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- + FROZEN GRADING / PACKAGING

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Food Business Gulf & Middle East is designed to serve the fast growing Food, Fresh Produce, Ingredients, Bakery, Hotel, Hypermarkets, Restaurants & Catering industries in the Gulf and Middle East region by providing the expert information to our readers in our four comprehensive issues in a year. It is circulated throughout Middle East region and worldwide in addition to the extra distribution at various food, catering & hotel events, fresh and perishable shows. The magazine provides editorial coverage on a wide range of topics which are of interest to industry professionals.

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AL SEER GROUP AND FOOD TECH VALLEY PARTNER TO BUILD UAE'S NEXT-GENERATION FOOD DISTRIBUTION HUB

one of the UAE's leading FMCG distributors, and Food Tech Valley, Dubai's government-backed hub for food innovation, have announced a landmark partnership to establish a state-of-the-art food logistics and facility within Food Tech Valley.

The signing ceremony took place at the Future Food Forum 2025, held at Le Méridien Dubai, and under the patronage of the Ministry of Economy and Tourism, underlining the UAE's commitment to creating a

resilient, sustainable and self-sufficient food ecosystem.

The first initiative under this partnership will be the design and construction of a cutting-edge logistics facility at Food Tech Valley, built to prioritize speed, scalability and agility. This hub will initially focus on streamlining food distribution across the UAE, with future plans to expand product categories and nurture the growth of locally owned brands, strengthening the country's food production ecosystem.

Once operational, this facility will

become a cornerstone of the UAE's Food Security Strategy 2051, redefining how food is sourced, stored and distributed. By integrating advanced ambient and cold chain systems, it will enhance efficiency, reduce waste and ensure consumers have greater access to safe, high-quality food at optimal prices. Beyond logistics, the facility will create jobs, develop skills and generate value for the local economy, reinforcing the UAE's position as a leader in sustainable food systems.



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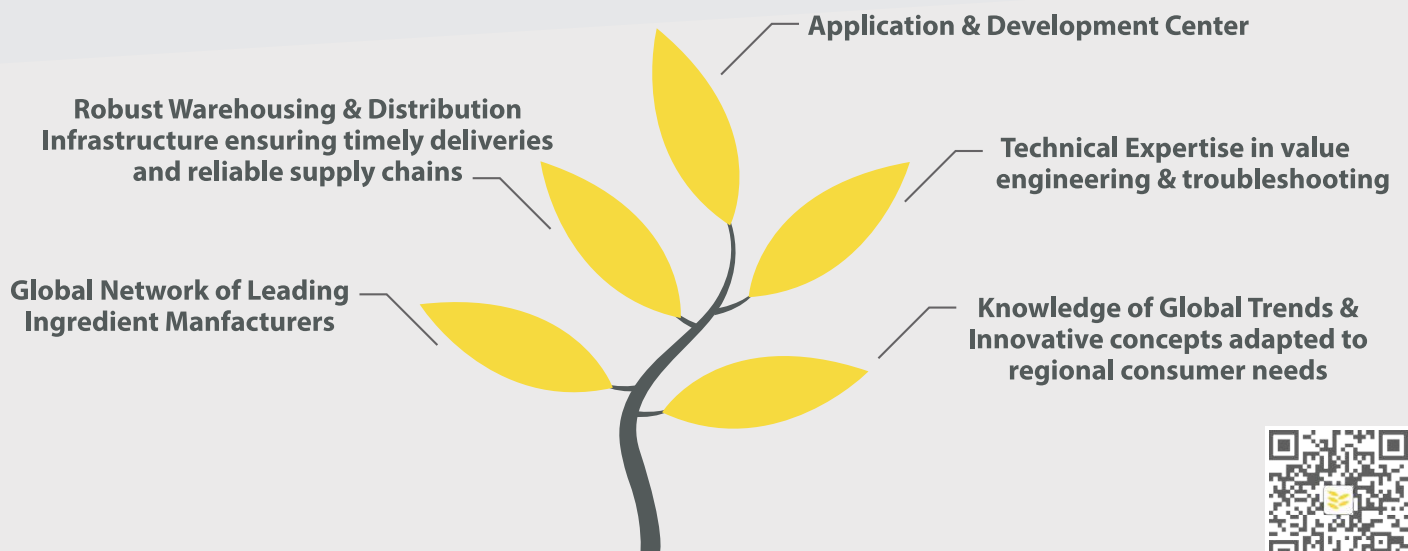


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AL AIN FARMS GROUP AND KHALIFA UNIVERSITY ENTERPRISES COMPANY PARTNER TO ADVANCE SCIENCE AND INNOVATION IN SUSTAINABLE NUTRITION

Al Ain Farms Group (AAFG), the UAE's national food champion, and Khalifa University Enterprises Company (KUEC), the commercial arm of Khalifa University, have signed a landmark Memorandum of Understanding at the Abu Dhabi International Food Exhibition. This strategic agreement advances research, innovation, and sustainable practices across the UAE's food sector, reinforcing the nation's leadership in food security and science-driven industry growth. It also lays the foundation for talent incubation, with AAFG offering

students access to real-world facilities and potential pathways to scale promising research ideas.

AAFG, which brings together five of the UAE's most trusted legacy brands—Al Ain Farms, Marmum Dairy, Al Ajban Chicken, Al Jazira Poultry's Golden Eggs, and Saha Arabian Farms—plays a central role in delivering high-quality, locally produced foods. With a vertically integrated model spanning feed production, hatcheries, processing, packaging, and logistics, AAFG is well-positioned to support the UAE's

food security agenda.

This alliance redefines the region's food innovation landscape across three key areas: the Camel Milk Revolution, Sustainable Poultry Feed, and Talent, Science, and Real-World Solutions.

The strategic partnership will advance flagship pilot projects in camel milk and sustainable poultry feed, with rapid validation and scaling. It also includes co-ownership and management of technology and intellectual property, ensuring UAE-based breakthroughs remain nationally significant.



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RAW COFFEE COMPANY AND MILKLAB LAUNCH FIRST-OF-ITS-KIND BARISTA TRAINING CENTRE IN DUBAI

RAW Coffee Company, the UAE's leading specialty coffee roaster, has partnered with JAR Premium Foods to launch the RAW x MILKLAB Barista Training Centre, which opened on September 25th, 2025, at RAW's roastery and café in Al Quoz, Dubai.

The centre represents a first-of-its-kind collaboration in the UAE, bringing together RAW's internationally recognised specialty coffee expertise and MILKLAB's barista-grade plant-based milk portfolio. Together, the two brands aim to raise barista standards, support cafés in meeting growing demand for plant-based alternatives,

and strengthen the local coffee community through accessible, professional education.

"Specialty coffee is evolving, and so are the preferences of café customers," said Kim Thompson, Founder and Director of Culture & Brand at RAW Coffee Company. "We're seeing a generational shift toward cold brews and plant-based alternatives, and baristas need the knowledge and confidence to deliver consistent quality in this new landscape. This training centre is about equipping them with the skills, techniques, and product knowledge to do just that."

"MILKLAB identified the rise of

plant-based coffee culture early, launching our barista milk range in Australia in 2015 with almond as the category game-changer, followed by coconut, oat, and macadamia," said Murad Janakat, CEO at JAR Premium Foods, exclusive distributor for MILKLAB since 2017. "Eight years on, we are proud to serve specialty coffee shops across GCC and Levant. With the UAE's vibrant café scene, this training centre with RAW Coffee Company reflects our commitment to raising industry standards, ensuring baristas are equipped to consistently deliver the quality and creativity today's consumers expect."

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BKRY IS BRINGING ITS ARTISANAL BAKESPACE TO NAD AL SHEBA, CAIRO, AND MORE

Following a year of remarkable success since opening its doors in June of 2024, bkry has quickly become a cult favourite, blowing up across the UAE as the go-to spot for baked perfection. Drawing loyal guests who travel all the way from Abu Dhabi, Al Ain, Ras Al Khaimah, and other cities just to enjoy their favourites, the homegrown brand is now setting the stage for the next chapter of its journey with a series of exciting openings across the UAE and beyond.

Since its inception, bkry has quickly established itself as one of

Dubai's most talked-about concepts. Guests have lined up for hours to experience its inventive breads, croissants and chocolates, making it a must-visit destination in the city's dining scene. In its debut year, bkry was honoured with two major awards, securing industry-wide recognition.

For the bakery's first plan of expansion in Q4 of this year, bkry will make its international debut in New Cairo's Fifth Settlement at the Waterway Branded Residences. With its bustling food scene, diverse population, and passion for artisanal

craftsmanship, Cairo emerged as the perfect destination for bkry to start growing.

The space will reflect the same inviting, industrial-chic aesthetic that has defined the Dubai flagship, with an open design encouraging transparency and connection with its visitors. The menu will feature signature bkry creations alongside exclusive new items crafted specifically for the Egyptian market, incorporating locally sourced ingredients and flavours inspired by the country's rich heritage.



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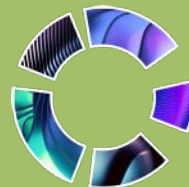


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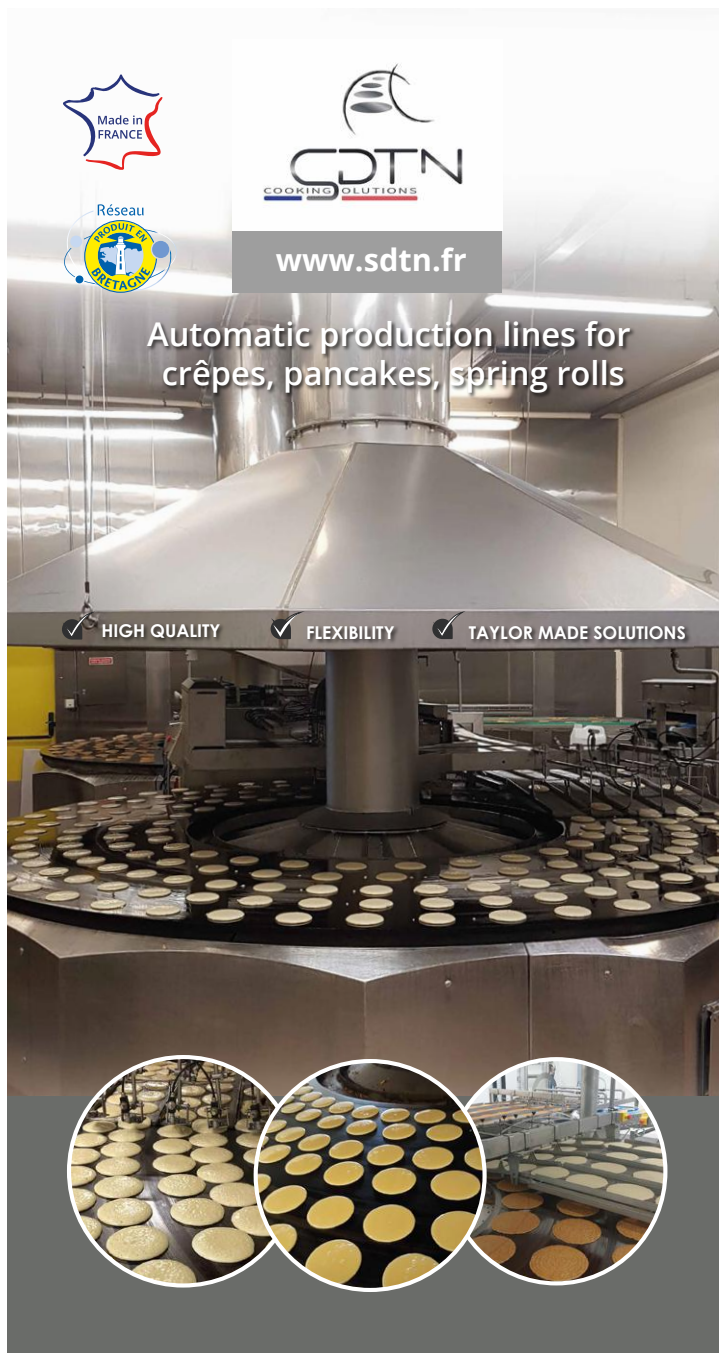
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ADQCC LAUNCHES NEW SMART FEATURE TO ENHANCE 'NUTRI-MARK' INITIATIVE AT GITEX

The Abu Dhabi Quality and Conformity Council (ADQCC), in collaboration with TAMM, the digital platform under the Department of Government Enablement, has launched a new smart feature to enhance the "Nutri-Mark" initiative.

The feature, available through the TAMM app, allows users to scan food product labels and instantly receive a nutritional classification ranging from Grade A (highest nutritional value) to Grade E (lowest).

Showcased by ADQCC during GITEX 2025, the Nutritional Label was developed in cooperation with the Abu Dhabi Public Health Centre. It evaluates products based on their nutritional content, such as fats, sugars, fibres, proteins, and more, thus enabling consumers to make informed choices at a glance.



DIRIYAH COMPANY LAUNCHES JABAL ALQURAIN AVENUE – A VISIONARY NEW INCUBATOR FOR SAUDI TALENT

Diriyah Company has announced the launch of Jabal AlQurain Avenue, a pioneering new area designed as a multidisciplinary incubator for visionary Saudi and regional entrepreneurs and emerging talent in the retail and F&B sectors.

Jabal AlQurain Avenue will provide flexible spaces for emerging and established businesses, offering a dynamic platform for creative Saudi entrepreneurs to nurture and develop innovative brands that will appeal to Diriyah residents and visitors. It will also form a significant part of the much larger Qurain Cultural District that was announced in 2024.

In addition to its Saudi-focused retail and F&B offer, the new avenue will also feature a dynamic mix of arts, retail, offices, and residences—inviting people to live, work, explore local brands, and enjoy authentic dining experiences. A place that is designed to become a vibrant hub where culture and modern urban living come together.

The fully pedestrianized avenue and surrounding areas will also be home to residential units and offices alongside a range of cultural academies and institutes.

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SADAFCO TO DEPLOY TETRA PAK E3 SPEED HYPER LINE TO ACCELERATE MILK PRODUCTION IN SAUDI ARABIA

Saudia Dairy and Foodstuff Company (SADAFCO), a leading producer of high-quality dairy and food products in the Kingdom, announced the signing of a strategic agreement with Tetra Pak to install the cutting-edge Tetra Pak E3/Speed Hyper line, the fastest filling machine in aseptic carton manufacturing for food and beverage products.

Equipped with eBeam sterilization, the technology behind the Tetra Pak E3/Speed Hyper line delivers

important sustainability benefits by reducing operational costs and minimizing water, energy, and chemical consumption compared to conventional food and beverage filling machines.

The agreement was signed by Patrick Stillhart, CEO of SADAFCO, and Konstantin Kolesnik, Managing Director of Tetra Pak Arabia Area, marking a new milestone in the long-standing partnership between the two companies that spans more than 40 years during which both companies have collaborated

to transform the food and beverage industry in the Kingdom of Saudi Arabia.

Patrick Stillhart, CEO of SADAFCO, said: "At SADAFCO, we continue to invest in advanced technologies that enhance efficiency, ensure the highest quality for our consumers, and reduce our environmental footprint. The deployment of the Tetra Pak® E3/Speed Hyper line represents an important step in strengthening our Saudia Milk portfolio and advancing our sustainability commitments."



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NESTLÉ UAE SIGNS MOU WITH EMIRATES FOUNDATION TO ADVANCE NATIONAL FOOD WASTE REDUCTION STRATEGY

Nestlé UAE has signed a strategic Memorandum of Understanding (MoU) with Emirates Foundation to support ne'ma, the UAE's national initiative to reduce food loss and waste by 50% by 2030. The signing ceremony took place in the presence of His Excellency Abdulla bin Touq Al Marri, UAE Minister of Economy and Tourism, during the Future Food Forum 2025. This collaboration supports the UAE's National Food Security Strategy 2051 and contributes

to achieving UN Sustainable Development Goal 12.3 to halve food loss and waste by the end of the decade.

The MoU formalizes Nestlé's contribution to the UAE Food Loss and Waste Baseline Study, led by Emirates Foundation under the ne'ma initiative. Nestlé will provide operational data, industry insights, and collaborative support to help establish national indicators and drive systemic change across the food value chain, including through ne'ma's Zero Food

Waste Framework.

This partnership builds on Nestlé's long-standing commitment to sustainability and its economic and social impact in the UAE. Nestlé's collaboration with Emirates Foundation under ne'ma will also support public awareness campaigns, youth engagement programs, seasonal food rescue efforts such as those during Ramadan, and the development of scalable solutions to reduce food waste in manufacturing and distribution.



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DSM-FIRMENICH AND APC MICROBIOME IRELAND DISCOVER NEW BACTERIAL DEFENSE SYSTEMS FOR ENHANCED PHAGE CONTROL IN DAIRY FERMENTATION

dsm-firmenich, a leading innovator in nutrition, health, and beauty, announces a breakthrough in dairy cultures that aims to transform fermentation performance across the food industry. In collaboration with APC Microbiome Ireland, a world-leading Research Ireland Center at University College Cork,

and the French National Research Institute for Agriculture, Food and Environment (INRAE), dsm-firmenich has uncovered how bacteria used in dairy fermentations employ and activate defense systems against bacteriophages. Otherwise known as phages, these bacterial viruses can impact the production of cheese,

yogurt, and other fermented dairy products and therefore require strict and costly management. Published in the Proceedings of the National Academy of Sciences (PNAS), the findings unlock new opportunities to design more resilient, high-performing cultures for large-scale food production.



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OHLY TO SHOWCASE INNOVATIVE YEAST-BASED SOLUTIONS AT FI EUROPE 2025

A global leader in yeast-based ingredients and culinary powders, is set to participate in Fi Europe 2025, the leading global food ingredients event, from 2–4 December at Paris Expo Porte de Versailles.

Visitors can find Ohly at Booth 40A40, where the team will demonstrate how their fermentation-based ingredients and Precision Extraction® techniques deliver consistent, multifunctional solutions that bring satisfying savoury complexity and umami.

Daria Pashkova, Product and Marketing Manager at Ohly, says, "Since 1836 our experts have been passionate about delivering multifunctional fermentation-based ingredients using our state-of-the-art fermentation and Precision Extraction® techniques. Whether liquid, paste, or powdered — our commitment remains the same: to deliver the highest quality yeast specialities. We ensure exceptional consistency and functionality in every batch."



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ZELO AND WATERMELON ECOSYSTEM TRANSFORM F&B SUPPLY CHAIN WITH 24-HOUR INVOICE FINANCING

Zelo, a leading digital financing platform, and Watermelon Ecosystem, the UAE's premier F&B platform, announced a strategic partnership that will revolutionize cash flow management for food and beverage suppliers. The collaboration provides instant liquidity by financing invoices

within 24-48 hours, eliminating the traditional 60-90-day payment wait times that constrain supplier growth.

The partnership directly addresses the F&B industry's most persistent challenge: suppliers waiting months for payment while needing immediate cash for operations, inventory, and growth. Through Zelo's automated

invoice financing platform, suppliers in Watermelon's network of over 1,000 F&B outlets can now convert unpaid invoices into working capital in just one business day.

"Cash flow is the lifeblood of any F&B supplier," said Dhanush Arjun, co-founder and CEO of Zelo. "Our partnership with Watermelon ensures suppliers never have to choose between taking on new business and maintaining healthy cash flow. They can now say 'yes' to larger orders and invest in growth opportunities immediately."

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NORMA, a chain of discount grocery stores in Germany, France, the Czech Republic, and Austria, has recently taken an important step towards greater sustainability: Effective immediately, select convenience products from its private label will be packed in a remarkably innovative and recyclable paper product made by Koehler Paper: "Koehler NexPlus® Advanced." This product is heatsealable, features an oxygen and oil barrier, and is grease-resistant, ensuring that it can reliably protect the products inside it while remaining highly recyclable. In fact, the paper's recyclability has been verified in conformity with the Cepi standard, confirming its value as an environmentally friendly alternative to conventional plastic packaging. The products were manufactured by Frießinger Mühle.



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DALTERFOOD EMBRACES THE VEGETARIAN CHEESE REVOLUTION

In a market where consumers are increasingly moving towards more responsible food choices, DalterFood Group – a leader in the international dairy sector – reaffirms its commitment to providing high-quality cheeses for those who follow specific dietary preferences.

Among the products in its extensive portfolio, there is a complete range of vegetarian-friendly cheeses, designed to respond effectively to emerging trends and offer professionals in retail, the food industry and food service high-quality, versatile and tasty products. At the heart of the range are Italian mature cheeses made with microbial coagulants – meaning they are not derived from

animals – such as Vegetarian Pecorino, with its strong, long-lasting flavour, and Spinoro, with its delicate, enveloping aroma, ideal for blending perfectly with other ingredients. Selected by trusted partners and available in a wide variety of cuts, such as flakes, cubes and fillets, they are perfectly suited to production and service requirements. The range is completed by vegetarian grated cheese blends, designed to guarantee excellent performance in terms of seasoning, gratinating, stringiness and browning.

For the food industry, DalterFood Group is a valuable partner in developing new recipes or reformulating ready meals with a vegetarian twist, while staying true

to traditional Italian cuisine and flavor. Grated cheese blends, for example, are ideal for evenly melting between the layers of a lasagna and browning the top layer, while grated Vegetarian Pecorino is perfect for adding character to ready-to-serve sauces inspired also by Italian classics – such as Cacio e Pepe – reimagined in a vegetarian version. To enhance convenience and reduce waste, ready-to-eat soups and salads can be paired with single-serving sachets of Spinoro fillets, flakes, or nuggets, packaged in practical single-serving cushion packs made 100% by recyclable plastic.

CJ BIO SHOWCASES TOTAL TASTE SOLUTIONS AT GULFOOD MANUFACTURING 2025, BOOTH T-F11, PAVILION HALL

CJ BIO, a global leader in fermentation-based bio products and taste solutions, will return to Gulfood Manufacturing 2025 in Dubai with an expanded presence in a new pavilion hall, offering visitors a diverse and interactive experience of its taste solutions portfolio.

Backed by over 200 R&D experts and more than 70 years of food and biotechnology

expertise from its parent company, CJ CheilJedang, CJ BIO has established global leadership in the savory ingredients category through flagship brands such as CJ TIDE™ (Nucleotides), and TasteNrich® (Premium Taste Solutions Brand).

- TasteNrich® delivers authentic, clean taste through advanced microbial fermentation technology, developed with a commitment to natural ingredients and no

additives. Within the TasteNrich® portfolio are specialized lines such as BASIC, SOLUTION, VMEET, HYBIND, and INNO, each designed to meet diverse customer needs.

- CJ TIDE™ is the world's leading umami flavor enhancer, leveraging 40 years of dedicated R&D and advanced production technology to surpass competitors worldwide.

Together, these brands empower food manufacturers with solutions that balance authentic flavor, functionality, and cost efficiency.

This year, under the theme “Your Choice of Taste Experience, From Foundation to Edge”, CJ BIO presents its vision as a Total Taste Solution Provider, covering everything from foundational savory ingredients to advanced taste innovations.



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USSEC ANNOUNCES NEW REGIONAL STRUCTURE AND APPOINTS KEVIN ROEPKE AS EXECUTIVE DIRECTOR FOR THE MENASA

The U.S. Soybean Export Council (USSEC) announced updates to its regional structure designed to maximize efficiency, align talent, and continue delivering trusted, impactful programs to international customers on behalf of U.S. Soy farmers and USSEC members.

As part of the reorganization, Kevin Roepke has been appointed Executive Director – Middle East, North Africa, and South Asia (MENASA), effective October 1. In this role, Roepke will lead USSEC's efforts to build trust, grow relationships, and strengthen market

access for U.S. Soy across the region for the mutual benefit of U.S. Soy farmers and international customers.

The regional structure updates will ensure USSEC is well-positioned to achieve its strategic goals amid evolving global market dynamics. The updated model realigns regional boundaries for U.S. Soy export markets, streamlines program administration, and strengthens USSEC's ability to support global priorities and deliver value to customers worldwide.

"Guided by our core values and commitment to continuous

improvement on behalf of U.S. soybean farmers, USSEC regularly assesses its effectiveness and efficiency," said Jim Sutter, USSEC CEO. "The new structure strengthens USSEC's focus on strategic priorities, vital relationships, and ensures U.S. Soy remains the trusted partner of choice for customers around the world. We are confident that Kevin will provide strong leadership across MENA and South Asia and look forward to the impact he will make in advancing U.S. Soy's presence and partnerships in the region."

ANUGA 2025 WRITES HISTORY: BIGGEST BUSINESS AND INNOVATION PLATFORM OF THE GLOBAL FOOD INDUSTRY

The leading global trade fair Anuga broke all previous records with its 2025 edition: Over 8,000 exhibitors from 110 countries exhibited in Cologne from 4 to 8 October – more than ever before. More than 145,000 trade visitors from over 190 nations took advantage of the opportunity to discover

innovations, experience trends and establish international business contacts. The trade audience was especially strongly represented from Great Britain, Italy, the Netherlands and Spain. Outside Europe, Brazil, China, Japan, Canada and the USA were among the top nations. With a 94 percent share

of foreign exhibitors and 80 percent share of visitors from abroad and with its ten trade shows, Anuga impressively reinforced their position as the undisputed global platform for the F&B industry. The visits of Alois Rainer, the German Minister of Agriculture, Food and Regional Identity, and Miryung Song, Minister of Agriculture, Food and Rural Affairs from the Republic of Korea as well as many international delegations also underlined the high level of political interest in the trade fair.

"Anuga impressively demonstrates the central role it plays for the international food industry: It is a showcase for the success of an entire sector and a key driver of billions in sales. The global food industry is one of the most important growth drivers worldwide. This strength becomes tangible at Anuga, it underscores the innovative power and international significance of the sector," explained Gerald Böse, President and Chief Executive Officer of Koelnmesse GmbH.





THE AUTHENTIC CHOICE

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Feta PDO is traditionally made from sheep's and goat's milk, with a minimum of 70% sheep's milk and up to 30% goat's milk. This combination gives Feta cheese its unique trait and velvety texture!

It is produced exclusively throughout mainland Greece and the prefecture of Lesvos, from milk sourced from sheep and goat breeds traditionally raised in these areas.

Feta PDO matures for at least 2 months in wooden barrels or metal containers, developing in this way its authentic flavor.

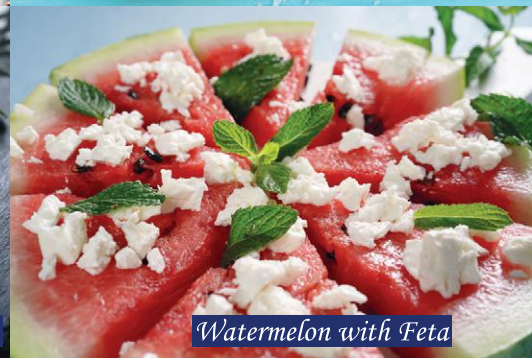
With at least 43% fat in dry matter and up to 56% moisture, it contains no additives or preservatives, only pure natural ingredients.



Pasta Salad with Feta



Traditional Cheese Pie



Watermelon with Feta



The **Protected Designation of Origin** label is a guarantee of the quality, authenticity, and tradition of Feta cheese.

A product bears the PDO label when:

- It comes from a specific region or, in some cases, country
- Its quality or features are mainly or exclusively due to the specific geographical environment, including natural and human factors
- All stages of production are carried out within the specific region

Discover the authentic taste of **Feta cheese!**



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AFRICA FOOD SHOW MOROCCO 2025 SET TO TRANSFORM AFRICA'S AGRI-FOOD LANDSCAPE

The stage is set for the Africa Food Show Morocco 2025 (AFS Morocco), the continent's premier platform dedicated to driving innovation, sustainability, and trade in the agri-food industry. Taking place from 19–21 November 2025 at La Foire Internationale de Casablanca, this influential event will unite global food producers, buyers, innovators, and policymakers under one roof to shape the future of Africa's food value chain.

Now in its third edition, AFS Morocco has become a key meeting point for agribusiness professionals seeking to explore emerging markets, connect with

high-level decision-makers, and unlock cross-border opportunities. The show is part of a wider pan-African series with successful editions in Kenya and Côte d'Ivoire, cementing its position as a catalyst for growth and collaboration across the continent.

AFS Morocco 2025 will feature over 150 exhibitors and 3,500 visitors from 20 countries, hosting more than 500 B2B meetings and 10 high-impact conferences. Exhibitors will present over 100 innovative products across key sectors, including:

- Food Ingredients & Specialty Products

- Food Processing, Manufacturing, Supply Chain & Logistics
- Beverages & Functional Drinks
- Sustainable Food Packaging & Labeling
- Plant-Based & Alternative Proteins
- Food Safety & Quality Assurance
- Smart Agriculture & Farming

The Africa Food Show Morocco empowers Moroccan and African producers, promotes sustainable practices, and bridges global partnerships. From cutting-edge farming technologies to advanced processing and packaging solutions, the event serves as a gateway for businesses aiming to expand in Africa's booming food and beverage market.

FRUIT ATTRACTION 2025 GENERATES €407 MILLION AND OVER 3,000 JOBS IN MADRID, REACHING RECORD FIGURES

Fruit Attraction 2025 has generated an economic impact of €407 million in Madrid and contributed to sustaining 3,066 jobs in the region. These figures represent a 6% increase in economic terms compared to 2024, and 5% more in employment, further consolidating Fruit Attraction's role as a catalyst for the economic and social development of the Community of Madrid.

At its closing, the fair – organized by IFEMA MADRID and FEPEX – welcomed more than 120,000 professionals from 150 countries, a historic milestone that reflects its strong international reach.

According to estimates from this edition, Fruit Attraction will have brought together 2,460 exhibiting companies from 64 countries, representing growth

of 8.4% over last year, and will have occupied 78,000 m² of exhibition space, up 10% from 2024. This expansion has had a direct impact on Madrid's economy, while consolidating its leadership and confirming the city's growing relevance as a global hub for the fruit and vegetable business.

Of the 2,460 exhibitors,

national participation accounted for 52% of the fair. The presence of all Spain's fruit and vegetable producing regions underscores the country's strength as a global leader in the horticultural market and confirms Fruit Attraction's importance as a benchmark platform to showcase Spain's productive and export capacity on the international stage.



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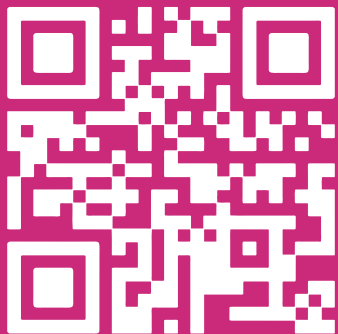
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SOLVEAT, CBC JOIN TO CREATE BOTANICAL-ENHANCED FUNCTIONAL SOFT DRINKS

FoodTech startup SOLVEAT, announces it has sealed an investment-based joint development and commercial agreement with The Central Bottling Company, Ltd. (CBC Group), a leading multinational beverages company. The new, long-term collaboration will focus on the development of functional beverages infused with SOLVEAT's patented natural herbal formulations.

Under the new partnership, SOLVEAT and CBC's juice concentrates and fruit-based solutions subsidiary Gat Foods, will create a new line of soft drinks that target a range of health and wellness categories, including metabolic support, blood sugar control, and

more leveraging SOLVEAT's naturally derived botanical compositions. CBC will play a key role in manufacturing and commercializing the branded products, granting SOLVEAT access to Gat Foods' global customer network.

R&D will be carried out in SOLVEAT facilities, in collaboration with the CORE—CBC Group's Open Innovation Center and in conjunction with clinicians from the world leading Sheba Medical Center.

"As a leading beverage provider with decades of industry experience, we're committed to pioneering innovative products that align with modern trends and consumers' wellness priorities," states Yoram Sagy, CBC's

president. "We're delighted to partner with SOLVEAT to elevate soft drinks into functional beverages that are not only refreshing but also a daily source of wellbeing and vitality."

SOLVEAT developed a pioneering approach to nutritional supplementation by supercharging everyday foods with science-backed botanical ingredients. The startup utilizes a proprietary phyto-delivery platform that enables the integration of its clinically validated herbal compositions into ordinary foods, such as snack bars, cereals, chocolates, soft drinks and more without altering the sensory joy of indulging.

RECORD-BREAKING ISM MIDDLE EAST 2025 DRAWS UNPRECEDENTED GLOBAL BUYER ATTENDANCE IN DUBAI

ISM Middle East 2025 has reaffirmed its status as the region's definitive platform for global growth in sweets and snacks, uniting global buyers, retailers and distributors at a time when Asia-Pacific, Middle East, and Africa (APMEA) is driving the sector's fastest expansion, powering a \$1.1 trillion market by

2029 at a CAGR of 5.7%.

The strategic weight of APMEA in the global sweets and snacks trade was underscored by the 2025 edition's participation of 725 exhibitors from 66 countries, as brands like Caffarel (Lindt & Sprüngli Group), Amos, Walker's Nonsuch Toffees, Chickles Gum, Trolli, Powermints, Maison Du Chocolat Café, Mrs. Bector's, Sucralliance, The Belgian Chocolate Group, Katrina Sweets and Yupi Indo Jelly Gum sought to expand distribution networks and capture growth across these dynamic trade routes.

This year's show drew an exceptional roster of industry powerhouses, with attendance climbing 30% to 25,033; attendees included

Big Basket, Carrefour, Dubai Duty Free, Dunkin', Emirates Airlines, Marriott International, Nestlé, Noon, Panda, Reliance Retail, Tim Hortons, Nesto Group, Yandex and West Zone, reflecting the show's pivotal role as a bridge between international buyers and fast-growing regional markets.

The three-day event brought together an exceptional roster of new market entrants, high-calibre buyers and sourcing leaders from around the world, who leveraged the platform to connect, spark new conversations and stay ahead of emerging trends as the Middle East was cited as the epicentre for fast-moving global trends amid the accelerating demand for sweets and snacks.



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ALL-NATURAL FUNGICIDES FOR GLOBAL PRODUCE GROWERS MOVING AHEAD AFTER AKORN TECHNOLOGY WINS NSF GRANT TO REPLACE SYNTHETIC PRODUCTS

Akorn Technology, Inc. announced it has been awarded a prestigious National Science Foundation (NSF) Phase IIB Small Business Innovation Research (SBIR) grant to advance groundbreaking plant-based edible coatings for fresh produce. This next-generation solution will enable the first commercial post-harvest application of essential oils combined with other natural plant extracts to control devastating plant pathogens without synthetic fungicides.

By combining natural antimicrobial agents with proprietary upcycled plant protein technology, Akorn will deliver a safe, sustainable, and highly effective solution that extends

shelf life, reduces food waste, and improves food safety. The technology has broad applicability for many high-value crops including mangos, avocados, sweet potatoes, citrus, and other produce affected by common diseases such as anthracnose, stem end rot, and blue and green mold.

Common chemical fungicides frequently lead to the development of resistant strains of pathogens, forcing growers to use higher doses or switch to new chemicals. This vicious circle frequently ends with producers getting shut out of major markets due to poor quality or Maximum Residual Limit (MRL) breeches. Akorn's formulation, by contrast, contains a broad range

of plant-derived active compounds that work in synergy, making it far more difficult for resistance to develop and helping break this costly and unsustainable cycle.

"Our mission has always been to tackle the global challenge of food waste with sustainable, science-based solutions," said Anthony Zografos, CEO of Akorn Technology. "This NSF award is both a recognition of our progress and a critical boost to our efforts to replace harmful synthetic fungicides with safe, natural alternatives. We're bringing together the best of nature and science to protect fresh fruits and vegetables from farm to table."

CUT COSTS, NOT QUALITY: PALSGAARD TO SHOW BENEFITS OF EMULSIFIERS AT GULFOOD MANUFACTURING 2025

Palsgaard will highlight the cost-cutting and sustainability potential of its emulsifiers for pistachio chocolate and more at Gulfood Manufacturing 2025 (4–6 November, Dubai).

The company's emulsifiers and stabilisers are used worldwide to enhance sensory qualities and shelf life while optimising cost-in-use. They can replicate key functional qualities provided by other ingredients, helping manufacturers address resource challenges such as the ongoing cocoa shortage.

At Gulfood Manufacturing, Palsgaard (Hall 6, Stand C6-4) will present concepts including pistachio chocolate made with Palsgaard® AMP. The emulsifier enables producers to cut cocoa butter – the most expensive ingredient in chocolate

production – while maintaining sensory qualities and flow properties. AMP is significantly more efficient than lecithin, allowing for greater cocoa butter reductions, substantial cost savings and more sustainable use of scarce raw materials.

In the bakery segment, Palsgaard will highlight how its sustainably produced emulsifiers help industrial bakers reduce food waste, extend shelf life and lower energy use in production. This combination of performance and sustainability allows manufacturers to meet consumer expectations for indulgent baked goods while also improving efficiency and ESG performance.

In the dairy sector, the company will offer a canned breakfast cream

formulated with Palsgaard® Creamer. This emulsifier-stabiliser blend improves mouthfeel while reducing fat and extending shelf life.



HERBAL ISOLATES UNVEILS SAVOURON™: A NEW ERA OF FLAVOUR ENHANCING SOLUTIONS

Herbal Isolates, a global leader in value-added food ingredients and part of the Synthite Group, has announced the launch of its new sub-brand Savouron™, dedicated to its growing range of flavour enhancing solutions. This marks a strategic milestone in the company's journey to strengthen its position as a forward-looking innovator in the global food ingredients space.

For decades, Herbal Isolates has been known for pioneering leadership in green pepper products and hydrolysed vegetable proteins (HVPs). With Savouron™, the company is consolidating

its expanding portfolio of flavour enhancers under a single identity—offering customers a comprehensive suite of solutions that balance indulgent taste, functionality, and clean-label needs.

“Consumers today demand more from food—cleaner labels, bolder flavours, and responsible sourcing. Savouron™ is our answer to this global shift, enabling brands to create products that are not only delicious but also aligned with evolving consumer expectations,” said Jacob Ninan, Managing Director, Herbal Isolates.

DEAL HOLDINGS UNVEILS THE FOOD & BEVERAGE GROUP

DEAL Holdings, one of the UAE's most forward-looking investment and development firms, has launched The Food & Beverage Group (The FAB Group) — a new hospitality powerhouse set to redefine how the Middle East experiences dining, culture, and community.

The FAB Group brings together world-class culinary talent, global partnerships, and

homegrown creativity to develop a new generation of restaurants, bakery concepts, and lifestyle destinations across the region.

As part of its launch, DEAL Holdings has appointed award-winning chef Colin Clague as Global Culinary Director and Partner, marking a significant step forward in the Group's mission to elevate the region's culinary standards.

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SYMRISE EXPANDS CHICKEN CAPABILITIES WITH LAUNCH OF NEW POWDERS FROM FRANCE

Symrise announces the launch of new chicken powders that it will produce at its Berric site in France. The new spray-drying tower, operational from mid-2026, will expand Symrise's production capacity and portfolio. The company already offers a complete range of chicken solutions for taste, texture, mouthfeel and nutritional benefits, from food ingredients to high-impact flavor creations. This expansion will further enhance the versatility and breadth of its chicken offering to meet key

customer needs.

The industrial expansion responds to the growing global demand for chicken, one of the most preferred ingredients worldwide. It strengthens Symrise's chicken portfolio and ensures reliable supply for customers across regions. While Symrise already produces these powders in the United States, these new French powders open access to the Europe, Africa and Middle East market, increase capacity for Asia Pacific and Latin America, and reinforce supply

security with dual sourcing options for global accounts.

Also, the new powders allow Symrise to respond to the growing demand for convenient, cost-efficient, and indulgent natural chicken solutions, widely used in noodles, bouillons, and soups. They combine sustainable sourcing with consistent quality and allow for clean labels. This helps food manufacturers differentiate their products in competitive markets. Customers can already obtain early samples for evaluation.

GLOBAL FOOD WEEK 2025 AT SHOWCASES INTERNATIONAL F&B EXCELLENCE AND UNPRECEDENTED DIVERSITY

Global Food Week (GFW) 2025 has set a new benchmark for international collaboration and culinary innovation in the food and beverage sector. This year's edition, hosted at ADNEC Centre Abu Dhabi, has drawn thousands of participants from 75 countries around the world, including 18 first-time attendees. This excellent participation underscores the event's prestigious reputation and expanding global influence.

GFW 2025 has brought together an array of global corporations, manufacturers, farmers and

renowned chefs, all under one roof. Combined with several countries eager to showcase their products and innovations, the event is a meeting point for international buyers, producers and innovators in a rapidly growing sector. It underscores Abu Dhabi's position as a cosmopolitan city and its reputation as a global crossroads.

This year's exhibition features countries from across five continents, representing a celebration of cultural diversity. The Italian Pavilion, led by Executive Director of Global Marketing Donato Cinelli, features over 20 companies and a dedicated hall for live cooking demonstrations by esteemed chef Luca Martino, who presents authentic Italian cuisine.

Mexico is well represented too, featuring eight sections

dedicated to corn, peppers and cocoa. In the Global Gourmet Hall, international chefs conduct live demonstrations, shining the spotlight on dishes such as tacos, fajitas and hot sauces.

Meanwhile, European pavilions such as Denmark and Poland are showcasing all that the continent has to offer, such dairy and meat along with numerous organic and natural products.

Japan, South Korea and China have made a strong impression at this year's exhibition, with large pavilions spotlighting advances in food processing and transport. Japan has impressed with sushi, ramen, and smart agriculture while South Korea has showcased a range of kimchi, teas and natural ingredients. Meanwhile China has focused on plant-based foods and cutting-edge preservation.





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PFAS-FREE BREAD HITS BAKERY OVEN IN SWEDEN

Eco-driven Skeppsbro Bakery in Stockholm's historic Old Town has become the first bakery in Sweden to ensure its bread is completely free from PFAS "forever chemicals." The waterfront bakery, already known for milling its own organic flour on-site, is now also purifying the water used in its baking to remove PFAS, lead, and microplastics thanks to proprietary Swedish purification technology developed by Bluewater, a world-leading clean water and beverage innovator.

"Using the best organic ingredients has always been at the heart of our craft," said Fredrik Ekman, CEO of Skeppsbro Bakery. "Now we've taken the natural next step by making sure the water we use meets the same standard. Just as organic food has become the obvious choice for many,

I believe it will soon be just as natural to ask if the water in your bread or coffee has been purified from harmful chemicals."

PFAS, a group of nearly 5,000 man-made chemicals, are used in everything from firefighting foam to cosmetics. They persist in the environment and have been linked to health risks, including elevated cholesterol, a weakened immune response, and liver damage. PFAS chemicals, which do not break down naturally, are found in tap and bottled water worldwide.

In Stockholm, drinking water is drawn from Lake Mälaren, where PFAS levels in some areas have been found to exceed recommended thresholds. Tests conducted by Eurofins on behalf of Bluewater found PFAS levels in Stockholm tap water

at approximately 3.5 ng/L – close to the forthcoming EU limit of 4 ng/L. Bluewater's second-generation proprietary reverse osmosis technology, SuperiorOsmosis, has been demonstrated to effectively remove both PFAS and microplastic particles from tap water.

By partnering with Bluewater, Skeppsbro Bakery is showing that it is possible to produce food entirely free from hidden waterborne contaminants. "We believe more restaurant owners should ensure the tap water they use is free of PFAS and other toxic chemicals. It's an investment in both human and planetary health," said Bluewater founder and CEO Bengt Rittiri, a well-known Swedish ecopreneur who earlier launched indoor air purification pioneer Blueair, acquired by Unilever in 2016.

INGREDION TO SHOWCASE NEW SUGAR REDUCTION SOLUTION AT GULFOOD MANUFACTURING

A leading global provider of ingredient solutions to the food and beverage manufacturing industry, will showcase its latest innovation in sugar reduction at Gulfood Manufacturing 2025 in Dubai. The company will introduce DULCENT Sweetener Solutions, a new sugar reduction solution designed to help manufacturers balance taste, affordability and consumer appeal.

Developed specifically for beverage and dairy applications, DULCENT Solutions combines Ingredion's advanced sugar reduction technologies with its proprietary Reb M varietal. The result is a convenient, cost-effective solution that allows manufacturers to achieve high levels of sugar reduction without compromising taste performance.

Sue Bancroft, director of healthful solutions EMEA at Ingredion, said: "Manufacturers are increasingly under pressure to reduce sugar while keeping their products enjoyable and affordable. We created DULCENT to meet that challenge by providing a sugar reduction solution that delivers the taste experience that consumers prefer and gives brands the benefit of reduced sugar labelling and attractive cost-in-use."

"The new solution offers a taste experience closer to sugar-sweetened products compared to commonly used artificial sweeteners like aspartame and acesulfame K. It also enables a greater reduction in sugar than stevia alone,

making it easier for manufacturers to develop reduced or no-added-sugar recipes."





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GRANDIOSE LAUNCHES THE AI-POWERED CHEF “GRANDCHEF” FOR SMARTER RECIPES AND SHOPPING

Grandiose, a premier quality food and grocery retailer in the UAE with nearly 50 stores and part of the Ghassan Aboud Holding, supported by Microsoft technology, announced the launch of GrandChef, an AI-powered chef designed to help customers build their carts smarter based on recipes, dietary preferences, and cooking inspirations. Currently rolling out in the newest versions of the Grandiose Android and iOS apps, this pilot marks Grandiose's first AI-powered initiative and a defining milestone in its digital transformation journey.

With GrandChef, Grandiose continues to push the boundaries of

retail innovation, blending world-class technology with its commitment to putting shoppers at the heart of the experience. Whether planning a weeknight meal or preparing for a special occasion, shoppers can now enjoy a seamless and personalized shopping experience tailored to their kitchen needs.

“At Grandiose, our mission has always been to delight shoppers with fresh ideas, premium experiences, and a touch of innovation,” said Mussaab Aboud, CEO of Grandiose. “GrandChef embodies this promise, bringing the best of technology and a people-focused approach into the hands of

our shoppers. It also aligns with the UAE's vision under the National Artificial Intelligence Strategy 2031 to drive smarter and more sustainable living.”

“By combining Microsoft's AI capabilities with our retail expertise, we're unlocking a new era of intelligent shopping, driven by innovation, applying technology to put customers first, and moving with the agility to exceed expectations,” added Marcin Piekarczyk, Director of Technology at Grandiose. “GrandChef exemplifies putting customers first through technology, delivering smarter, personalized shopping experiences that evolve with feedback.”

BRENNTAG SPECIALTIES OPENS NEW INNOVATION & APPLICATION CENTER FOR FOOD & NUTRITION IN LEEDS, UK

Brenntag, the global market leader in chemicals and ingredients distribution, announced the begin of operations of its new Innovation & Application Center in Leeds, UK.

The facility will focus on research and development for Food & Nutrition applications and provide services for customer projects related to ingredient selection, formulation guidance and applications. Dedicated Brenntag experts will serve customers and suppliers

with concepts and prototype development, customized formulation support, technical solutions and stability studies for a broad range of applications.

“Brenntag acts as an important link with our customers and suppliers to bring innovation closer to the marketplace. The new Center is a great addition to the strong network of now already 31 Food & Nutrition Innovation &



Application Centres globally and 13 in the EMEA region,” said Jerzy Jasinski, Global President Nutrition and President Brenntag Specialties EMEA.

STERNVITAMIN UNDERLINES EXPERTISE WITH EXPANDED PRODUCT PORTFOLIO AND PREMIX SOLUTION FOR MENTAL HEALTH

SternVitamin, a global supplier of micronutrient premixes, will present two innovations and an expanded product portfolio at Gulfood Manufacturing from November 4 to 6, 2025, in Dubai (Hall 8, Booth G8-43). This underlines SternVitamin's expertise in a wide range of applications for functional foods and beverages, as well as its trend-based development of premix solutions.

The Clear Proteinshake, which has been developed based on pea protein hydrolysate by the sister company SternLife, contains the premix solution SternActive from

SternVitamin. Thus, it offers a high protein source of 68g per 100g of powder. To support hydration during or after exercise, calcium, magnesium, and sodium are included, which restore electrolyte balance. Vitamin C, D3, iron, zinc, and selenium also support the immune system, while vitamins B2, B6, and B12 provide energy and reduce tiredness and fatigue. Sugar-free and with a refreshing, tropical taste, the Clear Proteinshake supports physical performance.

According to the market research institute Innova, one of the top trends in 2025 in the beverage and food sector is the topic of “mental health”. Sleep and stress are particularly important: Worldwide, 34% said they wanted to improve their sleep through food or drinks, and 30% said they consume foods at least

once a month to relax and reduce stress. With the SternDe-Stress & Relax Premix, SternVitamin is responding to exactly this trend: B vitamins, vitamin D, zinc, magnesium, and selenium support a strong nervous system and counter act stress-related changes in the immune system. The lemon balm leaf extract also has a relaxing effect.

A wide variety of applications are suitable for the SternDe-Stress & Relax premix, including juice drinks. Due to the warm climate and the local variety of fruits, these are in high demand in the Middle East/Africa region. For example, juices and smoothies are the most popular drinks there, and they are even ahead of water or coffee. 36% of consumers in the region also say that the claim “enriched with vitamins and minerals” influences their decision to buy juices.





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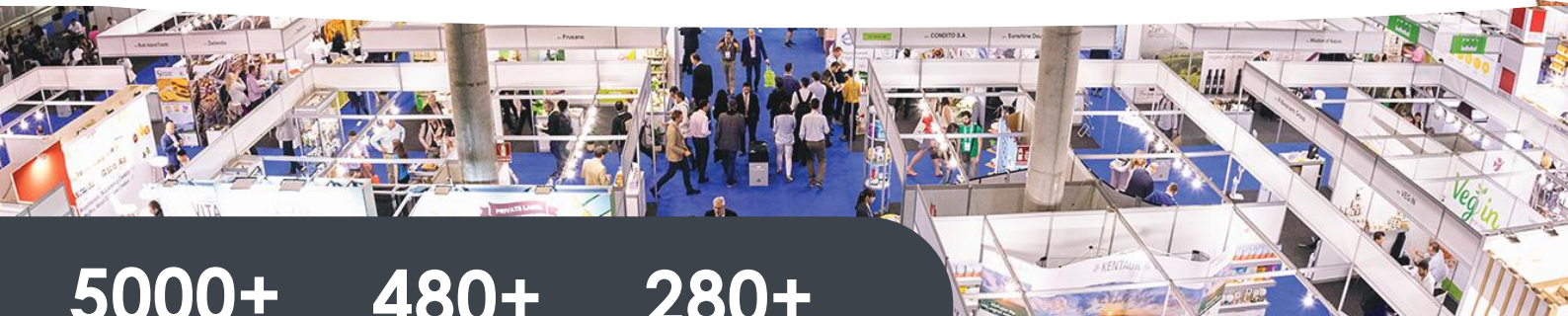
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GULFOOD MANUFACTURING 2025 WITNESSES DOUBLE-DIGIT GROWTH AS MIDDLE EAST BECOMES A MAGNET FOR INVESTMENT, TALENT AND TECHNOLOGY

Industry Leaders such as Cargill, GEA Middle East, Givaudan Suisse SA, Novonesis and Tetra Pak Converge in Dubai as Increasing Number of Companies Shift Supply Chains to Free-Trade Ecosystem

The Middle East has become a magnet for investment, talent and technology as it redefines the geography of global food production. As supply chains recalibrate in the wake of geopolitical and economic shifts, manufacturers are moving operations closer to the UAE and wider GCC, drawn by its unmatched

logistics infrastructure, open trade routes and advanced industrial policies. With Dubai ranked the world's number 1 destination for global foreign investment projects, Gulfood Manufacturing stands at the crossroads of this economic shift, catalysing the next wave of food manufacturing growth across MENA, South Asia and Africa. Fuelling this transformation is the region's leadership in artificial intelligence adoption, growing at an impressive rate of 43.65% CAGR through 2033, MENA is fast becoming the engine room of AI-driven industrialisation.

With record-breaking 32% show growth from 2024, Gulfood Manufacturing 2025 returns to the Dubai World Trade Centre from 4–6 November, marking its

largest and most globally diverse edition to date. Driven by surging international demand and the rapid evolution of manufacturing technologies, the event unites 2,500 exhibitors from 79 countries across 21 halls, encompassing the full spectrum of the production value chain — Ingredients, Processing, Packaging, Supply Chain Solutions and Control & Automation.

Anchored by 90% participation from the world's leading food manufacturing brands including Chocolake, IMCD, Multivac Middle East FZE and SIG and complemented by a wave of bold new innovators, the show embodies Dubai's rise as the global epicentre of food innovation, investment and industrial transformation. This rapid expansion mirrors the region's investment momentum: across the GCC, governments have pledged over \$3.8 billion into food technology and agri-innovation to fortify local processing and food

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security, while the global food processing machinery market is set to grow by \$21.69 billion by 2029, driven by AI-powered automation and APAC investment flows.

Commenting on the show's significance, Mark Napier, Vice President Exhibitions Department, Dubai World Trade Centre said, "Dubai stands at the perfect inflection point for global industrial transformation. Under Operation 300bn and the UAE leading AI adoption in manufacturing, the nation is powering a new wave of advanced, intelligent production. As the world's industries realign toward technology-driven efficiency and sustainability, Dubai's strategic position, infrastructure and policy vision make it the natural focal point for change. Gulfood Manufacturing sits at the heart of this evolution, its exponential growth reflects the region's role as the hub of AI-driven industrialisation."

The Destination for Industry-Defining Innovation

Global industry leaders consistently choose Gulfood Manufacturing as the stage to unveil their most

significant, industry-defining innovations, a testament to the show's scale and influence.

In the ingredients sector, powerhouse names including ADM International, Brenntag, dsm-firmenich, FSL, Ingredion, Kerry MENAT DMCC, Robertet Middle East, Symrise and Tate & Lyle are propelling exponential growth at Gulfood Manufacturing 2025. The 11th edition will unveil a treasure trove of trends such as, breakthroughs in biotech-derived actives, precision fermentation, AI-powered flavour mapping and next-generation stabiliser systems, marking the global shift toward health-conscious, sustainable consumption.

Across processing and packaging, pioneers such as Heat & Control, Husky, Ishida, KHS, Kronen AG, Middleby Middle East FZE, Rieckermann GmbH, Sidel and TNA Solutions are redefining smart manufacturing. Expect breakthroughs in IoT-enabled sensors, AI vision systems reducing waste by up to 25%, modular machinery, and eco-engineered packaging

solutions that bring efficiency, intelligence, and sustainability to every layer of production.

Sean Sims, Global Vice President, Automation and Solutions, Tetra Pak said "Gulfood Manufacturing is a cornerstone event for us — it's where we connect with the industry's most forward-thinking partners and showcase how Tetra Pak is shaping the future of food manufacturing. This year, we're proud to launch our new global portfolio of advanced automation and digital solutions that accelerate AI readiness in smart factories. These innovations will help producers across the Middle East and beyond digitalise operations, optimise resources, and drive sustainable growth."

The FoodTech Summit: The Ultimate Global Think Tank

At the heart of this year's agenda, the FoodTech Summit will host a 50% increase in new speakers including Mars, Titan Capital, Unilever and Hive Capital, alongside other visionary futurists, technologists, policymakers, and innovators exploring the next frontier of industrial food. Discussions will span tech for cold chain integrity in emerging markets, the future of food-tech funding, and whether alternate proteins truly represent the next evolution in global nutrition.

Renowned digital futurist, Mark Minevich, will explore how intelligent, self-adapting systems are transforming production including living supply chains, superhuman safety, zero-waste efficiency and AI-driven food sovereignty. Together, these sessions cement the Summit's position as the ultimate global think tank, combining connections and knowledge to pave the way for the next wave of industrial revolution.

For more information on Gulfood Manufacturing 2025, and to register, please visit: <https://www.gulfoodmanufacturing.com/>

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Visit the French Pavilions at Gulfood Manufacturing



Discover the French excellence and innovation
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French exhibitors

56



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Process and Packaging: Sheikh Saeed Hall 1, S1-C28

Ingredients: Sheikh Rashid Hall, booth R-G19



FRENCH PAVILIONS PRESENT SUSTAINABLE INGREDIENTS & SMART PROCESSING SOLUTIONS FOR THE UAE AND REGIONAL FOOD INDUSTRIES OF TOMORROW

- 56 French companies to exhibit at Gulfood Manufacturing 2025 (Dubai November 4-6), including 35 equipment & packaging manufacturers and 21 ingredient specialists
- A showcase of high-quality French innovations aligned with the fast-evolving needs of the UAE and GCC food manufacturing market

From November 4 to 6, 2025, 56 French companies will showcase their solutions at the French Pavilion at Gulfood Manufacturing, held at the Dubai World Trade Centre. The delegation will be located in two key halls: 35 manufacturers of equipment and packaging technologies at Sheikh Saeed Hall 1 (Booth S1-C28) and 21 ingredient specialists at Sheikh Rashid Hall (Booth R-J19). Their collective offering will reflect France's commitment to innovation in support of sustainability, food security, and industrial transformation across the UAE and broader GCC region.



French Innovation Aligned with Gulfood Manufacturing 2025 Themes

This year's Gulfood Manufacturing places a strong focus on four priorities shaping the global food industry: sustainable sourcing, advanced automation, digitalization, and next-generation food safety. The French Pavilion reflects these priorities through a comprehensive offer that ranges from plant-based proteins, reformulated ingredients for healthier diets, and eco-friendly packaging supporting the UAE's food security and net-zero ambitions, to robotics, precision engineering, and integrated processing systems that enhance efficiency and reduce operational costs. French exhibitors also bring advanced traceability, hygienic processing, and monitoring technologies that guarantee compliance with the highest international standards. By combining innovation with regional collaboration, the Pavilion illustrates France's commitment to co-developing solutions that support the UAE's Vision 2030 and strengthen the wider region's food manufacturing ecosystem.

Inside the French Pavilion: From Ingredients to Processing Solutions

The Pavilion will feature a diverse portfolio of high-value ingredients, including dairy and egg derivatives, flavorings, freeze-dried components, and pastry solutions. These innovations respond to multiple needs in food manufacturing, from enhancing taste and nutritional value to extending shelf life and improving processing performance. They highlight France's long-standing expertise in delivering quality, traceability, and cutting-edge technologies to international markets.

Alongside ingredients, 35 French exhibitors will showcase advanced equipment and packaging solutions. Their offer spans silicone molds, piping systems, and labeling machines, as well as next-generation packaging technologies. Engineered to optimize efficiency, ensure food safety, and support sustainable production, these solutions reinforce France's position as a trusted global supplier of industrial equipment for the agri-food sector.

Meeting Regional Market Needs with French Solutions

The UAE food industry is undergoing rapid transformation, with a projected 6.9% CAGR growth from 2022 to 2028. French ingredient suppliers are ideally positioned to support this momentum with sustainable and functional solutions that directly address local needs. With 568 food and beverage factories registered in the UAE as of 2023, the market is increasingly demanding ingredients that are both innovative and aligned with food security goals.

France ranked as the 11th largest supplier to the UAE in 2021, underscoring a strong foundation for collaboration. Emirati industry professionals emphasize innovation as central to future food systems: "Collaborating with French companies provides us with the tools to address market-specific challenges like sustainable packaging and innovative product formulations," said a UAE-based food manufacturer.

With over 2,000 companies in its food manufacturing sector and nearly 60% of them exporting regularly, France continues to be a valued and forward-looking partner to the Middle East's evolving food landscape.

"The strength of the French Pavilions lies in its diversity. By bringing together ingredient creators and technology providers under one roof, we demonstrate how France can offer integrated solutions that respond to every stage of the food value chain. This synergy is what makes our participation at Gulfood Manufacturing unique and positions France as a trusted partner for building efficient, safe, and sustainable food industries worldwide." Stated Axel Baroux, Business France Near & Middle East Director.



ITALIAN GELATO CONSOLIDATES ITS EUROPEAN LEADERSHIP: +3% GROWTH OVER THE SUMMER. THE SUPPLY LEADERSHIP: +3% GROWTH OVER THE SUMMER. THE SUPPLY CHAIN ON GLOBAL DISPLAY AT SIGEP WORLD 2026

Italy leads gelato, the Italian artisanal frozen dessert fresh made by a gelato chef, consumption in Europe, representing - together with France and Spain - 68% of portions sold in the top 5 markets. Within a summer growth whose value in Italy stood at +3% compared to 2024, a period in which at least 70% of the sector's estimated 3-billion-euro Italian turnover is concentrated.

These are the positive data

with which the entire artisanal gelato supply chain will present itself at SIGEP World - The World Expo for Foodservice Excellence, organized by Italian Exhibition Group (IEG) at Rimini Expo Centre, in Italy, from 16th to 20th January 2026. Now at its 47th edition, the event confirms its role as the international showcase with the very best of industrial gelato, pastry, chocolate, coffee, bread and pizza supply chains. A record-breaking edition is forecast, with 1,300 exhibiting brands from

over 30 countries, distributed across 30 halls, and an estimated number of visiting professional operators from over 150 nations.

THE WORLD'S MOST IMPORTANT ARTISANAL GELATO SHOWCASE

The artisanal gelato offer will be the most complete on a worldwide scale, covering the entire value chain. Technology and equipment (from the latest generation machines to refrigerated display cases), raw materials, ingredients

and semi-finished products, design and furnishings, and the most innovative digital solutions for every foodservice business model: from independent gelato parlours to organized chains, quick service restaurants, fine dining venues and luxury hospitality.

FOREIGN FOCUS: FROM GERMANY WITH THE SIGEPLAND PROJECT TO INDIA, GUEST COUNTRY 2026

SIGEP World intensifies its initiatives aimed at expanding the presence of Italian artisanal gelato in key markets. Starting with the 'Sigepland' project for Germany, the second world market in terms of number of gelato parlours after Italy. The initiative includes personalized guided tours for thousands of German professionals, also facilitated by the direct Munich-Rimini flight during the days of the Show, to favour networking and encourage them to explore the exhibition offer. A programme brimming with amiable moments designed to offer an immersive experience. SIGEP World's Guest Country at the 47th edition will be India: a choice that proves the considerable expansion

and enormous potential of the Asian market for the Italian hospitality and gelato industry. The delegation of Indian operators arriving at SIGEP will have the chance to closely explore the potential of traditional Italian artisanal gelato. Lastly, the digital "What is Gelato?" campaign, which aims to educate foreign investors and operators on the culture, quality and innovative applications of gelato, the Italian frozen desert, in foodservice. The initiative, in collaboration with Acomag (National Association of Gelato Machinery, Furnishing and Equipment Manufacturers) and Unione Italiana Food – Gelato Product Group, will put the Italian supply chain into contact with major players in global catering through workshops and masterclasses.

BIG COMPETITIONS: ITALY WILL DEFEND THE GELATO WORLD CUP TITLE

The SIGEP World arena will be hosting the highly anticipated Gelato World Cup, the biennial international competition in which teams of gelato professionals will be battling it out. The eleventh edition will see Italy, holder of the 2024 title, competing against 11 other top nations: France, Belgium,

Poland, Japan, Singapore, Indonesia, China, Argentina, Mexico, Peru, Ecuador. The teams will take part in eight spectacular tests that combine technical rigour, taste and artistic ability.

SECTOR DATA, SUMMER CONFIRMS GROWTH

Circana's CREST data underline the centrality of Italy in the EU market: «Despite a few uncertainties linked to unfavourable climatic conditions, summer is a gelato consumption driver in Italy, France and Spain, which together represent 68% of portions served in the top 5 European countries,» explained Matteo Figura, executive director of Foodservice Italia at Circana. «Gelato confirms its status within the small accessible luxury category that consumers are not willing to relinquish.»

While according to AIG (Italian Gelato Makers' Association), the summer confirmed consumption forecasts. In value terms, growth stood at +3% compared to 2024: driving the sector was above all central Italy (+5%) thanks to cities of art, and the south (+4%), while the north showed minimal growth, mainly due to bad weather.



THE IMPORTANCE OF HYGIENE IN THE POTATO FACTORY: OFFSETTING COSTS, ELEVATING UPTIME

Sanitation in MEA: A Growing Priority

Across the Middle East and Africa (MEA), the demand for processed potato products is rising fast—driven by urbanization, population growth, and evolving consumer diets. As processors expand capacity to meet this demand, they face mounting pressure to uphold international food safety standards while contending with regional realities: high temperatures, fluctuating humidity, and limited access to clean water.

In these conditions, sanitation is more than a compliance exercise—it's essential to maintaining food safety, brand integrity, and equipment uptime. Achieving consistent hygiene while reducing water and chemical use has become one of the region's most pressing operational challenges. At FPS, we recognize this balance as central to sustainable growth. Our mission is to help processors in MEA and worldwide adopt hygienic design and sanitation

technologies that safeguard food quality while optimizing efficiency.

From Then to Now: The Changing Face of Hygiene

Not long ago, potato processing factories operated only 10 to 16 hours a day, five days a week. Production followed the harvest cycle—starting in August and wrapping up in June—and cleaning was straightforward: fire hoses, plenty of water, and few chemicals. Back then, water alone solved most hygiene challenges.

Four decades later, the industry looks entirely different. Modern factories run continuously for 21 days or more before pausing for sanitation. Cleaning and maintenance teams now have as little as 12 to 24 hours to complete full cleaning and system checks before production restarts.

Efficiency and uptime have become the new priorities, reshaping how hygiene is managed in today's potato plants.

The New Hygiene Reality

Extended production runs are

here to stay. The question facing food processors is no longer how to clean better, but how to stay clean while running.

To remain competitive, factories must achieve stringent food safety standards while minimizing downtime, water usage, and energy consumption—all without compromising product quality. At the same time, global concerns over resource conservation and sustainability are influencing how every facility operates.

Hygiene, once viewed as a maintenance task, has become a strategic business function—central to uptime, safety, and total cost efficiency.

Hygienic Design as a Competitive Advantage

At FPS, we believe equipment design holds the key to achieving these new hygiene standards. Our hygienic engineering philosophy is built on three guiding principles:

1. Stay clean in operation –

Equipment must minimize contamination risks with smooth surfaces, open layouts, and easy-

access points for inspection.

2. Self-clean effectively –

Integrated Clean-in-Place (CIP) and pasteurization systems must allow sanitation without halting production.

3. Use fewer resources – Smart cleaning systems should reduce water, chemical, and energy use while maintaining high sanitation performance.

Our proprietary cleaning and sanitation systems are engineered to help processors extend production safely, control microbial growth, and reduce total cost of ownership. These innovations form the backbone of the next generation of hygienic processing lines—built for high performance, reliability, and global compliance.

Global Challenges, Local Realities

What succeeds in a temperate factory in Europe or North America may not perform as well in tropical or arid environments. In MEA, high humidity and heat can accelerate microbial growth, while water scarcity demands more efficient cleaning strategies.

To ensure consistency across climates, FPS designs equipment tailored to local conditions—whether that means optimizing airflow in humid



environments or integrating efficient CIP systems that reduce water dependency. By adapting hygienic design to regional challenges, we help processors maintain safety and uptime in any environment.

Collaboration is the Future

True food safety cannot be achieved in isolation. Equipment suppliers, processors, and regulators must work together to align on shared goals of safety, uptime, and sustainability.

Processors who focus solely on purchase price risk overlooking the broader advantages of hygienic design—improved uptime, lower

maintenance, brand protection, and long-term savings. The true measure of value lies in total cost of ownership, not the initial investment.

When hygiene is compromised, the hidden costs—product loss, recalls, and damage to consumer trust—can be far greater than any upfront savings. By fostering collaboration and transparency, the industry can co-develop solutions that strengthen global food safety and operational resilience.

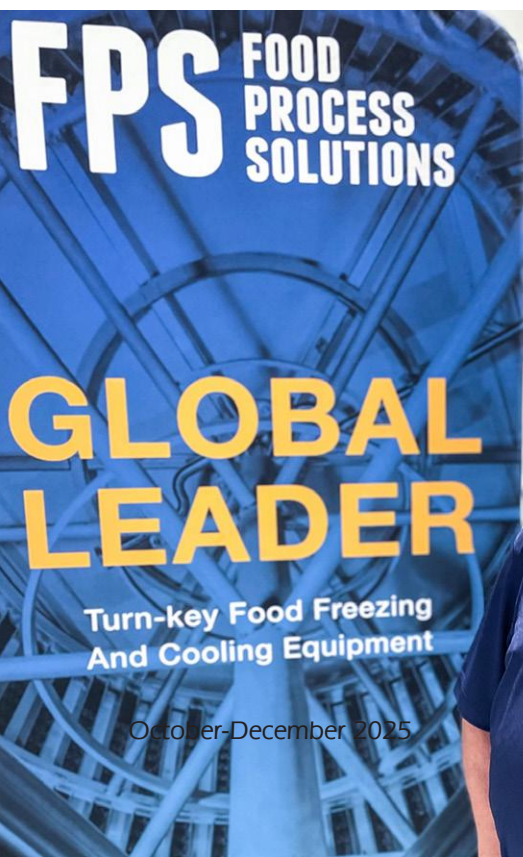
Building a Safer, Smarter Future

FPS is proud to support processors in MEA and around the world as they embrace these challenges. Our goal is to be the partner of choice for those who share our vision of hygienic excellence and sustainable operation.

Food safety is not just a requirement—it's a shared responsibility. By advancing hygienic design, investing in smart sanitation systems, and building strong partnerships, we can redefine hygiene not as a cost, but as the cornerstone of a safer, smarter, and more sustainable food future.

For more information, visit www.fpscorp.ca

Meet FPS at Gulfood Manufacturing Dubai, Hall 2. Booth 261



WALNUTS AMONG OMEGA-3 FOODS LINKED TO BRAIN DEVELOPMENT BENEFITS IN CHILDREN AND ADOLESCENTS

Two new studies add to growing evidence that a mother's diet during pregnancy has lasting implications for her child's brain development and decision-making skills- extending well beyond infancy into the teen years.

In a population-based cohort study published in *The American Journal of Clinical Nutrition*, researchers found that higher maternal consumption of nuts and seafood during pregnancy was associated with improved neuropsychological function in children from ages 4 to 15. A complementary study published in *European Child & Adolescent*

Psychiatry reported that maternal intake of nuts and fish was linked to reduced risky decision-making behaviors in children at age 11.

The study evaluated a sample of more than 1,700 mother-child pairs from four Spanish regions was analyzed. Maternal diet was analyzed using a food frequency questionnaire, while the children's neuropsychological function was assessed through standardized tests measuring reaction time and variability (attention), working memory, and fluid intelligence.

While neither study focused exclusively on walnuts, both contribute to the broader evidence supporting the role of including nutrient-dense foods,

such as nuts, as part of a healthy prenatal diet.

Key takeaways:

- Children whose mothers consumed more nuts and seafood during pregnancy scored higher on measures of attention, working memory, and executive function throughout childhood and adolescence.
- These children were also less likely to make impulsive, high-risk decisions in early adolescence.
- Omega-3 fatty acids- abundant in walnuts and fatty fish- were identified as a key nutrient associated with these benefits. Walnuts are the only tree nut that is an excellent source of the plant-based omega-3 fatty acid ALA (2.7 grams/ounce).

Food for Thought:

These findings could inform further studies or maternal nutrition programs in the Middle East and North Africa, given the existing neurological health burden. Wider epidemiological data for the Middle East shows ADHD prevalence among children ranges from 7.8–11% in Arab countries and up to 17% in Iran. Additionally, a 2021 Global Burden of Disease study reported that neurological conditions such as epilepsy and migraines are significant contributors to disability in youth across the broader North Africa and Middle East region.

For more information on the role of walnuts in brain health or recipe ideas, please visit www.californiawalnuts.ae.



SWEETENED CONDENSED MILK FOR CHOCOLATE AND CONFECTIONERY

WS Warsener Spezialitäten GmbH, a member of the dairy Uelzena Group, will once again exhibit at Gulfood Manufacturing in Dubai as part of the German pavilion. The company is one of the largest manufacturers of sweetened condensed milk in Europe and offers a wide range of different recipes and packaging options suitable for industrial use. This includes products according to halal, kosher and Fairtrade certification as well as blends of sweetened condensed milk with vegetable oils. All sweetened condensed milk products have a nice smooth texture, a clean taste without any 'cooked' flavour, and are technologically resilient to further processing.

Sweetened condensed milk is one of the most important milk-based ingredients for the food and confectionery industry, alongside milk powder and anhydrous milk fat and mainly used in the production of high-quality caramel fillings, chocolate bars, pralines, toffees, dessert sauces or ice cream. It not only provides the typical caramel taste, but also influences the consistency and mouthfeel of the finished product.



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Dairy Ingredients

Sweetened condensed milk

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Uelzena
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TAKE THE FAST LANE TO HIGH PROTEIN MARKET



“When turning market trends into business opportunities, speed from idea to launch is key. That’s why Valio created the Valio Fast Track™ powder solution, enabling brands to take the fast lane to launching new value adding products”

High protein is the clearest growth driver in dairy, cutting across family staples and performance-focused choices alike. Consumers are asking for more from everyday products: more nutrition, more relevance to their routines, and more reasons to choose a brand again. For manufacturers, the question is not whether to act, but how to enter the high protein category quickly and confidently without long development cycles or heavy investments. To meet this demand, Valio has created the **Fast Track™ solution for high protein milk.**

To ensure commercial viability, the new product concept was tested in both the UK and Saudi Arabia, revealing strong consumer appeal across markets. The nutritious, great-tasting milk stood out for combining health and flavour, offering an easy way to meet daily protein and calcium needs while supporting a balanced lifestyle and digestive comfort. The lactose free, high protein concept resonated especially well with families with children and consumers

seeking lactose free options, showing the highest purchase intent within these groups. In Saudi Arabia, the product performed exceptionally well across commercial KPIs, as an impressive 83% of consumers reported willingness to buy. Notably, performance was also very strong among plant-based drink consumers indicating commercial potential across very different segments.



The concept clearly connects to two durable demand drivers: high protein and digestive wellness. Protein resonates with families seeking smarter everyday nutrition, active consumers looking for convenient recovery options, and older demographics valuing protein for wellbeing. Consumer testing showed that the product was especially attractive to households with children and health-conscious consumers thanks to its lactose free formula and high protein and calcium content served with a fresh milk taste. This powerful combination allows brands to create added value that retailers recognize and consumers adopt easily, supporting a premium price point while keeping the product positioned as an everyday milk rather than a niche offering.

When turning market trends into business opportunities, speed from idea to launch is key. That's why Valio created the **Valio Fast Track™** powder solution, enabling brands to take the fast lane to

launching new value adding products. Rather than starting from scratch, you begin with a proven base and specifications already translated into practical manufacturing considerations. Valio experts streamline product development so your R&D team can focus on where it creates value instead of managing avoidable rework. In parallel, Valio's team helps optimize manufacturing processes for your context, helping you identify the most efficient way to produce high protein milk at scale while maintaining the taste and texture consumers expect. The aim is simple: shorten time to market, protect throughput, and avoid costly detours.

The **Fast Track™ solution** is not just a technology – it's a launch pathway to commercial success. Valio provides go-to-market guidance, helping you define your proposition, choose messages that are both compelling and compliant, and plan the activation details that

make a difference on the shelf. Because the base concept is already consumer-proven, your sales and marketing teams can focus on brand-specific elements like packaging, partnerships, and retail strategy rather than debating fundamentals.

All of this is designed to keep capital outlay under control. By building on a validated base and an implementation plan tuned to your plant, **Valio Fast Track™** helps you avoid heavy upfront investments. The partnership model is hands-on and practical: Valio supports your team through key milestones such as pilot runs, industrial trials, and preparation for commercial scale-up, providing clear specifications and knowledge transfer to keep taste consistent and processes efficient. The objective is to de-risk decisions, maintain momentum, and give you the confidence to move from first batches to stable supply and distribution.

In short, **Valio Fast Track™** gives you a way to move decisively where demand is growing. You launch a high protein milk consumers already understand and want. You keep the fresh milk taste that drives repeat purchases. You streamline product development, optimize manufacturing for your context, and enter the market with a confident commercial story. You do it with lean CapEx and a timeline that matches today's market pace.

Read more and see how the concept adapts to your market at **Valio.com**



VISION, VALUE, AND VIBRANCE: MILLENIUM'S JOURNEY OF TRANSFORMATION ACROSS THE GCC

In an era defined by innovation, agility, and responsible growth, Millenium has established itself as one of the GCC's leading names in the food and specialty chemicals industry. Headquartered in Dubai and led by Hareesh Kumar, the group has expanded its footprint across Saudi Arabia, Oman, Qatar, and Kuwait, setting new benchmarks in quality, reliability, and sustainability.

Over the past decade, Millenium has evolved from a trading company into a comprehensive regional enterprise—integrating global expertise, technical knowledge, and ethical business practices. Its operations span multiple sectors, including food ingredients, personal care, water treatment, and industrial solutions, each built on a foundation of trust and professionalism.

A key milestone in the group's growth was its expansion into Saudi Arabia, where fully operational bases in Riyadh, Jeddah, and Dammam serve major food manufacturers and industrial clients.

"Our strength lies not only in what we supply, but how we support," notes Kumar. "Speed, reliability, and service define who we are."

Within the food and beverage sector, Millenium provides end-to-end ingredient solutions across categories such as dairy, meat, bakery, beverages, and HORECA, supported by alliances with global leaders including Kerry (UK), BASF (Germany),

"Our strength lies not only in what we supply, but how we support," notes Kumar. "Speed, reliability, and service define who we are."



Hareesh Kumar
CEO at Millenium Chemical Trading

KMC (Denmark), Nutrinova (Germany), Red Arrow (USA) Sensient (USA) and others. Through Milleniums food division, the company serves multinational brands such as McDonald's, KFC, Unilever, and Nestlé, offering functional and clean-label ingredient systems designed to meet global standards.

Beyond food, Millenium's specialty chemicals division supplies high-performance materials for cosmetics, pharmaceuticals, water treatment, and construction, ensuring product quality, compliance, and sustainability.

All operations adhere to internationally recognized certifications—ISO 9001:2015, ISO 22000, and HACCP—demonstrating Millenium's commitment to operational excellence and food safety. Environmental responsibility remains a key priority, reflected in energy-efficient logistics, ethical sourcing.

Under the leadership of Hareesh Kumar, Millenium continues to drive progress across the GCC—embodying vision, value, and vibrance in every aspect of its operations and partnerships.

For more information, visit www.millenium.ae

BIOSPRINGER'S YEAST-BASED INNOVATIONS ELEVATE THE SNACK EXPERIENCE

In the dynamic world of snack food development, meeting consumer demands for bold flavors, clean labels, and nutritional benefits has become increasingly crucial. As a leading provider of yeast-based ingredients, Biospringer is proud to offer a range of innovative solutions that empower snack manufacturers to create products that truly stand out on the shelves.

Umami: Unlocking the Savory Potential

The Springer® Umami range from Biospringer is a game-changer for snack developers seeking to amplify the savory appeal of their products. The umami and typical savory flavors of the range highlight and strengthen flavors to improve taste profiles of foods. Derived from natural yeast fermentation, these ingredients tap into the inherent umami notes that consumers crave bringing that lingering sensation, so specific to the 5th taste, to the overall

profile. This yeast extract range rich in natural umami contributes efficiently to salt reduction, by compensating the loss of intensity in taste when diminishing the quantity of salt in a recipe.

Reveal: Bringing Out the Best in Snack Flavors

For snack producers looking to showcase the true essence of their flavors, Biospringer's Reveal range is a game-changer. These yeast-based solutions act as flavor "revealers," amplifying and balancing the taste profiles of a wide range of seasonings and coatings. Our Reveal range helps bring out the natural richness and complexity of spices, herbs, and other flavor components, creating a more satisfying and enjoyable snacking experience. Formulated to be highly versatile, Springer® Reveal solutions can be seamlessly integrated into a variety of snack applications, from potato chips and extruded snacks

to nuts and popcorn. They not only enhance the overall flavor impact but also help to improve mouthfeel and texture.

Signature: Crafting Distinctive Snack Identities

For snack brands looking to develop a truly unique and memorable identity, Biospringer's Signature products range offers a compelling solution. These specialized yeast-based ingredients are designed to impart distinctive, signature flavors that set products apart in a crowded marketplace. Springer® Signature offers 4 main families of specific flavor notes: meaty notes, cooked notes, brown notes, and cheese notes. These ingredients can be seamlessly integrated into a wide range of applications, from savory crackers and pretzels to indulgent baked goods.

For more information, visit www.biospringer.com

NON- GMO SOYA INGREDIENTS: BOON TO AVOID GROWING DISEASES

In the ever-evolving food industry, plant-based food ingredients are in high demand as healthy and sustainable alternatives to traditional animal-based products.

As consumers grow more conscious of their dietary choices, seeking healthier and more sustainable options, many are shifting their preference toward non-GMO Ingredients.

Non-GMO soya ingredients is particularly appealing due to its versatility and high protein content, offering a nutritious and affordable alternative.

Health conditions like cancer, heart disease, and autoimmune disorders are those often linked to poor diet, stress and have also sparked concerns about the long-term health risks of GMOs. Studies indicate a surge in cancer cases in countries using GMOs like Argentina and Brazil. This alarming trend has spurred the plant food industry to shift toward non-GMO options, prioritizing both sustainability and consumers long-term health.

The environmental impact of GMOs is another critical factor, as they can harm non-target organisms such as bees, fish, and insects, and contribute to biodiversity loss and gene instability.

By choosing non-GMO ingredients, consumers can avoid exposure to toxins, allergens, and

other potential risks associated with GMO foods, such as increasing antibiotic resistance or gene alterations that may affect health in the long term.

The food industry is experiencing



a significant shift towards non-GMO food ingredients, which are increasingly becoming the top choice for consumers. Sonic Biochem is at the forefront of this trend, offering a reliable partnership

focused on quality and sustainability.

Sonic Biochem offers plant-based alternatives. Non-GMO soya TVP an excellent choice, offering high protein content and low fat, used in meat analogues such as burgers and sausages. Another key ingredient, non-GMO soya lecithin, is known for its emulsifying properties, improving texture and stability in products like chocolates, salad dressings, and baked goods.

With decades of experience in the food ingredient industry, Sonic Biochem manufactures its products to the highest standards, ensuring superior nutritional value. By choosing non-GMO soya ingredients, consumers take a step toward a healthier, more sustainable future.

For more information about Sonic Biochem's non-GMO soya food ingredients, visit www.sonicbiochem.co.in or contact our sales team at exports@sonicbiochem.co.in and sales@sonicbiochem.co.in.





PATISWISS – A MEMORABLE TASTE, CRAFTED WITH ARTISANAL PRECISION

Patiswiss is a premium chocolate manufacturer distinguished by its commitment to refined craftsmanship and uncompromising ingredient quality.

Founded in 2004, the company began as a boutique chocolate atelier with a clear ambition: to transform high-quality cocoa and natural ingredients into products that offer not simply indulgence, but a truly memorable taste. Over the years, Patiswiss has grown into an internationally recognised brand, supplying both online and offline retail platforms, alongside premium gifting and specialty food channels in a number of prestigious global markets including Europe, North America and the wider MENA region.

What sets Patiswiss apart is its dedication to in-house development. Every product, from

delicately glazed fruit chocolates to signature truffles and refined freeze-dried fruit selections is formulated and perfected by the company's own R&D and production teams. This vertically integrated approach enables complete control over ingredient provenance and product design, while allowing for the creativity and innovation that are central to the brand's identity.

The product portfolio now comprises more than 400 items across various categories, including premium chocolate tablets, soft-centre pralines, spreadable chocolates and contemporary fruit-based snacks. By blending traditional artisan methods with a forward-looking understanding of taste trends, Patiswiss succeeds in delivering products that stand out both for their flavour profiles and their consistently high-quality textures.

Quality alone, however, is not the sole characteristic that defines the brand. Patiswiss understands that premium chocolate today represents culture, gifting and emotional connection as much as gastronomy. This is why each product is developed to offer a moment of genuine experience, a refined balance of taste, texture and memory that becomes part of the consumer's daily ritual or special occasion.

As global demand continues to shift toward authenticity, craftsmanship and natural ingredients, Patiswiss remains committed to advancing its innovation capacity while honouring its artisanal roots. With carefully curated collections and a dedication to precise execution, the company continues to bring a memorable taste to discerning chocolate lovers and premium food buyers in the world's most selective markets.

For inquiries, please contact us at:

✉ export@patisfoodgroup.com

✉ marketing@patisfoodgroup.com

📷 <https://www.instagram.com/patiswiss/>

🌐 www.linkedin.com/company/patisfoodgroup/





ANGEL YEAST'S BREAKTHROUGH IN YEAST PROTEIN RESEARCH: ANGEOPRO SHOWN TO PROMOTE CALCIUM ABSORPTION, AIDING IN OSTEOPOROSIS PREVENTION

Angel Yeast announced a major advancement in research on its yeast protein product AngeoPro. New scientific studies confirm that yeast protein provides a balanced amino acid profile—nearly 48% of which are essential amino acids—closely aligning with the ideal protein reference standard. Importantly, the findings highlight yeast protein's ability to enhance calcium absorption and its potential role in supporting long-term bone health.

Research Highlights: Calcium Absorption and Bone Strength

This study, conducted in collaboration with Huazhong Agricultural University and published in Food Research International, evaluated how yeast protein impacts calcium metabolism and bone health in rat models maintained on both normal and calcium-deficient diets.

Key findings include:

1. Supporting Calcium

Absorption: Yeast protein (YP) was shown to boost intestinal

calcium absorption through in vitro calcium chelation and in vivo slow-release mechanisms. Co-supplementation of yeast protein and calcium effectively increased serum calcium levels and improved bone biomechanical properties ($P < 0.05$). Specific improvements include reduced trabecular bone vacuoles, increased cortical bone density, and a higher amount of bone collagen, indicating a more complete bone structure, active bone metabolism, and enhanced bone strength and toughness.

Compared to the normal control group, supplementation with yeast protein resulted in a denser and smoother femoral surface.

2. Improving Bone Health:

Supplementing with yeast protein increased the expression of bone formation markers (bone-specific alkaline phosphatase BALP, osteocalcin BGP, procollagen type I N-terminal propeptide PINP) in calcium-deficient rats, stimulating bone synthesis. The research also found significant improvements in bone length, bone dry weight index, maximum load, maximum stress, and bone calcium content in these rats. The results show that yeast protein, yeast protein-calcium complex, and yeast protein hydrolysate (yeast peptides) can all work in synergy with calcium to support bone growth, enhancing bone mineralization and fracture resistance.

3. Benefiting Gut Health:

Intervention with yeast protein-calcium and yeast peptides significantly improved the gut health of calcium-deficient rats, specifically manifested as: increasing the number of intestinal goblet cells, promoting the repair and regeneration of the intestinal mucosa; increasing intestinal villus height and villus area,

improving intestinal absorption function; reducing crypt depth, promoting the proliferation and repair of intestinal epithelial cells. The synergistic effect of yeast protein-calcium was superior to that of the calcium supplementation alone group, indicating that yeast protein has significant advantages in promoting gut health and calcium absorption.

Shaping the Future of Bone Health with Yeast Protein

While yeast protein has already shown significant potential in nutritional support for bone health, researchers believe this is only the beginning. Future studies will examine

how yeast protein interacts with gut microbiota and will explore the molecular pathways and clinical outcomes behind its role in calcium absorption and bone synthesis.

Angel Yeast remains dedicated to advancing yeast protein research and product development, creating healthy and great-tasting solutions for consumers worldwide. The company will also continue expanding yeast protein applications across the food and nutrition sector, supporting innovation and contributing to improved bone health and quality of life.

For more information, visit www.angelyeast.com





BRAUN – WHERE TRADITION MEETS INNOVATION IN BAKING EXCELLENCE

At Gulfood Manufacturing 2025, BRAUN proudly presents a celebration of craftsmanship, flavor, and innovation. With a heritage built on decades of expertise in bakery and confectionery ingredients, BRAUN continues to set benchmarks in quality and reliability — combining traditional values with modern technology to meet the evolving needs of today's food industry.

This year, we're showing our American Bakery range — a tribute to the irresistible indulgence and creativity of U.S.-style baked goods. From soft, moist muffins to rich brownies and indulgent cookies, BRAUN's high-performance ingredient systems help bakers around the world achieve authentic textures and flavors that delight consumers everywhere.

Whether it's a small artisanal bakery or large-scale production, our American Bakery concepts deliver consistency, convenience, and outstanding sensory appeal.

Another highlight is Schokobella, our renowned range of chocolate fillings. Known for its creamy texture, rich cocoa taste, and versatility, Schokobella has become a favorite among professionals seeking premium quality and stability across diverse applications — from bakery fillings to dessert toppings. With options tailored for different processing needs and climatic conditions, Schokobella ensures perfection in every bite.

At BRAUN, product quality is not a promise — it's our foundation. Every formulation reflects our deep understanding of ingredients, our commitment to food safety, and

our passion for excellence. We continuously invest in research and innovation to provide our partners with reliable, trend-driven solutions that inspire creativity and growth.

Rooted in tradition, driven by innovation — BRAUN invites you to experience the taste of excellence at Gulfood Manufacturing 2025. Discover how our products bring authentic taste, texture, and quality to life, shaping the future of bakery and confectionery worldwide.

Visit us at Gulfood Manufacturing, Shk Rashid Hall, booth R-S17, and experience firsthand how BRAUN brings tradition, quality, and innovation to every bakery and confectionery creation.

For more information, visit www.martinbraun.com

Almost two thirds of consumers would rather eat many small meals over the course of the day than just a few big ones, according to market researchers. The rising demand for snacks points up the change in eating habits, from three fixed meals to many small meals that satisfy hunger, recharge energy, and are a way for people to give themselves a treat. With solutions from stabilizing expert Hydrosol, manufacturers can implement many different product ideas that address the ongoing snack trend and meet consumer expectations. The company is presenting highlights from its product range at this year's Gulfood Manufacturing in Dubai. One example is chicken chips with high protein content. For indulgent moments Hydrosol presents solutions for soft-serve ice cream and vegetable fat cream with high whipping volume and stable foam.

Meat Snacks to Meet Many Expectations

High protein content, natural flavor, free from phosphates and other declarable E-numbers – Hydrosol's stabilizing systems make it easy to produce crispy chicken chips. They meet consumer wishes both for clean label products and for snacks with added benefits. What's more, they also offer a starting point

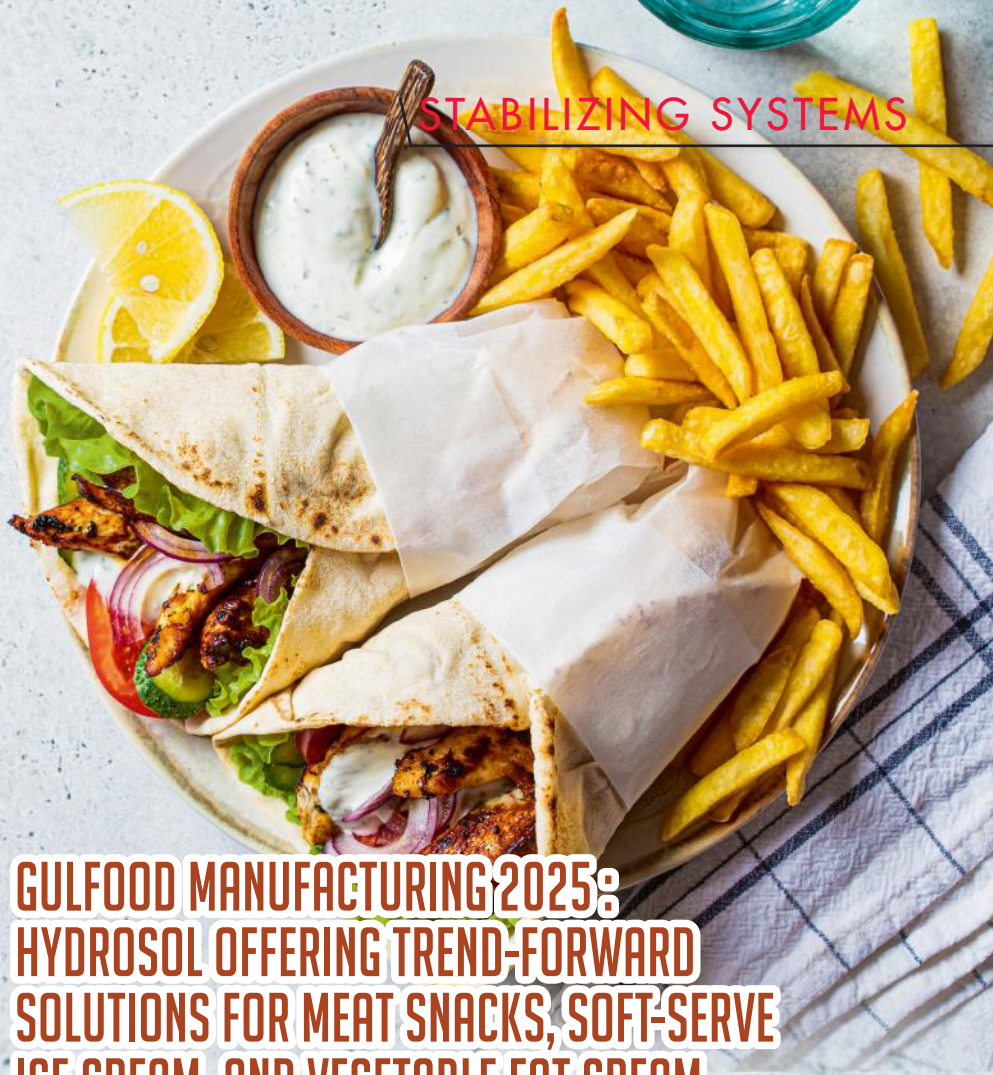
for further chip creations with different kinds of meat.

For a wide range of cost-effective convenience products based on minced meat preparations the company offers a stabilizing system from the HydroTOP High Gel line. Using it, manufacturers can for example make juicy meatballs or nuggets with classic meaty texture and taste at substantially lower production costs. The

stabilizing system's good binding properties prevent liquid from escaping, giving higher yield without compromising on the quality of the final products, while making them especially juicy when eaten hot. They can be based on various types of meat. The same goes for a system from the PLUSstabil series that was originally developed for fresh meat preparations like kebab and shawarma. It allows different yield levels, prevents cooking loss, and is suitable for making both fresh and frozen products.

For more information, visit www.hydrosol.de

Visit Hydrosol at booth R-N13 in Sheikh Rashid Hall in Dubai.



GULFOOD MANUFACTURING 2025: HYDROSOL OFFERING TREND-FORWARD SOLUTIONS FOR MEAT SNACKS, SOFT-SERVE ICE CREAM, AND VEGETABLE FAT CREAM

GNT PRESENTS
EXBERRY® COLOR
INNOVATION AT
GULFOOD MANUFACTURING
WITH INTERACTIVE AND
ON-TREND CONCEPTS



GNT will showcase its plant-based EXBERRY® colors with shade-shifting drinks, a build-your-own rocky road station, and bold new concepts at Gulfood Manufacturing 2025 (November 4-6, Dubai).

EXBERRY® colors are made from non-GMO fruit, vegetables, and plants. They offer a natural alternative to synthetic dyes and can be used to deliver a complete spectrum of shades in food and drink.

At Gulfood, GNT (Hall 6, B6-48) will present a range of EXBERRY® concepts and experiences to demonstrate their potential. These will

include an interactive color-changing beverage and the opportunity to create rocky road bars with different colors, flavors, and textures. Attendees will be able to add EXBERRY®-colored inclusions to the confectionery bars to build their own multisensory products.

The full EXBERRY® rainbow will also be on show through colorful concepts including ice cream, wafer cones, noodles, mayonnaise, and snacks.

GNT's experts will be available throughout the event to discuss individual project requirements, including technical and regulatory queries.

Santhosh Thankappan, Sales Director at GNT Middle East, said: "Modern consumers love exciting food and drink with eye-catching shades and natural ingredients. At Gulfood, we're showing how our plant-based colors can be used to help deliver fun, multisensory, and interactive experiences without compromising on the label. Join us at the show and discover the possibilities with EXBERRY® for yourself."



FRENCH APPLES SET TO SHINE IN GCC WITH NEW EU CAMPAIGN

European apples are set to take centre stage in the GCC through the launch of a new three-year promotional programme highlighting their exceptional quality, wide variety, and year-round availability.

Building on the success of previous initiatives, which have seen European, particularly French apples, gain a solid reputation among retailers, hotels, chefs, and health-conscious consumers across the GCC, the new campaign is set to capitalise on the harvest of apples from France, which saw a year-on-year increase of 4% to 1.485 million tonnes in 2025.

From classics such as the Gala, Granny Smith, Juliet, Golden, Red, Rubis Gold, Pink Lady, Story by Inored, Candine, Joya and Kissabel, the campaign will shine a spotlight on French-grown apples, celebrating the exceptional quality and diversity of varieties cultivated

in France. Their broad appeal has made them a go-to choice for shoppers across the Middle East, who value produce that combines taste, health benefits, and consistency.

The popularity extends beyond households, with leading retailers, hotels, and restaurants across the region continuing to showcase French apples on their shelves and menus. The commitment to eco-responsible farming, a hallmark of French orchards for 25 years, has resonated with today's consumers, who are increasingly seeking out sustainably grown, ethically produced food.

Daniel Sauvaitre, a fruit grower from Charente and president of the French Fruits and Vegetables Trade Association Interfel, said: "We are delighted to launch this new three-year campaign, which builds on years of successful collaboration with our partners in

the GCC. European apples continue to resonate with local consumers because of their exceptional taste, nutritional value, and the eco-friendly orchards from which they are grown."

The new campaign will feature French apples more prominently, with an ambitious programme of 360 in-store tasting sessions planned in partnership with several major retailers in the UAE, Saudi Arabia, Qatar, and Kuwait. These sessions aim to help consumers experience the taste, texture, and freshness of European apples firsthand.

In addition to in-store tastings, the campaign will showcase French apples through a series of live cooking events across Qatar, Kuwait, Saudi Arabia, and the UAE. Local chefs and influencers will be invited to underscore the versatility of European apples in exciting, healthy recipes, from quick midweek snacks to gourmet desserts, highlighting how these apples can be easily incorporated into everyday meals and special occasions.





TAILOR-MADE SOLUTIONS FOR SLICED PRODUCTS BY MULTIVAC

In the face of rising costs, a growing shortage of personnel and an increased focus on sustainability, meat processing companies are on the search for production lines, which offer added value and also open up the potential for savings. The MULTIVAC Group knows exactly how sliced products can be processed efficiently and cost-effectively with our line solutions in different categories.

High-output slicing line for raw ham products: Leading simplicity and connectivity within the sector

A new function of MULTIVAC Line Control (MLC), so-called "Uninterrupted product change", enables operators to change seamlessly between different items during running

operation – without having to interrupt production or run the line empty. This enables downtime to be reduced by up to 95 percent. At the same time, resources are used more efficiently, since product loss as well as the consumption of film, labels and energy are all minimized. All the modules in the line are automatically adjusted to the new item – from slicing through to feeding product to packaging and labelling machines, and right up to quality inspection. This minimizes manual intervention, while also reducing the risk of errors. The simple operation of the whole line via the central MULTIVAC Line Control makes the change process transparent and intuitive, even for unskilled personnel. This line solution

ensures that maximum process reliability is achieved, while also providing consistently high pack quality. Production orders can be transmitted directly to the line, so that operating errors are minimized still further.

The line is particularly sustainable, for example with regard to the packaging material used (recyclable mono films). Thanks to the "Consumption monitoring" feature, the consumption of compressed air, coolant, energy and packaging material is captured throughout the entire line, and this can be evaluated in real time. This means that creeping over-consumption of resources can be detected at an early stage.

For more information, visit www.multivac.com



Lutetia®, a top brand within the Provisur Group, excels in tumbling and defrosting solutions

GULFOOD MANUFACTURING 2025: PROVISUR® TECHNOLOGIES SHOWCASES CUTTING-EDGE INNOVATIONS FROM ITS BRANDS FOR INDUSTRIAL FOOD PROCESSING

Provisur® Technologies will be exhibiting its innovations at Gulfood Manufacturing from November 4th to 6th, 2025. A variety of solutions and technologies from its renowned brands, including systems for, mixing & grinding, forming, separation, defrosting and tumbling processes as well as slicing and pressing will be presented.

The brands affiliated with Provisur® Technologies are recognized as industry leaders in technological innovation. At Gulfood Manufacturing, Provisur will highlight the Formax® forming system, renowned for its outstanding efficiency.

Further processing – the future of forming technology

In the area of further processing, Provisur, along with its brands Weiler® and Formax®, will introduce visitors to the next generation of mixing & grinding and forming technology from Weiler and Formax. The high-performance Formax® Vertex 660 is ideal for forming burger patties, chicken nuggets, and other products.

Separation – flexibility and high performance

Provisur separation equipment is designed to increase yield by recovering maximum proteins from bones, poultry and red meat. The company has industry-leading

technologies in its STS (soft tissue separation) portfolio and is the only supplier to offer customers all three separation processes - rotary, belt and press technology. This allows processors to choose equipment in line with their exact requirements - perfect texture and quality go hand in hand with the cost-efficient recovery of meat, poultry, fish and more.

Defrosting, marinating, tumbling

Lutetia, a top brand within the Provisur Group, is renowned for patented tumbler processes with cold steam, and chamber processes with cold convection. Lutetia® systems improve quality and yield of defrosting while also delivering curing,

marinating, drying and smoking for meat products. The patented PROactivation technology for Lutetia tumblers is ideal for curing and creating clean label products.

Slicing – advanced technology tailored to every need

In the slicing segment, Provisur will showcase versatile solutions from Formax® and Hoegger® that are designed to meet a wide range of performance demands. Intelligent feeding systems, built for seamless integration into production lines, put sliced products in the package efficiently, with no difficulties.

For more information, visit Provisur at www.provisur.com or contact at info@provisur.com



The Formax® Vertex 660 is engineered for Beef patties, chicken nuggets and more

**Visit Provisur Technologies at
Gulfood Manufacturing 2025 in
Hall 3, stand E3-29**



HOW SMART CONNECTED DEBONING MACHINES CAN RESHAPE FILLETING EFFICIENCY

High-speed poultry plants are full of advanced machines, yet visibility often remains a missing piece. Behind the hum of high-performance breast deboners lies a major productivity barrier: the lack of real-time insight. Without data, even the most precise machines can't operate at their full potential.

This is where BAADER is reshaping the future of filleting. We are not only engineering best-in-class breast deboning machines – we are embedding intelligence directly into the process.

BAADER One Edge brings machine performance into full view. This smart, compact tool plugs into the deboning machine and instantly transforms raw machine data into real-time dashboards.

Plant managers can see at a glance whether they are hitting daily production targets, where bottlenecks exist, and how to allocate resources more efficiently. Maintenance teams gain the ability to track downtime trends and prioritize issues before they escalate.

But efficiency isn't just about uptime – it's about yield. ClassifEYE Rest Meat Detection adds a crucial layer of insight by using vision-based AI to spot residual meat left on carcasses after deboning. This allows teams to identify where and why

yield is being lost.

Together, these tools do more than monitor – they empower. They enable plants to optimize performance across shifts, lines, and even multiple facilities, creating a feedback loop that drives continuous improvement.

In an industry where margins are tight and demand keeps growing, smart connected systems like BAADER One Edge and ClassifEYE aren't just helpful – they are essential.

For more information, visit www.baader.com/poultry

Want to see how visibility can boost your filleting performance? Visit us at Gulfood Manufacturing booth D2-18 and discover the future of breast deboning.

75 YEARS OF INNOVATION: HEAT AND CONTROL TO SHOWCASE ADVANCED SOLUTIONS AT GULFOOD MANUFACTURING 2025

Heat and Control will return to Gulfood Manufacturing 2025, presenting its industry-leading solutions for manufacturers of snack food, French fry, and process-prepared applications.

As a trusted supplier to the global food industry and long-time exhibitor, the company looks forward to showcasing technologies that improve production efficiency, optimise water usage, and support more sustainable operations.

“Gulfood Manufacturing plays a key role in connecting regional food manufacturers with the technologies and insights needed to improve efficiency and sustainability,” says Rory Baker, Regional Sales Manager. “Our focus this year is on equipment that optimises operations while supporting sustainable production. Water management is especially important in this region, and our advanced solutions help food manufacturers save water,

reduce costs, and boost line efficiency.”

Proven Portfolio and Industry Partnerships

Celebrating its 75th anniversary this year, Heat and Control supports global food manufacturers through well-known brands such as FastBack, Spray Dynamics, Mastermatic, and Ishida, with recently acquired Tek-Dry Systems Ltd, Fabcon Food Systems and Hunt Heat Exchangers further expanding its capabilities in thermal processing, food processing equipment solutions and heat exchanger solutions.

See Symphony OMS – One System, Endless Flavour

This year’s booth will feature live daily demonstrations of the FastBack® Symphony On-Machine Seasoning System, designed for snack manufacturers. This breakthrough solution simplifies seasoning processes and delivers smarter, cleaner results — with greater accuracy, efficiency,



and sustainability.

The Symphony system will also be part of Gulfood Manufacturing’s Innovation Tours, which bring together the industry’s leading minds and most influential companies for an exclusive guided journey across the show floor, highlighting the latest technologies and global product launches.

Explore the ‘Local Bazaar’ Interactive Experience

Visitors can also explore the ‘Local Bazaar’ — Heat and Control Food Souk an interactive area within the stand designed to help processors match their products with the right solutions and speak one-on-one with industry experts.

For more information, contact info@heatandcontrol.com or www.heatandcontrol.com

Visit the Heat and Control booth for LIVE product demonstrations for the first time at Gulfood Manufacturing 2025.



**Find Heat and Control at Hall 3,
Stand D3-4, Dubai World Trade
Centre, from November 4–6, 2025.**

TOP 5 QUESTIONS ABOUT SHRINK SLEEVE LABELS ANSWERED

Shrink sleeve labels are a popular choice in product packaging due to their 360-degree coverage, which allows for vibrant, full-color designs that can cover the entire surface of a container. This type of labeling is especially beneficial for products that need to stand out on the shelves.

Additionally, shrink sleeve labels are made from durable materials that provide a protective barrier against moisture, abrasion, and varying temperatures. This ensures that the product remains in top condition from the factory to the consumer.

1. Cost compare between OPP labeling and shrink sleeve labeling

When comparing the costs between OPP (Oriented Polypropylene) labeling and shrink sleeve labeling, it's essential to consider both the material costs

and the application process. OPP labels are generally less expensive in terms of material costs, but they may not offer the same level of durability and design flexibility as shrink sleeve labels.

OPP (Oriented Polypropylene) labeling is easy to get mis-alignment label or not easy to put on uneven container surface.

Shrink sleeve labels, on the other hand, can be more costly due to the specialized materials and application equipment required. However, the added benefits of better product protection, enhanced visual appeal, and the ability to fit irregularly shaped containers can justify the higher initial investment.

2. Comparing Manual vs. Automatic Application Methods

Manual application of shrink sleeve labels involves manually placing the sleeve on the

container before applying heat to shrink it into place. This method is suitable for small-scale operations or businesses with limited product runs. It requires minimal equipment investment but can be labor-intensive and less consistent in quality.

Automatic application methods use specialized machinery to place and shrink the labels onto containers at high speeds. This method is ideal for large-scale operations, providing consistent quality and efficiency. While the initial investment in machinery can be significant, the long-term benefits of reduced labor costs and increased production rates can outweigh the upfront expenses.

3. Different application between Steam and Heat shrink tunnels

Shrink tunnels are used to apply heat to shrink sleeve labels onto



HEAT TUNNEL

Heat tunnel is a heated tunnel downstream of the shrink sleeving machine. With heat, the film shrinks to fit snugly around the wrapped object.



containers. The two main types are steam tunnels and heat tunnels. Steam tunnels use steam to provide even and gentle heat, making them ideal for containers with complex shapes or heat-sensitive products. They offer excellent control over the shrink process, ensuring a smooth and uniform finish.

Heat tunnels, on the other hand, use heated air to shrink the labels. They are generally less expensive to operate and maintain compared to steam tunnels. While they may not offer the same level of precision as steam tunnels, they are suitable for straightforward applications where cost efficiency is a priority. It is suitable for low production speed or small labels. It is also better for label before filling or products cannot be exposed to water.

4. Environmental Considerations in Shrink Sleeve Labeling

Environmental sustainability is increasingly important in the packaging industry. Shrink

sleeve labels can be made from recyclable materials such as PET-G, which can be recycled along with the container. Additionally, advancements in biodegradable and compostable shrink sleeve materials are making it easier for companies to reduce their environmental footprint. Also, shrink sleeve material can contain post-consumer recycled content (PCR) to reduce waste.

By reducing the thickness of the film, you can reduce cost and the carbon footprint at the same time. But you have to choose the right shrink sleeve applicator for film down gauging.

Dase-Sing offers advanced downgauging shrink sleeve labels and packaging upgrades for our shrink sleeve applicators. Contact Dase-Sing to learn how you can reduce material consumption and costs.

5. Digital printing and Conventional printing

There are MOQ (Minimum



order Quantity) requirement for conventional printing shrink labels and it is usually 6,000M long. There is also printing plates (1 color for 1 plate) and different design with different plates.

The digital printing is without MOQ and plates but the cost is higher. Digital shrink sleeve label pictures can be varied between label to label.

For more information, contact at matt@dasesing.com



IMA AT GULFOOD MANUFACTURING 2025: ON SHOW THE ENTIRE RANGE OF SOLUTIONS FOR THE FOOD INDUSTRY

IMA is pleased to announce its presence at Gulfood Manufacturing 2025 to present its latest processing, filling, dosing and packaging range of solutions for the Food market.

Meet us at Hall 3 – Booth S3-D52 and let our specialists introduce you to our range of solutions.

IMA in the FOOD market

IMA serves the international Food market with the best platforms available to satisfy any industry need. A full array of processing, filling and packaging technologies is available to cover the major industries: tea&herbs, coffee, confectionery, bouillon cubes and savoury, dairy and baby food, bakery, protein, produce and more.

Taking advantage of synergies and integrations with the Group companies, IMA offers fully engineered turn-key solutions delivering highly efficient packaging lines.

Gulfood Manufacturing will give us the chance to present a variety of specific solutions and innovations for the Tea & Coffee market, strong of a world leading position in the tea business and counting on the renowned know-how and competence of the IMA Coffee Hub (processing and packaging solutions).

IMA FLX HUB companies (IMA Ilapak, IMA Eurosicma and IMA Record) will be presenting a choice of innovative horizontal and vertical solutions for the flow wrapping of food products while IMA Gima's experts for



IMA Benhil Foldwrap 1800 - Moulding, wrapping and sealing machine for butter and margarine.

packaging technologies dedicated to the Confectionery industry will highlight new developments and solutions.

Processing and packaging solutions for butter, margarine, cheese and bouillon cubes, will be unveiled by our experts of IMA Benhil and IMA Corazza, while IMA Erca, IMA Fillshape, IMA Gasti, and IMA Hassia will highlight their most innovative fill & seal solutions for pre-formed cups as well as form, fill & seal solutions for the beverage and baby food, dressings & sauces markets.

No line would be turnkey without the necessary technologies to complete the packaging process. The IMA

END OF LINE hub (IMA BFB, IMA Ciemme, IMA Mespici, IMA Phoenix) and its experts are available to show the technologies developed to preserve the contents and containers while providing packaging solutions of all types: from display boxes to wrap around cases, trays with internal or external lids, RSC cases.

Machines on show

IMA Benhil FoldWrap 1800

Fully automatic moulding, wrapping and sealing machine for pasty products that introduces remarkable improvements in terms of product safety and conservation, sustainability and easy-to-open packages.

Ideal for pasty products, the FoldWrap 1800 is a fully automatic moulding, wrapping and sealing machine performing hermetic sealed packets, ensuring extremely gentle product handling and excellent dosing accuracy ($s \leq 0,4$ g for $Qn = 100$ g). Within the dosing range between 100 and 400 g this machine offers full format flexibility.

The FoldWrap 1800 comes with a nominal output of 130 P/min and is available as right- and left-hand version.

IMA Erca – EFS-X

Compact with quick changeover for pre-made cups in plastic or paper, the EFS-X gives flexibility and ergonomy up to 12.600

cup/hour. The machine can handle cups from 75 mm up to 126 mm round or rectangular. Available with different options: hygiene (UV-C or pulsed light for decontamination), laminar flow, roll stock plastic lid, rigid snap-on lid. The best solution for liquid to pasty products.

IMA's Corporate commitment to sustainability

The IMA Sustainability Program reflects our Group's dedication to positive change. Rooted in innovation, it is our pledge to design products, processes, and services guided by a clear vision of sustainability—because the choices we make today will shape the world of tomorrow.

IMA OpenLab is the IMA



IMA Erca EFS-X Dosing area

Group's network of technological laboratories and testing areas, dedicated to the research on sustainable materials, technologies and production optimisation processes.

OpenLab's objective is to create partnerships, finding new sustainable materials, sharing competences and creating synergy with packaging manufacturers and customers.

The Lab aims to maximise equipment's efficiency, reduce waste whilst maintaining pack presentation and seal integrity, testing in advance new and more sustainable packaging materials.

For more information, visit www.ima.it



IMA Erca EFS-X Filling and Sealing Machine

IMA in Dubai from November 4th to 6th, Hall 3 – Booth S3-D52 and discover more!

KNOW THE MARKET, KNOW THE PEOPLE AND DELIVER THE BEST POSSIBLE SOLUTIONS

Ahmed Mohamed, Vice President of Sales MENA region at Cama Group explains how local knowledge, class-leading technology and exceptional regional support combine to deliver best-in-class packaging technologies to a growing and highly demanding region.

In this interview Ahmed Mohamed explains how simply offering a product or a service is not enough.

Q. Are there particular regional market or industry challenges?

A. Of course, the MENA region presents both exciting opportunities and unique challenges, one of which is the need for adaptable packaging solutions that can meet rapidly evolving consumer preferences. There's also a growing demand for more sustainable solutions, localized branding, and portion-controlled packaging, especially in the food and beverage sector.

Q. Cama has seen significant successes in the region, what is driving local investment and expansion?

A. Many countries are pushing for inward investment, including Saudi Arabia and Dubai, where there is emphasis on automatic machines for packaging and other traditionally manual processes. Indeed, many local companies are buying automated machinery to reduce their reliance on human resources.





Ahmed Mohamed
Vice President of Sales
MENA region at Cama Group

Q. What do MENA customers want from their machines?

A. Like our global client base, customers in the MENA region are looking for efficiency, flexibility, and future-proof technology. They want machines that can handle multiple SKUs, accommodate faster changeovers, and integrate seamlessly into existing production lines. Reliability is critical, too, as downtime directly impacts supply chain performance. There's also a growing interest in compact designs that maximize floor space without compromising performance.

Q. What do MENA customers want from their machine suppliers?

A. Beyond the machines, MENA customers expect strong partnerships. They value suppliers who offer local presence, responsive support, and training capabilities. Being available post-installation and providing proactive service and maintenance is essential, too. Customers also seek suppliers who understand regional market dynamics and can provide customized, scalable solutions tailored to their specific needs, whether they are SMEs or large multinationals.

Q. Looking at the events at which you exhibit in the region, such as Gulfood and Saudi Food, what technologies from Cama Group will be of particular interest to the companies attending?

A. This year our focus is very much on our advanced robotic packaging lines, which are known for their high speed, flexibility, and precision. We'll showcase how Cama's machines support Industry 4.0 integration, offering intelligent diagnostics, real-time performance monitoring, and remote assistance.

We have recently augmented our robotic offering with the introduction of our Automatic Carton Loading (ACL) technology. This comprises a collaborative three-axis robot that automatically loads the carton blank magazines on our packaging machines.

Offering even greater strength, reach and agility, it takes over what is traditionally a difficult, repetitive and onerous manual process. The technology integrates seamlessly with our machines and can be adapted to fit within available factory real estate. And for modern integrated packaging operations, it can communicate with upstream and downstream machines, so it can prepare to receive pallets transported by AMR (mobile robot).

Modularity and scalability are also key. Our systems are designed to evolve with our customers' production needs and visitors will see how our

technology addresses not just the packaging of today – but anticipates the demands of tomorrow.

Q. Finally, what Cama solutions and technologies are particularly popular in the region?

A. Our IF Series integrated robotic loading units and BTG secondary-packaging platforms hit a real sweet spot. In many factories, automated secondary packaging is relatively new, so we often face restricted or interestingly shaped real estate in which to install our solutions. For this reason, our smaller monobloc machines, which are still capable of high-speed operation, are particularly popular.

These solutions combine robotic precision with modular design, allowing for flexible configurations tailored to different product types, from confectionery to ready meals and dairy. We're also seeing growing interest in our sustainable packaging solutions, especially those that support plastic-to-carton transitions and eco-friendly formats.

Come discover how Cama Group's technology is shaping the future of packaging in the MENA region and beyond.

For more information, visit www.camagroup.com





3 WAYS TO ACHIEVE THE GOLD STANDARD IN FLEXIBLE PACKAGING FOR PROTEIN, FRESH AND DRIED FOOD

KM Packaging's Natalya Barker offers the Gulf region 3 ways to enjoy safe, satisfying, and attractive prepared meals, protein and fresh produce with KM Packaging's range of specialist lidding films and flexible packaging.

1. Primed for Protein Packaging

"K-Shrink lidding film for sealing to PE-lined trays offers a high barrier, anti-fog and a smooth finish, ensuring perfect presentation. This is especially important for proteins like chicken or lamb where customers really value making choices about which cuts to take home. K-Shrink has great impact resistance which protects the food on the way to store shelves. For absolute trust, KM Packaging is your perfect partner."

The K-Shrink range also has breathable film options for respiring

products. We offer both top-sealed tray lidding, and overwrapping specifications.

2. Seeing Clearly with Anti-fog, High Barrier Weld and Peel Lidding Films

"Our K-Peel 7G+ V AF and K-Seal 715 V AF films for APET, rPET and CPET trays offer great anti-fog performance alongside a high specification barrier. Our anti-fog technology minimises fogging when

transporting products between warm and cool locations – which means your product looks great on the supermarket shelves."

For non-barrier applications we offer peel and reclose lidding films with laser or macro perforation to ensure cut fruit and prepared vegetables stay fresher for longer. For standout shelf-appearance we offer printed films.

3. Going Green with Barrier Paper

Paper-based pouches, bags and flow



Natalya Barker
Business Development Manager
at KM Packaging

wrap can offer a green touch to great natural products. KM Packaging's K-Nature range offers a barrier paper that meets sustainability requirements in major markets.

"Offering the premium feel and natural credentials of paper can elevate a product for the customer at home and abroad. Our barrier paper offers a barrier to oils, oxygen and moisture – and we've seen great successes working with dried fruits and nuts in international markets."

Natalya Barker, Business Development Manager at KM Packaging will be attending Gulfood Manufacturing 4-6 November. To arrange a meeting to discuss your flexible packaging needs, please contact her at your convenience at: Natalya@kmpackaging.com

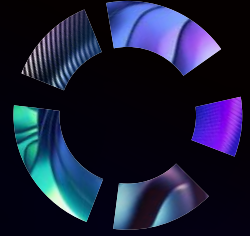
For more information, visit www.kmpackaging.com

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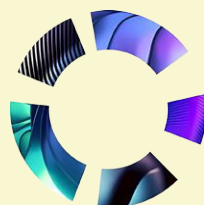
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