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trust it to be good!

Where Chocolate Dreams Come to Life!

SALON DU CHOCOLAT
ET DE LA PÂTISSERIE INDIA

POST SHOW REPORT

16 - 17 January 2026
Jio World Convention Centre, Mumbai

www.salonduchocolatindia.com





EXECUTIVE

SUMMARY

The inaugural edition of **Salon du Chocolat - India** marked a defining milestone for India's premium chocolate and cocoa ecosystem. Over two days, the event successfully brought together international and Indian chocolate brands, artisan chocolatiers, chefs, cocoa-origin representatives, suppliers, and chocolate enthusiasts on a single, high-quality platform.

The show established Salon du Chocolat as a credible **B2B2C destination in India**, seamlessly blending business networking, knowledge exchange, live experiences, and consumer engagement. Strong participation from global partners, industry bodies, and leading chefs reinforced the long-term relevance, scalability, and growth potential of the platform.

KEY HIGHLIGHTS



Successful launch of India's first global-format chocolate exhibition



Strong participation from artisan, premium, and international brands



Excellent engagement across both B2B and consumer segments



Solid foundation established for future editions

OVERALL ASSESSMENT & STRATEGIC OUTCOME

The inaugural edition met its strategic objectives of brand establishment, industry engagement, and consumer outreach—positioning Salon du Chocolat – India as the definitive platform for chocolate excellence, innovation, and storytelling.

LEADERSHIP QUOTES



GERALD PALACIOS

CEO, Salon du Chocolat – Global

“India represents one of the most dynamic growth markets for premium chocolate globally. The launch of Salon du Chocolat – India reflects both the maturity of the market and the rising appreciation for craftsmanship, cocoa origins, and luxury chocolate experiences. We are proud to see India join the global Salon du Chocolat network and look forward to strengthening international collaboration in the years ahead.”



JASBIR BOLAR

Director, FourPlus Media

“India’s chocolate market is evolving rapidly, with increasing demand for premium and artisanal offerings. It is encouraging to see home-grown brands gaining recognition for quality and innovation. Through Salon du Chocolat – India, our objective is to strengthen their domestic presence while creating pathways for Indian chocolate brands to expand confidently into global markets.”



SATISH MENON

Project Head, Salon du Chocolat – India

“Our vision was to create a dedicated platform that elevates premium chocolate at both an industry and consumer level. The inaugural edition has demonstrated strong demand for a curated, global-format event focused exclusively on luxury chocolate. Salon du Chocolat – India is designed to support brands, chefs, start-ups, and enthusiasts while building a long-term ecosystem for growth.”

EVENT

OBJECTIVES & POSITIONING

Salon du Chocolat – India, is positioned as a **dedicated platform to promote the luxury and premium chocolate segment at a consumer level**, while simultaneously supporting industry growth. For the first time in India, the event provides a focused, global-format platform exclusively for premium chocolates—creating awareness, appreciation, and aspiration among Indian consumers, while enabling brands to showcase craftsmanship, quality, and storytelling aligned with international standards.





EVENT

SNAPSHOT



Total Event Days

2



Total Exhibition Area (sqm)

4,500



Total Exhibitors

47

Total Brands Represented

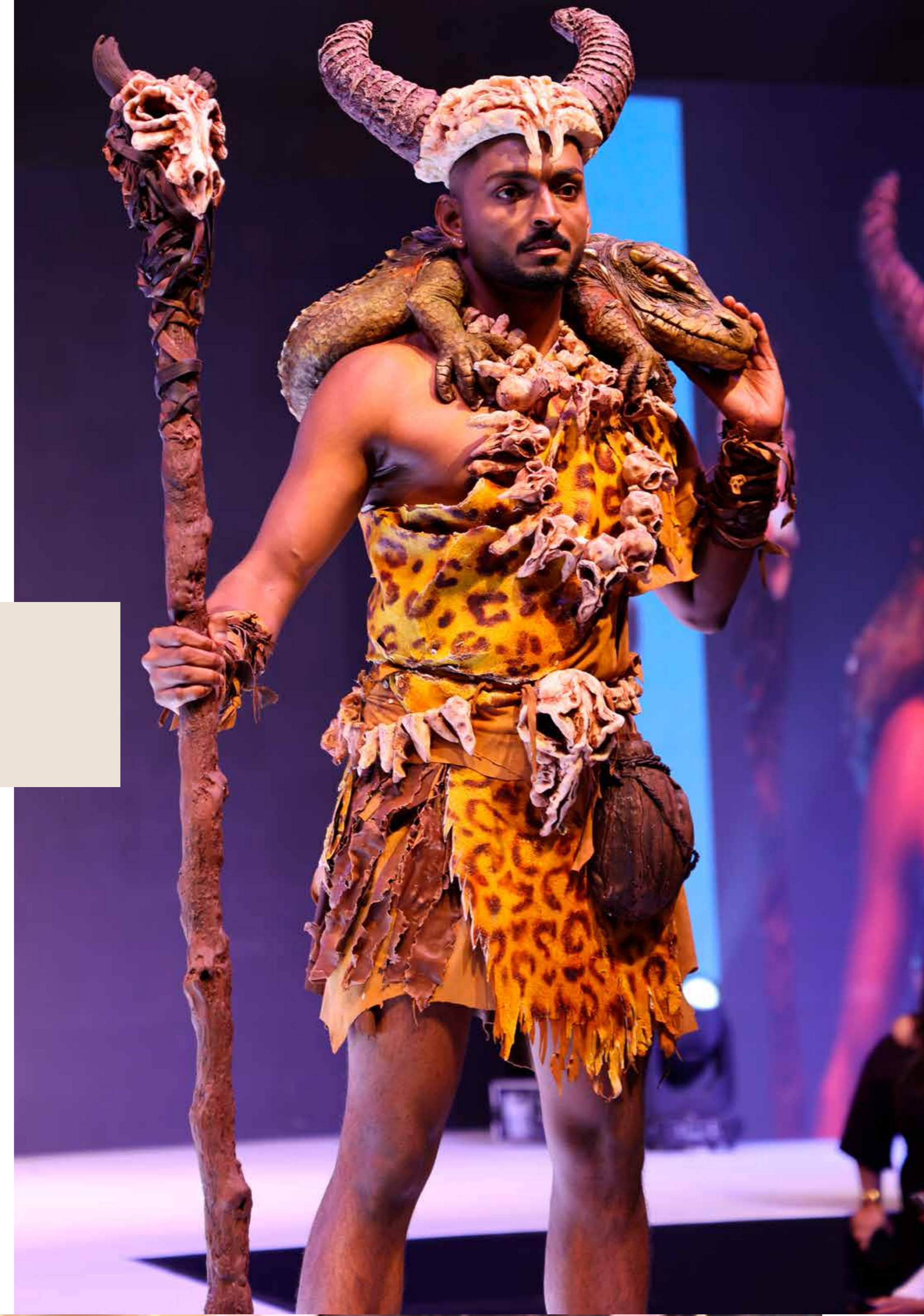
80





Live Experiences

CHOCOLATE FASHION SHOW,
MASTERCLASSES, TASTINGS



Features

CONFERENCE & TALKS, KIDS
ZONE, LIVE CARICATURE, GAMING
ZONE, CHOCOLATE SCULPTURES
& ART DEMONSTRATIONS



VISITOR

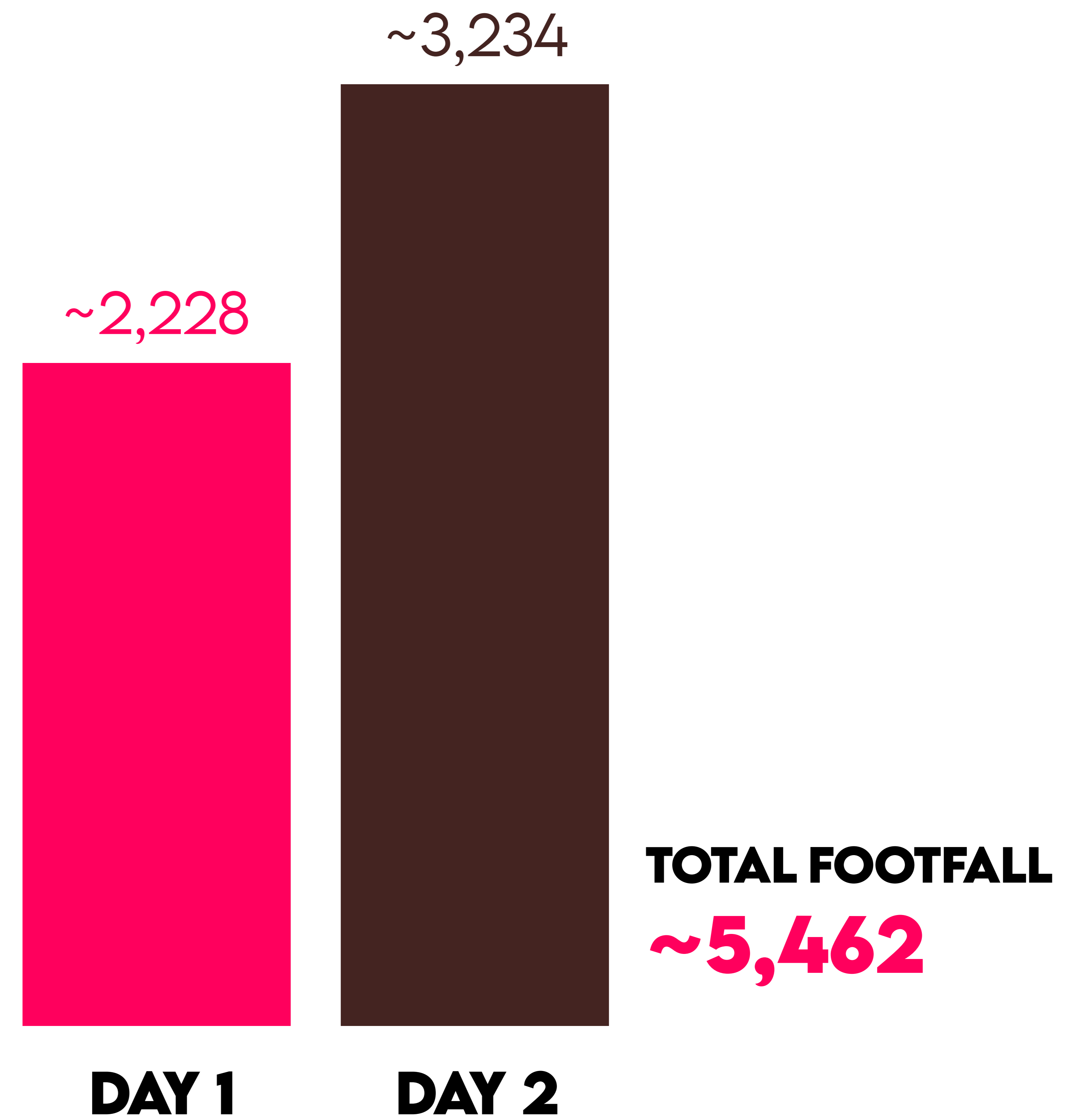
ANALYSIS

VISITOR NUMBERS



REPORTED FOOTFALL

TO REFLECT MULTIPLE ENTRIES, SESSION MOVEMENT,
AND DWELL TIME ACROSS ZONES





VISITOR

PROFILE



60%
CONSUMERS

40%
TRADE VISITORS

45%
CONSUMERS CHOCOLATE
ENTHUSIASTS

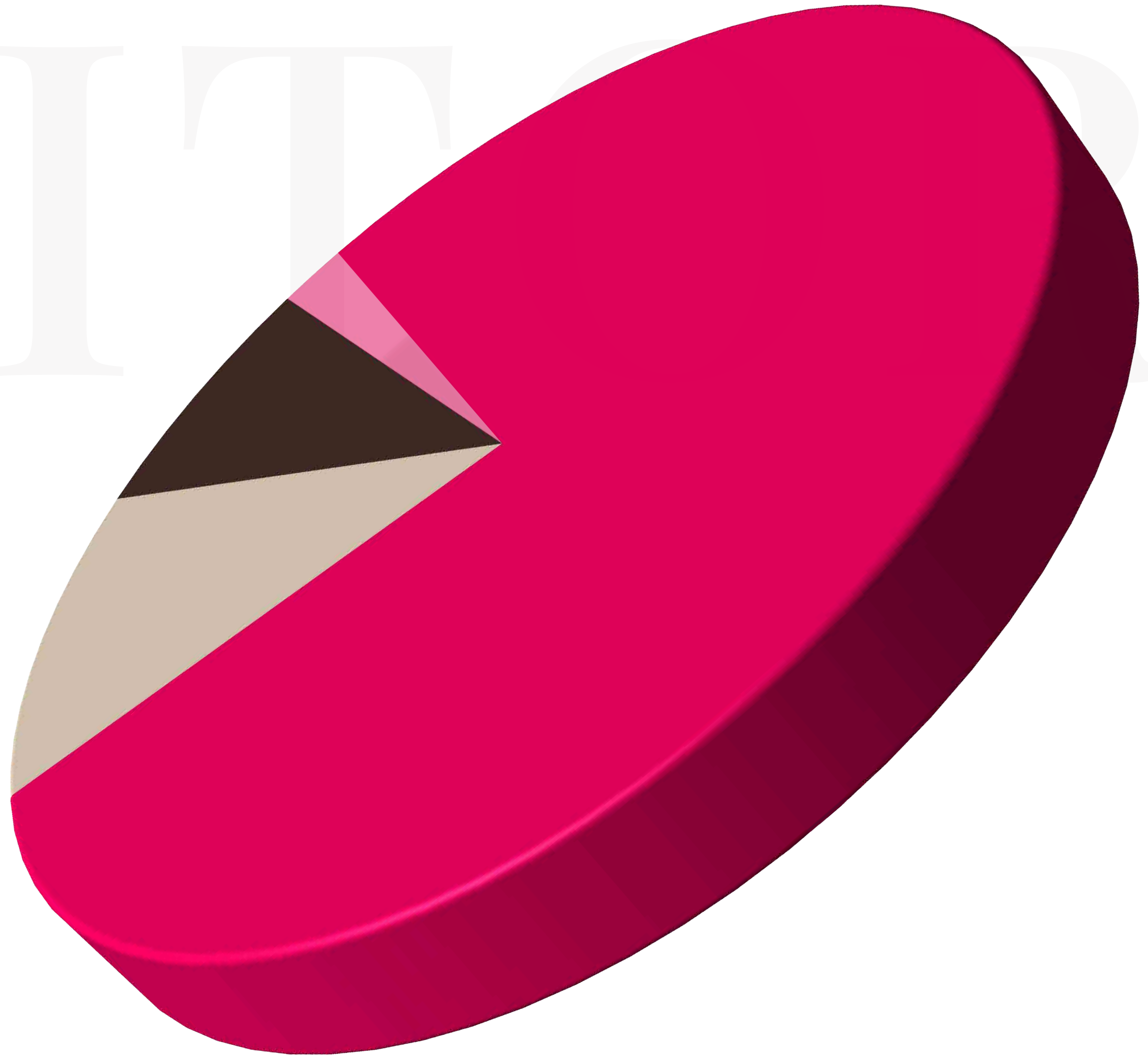
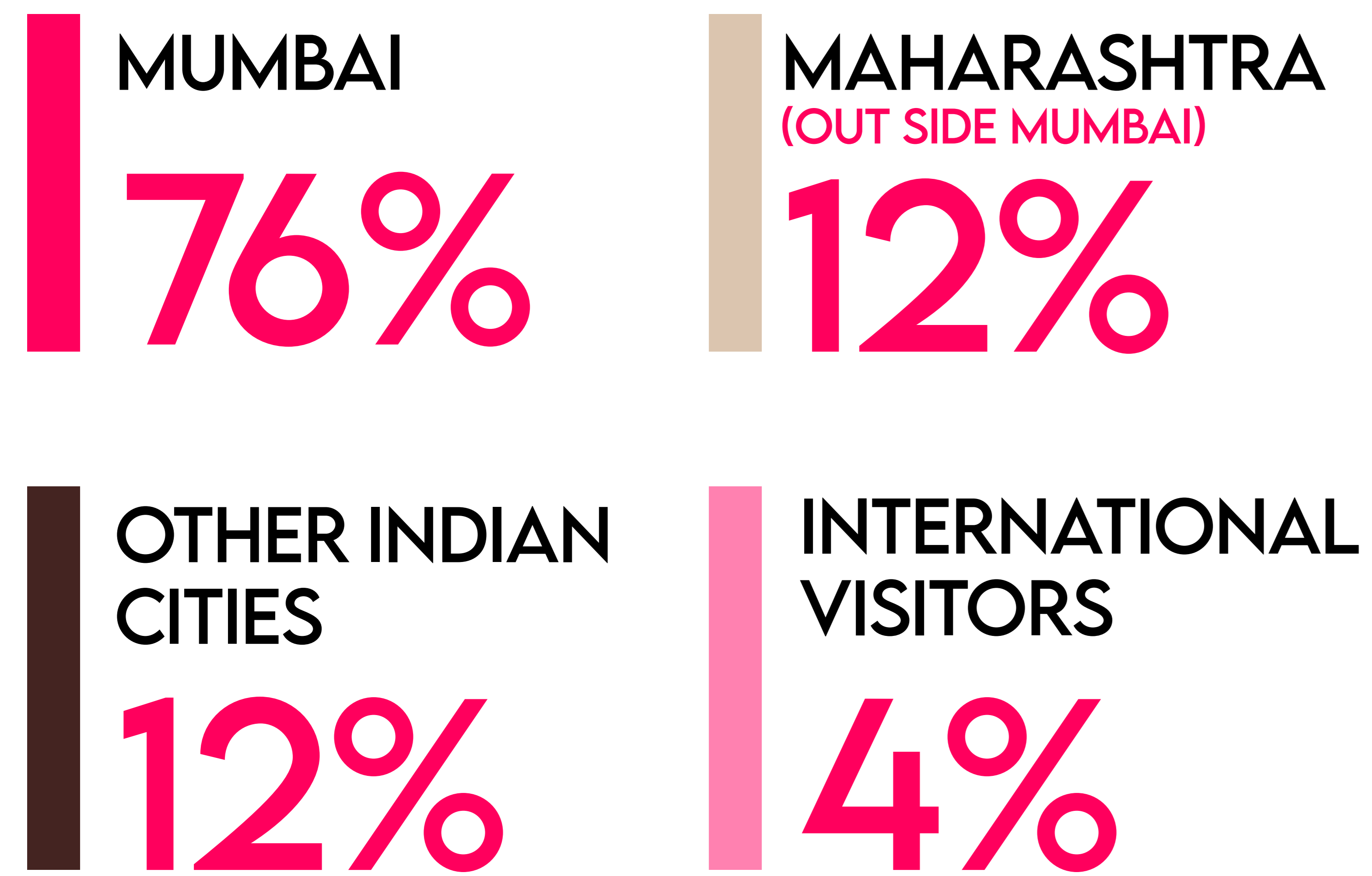
40%
INDUSTRY
PROFESSIONALS

5%
MEDIA

10%
INFLUENCERS

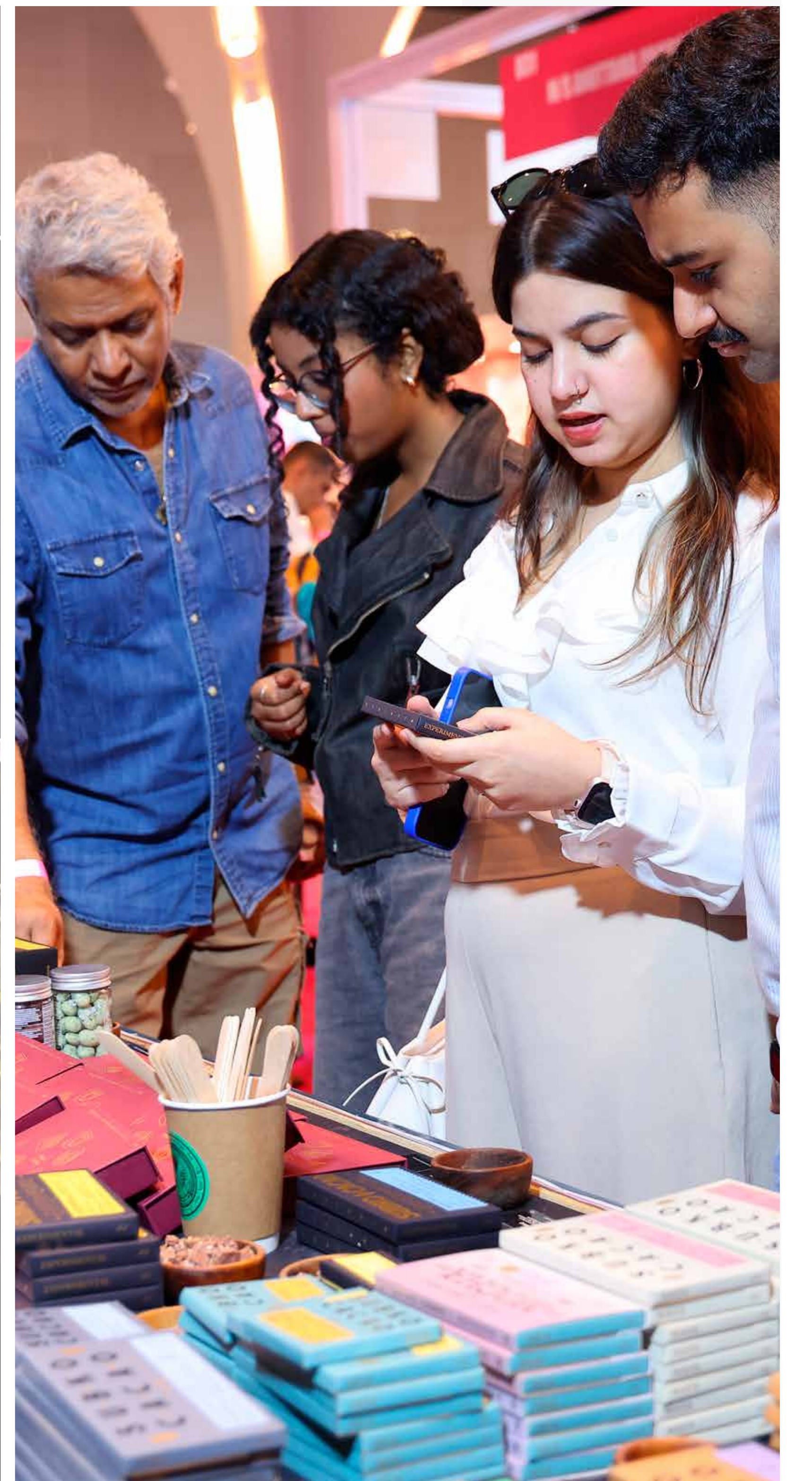
VISITOR

GEOGRAPHY



VISITOR EXPERIENCE

ENGAGEMENT INSIGHTS



- STRONG FOOTFALL DURING LIVE DEMONSTRATIONS AND CHOCOLATE FASHION SHOW
- HIGH DWELL TIME AT TASTING ZONES AND EXPERIENTIAL BOOTHS
- HIGHLY POSITIVE RESPONSE TO EDUCATIONAL CONTENT, COCOA STORYTELLING, AND CHEF-LED SESSIONS

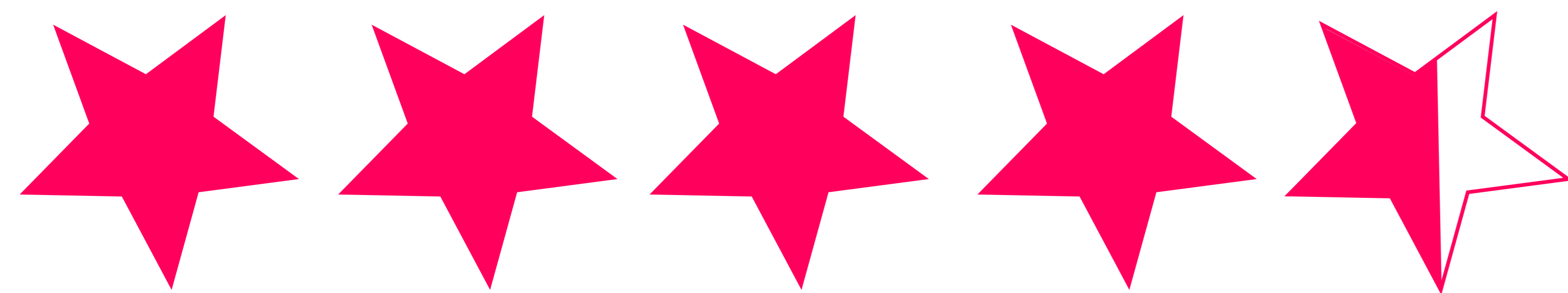
VISITOR FEEDBACK

SURVEY INSIGHTS

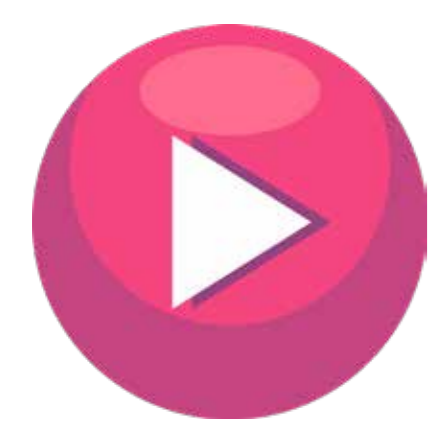
SALON DU CHOCOLAT
ET DE LA PÂTISSERIE INDIA

BASED ON ON-GROUND INTERACTIONS AND POST-EVENT SURVEYS, VISITOR FEEDBACK REFLECTED STRONG SATISFACTION WITH THE OVERALL EXPERIENCE, CONTENT QUALITY, AND UNIQUENESS OF THE PLATFORM.

OVERALL VISITOR SATISFACTION RATING



4.6 / 5



VISITOR REVIEW



KEY FEEDBACK THEMES

- HIGH-QUALITY BRANDS AND AUTHENTIC CHOCOLATE STORYTELLING
- EXCELLENT LIVE DEMONSTRATIONS, TASTINGS, AND FASHION SHOWS
- STRONG EDUCATIONAL VALUE THROUGH TALKS AND MASTERCLASSES
- WELL-BALANCED MIX OF BUSINESS AND EXPERIENTIAL ZONES
- WORLD-CLASS VENUE AND SMOOTH EVENT ORGANISATION

SAMPLE VISITOR COMMENTS

- "AN INTERNATIONAL-STANDARD CHOCOLATE SHOW—PREMIUM, GLOBAL, AND WELL CURATED."
- "THE BEAN-TO-BAR AND COCOA-ORIGIN STORYTELLING WAS TRULY EYE-OPENING."
- "MASTERCLASSES WERE HIGHLY RELEVANT AND HANDS-ON."
- "A GREAT BLEND OF BUSINESS AND FAMILY-FRIENDLY EXPERIENCES."
- "THE FASHION SHOW AND CHOCOLATE ART INSTALLATIONS WERE OUTSTANDING."

VISITOR FEEDBACK REINFORCED SALON DU CHOCOLAT – INDIA'S POSITIONING AS A **PREMIUM, EXPERIENCE-LED PLATFORM** APPEALING EQUALLY TO PROFESSIONALS, FAMILIES, AND SERIOUS CHOCOLATE ENTHUSIASTS.

WHAT VISITORS DESIRED

FOR FUTURE EDITIONS



FEEDBACK—PARTICULARLY FROM START-UPS, EMERGING BRANDS, AND PROFESSIONALS—HIGHLIGHTED OPPORTUNITIES TO STRENGTHEN THE ECOSYSTEM:



PACKAGING MATERIALS:
CHOCOLATE-SPECIFIC,
SUSTAINABLE PACKAGING
AND BRANDING SOLUTIONS



INTERNATIONAL CHOCOLATE BRANDS:
LARGER PRESENCE OF
GLOBAL AND
HERITAGE BRANDS



PÂTISSERIE & DESSERT BRANDS:
STRONGER
REPRESENTATION FROM
PREMIUM PÂTISSERIE
AND DESSERT PLAYERS



COLD STORAGE & TEMPERATURE-CONTROLLED SOLUTIONS:
REFRIGERATION
AND TEMPERATURE-
CONTROLLED LOGISTICS



LOGISTICS & SUPPLY CHAIN PARTNERS:
WAREHOUSING, COLD-
CHAIN, AND LAST-MILE
DELIVERY PARTNERS TO
SUPPORT SCALE-UP



THIS FEEDBACK PROVIDES CLEAR, ACTIONABLE DIRECTION FOR FUTURE EDITIONS.

A photograph of a trade show booth for 'urban platter'. The booth is filled with various food products, including bags of 'COCO JAGG POW', 'DAT POW', and 'JAGGER POW'. There are also boxes of 'ALMOND BEVERAGE' and 'PLANT MILK'. A woman in a black jacket is holding a small green cup and talking to another woman in a black jacket. A woman in a white shirt is holding a jar of jam. A woman in a red jacket is in the foreground, looking towards the booth. The background has a sign that says 'CRAFTED FOR CREATIVITY. TRUSTED FOR CONSISTENCY.' and another sign that says 'SIMPLY GOOD FOOD!'.

EXHIBITOR PARTICIPATION &

FEEDBACK

INDIAN BRANDS **45**

INTERNATIONAL BRANDS **3**

INGREDIENT & MACHINERY COMPANIES **14**

ARTISAN BEAN-TO-BAR BRANDS **14**



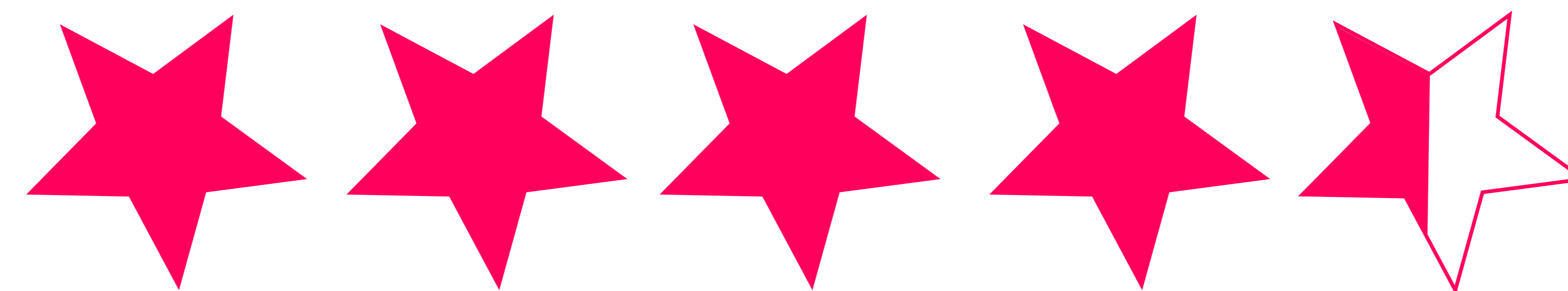
EXHIBITOR OVERVIEW

EXHIBITOR

SATISFACTION

QUALITY
OF VISITORS

RATING



OVERALL
SATISFACTION

4.5 / 5

BUSINESS
OPPORTUNITIES

BRANDING &
VISIBILITY

EVENT
ORGANISATION

KEY EXHIBITOR FEEDBACK



- HIGH-QUALITY CONSUMER ENGAGEMENT
- STRONG PLATFORM FOR BRAND DISCOVERY AND STORYTELLING
- DEMAND FOR LARGER BOOTHS AND A DEDICATED B2B ZONE
 - 100% REBOOKING INTENT EXPRESSED

KEY EXHIBITOR FEEDBACK



MSME

सूक्ष्म, लघु एवं मध्यम उद्यम विकास कार्यालय

Supported By Ministry of MSME
Under PMS Scheme

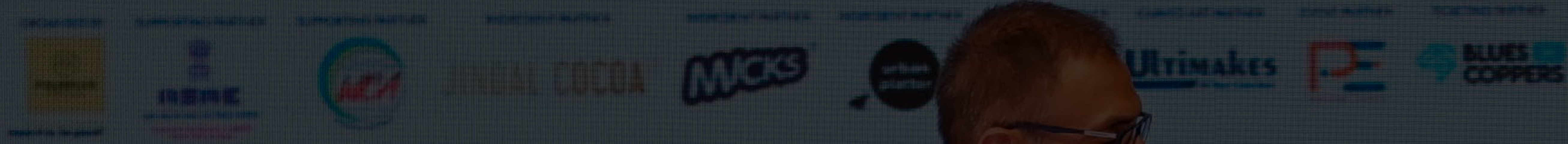
GOVERNMENT & MSME SUPPORT

SUPPORT FROM THE MINISTRY OF MICRO,
SMALL AND MEDIUM ENTERPRISES (MSME)

The inaugural edition of Salon du Chocolat - India received valuable support from the Ministry of Micro, Small and Medium Enterprises (MSME), Government of India. This support enabled several emerging and start-up chocolate brands to participate in a globally recognised platform that would otherwise have been difficult to access.

Through the MSME scheme, start-up brands benefited from reduced participation costs, increased visibility, and exposure to a high-quality audience comprising consumers, industry professionals, buyers, and international stakeholders. The initiative played a meaningful role in empowering Indian MSMEs to showcase innovation, expand market reach, and position themselves alongside established global brands—reinforcing the event's commitment to industry development and inclusive growth.

ET DE LA PÂTISSERIE
INDIA



ADVISORY BOARD & CULINARY

ASSOCIATIONS

ADVISORY COMMITTEE



CHEF ANIL ROHIRA
CHAIRMAN; FOUNDER,
SCHOOL FOR EUROPEAN
PASTRY; MASTER
CHOCOLATIER (FELCHLIN)



**CHEF PRATIK
DESHMUKH**
HEAD, CALLEBAUT
ACADEMY INDIA



**MS. NIKKI
THAKKAR**
FOUNDER, ENTISI
CHOCOLATIER



**MR. SUDHAKAR
GUPTA**
IFFCO

CULINARY ASSOCIATIONS



**CHEF SALIL
FADNIS**
WESTERN INDIA CHEFS
ASSOCIATION (WICA)



**MS. FARZANA
GANDHI**
INDUSTRY PROFESSIONAL &
EVENT CONSULTANT

SALON DU CHOCOLAT
ET DE LA PÂTISSERIE INDIA

CHOCO DEMO

SALON DU CHOCOLAT

ET DE LA PÂTISSERIE INDIA

CONFERENCE, MASTERCLASSES &
LIVE EXPERIENCES

FEATURES & HIGHLIGHTS



SIGNATURE
CHOCOLATE
FASHION SHOW



CHEF-LED
MASTERCLASSES



PANEL DISCUSSIONS
& KEYNOTES



COCOA-ORIGIN
STORYTELLING
& KIDS ZONE
DEMONSTRATIONS



COCOA &
CONCRETE



CHOCOLATE ART
INSTALLATIONS

CHOCOLATE

FASHION SHOW



CHEF ALTAMSH PATEL
DIRECTOR OF CULINARY, HILTON MUMBAI



PRASHANT GADE
PASTRY CHEF - HOLIDAY INN



CHEF SANKESH BANGERA
PASTRY CHEF | CHOCOLATIER | CAKE ARTIST,
FOUNDER - ART OF CAKES



KARAN CHHEDA
CAKE ARTIST



CHEF NILESH DEWULKAR
PASTRY CHEF, SOFITEL MUMBAI BKC



CHEF DEAN RODRIGUES
PASTRY CHEF & PASTRY EDUCATOR



CHEF VIVEK KADAM
EXECUTIVE PASTRY CHEF, ITC MARATHA

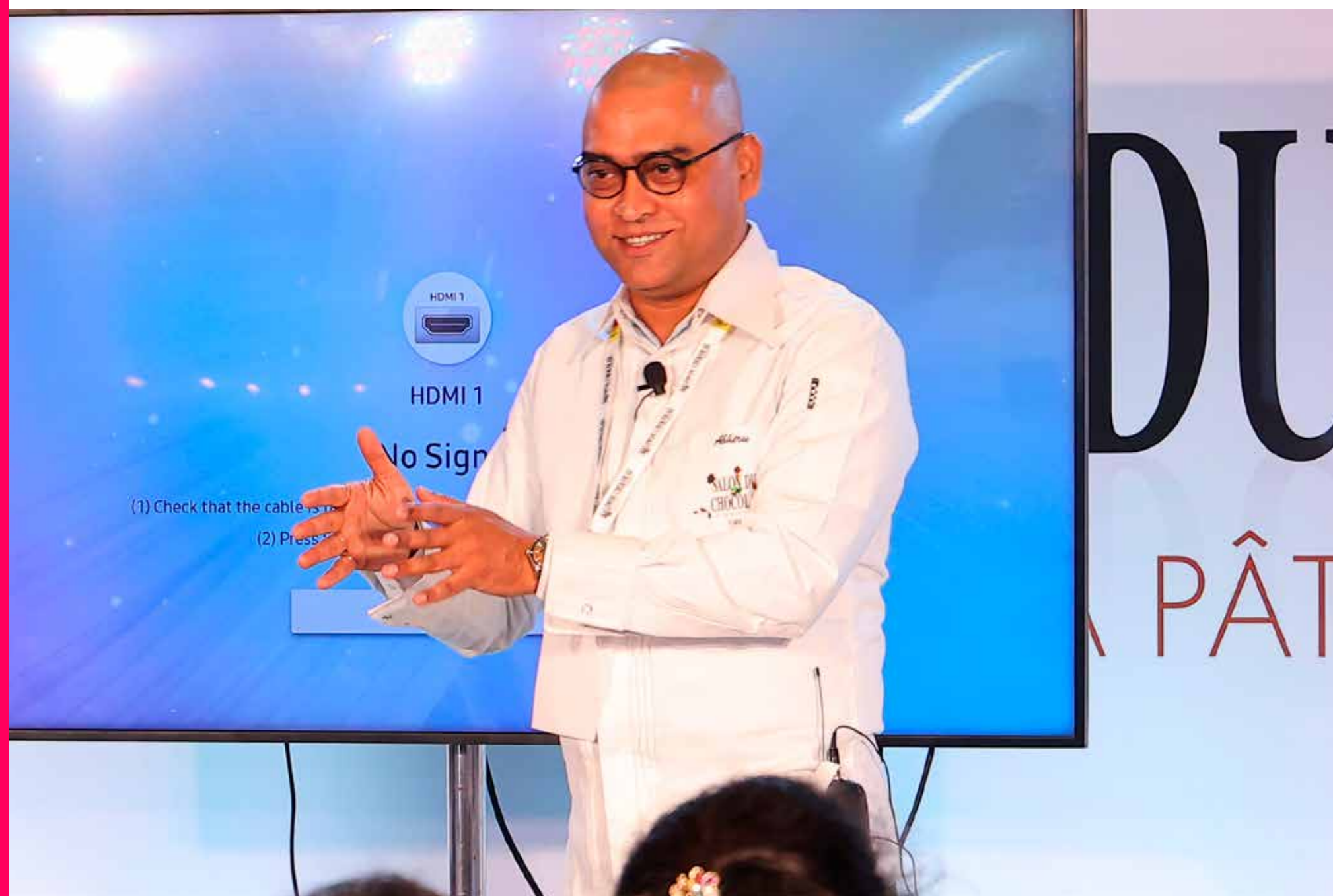


NANDITA SHASTRI & TASNIM FATEHPURWALA
CAKE ARTIST



CHEF AKSHAY SARODE
CHEF DE PARTIE - PASTRY, TRIDENT,
BANDRA KURLA COMPLEX

CHEF-LED MASTERCLASSES



CHEF ABHIRU BISWAS
CHOCOLATE CONSULTANT CHEF, AB HOSPITALITY



CHEF ARVIND PRASAD
CO-FOUNDER AND EXECUTIVE PASTRY CHEF,
WHITECAP'S INTERNATIONAL SCHOOL OF PASTRY



CHEF TUSHAR MALKANI
CORPORATE CHEF, LE SUTRA, INDIAN ART HOTEL



TASNEEM SHAH
FOUNDER CHOCOLATE FACTORY BY TASNEEM



CHEF NIMIT SOMAYA
SCHOOL OF EUROPEAN PASTRY



CHEF ANIL ROHIRA
CO-FOUNDER AND DIRECTOR, S.E.P., CORPORATE PASTRY
CHEF FELCHLIN, SWITZERLAND



CHEF PRATIK DESHMUKH
HEAD, CALLEBAUT CHOCOLATE ACADEMY INDIA &
CERTIFIED HOSPITALITY EDUCATOR



CHEF MANI VINAIK
FOUNDER THROUGH THE FOOD DOOR



**CHEF DAVID
GREENWOOD HAIGH**
INTERNATIONAL CHOCOLATE CONSULTANT,
WORLD MASTER CHEF

STRONG ATTENDANCE AND ENGAGEMENT REINFORCED THE SHOW'S POSITIONING AS AN EDUCATION- AND THOUGHT LEADERSHIP-DRIVEN PLATFORM

CONFERENCE & KNOWLEDGE PROGRAM



**FROM BEAN TO BAR
CRAFT CHOCOLATE'S RISING WAVE IN INDIA**



**THE VALUE OF INDIAN CULINARY SCHOOLS IN
ADVANCING THE CHOCOLATE INDUSTRY**



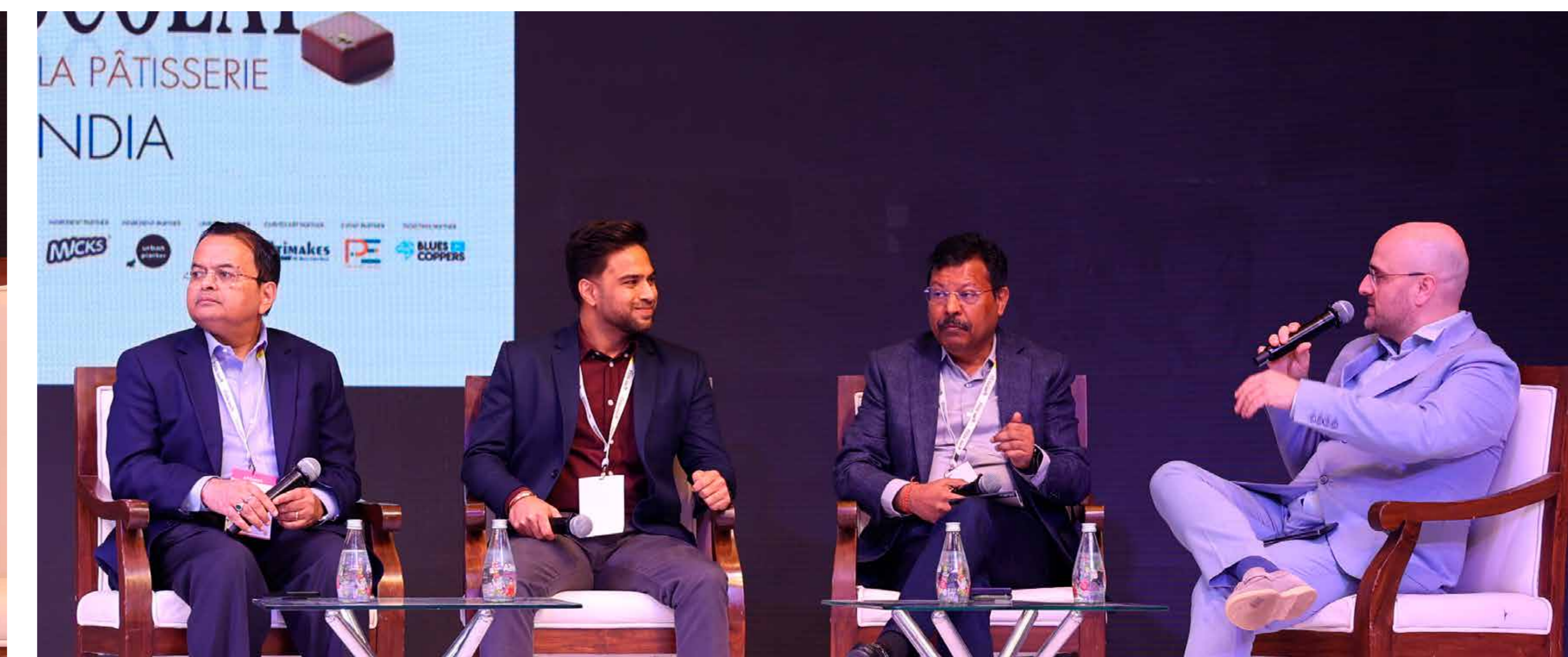
**RETAIL, E-COMMERCE & REACHING
THE NEW AGE CHOCOLATE CONSUMER**



**WOMEN IN CHOCOLATE
LEADERSHIP, CRAFT & COMMUNITY**



**THE CHOCOLATE ENTREPRENEUR
BUILDING ICONIC BRANDS FROM SCRATCH**



**INDIAN CHOCOLATE ON THE GLOBAL SHELF
EXPORT READINESS & INTERNATIONAL STANDARDS**

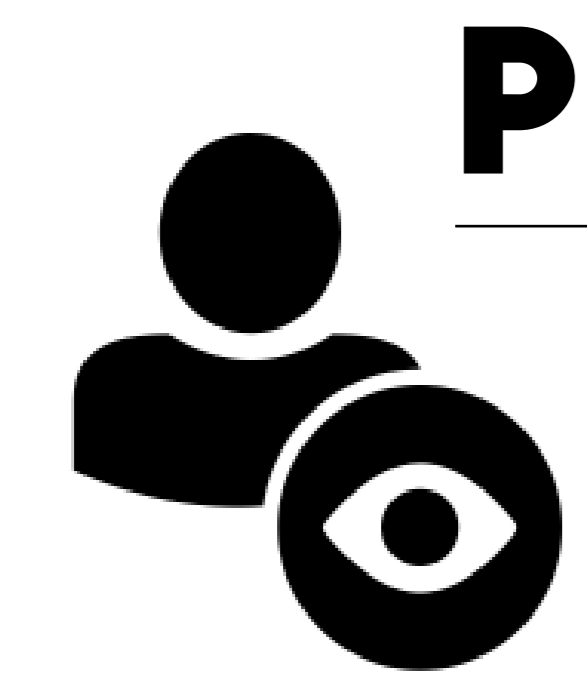


**MEDIA, PR & DIGITAL
PERFORMANCE**



SOCIAL MEDIA REACH

**20 LAKHS
IMPRESSIONS
5LAKH VIEWS
ON 1 REEL**



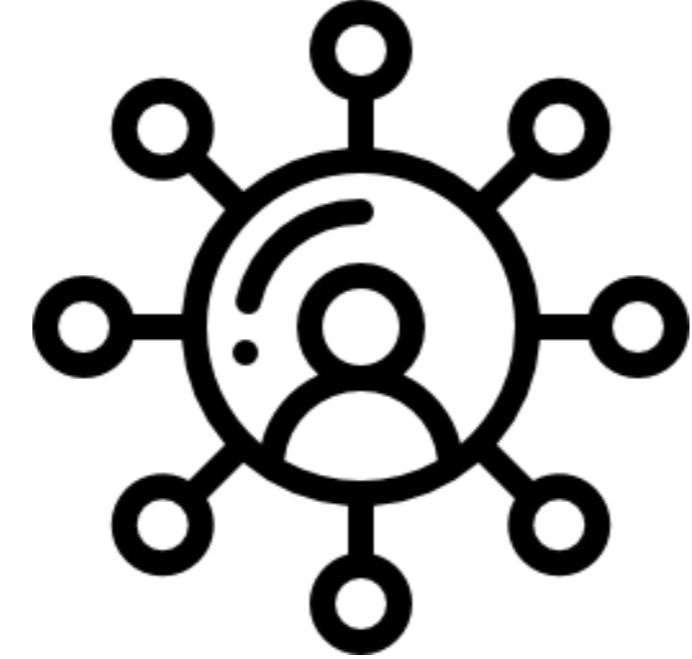
PROFILE VISITS

20K



ENGAGEMENT RATE

10K



ACCOUNTS REACHED

7 LAKHS



CTA

2000+



**INFLUENCER
COLLABORATIONS**

**150
INFLUENCERS**

**DIGITAL
REACH**



BRAND VISIBILITY

- STRONG ON-GROUND BRANDING
- INTEGRATED PARTNER PRESENCE
- HIGH SPONSOR VISIBILITY ACROSS CONSUMER AND PROFESSIONAL TOUCHPOINTS





SPONSORSHIPS &

PARTNERSHIPS

SPECIAL

THANKS TO

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INGREDIENT SPONSORS

JINDAL COCOA[®]

MICKS[®]



SUPPORTING PARTNER



UNIFORM PARTNER



CARVED ART PARTNER

Ultimakes
Cake Craft Tools by All 'Bout Cake Deco

MEDIA PARTNERS



BUSINESS OUTCOMES

- ON-SITE BUSINESS DISCUSSIONS AND QUALIFIED LEADS GENERATED
- DISTRIBUTOR AND HORECA ENQUIRIES FOR PREMIUM AND ARTISAN BRANDS
- FOUNDATION LAID FOR LONG-TERM COLLABORATIONS
- STRONG INTENT EXPRESSED FOR PARTICIPATION IN THE NEXT EDITION

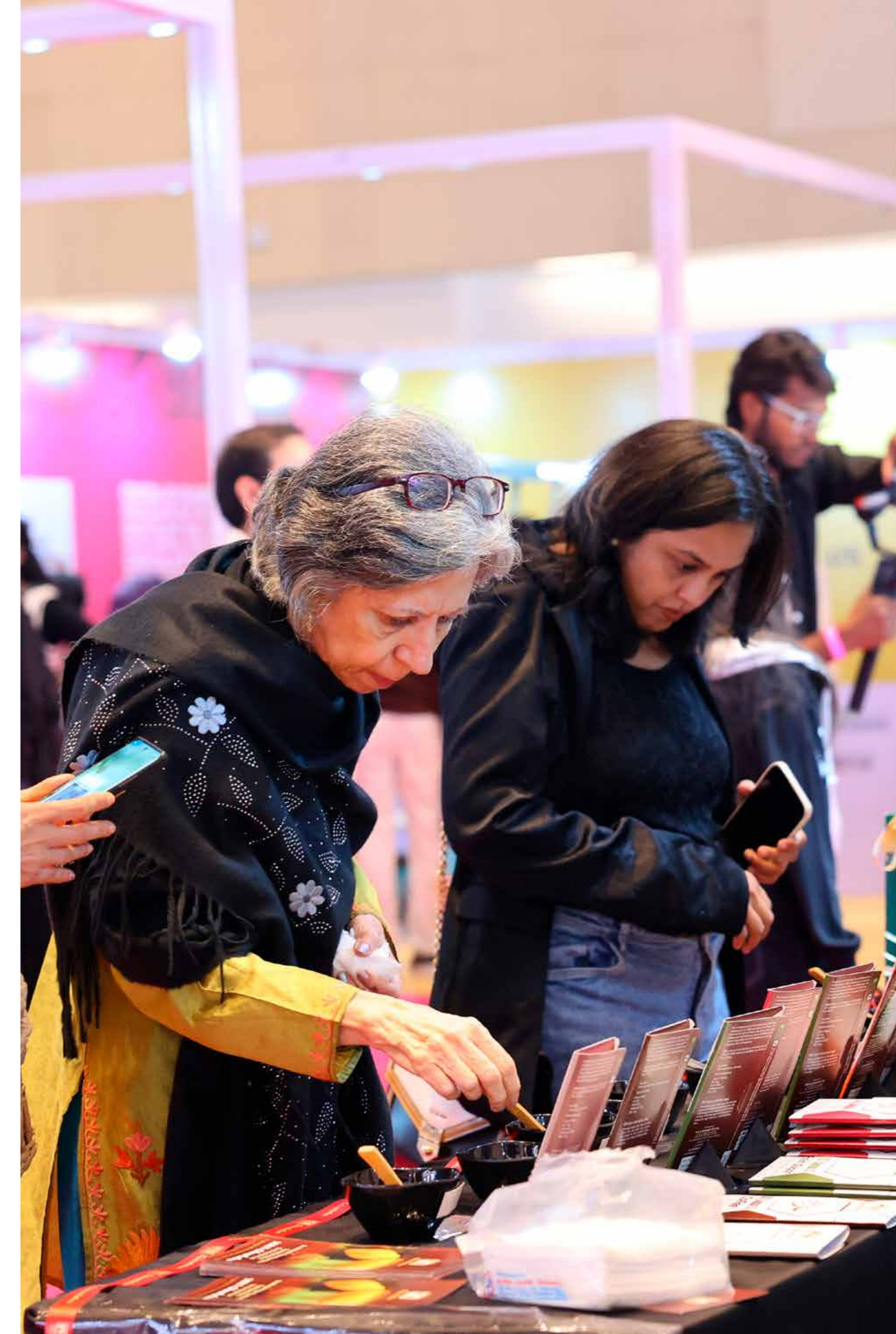


SALON DU CHOCOLAT ET DE LA PÂTISSERIE INDIA



KEY SUCCESS FACTORS

- STRONG GLOBAL BRAND RECALL OF SALON DU CHOCOLAT
- SUPPORT FOR MSMES AND ARTISAN BRANDS
- WORLD-CLASS VENUE: JIO WORLD CONVENTION CENTRE
- BACKED BY WICA, IFCA & ADVISORS.
- HIGH-QUALITY CONTENT AND EXPERIENTIAL PROGRAMMING
- EFFECTIVE INFLUENCER AND DIGITAL OUTREACH
- STRONG CONSUMER INTEREST IN PREMIUM CHOCOLATE



A large crowd of people is seated in rows of chairs at an event, likely a conference or exhibition. The audience is diverse in age and attire, with many looking towards the front. In the background, there are exhibition booths with various displays and signage. One prominent sign reads "THE BEAN-TO-CUP JOURNEY". Another sign on the right says "E42". The overall atmosphere is professional and busy. The word "APPENDIX" is overlaid in large, bold, white capital letters across the bottom half of the image.

APPENDIX

OUR
EXHIBITORS

SALON DU CHOCOLAT
ET DE LA PÂTISSERIE
INDIA



SPEAKER

PROFILES



SPEAKER

CHEF ANIL ROHIRA
CORPORATE PASTRY, FELCHLIN SWITZERLAND &
CO-FOUNDER & DIRECTOR, SCHOOL OF EUROPEAN
PASTRY & CULINARY ARTS



SPEAKER

DEVANSH ASHAR
SENIOR DIRECTOR AND FOUNDING TEAM,
SUBKO CACAO



SPEAKER

MANALI KHANDELWAL
SENIOR DIRECTOR AND FOUNDING TEAM, SUBKO
CACAO KARAN TEJANI – FOUNDER, ZIAHO



SPEAKER

KARAN TEJANI
FOUNDER, ZIAHO



SPEAKER

PRASHANT CHITME
CO FOUNDER, CHOCOLATE AND ME



SPEAKER

CHEF VIVEK KADAM
SECRETARY WICA & EXECUTIVE PASTRY CHEF,
ITC MARATHA



SPEAKER

SUDHAKAR GUPTA
DIRECTOR, INTERNATIONAL BUSINESS DEVELOPMENT,
IFFCO GROUP, UNITED ARAB EMIRATES
& PASSIONATE PASTRY CHEF



SPEAKER

CEDRIC BOLATTO
CO-FOUNDER, LA VANOISE & DIRECTOR OF BUSINESS
DEVELOPMENT AND PARTNERSHIP



SPEAKER

GERALD PALACIOS
CEO, SALON DU CHOCOLAT GLOBAL



SPEAKER

CHEF PRATIK DESHMUKH
HEAD, CALLEBAUT CHOCOLATE ACADEMY INDIA &
CERTIFIED HOSPITALITY



SPEAKER

DR. KALEI ROSS
SHE IS A SENSORY WELLNESS COACH, CHOCOLATE
EDUCATOR, AND AUTHOR OF THE GOURMAND
AWARD-WINNING IN PURSUIT OF PURITY: THE PARIS
CHOCOLATE FILES AND THE NEWLY RELEASED STORIES
BEHIND THE BAR: THE DOMINICAN REPUBLIC



SPEAKER

AARTHEE SURIYAKUMAR
MARKETING DIRECTOR, BARRY CALLEBAUT INDIA



SPEAKER

KANCHAN ACHPAL
CHIEF MARKETING OFFICER, SMOOR



SPEAKER

JACOB JOY
DIRECTOR, JJ CONFECTIONERY

SPEAKER

SPEAKER

PROFILES



SPEAKER

NIHAR NEGANDHI

FOUNDER & CREATOR, XOKATOZ CHOCOLATES



SPEAKER

AANCHAL SAPRA

FOUNDER, REVE PATISSERIE



SPEAKER

MAYANK BHATIA

VICE PRESIDENT SALES, LOYKA



SPEAKER

CHITRANGINI DAVDA

CO-FOUNDER, BLUE ASTER



SPEAKER

PRAKASH SANGHVI

DIRECTOR, DELTA NUTRITIVES



SPEAKER

FARZANA GANDHI

STRATEGIC CONSULTANT & CURATOR,
HOSPITALITY & CULINARY INITIATIVES



SPEAKER

NIVEDITA PRASAD

CO-FOUNDER, CHOCOLATE PHILOSOPHY



SPEAKER

PALANA DAVDA

CO-FOUNDER & CREATIVE DIRECTOR, BLUE ASTER



SPEAKER

SHRADHA PAITHANKAR

FOUNDER, KHARI BISCUIT



SPEAKER

SAPNA NIRMAL

DIRECTOR, CHOCO HUMM CHOCOLATES



SPEAKER

SHRADHA VICHARE

FOUNDER, NOLITA CACAO



SPEAKER

NIKKI THAKKAR

CEO, ENTISI CHOCOLATIER



SPEAKER

MUNISH GUPTA

OWNER, WINDSOR



SPEAKER

KARAN SINGH

NATIONAL SALES HEAD, MICKS

SPEAKER

CHEF-LED

COCOA & CONCRETE

Meet the Creative Minds

Support Team

POWERED BY



CARVED ART PARTNER



UNIFORM PARTNER



CHEF

VIVEK KADAM
EXECUTIVE PASTRY CHEF,
ITC MARATHA & SECRETARY WICA



CHEF

DINESH KHANDARE
EXECUTIVE PASTRY CHEF,
JIO WORLD CONVENTION CENTER



CHEF

PRADEEP SABALE
CHEF & DIRECTOR, STAR ANISE
FINE FOODS & LEISURE PVT. LTD



CHEF

ANEES KHAN
CHEF & DIRECTOR, STAR ANISE
FINE FOODS & LEISURE PVT. LTD



FARZANA GANDHI
STRATEGIC CONSULTANT & CURATOR,
HOSPITALITY & CULINARY INITIATIVES



CHEF

RASHNA ELAVIA
CHEF & OWNER, RASHNA'S BELAMOUR



CHEF

HARI OM SINGH
PASTRY CHEF,
HOTEL - SAHARA STAR, MUMBAI



CHEF

RESHMA KAMBLE
CHOCOLATIER,
HOTEL - SAHARA STAR, MUMBAI



CHEF

BIMBA NAYAK
CHEF & SUGAR ARTIST,
COOKING CONCEPTS



SEEMA BATAVIA SHAH
FOUNDER & CEO, ULTIMAKES BY
ALL BOUT CAKE DECO

MEDIA COVERAGE

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A New Era for Chocolate Begins in India With Salon du Chocolat India



A sweet runway spectacle where chocolate melted into wearable art at Salon du Chocolat India

4 min read Last Updated : Feb 12 2026 | 11:31 PM IST

NewsVoir

Mumbai (Maharashtra) [India], February 12: The inaugural edition of Salon du Chocolat India, held on 16-17 January 2026 at the Jio World Convention Centre, Mumbai, concluded on a high note, marking a defining milestone for India's premium chocolate and cocoa ecosystem. Organised by FourPlus Media, the two-day event successfully introduced India to the world's most prestigious chocolate and pastry platform in its full international format.

Bringing together 47 exhibitors, 80 brands, and participants from India, Belgium, Switzerland,

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SALON DU CHOCOLAT ET DE LA PÂTISSERIE INDIA

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PTIPRNEWS

A New Era for Chocolate Begins in India With Salon du Chocolat India

PTI 12/Feb/2026 · 5 min read

Salon du Chocolat India 2026 Concludes a Landmark Inaugural Edition, Establishing a New Benchmark for Luxury Chocolate Experiences in India Mumbai, Maharashtra, India (NewsVoi) The inaugural edition of Salon du Chocolat India, held on 16-17 January 2026 at the Jio World Convention Centre, Mumbai, concluded on a high note, marking a defining milestone for India's premium chocolate and cocoa ecosystem. Organised by FourPlus Media, the two-day event successfully introduced India to the world's most prestigious chocolate and pastry platform in its full international format.

Bringing together 47 exhibitors, 80 brands, and participants from India, Belgium, Switzerland, Germany and France, Salon du Chocolat India emerged as a powerful B2B2C destination, seamlessly blending business networking, education, artistry, and immersive consumer experiences. With an actual attendance of above 5,462 visitors, the show demonstrated strong engagement across professionals, brands, families and chocolate enthusiasts alike.

From the outset, the event positioned itself beyond a conventional exhibition—curated as a premium, experience-led festival celebrating chocolate as craft, culture and contemporary luxury. Live demonstrations, tastings, cocoa-origin storytelling, masterclasses and interactive zones generated high dwell time and consistent audience interest across both days.

At the heart of the show was the iconic Chocolate Fashion Show, a global hallmark of Salon du Chocolat editions worldwide. Supported by Western India Culinary Association (WICA), with Chefs Unlimited as Uniform Partner and MICKS Foods and Urban Platter as Ingredient Partners, the runway transformed into a stage for edible haute couture. Visionary chocolatier Chef Anil Rohira and creative curator Farzana Gandhi reimagined chocolate as couture, sculpted and styled into breathtaking wearable art that blurred the boundaries between fashion, gastronomy and design.

Further strengthening its cultural lens, WICA curated a special showcase titled "Cacao & Concrete - Mumbai in Chocolate", translating the city's architectural contrasts, street energy and urban textures into evocative chocolate narratives.

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A New Era for Chocolate Begins in India With Salon du Chocolat India

PTI | Updated: February 12, 2026 16:56 IST



Mumbai, Maharashtra, India (NewsVoi)

The inaugural edition of Salon du Chocolat India, held on 16-17 January 2026 at the Jio World Convention Centre, Mumbai, concluded on a high note, marking a defining milestone for India's premium chocolate and cocoa ecosystem. Organised by FourPlus Media, the two-day event successfully introduced India to the world's most prestigious chocolate and pastry platform in its full international format.

Bringing together 47 exhibitors, 80 brands, and participants from India, Belgium, Switzerland, Germany and France, Salon du Chocolat India emerged as a powerful B2B2C destination, seamlessly blending business networking, education, artistry, and immersive consumer experiences. With an actual attendance of above 5,462 visitors, the show demonstrated strong engagement across professionals, brands, families and chocolate enthusiasts alike.

From the outset, the event positioned itself beyond a conventional exhibition—curated as a premium, experience-led festival celebrating chocolate as craft, culture and contemporary luxury. Live demonstrations, tastings, cocoa-origin storytelling, masterclasses and interactive

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Thank You

