

**SIRH/+**  
**COUPE DU MONDE**  
**DE LA PÂTISSERIE**  
**TEAM USA**

**FOR IMMEDIATE RELEASE**

**Club Coupe du Monde Team USA Partners with Truffly Made  
as a Platinum Partner to Elevate Preparations  
for the 2027 Coupe du Monde de la Pâtisserie**

*Cutting-edge confectionery tools to enhance Team USA's preparation  
for the premier global pastry competition in Lyon, France*

**New York, NY — 08 October 2024** — Club Coupe du Monde Team USA is proud to announce a new partnership with Truffly Made, a leader in confectionery tools and equipment, as a platinum partner.

Founded in 2013, Truffly Made has established itself as a trusted name in the pastry and confectionery world, known for producing high-quality silicone molds and the revolutionary Universal Depositor. This partnership provides Pastry Team USA with cutting-edge technology as they prepare for the prestigious 2027 Coupe du Monde de la Pâtisserie in Lyon, France.

Truffly Made's equipment will enable the team to enhance efficiency and focus on the artistry and technical precision required for the competition. The Universal Depositor, known for its ability to fill molds with precision and speed, will be a crucial tool in helping the team achieve consistent results during their training.

"We are delighted to partner with Truffly Made," said Chef Stéphane Chéramy, president of Club Coupe du Monde Team USA. "Their dedication to quality and innovation aligns perfectly with our mission, and their equipment will play a vital role in our preparations for Lyon."

Truffly Made has grown from a small silicone mold company into a global leader, with over 30,000 molds and 400 depositors sold each year. Ian Dumonceau, CEO of Truffly Made, shared his excitement: "I'm truly honored to partner with Club Coupe du Monde Team USA for the 2027 Coupe du Monde de la Pâtisserie! Quality equipment and resources are crucial for success in the pastry profession, and I'm proud to support the team on this exciting journey. Let's make magic happen together!"

"The support from Truffly Made goes beyond just providing tools; it allows our team to push boundaries in creativity and innovation," said Kévin D'Andréa, Sponsorship Director for Club Coupe du Monde Team USA. "Their advanced equipment ensures we can stay focused on refining our craft, knowing we have the precision and efficiency needed to compete at the highest level."

Club Coupe du Monde Team USA is also supported by long-time partners Valrhona and Midwest Imports, Ltd., with more partners to be announced as the team's journey continues.

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### **For Sponsorship Opportunities**

To learn more about supporting Club Coupe du Monde Team USA and becoming a partner, please contact Chef Kévin D'Andréa at [kevin@foliepops.com](mailto:kevin@foliepops.com).

### **About Club Coupe du Monde Team USA**

Club Coupe du Monde Team USA is committed to inspiring excellence, creativity, and innovation in the pastry arts. The organization selects and supports the best American pastry chefs to represent the U.S. at the Coupe du Monde de la Pâtisserie in Lyon, France. This prestigious biannual competition features 50 countries and is recognized as the premier global pastry competition. For more information, visit [www.pastryteamusa.com](http://www.pastryteamusa.com) and on social media: @pastryteamusa.

### **About TRUFFLY MADE – “The easiest way to make candies”**

Truffly Made is manufacturing high quality silicone molds and candy depositors since 2013. All FDA-approved equipment is the most advanced for Professional Confectioners, Chocolatiers and Pastry Chefs for candy making. The patented mold design eliminates the need for hand-manufacture and the need of making or buying shells.

Our Universal Depositors built in Germany are made of the highest quality Food Grade stainless steel, drastically increase productivity, accuracy and efficiency while eliminating the burden of filling molds by hand. Machines and Silicone Molds can be used to manufacture various types of confectionery products such as Chocolate, Ganache, Fondant, Fudge, Gummies, Caramel, Hard Candy and more!

Operated by confectioners, Truffly Made also offers recipe services. Our team of food scientists and consultants have years of experience in the industry and help to develop formulas that fit any project scope.

Being a leader in the confectionery industry for over 10 years, Truffly Made is supplying about 400 machines and over 30,000 silicone molds each year to various businesses, individuals and professionals world-wide. To learn more, please visit [www.trufflymade.com](http://www.trufflymade.com), and follow us on social media @trufflymade.

### **(Sirha) Pastry World Cup (Coupe du Monde de la Pâtisserie): pastry revolution**

Pastry is emerging in the contemporary world. The desserts are now combining their sensitivity to technicality, to the new architectural and sensory expressions. Nothing stops the sweet creators of the 21st century. And since the world is moving on, the Pastry World Cup is changing dimension, with a completely rethought universal identity. Product sourcing, natural tastes, precise gestures, team spirit are combined for an intense and visionary baking experience. Pastry World Cup is organized by the global brand Sirha Food, part of the GL events group. For more information: [www.cmpatisserie.com/en](http://www.cmpatisserie.com/en)

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