

FOOD

BUSINESS

GULF & MIDDLE EAST

54

**SAFE & VIBRANT: BETA CAROTENE
REVOLUTIONISES FOOD
COLOURING IN F&B INDUSTRY**

64

**THE KEY ELEMENTS FOR
MAREL TO CREATE
THE PERFECT PATTY**

59

**IN KMC, EVERYTHING BEGINS
AND ENDS WITH THE HUMBLE,
YET POWERFUL POTATO**

68

**MULTIPLE LINES IN THE
MIDDLE EAST'S BIGGEST
CONFECTIONARY PLANT END
WITH PACKAGING PERFECTION**

Visit Us At



**GULFOOD
MANUFACTURING**



**THE SPECIALITY
FOOD FESTIVAL**

ABU DHABI
INTERNATIONAL
FOOD
EXHIBITION
معرض أبوظبي الدولي للتغذية





ICD
INGREDIENTS & CHEMICALS DEVELOPMENT

青岛艾伊德生化有限公司

QINGDAO ICD BIOCHEMISTRY CO., LTD.

Manufacturing Items:

Dextrose Monohydrate

Dextrose Anhydrous

Fumaric Acid

Malic Acid

Advantages:

Quality assurance:

Food grade/Pharma grade on the same production line.

Packing assurance:

Neutral bag packing assurance to protect your customer.

Loading assurance:

Can be loaded from Qingdao/Tianjin port to lower ocean freight.

Main Items:

- Sucralose
- Xanthan Gum
- Sodium Bicarbonate
- CMC(Carboxy Methyl Cellulose)
- Citric Acid
- Potassium Sorbate
- Tartaric Acid

Our Certificates:



Professional Supplier of

Thickener

- Pectin
- Gelatine
- Maltodextrin
- Carrageenan
- Sodium Alginate
- Propylene Glycol Alginate

Acidulant

- Triacetate
- Acetic Acid
- Phosphoric Acid
- EDTA Acid
- EDTA 2Na
- EDTA Calcium

Professional Supplier of

Sweetener

- Xylitol
- Sorbitol
- Mannitol
- Erythritol
- Aspartame
- Acesulfame-K

Preservative

- Sorbic Acid
- Benzoic Acid
- Sodium Benzoate
- Calcium Propionate
- Ammonium Bicarbonate

Professional Supplier of

Emulsifier

- Span/Tween
- DATEM
- Propylene Glycol
- GMO(Monodiglycerides)
- GMS(Glycerol Monostearate)

Nutrition Enhancer

- Malt Extract
- Soy Lecithin
- Ascorbic Acid
- Cocoa Powder
- Vital Wheat Gluten
- Isolated Soy Protein
- Monosodium Glutamate

Contact Information:

Website: www.icdbiochem.com

www.ruixing-dextrose.com

Email: icdbiochem@gmail.com

ruixingdextrose@gmail.com

Tel: 86 532 85886539 Fax: 86 532 85882915

Our Manufacturing Site:



TAILOR-MADE SOLUTION AND EQUIPMENT PROVIDER

Best Practice with Global Experience and Presence

More than **1000+** plants installed in around **80** countries in the past **20** years

Strategic partnership with world's Top **10** agriculture and food industry giants

Headquarter and manufacture in China with global presence.



Oilseeds, Oils & Fats

- 100-10,000 t/d Oilseed Preparation
- 100-10,000 t/d Oilseed Extraction
- 50 -3,000 t/d Crude Oil Refinery
- 50 -1,200 t/d White Flakes, SPI/SPC
- Oleo, HVO Pretreatment, Biodiesel



Starch & Derivatives

- Corn Starch
- Wheat Starch
- Glucose/Fructose/Maltose
- Lysine/Sorbitol/Citric acid
- Modified Starch
- Cassava/Potato/Pea Starch



Bulk Material Storage and Handling

- Grain Silo Storage and Handling
- Bulk Meal Storage and Handling
- Bulk Meal Handling for Warehouse
- Bulk Meal Bagging and Loading



MYANDE GROUP CO., LTD.

info@myande.com myande@gmail.com

Tel: +86-514-8784 9111 www.myandegroup.com

Headquarter: Yangzhou City, China



CONTENTS

FOOD BUSINESS GULF & MIDDLE EAST



NEWS	04
THE SPECIALITY FOOD FESTIVAL PREVIEW	35
GULFOOD MANUFACTURING PREVIEW	38
ADIFE PREVIEW	44
ANUGA REVIEW	45
FRUIT ATTRACTION REVIEW	46
CIBUS TEC REVIEW	48
DAIRY INGREDIENTS	50
FOOD PRESERVATION	53
FOOD COLORS	54
FOOD INGREDIENTS	56
CULTURED MEAT	58
PLANT-BASED INGREDIENTS	59
WALNUTS	60
FOOD PROCESSING	62
BURGER PROCESSING	64
HEAT EXCHANGER TECHNOLOGY	65
SPRAY DRYING SOLUTIONS	66
PACKAGING	67
CONFECTIONARY PACKAGING	68
APPLES	70
FRUITS AND VEGETABLES	71

COVER PHOTO COURTESY: MAREL



Managing Editor
M. Matt

Associate Editors
Jessie Jorge
Megha Mary Matt
Dr. Ann Matt

Assistant Editors
Raseena Navaskhan
Loimee De Leon

Contributors
Dr. Hansel Geo Thomas
Neville J. Chandler

United Kingdom

Matt Media International Ltd.
12 Gateway Mews
London N11 2UT

United States

Matt Media (USA) LLC.
1713 E. Morgan Court
Gilbert, Arizona 85295

United Arab Emirates

Matt Media LLC
P.O. Box 25694
Sharjah Media City
Al Saad Adv. Designing & Pub LLC
P.O. Box 25694, Sharjah, UAE
Tel: +971 656 39494

Email: info@foodbusinessgulf.com, gulfag@emirates.net.ae | **Web:** www.foodbusinessgulf.com

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.

All rights reserved. The opinions and views expressed in this publication are not necessarily those of the publishers. Readers are requested to seek specialist advice before acting on information contained in this publication, which is provided for general use and may not be appropriate for the reader's particular circumstance. The publishers regret that they cannot accept liability for any error or omissions contained in this publication.

Published by Matt Media© Intl. Ltd.(U.K.) 2023

Achieve vibrant shades with **EXBERRY®** plant-based colors



CONCEPTA INGREDIENTS HIGHLIGHTS ITS BRAZILIAN INGREDIENTS PORTFOLIO AT GULFOOD MANUFACTURING IN DUBAI

Concepta Ingredients – Sabará Group's business unit specializing in the supply of natural solutions for the food and beverage industry - is taking part for the second time in a row in one of the world's most important events for the food sector: Gulfood Manufacturing, in Dubai, G8-30, United Arab Emirates. Held between November 7 and 9, the fair brings together companies from more than 70 countries in the Ingredients, Processing, Packaging, Supply Chain Solutions and Control and Automation segments.

In 2023, Concepta Ingredients is

highlighting its Vegan Butter and Açaí, Passion Fruit and Brazil Nut Oils, part of the Arboreto range. It will also be showing visitors Coconut Oils (Virgin, Extra Virgin and Refined) and Coconut and Palm Medium Chain Triglycerides (MCT), ideal products for various industries and applications.

For the Commercial Director André Sabará, taking part in Gulfood reinforces Concepta Ingredients' strategy in the Middle East market and the importance of being part of an event of this size.

"There are only 8 Brazilian companies at the event, and we're proud to be part of it once again, especially for the

opportunity to make new connections, business deals and relationships," he says. "We're going to showcase our products from the Amazon, highlighting what is being produced in our country by a company with 100% Brazilian expertise," he adds.

In 2021, Concepta Ingredients started operating in Dubai to serve customers in the Middle East and North Africa. Juliana Camillo, the executive responsible for new business development, highlights the progress made in one year and the importance of the fair for consolidating the brand in the region.

www.ingredients.uelzena.com

Dairy ingredients give confectionery a good taste

It simply tastes better with our natural clean label ingredients from milk. Made of sustainably produced milk from our own dairy farmers.

- Sweetened condensed milk
- Skimmed milk powder
- Anhydrous milk fat
- (Frozen) Butter
- (Frozen) Cream

Uelzena
Ingredients





Every Resource Counts™

Transforming the global food industry with sorting, peeling, and grading solutions dedicated to advancing food safety and minimizing waste.



For more information, visit:
tomra.com/food



WINTER-THEMED CONNECTED PACKAGING INSPIRES CUSTOMERS TO CREATE PERSONALITY-BASED DRINKS

World leading food processing and packaging company Tetra Pak, in partnership with creative technology studio Appetite Creative, has refreshed its fun and interactive smart packaging experience for a leading European fruit juice producer with a brand new winter drinks theme to inspire its customers.

Back by popular demand, the smart packaging focuses on orange, pineapple and apple flavours in the one litre range. It utilises a web app based connected experience accessed via QR codes to give customers access to an interactive

personality test. Revealing the best winter themed juice drink to fit any given personality type and inspire users to mix juices to create new and bespoke beverages or festive cocktails. The connected experience generates alcoholic and non-alcoholic recipes tailored to the results of the personality quiz, including product preferences and the time of day a customer usually consumes the drink.

To perfect their new drink sensation, users can enter a raffle to win one of ten NutriBullet blenders by completing the in-built quiz or sharing

content on social media. Appetite Creative designed both the previous summer and new winter version of the connected experience with seasonal specific content that can be swapped out in real-time.

The web app tracks real-time interaction, such as buying habits, product preferences, average engagement time, age, location, scan rate, number of visitors, return visitors and social media shares, including GDPR-compliant personal data to enable the brand to optimise its marketing and better understand consumers.



- Product Solutions
- Innovation
- Diverse Portfolio
- Bag-in-Box
- Functional Ingredients
- Flavour Profiles
- Syrups

www.aecifoodandbeverage.com
 Ron Richardson / +27 72 667 1029
 Ron.Richardson@aeciworld.com
 Rejoice Sono / +27 83 296 3547
 Rejoice.Sono@aeciworld.com

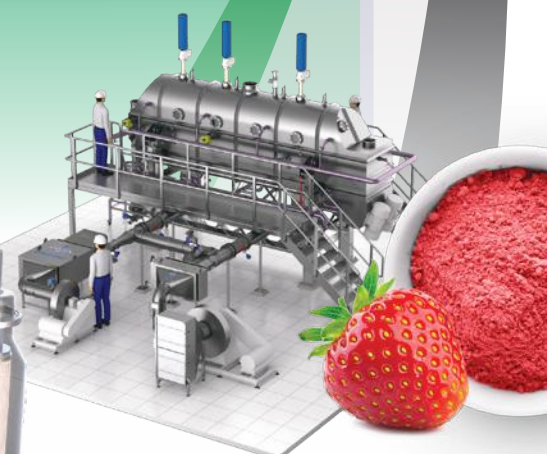


Advanced Spray Drying Solutions

**FOR THE FOOD, FLAVOUR
& DAIRY INDUSTRIES.**

Designed for flexible production with hygiene in mind, ESDT spray dryers are both efficient and low-maintenance, ideally suited for powdered flavour, colour, food and dairy products.

- Purpose built for advanced powder production
- Designed for frequent washing & short turnarounds
- Cost effective
- Bespoke designed solutions




**EUROPEAN
SPRAYDRY**
TECHNOLOGIES

Regal House | South Road, Harlow

Essex | CM20 2BL United Kingdom

+44 (0)115 714 9750

+44 (0)7740 175 272

D We're proud to
U announce we've
N won the
I Queen's Award
P for Enterprise:
R International
T Trade 2022
for the 2nd time.



sales@spray-dryer.com | www.spray-dryer.com

OLAM FOOD INGREDIENTS (OFI) AT GULFOOD MANUFACTURING

Expands plant facility & strengthens capabilities of Ingredient Excellence Center in Malaysia; New category labs with state-of-the-art R&D equipment enabling production teams to refine and develop customizable food and beverage solutions tailored to local requirements; ofi (www.ofi.com) to showcase new products and innovation offering at Gulfood Manufacturing, Dubai (Hall 8, B8-38), anchored by Malaysia expansion and new dairy production plant in New Zealand.

ofi, a global leader in naturally good food and beverage ingredients, has increased its ingredient manufacturing footprint by adding significant capacity to its dairy

production facility in Johor, Malaysia. Through commissioning a new milk powder dryer and gravity flow production system, ofi remains laser focused on servicing customers across the Middle East and Africa.

Sandeep Jain, Managing Director and CEO, Dairy, at ofi commented: "The demand for nutrition-rich functional dairy ingredients continues to grow at pace across the Middle East & Africa and these new capabilities enable us to co-create products that are focused on health, taste and convenience. With food safety and operational excellence at the core of the plant design, we're ensuring consistent product quality and stability. We're excited

to now offer customers in the region even more exciting innovation-led opportunities."

Ofi will be presenting at Gulfood Manufacturing – Dubai, between 7th to 9th November, engaging regional customers about the enhanced dairy production capabilities from the Malaysia plant along with the upcoming opening of the new dairy processing plant in the heart of New Zealand's dairy region, producing whole milk powder and other high-value dairy ingredients. It will also be a chance to spotlight innovative beverage and bakery product applications along with a range of milk applications made from ofi's fat filled milk powder.



Ramp up Your Productivity in Poultry Processing

Detect poultry bones down to 2 x 2mm with the groundbreaking X-ray bone detection technology of the new JBT Innospexion.

Get up to 25% more yield and maximize utilization, throughput, and flexibility with the new compact and intelligent JBT DSI™ 812 Waterjet portioner.

Empower your poultry business with JBT!

jbtc.com/foodtech



**GULFOOD
MANUFACTURING**

DON'T MISS US IN DUBAI
STAND D4 – 42, HALL 4
NOVEMBER 7-9

NEW PDP24 SIX SIDES TO EVERY STORY



PDP24 | Reliable and flexible hard stock cube pressing machine for consistent, high-quality results.

Flexibility | Quick and easy replacement of punches and dies.

Hygienic Design | Segregation between production area and mechanical housing.

Reduced and Easy Maintenance | 24 punches and operator-friendly access.

Reliability | Separate pre and final compression stations for consistent product quality.

Design | Compact footprint and appealing style.

Productivity | Up to 3000 ppm.



**We'll be at
GULFOOD MANUFACTURING**

Shk Saeed Hall 3 - Stand S3-D36

Dubai, UAE | 07-09 November 2023

Find out more on www.ima.it.

IMA CORAZZA
Dosing and Packaging Solutions

ISHIDA TO SHOWCASE SOLUTIONS TO MAXIMISE GROWTH OPPORTUNITIES

The GCC food market is expected to witness a strong growth rate of more than 2.3% during 2022-2028, driven by the growth of a young working population. A rise in disposable incomes has also seen consumers becoming more sophisticated and health conscious. This has led to the emergence of more high-quality fresh products, while the greater penetration of modern retail outlets, such as supermarkets and convenience stores which can carry a wider range of refrigerated products, has resulted in a proliferation of value-added products.

Automated solutions for weighing, packing and quality control will

play a key role in helping food manufacturers to maximise opportunities in such emerging and growing markets, delivering high levels of operational efficiency and fast throughput while maintaining or increasing quality and safety standards. At Gulfood Manufacturing 2023, Ishida will demonstrate some of the latest solutions from its market-leading equipment portfolio to support customers' growth plans.

Highlights include the new Ishida QX-500 tray sealer, the advanced Inspira ITPS snack food packing system and examples from the company's top selling multihead weigher and X-ray inspection

system ranges.

The Ishida QX-500, developed following detailed feedback from Ishida's global customers and partners, is a compact tray sealer that can fit easily into new and existing packing lines and combines excellent seal quality and high throughput with helping companies to meet their sustainability targets. It delivers a 66% increase in cycle speed, a 44% reduction in weight, a 46% reduction in size and a 50% reduction in energy consumption, thus significantly reducing waste and delivering a real step change in productivity.

Visit Ishida at Gulfood Manufacturing Hall 3, Stand C3-4.

Agent Wanted!



INTEGRATED SHRINK SLEEVE PACKAGING SOLUTION



Sleever / Labeling Machine



Shrink Sleeve Printing



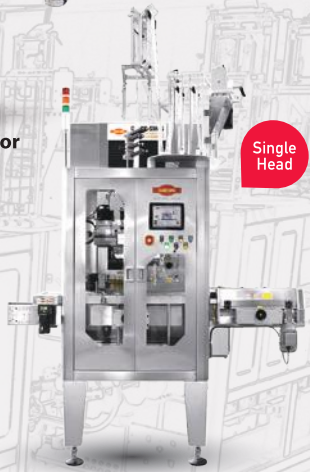
Film Material



<Customer Case>



**Bottle Orientator
i-Vision**



Single Head



**Auto Shrink Sleeve Labeler
DSV-BP**

DASE-SING PACKAGING TECHNOLOGY CO., LTD.

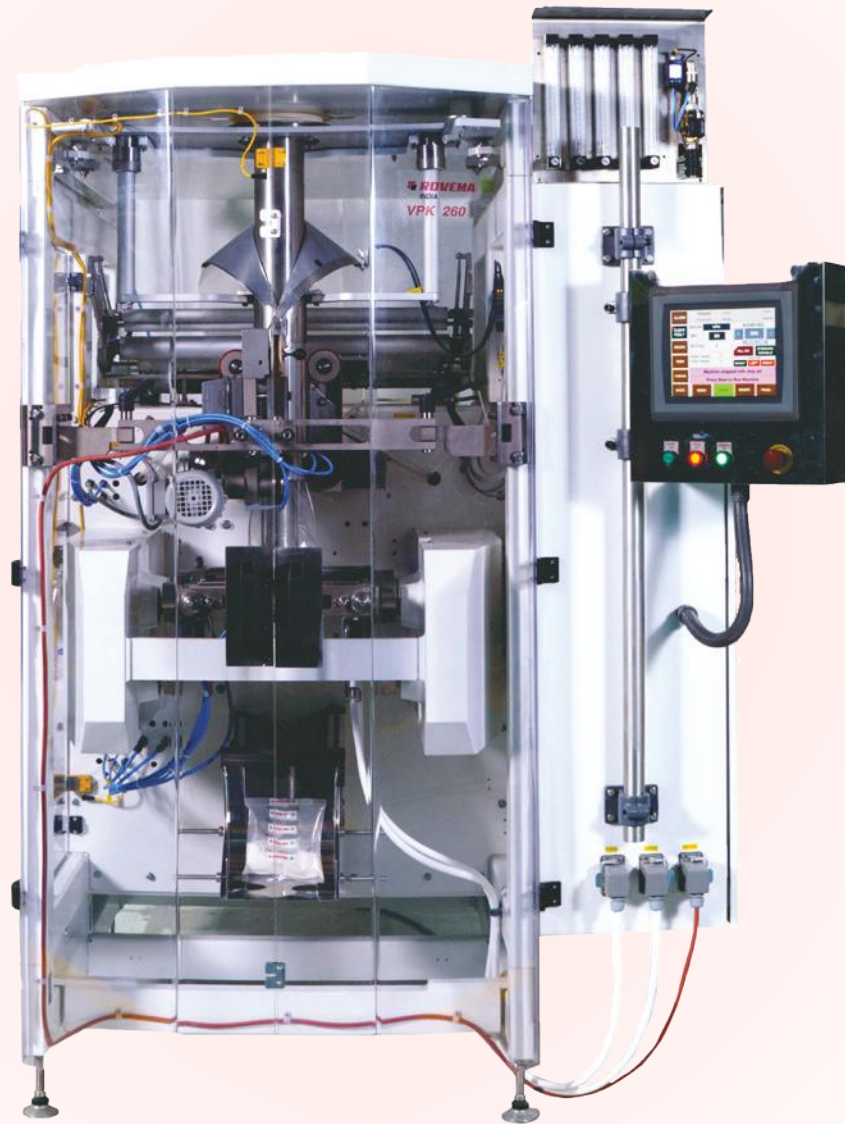
ChiaYi Head Office
Tel : +886-5-2956088
Fax: +886-5-2956099
✉ dasesing@dasesing.com

HsinChu Office
Tel : +886-3-5686478
Fax: +886-3-5686821



www.dasesing.com

We Engineer Value



Your partner for excellence in *Packaging*



Proven & time tested high speed
VFFS machine (180 bags/min.)



Rovema Technology now
available in India

Rovema India has wide range of dosing systems
to pack different applications & pouch styles.

1300+

Machine Installations

35+

Countries

40+

Applications

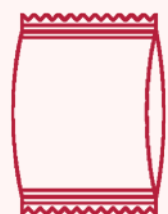


Scan for more details

Pouch styles



Pillow



Gusset



Block Bottom

Rovema India Pvt. Ltd.

(Hassia India is now **Rovema India**)

Gat No. 768/3 Sanaswadi, Tal. Shirur, Dist. Pune 412207 India.

+91 78880 16827 info@rovemaindia.in www.rovemaindia.in

ROVEMA
INDIA



HOSTMILANO 2023 IS CONFIRMED AS A GLOBAL HUB THAT ANTICIPATES INNOVATION IN PROFESSIONAL HOSPITALITY

An experience on the level of the best vintages, consolidating HostMilano's leadership as the global reference hub for innovation in professional hospitality, out-of-home and food retail. This was the most recurring comment among exhibitors and industry professionals at the close of the 43rd edition, held at fieramilano in Rho, which ended on October 17.

More than 180 thousand professional visitors, among whom the incidence of international operators from

166 countries stands out, which exceeded 42% of the total. In addition to European nations such as Germany, France, Spain, Switzerland and the United Kingdom, particularly large delegations were registered from North and South America (1 in 10), the Gulf countries and Asia (about 1 in 5).

And if some people have traveled many thousands of miles to get to Milan, even from as far as the Fiji Islands, Eswatini (formerly Swaziland) or Tanzania, there is a reason for

it: HostMilano is the event where top players from all over the world – over 2,100 exhibitors this year, of which 40% international, from 50 countries – preview their new technologies to the point that, as foreign buyers themselves say, you can find innovations not yet available in target markets even for companies already present.

The appointment with the 44th edition of HostMilano will be held at fieramilano from October 17 to 21, 2025.

Make life Healthier

From Thailand






Fresh Point Company Limited

We offer both **Air and Sea shipments**; shipment by sea include **Fresh Ginger, Young Coconut, Sweet Tamarind and Pomelo**. Below is the product offerings by air shipment.



The Tropical Fruits:

Guava	Dragon fruit	Jack fruit	Thai Banana
Santol	Sapodilla	Longan	Long kong
Sweet Tamarind	Papaya	Yellow sweet mango	Green sweet mango
Sour mango	Mangosteen	Coconut	Rambutan
Sugar apple	Jujube	Snake fruit	Passion fruit
Pineapple	Pomelo	Durian	Marian Plum
Lychee			

Product Offerings are wide-ranged of 'Tropical fruits and vegetables'.

The Exotic Vegetables:

Acacia pennata	Dill	Mint	Thai Garlic
Asparagus	Moringa oleifera	Morning glory	Thai holy basil
Baby corn	Finger root	Okra	Thai sweet basil
Bamboo shoot	Galangal	Pandan leaf	Thai pea eggplant
Bird eye chili	Ginger	Peppercorns	Round eggplant
Chili peppers	Kaffir lime leaves	Phak wien	Tumeric
Bitter melon	Kale	Phak wan	Water mimosa
Coriander	Lemongrass	Senna siamea	Winged bean
Culantro	Lime	Stink bean	Yardlong beans



We aim to connect and deliver the value of Thai products to different parts of the world. We ensure the best customer requirements.

Let's take a chance to learn and taste how the different value from the other side of the world fits with yours.

Farm to fork



Fresh Point Company Limited
431/9 Sathupradit Rd. Chongnonxi, Yannawa, Bangkok 10120, Thailand.
Tel: (66 2) 2942574 Fax: (66 2) 6810395-6
Email: info@freshconnect.in.th



Home of apples

The Origin of our apples, Expertise that has ripened over years of working together, a focus on Sustainability: this is where our wide variety of Products and Brands comes from. These are the building blocks of our company, where the best apples can always be found.

VOG



CALLIDIOR GLOBAL: TOP TALENT AGENCY

We at Callidior Global are global recruitment specialists. Our mission is to head hunt across the globe and find the best of industry talent. We work globally with numerous brands truly understanding their organisation and ensuring that we are unrivalled in our ability to support their recruitment needs.

What sets us aside from other consultants is we are actual industry experts and do not just have recruitment

backgrounds. Our in depth industry knowledge and vast network of professionals in our exclusive global database is what makes us unrivalled to any other. We truly understand that having the right talent is what will help excel your companies growth. Recruiting is more than just what's on paper. Contact us today.

Our MD Mr. Jay Wouhra with his vast family business background & experienced team stands ready to help.

ISM MIDDLE EAST PREPARES FOR FURTHER GROWTH FROM 2024

ISM Middle East has announced that it will be moving from its usual November date to September from next year. The biggest and most dynamic confectionery and snacks event in the Middle East and North Africa (MENA) will take place in 2024 from 24 to 26 September 2024 at the Dubai World

Trade Centre (DWTC).

In addition to the date change, ISM Middle East 2024 will see a step change in scale, with more exhibition space available, across more halls, to meet increased demand from the global industry, including more trade associations and national pavilions.



Callidior Global

World Class Service

Specialist Recruitment Agency

Global Outlook

Contact us today to find the best of industry talent across the globe

hello@callidiorglobal.com

In KMC, everything begins and ends with the humble, yet powerful potato

KMC supplies potato-based ingredients – of the highest quality and with documented provenance – to food industry clients throughout the world.

KMC products are designed to help you match your products to changing commercial requirements, so you can boost your profit margins and please your customers more.

Visit us at **Gulfood Manufacturing 2023 booth no. D6-20 in Hall 6.**

www.kmc.dk



CAN MAKING/CANNING MACHINE

S-M446
AUTOMATIC IRREGULAR
CAN DOUBLE SEAMER



- Complete line tin can making machinery for food, beverage, aerosol, DRD, paint, milk powder and other cans.
- Food canning machinery including vacuum seamer, liquid filler...etc.
- Twist-off cap (lug cap) production line.
- Aerosol cone/dome forming and lining machine.
- Punch dies and other toolings for can industry.
- Please visit our web site for more information.



S-C4A+S-C9
AUTOMATIC 3H VACUUM
SEAMER WITH CLINCHER



SINCE 1956

www.shinican.com
contact@shinican.com.tw

SHIN-I MACHINERY WORKS CO.,LTD.

Tel:+886-4-26238181 Fax:+886-4-26232129



ACME AT GULFOOD MANUFACTURING

Acme Intralog, the regional leader in warehousing solutions, will highlight the latest AI, automation and robotic warehousing solutions tailored for the food and beverage industry, at the Gulfood Manufacturing from 07-09, November 2023 (stand A3-18 in Hall 3).

Acme has worked with large supermarket chains in the region, having implemented a push-tray-sorter solution for one of the largest chains, to sort over 8,000 trays of fruits and vegetables per hour, destined for various store shelves in the UAE. The company has also set up an innovative distribution center comprising of over 40,000 pallet locations

for one of the largest, regional dairy manufacturers in Jeddah. With a high density Automated Storage & Retrieval System (AS/RS) for pallets, combined with an automated truck unloading and WMS storage solution, the customer's facility is now able to unload 32 pallets from their customized trucks into the automated warehouse in under 3 minutes. The AS/RS can process approximately 160 pallets per hour with minimal human intervention. Acme recently completed a robotic end-of line solution for the same customer in Riyadh, which includes 12 high-speed palletisation zones and rail-guided vehicles that can handle up to 220 pallets per hour.

NUTRIDOR EXPANDS REGIONAL FOOTPRINT OF DAIRY BRAND ABEVIA

Nutrivor, a leading food and beverage (F&B) company under TGI Group, has launched its first state-of-the-art dairy production facility in the UAE at Dubai Industrial City, part of TECOM Group PJSC.

The newly launched facility represents an investment of AED 75 million and will serve demand for Nutrivor's high-quality dairy products under the 'Abevia' brand. The new dairy facility has a total built-up area of 100,000 sq.ft. and was developed in less than a year, including the installation of the latest technologies and innovations in dairy manufacturing to ensure that Abevia continues to deliver high-quality products to its customers. The commencement of commercial operations from

the factory will double Abevia's production capacity to 120,000 litres of milk a day.

The factory's inauguration ceremony was attended by distinguished guests including His Excellency Mohammed Mousa Alameeri, Assistant Undersecretary for the Food Diversity Sector at the Ministry of Climate Change and Environment of the UAE; His Excellency Helal Al Marri, Director-General of Dubai Department of Economy and Tourism (Dubai DET); His Excellency Eng. Dawood Abdulrahman Al Hajri, Director General of Dubai Municipality; and His Excellency Mohammed Dansanta Rimi, Ambassador of the Federal Republic of Nigeria, Embassy of Nigeria in UAE.

**SYMEGA**POSSIBILITIES
UNLIMITED

Unlocking Nature's Vibrance with Beta Carotene

Indulge in our palate-pleasing, brilliantly vivid colour solution that not only captivates the senses but also delivers unrivaled performance. Our **water and oil soluble** beta carotene is your key ingredient for culinary and visual excellence offering exceptional **stability in the face of light, heat, and varying pH levels**, making it the perfect choice for manufacturers across a spectrum of industries.

Embrace the future of food colouration with Symega

Applicable for:



Beverages



Ice Creams



Confectionery



Bakery



Pharmaceuticals



Snacks



Dairy

Visit our website
for more information



SIDEL SHOWCASES ADVANCED TECHNOLOGY AT GULFOOD MANUFACTURING 2023

On-stand, Hall 3, Booth A3-4, Sidel will be showcasing its advanced technology solutions for the food and beverage industry at Gulfood Manufacturing 2023 at the Dubai World Trade Centre from 7 – 9 November 2023.

Gulfood Manufacturing is the Middle East & North Africa's (MENA) leading platform for the food and beverage industry, bringing together 2,168 exhibitors from 69 countries and over 36,000 visitors.

Last year, 96 percent of visitors said that the show was important to their sourcing development and Sidel is well positioned to

assist its MENA customers by sharing packaging and processing expertise.

On-stand, Sidel will highlight its complete line and advanced technology solutions including the new flexible Cermex ProSelex® infeed system for shaped bottles as well as its new RoboAccess_Pal S, a uniquely compact capable palletising solution that delivers improved agility, operability and compactness to the food and beverage industries.

Visitors will be able to discuss Sidel's end-to-end line solutions, the culmination of over 40 years of expertise and a comprehensive

portfolio of services from line concept, engineering to packaging technologies and equipment.

Bassam Oussaifi, VP Sales, Middle East & Africa, Sidel comments: "In June 2023, IFFCO Group looked to strengthen its condiment production capabilities by installing Sidel's complete cutting-edge PET lines at its facility in Al Ain, United Arab Emirates (UAE) and the new site in Iraq. We worked with IFFCO group to deliver the entire turnkey solution – each line now boasts a 9,000 bottle per hour capacity and flexibility to handle three unique bottle designs, two cap options and three label variations."



Come and visit us at
booth #3.1G160

**Food ingredients
Europe**

November 28 – 30, 2023
Frankfurt, Germany

Create excitement with plant-based ingredients. Awaken your customers' senses, naturally.

With 70 % of consumers being convinced their food choices impact their mood, it comes as no surprise that they indulge in 'good mood food'. With plant-based recipes becoming increasingly popular in the dessert aisle, BENEIO's egg-free meringue is the perfect go-to option. The recipe offers a delicious treat without having to compromise on taste or texture. Develop with BENEIO and let people enjoy, experience and fulfil all senses, not just their taste buds.

Healthier living through tasty food that tickles all senses. Move towards a more sustainable plant-based ingredients era.



Want to know more about BENEIO?

Scan here!

www.beneo.com

beneo
connecting nutrition and health



LENA Natural

and Clean Label Solutions Europe GmbH

Innovation for Sustainability

CLEAN LABEL SOLUTIONS

Natural, Plant (Vegan)
Based Non-GMO Products



Kosher Certification Agency



HALAL INDIA



Regd. No. : 14206975706



Lic No. : 10017047000713



CONTROL UNION



Probiotics - Bacillus Coagulans

Fermented Cassava Flour
(Natural Potassium Sorbate)

Fermented Glucose
(Natural Ascorbic Acid-"vit.c")

Fermented Corn Flour
(Glucono-Delta-lactone)

Natural Cheese Ingredient

Fermented Polysaccharides
(Natural Xanthan Gum
-200/80 Mesh Powder)

Fermented Sucrose
(Organic Lactic Acid, Calcium
Lactate, Potassium & Sodium Salts
etc.,)

Natural Meat Preservatives

Fermented/Cultured Flour
(Natural Mold Inhibitor)

**Fermented Wheat/Rice
Flour (Natural Citric Acid)**

Fermented Sweet Potatoes
(Natural Vinegar Powder)

**Vegan based spray dried
chelated Mineral salts**

**Vegan based Protein
Hydrolysate for plant
based meat produce**

Fermented Carbohydrates
(Gluconic Acid, Calcium/
Sodium Potassium
luconates etc.)

UNIQUE PRODUCT LIST



📍 Mendelstr 11, Muenster, Germany
✉️ ma@lena-solutions.eu | info@prathista.com
📮 Postal code: 48149 📞 +49(0)15757411278

📞 Global Whatsapp : +91 70328 88081 | +1 (408) 219 9152



📍 United Arab Emirates office:
1206 12th floor C1 Building AJMAN, O, UAE
📞 +971(0)505607849

www.lena-solutions.eu | www.prathista.com | www.prathista.us | www.prathistalifesciences.com

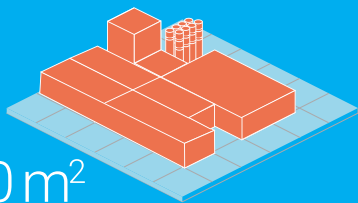
Eurocast

manufactures a wide range of modern **PET rigid films** as well as mono- and multilayer **flexible polypropylene and polyethylene films**, intended for the production of **food packaging** and medical packaging as well as a variety of other industrial applications.



INTERCONTINENTAL

distribution



14 000 m²
factory floor space



+ 200
employees

OUR PRODUCTS



RIGID FILMS
APET



FLEXIBLE
LAMINATES



ALOX AND
METALLIZATION



CPP FILMS

Very good protection
of the packaged food



Meat



Cheese



Fish



Vegetables

Eurocast Sp. z o.o. is one of Europe's largest companies producing high-quality, state-of-the-art single and multilayer films for food and industrial packaging.

We are distinguished by innovation – on a large scale – both in terms of our approach to environmental issues, our processes and our innovative machinery – ensuring high quality processing. We meet the rigorous standards of our industry, as evidenced by our ISO 22000 and BRCGS certifications and the success Eurocast enjoys in the European market.

Annually, we supply **over 50,000 tonnes** of film to our customers in the fresh food segment worldwide. More than 30,000 tonnes of these are APET rigid films, used for the manufacture of thermoformed packaging, ideal for trays, blisters and lids. Our portfolio includes both APET MONO films, as well as APET/PE and APET/PE/EVOH/PE laminates, with PEEL or SEAL options. All structures are available in a wide range of colours and in a metallised film option. Our films work very well with any top film – both with standard laminates and skin type films.

We also produce APET film in the CRYSTA-BASE option – a high-barrier film that **does not contain an EVOH layer in its structure**. The key advantage of this solution is the reduction in the weight of the packaging, which leads to a reduction in the amount of raw material used in its production. It also allows **100% of the packaging produced to be recycled**, as confirmed by a certificate issued by the Institut cyclos-HTP GmbH in Aachen.

On top of this, we supply our customers with a wide range of high-barrier laminates used in packaging for the food and medical industries. We also offer metallization and aluminium oxide AlOx sputtering options.

Over the past few years, we have made a number of significant investments that have strengthened our position in the European market. We have an extensive network of agents, distributors and have created growth opportunities in non-European markets. **If you are interested in co-operation – whether through direct purchase or further distribution of our film – feel free to contact us!**

APET Rigid Films

Film dedicated for the production of packaging such as:

- trays
- blisters
- lids

Absolutely safe for the consumer, meets the requirements of EU Directives

Excellent presentation thanks to transparency

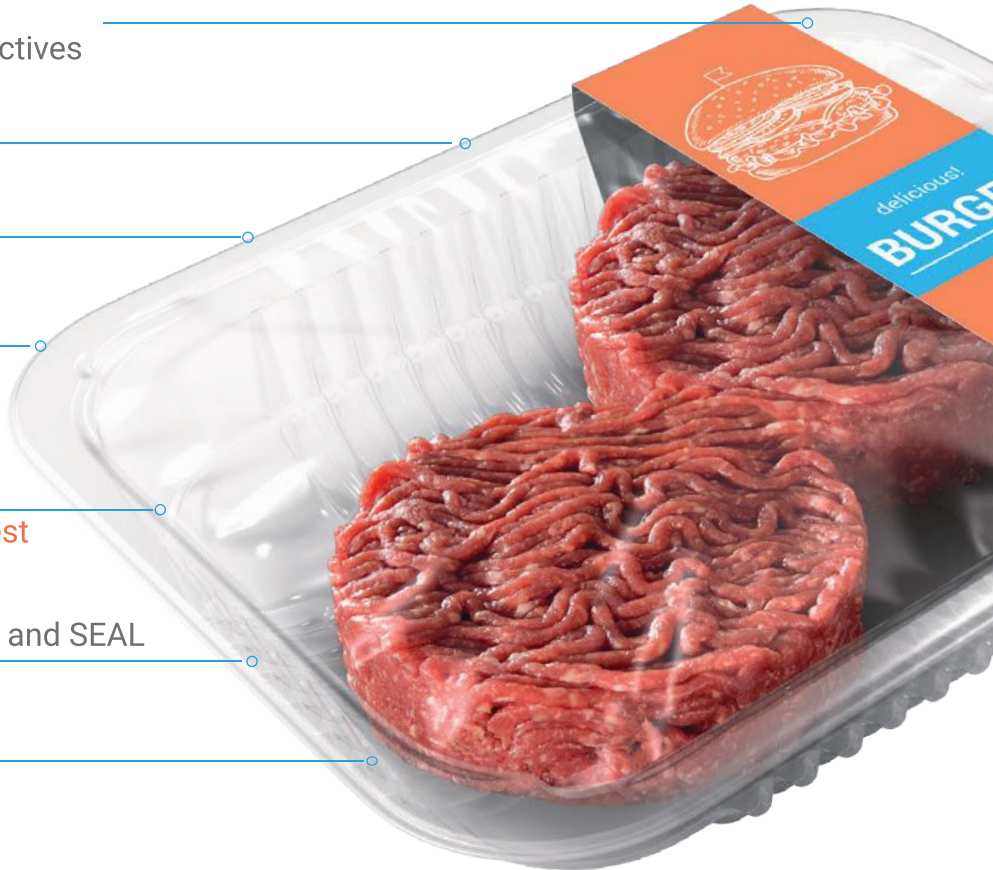
Appropriate for skin packaging

Runs on FFS and termoforming machines

A wide range of standard colours and special colours on customer request

Excellent sealable properties PEEL and SEAL in APET/PE variant

100% APET with barrier in CRYSTA-BASE variant



Questions?

Contact us

www.eurocast.pl

info@eurocast.pl

 Eurocast

Scan
to get more
information
about
our products



Messe Stuttgart
Ares Fuarçılık



IBAKTECH

ISTANBUL EXHIBITION CENTER

14TH INTERNATIONAL TRADE FAIR FOR
BAKERY, PATISSERIE MACHINERY, ICE
CREAM, CHOCOLATE AND TECHNOLOGIES

24-27
APRIL
2024

www.ibaktech.com

Supported by:



Venue



THIS FAIR IS ORGANIZED WITH THE AUDIT OF TOBB
(THE UNION OF CHAMBERS AND COMMODITY EXCHANGES OF TURKEY)
IN ACCORDANCE WITH THE LAW NO.5174.

TNA REVOLUTIONISES POTATO PRODUCT SUPPLY FOR THE EGYPTIAN ARMY

TNA solutions, a global leader in integrated food processing and packaging solutions, has implemented a ground-breaking project for the Egyptian Army. Tasked by the Egyptian National Services Projects Organisation (NSPO) in 2020, TNA has delivered two cutting-edge complete production lines for potato products. Specifically designed for Hash Browns and Rosti, the first line is capable of producing two metric tonnes per hour, while the second line, dedicated to French Fries, wedges and disks, produces up to 10 metric tonnes per hour. Production efficiency is maximised as TNA provides every element of the production process, from potato washing and de-stoning to packing products in bags. In addition, TNA's unrivalled expertise has enabled the integration of state-of-the-art distribution and arctic packaging systems, specifically tailored for frozen potato products.

In collaboration with Optima Solutions, formerly Getec Partners LLC, TNA secured this prestigious contract to support the Egyptian Ministry of Defence in achieving self-sufficiency in meeting the needs of the armed forces, the local markets, and export products. TNA's industry-leading reputation for delivering

exceptional projects solidified its position as the chosen partner. The project was a true testament to the dedication of TNA's solutions specialists and global team of experts.

The Egyptian President, Abdel Fattah El-Sisi, championed an inaugural ceremony at the factory, at which he emphasised unwavering commitment to advancing the industrial landscape in Egypt, simultaneously advocating for the preservation and protection of the environment and the implementation of eco-friendly factory designs. Thiago Roriz, TNA's Chief Operations Officer, was invited to address the gathering. On behalf of TNA's founders, including co-founder & Director, Nadia Taylor, who takes immense pride in her Egyptian heritage, Thiago expressed heartfelt gratitude to the President and reaffirmed TNA's commitment to supporting the venture and sharing its unparalleled expertise in potato production: "TNA is a leading provider of potato production lines – having supplied more than 14,000 systems across 120 countries globally. We are proud to have an opportunity to support this project and to offer expertise in food processing and packaging to deliver the highest possible quality."

ON THE WAY TO NEW MARKETS: SOMIC OPENS SUBSIDIARY IN BANGKOK

From December 2023, German packaging OEM manufacturer SOMIC is expanding its sales, after-sales and engineering expertise covering the South-East Asian markets from its newly founded subsidiary SOMIC Packaging Asia Pacific Co. Ltd. in Bangkok, Thailand.

Somic known for their end-of-line machinery for secondary and tertiary packaging, has built up an excellent reputation in Europe and the USA over the course of the company's almost 50-year history. More than 500 employees worldwide form the basis for the company's success and continued growth. SOMIC machines provide users in the food, non-food, cosmetics, and pet-food industries with maximum safety for the packaged products and

maximum cost-effectiveness.

Customers worldwide value SOMIC's portfolio for its integrated machine design, which handles all work steps in a single machine, from carton infeed to product grouping to carton sealing. At INTERPACK 2023 in Düsseldorf, SOMIC received particular attention for the new SOMIC 434 machine generation.

SOMIC's 434 wrap-around packing machine will be available for viewing and demonstrations in the new showroom in Thailand. The sales and service team will look after all customers in the Southeast Asian region from Bangkok. "We can name numerous projects of well-known large corporations as references. These global players operate internationally and naturally demand great efficiency in packaging processes for their production



sites in the Asian region," explains Patrick Bonetsmüller, Managing Director of SOMIC. Similar to Asia, SOMIC has been using its own sales and service location, SOMIC Packaging Inc. in Eagan, Minnesota, USA, for the support of American customers for about 10 years.

A comprehensive service is available for all regions. Parts are manufactured at the German site: with its high vertical range of manufacture, the company stands for the highest machine quality and service life.

somic
Engineered to perform

THE NEW **SOMIC 434**

THE DIRECT LINE TO SHELF-READY

True innovation is revealed in the details. We take packaging technology to the next level.
See for yourself new dimensions in flexibility, efficiency and ergonomics.

www.somic-packaging.com

ABI HELD A PRESENTATION OF FOODGITAL PRODUCTS TO PARTNERS IN SAUDI ARABIA

Abi, a leading Russian manufacturer of convenient and easy-to-prepare food products, reports: Foodgital's new generation plant products were presented to potential partners in Saudi Arabia.

Abi held a presentation of Foodgital plant products to representatives of the industry of the Kingdom of Saudi Arabia (KSA). The event was held with the support of the Russian Export Center in the Russian Food

House with the participation of a special guest – the Representative of the Ministry of Agriculture of Russia in the KSA Mr. Akim Stesnyagin.

As part of the tasting, Foodgital vegetable products were presented (chebupeli, chebureki, nuggets, burger cutlets), as well as dessert pastries “Chebupie #Sladkopiye”.

Foodgital pleasantly surprises with a taste that is as close as possible to meat analogues and at the same

time allows consumers to get all the benefits of vegetable products. “Chebupeli”, “Chebureki” and “Nuggets” of Foodgital are already completely ready – they just need to be heated in a microwave or in an oven, and for a brighter taste you can fry them. Foodgital cutlets are suitable for both frying and baking. They can act as an independent dish, and become a juicy and bright basis for making a burger.

LAKIDIS
FOOD PROCESSING MACHINERY

PL 900L
Double paddle mixer

MIX DELICIOUS SWEETS

www.lakidis.gr
sales02@lakidis.gr
T: +302310 722 367
+30 2310 722772

@lakidisfoodmachines
Lakidis Food Machinery
LAKIDIS SA
Lakidis Food Machinery

WILD WILD HONEY'S RAW ESSENCE DIRECT FROM NATURE'S HEART TO THE UAE

The epicurean offerings of the UAE receive an illustrious addition with the arrival of Wild Wild Honey. Revered for its unparalleled authenticity and ethical resonance, this brand promises to tantalise and inspire the nation's discerning gourmands.

Wild Wild Honey is a product of Premium & Fine Foodstuff, the parent company redefining culinary standards by offering products that transcend taste and uphold values. Each bottle of honey is a story of tradition and skill that encapsulates the dedication of tribal honey hunters, artisans of an age-old craft who traverse through remote global terrains to source this liquid gold. Their commitment ensures every drop of honey remains pure, a true reflection of

the wild environments from which it springs.

Jonathan Lawlor, Partner at Premium & Fine Foodstuff, said: "In today's world of commercialisation, Wild Wild Honey emerges as a beacon of authenticity and dedication. It's not merely about indulgence but an experience that speaks to the soul. Every drop tells a story of tradition, skill, and pristine global terrains, mirroring the ideals we at Premium & Fine Foodstuff hold dear. For us, Wild Wild Honey is more than just a premium product; it's an embodiment of our aspiration for a world where the gourmet is harmoniously married to ethics and sustainability. With Wild Wild Honey, we're not just offering a product; we're sharing a legacy of nature's purest — ethically delivered."



**GULFOOD
MANUFACTURING**

VISIT US @ **HALL 3, STAND #D3-4**

7 - 9 NOVEMBER 2023

DUBAI, UAE

Complete Prepared Food Solutions **designed for your business**



- Preparation & Processing
- Frying & Oil Management
- Batter & Breading
- Branding & Searing
- Cooking, Roasting & Drying
- Coating & Seasoning
- Product Handling



Across industries and applications, we design specialised solutions.

Bringing together leading brands in processing and packaging equipment for the value-added industry. Our fryers, ovens, branders, searers and breading/batter applications can prepare and cook the highest quality meat, poultry and seafood products. Whatever your product needs, we can meet it with precision and passion.



info@heatandcontrol.com | heatandcontrol.com



NESTLÉ AND MONSHA'AT SIGN MOU TO UPSKILL F&B ENTREPRENEURS IN SAUDI

Nestlé announced a strategic partnership with Saudi Arabia's SME General Authority, Monsha'at, to bolster the expertise and operations of small and medium-sized enterprises (SMEs) within the flourishing food and beverage industry in Saudi Arabia.

The Memorandum of Understanding (MoU) will see Nestlé Professional, a Nestlé business that focuses on out of home offerings and services, enhancing the skills of entrepreneurs nominated by Monsha'at. This will be done through training, consultations, and mentorship to support creativity

within Saudi restaurants, cafés, chefs, and baristas.

Commenting on the partnership, Robert Helou, General Manager, Nestlé KSA, Bahrain, and Oman, said: "At Nestlé, we recognize the vital role SMEs play in our industry, Vision 2030, and Saudi Arabia's economy. Our collaboration with Monsha'at is a commitment to supporting Saudi Arabia's future, fostering innovation, and driving economic growth."

Joe Aouad, Nestlé Professional Business Executive Officer –

Middle East and North Africa, added:

"Nestlé Professional is dedicated to elevating the food service sector with cutting-edge coffee and culinary solutions. Through this partnership, we aim to empower SMEs and emerging businesses with our knowledge, expertise, and facilities to unlock opportunities and realize their full potential."

Monsha'at will leverage Nestlé Professional's Customer Engagement Center, including its kitchen, for training and mentorship as well as extend assistance to entrepreneurs and SMEs in the restaurant and café sector.

Your partner for burger production

Marel ensures consistency and accuracy in weight, shape, size and quality. Regardless of volume or type, we have a solution to meet your needs.

BUTCHER BURGER
Interlaced fibers

HOMESTYLE BURGER
Fine vertical fibers

TENDER-FRESH BURGER
Vertical fibers

STANDARD BURGER
No fiber orientation

marel.com/burgers

marel

DISCOVER THE COMPLETE SEED TO FOOD CHAIN AT VIV MEA AND HORTI AGRI NEXT MEA 2023 IN ABU DHABI

The animal farming, agricultural, and horticultural sectors are gearing up for transformation at an unprecedented pace. Against this backdrop, VIV MEA 2023 and Horti Agri Next MEA 2023 (HAN MEA) are poised to emerge as pivotal events within the Abu Dhabi Agriculture Food and Security Week. Scheduled for November 20-22, 2023, at the ADNEC Venue in Abu Dhabi, these co-located events aim to revolutionize agriculture across the Middle East and Northern Africa by offering a platform for professionals, enthusiasts, and industry

leaders to connect, learn, and thrive.

The co-location of VIV MEA 2023 and HAN MEA 2023 offers a unique opportunity to explore the entire agribusiness industry's spectrum. These events emphasize the interconnectedness of animal production, precision farming, rural cultivation, and advanced horticultural techniques. By showcasing how advancements in one sector can catalyze innovations across the entire food production supply chain, the two trade shows hold particular significance in a region striving to enhance food self-sufficiency.

Taste the Wave of Flavor

Experience the highest quality and safety standards in every **California Walnut**. Indulge in the culinary excellence of our **Chef Plate**, where taste meets perfection with a healthy crunch in every bite.



#FlavorSurf



CaliforniaWalnuts.ae

Instagram: /californiawalnut_mena Facebook: /californiawalnutmena

KERRY AT GULFOOD MANUFACTURING 2023

As an innovation partner to global F&B brands, Kerry presents a tasting menu for Gulfood 2023 that represents the best from its team of scientists, chefs, and application experts, with concepts in snacks, meat, bakery, and beverages that balance innovation with local taste and nourishing ingredients.

The Kerry booth will be in Hall 7, A7-4 at the Dubai World Trade Centre.

From 7-9 November, visitors to

the Kerry booth will get to sample delicious concepts including:

- Preserved lemon sparkler: a refreshing carbonated beverage with the distinct flavour of traditionally preserved lemons well-loved in the Middle East
- Succulent, savoury plant-based Shawerma
- Spicy, sweet, and savoury snacks. Explore a fun gamified snack menu linking new taste creations to emotions that make consumers want

to snack

- Plant-power cookies: delicious plant protein cookies

In a first, Kerry will be partnering a professional concierge and service team from Evolvin' Women to ensure a smooth visitor experience. A social enterprise, Evolvin' Women provides unemployed women from less privileged economic backgrounds industry skills and knowledge and finds them roles with partner companies.



European Organic Food
Good Choice

Organic food from the EU is a good choice for those who care about themselves and their loved ones.

It is My choice.

ENJOY IT'S FROM EUROPE

Co-funded by the European Union

Funded by the European Union. Views and opinions expressed are however those of the author(s) only and do not necessarily reflect those of European Union or National Support Centre for Agriculture. Neither the European Union nor the granting authority can be held responsible for them.

SENOVIA, TO SHOWCASE INNOVATIVE OFFERINGS AT GULFOOD MANUFACTURING 2023

Senovia, the trailblazing food flavour manufacturer, is all set to impress at the highly anticipated Gulfood Manufacturing 2023. From 7th to 9th November, Senovia will present an array of innovative offerings and products at the Dubai World Trade Centre.

With a commitment to revolutionising the food flavour industry, Senovia opened its first dedicated product research and development center in Dubai, UAE, in September 2023. This strategic move positions Senovia to cater to the burgeoning needs of the region, demonstrating a remarkable leap in the brand's regional expansion strategy.

Gulfood Manufacturing, renowned as a leading F&B event, serves as the ideal stage for Senovia to showcase its versatile

product range. Visitors can anticipate an exclusive sneak peek at products crafted with Senovia's flavours, encompassing everything from beverages to baked goods and confectionery items.

"We are excited to introduce Senovia's offerings to the AMEA region through our participation at Gulfood Manufacturing 2023," says Emilie Nault, Managing Director of Senovia AMEA. "Our brand aims to disrupt the flavouring industry by offering modern, accessible, and innovative flavouring solutions to the market. We look forward to engaging with industry professionals and sharing our passion for this industry."

Senovia will be showcasing at Gulfood Manufacturing 2023 from 7th to 9th November in Hall 8, stand F8-4.

MOVE YOUR BUSINESS FORWARD



AT THE WORLDWIDE
FAIR FOR SAVOURY
SNACKS

SNACKEX

XX International Trade Fair for Savoury Snacks & Nuts

STOCKHOLMÄSSEN
STOCKHOLM
19-20 JUNE 2024

SNACKEX.COM

TRENDS
TASTES
TECHNOLOGIES
SUPPLIERS
DECISION-MAKERS
DISTRIBUTORS
TRADE PARTNERS
CUSTOMERS

 European
Snacks
Association

 Stockholmsmässan

PLANT-BASED TUNA ALTERNATIVE WITH AUTHENTIC MOUTHFEEL

Ingredients specialist Loryma has developed several application recipes for vegan tuna that deliver authentic, fibrous sensory qualities and a delicate texture. The fish alternative can be prepared in the same way as the original, and promises an identical mouthfeel. Loryma

offers application possibilities for the creation of deli and frozen food products, as well as a classic canned version. Manufacturers can adapt and flavour all concepts individually.

In order to achieve a realistic texture, fine Lory Tex® Snips and long, fibrous Lory Tex® Fibres are mixed together and then rehydrated with water. This blend can be further

processed with colourings and flavourings to prepare various foodstuffs, such as meatballs, deli salads and toppings for frozen foods.

For an authentic eating experience, Loryma has also developed a

recipe for fish-free tuna in a can.

The concept combines Lory® Tex Snips and Lory® Tex Fibres with the wheat protein-based binder Lory® Bind and the modified wheat starch Lory® Starch Pearl. The result is a bound mass with loose texture that is then soaked in oil and packed in cans. The product is heated in an autoclave under high pressure, the same as for conventional tuna. This process allows for a long shelf life while the heat- and process-stable ingredients maintain optimal sensory properties.

The canned tuna alternative can be used in the same way as the original, for example, as a pizza or salad topping. The plant-based version contains around 19g of protein per 100g thanks to the extruded wheat protein, making it a valuable source of protein.



INGREDION AND UNIVAR COLLABORATE TO REDEFINE FOOD INNOVATION AT GULFOOD MANUFACTURING 2023, DUBAI

This November, Ingredion, a global leader in ingredient solutions, is set to exhibit its latest breakthroughs in food innovation at the highly anticipated Gulfood Manufacturing event in Dubai. In collaboration with their esteemed distributor, Univar, Ingredion is primed to unveil a range of natural, healthy and more sustainable offerings designed to revolutionize the food production landscape.

The colourful Middle East food scene has become more nuanced and diversified as health, wellness, ethics, sustainability and convenience all become key considerations for food and drink consumers across the region. As awareness around food ethics

and provenance grows, Middle Eastern consumers have become more receptive to vegan and plant-curious diets, with 50% of UAE foodies prioritising nutritional content and 'naturalness' of their food and drink.

One of the highlights of Ingredion's presence at the Gulfood Manufacturing event will be the spotlight on their plant-based proteins and sugar reduction solutions. Recognising the escalating demand for ethically sourced, nutritious options in the Middle East, Ingredion's value-added reformulations are poised to be at the forefront of this rapidly evolving market.

In line with global efforts to promote healthier living, Ingredion will be showcasing its delectable products, featuring plant-based

ingredients and sugar-reduced content prepared by Principal Culinologist, Kevin Alder. The tasting menu will include Vegetarian Lamb Kofta, egg-free Tahini Mayo (featuring NEST, a citrus fibre), sugar-free Chilli Ketchup and fresh Cream Cheese, served with Protein Crackers. For a sweet finish, there will be a no added sugar Chocolate Dessert with creamy topping and a Crème Brûlée. Drinks will include a sugar-reduced, non-alcoholic Cosmopolitan and a reduced sugar Mango Juice.





CARAGUM International®
Food Stabilizer Systems

We are experts in hydrocolloids and your partner in creating the texture you are looking for. It is our commitment, guided by our passion and know-how, to accompany you towards innovative products by offering the best R&D service and technical support to finalize your projects or improve your existing products. We look forward to working with you to create your own recipes.

Our hydrocolloid-based solutions are at your disposal :

CARACHEESE 4U, a range of stabilizer for fresh, hard and processed cheese.

CARAMEAT, stabilizer for sausages and mortadella.

CARAJUICE, a range of natural texturizer and emulsifier for juices and flavoured Beverages.

STABILIZER FOR MEATLESS MORTADELLA



Improve texture
Water binder filler
Stabilizer
Economic solution for cutting cost with competitive prices

HIGH VISCOSITY JUICE :THE CARAJUICE RANGE



Pulp suspension
Mouthfeel and taste improver
Clouding agent
Stabilizer system for juice and flavoured beverages
Thickener for high viscosity juice
Cost optimization
Easy to dissolve

CARACHEESE 4U STABILIZER SYSTEMS FOR WHITE CHEESE

It allows you costs optimization thanks to :
The reduction of proteins content
Possible replacement of butter by cream or vegetable fat
Prevent syneresis



VISIT US DURING THE NEXT GULFOOD MANUFACTURING IN DUBAI (NOV 07-09)
AT AZELIS BOOTH A6.4. FOR MORE INFORMATION WWW.CARAGUM.COM

ENTERPRISE ESTONIA HAILS SUCCESSFUL ESTONIAN TRADE MISSION TO THE KSA AND THE UAE

Taste Estonia, the Food and Beverage sector platform brand of Enterprise Estonia, has successfully conducted one more combined Trade Mission to the KSA and the UAE. An integral part of the Taste Estonia Programs in the region, the Trade Mission demonstrates the EAS continuous support in developing the Estonian economy and strengthening its trade ties with the GCC Region, while offering the local consumers its wide range of tasty and natural food and beverage. The trade mission included the

Estonian companies Loov Organic, Rosena DK, YOOK Production, Õselwise, Saku Brewery, Revala, OA Coffee, and BabyCool.

With its first stop in the Kingdom of Saudi Arabia (KSA), the Estonian delegation had the opportunity to expand its network with reputable distributors, visit the renowned Saudi Foodex, attend the grand opening of the EU Pavilion and get a first-hand experience of the local market, its current offerings, and opportunities through trade visits and meetings. Acknowledging the rapid growth and the increasing demand for natural

and healthy nutrition in the area, the Saudi market showcases promising opportunities for the Estonian Food and Beverage sector.

The Taste Estonia delegation concluded its fruitful mission in the United Arab Emirates (UAE) with another full agenda. Starting with a visit to the Dubai Municipality where they met Mr. Sultan Ali Al-Taheer - Director of Food Safety Department, Dubai Municipality, and discussed food regulations pertaining to the control of imported food products and promoting food safety awareness within the sector at the Dubai Municipality.

HUGO BECK SET FOR GULFOOD MANUFACTURING

Hugo Beck's ability to deliver the speed, accuracy and versatility required for food packaging will be showcased at this year's Gulfood Manufacturing exhibition.

Helping manufacturers meet the ever-increasing demand for flexible and sustainable packaging concepts, Hugo Beck is a market leader in horizontal film and paper packaging machines, which help

to reduce material consumption, drive greater efficiency, and improve recyclability.

The event will provide the ideal arena to see Hugo Beck's latest film and paper packaging solutions for primary and secondary packaging, alongside its diverse range of packaging styles for markets such as food & beverage, confectionery,

household goods, as well as e-commerce and logistics.

Visitors to booth S1-F58, in the German Pavilion, Shk Saeed Hall 1 will have the chance to discuss Hugo Beck's comprehensive

range of packaging solutions, which are capable of processing all sustainable film and paper types. These include film and shrink-wrapping machinery, flowpack machines and automation solutions.

Company representatives will be present at the booth throughout the event, providing expert advice on how Hugo Beck's packaging solutions can meet industry specific needs. In addition, attendees can also learn about the company's commitment to sustainability and how Hugo Beck's solutions are directly contributing to reducing environmental impact in packaging.

"We are excited to participate in Gulfood Manufacturing 2023, which is a significant event for the food processing industry," said Timo Kollmann, Managing Director at Hugo Beck. "Our team is eager to showcase our latest packaging innovations and discuss how our solutions are revolutionising packaging processes for our customers."





Taste the authenticity!

European Organic Food

from Greece, Romania and Bulgaria



Funded by
the European Union

The European Union supports
campaigns that promote respect for
the environment.





07-09
NOV 2023
Dubai World Trade Centre

THE HEART OF **SWEETS & SNACKS** IN THE MIDDLE EAST



Discover the world's most
flavorful, innovative, and
trending product lines at
ISM Middle East

- CONFECTIONERY & DESSERTS
- ICE CREAM
- COCOA, CHOCOLATE & CHOCOLATE PRODUCTS
- SNACK FOODS
- DATES & DATE PALM PRODUCTS

4 EVENTS | 3 DAYS | 1 VENUE



GULFOOD
MANUFACTURING



THE SPECIALITY
FOOD FESTIVAL

PRIVATE LABEL
MIDDLE EAST

#ISMMiddleEast

REGISTER TO VISIT

ism-me.com

THE SPECIALITY FOOD FESTIVAL TO CONSOLIDATE DUBAI AS A GASTRONOMIC HUB

Co-located event to lift the lid on the latest premium and speciality food products, rising stars, and culinary innovations

Dubai World Trade Centre (DWTC) is preparing to host the 12th edition of The Speciality Food Festival, the MENA region's only dedicated gourmet and fine food trade show. Taking place from 7-9 November 2023, The Speciality Food Festival will offer influential buyers from the region's fast-growing markets a platform to network and track down the right premium or niche product, while visitors will have the opportunity to uncover the latest news and emerging trends in the speciality food industry.

Bringing together industry leaders and decision makers from the retail, hospitality, food service, manufacturing, import/export and wholesale industries, The Speciality Food Festival will tap into current food trends and address the opportunities and challenges across these sectors, focusing on six core themes: Vegan & Plant Based, Horeca & Food Service, Speciality Beverage, Health & Wellness, Artisan & Gourmet, Organic & Free-From.

Trixie LohMirmand, Executive Vice President, Dubai World Trade Centre commented "Gastronomy is booming both in Dubai and across MENA, evidenced for example by the arrival of world-renowned gastronomy guides Michelin and Gault et Millau in the region. Next month's The Speciality Food Festival will continue to be a powerful driving force behind this boom, enabling buyers and visitors to encounter a huge variety of innovative and trend-led global speciality foods, exhibitors to showcase their product and service offerings, and all participants to build new business connections".

Specialist buyers of premium products from across MENA will be able to discover a vast array of speciality foods from over 250 exhibitors, including global brands like

Monin, Mamame Whole Foods and Truffle House. Exhibitors will display a dazzling array of products from sectors including artisanal and gourmet, plant-based and organic, and beverage including: award winning olive oils from Italy, Spain, Greece; 100-year-old traditional balsamic vinegars;

olive preserves, pastes and pastas, caviar and family-owned handcrafted burrata and stracciatella. More than 25 countries will be represented on the show floor, including Italy, Egypt, Hong Kong, Greece, the Philippines, Korea and Singapore.



SternEnzym
The Enzyme Designer



PRODUCT VARIETY & CUSTOMER FOCUS

Treating milk with our phospholipase **Sternzym chEasy PLP** leads to a better retention of protein and fat. This results in the following benefits in pasta filata cheese, like Mozzarella:

- **Increased yield**
- **Creamier texture**
- **Improved taste**

Interested in further applications? What about:

- **Lactase** for all varieties of lactose-free products
- **Transglutaminase** for texture optimization
- **Amylases** for cereal drinks

We prioritize customer closeness, which is why we constantly develop tailored enzymatic solutions.

SternEnzym GmbH & Co. KG Phone: + 49 4102 202-002
sales@sternenzym.com, www.sternenzym.com

IMC Coconut Sweetener: Elevating Your Business with Nature's Sweetness

In a world where conscious consumer choices are steering the course of the food industry, the quest for healthier, more sustainable alternatives to conventional sugar is gaining momentum. Coconut sweetener, derived from the sap of coconut trees, is quickly becoming a preferred choice as a healthier and more environmentally friendly sweetener. Often referred to as "nature's sweetener", its unique flavor profile, health benefits, and versatility have made it a rising star in the global sweetener market.

The Allure of Coconut Sweetener

Unlike conventional sugar, which often undergoes heavy processing, coconut sweetener is minimally processed, maintaining its natural purity. It is a straightforward product, free from artificial additives or preservatives. Coconut sweetener contains essential nutrients such as potassium,

magnesium, and iron, which offer a range of health benefits, including better hydration, improved muscle function, and enhanced blood circulation. The cultivation of coconut trees is far less resource-intensive than the production of conventional sugar cane, making coconut sweetener a more sustainable choice for the environment. Coconut sweetener also boasts a lower glycemic index (GI) compared to other refined sweeteners, making it a preferred option for individuals conscious of their blood sugar levels. It helps in steadying energy levels and avoiding the sharp spikes and crashes associated with high-GI sweeteners.¹

Our Expertly Handcrafted Coconut Sweetener

The process begins with a careful selection of coconut trees bearing healthy, unopened inflorescence. These matured buds are gently bent

downwards for a week, allowing the precious nectar to flow freely, ready for tapping. Once the nectar drips, it is meticulously collected and immediately measured to ensure the required level of acidity. Every drop is treated with care and stored in sterilized containers, ready to embark on its transformational form.

Production from coconut sugar blocks can unnecessarily increase acrylamide levels (classified by the American Cancer Society as a human carcinogen) because in order to change the product's form from block to granules, recooking the product under heat for an extended period and /or at higher temperature is required. As such, all of IMC's organic coconut sugar is produced only directly from nectar instead of blocks.

The evaporation process begins once the nectar is filtered for any foreign particles from its natural



environment and then tested. It is cooked over traditional ovens to remove any bacteria or moisture until thickened into a saturated syrup. The syrup is removed from heat and continued to be stirred until sugar granules are formed. The granulated sugar is stirred and ground further using coconut husks, resulting in finer crystals instead of settling into hardened blocks. This traditional method results in differing granule sizes which are sorted later on through sieving. As this is a handcrafted product, it requires a lot more effort and skill which is passed down through the generations.

The sugar granules are then sieved over an industrial food-grade strainer to further improve particle uniformity and prevent clumping. To improve shelf life and ensure a crisp and free-flowing texture, the sugar is specially transferred onto stainless-steel trays to be further dried in our oven stations.

Finally, it is brought to our factory where sieving and packing are done using magnetic traps to ensure product purity before being weighed and sealed under the most stringent conditions audited by the leading BRCGS Food Safety standards.

IMC Ingredients: A Global Pioneer

IMC stands at the forefront of introducing the world to the numerous benefits of coconut sweetener. At the heart of our journey is a commitment to sustainability, ethical sourcing, and community engagement. We largely produce our own coconut sweetener, while meticulously preserving the natural surroundings of the



coconut trees. This hands-on approach allows us to control the entire process, from cultivation to packaging, guaranteeing the highest standards of quality and sustainability. We also source some of our coconut sweetener from small-scale farmers. Providing training, support, and resources, we actively empower local communities and nurture economic growth within these communities. Through these collaborations, not only we support organic and sustainable agriculture practices but also contribute to the well-being of the people. Representing the legacy of Indonesia's rich farming heritage, our coconut sweetener embodies a harmonious fusion of nature and dedication.



As we embark on our mission to introduce coconut sweetener to diverse cultures and new markets worldwide, our vision extends beyond just being a supplier of coconut sweetener. We aspire to become a solution to supply chain challenges faced by businesses seeking to meet the evolving demands of their customers.

Recognizing the significance of halal-certified products for our Middle Eastern consumers, we ensure that our products meet the stringent halal standards. This commitment to halal provides assurance of the product's compliance with Islamic dietary laws.

As a global pioneer, IMC Ingredients inspired to rethink the way we source, produce, and consume ingredients. We believe that every choice we make can contribute to a healthier planet and a more prosperous future for all. With nature and dedication as our guiding principles, we continue to lead the way in transforming the world of ingredients, one step at a time.

For more information visit:
www.imc-ingredients.com

¹ <https://www.ncbi.nlm.nih.gov/pmc/articles/PMC9964017/>

Welcome to GULFOOD MANUFACTURING PREVIEW



BIGGEST-EVER GULFOOD MANUFACTURING 2023 TO TAKE GLOBAL FOOD PRODUCTION IN A SMARTER, MORE SUSTAINABLE DIRECTION

2,000+ leading F&B manufacturing brands confirmed, with green and sustainable manufacturing firmly in the spotlight as Dubai prepares to host COP28

Dubai World Trade Centre (DWTC) has announced that Gulfood Manufacturing, the most influential annual F&B manufacturing event in the world, will take place from 7-9 November 2023. This year's edition - the largest ever - will bring together 2,000+ exhibitors, including the biggest global brands in F&B production, to fill 15 halls. Away from the exhibition floor, over 100 of the F&B industry's decision makers and the world's leading experts will be exploring

the very latest trends in the industry, and setting out strategies to capture business opportunities and address the challenges the industry faces.

The industry leading trade event, approaching its milestone 10th anniversary next year, continues to garner interest from top production players across sectors in processing, packaging, ingredients, supply chain solutions and control & automation, to chart a course towards a more sustainable, resilient, agile and efficient future.

With COP28 taking place just weeks after the show, Gulfood Manufacturing is set to redouble its long-standing



NOVEMBER 7TH – 9TH 2023

French Pavilion on Gulfood Manufacturing

Come & discover the French offer!

Equipments :

Hall Sheikh Saeed 1

Business France

Booth : S1-C46

Ingredients :

Hall 8

Business France

Booth : A8-44



→ **SCAN ME**



Business France is delighted to present you the « French Pavilion » at GULFOOD MANUFACTURING 2023. Welcome to a space of french excellence and innovation.

There, you will be able to meet 48 companies offering the latest technologies in agrifood sectors, packaging and ingredients.

If you are an importer, distributor, retailer, export manager, take this opportunity to meet us on Hall 8 for Ingredients and Sheikh Saeed Hall 1 for Equipment.

For further information, please visit : www.businessfrance.fr

Bienvenue at the French Pavillon !

GULFOOD MANUFACTURING PREVIEW



focus on how the F&B manufacturing industry is integrating sustainable practices and processes (such as sustainable packaging), reducing food waste, introducing energy efficient machinery with a smaller carbon footprint, and driving traceable, ethical and transparent food production.

Gulfood Manufacturing 2023 will deep dive into themes examining how AI, robotics and automation are spurring an evolution in efficiency, the digitalisation of the F&B manufacturing sector, stimulating revolutionary innovation, and those raising the benchmark of excellence across the industry.

Trixie LohMirmand, Executive Vice President, Dubai World Trade Centre commented, "Gulfood Manufacturing is the leading industry event in the MENA region, sitting firmly in the top tier of global industry events, and the only annual event of its kind in the world. The event comes at a critical point for the global F&B industry, as it tries to balance rising inflation and

input costs, against downward price pressure from retailers and consumers – whilst meeting the imperative to make food production more sustainable. By leveraging innovative technologies and driving efficiencies, the industry can strike this balance and continue to evolve and reach new heights."

Reflecting Gulfood Manufacturing's position at the pinnacle of the food production industry, many of the of the world's top ingredients brands have already confirmed participation for this year's edition, including Apical (Gulfood Manufacturing 2023 Platinum Sponsor), Cargill, Givaudan, Wilmar, Kerry, Dohler, Orkila, Fanar, Takasago and many more. Meanwhile from the packaging and processing segment, global powerhouses from the likes of Tetra Pak, GEA, Krones, Husky, Sidel, Ishida, TNA, SIG, Rieckermann will also be in attendance.

Niels Hougaard, Managing Director at Tetra Pak Arabia said: "At Tetra Pak, we are committed to revolutionising the packaging industry through our

distinctive products. We take pride in offering innovative, eco-friendly solutions that address not only the needs of contemporary consumers but also pave the way for a sustainable future. Our participation in the region's premier food and beverage manufacturing show in Dubai is a testament to our unwavering dedication to the industry. This platform allows us to present our most recent advancements and innovations. As we continue to grow, our aim remains steadfast: to be the preferred choice for customers seeking sustainable solutions. We are here to protect people, food, and our planet".

Gulfood Manufacturing 2023 will be a powerful platform to present their products, services, and solutions to prominent buyers from across the globe, with countless opportunities to build new professional relationships, strengthen existing ones, and execute high-value business deals over the three days. This year's edition will see a bigger presence from European manufacturers from Italy, Germany, Netherlands, and Spain. The show will also see the Chinese Pavilion back in full force, taking up a dedicated bespoke hall.

A focus area of this year's event will

be Dubai's Green and Sustainable Manufacturing initiative, part of the Dubai Economic Agenda. As the plant-based F&B industry grows and innovates, there is a corresponding need for new plant-based food manufacturing facilities. The initiative will bring together leading businesses in the plant-based F&B industry with co-manufacturers, equipment, and solution providers to explore challenges and opportunities in effectively scaling up plant-based production and manufacturing in Dubai. The Dubai Economic Agenda, or D33, aims to double the size of Dubai's economy over the next decade and consolidate its position among the top three global cities, and includes 100 transformational projects, including the Green and Sustainable Manufacturing Initiative.

At the heart of this year's event once again, the FoodTech Summit will convene the global industry's most dynamic and engaging experts, decision-makers and thought leaders, to offer fresh new perspectives, insights and inspiring strategies on topics ranging from cost hikes, through to innovation economics, green solutions and smarter manufacturing, to alternative products, functional foods, food safety and much more.

Among the industry leaders due to speak at the Summit are Samuel

Sigrist, Group CEO, SIG; Adolfo Orive, President & CEO, Tetra Pak; Alavaro Martinez, CEO - Western Europe, Middle East, Africa & Latin America, GEA; Adam Adamek, Innovation Director, EIT Food; and Olga Bezukladova, Regional Head of Innovation – SAMEA - Taste & Wellbeing, Givaudan. Three other DWTC food and beverage events will be co-located with Gulfood Manufacturing from 7-9 November 2023. The Speciality Food Festival is the MENA region's only dedicated gourmet and fine food trade show, offering buyers a platform to network and find the right premium or niche product, and visitors the opportunity to uncover the latest news and emerging trends in the market. ISM Middle East is the region's largest trade fair for sweets and snacks, connecting visitors with the most influential brands in the industry and giving them the opportunity to discover the latest products and innovations. Private Label Licensing ME - MENA's only event where buyers can source cost-effective customisable products, branding and packaging solutions, bringing together food and non-food suppliers, private label & contract manufacturers under one roof. Attendance is free and gives registrants access to the entire ecosystem of four events with a single pass.

“Introducing: Our crème de la crème.”



Taste us!

Visit us at
**Gulfood
Manufacturing**
7-9 November 2023
Dubai, UAE
Booth #F7-41

Whether with honey, nuts or flatbread, thanks to Hydrosol, low-fat breakfast cream stays creamy and spreadable, just like consumers want.

- **Perfect gelling**
- **The flexible answer to raw material variety**
- **Much lower fat content**
- **Creamy consistency**

hydrosol
We texture taste.

www.hydrosol.de



Sometimes, optimizing outcomes for yogurt production requires a special combination of measures. In many cases, combining three different biosolutions will deliver the most efficient results.

- **YoFlex® Premium** can be used to improve texture
- **NOLA® Fit** for cost efficient sugar reduction
- **FreshQ®** for productivity improve-

Together, these solutions can deliver substantial resource savings, a higher-quality consumer experience, and a better bottom line.

Let **biosolutions** improve your numbers

CHR HANSEN

Improving food & health

A combination of reasons can make results count more



Chr. Hansen Middle East & Africa FZ-LLC
+971 4 4550300, meainfo@chr-hansen.com



ADIFE 2023: JOIN THE GLOBAL HUB FOR BUSINESS AND GOVERNMENT INNOVATION IN THE F & B INDUSTRY

The second edition of the Abu Dhabi International Food Exhibition (ADIFE) is now upon us, and it's your central hub for all things related to Food & Beverage trade, knowledge, and extraordinary culinary experiences. The event is planned to take place from November 27th to 29th, 2023, at the Abu Dhabi National Exhibition Centre.

Held under the esteemed patronage of H.H. Sheikh Mansour bin Zayed Al Nahyan, Vice President, Deputy Prime Minister, Minister of the Presidential Court, and with unwavering support from the Abu Dhabi Agriculture and Food Safety Authority (ADAFSA).

In between your business sessions, indulge in the culinary world's finest offerings, from the captivating World Gourmet Show to the exciting launch of The Pizza Hub and the thrilling National Cezve/Ibrik Championship 2023.

This event puts you in touch with a broad network of suppliers and experts who specialize in key sectors, including Grocery, Organic & Wellness, Meat, FoodTech, Confectionery, Honey, and Dates.

Gain business connections and engage in vital public-private interactions in a fast-growing global food and beverage industry.

The first edition welcomed an

exceptional presence from global companies specializing in the food, beverage, and hospitality sectors, with the participation of more than 445 specialized companies from 41 countries. This was in addition to 20 national pavilions, and more than 30 prominent international speakers took part in panels, which focused on three main topics: food security, investments and innovation in food production, and the food and beverages industry.

ADIFE is co-located with Abu Dhabi Date Palm Exhibition (ADDPE), the globe's sole B2B affair exclusively devoted to the date palm fruit, an icon of Northern Africa and the Middle East.





ANUGA 2023 EXCEEDS ALL EXPECTATIONS AND UNDERLINES ITS POSITION AS THE NUMBER ONE GLOBAL FOOD AND BEVERAGE TRADE FAIR

Anuga, the world's largest and most important trade fair for food and beverages, is the undisputed leader and demonstrated over the course of five days that it is the place-to-be for the industry. The following figures reflect the strong participation: Boasting around 140,000 trade visitors from 200 countries and approx. 7,900 exhibitors from 118 countries the leading global trade fair exceeded all expectations. The share of foreign exhibitors was 94 percent and at 80 percent there was a record share of foreign visitors. This makes Anuga more international than ever and confirms its ongoing success as the number one global food trade fair. "Over the decades, Anuga has established itself as the undisputed number one event. And the current edition is proof of our quality and relevance in a rapidly developing sector. We are proud to unite and strengthen the global food and beverage community under the

flag of Anuga," Gerald Böse, President and Chief Executive Officer of Koelnmesse GmbH, emphasised.

Under the key theme "Sustainable Growth", this year's Anuga primarily focused on the themes sustainability and a responsible use of resources. From the optimisation of the supply chains through to fair food production, experts from all over the globe presented an impressive variety of approaches. This emphasised the industry's clear commitment to a sustainable development and readiness to face global challenges.

With a diversified event and congress programme and the Anuga Horizon Conference, this year the trade fair set more new impulses for the food industry of tomorrow than ever before.

The exhibitors particularly praised the high quality of the trade visitors. The who's who from the trade and food service sector attended the

leading global trade fair in Cologne. All of the relevant players from the most important food retailers were represented. The highest numbers of visitors from European countries were registered from Great Britain, Italy, the Netherlands, Spain and Turkey. Beyond Europe, the most well-represented nations included Brazil, China, Japan, Korea and the USA.

7,850 companies from 118 countries took part in Anuga 2023 on exhibition space covering 300,000 m². The share of foreign exhibitors was 94 percent. Around 140,000 trade visitors from 200 countries attended Anuga 2023, the foreign share was 80 percent.

The next Anuga will take place from 4 to 8 October 2025.

Photo: Koelnmesse / Anuga / Author





FRUIT ATTRACTION REVIEW



FRUIT ATTRACTION ACHIEVES ENORMOUS SUCCESS IN ITS 15TH EDITION, WITH 16% MORE PROFESSIONALS AND A 10% INCREASE IN EXHIBITORS AND SURFACE AREA

The 15th Anniversary of Fruit Attraction concluded on October 5th, boasting the highest-ever participation numbers for the trade fair. In total, 103,868 professionals hailing from 145 countries attended the event, marking an increase of eight countries from the previous year and a remarkable 16% growth compared to last year's edition, as reported by the event organizers.

Additionally, **Food Business Gulf & ME magazine's** managing editor, **M. Matt**, was invited by the organizers **IFEMA MADRID** and **FEPEX** to provide event coverage.



The fair, organised by IFEMA MADRID and FEPEX, with Andalusia as the Guest Region, registered the participation of 2,000 exhibitors from 56 countries. 64,000 net square metres of fruit and vegetables offerings were spread over 9 halls for the first time ever at the exhibition centre. This translated into a 10% increase for both sets of figures. Figures that turned Madrid into the fruit and vegetable capital of the world, as well as reaffirming the fact that Fruit Attraction is a key tool for global fruit and vegetable marketing.

The fair strengthened its claim as a major business centre for the national fruit and vegetable industry, which occupied 60% of the exhibition space, and demonstrated the importance of overseas markets, given that two-thirds of national production is exported. Spain's fruit and vegetable producing autonomous communities were amongst the fair's participants. Of all the Spanish exhibitors, Andalusia was the region with the largest number of companies (206), followed by the Valencian Community (155), Murcia (102), Catalonia (93) and Madrid (84). Other notable national participants also included Aragon, Extremadura, La

Rioja, Castilla La-Mancha and Castilla y León, as well as Navarre, the Basque Country, Galicia, the Canary Islands, Cantabria and Asturias.

The Fresh Produce Area, the exhibition stand space for fruit and vegetable producers and retailers, was once again the largest segment, representing 70% of the fair, a 14% increase compared to last year, along with the Related Industry Area at 25%, which saw growth in two of its industries: Biotech Attraction, by 5%,



Brazil, Colombia, Ecuador and Argentina. South Africa, the United States and Egypt, among others, also had a strong presence at the fair.

Fruit Attraction also provided participants with a platform for international promotion and expansion with the 'International Guest Programme', financed by the fair, in collaboration with the Ministry of Agriculture and ICEX, which attracted 700 large buyers, retail purchasing managers, importers and wholesalers from 66 countries to Madrid. This platform also features the "Noted Importing Country" programme, which went to Brazil, the United States and Canada this year.

In the field of innovation, Fruit Attraction hosted a new edition of The Innovation Hub with the exhibition of a total of 54 products and services.

Organised by IFEMA MADRID and FEPEX, Fruit Attraction 2024 will be held from 8 to 10 October at the fairgrounds.

and Smart Agro, by 20%. The Fresh Food Logistics Area also recorded an increase of more than 31%, with 48 participating companies.

The international segment accounted for 40% of occupancy, with 56 countries participating. On this occasion, 17 new markets joined the event, including Austria, Denmark, Cyprus and Bulgaria, thus reinforcing Europe's strong presence.

One of the aspects that attendees

valued the most was the quality and professionalism demonstrated by international visitors, whose figures grew by over 26%, representing 45% of the total number of attendees. Once again this year, the largest number of visitors came from Europe, especially from Italy, France, the Netherlands, Portugal, the United Kingdom and Germany. Latin America was the region that recorded the greatest growth, from countries such as Chile, Peru,

THE 53RD EDITION OF CIBUS TEC IN PARMA CONCLUDED WITH RESOUNDING SUCCESS

Cibus Tec 2023, the food and beverage technology event organized by Koeln Parma Exhibitions (KPE), attracted over 40,000 visitors from Italy and 120 countries worldwide. The event took place in Parma from October 24th to 27th, 2023.

The Managing Editor of Food Business magazine, M. Matt, was officially invited to provide coverage of this event for our readers. Below, you can find a concise overview along with accompanying photographs.

Cibus Tec 2023, the event dedicated to food and beverage technology organized by Koeln Parma Exhibitions (KPE), drew more than 40,000 visitors from Italy and 120 countries worldwide. The event took place in Parma from October 24th to 27th, 2023.

The event showcased cutting-edge technological solutions for the food industry, featuring 1,200 exhibitors, including leading Italian companies and over 400 foreign brands from 30 countries. Cibus Tec, focused on food and beverage technologies, tackled current industry issues, providing immersive experiences, high-level conferences, and live demonstrations.

The event's inauguration was graced by Franco Mosconi, President of Fiere Parma, who, during the opening ceremony, expressed, 'Fiere di Parma is a special place where the authentic treasures of this country are periodically on display, from art and antiques to tourism and, of course,





great food.'

This ceremony also presented the inaugural data from the Cibus Tec Machinery Observatory for Food & Beverage. This observatory aims to assess and monitor the size, performance, markets, and competitiveness of the international food and beverage supply chain.

Underlining the event's international character, and with the valuable collaboration of the ICE Agency and support from the Emilia-Romagna Region, Cibus Tec hosted 3,000 VIP visitors, top buyers, and key figures from food and beverage companies spanning over 60 countries.

October/December 2023

ALIGNING DAIRY WITH CURRENT FOOD TRENDS

Currently, several trends in the food industry are shaping the needs of consumers. Consumers are demanding new, healthy options for their daily diet and food manufacturers must comply to keep up. Surprisingly, there is a simple answer – dairy. Dairy has great nutritional value and flavour, but how does it meet the customers' expectations?

Dairy as a healthy and nutritious snack is riding the snackification wave

For the past few years, snackification has grown into one of the bigger trends in food. According to the Innova Market Insights Snacking survey (2022), majority of global consumers

snack two to three times a day. Nearly 35% of consumers have increased their consumption of snacks with added health benefits, and they are always looking for healthier snack options. 50% of consumers snack on dairy products.

Snacking behaviour is motivated by hunger, seeking enjoyment or comfort and to boost energy. Taste is king in the snack selection process: the number one key factor impacting snack purchasing decision is flavour. Especially for an afternoon or evening snack, people prefer sweet treats.

Additionally, nearly one-third of consumers choose products that positively boost nutrition and try to actively avoid additives and preservatives, the Innova Market Insights

Lifestyles and Attitudes survey (2022) states.

High demands for better-for-you foods: more protein and less sugar are common claims

Protein continues to be highly valued by consumers. It's seen as a focal point for good nutrition due to its perceived health benefits, as well as its ability to keep you full longer. More than half of global consumers say that high-protein claims make a snack seem healthy and 56% have switched from snacking on traditional snacks to alternatives that promise high-protein and low-sugar contents, states the FMCG Gurus Protein report (2021).

Dairy products make a great and nutritious snack, and protein enrichment has high consumer interest in many dairy categories. Food company Valio offers different high-protein dairy ingredients, which can be utilised in various applications such as RTD drinks, yoghurts, puddings, and even ice cream.

Avoiding sugar is a clear trend among all consumers, and they are increasingly conscious of sugar levels in different food products. They also seek naturality, which means simple, all-natural ingredients, and a short and understandable list of ingredients.

The challenge for dairy manufacturers is how to balance the customer's need for sugar reduction, naturality,





and indulgence. With Valio's ingredients, and solutions for sugar reduction, dairy food manufacturers can reduce sugar levels without having to use artificial sweeteners.

Dairy favourites that combine digestive wellness and good nutritional properties

One-third of global consumers are struggling with digestive issues, which creates demand for lactose free options. Many common dairy products have been off-limits for the fear of digestive issues or off-putting due to bad taste or texture.

Great-tasting, nutritious, lactose free options are needed, enabling everyone to indulge in dairy and other sweeter things, such as ice cream and puddings. Valio's lactose free solutions offer a multitude of possibilities for manufacturers operating in



different categories.

Valio Eila® lactose free milk powders contain a well-balanced combination of all milk components and with them you can make your dairy products gut-friendly, high in protein, and low in carbohydrates.

Quality, flavour, and affordability are the drivers behind dairy consumption

The healthy eating trend has made consumers pay more attention to the quality of their food as well. Consumers value natural ingredients with minimal processing and without ultra-processed ingredients. This trend is now also driving healthier dairy

innovations. Valio's ingredients work well with this requirement, helping to keep the ingredient list short.

Taste is not only the main driver for Valio's solutions but also the number one driver for consuming dairy. This makes new flavours and taste innovations increasingly important for consumers.

Affordable nutrition is the collective aim of many consumers. Dairy milk has an important role also here, as the affordability of dairy-based products gives them a competitive advantage over many plant-based alternatives.

Finnish food company Valio focuses on dairy ingredients and food solutions. Interested in collaborating with us? Come meet us at trade fairs! We will be at the Gulfood Manufacturing Event in Dubai from November 7 to 9, 2023, and the FI Europe Event in Frankfurt from November 28 to 30, 2023.

For more information, contact Dennis van der Veer (Dennis.vanderVeer@valio.fi) and set up a meeting! www.valio.com

UELZENA INGREDIENTS - MILK BASED INGREDIENTS FOR CONFECTIONERY AND BAKERY MADE IN GERMANY

The company Uelzena eG a dairy cooperative located in Northern Germany near to Hamburg. Together with its subsidiary WS Warmsener Spezialitäten GmbH the milk specialist produces high-quality milk based ingredients under the brand "Uelzena Ingredients". Their ingredients range for the baking, confectionery and delicatessen industry includes skimmed milk powder, buttermilk powder, anhydrous milk fat, sweetened condensed milk and cream, as well as customized milk fat products and compounds. Newest products in the range are liquid, milk based ice mixes for making various ice cream specialties like soft serve ice cream or Frozen yogurt.

Four production plants and two sales units are part of the business unit Uelzena Ingredients within the Uelzena group. All ingredients are processed directly from fresh milk or cream from their own contract milk producers in Northern Germany,

located nearby the production sites within a radius of less than 100 km. This means short transport routes and guarantees both the availability and highest quality of the raw ingredient milk. It also means Uelzena knows exactly where their milk comes from. Best conditions for the production of high-quality milk ingredients, which are free from any food additives and naturally clean label products.

Skimmed milk powder and buttermilk powder

The milk powder range primarily includes low-heat and medium heat skimmed milk powder and buttermilk powder. Uelzena aims to achieve the highest quality milk powders, which involves optimizing the denaturation level, solubility, particle size and mixing behavior, while also keeping dust formation low.

Butter and anhydrous milk fat

Uelzena produces many milk fats like German branded premium

butter and anhydrous milk fat (concentrated butter). As well as a variety of specialty products such as lamination butter for puff pastry and croissants with a predefined melting point, milk fats with added vanillin or carotene, fat blends or a decolorized white butterfat. The Uelzena site in Uelzen has a fractionation plant, which is the only one of its kind in Germany and uses a purely thermal and physical process to separate milk fats into hard stearines and soft to liquid oleins. After that, these fractions can be recombined to produce milk fats with precisely defined properties, for example with regard to the melting point, degree of hardness or melting behavior.

Sweetened condensed milk and cream

WS Warmsener Spezialitäten GmbH, one of the largest manufacturers of sweetened condensed milk, supplies major brand manufacturers with sweetened condensed milk, (frozen) cream and liquid ice mixes. The main product sweetened condensed milk has a nice smooth texture, a clean taste without any 'cooked' flavor, and is technologically resilient to further processing. The widely product range extends from classic sweetened condensed milk with halal, kosher, organic or Fairtrade quality certifications to mixed recipes with added vegetable fats.

For more information, visit www.ingredients.uelzena.com



CORBION'S SOLUTIONS ADDRESS CRUCIAL CONCERNS IN MEAT PRODUCTION

As meat producers are facing challenges in preserving product quality while ensuring consumer satisfaction about freshness, efficient preservation solutions and an unwavering dedication to enhancing food safety protocols continually are needed. Renowned industry leader Corbion provides a comprehensive portfolio of solutions, such as the Verdad® buffered vinegar portfolio and Opti-Form® Ace, tailored precisely to tackle these key concerns, helping controlling Listeria growth and

extending shelf life while improving product quality.

Yet, Corbion's expertise goes beyond ingredient solutions. They offer customized service teams and training programs to assist their customers in addressing technical challenges and navigating intricate regulatory landscapes.

One of Corbion's innovative tools is the Corbion® Listeria Control Model (CLCM), which simplifies product development by predicting Listeria growth based on product characteristics, allowing



meat producers to choose the optimal preservation solution more efficiently.

Corbion believes in partnership and collaboration to meet food safety standards and deliver high-quality products. Their commitment to preservation and food safety through sustainable solutions positions them as a valuable partner for meat producers.



Corbion

Re: Refresh Your Ideas About Preservation

You invest a lot in creating quality products and building trust in your brand. But in today's complex supply chains, pathogens and spoilage organisms can threaten your customers and your business. Corbion preservation solutions help you mitigate those risks while enhancing the very qualities they protect. With our experience, naturally derived ingredient solutions, and predictive modeling tools on your side, the freshness, safety and integrity of your products are in good hands. **Let's redefine preservation together.**

Visit us at Stand 821 - Hall 8
Gulfood Manufacturing
07-09 November 2023
Dubai World Trade Center

 corbion.com

 food@corbion.com

 [CorbionFood](https://www.linkedin.com/company/corbion)

©2023 Corbion

SAFE & VIBRANT: BETA CAROTENE REVOLUTIONISES FOOD COLOURING IN F&B INDUSTRY

Colour is a crucial element in food products, drawing consumers in with its allure of freshness, quality, and flavour. From orange popsicles to vibrant cheese balls, the right food colouring can make all the difference. Today, a variety of food colour products are available, both natural and artificial. While synthetic dyes offer intense and consistent shades, they often contain chemicals with potential health risks, raising concerns among consumers and regulatory bodies.

In recent years, awareness has grown regarding the potential harm caused by synthetic dye ingredients, leading to a surge in demand for clean-label food products, including natural colours. Manufacturers are also seeking safe, regulation-compliant colouring options to enhance their products and boost sales. This shift has paved the way for natural food colours derived from plants and other natural sources, perceived as safer and healthier additives.

The Risks of Artificial Dyes

The beverage industry, for instance, relies on colours like yellow and orange to create visually appealing products. However, traditionally used synthetic

dyes, such as Tartrazine, Sunset Yellow, and Allura Red, have been linked to health risks, including allergic reactions, attention and hyperactivity disorders, especially in children. To address these concerns and meet regulatory requirements, global manufacturers are actively exploring alternatives.

Introducing Symega's Beta Carotene

Symega proudly presents Beta Carotene as a safe alternative to synthetic dyes in the F&B industry. β -Carotene, found in yellow and orange fruits, vegetables, algae, and fungi, offers exceptional heat, light, pH stability, which serves as a great replacement for synthetic dyes. It finds applications in beverages, bakery, confectionery, dairy products, and more, providing excellent colour stability throughout a product's shelf life.

At Symega, we understand the diverse needs of the food industry. We offer Beta Carotene in both liquid and powder forms, ensuring stable, water and oil soluble, vibrant colours at competitive prices. Our range caters to various application requirements globally, empowering food manufacturers to create visually appealing and safe products.

Choosing Symega's Beta Carotene helps meet consumer demand for healthier options while ensuring product quality and regulatory compliance.

Our commitment to innovation and quality enables us to deliver effective solutions that align with the evolving needs of the food and beverage industry.

For business enquiries or more information on our Beta Carotene solutions, contact us at marketing@symega.com





GNT will show visitors how plant-based EXBERRY® colors can provide the perfect choice for today's health-conscious consumers at Gulfood Manufacturing 2023 (7-9 November, Dubai World Trade Centre).

Research carried out by McKinsey & Company in 2022 shows conscious eating is on the rise in the Middle East. Like their global peers, the region's consumers are increasingly checking product labels and seeking out healthier options.

At Gulfood, GNT (Hall 6, Stand 641) will demonstrate how its portfolio of plant-based colors can help manufacturers create vibrant food and drink that matches up to demands for natural ingredient lists.

EXBERRY® Coloring Foods are edible food concentrates made from non-GMO fruits, vegetables, and plants using traditional physical processing methods. They are fully Halal certified and

qualify for the clean and clear label declarations that modern shoppers want to see.

Santhosh Thankappan, Sales Director at GNT Middle East, said: "Middle Eastern consumers are paying more attention to what they eat and drink as they prioritize their health and wellbeing. Our EXBERRY® concentrates make it possible for brands to create vibrant products using plant-based ingredients that shoppers know and trust."

GNT will highlight how EXBERRY® is being used in a range of market examples worldwide as well as offering attendees the chance to sample a selection of colorful ice creams.

The company's dedicated in-house experts will also be on hand throughout the event to provide insight and advice into how EXBERRY® can be used to support different project requirements.

Santhosh Thankappan added: "GNT is a global market leader in plant-based colors. We offer more than 400 clean-label shades covering the whole rainbow and they can be used in almost any food and drink application. Join us at Gulfood Manufacturing to find out more about how EXBERRY® can benefit your products."

For more information, visit www.exberry.com

GNT TO PRESENT ITS VIBRANT RAINBOW OF CLEAN-LABEL EXBERRY® COLORS AT GULFOOD MANUFACTURING 2023



ARLA FOODS INGREDIENTS SHOWCASES HIGH-PROTEIN SOLUTIONS FOR MIDDLE EAST AND AFRICA

Focus on high-quality whey protein ingredients at Gulfood Manufacturing

Arla Foods Ingredients is demonstrating how its whey solutions can help meet the growing demand for high-protein products in Africa and the Middle East.

Between 2017 and 2022, the number of product launches with a high-protein or source of protein claim grew by an average of 17.64% annually in the Middle East and Africa. Meanwhile, there is increasing interest in nutrient quality and origin, with 70% of global consumers focused on the sources of protein in foods and beverages.

At Gulfood Manufacturing (7th to 9th November 2023 in Dubai), Arla Foods Ingredients will showcase three concepts that demonstrate how the high-quality products in its whey protein range can meet these needs:

- A high-protein ice cream made from ingredients in the Nutrilac[®] Protein Boost range. These microparticulated whey proteins are ideal for protein-rich ice cream because they offer low viscosity and perfect meltdown, as well as a mild creamy taste.

- A refreshing fermented protein drink based on Lacprodan[®] HYDRO.365 and Nutrilac[®] FO-8571. Because they minimise cloudiness and sedimentation, these 100% whey-based hydrolysates can be used to create clear high-protein fermented beverages.

- A clear protein-enriched juice drink, in which Lacprodan[®] ISO. Clear delivers the benefits of whey protein isolate. As well as being high in protein, it offers great taste with zero dry mouthfeel, contains no added sugar, and can be

fortified with vitamins and minerals.

Morten Kaas Hansen, Director of SBU Food at Arla Foods Ingredients, said: "In recent years high-protein claims have increased in the Middle East and Africa as manufacturers respond to growing demand. However, as elsewhere in the world, it's not just about the quantity of protein you pack into your product, but quality too. Consumers want complete proteins that deliver nutritional benefits – and they want them in products with great taste and texture. As these concepts demonstrate, the right whey protein ingredients can deliver both nutritional and functional benefits in a wide range of food and beverage applications."

For more information, visit www.arlafoodsingredients.com

Visit Us at Gulfood Manufacturing Booth No. D8-27 in the Danish Pavilion

ABU DHABI INTERNATIONAL FOOD EXHIBITION

معرض أبوظبي الدولي للأغذية

27 - 29 NOVEMBER 2023

ADNEC - Abu Dhabi

www.adife.com

REGISTER NOW



18,000+
Visitors



1,300+
Exhibitors &
co-exhibitors



50+
Countries



200+
Hosted Buyers



Strategic Partner
of ADIFE



هيئة أبوظبي للزراعة والسلامة الغذائية
ABU DHABI AGRICULTURE AND FOOD
SAFETY AUTHORITY

Strategic Partner
of ADDPE



جائزة خليفة الدولية لنخيل التمر والمنتجات الزراعية
KHALIFA INTERNATIONAL AWARD FOR DATE PALM
AND AGRICULTURAL INNOVATION

Official Destination
Partner

abu dhabi
Convention & Exhibition Bureau

FMCG Partner



Headline Sponsor



Beverage Partner



Official Retail Sponsor



Silver Sponsor



Organised By



CULTURED MEAT: THE NEXT LEVEL OF ALTERNATIVE PROTEINS

Alternative proteins remain on a growth course. Alongside plant-based alternatives and proteins made through fermentation, the focus is increasingly on cultured meat, also known as in-vitro meat. The main drivers are the challenge of feeding a growing world population, climate and environmental protection, and animal welfare. "Both new vegan meat substitutes and cultured meat have disruptive potential," notes Katharina Schäfer, Team Lead Product Management at Hydrosol. For her dissertation, she is studying the opportunities for meat from cultured cells as well as the challenges this new protein generation must overcome. "Right now consumer acceptance is the biggest hurdle," says Schäfer. "Studies show differences in



consumers' willingness to try cultured meat. While in Brazil and Switzerland about three-quarters of people would be willing to try meat from cell cultures, in Germany and India the number is not as high but still over half. In the US and Great Britain, on the other hand, it is only about 40 percent. What's more, willingness to try something can only be considered the lowest level of acceptance. Making a purchase is the next highest, and the highest is consuming something regularly and thus replacing a familiar product with it."

Many advantages

Essential factors that influence the acceptance of cultured meat include public awareness and knowledge, ethical and ecological concerns, and emotional and personal factors. Product characteristics likewise play a role, as does – not least – the availability of alternatives. That being said, cultured meat has numerous advantages, including from the nutritional point of view. "The composition of cultured products can be adjusted flexibly," explains Katharina Schäfer. "For example, it might be possible to configure the production of cultured fat in such a way that it contains omega-3 fatty acids, for a healthier product," explains

Schäfer.

Hydrosol helps companies with product development. "Our years of experience with conventional meat products enable us to offer various services," adds Schäfer. "The most important is improving the functional properties of products with cultured meat." Getting the texture, fibrousness, frying behaviour, and mouthfeel close to conventional meat products is not a problem. "For cost reasons, most companies will start by taking hybrid products to market, i.e. combinations of cultured and plant-based proteins."

Hydrosol has long experience in the use of plant proteins, which led to the founding of Planteneers three years ago. In the Group's Stern Technology Center, depending on the respective customer requirement and cultured product base, Hydrosol develops stabilizing and texturing systems for a wide variety of products. Another plus point is synergies with the other companies in the Stern-Wywiol Gruppe. For example, the nutritional profile of cultured meat products can be improved in collaboration with sister company SternVitamin.

For more information, visit www.hydrosol.de

IN KMC, EVERYTHING BEGINS AND ENDS WITH THE HUMBLE, YET POWERFUL POTATO

KM C supplies the global food industry with potato-based solutions that enhance a product's taste, texture, or longevity. Our ingredients ensure a high nutritional value in protein bars and help bind water in dough efficiently. We also make mayo creamy, cheese melty, and fruit gum mouth-watering in just the right way.

Growing a plant-based future

In KMC, we believe the future is plant-based and climate-friendly. We contribute by helping innovative food manufactures replace animal ingredients with plant-based solutions – and integrate sustainability in everything we do to benefit our customers and the planet.

Ingredients to grow your business

We are chosen for our high-quality standards, documented provenance, and strong environmental compliance guaranteed by our Danish roots. We foster lasting partnerships tailored to our customer's specific business, and we go the extra mile by cultivating every possibility needed to harvest the right solution.

Implementing intelligent ingredients

In KMC, we pride ourselves on our know-how. Our extensive knowledge draws on long-standing university collaborations and our ground-breaking Food Innovation Centre. We rigorously apply our expertise in our customer's production set-up, optimizing every single

production flow from ingredient to implementation.

Kickstarting a plant-based cheese manufacturing

Plant-based cheese has steadily found its way to the mainstream supermarket shelves, and both dairy companies and food manufacturers are busy supplying us with the best plant-based alternatives to traditional cheeses made from cows' milk.

The potato is a great crop since the starch forms a clear, solid gel that

does not affect taste or color. It can easily be combined with the cheese's other plant-based ingredients, such as pea or soy protein. Pizza cheese, spreadable cheese, block cheese and hard cheese, are just some of our plant-based cheese alternatives. Finding the right recipe for plant-based cheese requires advanced understanding and know-how – Which you will find at KMC.

For more information, visit www.kmc.dk

Build a better burger by implementing KMC's functional potato starch

Give your buns a lift
◆ ColdSwell

Stretch the idea of cheese
◆ CheeseMaker

Ease out the eggs
◆ EmulsiForm

Stabilize your sauce
◆ Adamyl

Juice up your patty
◆ Superior Potato Starch

Boost your buns
◆ Potato Flakes



www.kmc.dk

Visit Us at Gulfood Manufacturing Booth No. D6-20 in Hall 6

THE LATEST GUT HEALTH RESEARCH AND UNCOVERING THE ROLE OF WALNUTS

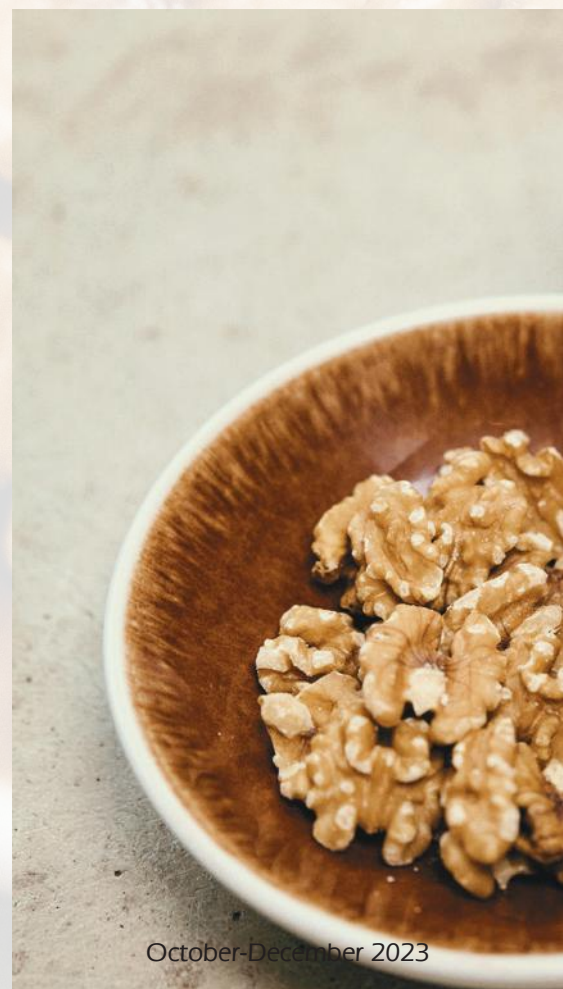
Research has shown that consuming walnuts may help promote gut health

As gut health continues to be a topic of conversation surrounding health and wellness, consumers are looking for simple ways to support their gut and ultimately their overall health. While there is still so much we don't know about the gut microbiome, one thing is relatively certain: the foods we eat have an impact on the health and diversity of the community of beneficial bacteria living in our gut otherwise known as the gut microbiome.

When it comes to food, research has shown that consuming walnuts may help promote gut health. A study from the USDA and University of Illinois found that a small sample of 18 healthy adults (ages 35-68) who ate 42 grams (about 1.5 ounces) of walnuts each day for three weeks experienced a decrease in secondary bile acids, which may play a role in colon cancer, inflammation, and gastrointestinal diseases. The study also found that eating walnuts seemed to result in an increase in gut bacteria that is thought to be

beneficial for health. While these results are promising, more research is needed to explore the relationship between cause and effect. Walnuts also provide a variety of other nutrients per one ounce serving. They are the only nut to provide an excellent source of the anti-inflammatory omega-3 alpha-linolenic acid, or ALA (2.5g/oz), plus 2 grams of fiber and a mix of tocopherols (5.91mg/oz) and antioxidant polyphenols ($69.3 \pm 16.5 \mu\text{mol}$ catechin equivalents/g).

Now new evidence suggests that walnuts may have prebiotic potential. Prebiotics have been shown to promote the growth of beneficial gut bacteria. This evidence was reported in two recently published review papers in *Nutrients and Antioxidants*, which explored the relationship between walnuts and a compound called urolithin A (UA). UA is produced by gut bacteria and may play a role in the gut microbiome and personalized, precision health benefits.





In a 2023 review published in *Nutrients*, researchers summarized findings surrounding nut consumption and its impact on the gastrointestinal system. Specific to walnuts, the review showed a beneficial role this nut may play in supporting beneficial gut bacteria, related to composition and diversity. While the findings are promising, the review ultimately showed inconsistent results associated with improved health benefits related to critical gut bacteria such as microbial alpha- and beta-diversity.

A second 2023 review, published in *Antioxidants* and comprised of 33 studies, investigated the evidence supporting the benefits of walnuts in relation to inflammation and overall disease risk. The findings suggest that walnuts, as part of a healthy diet, may help reduce inflammation and promote normal digestive function, due in part to their unique nutrient matrix and metabolites produced during digestion. This paper suggests much of the beneficial properties of walnuts associated with anti-inflammatory effects are linked to ellagitannins, or polyphenols found in walnuts which are ultimately metabolized by gut microbiota to bioactive, anti-inflammatory urolithins as discussed above.

Researcher and Professor of Medicine at the University of Connecticut School of Medicine, Dr. Daniel W. Rosenberg, Ph.D. shares, "Evidence that microbial metabolism of walnut-derived ellagitannins is highly patient-dependent has prompted our NIH-funded clinical trial to study ellagic acid metabolism in subjects at elevated risk of

colorectal cancer. Our goal is to better understand how two ounces per day of walnuts added to the regular diet may affect an individual's microbiome and to define the specific microbes responsible for these metabolic reactions required to form urolithins."

While most of the research efforts have largely focused on Western populations, there are some studies assessing Type 2 diabetes microbiota associations in Middle Eastern communities where Type 2 diabetes prevalence is over 20%. The rates of Type 2 diabetes in the Middle East have risen dramatically in the last several decades due to socio-economic changes resulting in changes in dietary and sedentary lifestyles. This emergence has grown more rapidly and affects larger proportions of the population with estimates of Type 2 diabetes prevalence impacting 25% of the population. Walnuts are easy to fit in Middle Eastern meals and daily consummate of walnuts may help reduce to risk of diabetes and improve gut health in the region.

Walnuts offer a simple, cost-effective (and delicious!) strategy for providing a wide range of potential health benefits that may improve gut bacteria and overall gut health. As research continues to evolve in this space, it can't hurt to give your gut some love with walnuts!

For simple ways to incorporate walnuts in your eating pattern try gut health-promoting recipes like fiber-rich Toasted Walnut, Black Bean, Corn and Tomato Salad or Steak Sandwich with Walnut Kimchi Slaw.

For more information, visit www.californiawalnuts.ae



The new PDP24 press for stock cubes is the latest in a long line of IMA Corazza solutions for the food industry. Globally recognised as leader in dairy and convenience food packaging technologies, IMA Corazza is not only a trustworthy source since 1954 and a partner capable of tailoring each solution to specific customer requirements, but also the only supplier to manufacture and deliver pressing and wrapping machines as a seamless integration for high-performance stock cube processing lines. But, enough about the brand; let's have a look at the technology.

Six features to support your needs

Like any cube, there are six sides

to the story and the PDP24 boasts as many reasons for making it the number one choice. Thanks to its 24 punches, the PDP24 processes up to 3000 ppm, ensuring consistent quality and weight, even with challenging recipes, thanks to double compression phases carried out on pre-compression and final compression stations. Designed with a space-efficient concept to minimise the footprint, it also guarantees excellent hygiene standards, keeping the production area segregated from the mechanical housing. Through a more efficient design, maintenance operations and related costs are drastically reduced and punches and dies can be easily replaced for

RELIABILITY, CONSISTENT QUALITY AND EASY MAINTENANCE; THE NEW PDP24 PRESS FOR STOCK CUBES FROM IMA CORAZZA

fast changeovers, ensuring flexibility for format change between 4 and 13 grams as well as non-standard sizes. Flexibility also comes in the form of processing capabilities since the PDP24 will adapt reliably to different powder types, always ensuring efficiency in achieving the customer's targets.

Together in one line

There is one aspect of IMA Corazza worth highlighting: a strength which is unrivalled in the industry. From a company that engineers and manufactures equipment dedicated to stock cubes, the PDP24 press integrates perfectly with the I Series Side Fold wrappers, also developed by IMA Corazza. Whenever a customer has to perform a format change, as the machines come from a single manufacturer, intervention times are minimum and productivity gains momentum. Performance, technologies and flexibility from a one-stop supplier; the benefits are multiple.

For more information, visit www.ima.it/foodanddairy

Visit IMA at Gulfood Manufacturing 2023, Stand S3-D36 in Shk Saeed Hall 3 and let our specialists introduce you to our range of solutions.

TURNKEY PLANTS FOR OILSEEDS, OILS & FATS, STARCH & DERIVATIVES INDUSTRY



As one of the world's leading providers of integrated solutions in Oilseed, Oils & Fats, Starch & Derivatives, Meal Fermentation and Evaporation & Crystallization industries, Myande Group focuses on supplying turnkey solutions covering general layout plan, process design, R&D, equipment manufacturing, automatic control system, data integration, installation, supervision, commissioning, training and etc.

The largest oilseeds crushing facilities in China, namely the 6,000t/d soybean crushing facility, 3,000t/d canola seed crushing facility, 700t/d corn germ crushing facility, and 1,000t/d soybean white flake processing facility, one single line, are all designed and supplied by Myande. Over the past five years, Myande has become a global engineering

company and has supplied more large-scale turnkey projects, this means 5,000t/d oilseed crushing and 1,000t/d oil refinery, than any other engineering companies in the world. Myande has exported to Europe a large-scale complete oilseeds crushing line. In terms of capacity, this crushing line is the largest one among all crushing lines ever exported to Europe by any other Chinese engineering company.

Myande has an industry-leading manufacturing platform, with a manufacturing workshop area of nearly 130,000 square meters consisting of cutting, machining, welding, painting, assembly, packing and other sections. Myande intelligent manufacturing base is featured with high intelligence, automation and efficiency in which various sensors, intelligent control system,

industrial robots and automated production line are adopted.

Adhered to the core concepts of creating value for customers, Myande has provided more than 1000 projects around the world and established strategic partnership with Cargill, Wilmar, ADM, Bunge, Louis Dreyfus, COFCO and many other well-known companies. Myande's footprints have spread throughout the Middle East, South America, Africa, Europe and Asia. Myande owns a highly effective worldwide sales and service network with branches and agents in many countries.

For more information, contact
MYANDE GROUP Co., Ltd
No.199, South Ji'An Road,
Yangzhou City(225127),
Jiangsu Province, China
Tel: +86-514-87849111
Fax: +86-514-87848883
Email: info@myande.com
Web: www.myandegroup.com



WHAT MAKES A BURGER A BURGER? THE KEY ELEMENTS FOR MAREL TO CREATE THE PERFECT PATTY

Texture determines taste

Texture highly influences a consumer's taste experience and is determined by the grind size of the meat and orientation of the meat proteins, most importantly the collagen fibers. By controlling the direction of the fibers, it is possible to obtain a certain texture.

The size and orientation of fibers allow different amounts of air to be held inside the burger, which creates different levels of juiciness. Increasing the size of the fibers also gives more bite, improving the feeling in the mouth and giving a more meaty texture.

Shape consistency

Cooking the burger will cause collagen fibers to contract, but it is possible to ensure shrinkage is visually minimized by controlling the orientation of the collagen fibers during processing and steering them in a vertical direction. As the burger is cooked, the reduction will be in height rather than in diameter. This means that the burger will look similar in size before and after cooking, giving the consumer an optimal post-purchase experience.

For Marel, appearance is key

The appearance of a burger, in both an uncooked and a cooked state, strongly influence the buyer decision process and is very important for overall consumer satisfaction. Fiber orientation, grind size and surface appearance all determine how visually appealing a burger is to the consumer.

Any type of protein

Burgers are no longer just made from beef, there are many alternatives such as chicken, pork, lamb and the increasingly popular plant-based proteins. The technology in Marel systems transfers effortlessly between all types of raw material to create the perfect burger for any protein.

Marel's burger processing equipment enables to meet consumer demand

Flexibility is key for the modern-day processor. To take advantage of market opportunities created by changing consumer demand, you need to be able to produce a variety of burger shapes and textures, in various quantities. At the same time, they must have



consistency and the highest quality. Regardless of volume or burger type, Marel has a solution to meet your needs.

Technology and innovation

From beginning to end, across an endless range of possibilities, Marel can create a solution for you. Marel meat preparation systems can prepare your mass in a hygienic, accurate and efficient way to the highest quality. Marel advanced technology for inline fat analysis and contaminant detection can assure the highest quality products as well as food safety. And for forming burgers, Marel has various innovative systems for low pressure portioning and forming.



For more information, visit
www.marel.com

NEW PRODUCT RELEASE: IHX INTELLIGENT HEAT EXCHANGER

World-leading equipment manufacturer Heat and Control has launched innovative new heat exchanger technology.

The iHX Intelligent Heat Exchanger (iHX) is a low oil volume model of heat exchanger set to provide a highly efficient, low cost, oil heating solution for food manufacturers.

This next generation heat exchanger is suitable for all manner of snack food applications, including bakery, potato chips, corn products, nut products, French fries, potato co-products and all continuous frying operations.

Heat and Control Chief Engineer Mick Walsh, says development of the new intelligent heat exchanger involved using modern computing technology to innovate, and improve upon, existing heat exchanger technology.

“Using the latest advancements in design and automation in computer code — allowed us to perform the millions of calculations

needed — to optimise radiative heat transfer and create an optimised tube bundle design and heating technology, (stet) reduced oil volume,” said Mr Walsh.

“This innovation in design offers a twenty five percent increase in efficiency gains over our previous, base model heat exchanger.

“iHX provides improved oil quality, reduced oil volume, lower fuel costs, and lower emission levels.

“iHX performs at an optimal level because all tubes within the radiative zone use their whole surface area for heat transfer, reflecting heat from the insulation onto the back of tube surfaces which aren’t in direct line of sight to the hot surface.”

The use of heat exchangers in food processing has revolutionised the industry, and their efficient heating performance and reliability make them a superior alternative to steam or thermal heating.

Heat and Control’s iHX Intelligent Heat Exchanger can be used as part of a new equipment line, or is easily retrofitted into an existing line.

For more information, visit www.heatandcontrol.com

Heat and Control’s iHX Intelligent Heat Exchanger is a low oil volume model of heat exchanger which provides improved oil quality, reduced oil volume, lower fuel costs, and lower emission levels.





WELCOME TO EUROPEAN SPRAYDRY TECHNOLOGIES

European SprayDry Technologies (ESDT) are the UK's premier suppliers of spray drying systems with an extensive range of process plant and equipment for powder production.

All ESDT drying solutions are individually designed to meet our client's specific requirements.

Our dedicated team of process engineers and chemists can turn our customer's ideas into the reality of fully functioning process plants, which deliver the highest quality custom engineered powders.

We are committed to the design and supply of high performance, safe and simple to operate systems and equipment which are subject to continuous review and development.

ESDT process solutions are designed, where possible, to allow future upgrading to enable our customers to take advantage of new technology as

it becomes available.

Main product lines include both wet and dry process solutions incorporating liquid feed preparation, evaporation, spray drying, fluid bed drying, cooling, agglomeration, powder separation, powder conveying and powder storage solutions.

With a legacy spanning over four decades,

**'Today's
material
development
for tomorrow's
products'**

ESDT supply equipment which is technologically advanced, aesthetically pleasing and of the highest industry quality standards.

Our experienced project delivery team provide a professional service to our customers which includes sales, design, project management, installation supervision, operator training and commissioning.

ESDT's highly skilled production and fabrication department oversees the manufacture of all ESDT equipment from stainless steel and other specialist materials.

With approved fabrication facilities in the UK, Mainland Europe, USA, Middle East and Oceania, ESDT are well positioned to service our customers requirements throughout the world.

By listening and communicating closely with our clients we can deliver bespoke solutions to suit their exact requirements with a focus on performance, quality and value for money.

With a global clientele, our plant and machinery is designed to be fully compliant with both regional and industry specific standards in order to satisfy production requirements in all market sectors including chemical, food, dairy and pharmaceutical applications.

For more information, visit www.spray-dryer.com or contact sales@spray-dryer.com



ROVEMA INDIA – WE ENGINEER VALUE



Horizontal Form Fill Seal –

- FSH 100

Accurate Dosing:

Volumetric solid dosing

- Cup Filling system (Single / Twin Rotary / Multilane sliding)
- Multilane cup filler
- Tilting cup filler
- Accu Screw Auger Filler
- Innovative Auger Filler

Volumetric liquid dosing

- Servo Piston Filler
- Piston Filler

Weigh metric solid dosing

- Flexi Weigh Belt Weigher
- Flexi Weigh Micro Linear Weigher
- Flexi Weigh Linear Weigher
- Flexi Weigh Net Scale

Intelligent Check Weigher:

- Intelli CW2K

For more information, visit
www.rovemaIndia.in

Rovema India (Formerly Hassia India) an India subsidiary of global leader ROVEMA packaging machines (Germany) is fully equipped with the state-of-the art infrastructure, robust laboratory & widespread service network for fully automatic VFFS packaging solutions.

Rovema India installed base + 1300 machines over 38 countries in Asia & Africa continent. We are a respected name in providing innovative & cost-effective solutions in various sectors like FMCG, Dairy, Chemicals, Personal Care, Pharma & Snacks.

Product portfolio

- Modular Vertical Form-Fill-Seal machines
- Multi-lane Sachet
- Rotary Filling & Sealing machine
- Jar filling
- Volumetric solid dosing
- Volumetric liquid dosing
- Weigh metric solid dosing
- End-Of-Line

We pack

- Granules - Seeds, Sugar, Rice, Lentils, Animal feed
- Powders – Wheat flour, Spices,

Coffee, Tea, Agrochemical powder, Detergent, Cement, Milk powder

- Liquids – Juice, Ketchup, Shampoo/ Conditioner, Oil, Dish Wash

Our Product portfolio

Flexible Bagging:

Modular VFFS Single tube –

- Flexi Bag 280/ 280E/ 280C
- VPK 260
- Flexi Bag 400/ 400E/ 400C

Modular VFFS Twin tube

- Flexi Bag 450

Multilane Sachet Form-Fill-Seal

- Flexi Sachet 600
- Flexi Sachet 1200



MULTIPLE LINES IN THE MIDDLE EAST'S BIGGEST CONFECTIONARY PLANT END WITH PACKAGING PERFECTION THANKS TO CAMA TECHNOLOGY

Zar Group looks globally to see what leading blue-chip brands are using for end-of-line packaging, and Cama Group's name comes up again and again

The Zar Group is one of the Middle East's biggest diversified food companies. Serving the region for over 30 years, it not only owns and operates the region's largest pasta production site, but recent investment following a portfolio enlargement has led to the design and build of the region's largest confectionary plant too.

With a mission to make inexpensive food available to everyone in society, by offering it quickly and at a reasonable price, the company undertook significant research and development in regard to its new factory's operations and the technology it would deploy. A large portion of this research involved ascertaining what other leading global food brands were using, and then creating a production facility in Iran that was on a level with the best in the world – in terms of product quality, operational throughput and packaging excellence.

And with the best in the world in mind, the end-of-line packaging operations naturally included fully integrated solutions from global leader Cama Group.

"Zar Group made the decision to enter the confectionery market in 2016," explains Afshin Mokaram, Sales Engineer Manager, at Cama Group. "This portfolio expansion was a natural progression, as the company already handled and processed many of the raw materials."

Construction of the new plant for the newly formed Zarkam brand began in 2018 and Cama delivered its first machine in 2019, but work was subsequently stalled and put on hold for 18 months, due to the Covid pandemic. However, it started back up again in 2021 and is already producing products from two complete lines and one partially completed line.

"Interestingly, unlike many other plants around the world that specialise in single product types, this plant produces a huge variety of confectionery from a single site, including cakes, wafers, sandwich biscuits and crackers. This product variety means that the plant has to deploy a wide range of technology solutions for every element of the individual processing and packaging steps. But Cama is the only company handling secondary packaging

across all the lines, no other machine supplier has this depth of technology in the plant.

"We will eventually have a total of 24 machines in operation across six lines. One line is for mini cakes, two are for wafers, two are for sandwich biscuits and the final line is for crackers. And all the machines we are supplying are from our Breakthrough Generation (BTG)."

Cama's BTG Series has design and operational features that are setting the standard in secondary packaging. Their modular, scalable and hygienically designed frameworks house contemporary automation solutions – including advanced rotary and linear servo technology – which can be tightly coupled to in-house-developed robotics, to deliver the all-important flexibility and adaptability required by modern packaging operations. The machine range is also based on a digital platform that supports full Industry 4.0



“For such a prestigious project, we deployed a dedicated Iranian support team for the Zar Group for installation and commissioning. Zar Group can call up on three full-time local Cama engineers, without worrying about language barriers, visas and travel times, something for which they are very appreciative. We also acted as a consultant in the early stages, as they did not have deep knowledge of the confectionery industry. We helped them with packaging design, material selection, machine locations and product launches, based on our in-depth knowledge from other industries and applications around the world. We always

within the region. Much like the Zar Group emulating its European counterparts in terms of machines and technologies, other companies in the region now want to learn from the Zar Group and deploy best-in-class technology. And with our foothold and support team in place, we are ideally placed to serve these customers too.”

Mr. Mohsen Amini CEO at Zarkam explains: “To be the best in the world, you have to use the best in the world, so it was essential that we chose technology partners that could help us achieve our aims. Cama’s machines are used by many of the world’s leading confectionery brands, so we know there is an established pedigree behind the name. Their digital infrastructure makes integration easier, and the user interface is the same across all the Cama machines, so there is less to learn for the operators. The support before, during and after installation and commissioning has been excellent.”

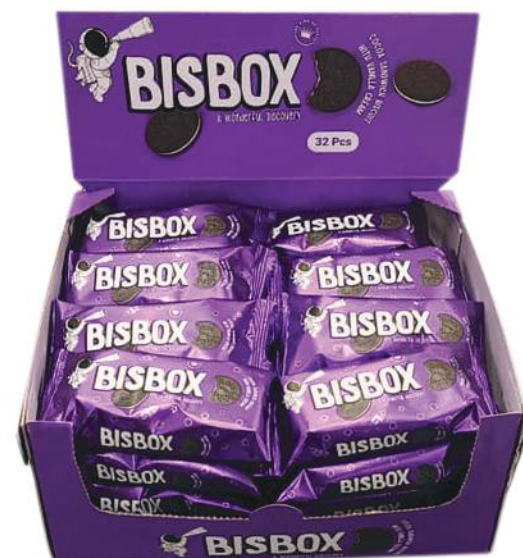
capabilities, including AR, VR and virtual testing, training and operation.

“Most of the monoblock forming, loading and closing machines we are supplying Zarkam deploy tightly integrated robotic and vision systems for pick-and-place operations – for both nude and flow-packed products, depending on the product line. There are also case packers to place the cartons into boxes. Although Zarkam is not currently leveraging the full digital capabilities of our solutions, the platform is there for them to use in future enhancements.

explain to our customers that we are not just a supplier, we are a partner that is happy to share skills and knowledge to ensure success.

“Since the commencement of this project,” Mokaram concludes, “we have been approached by other companies

For more information, visit www.camagroup.com





FRENCH APPLE PRODUCTION REACHES A THREE-YEAR HIGH IN 2023, SUPPLYING EXCEPTIONAL PRODUCE TO GCC CONSUMERS

The French National Apple and Pear Association (ANPP) has announced that it is bucking a three-year trend with the return of a larger crop of French apples in 2023.

According to the data from the organisation, French apples are anticipated to reach 1.5 million tonnes, marking an 8% increase from 2022 and a 10% rise from the three-year average with a range of well-known varieties available, including Gala, Granny Smith, Golden, Candine, Kissabel, Lolipop, Honeycrunch and organic apple Juliet. This year's harvest, unaffected by significant weather challenges like drought or

storms, promises exceptionally sweet and flavourful apples.

The news comes after it was announced the total European apple harvest is expected to reach 11 million tonnes, 6.7% below 2022.

Daniel Sauvaitre, President, ANPP, said: "French orchardists dedicate themselves year-

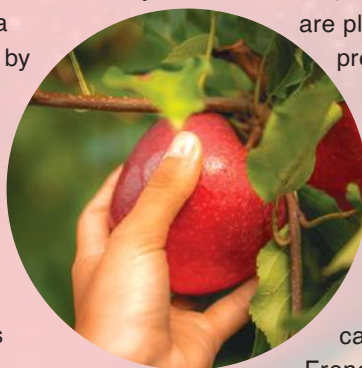
round to delivering high-quality apples adhering to Eco-friendly Orchards label, a standard trusted by consumers. The 2023 harvest appears promising and is poised to meet the expectations of GCC consumers in both quantity and quality. Despite rising production costs in the industry, apples remain an affordable choice for consumers, even amid high inflation."

As part of a three-year plan to support French apple producers

in exporting their products to the GCC market, the European Union and Interfel, the French fresh fruit and vegetable interprofessional organisation, have undertaken a series of initiatives to promote French apples to consumers in the Middle East region and will again be highlighting the fruit through a series of activations.

As part of the outreach program for 2023/24, a total of 444 tasting sessions will take place throughout the GCC, while a series of activations showcasing French apples in malls in Jeddah, Riyadh, Muscat, Doha, and Kuwait are planned, as well as a presence at Taste of Dubai.

Thanks to the favourable conditions in the spring and summer, Middle Eastern consumers can look forward to French apples with high sugar content, ample size, crisp texture, and excellent taste quality, offering a delightful experience for both restaurateurs and customers in the GCC.





FRESH CONNECT BY FRESH POINT CO.,LTD QUALITY FRESH FRUITS AND VEGETABLES FROM THAILAND

We intentionally deliver quality Thai agricultural products to our customers, we aim to share beneficial food to people around the world.

With our brand 'Fresh Connect', Fresh Point Company Limited, is one of the leading packing house and exporter specializing in Thai fresh vegetables and tropical fruits, including durian montong (durian muntong), rambutan, mangosteen, baby corn, red chili with more than 25 years of experiences.

We offer a wide range of fruits and vegetables in a large variety of pack formats and sizes. You can be sure that your specific needs requirements will be fulfilled.

Our company offer both sea and air shipments. Our customers are worldwide market such as Germany, Switzerland, Netherlands, UK, USA, Canada, Singapore, Japan, Kuwait, Dubai, Saudi Arabia, Bahrain, Oman, Australia, New Zealand, Maldives etc.

Thailand is one of the most important global source of different variety of fruits and vegetables.

At Fresh Point Company Limited 'We aim to connect and deliver values of Thai products to different parts of the world.'

For more information, visit www.freshpoint.co.th

“Make life healthier”



**GULFOOD
MANUFACTURING**

7-9 NOV 2023
DUBAI WORLD TRADE CENTRE

THE SMARTER FUTURE

Gulfood Manufacturing offers innovative solutions to connect the global food manufacturing industry, providing platforms to unveil new products, services and technologies, connect with industry leaders, address key challenges, create new business opportunities, and gain valuable insights into emerging market trends.



REGISTER TO VISIT
gulfoodmanufacturing.com

PLATINUM SPONSOR

Apical

4 EVENTS | 3 DAYS | 1 VENUE



**THE SPECIALITY
FOOD FESTIVAL**

THE INTELLIGENT VACUUM SOLUTION FOR YOUR VACUUM PROCESS

The new R5 PLUS

**BE CONNECTED.
BE PLUS.**



CONTROL AND MONITORING

COST SAVINGS

PROVEN ROTARY VANE VACUUM TECHNOLOGY

BUSCH VACUUM FZE
+971 6 552 8654 | SALES@BUSCH.AE | WWW.BUSCHVACUUM.COM

BUSCH
VACUUM SOLUTIONS

THERE IS PERFECT
 SYNERGY AMONG
OUR MACHINES. 
AS BETWEEN YOU AND
 YOUR FAVORITE
COOKIES. 

camma Bakery

Cama Group is a leading supplier of advanced secondary packaging systems in the bakery industry, continuously investing in innovative solutions. www.camagroup.com - sales@camagroup.com



**GULFOOD
MANUFACTURING**

07 - 09 November 2023
Dubai - UAE
Shk Saeed Hall 2 - S2-D3



camma
GROUP