

FOR IMMEDIATE RELEASE

Dobla Teams Up With Club Coupe du Monde Team USA as a Silver Partner in Preparation for the 2027 Coupe du Monde de la Pâtisserie

Club Coupe du Monde Team USA is proud to announce Dobla as a Silver Partner for Team USA's preparations for the prestigious 2027 Coupe du Monde de la Pâtisserie in Lyon, France.

Dobla brings extensive expertise and innovative techniques to Team USA, enhancing their training process as they pursue excellence in artistry and precision. This collaboration will provide the team with invaluable resources, reinforcing their ability to compete at the highest level.

"Having Dobla as a key supporter marks an important moment for our team as we gear up for the 2027 Pastry World Cup," said Chef Stéphane Chéramy, president of Club Coupe du Monde Team USA. "Their dedication to progress and craftsmanship will refine our approach, fueling the ingenuity required for excellence. We are grateful for their backing and excited for what we can accomplish together."

Since 1950, Dobla has been dedicated to inspiring pastry chefs by providing premium chocolate decorations that bring creative visions to life. Renowned for its quality and innovative designs, Dobla continues to set industry standards. At Sirha-Lyon 2025, Dobla will celebrate 75 years of Pastry Evolution & Chocolate Excitement, helping chefs craft extraordinary creations.

Mike Clever, chief commercial officer of IRCA Group Americas, has played a key role in expanding Dobla's presence in the U.S., integrating European craftsmanship with American market insights.

"Our mission is to support pastry chefs, like Team USA, as well as bakers and decorators in pushing boundaries while elevating their craft," said Clever. "For decades, Dobla has been a trusted partner in the art of chocolate decor, blending tradition with cutting-edge innovation to bring excitement and excellence to every application."

"We're not just about making decorations — we're about creating opportunities for chefs to shine," Clever added. "Dobla celebrates 75 years of passion, partnership, and pastry innovation, and we look forward to shaping the next chapter of chocolate excitement together."

The 2027 Coupe du Monde de la Pâtisserie will bring together the world's top pastry chefs, competing in disciplines such as sugar artistry, chocolate, and ice carving. With the support of Dobla and other influential partners, Team USA is poised to showcase the creativity and dedication required to succeed in this elite competition.

In addition to Dobla, a distinguished group of partners is supporting Team USA on their journey to Lyon. Valrhona leads as both the Main Partner Founder and a Platinum Partner, with Truffly Made and Gourmet Foods International also at the Platinum level. Midwest Global Imports provides the Official Practice Kitchens, while Paul Strabbing serves as the Official Team Photographer, both as Gold Sponsors. Paris Gourmet and The Pastry Depot support the team as Bronze partners, and St. Michel and Koerner Company join as Allied Partners. This collective support highlights the strength behind Team USA's mission to excel on the world stage.

Pastry Team USA recently announced that it will hold its National Selection on Sept. 6, 2025, to choose three pastry chefs and a team alternate to represent the United States at the 2027 Coupe du Monde de la Pâtisserie in Lyon, France. The event will take place during the Chicago Baking & Pastry Forum at Washburne Culinary & Hospitality Institute in Chicago. Both the forum and the institute serve as the team's official National Selection partners.

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For Sponsorship Opportunities

To learn more about supporting Club Coupe du Monde Team USA and becoming a partner, please contact us at pastryteamusa@gmail.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 and follow on social media @pastryteamusa.

About IRCA Group/Dobla

IRCA Group is a global leader in high-quality food ingredients, specializing in chocolate, creams, fillings, fruits, pistachios, and decorations. With over 100 years of Italian heritage, IRCA operates 21 production facilities across Europe, the U.S., and Vietnam, serving customers in more than 100 countries. Through its renowned brands- IRCA since 1919, Dobla, JoyGelato, Ravifruit, Cesarin and Domori-the Group provides innovative, trend-driven products and a "one-stop shop" for professionals worldwide. With over 2,000 employees, IRCA makes it simple to create extraordinary, offering complete ingredient solutions for pastry, bakery, gelato, and more. For more information visit: www.ircagroup.com / www.dobla.com

(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

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