



SABOR LATINO

CONCEPT

SABOR LATINO

Latinoamerican

Food Festival

Konstanz, July 22 – 27, 2017

The Latin American cultural offer, impregnated with so many artistic manifestations, also includes gastronomy, not only in its extraordinary quality and variety but also in its creativity. Our gastronomic culture is not only linked to traditional cuisine, the one we learned from our grandmothers or our mothers, but also the creative, innovative cuisine that mixes that tradition with modernism.

The Latin American cuisine is the sum of many influences, being fundamental the indigenous gastronomy and that contributed by the Europeans. Creole cuisine was born from both, which in turn was enriched with the arrival of European and Asian immigrants. If the local tradition was based on corn, potatoes, tomatoes, beans or chocolate, the European tradition brought chickens, pigs, sheep, cows, wheat, wine, oranges, lemons and other fruits. The mixture of this culinary variety led to a fusion's gastronomy, very rich and varied.

With these ingredients, gastronomy has become in recent years an indispensable tourist attraction for many countries in the world. In Latin America, Peru and Mexico show how food can greatly influence the flow of passengers from one region to another. Other tourist destinations such as Ecuador, Costa Rica or Colombia have begun to mobilize their economy through their agricultural and food production and above all to promote gastronomic tourism.

A very important component in this regard for the promotion of the country brand and a factor of development is without a doubt the gastronomic component.

And at this point Peru is the leader in gastronomic tourism, with many internationally renowned Chefs, many with a Michelin nomination. In addition, it has a gastronomic variety that highlights the culture, mixed with modernity with its „Menu-Fusion“, creating new flavors from traditional products.

At the 1st Congress of Gastronomy held in Peru in 2016, the presentation made by Mr. Yongvut Saovapruk pointed out the experience of promotion in the world of Thai food and its inputs looking to be "world leaders". Without a doubt an extraordinary bet, with very ambitious goals. With the strong support of the State, Thailand has managed to implement more than 12,000 Thai food establishments in the world and exports more than US \$ 30 billion in food products each year. Not only is the primary export of Thai food, but technological innovations are introduced to add value through its processing (packaged, refrigerated, frozen products) and give them greater durability and better presentation.



This Congress also presented another relevant case of promotion of national gastronomy. The Policy Program for Promotion of Mexican Gastronomy, established by the President of Mexico, sees gastronomy as an engine for economic development and generates income and employment. This policy includes a multisectorial program to support small and medium-sized enterprises in the gastronomic sector; seeks to strengthen valued chains linking culinary establishments with agriculture, fishing, industry, tourism and other services; and strengthens education to improve productivity as well as quality.

Likewise, the Mexican State promotes the "Ven y come" (Come and Eat) campaign, which seeks to promote gastronomic tourism and create distinctive quality and authenticity for the emblematic products of Mexican gastronomy.

These two examples may be the pillar of what we intend to do with Latin American gastronomy.

SABOR LATINO will show the German-speaking public in particular and the European public in general, that the gastronomic diversity of our countries is not only limited to tacos or Argentine churrasco, corn or chile. Behind it there are many other factors that are also very influential in the gastronomic value chain: production, collection, preparation and sale but above all biodiversity. All these factors are added to improve the country brand, very important for the promotion of both domestic and foreign tourist destinations.

Tourism is changing and it is no longer just knowing the historical or architectural monuments of a particular region. The tourist is now more interested in meeting the local people, how they live, what they do in their city. And he wants to know a lot about what they eat and what their main food products are. Now the gastronomy is becoming for many people a fundamental pillar when it comes to choose the travel destination. And following the phrase of the director of tourism promotion board in Peru (PROMPERU), Mrs. Marisol Acosta, "The gastronomic tourist is usually an informed person, with interest in the culture, history and tradition, who values sustainability and local products and tries to taste dishes with local colors and flavors" (sic).

At the moment the Tourism World Organization assigns to the gastronomy a strategic character in the definition of the label and image of the destination. In gastronomic tourism, gastronomic events are very important, followed by gastronomic routes, cooking classes or workshops and gastronomic fairs with local products, as well as a growing interest in visiting food markets.

Below we present the **SABOR LATINO** Food Festival to be held in the city of Konstanz from 22 to 27 July, 2017.

GENERAL SCOPE 2017

The main objective of **SABOR LATINO** is to organize a gastronomic festival with the purpose of showing the German-speaking market in particular and the European public in general, the benefits and characteristics of Latin American cuisine, reinforcing the promotion of the country label of each participant.

SPECIFIC OBJECTIVES 2017

1. To promote Latin American gastronomy as an essential factor for outgoing tourism from German-speaking markets
2. Therefore, promote gastronomic tourism to Latin America.



3. Organize a **STREET FOOD FESTIVAL** of two days, that presents the gastronomic diversity of all the countries of Latin America and the Caribbean. The street food differs from the "fast food" because it presents fresh products that you can feel and eat with your hands. That's why our slogan is "**Latin America in your hands**"
4. Organize five gala dinners with five invited countries that have demonstrated their interest in spreading their gastronomic quality and showcasing the country label, including cultural activities during the day, cooking shows, as well as events and demonstrations of all kinds that allow the maximum dissemination of the country label.
5. Organize a workshop on cocoa and the relationship of its production with the elaboration of chocolate.
6. Disseminate and support the declaration of "2017, International Year of Sustainable Tourism for Development" appointed by the World Tourism Organization (UNWTO), based on the sustainable development of the countries' gastronomy, creating public awareness of the contribution of sustainable tourism to development by making tourism a catalyst for positive change.
7. Promote in the five participating countries a social project that contributes to improve the society affected by malnutrition and scarce recourse to food, with special emphasis on children and pregnant women.

FESTIVAL DEVELOPMENT

The way of thinking, of feeling, of doing and of acting speak of the culture of one population. Within this concept, gastronomy is undoubtedly a very significant and active part of how to define a society.

Each country, each city or town, each person has a different story to tell over their table. The way to eat can be a fundamental experience to recognize their idiosyncrasy, to generate conversation or to deepen a friendship. Gastronomy is linked not only to the taste of eating but is the essential foundation to transform a moment into something unforgettable.

Just as Latin America has its own cuisine born of its tradition and its cultural origins, its cuisine is nothing more than the result of the history of its people: a fusion of ethnic, cultural and social elements that make of its gastronomic style a mixture of flavors, products, recipes and styles. It is almost impossible to show in a festival this gastronomic biodiversity of the people of Latin America and the Caribbean in complete form. That is why we have tried to define a concept that allows to disseminate, in the greatest possible proportion, the culinary qualities from the north of Mexico to the south of Argentina.

The proposal is to show to the inhabitants of the city of Konstanz and the region of Lake Constance covering four German-speaking countries (Germany, Switzerland, Austria and Lichtenstein) the gastronomic proposal of five Latin American countries in five gala dinners showing in addition their cultural diversity, with parallel events during the corresponding day, including a cooking show, presentation of typical products of the region, cultural events and activities for children, culminating with an artistic show after dinner.

Below we present in detail the proposed development for each day.



SATURDAY July 22 – SUNDAY July 23, 2017

LATINO STREET FOOD FESTIVAL „Latin America in your hands“

During the two-day festival, to be held at the Konstanz Rheinpromenade, one Street Food Festival with culinary offerings from (almost) all Latin American and Caribbean countries will be organized. From the morning you can taste empanadas, arepas, tacos, roasts, corn, chicharrones and others that will be offered for sale by people previously chosen after a call. Of the sale generated, 1 EURO per unit sold will be allocated for the social project of the Festival.

Latin American gastronomy is as diverse as its people. The influence that Chilean cuisine has from the French gastronomy received at the end of the 19th century is observed mainly in fish; Corvina on black butter, the Margarita conger or the 'omelettes' that replace the Spanish Tortilla of potatoes. The warmth of the Bolivian people is reflected in its gastronomy with its traditional "Ají de Lengua", "Picante de Pollo", "Chicharrón", "Silpancho" or "Pique macho", their humitas (maize wrapped in its own leaf and cooked) or the salteñas Born in Sucre that brings ground beef, potatoes, peas, raisins, olives, hard-boiled eggs and hot peppers.

In Venezuela, gastronomy is still diverse, a fusion of several cultures where highlights the maize, cassava, banana, chilli, grains, tubers, sugar cane, meats and poultry, from which dishes with unique and extraordinary flavors derive. The most representative dishes by excellence are the Pabellón Criollo, the Arepa, the Hallaca, the Cachapa, the Empanadas made of Maize Flour, the Black Roast, the Cazabe and the Boiled Chicken, Meat or Fish. The Colombian gastronomy is defined by the mestizaje and they are the arepa and the sancocho, plato paisa, ajiaco santafereño, lechona tolimense and mote de queso costeño, among others.

On the other hand, the street food of Latin America is as diverse as itself. El pão de queijo (cheese bread) is a street snack in southeastern Brazil. In Chile you can buy dishes like anticuchos, broken panties, choripanes, churros and humitas. In Colombia is the empanada, a fried cake filled with meat or chicken or the arepas. In Ecuador you can enjoy coastal delicious fish with onions, or the typical arroz con menestra and carne asada. In Peru the supply of street food is varied and is produced from colonial times. The anticuchos, offered by sellers called "anticucheras", tamales, mazamoras and shampoos are some examples.

In Venezuela a regular fast food is arepa, a flat bread made from corn flour, open and usually filled with tender cheese. Other fillings may be the chicken strip salad with mayonnaise and avocado (reina pepiada), skirt strips cooked with onion, red pepper and tomato (pickled meat) and pickled octopus. In the Caribbean, Barbados fishcakes are a common street meal. They are made with cod pieces in salted, seasoned, mixed with flour and fried. The most common street food in Jamaica is marinated chicken or pork with a very spicy spice mixture (jerk), consisting mainly of Scottish bon-bon, onion, spring onion, thyme and allspice, and usually done on barbecue. Puerto Rico is famous for its street food with kebabs (pork kebabs, chicken or seafood on spits, usually spicy and with barbecue sauce, which are served on bread and often completely fried. Empanadas consist of fried dough pastries or flour. The banana-based dishes are popular in the streets of Puerto Rico, as is the case of cakes (a combination of tubers, plantains or crushed bananas, or bananas stuffed with pork and wrapped in leaves before cooking), piononos (a slice of ripe plantain, or a whole slice cut in half, fried and then stuffed with minced meat, cheese, raisins, capers and olives). The Fritters (frituras) are common in the Dominican Republic, like empanadas made with fried wheat flour, filled with cheese, chicken, veal and vegetables.



At the same time, cultural, dance, theater and children's activities groups will be invited through the embassies of Latin American countries to participate actively in these two days. It will try to organize a kind of Mini Carnival showing the cultural and folkloric variety of the region. Likewise, classes of typical dances of the region will be organized with an emphasis on tango, salsa and other Caribbean rhythms. Finally, at the suggestion of the embassies and promotion offices of each Latin American country, booths will be presented showing the country label of the participants.

MONDAY July 23 – FRIDAY July 27, 2017

We will be honored to present in the next few days five invited countries that will show us their gastronomic proposal and their country label.

As sponsor, the guest country will be present with a chef of recognized international trajectory and an artistic show presented after dinner.

The activities will start by presenting the country label to special guests and the press, followed by cultural activities, among which a cooking show with tasting at lunch stands out. In the evening, a gala dinner will highlight the best of the gastronomy of the guest country, culminating the day with a spectacular artistic show.

The proposed details are as follows:

MONDAY 23: ARGENTINA proposed artistic show: Tango Show

Although churrasco is the most characteristic food of Argentinean cuisine, the combination of Italian, Spanish, Indian and Creole cuisine makes it one of the most original in Latin America. And if there is a common denominator that brings together all the culinary diversity of the country, it is undoubtedly its meeting spirit around the food. Enjoying a barbecue, a traditional empanada or simply fatten some mates, are an excuse to get together with loved ones and friends to confess bad love or debate about politics or football, the passion of all Argentines.

TUESDAY 24: MEXICO Proposed artistic Show: Mariachis or Folkloric Ballet

Mexican gastronomy has fundamental elements that determine the taste, color and texture of its typical dishes. The inevitable ingredients of Mexican food are corn, great variety of spices such as chili, red meats, beans, jitomate, onion and in part, the use of nopal. Traditional and tasty are the main qualities of Mexican cuisine that give your dishes a great color and flavor. The menu that can not miss consists of shrimp quesadillas, spicy carnitas, chimi-changas and mole. However, Mexico has thousands of recipes that over time have passed from generation to generation until becoming an essential ingredient of Gastronomic Tourism, whose growth in the world market is worthy of mention. Share with us the flavors of Mexico and with them, their culture.



WEDNESDAY 25: CARIBBEAN

Proposed artistic Show: Salsa, Rumba, Bachata & Co.

Central American cuisine also offers a wide variety of dishes and in the preparation of the majority there are common ingredients: corn, cassava, potato, banana, meats and seafood. Maize, the mainstay of Mayan cuisine, is the key ingredient in the gastronomy of the region, in which the Guatemalan fiambre, the Honduran style casserole, the stuffed chicken with loroco of El Salvador, the typical Nicaraguan, the capado of shrimp from Costa Rica. The typical Cuban gastronomy is the result of the interaction of Spanish, African and Asian influences. The typical Cuban dish is the ajíaco, a soup of meat and vegetables. The Dominican Republic offers a wide variety of dishes such as chenchén, typical of the south of the country that consists of corn split into small pieces and boiled which is accompanied by goat stew. Chacá, also based on corn, dessert prepared with milk, sugar and cinnamon, as well as coconut milk.

THURSDAY 26: BRASIL Proposed artistic Show: Samba Show

The inhabitants of Brazil, its climate and its landscapes contribute to gastronomy with enthusiasm and taste. The great culinary diversity of the largest country in South America is reflected in the dishes of the Amazon based on exotic fish or the barbecue of the pampa of Rio Grande do Sul that will delight the most demanding gourmets and the most varied palates. Internationally, the best known is the churrasquería rodizio, a variety of "all you can eat" with many varieties of meats on skewer. Next to the salads, the national dish, the feijoada, stew of black beans with pork that is accompanied by rice, manioc flour and peeled orange stands out. Also emphasize the galetos (pieces of chicken) or the picanha (cut of cow).

WORKSHOP ON CACAO: Guest countries: BRAZIL, ECUADOR, PANAMA and COSTA RICA

On this day we will organize a Forum-Workshop with the presence of special guests from Latin America and entrepreneurs, technicians and people related to the production of chocolate, especially in Switzerland and Germany, known for their famous products.

Among others, we expect to have the presence of South American cocoa producers par excellence such as Brazil and Ecuador and other Caribbean countries, from South and Central America that grow cocoa beans including Mexico, Panama, Costa Rica, Cuba, Jamaica, Haiti, Grenada, Dominican Republic, Trinidad and Tobago, Colombia, Venezuela and Peru. The cacao tree is native to the basin of the Amazon River, where it still grows wild.

FRIDAY 27: PERU Proposed artistic Show: Folkloric Ballet

Peruvian cuisine is without a doubt one of the best in the world. Its main characteristic is a mixture of Indian and Spanish, but there is no lack of Indian, African, Creole, mulatto and mestizo influence. Further, in the last decade of the twentieth century, Peruvian cuisine began to popularize outside its borders.

Therefore, if you want to prove how a cultural fusion is possible, Peru is the place that your palate needs. The imperishable ones: the cebiches (macerated raw fish), the ají de hen, the anticuchos (skewers of heart of cow very chopped, to the grill), the cause limeña (mashed potatoes, chillies, boiled eggs and olives), the papas a la huancaína (stuffed potatoes with minced meat) or the sweets of Spanish school (bienmesabe, picarones, sky bacon).



The gastronomic variety existing in Peru, cuisine of the coast, the mountains and the Creole, together with the Eastern and African influence have transformed Peru into a reference for Latin American cuisine.

SOCIAL CONCEPT: PREGNANT WOMAN AND CHILDREN IN NUTRITIONAL RISK

To propose a social project that contributes improving the society affected by malnutrition and scarce recourse to food, with special emphasis on children and pregnant women.

Our proposal is to raise awareness among the inhabitants of the Bodensee region shared by the four German-speaking countries (Germany, Switzerland, Austria and Liechtenstein) on the problems that are present in this at-risk population due to difficult access to food and nutritional resources that affect health and education.

It is well known that malnutrition severely affects children in the poorest countries and regions of Latin America and the Caribbean, despite many plans to address this problem by treating children as a priority. Even as Latin America has raised its economic indicators in the last 10 years, the most important nutritional indicators have not undergone major changes. Low birth weight in the region fell from 10% 10 years ago to only 8% at present. Chronic malnutrition in children under five fell from 18% to 15% in the last 20 years. These two indicators confirm that in spite of its economic growth, this region has not been able to fight against malnutrition at birth and the growth retardation for the age that so much damage does to development of children.

The extreme opposite to nutritional deficiency is overweight and obesity, a situation that has been increasing in developing countries. This has also increased the issue of chronic diseases such as diabetes, cancer and heart disease. Although this has nothing to do with the economic conditions of the population, it is a problem in nutritional quality. Both factors are associated with increasing urbanization in the middle of poverty, especially in Latin America.

It will be the work of a committee of the **SABOR LATINO** project that will distribute the funds collected with the relevant authorities of the involved countries. Despite considering only two indicators and two population groups affected, the problem focuses on providing adequate and sufficient food, to nutritional education, the implementation of strategies that help overcome micronutrient deficiencies, access to drinking water, specific protection through vaccination, timely health care, etc. These are some of the important actions that will be taken into account to be carried out and that will have repercussions on higher strategies that will help to solve the presented problem.

We encourage you to follow and participate in this project, with ideas, suggestions and most important, with your donation. The initial capital for this project will be part of the profits generated by this project and the donations that can be raised during the festival. Later we will need more resources to execute projects for more concrete actions. If you need more information or would like to make a donation, please contact

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COLLABORATION WITH THE FESTIVAL

We will contact companies and institutions linked to tourism and industry in and with Latin America to be able to raise the necessary funds that allow us to hold this Festival. EUROLATINO is the organizer and will put all possible means to achieve the goals and ask for a special support for its realization.

SPONSORS

In order that the preparation and execution of the workshop be successful, we must look for the sponsors who want to support and finance part of the cost of this project. EUROLATINO will contribute 65% of personnel and logistics costs. It is necessary to get in touch with other institutions and companies to make this project feasible, otherwise it would be very expensive for the participants. We will contact the following:

1. INVITATION OF 5 PARTICIPATING COUNTRIES
2. The tourism organizations of the participating countries with representation in the German-speaking countries
3. Companies associated with tourist destinations in Latin America
4. Banks or financial institutions
5. Commercial enterprises in relation to Latin America
6. The German railway company DEUTSCHE BAHN
7. German Post Office DEUTSCHE POST
8. BSB (shipping company on Lake Constance)
9. AOK or other health insurance in the region
10. RENAULT, SEAT or another car dealer in the region
11. German TELEKOM
12. Swiss Railway
13. Suisse Postal Service
14. Austrian railway company
15. Supermarkets
16. Others



ADVANTAGES OF THE INVITED COUNTRIES TO THE FESTIVAL

5 invited countries are proposed. Once the proposal is accepted and the parameters of participation in the Festival are established, these countries will be officially confirmed as such, assuming the responsibilities and benefits that the case advises.

The responsibility of the host country to the Festival is:

- ✓ To sponsor the Festival economically

The benefits for the host country of the Festival are as follows:

- ✓ Be nominated as the guest country in all oral and written media about the Festival.
- ✓ The name of the country will appear in all the rooms where the festival takes place.
- ✓ Effective support for the presentation of the country label of the invited country

BUDGET FOOD FESTIVAL SABOR LATINO KONSTANZ, July 22 – 27, 2017

AUSGABEN	TOTAL	MÄRZ	APRIL	MAI	JUNI	JULI	AUGUST
PERSONAL							
Geschäftsleitung EUROLATINO	7.200,00 €	1.200,00 €	1.200,00 €	1.200,00 €	1.200,00 €	1.200,00 €	1.200,00 €
Leitung FESTIVAL	5.400,00 €	900,00 €	900,00 €	900,00 €	900,00 €	900,00 €	900,00 €
Koordination EUROLATINO - FESTIVAL	5.400,00 €	900,00 €	900,00 €	900,00 €	900,00 €	900,00 €	900,00 €
Marketing Leitung	4.500,00 €	900,00 €	900,00 €	900,00 €	900,00 €	900,00 €	
EDV - Werbeseite	4.250,00 €	850,00 €	850,00 €	850,00 €	850,00 €	850,00 €	
Marketing assistent	2.000,00 €				1.000,00 €	1.000,00 €	
Assistent 1	3.400,00 €				1.700,00 €	1.700,00 €	
Assistent 2	3.400,00 €				1.700,00 €	1.700,00 €	
Unterstützung 1	450,00 €					450,00 €	
Unterstützung 2	450,00 €					450,00 €	
Unterstützung 3	450,00 €					450,00 €	
ADMINISTRATIVE KOSTEN							
Miete Büro + Nebenkosten	2.280,00 €	380,00 €	380,00 €	380,00 €	380,00 €	380,00 €	380,00 €
Telefon & Kommunikationskosten	450,00 €	75,00 €	75,00 €	75,00 €	75,00 €	75,00 €	75,00 €
Webseite (Technischer Kosten)	300,00 €	200,00 €	100,00 €				
Ehrenamtliche Personal (Verpfleg. 15 Pers)	1.500,00 €					1.500,00 €	
Transportkosten Projektteam	400,00 €		100,00 €	100,00 €	100,00 €	100,00 €	
Spesen Projektteam	400,00 €		100,00 €	100,00 €	100,00 €	100,00 €	
Büromaterial	200,00 €		50,00 €	50,00 €	50,00 €	50,00 €	
Post- Versandkosten	450,00 €		150,00 €	100,00 €	100,00 €	50,00 €	50,00 €
STREET FOOD FEST. KOSTEN							
Miete FORUM BODENSEE (2 Tage)	6.000,00 €			6.000,00 €			
Lizenzen und admin. Kosten	1.000,00 €				1.000,00 €		
PROMO MARCA PAIS KOSTEN							
Miete FORUM BODENSEE (5 Tage)	10.000,00 €			10.000,00 €			
Cooking shows (5 Tg. x 20 Gäste x 20 EUR)	2.000,00 €				2.000,00 €		

GALA DINNERS KOSTEN

Miete FORUM BODENSEE (5 Tage)	7.500,00 €			7.500,00 €			
Einladungen 15x pro Tag	5.625,00 €			5.625,00 €			
Catering-Kosten (5 Tage)	43.750,00 €			43.750,00 €			
Showkosten (Bühne, Spund, etc) (5 Tage)	7.500,00 €			7.500,00 €			

MARKETING KOSTEN

Markenauftritt	7.500,00 €		2.500,00 €	2.500,00 €	2.500,00 €		
Inserate (Zeitungen, Magazine, öV, eMedien)	6.000,00 €			2.000,00 €	3.000,00 €	1.000,00 €	
Plakatierung verschiedene	800,00 €			300,00 €	300,00 €	200,00 €	

DRUCKMATERIAL KOSTEN

Ticketing (5x300)	1.260,00 €			1.260,00 €			
Druck Plakate	350,00 €		350,00 €				
Druck Flyers (10000 St.)	380,00 €		380,00 €				
Druck Menus (5 x 400 Exemplare)	300,00 €			300,00 €			

GÄSTE KOSTEN

10 Gäste pro Gastland (2 Nächte + Verpfl.)	3.600,00 €			3.600,00 €			
Transportkosten 5 Gäste	125,00 €			125,00 €			
TOTAL KOSTEN	146.570,00 €	5.405,00 €	8.935,00 €	96.015,00 €	18.755,00 €	13.955,00 €	3.505,00 €

EINNAHMEN	TOTAL	MÄRZ	APRIL	MAI	JUNI	SEPTEMB	OKTOBER
HAUPT SPONSOREN							
Gastländer (5 Ländern)	25.000,00 €		25.000,00 €				
ANDERE SPONSOREN							
Bank in Konstanz	4.000,00 €			4.000,00 €			
Lateinamerikanische Botschaften (5)	10.000,00 €		10.000,00 €				
Industrie Sponsor	5.000,00 €			5.000,00 €			
Media Sponsor	3.500,00 €			3.500,00 €			
Fluglinie Sponsor	2.000,00 €			2.000,00 €			
Industrie Sponsor Schweiz	5.000,00 €			5.000,00 €			
EINNAHMEN							
Gala-Dinner (250 Gäste/5Tage/75EUR)	93.750,00 €				93.750,00 €		
Cooking show Teilnahme (30 EURx 100 Gäst	3.500,00 €					3.500,00 €	
Verkauf Street Food Festival (Festivalanteil)	7.500,00 €					7.500,00 €	
TOTAL EINNAHMEN	159.250,00 €	- €	35.000,00 €	19.500,00 €	93.750,00 €	11.000,00 €	- €