



Interplast

6th INTERNATIONAL PASTRY CONGRESS
Tuhelj, October 10th 2017.

Interplast

6th CROATIAN COMPETITION
CONFECTIONERS

Artplast

6th COMPETITION
CROATIAN AND SLOVENIAN
OF MIDDLE EXPERT'S SCHOOLS

FOLKSLAST

PROMOTION AUTOCHTHONOUS
CROATIAN CAKES AND PASTRY

PIEFEST

THE BEST PIES OF INTERSLAST

Dear Sir or Madam,

INTERSLAST – European congress of ice-cream and desserts, to be held from 9 to 10th October 2017, is a traditional event in the regional “white industry” that will intensify professional education and information dissemination among the desserts and confectionery branch and strengthen links among this group. Given the significance of the branch, there has not been enough expert confectionery events. We are pleased to say that we will gather many pastry cooks and chefs (craftsmen, hotel pastry chefs, pastry cooks working in companies, etc.) from all the countries of former Yugoslavia. Interplast will open a door to new achievements in confectionery and the event will be organized traditionally every year. The organizer has secured high quality lecturers from several European countries. From 9th to 10th October this year, Tuheljske toplice (Tuhelj thermae) will be the “sweetest city” in the region. A special attraction of the convention is a pastry cook cup. Around 30 pastry cook teams from Croatia will compete on a given topic. Cotenstants from, Italy, Germany, Slovenia, Austria, United States of America and Croatia have already announced their arrival. The work of top-quality pastry cooks will be evaluated by a jury of experts and the most successful will receive prestigious awards. We expect they will prepare the finest desserts imaginable. The organizer added another special part to the event – Folkplast, an exhibition show of autochthonous Croatian cakes. Join us!

Stjepan Odobasic

CEO Robinson Publishing company - Croatia

DATE: October 9th – 10th 2017.
CITY: Hotel Well****, Tuheljske toplice (Tuhelj spa.) Croatia

Interplast 2017. will participate next countries: Italy, Slovenia, Germany, Austria, United States of America and Croatia

MAIN TOPIC: ART IN CONFECTIONERIES PRODUCTS

COMPETITION TOPIC: AUTUMN IN MY CAKE

Date: 09. – 10th October 2017. Hotel „Well“ Tuheljske toplice

Main County Auspice: Krapina – zagorje county



Krapinsko-zagorska
županija

County auspice: Krapina Zagorje county Tourist Association





CHAMBER OF TRADES AND CRAFT KRAPINA ZAGORJE COUNTY

General auspice;

TASTE OF PEACE ISRAEL, JERUSALEM



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SPONSOR OF CHOCOLATE



PRO-DG d.o.o. Zagreb



Unigrà S.p.A. Italy

Gastro sponsor

Dukat d.d. Zagreb



Expert sponsor:

Podravka d.d. Koprivnica



SPONSOR OD MILING PRODUCTS: MIP MLIN PEKARE D.O.O.SISAK



Executive sponsor of competition
Interplast KUP-a 2014.:

Chef association of Krapina – zagorje county

Expert auspice:

Croatian culinary association
Croatian pastry association



MEDIA SPONSOR:

„Dolce vita“ The first croatian magazine for pastry, ice –
cream and conditory

MAIN AND EXPERT ORGANIZER
AND OWNER OF INTERSLAST:

ROBINSON

Robinson PUBLISHING COMPANY
Magazine „Dolce vita“
Magazine „Svijet hrane“ Zagreb ((World of food)

MODERATOR:

DEAN PASICEK

RECEPTION MANAGER:

JOSIP POLJAK

Flour for applicants; MIP Mill and bakery d.o.o. Sisak
Milk products; „Dukat“ d.d. Zagreb
Pastry ingredients, program „Dolcela“; „Podravka“ d.d. Koprivnica
Chocolate and other pastry ingredients; UNIGRA S.r.L Italy and PRO-DG
d.o.o. Zagreb

PROGRAM

09. OKTOBER 2017. - MONDAY

transfer to Tuhelj of participants coming in by plane to Zagreb airport accommodation

20.00

Dinner for lecturers and journalists in restoran „Castle of Mihanovic“ Tuhelj

10. OCTOBER 2017. - TUESDAY

08.00 – 09.00

- registration partitipans

MORNING WELCOME „PODRAVKA PASTRY BREAK“

Visitors will tasting pastry products «Podravka» Koprivnica; hungary pie, cream cakes, strudels with apples and sour cherries, muffins, wafers



PODRAVKA PRIZES!!!

09.00 – 09.30

WELCOME SPEACH

- **Stjepan Odobasic**, CEO Robinson
- **Marko Zivaljic**, Chef association of Krapina zagorje county, president
- **Dragica Lukin**, Croatian pastry federation, president
- **Damir Crleni**, Croatian culinary federation, president

INTERSLAST GRAVELY OPENING

Zeljko Kolar, Krapina zagorje county prefect

LECTURES AND TASTING

09.30 – 10.30 **PLENARY**

- **Ruzica Jukicic**, executive chef at the hotel Ola, Seget Donji - Center for healthy living, professional gastr. spec. - Eco Contemporary Gastronomy; Confectionery in Croatia – Confectionery and the tourist season?

Dean Pašiček, Dek-agram Zagreb, manager; Top 20 Decorating Cakes for Anniversary and Weddings - 6 Basic Glazing and Techniques; Decorating Torta - Blending and pastry Tortois tips & tricks - What are the replacements of baking cakes?

10.00 – 10.30

TASTING AND PRESENTATION:

Guest countries: Germany and Croatia



Ireks GmbH Kulmach, Germany and Ireks Aroma d.o.o. Zagreb

Team work shop leader: Dražen Vrbanić, inž. Head of pastry department Ireks Aroma d.o.o.

TASTING AND PRESENTATION:

Guest countries: Austria and Croatia



The best european krapfen

Present: **David Logozar**, Haubis Croatia d.o.o., manager

10.30 – 11.15

WORK SHOP AND TASTING

Tempering chocolate in the making of pastry artistry



Guest country; Slovenia

Team work shop leader; **Alma Rekic**, Slovenian Assotiation

The most famous pastry woman in Slovenia

SPECIAL LECTURE



11.15 – 11.30

Mišela Vincek Copic, Pastry shop Vincek, Zagreb; Fatty sugar sculptures

11.30 – 12.30

WORK SHOP AND TASTING

American pies, world peculiarity and originality



Guest country: **USA (Ohio, Florida, Washington and Maine)**

Topic; How to make American pies with fruit and exotic fruit

Sweet potato pie, blueberry pie and key lime pie.

Team work shop leader; **Matea Mandir McConnell, Ohio USA**

Tasting



WORK SHOP SPONSOR: SULOLOG d.o.o. DONJA BISTRA

12.30 – 13.00

TIME BREAK

EXHIBITION OF COMPETITIVE WORKS

DEGUSTATION OF THE COMPETITION WORKS OF THE SENIOR CAKE

EXHIBITION OF COMPETITIVE WORKS - PIES

LUNCH TIME



„PODRAVKA PASTRY BREAK“

Visitors will have the opportunity to taste pastry products by “Podravka” d.d. Koprivnica: Hungarian pie, cream cakes, apple strudel, sour-cherry strudel, muffins, wafers etc.

13.00 – 13.30

LECTURES

- **Ružica Jukicic**, executive chef in hotel Ola, Seget Donji - Center for healthy living, professional gastr. spec. - Eco Contemporary Gastronomy; Rules for making desserts

- **Lana Jencic Bojanic** and **Sasa Puric Debeljuh**, Paleo + AIP group; Pastry products for consumers with health problems

13.30 – 14.00

WORK SHOP AND TASTING

- **Ruzica Jukicic**, executive chef at the hotel Ola, Seget Donji - Center for healthy living, professional gastr. spec. - Eco Contemporary Gastronomy; Pastry products for consumers with health problems



CROATIAN TRADITIONAL CAKES

We present 3 croatian counties: Karlovac, Krapina – zagorje i Koprivnica – krizevci

14.00 – 14.30

PRESENTING TOURIST OFFICES AND TOURIST'S - GASTRONOMIC AND CULTURAL - HISTORICAL EVENTS

Fairytale in the palm; Tourist association Krapina – zagorje county – film promotion

A tourist story from the Picok city: Tourist association Djurdjevac city

From the homeland of fairy tale: Tourist association Ogulin city

LECTURES

- **Andjela Lenhard Antolin**, journalist and gastro expert; Pogaca z orehi (cake in brand)

- **Kata Racan, Woman in St. Ana** - association; How prepare svetojanska zlevanka with pastry ingredients

- **Hotel Frankopan, Ogulin**: Ogulinska masnica

14.30 – 15.15

WORK SHOPS AND DEGUSTATIONS



Krapina – zagorje county: Cake with folk customs from Hrvatsko zagorje

Presents: Members of „Babicini kolaci“

Team work shop leader: **Nada Tuckar, Bozica Lacković i Vesna Hrsak**

15.15 – 16.00

WORK SHOPS AND DEGUSTATIONS



Koprivnica – krizevci county: Djurdjevac city

Woman in Djurdjevac – association of Djurdjevac city

Podravska pogača z orehi and traditional pies from Podravina region

Team work shop leader: **Mirjana Misulin** and members of association

Svetojanska zlevanka with Jam, sweet cream and fruit

Association of St. Ana woman association

Team work shop leader: **Kata Racan** and members of association - DEGUSTATION

16.00 – 16.45

WORK SHOPS AND DEGUSTATION



Karlovac county: **Ogulin city**

Tuourist's association of Ogulin city and hotel Frankopan

Ogulinška masnica – Traditional dessert from the Ogulin region

Homemade strudels with blueberries, with cheese, apples and grapes

Presents: confectioners from hotel Frankopan, Ogulin - DEGUSTATION

16.45 - 17.30

FESTIVITY - WHO IS WINNERS OF COMETITIONS? PRIZES – DIPLOMAS - MEDALS

Conclusion of congress – End of congress

The organizer reserves the right to change the program

PARTICIPATE THE FOLLOWING DIRMS ENTERPRISES AND ORGANIZATIONS:

Ireks Aroma d.o.o. Zagreb, **ASI d.o.o.** Zagreb, **Podravka d.d.** Koprivnica, **Dukat d.d.** Zagreb, **Rokmar d.o.o.** Nova Gorica, Slovenia, **PRO-DG d.o.o.** Zagreb, **Unigra Italija**, **Master Martini Italy Higgs d.o.o.** Šapjane, **Izobrazevalni Center Piramida** Maribor, **BIC - Biotehniški izobrazevalni center Ljubljana**, **Paleo + AIP grupa Zagreb**, **Info - Kod d.o.o.**, Zagreb, **MIP Mill and bakeries d.o.o.** Sisak, **PBF - Prehrambeno Biotehnoški Fakultet** Zagreb, **Petrek d.o.o.** Zagreb, **Pleter Usluge d.o.o.** Zagreb, **Staklana d.o.o.** Zagreb, **Sulog d.o.o.**, Donja Bistra, **Babicini kolaci**, **Djurdjevac City**, **Tourist association of Djurdjevac city**, **Woman in Djurdjevac - association**, **Woman from St. Ana**, **Ogulin city**, **Tourist association from Ogulin city**, **Hotel „Frankopan“** Ogulin, **DÜBÖR d.o.o.** Germany, **IBA International bakery and pastry fair München**, Germany.

EXPERT COMMITTEE:

- **mr. sc. Matjaz Zigon**, MŽ consulting and Fairs, Rimini Fiera, Representation Office for Slovenia, Croatia, BiH, Serbia, Montenegro, Macedonia, Kosovo and Albania
- **Dragica Lukin**, Croatian confectioner's federation, president
- **Miroslav Dolovcak**, Section of evaluator, Croatian Culinary association, president
- **Marko Zivaljic**, Chef association of Krapina zagorje county, president
- **Ivan Borovac**, Chef association of Karlovac county, president
- **Dražen Djurisevic**, head of culinary department Podravka d.d. Koprivnica,
- **Alma Rekic**, SPA, WACS jury, Slovenian Culinary association
- **Ksenija Tomic**, Tourist association of Krapina zagorje county, director
- **Ana Pavic**, Krapina – zagorje county
- **Dražen Vrbanić**, Ireks Aroma d.o.o. Zagreb, head of confectioners department
- **dr. Jasna Mastilovic**, Institut for food technology Novi Sad, Serbia
- **Dean Pasicek**, Dek-agram Zagreb, director
- **Damir Kovacic**, Photo editor, official cameraman in „Interslast“
- **Stjepan Odobasic**, Robinson Publishing company, manager and owner of Interslast Zagreb

*Organizazer: Stjepan Odobasic,
CEO Robinson Publishing company - Croatia*

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