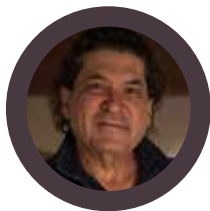




Consumer Jury



Acurio Gastón

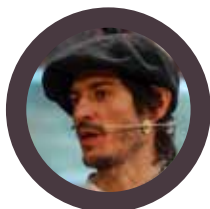
TABLE PRESIDENT - SPECIAL GUEST

Chef, entrepreneur, and ambassador of Peruvian cuisine worldwide, founder of Astrid & Gastón, and creator of renowned international gastronomic brands. A leading figure in sustainable gastronomy and culinary education.



Ale Feraud

TABLE PRESIDENT



Alfieri Carlos David

Professional traveling cook and grill master. Grill master with Los Petersen Cocineros. Corporate Chef at Entre Fuegos. National and international judge at grill master championships.



Anita Sanchez

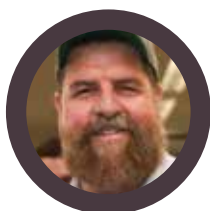
TABLE PRESIDENT



Arturo González

SPECIAL GUEST

Argentine chef with over 25 years of international experience in renowned chains such as Meliá Hotels and Hard Rock. Trained at Gato Dumas and awarded a scholarship by the Basque Culinary Center (Spain), he has served as Executive, Regional, and Corporate Chef across several countries in the Americas and the Caribbean. He currently leads the culinary team at Hyatt Ziva Cancún as Executive Chef.



Barcellos Roberto

Agricultural engineer and consultant specializing in intensive livestock and meat processing plant projects. Consultant in the development of meat brands. Owner of a meat brand. Owner of restaurants and butcher shops.



Benjamin Cinque

AMBASSADOR AND TABLE PRESIDENT

Agribusiness professional with international experience in livestock management, bovine genetics, and business development. Skilled in company leadership, livestock auctions, online marketplaces, and coordination of major exhibitions, combining commercial leadership, technological innovation, and strategic vision in the agri-food sector.



Consumer Jury



Bianchi Carlos Gabriel

MEMBER OF THE SENSORY PANEL FOR THE BLIND AND VISUALLY IMPAIRED AT THE DEPARTMENT OF SHELF LIFE AND SENSORY ANALYSIS OF INTI.

Extensive experience in the evaluation of various food matrices. Skilled in applying sensory testing protocols and methodologies. Served as a judge in National Cheese Competitions.



Diego Gauna

TABLE PRESIDENT

Professional chef specializing in open-fire cooking and Argentine barbecue, instructor and gastronomic consultant with extensive experience in hotels and workshops throughout the country.



Fabrizio Sergio Mendez

TABLE PRESIDENT



Francisco Vinelli

Veterinarian with over 15 years of experience at SENASA, specialized in management auditing and quality assurance in the food industry. Experienced in overseeing slaughterhouses and processing facilities for major species destined for export markets, with strong communication and teamwork skills.



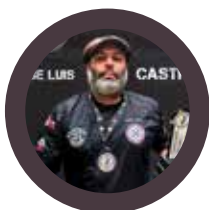
Gustavo Fuentes

TABLE PRESIDENT

Executive chef with extensive experience in kitchen management, innovative menu creation, and team leadership in high-end restaurants in Peru and Argentina. Specialist in process standardization, quality control, and food and wine pairing, with a strong background in gastronomy and enology.



Javier Brichetto



José Luis Castro

Professional chef and grill master, internationally certified judge by the KCBS and WBQA. Gastronomic consultant and corporate chef.



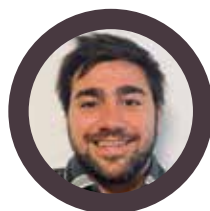
Consummer Jury



Juan Caparrós

TABLE PRESIDENT

Chef and political scientist, currently a culinary communicator. Creator of the website sinreservas.com.ar, with extensive radio experience discussing gastronomy alongside prominent figures such as Lanata and Pergolini.



Juan Ignacio Fuoco

TABLE PRESIDENT



Juan José Ces

Veterinarian with over 45 years of experience in the agro-industrial sector, specialized in operational management, meat exports, and technical consulting. Currently serving as Agro-Industrial Project Leader at CRV, with executive experience in top-tier export companies such as Compañía Bernal S.A. and Ecocarnes. Extensive international experience in meat brand development, quality management, institutional relations, and public-private collaboration within the agri-food sector.



Juan Manuel Alberro

Con más de 32 años de trayectoria, Juan Manuel Alberro, actual presidente de la Asociación Braford Argentina, ha desarrollado gran parte de su experiencia en la industria agropecuaria, con un fuerte enfoque en la comercialización de carne y genética, y una gran pasión por la ganadería.



Juan Pablo Murguía Lattanti

TABLE PRESIDENT



Juan Pedro Rastellino

TABLE PRESIDENT

Chef and sommelier, with experience in prestigious restaurants in Argentina and France, including Michelin-starred establishments. Founder and Executive Chef of Allium Cocina + Sentidos and Del Chef, author of La Carneada, and a recognized gastronomic expert in meat, charcuterie, and open-fire cooking.



Julian lavagno



Consumer Jury



Kazuhito Obara

TABLE PRESIDENT

Master in meat processing, licensed chef, and Rector of the Federal Meat Academy in Japan, with extensive experience in the meat industry and international training.



Laura Litvin

TABLE PRESIDENT

Journalist specializing in gastronomy, editor, and content consultant, with experience in media outlets such as La Nación, Vinómanos, and Cocineros Argentinos, focused on the Argentine culinary scene.



Leandro Loureiro

TABLE PRESIDENT

Creator of EJM Chuletería, artisanal butcher with over 20 years of experience, specializing in mature beef, dry-aged meat, and premium-quality beef with a responsible approach.



Leo Volpe

TABLE PRESIDENT

Food journalist, author of 101 Hamburguesas que Tenés que Probar Antes de Morir, and advocate for meat consumption on his Instagram account @club.leno.



Manuel A. González Cano

Panamanian Veterinarian, M.Sc. in Animal Health, with extensive experience in teaching and agricultural communication. Livestock producer, creator and host of AGRO TV (20 years on air), and host of the radio program Boletín Agropecuario (35 years). Expert in animal production and knowledge dissemination in the agricultural sector.



María De Michelis

SPECIAL GUEST

Gastronomic journalist and editor (B.A. in Psychology, UBA). Directed El Gourmet for 10 years. Currently directs the supplement "Sólo por Gusto" (Diario Perfil). Co-author of Cartas sobre la mesa. Lecturer at CAVE and the Basque Culinary Center (Spain).



Maria Noel Pereyra

TABLE PRESIDENT

Uruguayan grill chef, creator of La Gurisa de los Fuegos and partner at Chefs de Fuegos Uruguay. With training in gastronomy and meat technology, she combines international experience with a passion for fire, barbecue, and promoting culinary culture through catering services and gastronomic events.



Consummer Jury



Mariana Sanchez

TABLE PRESIDENT

Director of the INTI Meat Center and specialist in innovation and value addition, with 30 years of experience in the meat industry and university-level teaching.



Martin Altamirano

TABLE PRESIDENT

Chef with international experience in Michelin-starred restaurants, academic director, and owner of La Torgnole Gastronomique in Córdoba.



María Jimena Mascarello

Teacher at the Food Laboratory of Raggio Technical Schools and former student of the Food Industries program. Trained in Agronomy, Nutrition, Agri-Food Management, and Rural Tourism (UBA). Professional chef graduated from Mausi Sebess and holder of a Master's degree in Sustainable Development – Agenda 2030.



Maximiliano Rossi

Chef with more than 20 years of experience. In 2020, he founded Picarón, a restaurant recognized for its bold and authentic proposal, now a reference in the local gastronomic scene. In 2024, he opened Ultramarinos, where he develops a product-driven cuisine focused on Argentina's coastal flavors.



Micaela Najmanovich

Owner, Chef, and Executive Pastry Chef at Anafe and La Ventana de Anafe.



Nanni Luciano

PRESIDENTE DE MESA

Rosario-born chef recognized for his innovation and excellence in gastronomy. Founder of Pobra del Mercat and Director of Grupo Nanni, Lowpack, and Luciano Nanni Catering. Member of the Culinary Academy of France, pioneer in sous-vide cooking and healthy meal concepts. Judge in national and international competitions, and Argentine representative at Madrid Fusión and Fitur.



Neumayer Fernando

PRESIDENTE DE MESA

Director of Operations at Marfrig Global Foods Argentina, responsible for five industrial plants (slaughter, burgers, sausages, and vegetables), with extensive experience in R&D and quality management within the meat industry.



Consumer Jury



Nico Arcucci

TABLE PRESIDENT



Ortigoza Leal Alejandro

Professional grill master with extensive experience in slow-cooked meats, smoking, and traditional techniques using charcoal and wood. Firemaster for the Chilean National Grilling Team (2023–2024) and winner of the Zapala International Championship in the pork category. Producer of artisanal cured meats, sausages, and burgers. Meat Sommelier student (UBA), committed to excellence, innovation, and the art of fire in every preparation.



Pablo Untroib

TABLE PRESIDENT

Artisan knife maker with over 13 years of experience and founder of PEU Cuchillos Artesanales, recognized as an Ambassador of the Argentina Brand and recipient of the Good Design Seal. His work combines skill, creativity, and a passion for gastronomy.



Roberto Yarke

TABLE PRESIDENT

Private Chef.



Rodolfo Acerbi

TABLE PRESIDENT

Veterinarian (UNLP) and Master in International Relations (FLACSO), with over 30 years of experience in food safety and international trade. Served as National Director of Laboratories and Coordinator of International Relations at SENASA, participating in sanitary negotiations and international forums (WOAH, FAO, WTO, IICA). Worked as an advisor at Frigorífico Gorina on quality and animal welfare, lecturer at national universities, and Vice President of SENASA (2022–2023).



Santiago Garat

TABLE PRESIDENT

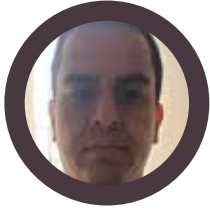


Sebastian Montini

TABLE PRESIDENT



Consumer Jury



Sergio Ponce Esquivel

Professional chef graduated from the Instituto de Alta Cocina Dgallia (Peru). Certified judge by the World Barbecue Association (WBQA) and the Kansas City Barbeque Society (KCBS). Owner of the restaurants Grill Express and Pan y Carbón, and co-founding vice president of the Liga Parrillera Peruana.



Silvio Baiocco

TABLE PRESIDENT



Santiago Tomás Szulanski

TABLE PRESIDENT

Panel leader at INTI, specialist in sensory analysis and quality control, with experience in product development and coordination under international standards.



Silva Cristhian

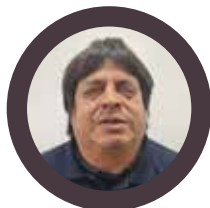
President of the Ecuadorian Grillers Association (APE)
Certified judge by the WBQA and the Pan-American Barbecue Confederation.



Sorba Pietro

SPECIAL GUEST - TABLE PRESIDENT

Over thirty years of experience in communication within the sector. A renowned food journalist for the Clarín Group, with weekly columns in Clarin.com, Revista Viva, and Radio Mitre. Author of 16 books published by Editorial Planeta, including "Recetas de carne." Host of the TV show Historias Ricas on TN. Creator of the television channel elGourmet and organizer of the Federal Asado Championship.



Vásquez Hernán Marcelo

MEMBER OF THE SENSORY PANEL FOR THE BLIND AND VISUALLY IMPAIRED AT THE DEPARTMENT OF SHELF LIFE AND SENSORY ANALYSIS OF INTI.

Extensive experience in the evaluation of various food matrices. Skilled in applying sensory testing protocols and methodologies. Served as a judge in National Cheese Competitions.



Victoria Vanesa Alvarez

MEMBER OF THE SENSORY PANEL FOR THE BLIND AND VISUALLY IMPAIRED AT THE DEPARTMENT OF SHELF LIFE AND SENSORY ANALYSIS OF INTI.

Extensive experience in the evaluation of various food matrices. Skilled in applying sensory testing protocols and methodologies. Served as a judge in National Cheese Competitions.



Consumer Jury



Villalva Matías

SPECIAL GUEST

Chef and co-founder of Mako Fuegos y Vinos, with extensive international experience and a focus on contemporary Patagonian cuisine rooted in regional identity.