

**WHO  
WILL BE THE  
BIG WINNERS OF  
SIAL INNOVATION  
THIS YEAR?**

Attend the SIAL Innovation Awards Ceremony and discover the Gold, Silver, and Bronze winners, as well as the special prize for Retail Choice Award! Save the date to experience one of the most anticipated moments of the show! See you on **April 29 at 12:00 p.m. in the Viger Hall of the Palais des congrès de Montréal.**

Also visit the SIAL Innovation booth to discover the other selected products.

**CONGRATULATIONS TO THE 10  
FINALISTS OF SIAL INNOVATION 2026**

A MESSAGE FROM ISABELLE MARQUIS, CO-PRESIDENT OF THE SIAL INNOVATION JURY, NUTRITIONIST, AND SENIOR FOOD STRATEGY EXPERT.



« The 2026 edition of the SIAL Innovation competition is one of the most interesting I have seen since I began co-chairing this jury, both in terms of the number of entries and the way it reflects the major concerns of today's consumers. Health is omnipresent this year, in all its forms. Sustainability is also a recurring theme — sometimes at the very core of what defines a product — which speaks to a genuine evolution within the industry. Finally, the world is making its way onto our plates more than ever, through the meeting of flavours, cultures, and savoir-faire. »

— **Isabelle Marquis**  
Co-President of the SIAL Innovation Jury, Nutritionist and Senior Food Strategy Expert

**SELECTION CRITERIA**

**Out of 320 applications from 30 countries, the competition's co-presidents, Isabelle Marquis and Xavier Terlet, selected 135 products from 14 countries that embody the spirit of innovation among SIAL Canada exhibitors and meet the following criteria:**

- Launched in North America after January 2025
- Offer something new or different from what exists on the Canadian market, with potential for expansion to other markets
- Create value for the target audience and inspire other agri-food companies to replicate or evolve the concept
- Demonstrate innovation in at least one of the following aspects: Recipe, Packaging, Manufacturing Process, Sustainability

**SOURCE : SIAL CANADA**  
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Reminder : Journalists, bloggers, and media representatives : free access to the show! Request your accreditation now!

**ABOUT SIAL CANADA**

SIAL Canada is part of the global SIAL network, the world's leading group of trade shows dedicated to the agri-food industry, comprising 12 events that bring together 17,000 exhibitors and 700,000 visitors from more than 200 countries. In Canada, the show is managed by the Groupe Export agroalimentaire, with support from its founding partners: the Association des détaillants en alimentation du Québec (ADA), the Groupe Export agroalimentaire Québec-Canada, and Comexposium. The event also benefits from the support of Agriculture and Agri-Food Canada (AAC), the Ministère de l'Agriculture, des Pêcheries et de l'Alimentation du Québec (MAPAQ), the Ontario Ministry of Agriculture, Food and Rural Affairs (OMAFRA), and the United States Department of Agriculture (USDA).

## Cooked Legumes in Sauce

BOOTH 1126



CLARK - CORDON BLEU

Selected for its line of ready-to-eat legume-based dishes in gourmet sauces, rich in plant-based protein and fibre.



## Lion's Mane Mushroom Steak

BOOTH 2021



LION'S MANE MUSHROOM COMPANY

Selected for this unique 100% plant-based steak made from lion's mane mushrooms, pre-marinated in black garlic for an umami flavor and tender texture.



## Lupin Coffee

BOOTH 7103.3



CROQUE LUPIN

Selected for its 100% roasted lupin composition, grown and processed in Quebec, offering a convenient and sustainable caffeine-free alternative to traditional coffee.



## Edible Coffee Squares

BOOTH 7101.2



MOKABLE CANADA INC.

Selected for its proprietary micro-grinding process, which transforms whole coffee beans into chocolate-like, edible bites—cocoa-free and waste-free—offering a unique and sustainable alternative to coffee.



## Unsweetened Banana Milk

BOOTH 7101.3



KUNANA

Selected for the use of whole, grade-B bananas, making this plant-based beverage a truly sustainable, nutrient-rich alternative designed to perform like milk (for drinking, frothing, and cooking). Made in Canada.



## Plant-based Salmon Fillets

BOOTH 7126



NEW/SCHOOL FOODS

Selected for its unique manufacturing process, which authentically replicates the texture, taste, colour, and omega-3s of real salmon — from raw to cooked — in a 100% plant-based, allergen-free version that is convenient for both consumers and chefs.



## Black Garlic Sauce (Soy Sauce-Style)

BOOTH 726



LA TERRE DU 9

Selected for its unique recipe featuring Quebec black garlic—a local, allergen-free alternative to soy sauce—made with just four simple ingredients.



## Individual Sachets of Kombucha Powder

BOOTH 7504



TEAZEN INC.

Selected for its innovative individual sachet format, making kombucha easy to enjoy anytime, anywhere.



## Assortment of Flavoured Butters in Aluminium Capsules

BOOTH 7103.8



LES BEURRÉS

Selected for its 100% recyclable, small-format packaging that minimizes waste, and for the variety and sophistication of its gourmet recipes. Convenient for both consumers and chefs.



## Spaghetti with Plant-Based Cacio & Pepe Sauce

BOOTH 615



TIBERINO 1888

Selected for its all-in-one proposition combining pasta and dehydrated sauce in a single pack, and reimagining a classic Roman recipe in a vegan version ready in 3 simple steps.

