

Rosey's Mark Brings Bulgarian Rose Gastronomy to SIAL Paris 2026

A premium Bulgarian food brand presents its full rose-based range on the Bulgarian national stand, with an exclusive first look at its upcoming canned beverage line

Sofia, Bulgaria – 24.09.2026 – Rosey's Mark, a premium Bulgarian brand with 14 years of experience bringing the country's famous rose into food, will exhibit at SIAL Paris 2026 on Bulgaria's national stand. During the show that runs from 17 to 21 October at Paris Nord Villepinte, the company is looking for importers, distributors, fine-food retailers, and hospitality and foodservice partners.

From the Rose Valley to the modern table

Bulgaria's rose harvest lasts only three to four weeks a year, from mid-May to mid-June. That short season gives the ingredient its rarity, and Bulgarian terroir gives the Bulgarian oil-bearing rose its renown quality (stamped further by the PGI registration of Bulgarian rose oil).

Rosey's Mark builds on this heritage, turning organic Bulgarian rose blossom, rose petals, rose water and rose oil into 'hero' ingredients of refined food products for everyday use. The brand is about taste, well-being and daily routines, not only occasional gifts.

"Rose has long been valued as precious raw material from Bulgaria, but rarely seen on the contemporary table," says Rositsa Paunova-Dlagnekova, founder and managing partner at Rosey's Mark. "After 14 years working with Bulgarian rose in food, we want international buyers to taste it as a real culinary ingredient, elegant and versatile."

The Rosey's Mark range

Rose chocolates: four varieties (dark, milk, white and sugar-free) made with guaranteed-origin Belgian chocolate. They contain cocoa ingredients only, with no added fats or oils, and are flavoured with organic rose petals and organic Bulgarian rose oil. The chocolates recipe with rose oil has innovation status, with registration at the Bulgarian Patent Office.

Floral jams and preserves: fruit and floral spreads, including pure Rose, Rose & Raspberry, Rose & Strawberry, Rose & Cardamom, in the brand's signature botanical packaging.

Rose water for cooking: a culinary rose water for kitchens and for flavouring drinks.

Teas: loose flower-herb teas sourced from the Valley of Roses in Bulgaria, and teas in pyramid tea bags.

Rosey's Mark Horeca line: built on 14 years of experience with Bulgarian rose in food, this line offers HoReCa professionals 100% natural, high-quality culinary ingredients from the Bulgarian rose. It includes rose flour, rose buds, rose petals, and rose water for cooking and drinks flavouring.

EXCLUSIVELY AT SIAL 2026: Rosey's Mark will reveal prototypes of the first two products from its upcoming non-alcoholic canned beverage line. The concept is true botanicals craft drinks, where rose-inspired flavour combinations reflect daily wellness.

Meet Rosey's Mark at SIAL - Hall 4, HJ 034

Rosey's Mark will be at their booth >> 4 HJ 034 on the Bulgarian national stand.

Product tastings will be available throughout the show.

Buyers can book meetings in advance through the SIAL matchmaking platform:

<https://www.sialparis.com/en/exhibitors-2026/brand/Rosey-s-Mark-RIM-GROUP-CO-LTD>.

The company is open to distribution and export partnerships.

About Rosey's Mark

Rosey's Mark is a premium Bulgarian food brand that celebrates the country's rose heritage. With 14 years of experience with Bulgarian rose in food, it is inspired by the great French houses of provenance and tradition. It creates rose-based products for modern lifestyle, well-being and daily menu routines.

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High-resolution images:

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