



## **MISTURA 2016 A LA VISTA**

Mistura, the largest food fair in Latin America, already has a date for its ninth edition. It will be held between 2 and 11 September in the “Costa Verde” (Green Coast) in the district of Magdalena.

The Great Market convenes once again all regions of Peru farmers. Special attention will be given to the issue of legumes, with the occasion of celebrating their International Year precisely this year. We consider native legumes (peanuts, beans, string beans, lima beans, lupine, pajuro, among others) as well as some others that for their use have become Peruvians (such as beans or alverjitas).

It will be highlighted their key role in food as the main source of vegetable protein and their presence in the cuisine of Peru. Also their essential role in agriculture, because of their ability to take nitrogen from the air. Without legumes agriculture could not be understood.

A new feature will be implemented this year which is the international pavilion with a selection of some of the most tempting cuisines of the world.

And like every year we will have the presence of diverse variants of regional Peruvian cuisine, traditional and modern pastries, hot coals, pisco, chocolate and coffee.

There will also be an area to distinguish the most remarkable technological innovations in the world of Peruvian cuisine

For more information check the website [www.mistura.pe](http://www.mistura.pe) or [www.apega@apega.pe](mailto:www.apega@apega.pe) or write to [informes@mistura.pe](mailto:informes@mistura.pe) or [turismo@mistura.pe](mailto:turismo@mistura.pe)