telling example is Arroz de Castelldefels, the city's signature dish, developed with chefs and historians focusing on traditional preparation methods, local ingredients, and their representativeness of the region's diversity. It showcases Castelldefels' identity between sea and mountains and highlights its commitment to quality, sustainability, and culinary heritage.

From traditional Catalan recipes to innovative cuisine, and from beachside chiringuitos to fancy dining spots, Castelldefels delights food lovers with authentic flavours, a focus on sustainability, and an unforgettable taste of the Mediterranean.

→ [More info](#)



© Hatay Metropolitan Municipality

Hatay, Turkey

Hatay is one of the ancient lands where humanity first adopted a settled life and began agriculture. Hosting 13 of the 23 known civilizations and located at the crossroads of the Silk and Spice Roads, the city has long been a meeting point of cultures, religions, and peoples throughout history. With its rich nature, four-season climate, and fertile lands, Hatay's cuisine offers a remarkable diversity of more than 600 dishes, 300 mezes, and hundreds of desserts and jams. Local flavors such as zahter (thyme), pomegranate molasses, Karakılık wheat, sürk cheese, and künefe bring together the fresh and healthy elements of Mediterranean cuisine with the rich and spicy traditions of the Middle East.

→ [More info](#)



© Pittsburgh Downtown Partnership

Pittsburgh, Pennsylvania USA

Pittsburgh's award-winning, diverse food and beverage scene is a huge draw for visitors year-after-year. As a city built on innovation, its storied history can be found throughout the city's gastronomic scene thanks to Pittsburgh's chef-driven fare. In fact, the city is home to hundreds of locally-owned restaurants across more than 90 neighbourhoods. Additionally, Pittsburgh is home to more than a dozen James Beard Award semifinalists, serving up inspiring creations—from Central and Eastern European staples with a vegan twist, to Nordic-inspired small plates, to traditional Asian cuisines. Pittsburgh also boasts numerous food festivals throughout the year.

→ [More info](#)

Events: Network Members Get Together to Learn, Share and Connect

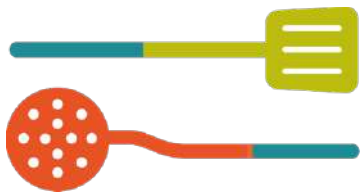
June → Lyon, France

Annual General Meeting

Food Policies for the Future: Ensuring Justice, Sustainability, and Culinary Heritage

Co-hosted by the **City of Lyon**, in conjunction with the city's "Food Week" (Semaine de l'Alimentation) and the **SchoolFood4Change** (SF4C) General Assembly, the 2025 Annual General Meeting focused on the theme Food Policies for the Future: Ensuring Justice, Sustainability, and Culinary Heritage.

The event gathered over 110 delegates from The Food Capitals network and the SF4C project consortium, representing nearly 40 cities from around the world.



© Julie Van Ossele

General Assembly

Member cities gathered at Hotel71 for the General Assembly, where the newly elected Executive Committee and HQ presented about past and future activities, reviewed the network's financial reports and welcomed new members.

A new symbolic tradition, the "Passing of the Spoon", was launched to mark the transition between host cities. Castelldefels was officially announced as host for the AGM 2026.

To wrap up the General Assembly, members participated in small rotating breakout sessions for group discussions about the future of the network.



© Julie Van Ossele



Annual General Meeting in pictures !





International Roundtable Discussion: Food Policies for the Future of Cities

City leaders Gautier Chapuis (Lyon), Kate MacKenzie (New York), Jakub Mazur (Wroclaw), Guillermo Massana Romero (Castelldefels), and Joan Quiles i Izquierdo (Valencia Region), explored how cities are leveraging food as a powerful tool for ecological, social, and cultural transformation. Speakers showcased bold strategies addressing sustainability, food security, and social justice – highlighting the growing role of cities in reshaping urban food systems from the ground up.

Dinner and International Chef Pairing at La Meunière

Chef Olivier Canal welcomed delegates to enjoy dinner in his restaurant La Meunière, an official “Bouchon Lyonnais” since 1921. A special chef collaboration took place with Manuel Ángel Ortíz Chumillas, chef and owner of Andalucia in Castelldefels, Spain, and President of the local restaurant and hospitality association. Together, they collaborated to prepare an innovative gazpacho merging Lyon and Castelldefels cultures and tastes.

Gastronomy 2.0: Reinventing Traditions and Upholding Gastronomy as Cultural Identity

This session explored gastronomy as both cultural identity and a lever for responsible tourism. Representatives from Helsinki (Peggy Bauer), Lisbon (Alberto Laplaine Guimarães), Tucson (Felipe Garcia), and Lyon (Mathilde Carpentier) examined

how cities are embedding sustainability into culinary traditions from plant-based innovation and green restaurant certifications to storytelling that balances authenticity with global appeal.

Then, a dedicated “Fishbowl” session on food festivals led to the launch of the **Food Festival** Think Table, a new working group fostering collaboration and shared solutions around festival sustainability, funding models, and community impact.

The Feast, The Flop, The Fix

In dynamic peer-learning sessions, member cities shared best practices and lessons learned from projects and initiatives promoting local food ecosystems, food tourism strategies, culinary education centers, sustainable PR campaigns, and city-wide food strategies. These exchanges reinforced the network’s collaborative spirit and cross-collaborative approach.



Lyon's International Call to Action

A defining moment of the AGM was the presentation and signing of **Lyon's International Call to Action for a Healthy and Sustainable Food Future**, led by Mayor Grégory Doucet and Deputy Mayor Gautier Chapuis and developed with The Food Capitals and ICLEI. Over 20 cities signed the Call, affirming their commitment to food as a common good and strategic lever for systemic change.

→ [Read the full Declaration here](#)

The event concluded with inspiring testimonies from visionary food leaders: From Lyon, Diane Dupré La Tour, Founder of Les Petites Cantines and Tabata Mey, Michelin Star Chef and Owner of Brasserie Roseaux and Ombellule; Anna Scavuzzo,

Deputy Mayor of Milan; Laura Styyra, Restaurant Owner of Kuurna and Vegetable Market in Helsinki; as the "Mères Lyonnaises" of tomorrow, each of these women's speeches emphasised the courage and innovation needed to create a nourishing food future for all.



Experiencing Lyon's Food Ecosystem

Delegates visited a range of inspiring food-related sites that reflect Lyon's commitment to sustainable development, social inclusion, and culinary heritage. These immersive visits to La Halle Agricole and the Voisin Chocolate Factory offered firsthand insights into local projects shaping the future of food in the city.

→ [Read the full event report](#)

→ [Watch the recap video](#)



© City of Lausanne

June → Lausanne, Switzerland Study Tour

Where Food, Wine & Culture Await!

From June 7-8, 2025, the Network members continued their gastronomic experience right after the AGM, visiting Lausanne, Switzerland, to explore its vibrant Miam Festival and be inspired by the way Lausanne uses it to develop its gastronomic influence. Then, members were invited to discover the renowned "Open Cellars" wine tours. The tour showcased how Lausanne was implementing exciting projects to highlight its gastronomic assets.

→ [More info](#)

Online Gatherings: #Digital Food Talks

Beyond in-person gatherings, our Network stays connected through recurring online Digital Food Talks.



→ February 2025 Meet Pittsburgh!

To launch the year's #DigitalFoodTalks series, members connected to celebrate the arrival of Pittsburgh, USA, into the network, represented by VisitPittsburgh.

→ April 2025 Building Lyon's international Call to Action

This meeting in April was a chance for members to hear more about Lyon's Call to Action and share feedback before the main presentation at the AGM.



→ June 2025

The Mixing Bowl

This special Mixing Bowl session reflected on key takeaways from the AGM around food policy, urban sustainability, and international collaboration. The session offered an open space for cities to share reactions, identify common priorities, and explore concrete next steps for strengthening cooperation across the Food Capitals network.

→ September 2025

Food Festivals Think Table

During the inaugural session of the Food Festival Think table working group, member cities gathered to exchange insights on the evolving landscape of food festivals. Discussions focused on the key challenges cities face, including how to remain relevant in an increasingly saturated festival market, the development of resilient economic models, sustainability considerations, and opportunities for collaboration within the network.

→ October 2025

Special Guest: Sustain - The Australian Food Network

We welcomed Kelly Donati, Vice-Chancellor's Research Fellow at RMIT University and co-founder and chairperson of Sustain: The Australian Food Network, along with Nick Rose, Executive Director, to hear more about their work transforming the Australian food system to support human and ecological communities.



→ November 2025 Wroclaw City Farm

The city of Wroclaw presented a comprehensive overview of the Wroclaw City Farm, highlighting its municipal origins, multi-sector collaboration, and its role in sustainable food production and social inclusion. Cities exchanged on challenges of implementing such projects in their own cities.

→ December 2025 Drop-in Open House

For the last online meet-up of the year, members got together to share about latest projects and initiatives while beginning discussions about the 2026 Food Capitals programming.

→ Members can access select #DigitalFoodTalks replays by contacting the network HQ: contact@thefoodcapitals.com

Collaborations, Exchanges and Meet-Ups



FITUR 2025: members meet at the Colombia stand

At the major international tourism fair, FITUR, representatives from four Food Capitals member cities – Barcelona (Spain), Cali (Colombia), Madrid (Spain), Puebla (Mexico) – came together for an informal meetup, hosted by the Colombia stand, to exchange ideas and explore ways to collaborate further.

The Food Capitals visit Gastronomy and Tourism Master's Class at University of Angers

Jessica Férey and Camille Chaumeron-Jourdan from The Food Capitals team were invited to share about the network's vision and mission in a Gastronomy and Wine Tourism class led by Professor Olivier Etcheverria at University of Angers. It was also the occasion to get to know the City of Angers through the Food'Angers Festival.



Lyon organises 4th edition of En Terroirs Connus

The Food Capitals attended En Terroirs Connus, a networking event organised by the City of Lyon that connects local producers, restaurant professionals, and food retailers. Inspired by Brussels' Good Food Speed Dating initiative, itself born from discussions within the network, the event illustrates how ideas shared between Food Capitals cities can evolve into concrete initiatives that strengthen local food ecosystems and farm-to-table collaborations.

→ [More info](#)



The Food Capitals and IGCAT Partnership

The Food Capitals and the International Institute of Gastronomy, Culture, Arts, and Tourism (IGCAT) launched a new partnership in April 2025 to strengthen their capacity to promote and collaborate with cities and regions keen to showcase their gastronomy around the values of tourism, environment, cohesion, and inclusion.

→ [More info](#)





HQ gets to know Barcelona

During a quick trip to Barcelona on our way to Castelldefels, HQ met up with representatives of our city member Barcelona to discuss the city's gastronomy strategy, visions for the future, and leaf through the 2024 edition of the "Barcelona Restaurant Guide".

San Antonio at the Lyon Street Food Festival

San Antonio and The Food Capitals HQ visited the Lyon Street Food Festival, as an opportunity to observe, learn, and draw inspiration from one of Europe's leading street food festivals. This immersion allowed San Antonio to exchange with local organizers, and chefs.

The Food Capitals at INNTO France General Assembly

Camille Chaumeron-Jourdan, Project Developer, represented the Network during the 1st General Assembly of INNTO France - Instituts Nationaux de Tourisme France, the French network of National Tourism Institutes. Camille presented about The Food Capitals as well as the European project "Creative Feast: Taste the Culture of Europe", which was imagined together with INNTO and three food festivals from member cities: Lyon Street Food Festival, France; Gladmat in Norway, and Food Fest Gothenburg in Sweden.

Pueblos del Maiz in Tucson and San Antonio

Born from a collaboration between common cities within The Food Capitals and the UNESCO Creative Cities of Gastronomy, Pueblos del Maíz celebrates corn (maíz) as a shared heritage ingredient that connects cultures through food. The project has since grown to include San Antonio, Texas, and Bergamo. In September and October 2025, the festival took place in The Food Capitals cities of Tucson and San Antonio, this time involving guest chefs from Bergamo and Castelldefels, Spain.

→ [More info](#)





The Food Capitals at the World Gastronomy Summit

Organised by IGCAT, The Food Capitals participated in the World Gastronomy Summit 2025 in Catalonia, World Region of Gastronomy 2025. Jessica Férey, Executive Director of The Food Capitals, contributed to the discussions on “Urban Challenges on the Route to Sustainable, Creative and Authentic Gastronomy”. The network also proudly supported the World Gastronomy Summit Declaration on Food at the Heart of Cultural Policy and Community Well-being.

→ [More info](#)

Castelldefels visits Busan and Wrocław

The Mayor and Deputy Mayor of Castelldefels were welcomed by Busan Metropolitan Government to experience Busan's incredible culinary scene and to discuss potential collaborations and strengthen cooperation within the network.

The Castelldefels team then visited Wrocław, Poland, tasting local delicacies and exploring collaboration projects for the future.



Placemaking Week Europe

Helsinki, Turin, and Wrocław and HQ participated in Placemaking Week Europe in Reggio Emilia in September, taking part in the Meet Me at the Market session. This discussion focused on how cities use food markets as catalysts for social connection, creativity, and urban well-being, highlighting the role of food markets in placemaking strategies.

→ [More info](#)



Montreal at the Entretiens Jacques Cartier Tourisme

Montreal travelled to Lyon to co-organise and participate in the roundtable “Saveurs et Tourisme : un Dialogue Gourmand” during the Entretiens Jacques Cartier. Alongside French and international partners, Montreal shared its expertise on the links between gastronomy, tourism, and destination attractiveness. It was also an opportunity for Montreal and Lyon to meet to strengthen future collaborations.

→ [More info](#)



Castelldefels: Mostra de Cuina with a visit from San Antonio

Castelldefels celebrated its 34th annual Mostra de Cuina festival, showcasing Mediterranean flavours and the city's strong culinary identity. This year, the event also welcomed representatives from San Antonio, strengthening the growing collaboration between our Food Capitals.



Tucson Rolls into Chicago

In November, as part of a cultural and culinary exchange, Tucson and its chefs brought a food truck to Chicago to share the flavors and identity of Arizona's gastronomy. Beyond the tasting experience, the project fostered dialogue between cities and communities illustrating how food can travel to build connections

→ [More info](#)

Launching The Food Capitals Podcast: Cities at the Table



At the occasion of **World Food Day 2025**, The Food Capitals launched its network podcast, **Cities at the Table**, dedicated to exploring urban food systems across member cities. Each episode highlights how cities are addressing food-related challenges while reinventing gastronomy as a driver of sustainable urban development. From vibrant culinary scenes to innovative food policies, the podcast shares inspiring stories from global Food Capitals and the leaders shaping change on the ground.

Cities at the Table has become a new platform for sharing knowledge and promoting international dialogue within the network.

→ [Listen to all the episodes and subscribe via your favorite listening platform!](#)

Season 1

Episode 1

From Farm to Fridge: Wrocław's Bold Recipe for Sustainable Gastronomy



Discover Wrocław, a historic Polish city emerging as a top culinary destination. Recently featured in the Michelin Guide with 22 restaurants, it blends rich heritage with modern

gastronomy. Deputy Mayor Jakub Mazur shares insights on the city's food scene and its vision of sustainable future.

→ [Listen to the episode](#)

Episode 2

Roots, Rhythm & Recipes: Exploring Cali's Food Heritage



Explore the flavors of Cali, where multicultural traditions shape a vibrant culinary identity. Catalina Garcia, Executive Director of the Cali Valle Bureau, discusses

how the region celebrates its heritage while protecting its remarkable gastronomic diversity.

→ [Listen to the episode](#)

Episode 3

Layers of history, layers of taste: exploring Gaziantep



Travel to Gaziantep in southeastern Turkey, a city renowned for its deep-rooted gastronomic traditions. Ece Akdemir from the Gaziantep Metropolitan Municipality shares stories of the ingredients, culture, and people behind its celebrated cuisine.

→ [Listen to the episode](#)

International Funded Projects



SchoolFood4Change

→ 2022-2026

Across Europe, cities, schools, and organisations have been engaged in the EU-funded project *SchoolFood4Change* (SF4C), working to transform school food systems into drivers of health, sustainability, and social equity. Built on a triple approach – the Whole School Food Approach, planetary health diets and cooking, and sustainable public food procurement – the project has demonstrated how school meals can act as a powerful lever for systemic change.

Over its implementation, SF4C has mobilised more than 3 000 schools, reaching over 600 000 children across 12 European countries, and bringing together 43 partner organisations. In 2025, the project delivered several key outputs supporting this transformation. Among them, the *School Catering Handbook*, developed by the City of Lyon, provides practical guidance to ensure high-quality, sustainable school meals. The Food Capitals by Délice Network contributed directly to its international dissemination by producing the full English translation of the guide, making these resources accessible to a global audience.

In parallel, the project generated strong evidence on the impact of school food policies, notably through the assessment of the health impacts of school meals, demonstrating measurable benefits for children's nutrition and well-being. SF4C partner cities also contributed to international policy dialogue at the Milan Urban Food Policy Pact (MUFPP) Global Forum, where they shared concrete experiences on sustainable school food systems and strengthened collaboration with cities worldwide.

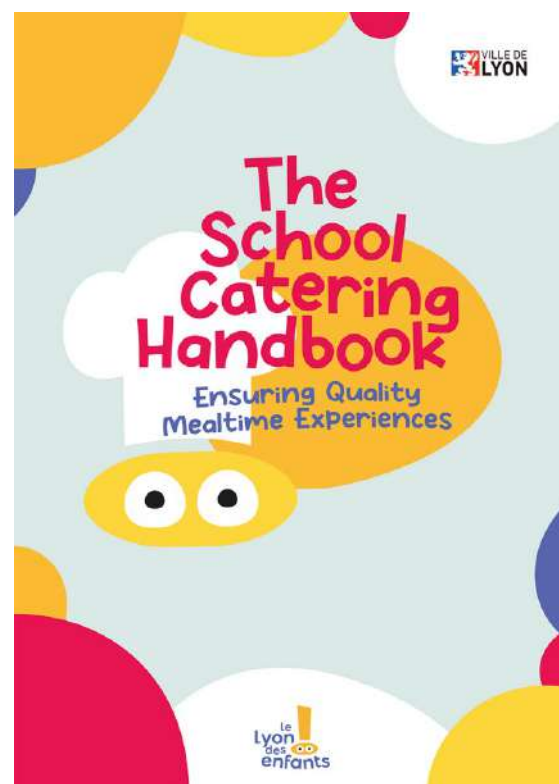
As an international city network, The Food Capitals played a key role in facilitating exchanges between cities, identifying and disseminating good practices, and supporting the visibility and replication of project outcomes. The City Cafés continued to serve as valuable peer-learning spaces, enabling cities to share experiences, challenges, and concrete solutions throughout the project.

A key moment of the year was the *SchoolFood4Change General Assembly*, hosted in Lyon from 3 to 6 June 2025, in conjunction with The Food Capitals Annual General Meeting. This joint event gathered over 110 delegates from nearly 40 cities worldwide, creating a unique platform bridging the European SF4C consortium and the global Food Capitals network. Under the theme "*Food Policies for the Future: Ensuring Justice, Sustainability, and Culinary Heritage*," the event fostered dialogue on sustainable procurement, food education, and equity, while showcasing Lyon's leadership in food policy.

Originally planned until 2025, the project has been extended by six months until June 2026, allowing

partners to consolidate results, strengthen policy uptake, and ensure long-term impact. As SF4C enters its final phase, The Food Capitals remains committed to building on its legacy, ensuring that the knowledge generated continues to inspire cities and contribute to more resilient, inclusive, and sustainable food systems across Europe and beyond.

→ [More info](#)



SF4C Key Results

- * 3 000+ schools engaged, 600 000 children reached across Europe
- * Evidence-based results on health and environmental benefits of improved school food
- * **Practical tools for cities:** School Catering Handbook (Lyon), Procurement Handbook, Whole School Food Approach guidelines
- * Strong city-to-city exchange and replication of solutions across European cities
- * A new online tool, the "**Green Spoon**", to measure the sustainability impact of school meals
- * International visibility: SF4C results shared at European and global level

→ [Explore all resources](#)



This project has received funding from the European Union's Horizon 2020 research and innovation programme under grant agreement No 101036763. This article does not reflect the opinion of the European Commission. The European Commission is also not responsible for any use that may be made of the information contained therein.

The Food Capitals Team and Governance

The Food Capitals HQ is managed by an Executive Director, supported by a Project Developer & Consultant.



Jessica Férey
Executive Director



Camille Chaumeron-Jourdan
Project Developer
& Consultant



The New Executive Committee

In June 2025, The Food Capitals members elected a new Executive Committee, composed of committed and active cities of the network, dedicated to advancing its core values. Felipe Garcia, CEO and President of VisitTucson, and Karin Tingstedt, Project Manager in the Hospitality Department of the City of Malmö, were re-elected as President and Vice President of the Network, respectively. Other members of the Executive Committee include:

Cali, Colombia
Lyon, France
Montreal, Canada

Stavanger, Norway
Wrocław, Poland
(newest ExCom member)



Working closely with Executive Director Jessica Férey, the ExCom will focus on strengthening city-to-city cooperation, supporting innovation in urban food systems, and advancing the role of food scenes and food culture in building more sustainable, inclusive communities.

What's on our Plate for 2026

→ 18-21 May 2026

The Food Capitals Summit in Castelldefels

The network's annual gathering is evolving into the first-ever Food Capitals Summit

Co-hosted by the city of Castelldefels, the Summit 2026 will focus on how gastronomy creates links from mountains to coast, from local farms to urban tables, from diverse social backgrounds to shared identities, and from public policy to private initiatives, drawing inspiration from Castelldefels' integrated approach to food, tourism, agriculture, and innovation.

→ [More info](#)



#Digital Food Talks become the Monthly Treat

At The Food Capitals, learning, sharing, and connecting are at the heart of everything we do. Over the years, our Digital Food Talks have become a key space for cities to exchange experiences, challenges, and best practices around food and gastronomy. In 2026, we are taking this format one step further. Our online meet-up is turning into the "Monthly Treat": a stronger, more visible, and more structured digital rendezvous designed to create even greater value for our member cities. Stay tuned for the 2026 agenda!

New Episodes of Cities at the Table

Hear from more representatives from cities around the world who are shaping the future of gastronomic tourism and discover their approaches to sustainable local development.

→ [Listen to the podcast](#)



More events and collaboration
opportunities coming soon!

Looking forward to 2026 for another year with
The Food Capitals by Délice Network!



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