

ANDALUSIA BRINGS ITS FINEST GOURMET HERITAGE TO SIAL PARIS 2026

Seville, Spain - Under the umbrella of **Andalucía TRADE**, a select group of Andalusian food and beverage companies will showcase their products at **SIAL Paris 2026**, one of the world's leading food innovation exhibitions. Their participation highlights Andalusia's commitment to **quality, authenticity, sustainability, and culinary excellence**.

Visitors will be able to meet Andalusian exhibitors across **Hall 2, Hall 5A and Hall 6**, discovering the richness and diversity of a region renowned for its outstanding gastronomic heritage. **The companies participating under the Andalucía TRADE banner** will present an exceptional selection of premium products, including **extra virgin olive oils, table olives, gourmet preserves, traditional confectionery, organic specialties, sauces, seasonings and innovative food solutions**, all inspired by centuries of expertise and craftsmanship.

Andalusia is one of Europe's **leading regions in terms of Protected Designations of Origin (PDOs) and Geographical Indications (GIs)**, reflecting the richness, authenticity and diversity of its agri-food heritage. Our producers successfully **combine tradition and innovation**, preserving recipes and production methods passed down through generations while embracing modern quality standards and evolving international consumer trends. This unique balance has positioned Andalusia as one of Europe's most respected food-producing regions.

Visitors to the Andalucía TRADE Pavilion will discover products distinguished by their exceptional taste, **traceability** and commitment to **sustainability**. Many exhibitors offer organic, PDO-certified and premium gourmet ranges designed for discerning consumers, specialty retailers, gourmet stores, delicatessens and the hospitality sector.

Andalusia: Where Tradition Meets Gourmet Excellence.