

FOOD

BUSINESS

GULF & MIDDLE EAST

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Next Edition:

October-December 2025

Show Coverage:

Gulfood Manufacturing
(Dubai, 04-06 November 2025)

VIV MEA
(Abu Dhabi, 25-27 November 2025)

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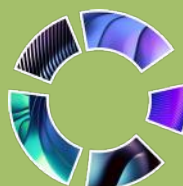
Elevate product appeal,
reduce production tweaks



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

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AL AIN FARMS GROUP AND FINLAND'S FOODIQ JOIN FORCES TO BRING FIRST-OF-ITS-KIND FOOD-TECH TO MENA

Al Ain Farms Group (AAFG), the UAE's largest national provider of protein and beverages, has signed a strategic joint development agreement with Finnish food-tech innovator FoodIQ to bring cutting-edge food manufacturing technology to the region for the first time.

This partnership marks the first major public milestone for AAFG since its recent formation, signaling a bold new chapter in local food innovation. Under the agreement, AAFG will be the first company in the world to implement FoodIQ's

patented Multi-Layer Cooker (MLC) technology on an industrial scale outside Finland, enabling the UAE to locally produce a new generation of clean-label, natural, and high-protein foods.

"At Al Ain Farms Group, our mission is to deliver quality, innovation, and sustainability for the future of food," said Hassan Safi, Group CEO of AAFG. "This collaboration not only puts the UAE on the global map for food-tech adoption - it also empowers us to rapidly meet growing consumer demand for healthier choices while

using local ingredients. It is a milestone moment for our Group".

The MLC is a smart, modular food manufacturing system designed for flexible-batch production that can seamlessly switch between different high-viscosity recipes - from yogurt to plant-based milk, cheese, and protein smoothies - all while preserving the nutritional value of real ingredients with no additives, no preservatives, and with significantly reduced energy use, water consumption, and minimal production waste.



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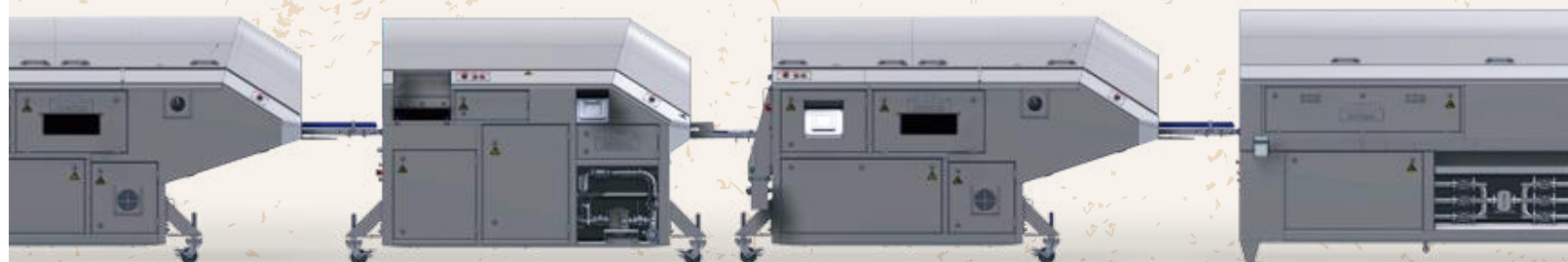
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FREE FROM & FINE FOOD DUBAI PARTNERS WITH ORGANIC & NATURAL EXPO DUBAI FOR NOVEMBER EDITION

In a move that strengthens opportunities for exhibitors and buyers alike, Free From & Fine Food Dubai will now be co-located with the upcoming 23rd annual Organic & Natural Expo Dubai taking place in November 17-19, 2025 at Dubai World Trade Center.

This strategic partnership combines Free From & Fine Food's international network in clean-label, allergen-free, plant-based, healthy,

and fine food innovation with Organic & Natural's established regional reach and powerful buyer, retail, and distributor connections.

The result is a bigger audience, a broader product offering, and a stronger marketplace for business connections.

"By joining forces with Organic & Natural Dubai, we are multiplying the value for our

exhibitors and visitors. This partnership gives our community access to a much larger visitor base within the region, established local partnerships, and stronger market penetration. Free From's international buyer database over 30k international buyers strengthens the buyer program creating a truly international event platform that is not to be missed," said Ronald Holman, Event Director of Free From & Fine Food Dubai.

The November edition will serve as both a major sales platform for participants and a launchpad for an even more impactful Free From & Fine Food Dubai in the future.

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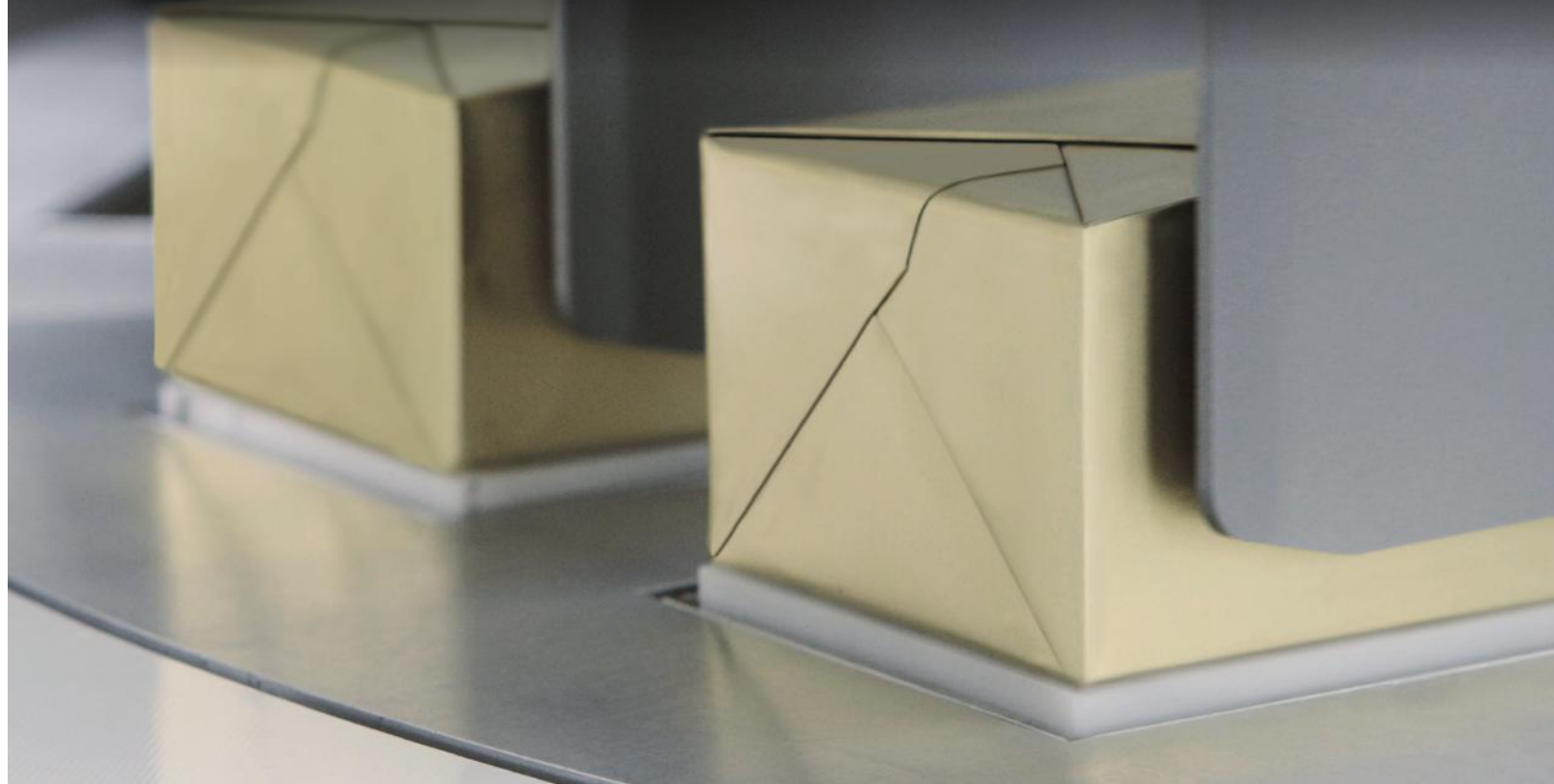
MEAT

UAE RESTAURANT GROUP SUPPORTS THE UAE'S FIRST FOOD LOSS AND WASTE BASELINE STUDY

The UAE Restaurant Group (UAERG) has announced its support for a first-of-its-kind study aimed at addressing food waste across all sectors in the UAE, including the hospitality sector. Led by ne'ma - the National Food Loss and Waste Initiative, the UAE's First Food Loss and Waste Baseline Study will measure and collect real data across the value chain. These insights will contribute to the creation of national FLW indices, forming the foundation for evidence-based actions and long-term progress.

Backed by a coalition of hospitality leaders, including HAMA MEA and Dubai Hotel Group, UAERG will spearhead industry-wide collaboration and mobilize key stakeholders to ensure robust data collection. By generating sector-specific data, the study will support the generation of actionable insights that drive meaningful progress across the hospitality sector. It will also empower businesses to adopt unified measurement tools and best practices for reducing food waste, contributing to the UAE's goal of halving food loss and waste by 2030, in line with Sustainable Development Goal 12.3.

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OLIVE ROCK PARTNERS INVESTS IN INFLUENTIAL MINORITY STAKE IN SHRIMP NATION, A LEADING HOMEGROWN SAUDI DINING BRAND

Shrimp Nation, a Saudi homegrown Food & Beverage (“F&B”) brand, and one of the fastest-growing seafood restaurant concepts in the Middle East, has announced a strategic partnership with private equity firm Olive Rock Partners (“Olive Rock”), marking a major milestone in its growth strategy. Olive Rock has acquired a 30% stake in the business,

setting the stage for significant regional and global expansion.

This alliance marks a major step in Shrimp Nation’s evolution—from a standout local dining concept to a regional lifestyle brand. The investment will support the company’s expansion across the Kingdom of Saudi Arabia and into international markets, aligned with the region’s

rising consumer demand and rapidly evolving food and beverage landscape.

This partnership marks an exciting new chapter for Shrimp Nation,” said Mohammed Abualizz, Founder and CEO of Shrimp Nation. “Olive Rock’s investment in our brand is a strategic alliance that will enable us to scale with purpose. Saudi Arabia is a high-growth market with immense potential that aligns with our mission to become the region’s leading seafood dining destination. With Olive Rock’s expertise and support, we are confident to accelerate our expansion across the region and beyond, while redefining what modern seafood dining looks like in new markets. Our shared vision is to build a globally recognized, culturally rooted brand that resonates across borders.”

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JAHEZ APPLICATION AND KUWAIT INNOVATION CENTER LAUNCH THE FIRST FOOD HACKATHON IN KUWAIT

Jahez Application, a pioneering platform that connects customers with their favorite shops through online orders, officially launched the First Food Innovation Hackathon in Kuwait in strategic partnership with the Kuwait Innovation Center (KIC). This joint launch of a national-level Hackathon Program marks a significant step toward empowering young minds and nurturing innovation in Kuwait’s food sector, aligning with the broader objectives of Kuwait Vision 2035.

FPS FOOD PROCESS SOLUTIONS CELEBRATES 15 YEARS OF GROWTH AND INNOVATION TO RAISE INDUSTRY STANDARDS

FPS Food Process Solutions ("FPS"), a global leader in turn-key food processing solutions, celebrated its 15th year on June 1, 2025 – marking its growth not only in global market expansion but also in industry-leading innovation – all to raise food processing industry standards. Originally established in 2010 in Richmond, BC, Canada, FPS now stands at 20 locations around the world covering six continents with manufacturing capabilities in Canada, US, Europe and China.

"In 2010, FPS had a goal to set a new standard for the industry and to create an impact. We wanted to be a turn-key provider, to provide the industry a world-class, affordable solution that is

innovative, comprehensive, and collaborative," says Jeffrey Chang, President, FPS Food Process Solutions Corp. Continues Chang, "We have our challenges. As a Canadian manufacturer, we had hurdles to overcome. But with every challenge, we became stronger. We originally designed a standard for freezers and today it is the gold standard. We have been expanding our portfolio to incorporate key food processing equipment so that we can fully achieve our goal – to target every single piece of equipment in the food processing line – to take the raw product and put them in a box. We have been successful in developing our capabilities and offering to provide our End-to-End goal."

OHLY LAUNCHES NEW PRODRY® HOT SAUCE POWDERS IN CHIPOTLE AND AGED RED JALAPEÑO

Ohly, a leading global supplier of yeast-based ingredients and culinary powders, is pleased to announce the launch of two new culinary hot sauce powders: PRODRY® Chipotle Puree Powder and PRODRY® Aged Red Jalapeño Sauce Powder. These join the existing range of

PRODRY® The Original 'Louisiana' Hot Sauce Powder, PRODRY® Brined Jalapeño Powder, PRODRY® Cayenne Pepper Sauce Powder and PRODRY® Mustard Powders, to help food manufacturers deliver true taste and appeal to evolving consumer preferences.



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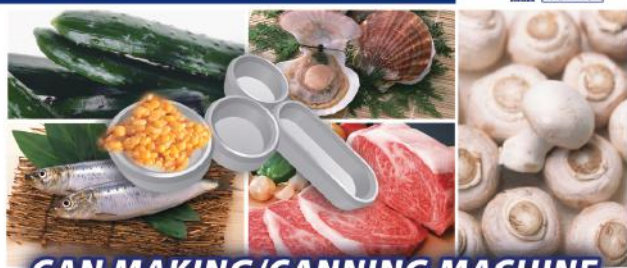
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- Milling, dry blending, and bespoke premixes
- Packaging, cold-chain logistics, and quality assurance
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PLANT-BASED INGREDIENTS

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- Egg & cocoa replacers cutting costs by up to 40% without sacrificing taste or appearance
- Mung bean protein for nutrient-dense, vegan-friendly formulations

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TANMIAH PARTNERS WITH MCDONALD'S SAUDI ARABIA TO RAISE THE BAR FOR POULTRY PRODUCTION IN SAUDI THE KINGDOM

Raising bigger chickens for deboning and further processing has long been a challenge in Saudi Arabia's demanding climate and challenging farming conditions. Yet, Tanmiah Food Company, together with McDonald's Saudi Arabia, continues to defy expectations and raise the bar, setting new industry benchmarks through a strategic partnership committed to excellence. This strategic partnership with McDonald's Saudi Arabia focuses on promoting the supply of locally sourced poultry to one of the world's largest and most recognized quick-service restaurant

chains, reinforcing both companies' dedication to quality and local agricultural development.

As pioneers in leading quality, animal health, and nutrition, Tanmiah leverages advanced, tech-enabled environmental controls and stringent farming practices to consistently produce bigger birds that meet the highest standards of food safety and regulatory compliance. Today, Tanmiah stands as the region's only poultry supplier recognized for reliably raising bigger chickens for further processing, which meets the highest standards of food safety and quality.

BAKTEC UNVEILS ITS NEW RANGE OF WATER MIXING AND MEASURING APPLIANCES

Baktec is proud to introduce its latest range of water mixing and measuring devices, designed to simplify operations for bakers and service managers alike. With a focus on ease of use, enhanced durability, and effortless maintenance, this new CERES and UNIVERS range allows professionals to concentrate on their craftsmanship and not have to worry about peripheral issues.

As the baking industry faces increasing challenges in finding skilled staff, both for technical service and production, Baktec has prioritized accessibility and efficiency. The new appliances are engineered to be up and running within minutes, ensuring seamless operation and quick serviceability for all users—regardless of experience level.

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SALON DU CHOCOLAT DUBAI 2025: A LEADING TRADE EVENT FOR CHOCOLATE AND PASTRY INNOVATION

Recognized as a key event in the region's growing gourmet and hospitality landscape, Salon du Chocolat et de la Pâtisserie Dubai is set to return for its fourth edition from September 30 to October 2, 2025, at Madinat Jumeirah, Madinat Arena.

As the UAE continues to establish itself as a hub for premium chocolate, artisanal pastry, specialty coffee and gelato innovation, the event is a strategic platform for hospitality professionals, F&B leaders, chocolatiers, pastry chefs, baristas, mixologists and suppliers from across the GCC and beyond.

"Salon du Chocolat et de la Pâtisserie Dubai continues to attract chocolate, pastry, gelato and coffee lovers. This edition is our biggest so far, showcasing more exhibitors, more talent and more opportunities to connect with the artistry and innovation that shape the evolving trends in this sector," said Joumana



Dammous-Salamé, managing director of Hospitality Services/ HSME, the event organizer.

Now firmly embedded in Dubai's F&B calendar, the event brings together a dynamic mix of over 7,000 visitors and 120 exhibitors, ranging from artisan producers and ingredient suppliers to equipment manufacturers and international brands seeking access to the Middle East market.

The show will open with the signature Chocolate Fashion Show, where craftsmanship meets creativity. Under the theme "A Sweet Journey Around the Globe," this year's fashion show will feature 14 gowns crafted from chocolate, developed in collaboration between celebrated pastry chefs and fashion design students from ESMOD Dubai.

MAFI TO SHOWCASE PREMIUM B2B AGRI-FOOD INGREDIENTS AT PLME 2025

MAFI for Agricultural Produce Industries, Egypt's leading supplier of premium agri-food ingredients, is pleased to announce its participation in Private Label Middle East (PLME) 2025, held at the Dubai World Trade Centre. As a prominent player in the global B2B food ingredients market, MAFI will introduce its latest product innovations and clean-label solutions at Stand C7-30 in Hall 7.

Products include:

- IQF Fruits & Vegetables – including whole and sliced

strawberries, broccoli florets, and other frozen produce

- Freeze-Dried Strawberries – in whole, sliced, and granulated formats, ideal for shelfstable, clean-label formulations
- Tomato Concentrate- premium, sun-ripened Egyptian tomatoes processed for rich flavor, vibrant color, and consistent quality, ideal for sauces, soups, and a variety of food applications.
- NFC Orange Juice – brix-corrected and aseptically packed for fresh, additive-free flavor with a strong commitment to quality, sustainability, and technological

advancement, MAFI continues to provide scalable, export-ready solutions for private label brands, manufacturers, and foodservice providers worldwide.

MAFI's team will be on-site offering product insights and business consultations. From field to final packaging, MAFI delivers tailored B2B ingredients engineered to meet global standards and evolving market demands.

Visit MAFI at Stand C7-30, Hall 7 to discover how they can support your growth. For more information, visit www.mafi-egypt.com.

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HOST ARABIA OPENS NEW DOORS FOR THE FOOD SERVICE INDUSTRY IN SAUDI ARABIA – DECEMBER 15-17, 2025



The countdown is on for Host Arabia, marking the first step in HostMilano's growing influence on the global stage in professional hospitality.

rapidly expanding market.

Fiera Milano, a global leader in trade shows and conventions, is leveraging its expertise in collaboration

The event, set to take place in Riyadh, has been moved up to 2025 and will run from December 15 to 17.

It will serve as a unique platform in the region, offering direct access to a

with its local partner, Semark, to connect companies with unrivaled opportunities in Saudi Arabia.

This timeline adjustment marks a pivotal step for Host Arabia this year, as the event will be held in conjunction with Saudi HORECA, the Middle East's premier annual trade show for food & beverage and professional catering equipment, now in its 14th edition. This synergy creates a truly immersive experience, offering attendees a comprehensive view of the industry—all in one place.

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CUTTING-EDGE CUCUMBER COATING COULD SPELL END TO SINGLE-USE PLASTIC WRAPS ON SUPERMARKET SHELVES



Akorn Technology, a pioneer in all-natural coatings for fresh fruits and vegetables, has launched a breakthrough in sustainable shelf-life extension for cucumbers – an edible coating that is set to revolutionize the way cucumbers are packed, distributed, sold and consumed by replacing single-use plastic wraps.

mimics the protective function of plastic – eliminates the need for single-use plastic on long English cucumbers while maintaining freshness and quality. Akorn's plant-derived coating has all the advantages of plastic wraps, but with none of the negative consequences and costs associated with single-use plastic pollution.

Akorn Natural Advantage for English cucumbers and bell peppers – which forms a natural, invisible barrier that

Akorn Natural Advantage preserves the firm texture of wrapped cucumbers while maintaining the crisp, refreshing crunch consumers love. Unlike traditional plastic-wrapped cucumbers, which often yellow due to ethylene build up in the package, Akorn cucumbers stay vibrant with a deep green color and glossy finish.

Hailed by retailers who have found it meets or exceeds the efficacy of plastic, the coating's commercial potential is such that it has been selected for a grant from the 2025 Fresh Field Catalyst Accelerator cohort, a program led by the Foundation for Fresh Produce (FFP) and the International Fresh Produce Association (IFPA).

SIG LAUNCHES WORLD'S FIRST ASEPTIC 1-LITER CARTON PACK OFFERING FULL BARRIER PROTECTION WITHOUT AN ALUMINUM LAYER

SIG has launched the first 1-liter aseptic carton packs made of SIG Terra Alu-free + Full barrier packaging material, which are now available on shelves. It is the world's first full barrier packaging material for aseptic cartons without an aluminum layer, further reducing the already low carbon footprint of standard SIG carton packs.

Following the success of this packaging material innovation in the field of single-serve aseptic cartons, SIG is now expanding the alu-free option into the juice category and a multi-serve format for the first time. In a first step, ALDI will offer grape juice under its own brand Rio d'oro in this innovative packaging solution in

parts of Germany, thereby reducing the carbon footprint of conventional multi-serve cartons by 29%. The products are produced and filled at the Italian beverage and food producer Quargentan, utilizing its existing SIG Midi 12 Aseptic filling machine with full performance.

SIG Terra Alu-free + Full barrier offers the same full barrier protection as standard SIG aseptic carton material and the same shelf life of up to 12 months. The packaging material is available globally at scale and can seamlessly run on existing SIG filling lines, including high-speed capabilities of up to 24,000 packs per hour for small-size cartons and 15,000 packs per hour for multi-serve formats. With only minor adjustments

required to existing filling machines, this is a plug-and-play solution for brands and manufacturers seeking to make a rapid transition. Customers also benefit from the renowned flexibility of the SIG filling lines. Switching between packaging material without an aluminum layer and standard packaging material is quick and easy at any time.





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TNA SOLUTIONS TO SHOWCASE PELLET FRYER AND INTELLIGENT INTEGRATED SYSTEMS AT PACK EXPO LAS VEGAS

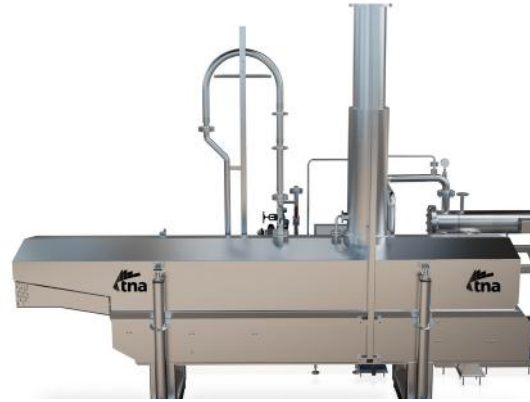
TNA Solutions will showcase its tna conti-pro PEL 3 fryer for pellet and extruded snacks at PACK EXPO Las Vegas 2025 (29 September to 1 October), stand W-2350, alongside a line-up of intelligent integrated distribution and packaging systems. As the complete solutions partner to the food industry, TNA enhances manufacturers' resilience and growth, and these exhibits reflect this commitment, delivering seamless production flow, maximized efficiency, and reduced waste.

The North American demand for extruded and pellet-based snacks is continuing to expand, with the extruded snack segment alone being valued at \$9.36 billion USD in 2024 and forecast to grow at

a 3.27% CAGR through 2033.

Manufactured in the United States and featured at an expo for the first time, the tna conti-pro PEL 3 offers a high-performance, low-oil-volume solution that supports quality, efficiency, and operational flexibility. Its four-belt configuration ensures even frying and comprehensive de-oiling, with precise temperature control and continuous oil filtration helping to maintain consistent product quality and minimize waste.

Alongside the fryer, TNA will present the tna roflo® HM3 horizontal motion conveyor, engineered for



gentle, consistent product transfer that minimizes breakage while offering flexible distribution to multiple packaging lines. Also featured will be the Perfect Pair — the tna robag® 3e vertical form, fill and seal system coupled with tna auto-splice 3 film-splicing technology to eliminate manual roll changes and maximize uptime.

ISHIDA INTRODUCES THE QX-800 – THE FUTURE OF TRAY SEALING

Ishida is proud to announce the launch of the innovative, compact, and eco-friendly QX-800 tray sealer. Following consultation with world-leading customers, this new system has been designed to overcome the challenges of fast-paced production. Integrated with a range of transformative engineering features, it delivers

the benefits of advanced automation while ensuring optimum use of your floorspace, materials, and budget. Read on as we explore the relevance of the QX-800 to modern food production and the challenges that it overcomes.

Designed for optimum production line visibility, the compact QX-800 has been integrated with revolutionary cassette tooling and a quick-change format. It ensures reliable speed, with the QX-800 servo-monitor allowing up to 25 seals per minute

for seal-only and 17 MAP cycles per minute for modified atmosphere packaging. Aligning with the increased demand for sustainable packaging, the QX-800 also supports a variety of tray materials including plastic, board, aluminium and fibre.

User-friendly functions of the QX-800 include:

- A smart interface, minimising the need for operator intervention
- Easy access to operator guides, with relevant performance and data-engineering data for increased productivity
- Optional saving and copying of tooling configuration presets for rapid tool changeovers.



ALPRO LAUNCHES SUPERHERO-INSPIRED CLASSIC ADVENTURE CONNECTED PACKAGING EXPERIENCE

Danone's plant-based food brand, Alpro, has partnered with the global leader in connected packaging, Appetite Creative, to launch a brand new immersive connected experience to educate customers about the nutritional benefits of its new Alpro Kids range.

The recently launched Alpro Kids range includes an oat-based drink available in chocolate flavour, a strawberry-flavoured soya drink and soya-based alternatives to yoghurt available in vanilla and strawberry flavours. It contains 30% less sugar than comparable kids' products and are fortified with calcium, vitamin D2,

iodine, B2 and B12. The new Alpro range is vegan-friendly, and naturally lactose-free, with no artificial colourings, preservatives or flavourings.

The accompanying web app based connected experience, accessed via on pack QR codes, embodies a classic adventure video game style. By dashing through different levels, players can collect key Alpro flavoured ingredients, while trying to avoid falling into giant gaps. It gives customers choices of alter egos in the form of their favourite Alpro superhero, including Miss Berry, Oatino and Soystorm.

ANUGA DAIRY CONTINUES TO BE THE LEADING MEETING POINT OF THE INTERNATIONAL DAIRY INDUSTRY

In total, 470 exhibitors from the international dairy industry will be represented at Anuga Dairy (04-08 October) this year - one of the ten trade shows of Anuga in Cologne. The unique combination between traditional companies and exciting newcomers impressively underscores its significance as a must-attend event for the industry. The renowned exhibitors

that will be showcasing their latest products and innovations include prestigious companies such as Bayernland, DMK, Emmi, Fayrefield, Garmo, Granarolo, INALPI, Vandersterre, Yayla and Zanetti. This top-class field of participants will be complemented by the newcomers Bergader and Velder, which enrich Anuga Dairy's wide-ranging portfolio.

"Introducing: Our Crème de la Crème."



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

VC-I - THE WORLD'S FIRST INTELLIGENT VENT CUTTER



VC-i is the world's first intelligent vent cutter using AI. Until now, vent-cutting performance relied on the operator's skills to determine performance and manage the settings. The innovative VC-i now consistently meets the highest levels of performance and hygiene with no human input or judgments at all. Integrated PUPIL AI vision

technology combined with new mechanical designs and digital control opens a new era in the automation of vent cutting.

The vent cutter's job is to drill out the cloaca in the most accurate and hygienic way without damaging the intestines and hang it consistently over the back of the carcass.

The vent cutter is the very first step

in the evisceration process, making its performance crucial for the entire line. If this first step isn't done properly, the remaining operations in the line will not be able to correct it. Incorrect drilling by the VC can prevent the VO opening machine from making the necessary incision. This results in further issues such as the cloaca being pushed inward or torn and rendering the product unusable. Simply put: if the first step is not perfect, the next steps (VO and Nuova) are likely to fail as well. That is why it is so important to have a VC-i in your line: it drills and positions all vents nearly to perfection with virtually no internal damage.

The VC-i vent cutter features Marel's new i-frame, distinguished by its unique 'angled' doors, a design also seen on the Nuova-i.

HPP INNOVATION WEEK DRAWS 1,000+ GLOBAL ATTENDEES, SHOWCASING TECHNOLOGY'S EVOLUTION FROM NICHE TO MAINSTREAM

HPP Innovation Week, the leading virtual event for the high-pressure processing (HPP) industry, concluded with remarkable success, attracting over 1,000 registered attendees from around the world. The event provided a comprehensive platform for food and beverage professionals to explore the latest advancements, with participation from industry leaders, academic institutions, and key service providers like Universal Pure and Cornell University in the US, Apa Processing in Europe, and IPB University from Asia.

The event reinforced HPP's transformation from specialized technology to a mainstream solution, addressing critical industry challenges including food safety,

shelf life extension, clean label demands, and sustainability.

The three-day program featured industry leaders, academic institutions, and key HPP tolling service providers including Universal Pure and Cornell University (US), APA Processing (Europe), and IPB University (Asia), highlighting HPP's global reach and collaborative ecosystem.

Prior to the event, Hiperbaric hosted a webinar, titled, "Global



Perspectives on HPP: Market Trends, Applications, and Success Stories," which brought together regional experts to examine technology adoption patterns across continents, revealing unique market dynamics driving HPP growth worldwide.

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PATISWISS – A MEMORABLE TASTE, CRAFTED WITH ARTISANAL PRECISION

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

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

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

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

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

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

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

For inquiries, please contact us at:

✉ export@patisfoodgroup.com

✉ marketing@patisfoodgroup.com

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

🌐 www.linkedin.com/company/patisfoodgroup/



PATISWISS

*pick
your
side*

frozen - fresh
strawberry

freeze - dried
strawberry



www.patiswiss.com.tr

 patiswiss

DOLCAS IS RAISING THE CHOCOLATE BAR WITH CONCENTRATED FISH COLLAGEN

Nutraceutical innovator DolCas Biotech, LLC, has successfully infused beneficial marine collagen tripeptides into a chocolate bar. Each square (about 8g) contains 1g of Morikol®, an ultra-low-molecular weight of fish collagen tripeptide with clinically validated effectiveness at this uniquely minimal dose.

Merging wellness with indulgence, Morikol breaks into the flourishing functional foods arena by demonstrating its stellar capabilities to seamlessly integrate concentrated collagen into milk, dark, or white chocolate without affecting the comforting flavor, aroma, or texture of these popular confections.

Morikol is a next-generation, Type I & III fish collagen tripeptide that offers high bioavailability and rapid absorption due to its exceptionally low molecular weight and unique structure.

Morikol boasts an abundant content of functional three-amino-acid sequenced tripeptides composed of glycine, proline, and hydroxyproline. These structures, known as “GPH,” have been shown to stimulate collagen generation, as well as the synthesis of the hyaluronic acid and ceramides enzymes essential for maintaining the skin barrier and cell membrane structure.

Less is More

“Most collagen ingredients come in 5g-10g doses,” explains K. G. Rao, founder and CEO of DolCas Biotech. “Morikol’s low concentration of the bioactive component makes it ideal for innovative delivery formats. One square of chocolate can now deliver a full clinical dose of collagen peptides, whether for beauty-from-within or joint comfort, and still satisfy the most discerning chocolate lover’s

palate. Our ‘less is more’ collagen concept is transforming how people experience wellness by bringing a touch of sensory joy to the routine of supplementing with collagen.”

DolCas’ Morikol fish collagen is a fine concentrated powder that is odorless, neutral in flavor, and highly soluble. This advancement breaks away from the conventional and often inconvenient need for bulky collagen powders, offering consumers a delicious and indulgent alternative to capsules or pills in alignment with modern preferences.

“This is the only fish collagen clinically studied to deliver measurable benefits for skin health at a daily 1g dose, or for joint mobility at a 2g daily dose,” affirms Rao.

For more information, visit www.dolcas-biotech.com



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



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

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

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

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

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

nutrient-dense foods, such as nuts, as part of a healthy prenatal diet.

Key takeaways:

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

Food for Thought:

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

For more information, visit www.californiawalnuts.ae

REDEFINING DAIRY DISTRIBUTION WITH DEFRIGERATED™ DAIRY

High operational costs, evolving consumer expectations and inconsistent cold-chain infrastructure have long challenged the dairy industry. Novonesis, a global leader in biosolutions, has recently launched Defrigerated™ Dairy – a groundbreaking approach to providing nutritious, delicious yogurt extending the reach to underserved communities in Middle East and Africa.

Transforming Access to Dairy Nutrition

Rising temperatures and fragmented cold supply chains have made fresh dairy products inaccessible to remote and local communities in MEA. Egypt, for instance, records 285-300 days per year with temperatures exceeding 30°C, (up to 35°C in some areas)¹. In North Africa, only <20% of perishable products can travel through an unbroken cold-chain², and approximately 60% of households remain off-grid in rural areas³.

This has created significant barriers to distribution of nutritious dairy products in a market with high potential for growth. Defrigerated™ Dairy offers an innovative solution that completely redefines how yogurt is produced, stored, and consumed. By eliminating the refrigeration requirement, it becomes possible to extend the reach of dairy products to remote and lower-income communities – providing essential nutrients and improving dietary quality in regions where traditional supply chains fall short.

Defrigerated™ Dairy Drives Efficiency in Dairy Supply Chains

The success of Defrigerated™ Dairy lies in the precision and science behind its production methods. Utilizing advanced fermentation and heat-treatment processes, this cutting-edge solution creates yogurt with a long shelf life that retains exceptional quality, flavor and nutritional integrity. Defrigerated™ Dairy not only breaks free from the

constraints of traditional cold chains but also reduces energy consumption and operational costs for manufacturers and distributors.

Designed to meet local preferences without compromising on health benefits, the product serves as an example of how biosolutions can rise to the challenges of tomorrow while addressing the pressing needs of today.

Unlocking Market Opportunities

The MEA region presents huge potential for dairy market growth. Research highlights a significant rise in demand for ambient-style dairy products in countries like Morocco, Kenya, and Ethiopia, where UHT milk consumption has doubled since 2018. In Saudi Arabia, Vision-2030 initiatives have transformed the landscape: the country has increased domestic UHT production capacity and reduced import dependence, positioning itself as a regional engine for dairy innovation and self-sufficiency⁴. These advances are not only

enhancing local supply chains but are also setting new standards for efficiency and resilience across the region.

This shift underscores the appeal of convenience, affordability and accessibility – qualities that Defrigerated™ Dairy embodies with unmatched efficiency.

This concept empowers manufacturers to expand into untapped rural markets, offering more consumption occasions to families and communities that have historically lacked access to refrigeration. It also provides a competitive advantage by reducing spoilage, improving profitability and opening up opportunities for localization, thereby

fostering economic growth in local communities.

A Vision For the Future

Defrigerated™ Dairy is more than just a new product concept from Novonesis – it reflects a future-ready approach to solving critical challenges in the food and beverages industry. By addressing the limitations imposed by extreme climates and infrastructural deficits, it positions itself as a lifeline for millions while promoting sustainable growth across regions grappling with escalating environmental and economic pressures.

“Defrigerated Dairy is not just an innovation – it’s a lifeline for communities where refrigeration is scarce,” Jehad Abuzahedeh, Head of

Dairy in the Middle East said. “This innovation represents a future where nutrition has no boundaries, and where technology bridges the gap between rural markets and healthy, affordable dairy products.”

Ready to meet the rising demand for ambient-stable dairy products, Defrigerated™ Dairy serves as a testimony to Novonesis’ commitment to combining innovation with practicality to build a healthier and more accessible future for all.

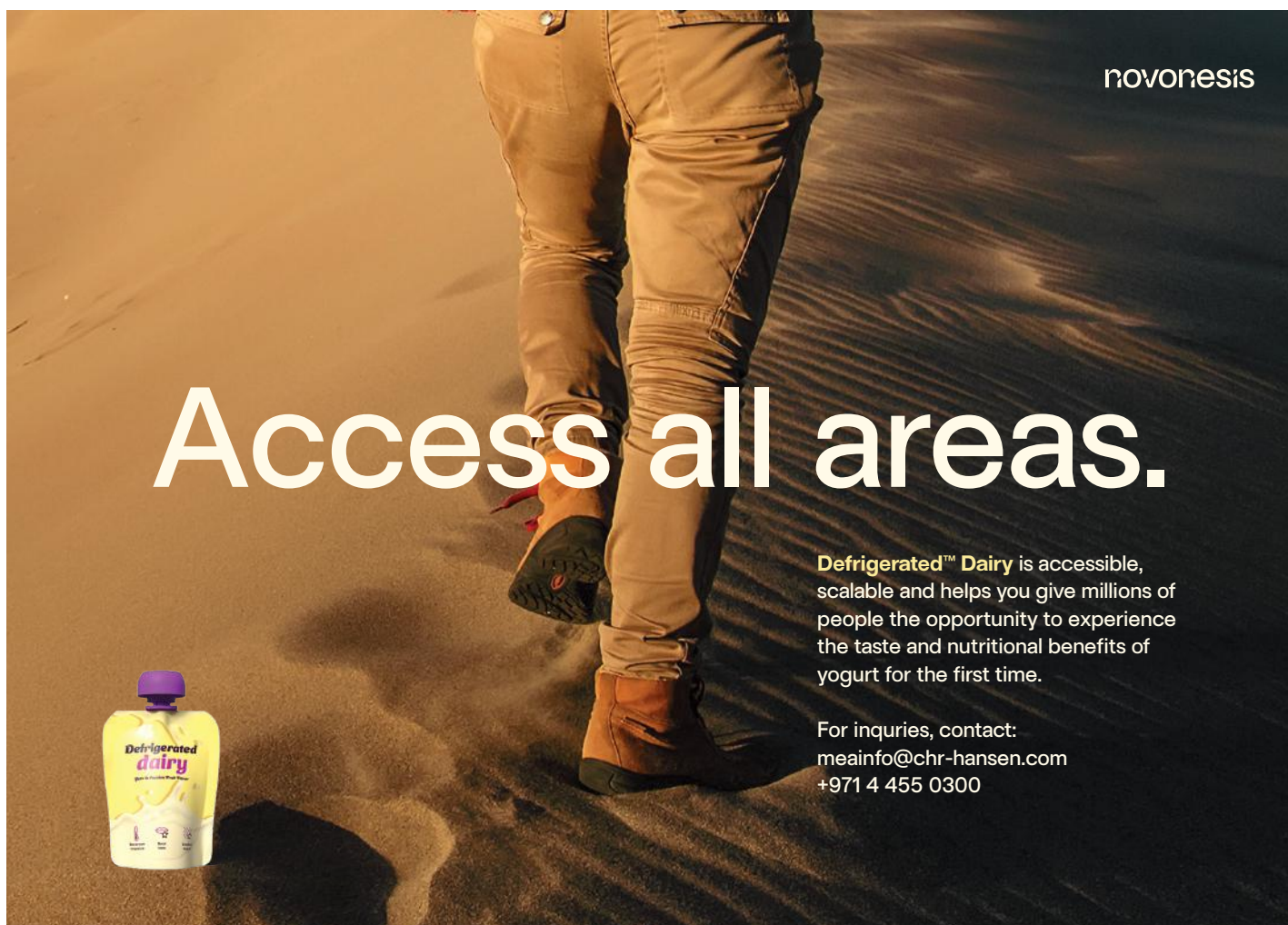
1 National Meteorological Authority of Egypt, 2015-2024

2 Sustainable Energy for All, 2024

3 UN Department of Economic and Social Affairs, 2023

4 Vision 2030 Strategic Report, 2024

For more information, visit
www.novonesis.com/en



novonesis

Access all areas.

Defrigerated™ Dairy is accessible, scalable and helps you give millions of people the opportunity to experience the taste and nutritional benefits of yogurt for the first time.

For inquiries, contact:
meainfo@chr-hansen.com
+971 4 455 0300



As the global food landscape evolves, the U.S. dairy industry continues to build a reputation as a reliable, innovative, and sustainability-driven supplier of high-quality dairy ingredients. With a clear vision of global collaboration, U.S. dairy is increasingly focused on serving the unique needs of food manufacturers, processors, and HORECA professionals in the Middle East—offering premium products, dependable supply, and strong trade partnerships that drive

business success across the region.

Meeting Middle East Market Needs with World-Class Dairy Ingredients

The Middle East's dynamic and fast-growing food and beverage sector demands versatile, consistent, and cost-effective ingredients. U.S. dairy ingredients—including milk powders, cheese, whey proteins, lactose, and butter—are designed to support a wide range of food applications, from baked

goods and dairy beverages to snacks, processed foods, and foodservice menus.

With a strong heritage of quality, U.S. dairy suppliers offer food business professionals in the Middle East access to a broad portfolio of functional and nutritional ingredients. These ingredients are produced under strict safety and quality protocols and backed by cutting-edge research in nutrition, formulation, and product performance.

U.S. DAIRY: A TRUSTED PARTNER IN SUPPLYING SUSTAINABLE, FUNCTIONAL INGREDIENTS FOR THE MIDDLE EAST FOOD INDUSTRY

Functional and Nutritional Excellence

U.S. dairy ingredients deliver more than just flavor—they offer essential functionality to enhance food and beverage performance. From emulsification and water-binding to improved texture, shelf stability, and flavor enhancement, U.S. ingredients are engineered to meet the technical and sensory requirements of modern food manufacturing.

Nutritionally, U.S. dairy products are rich in high-quality proteins, calcium, and essential vitamins and minerals—helping manufacturers meet growing consumer demand for better-for-you options. Whether fortifying a functional beverage or formulating a protein-enriched snack, food innovators can rely on U.S. dairy to add nutritional value and consumer appeal.

Consistency and Supply Security: Peace of Mind for Middle East Buyers

A crucial factor for food manufacturers and importers is supply reliability. With the largest single-country milk production capacity in the world, the U.S. dairy industry offers unmatched supply security. Backed by scalable infrastructure, advanced farming techniques, and a commitment to year-round production, U.S. dairy provides a stable, flexible, and efficient supply chain solution for Middle East markets.

From the port of origin to destination markets, U.S. dairy exporters are committed to transparency, logistical support, and responsive service—ensuring that Middle East buyers receive high-quality ingredients on time and to specification.

Long-Term Trade Partnerships Rooted in Trust

U.S. dairy producers and processors understand that successful trade is built on trust and collaboration. With deep-rooted values of integrity, reliability, and customer commitment, the U.S. dairy industry actively cultivates long-term relationships with partners across the Middle East. Regional buyers benefit from dedicated support, market expertise, and technical collaboration—whether formulating new products or optimizing existing ones.

Today U.S. suppliers are more globally connected than ever, with export-focused strategies, local representatives, and international offices that make it easier for Middle East businesses to communicate, collaborate, and grow together.

Leading the Way in Dairy Sustainability

Sustainability is at the heart of the U.S. dairy mission—making it a future-ready partner for environmentally responsible companies. The U.S. dairy industry has dramatically reduced its environmental footprint over the past decades. In 2017, producing 1 gallon/3.79 liters of milk required 30% less water and 19% less land while producing 19% less GHG emissions than in 2007. This has been achieved through continual innovation in feed efficiency, cow comfort, modern barn design, and responsible land and water use.

U.S. dairy farmers and processors embrace science-based climate goals and are

working toward achieving carbon neutrality by 2050.

Through smart resource use and environmentally conscious practices, U.S. dairy producers help their partners meet their own sustainability goals and appeal to eco-conscious consumers.

Empowering Growth and Innovation Across the Region

By partnering with U.S. dairy, food industry players in the Middle East gain access to a dynamic supply chain that supports innovation and differentiation in a competitive marketplace. Whether launching new product lines, improving nutritional profiles, or enhancing functional performance, U.S. dairy ingredients provide the platform for strategic growth.

Moreover, U.S. dairy's ongoing investment in product development—over \$88 million invested in R&D in a single year—ensures that Middle East partners stay ahead of global trends and consumer expectations.

To learn more about U.S. Dairy, visit: www.thinkUSAdairy.org



ANGEOPRO YEAST PROTEIN: LEADING THE NUTRITIONAL REVOLUTION IN THE ENERGY BAR MARKET

In today's fast-paced world, energy bars have evolved from simple sports supplements to nutritional solutions that meet diversified needs. Whether in fitness centers, office environments, or outdoor activities, energy bars are becoming an indispensable energy source for modern consumers due to their portability and nutritional density. As the "soul" ingredient of energy bars, the choice of protein is crucial. In recent years, a novel protein source – yeast protein – is emerging in the energy bar field with its unique advantages, and is

expected to become the "future star" driving industry innovation.

The Essence and Classification of Energy Bars

Energy bars are essentially high-nutrient-density foods that are meticulously formulated. Different from ordinary snacks, they are usually rich in protein, complex carbohydrates, and controlled in sugar and fat content. According to their functional positioning, energy bars are mainly divided into:

- Sports Energy Bars: Targeted at energy replenishment before and after exercise, with an optimized ratio

of carbohydrates to protein.

- Meal Replacement Energy Bars: Nutritionally comprehensive and balanced, containing adequate protein, dietary fiber, and healthy fats.

- High-Protein Energy Bars: With significantly increased protein content, suitable for muscle recovery and growth needs.

- Low-Calorie Energy Bars: Designed for weight management, controlling total calorie intake.

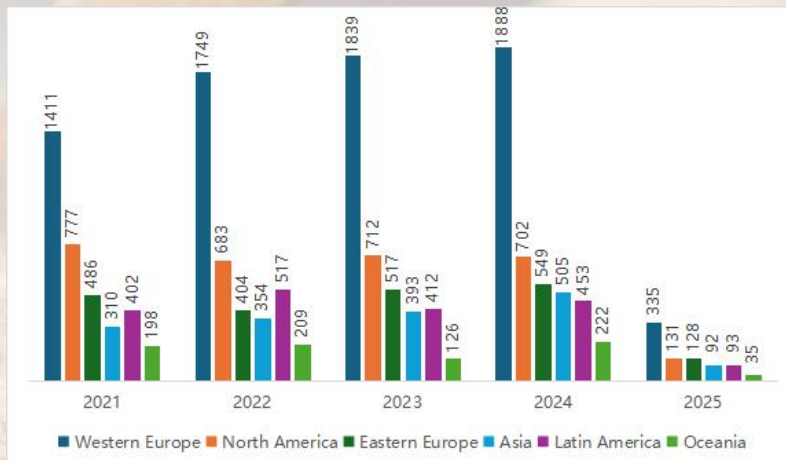
With the advancement of formulation technology, modern energy bars have achieved multi-functional integration. Some products add dietary fiber to promote digestive health, or fortify vitamins and minerals to meet daily nutritional needs.

The Evolution of Energy Bars: From Space Food to Mainstream Nutritional Product

The concept of energy bars can be traced back to the space exploration era of the 1960s, but their development as professional nutritional supplements was to solve the energy replenishment problems of athletes during long training sessions and competitions. With the popularization of healthy living concepts, energy bars have gradually penetrated the mass consumer market.

Entering the 21st century, energy bars ushered in a golden age of industrial development. The global increase in health awareness, the acceleration of life rhythms, and breakthroughs in food technology have transformed energy bars





from single-functional products into symbols of a healthy lifestyle. Currently, energy bars have become one of the fastest-growing categories in the global food market.

Global Energy Bar Market: Growth Trends and Regional Distribution

In recent years, the global energy bar market has shown a significant growth trend, with new products continuing to emerge from 2021 to 2024. The global market size was estimated to be in the range of \$ 12 billion to \$ 13 billion in 2023, and it is expected to maintain a compound annual growth rate of 6.5% to 7.3% in the coming years. This growth is mainly driven by increased health awareness, the popularization of fitness culture, and product innovation.

From a regional distribution perspective:

- North American Market: As the origin of energy bars, it has the largest market share and a wide variety of products.
- European Market: With countries such as the United Kingdom, Germany, and France as the main consumers, healthy eating concepts drive steady development.

- Asia-Pacific Market: Demand in regions such as China and Japan is growing rapidly, with the rise of fitness culture driving consumption expansion.

Yeast Protein: Redefining the Protein Source for Energy Bars

Among the many ingredients in energy bars, the quality of protein directly affects the nutritional value and functionality of the product. Traditional protein sources, such as whey protein and soy protein, can no longer fully meet consumers' pursuit of health and sustainability. As an emerging protein source, yeast protein is leading the innovation of the energy bar industry with its unique advantages.

- Advantages of Yeast Protein:
 - a. High-Quality Protein Source: Rich in essential amino acids with a

balanced ratio, easy for the human body to digest and absorb.

b. Hypoallergenic: Free of common allergens such as lactose and gluten, suitable for all types of people.

c. Environmentally Friendly and Sustainable: The production process is efficient, environmentally friendly, and has a small impact on the environment.

d. Cholesterol-free

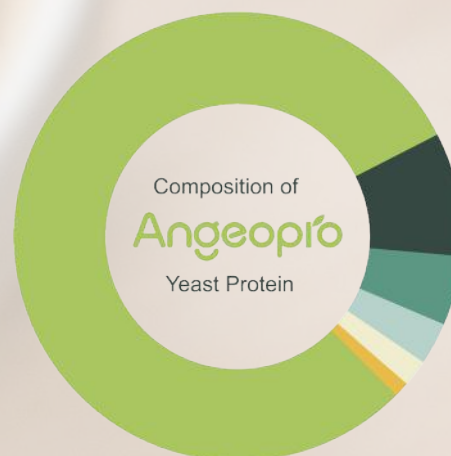
- Application of Yeast Protein in Energy Bars: * Enhanced product nutritional value: provides high-quality protein and enhances satiety.

a. Improved Product Texture: Optimizes the texture and flavor of energy bars.

b. Meeting the Needs of Specific Groups: Suitable for vegetarians, lactose-intolerant individuals, etc.

From a global market perspective, the energy bar market is growing rapidly. Specially, in the Asia-Pacific region, with the advancement of China's Healthy China strategy, the energy bar market will be further activated. Yeast protein, with its advantages of nutrition, health, and sustainability, will play an increasingly important role in the energy bar market.

For more information, visit <https://en.angelyeast.com>



- 80% Protein
- 9% Fat
- 5% Dietary fiber
- 3% Ash
- 2% Moisture
- 1% Others

CSM INGREDIENTS LAUNCHES EGG 'N EASY PLUS: THE NEW BENCHMARK IN EGG REDUCTION SOLUTIONS

CSM Ingredients group proudly launches Egg 'n Easy Plus, an advanced egg reduction solution designed for cakes, muffins, and brioches. Building on the success of the Egg 'n Easy line, this latest formulation offers even greater flexibility and cost-efficiency, while ensuring high performance and quality.

With egg prices rising and sourcing becoming increasingly difficult – due in part to avian flu outbreaks and also to growing global demand – the food industry is under pressure to find reliable alternatives that don't compromise on quality. Over the past years, CSM Ingredients group has invested heavily in R&I to meet this challenge, developing Egg 'n Easy. This

range of products, dedicated to egg reduction, leverages both CSM Ingredients' knowhow in the bakery sector and HIFOOD's expertise in plant-based ingredients.

The most recent addition to the range, Egg 'n Easy Plus, is a plant-based, fully customizable powder solution.

This innovation allows manufacturers to replace up to 100% of whole eggs in brioche recipes – which typically contain 5% to 15% egg – significantly reducing production costs while preserving optimal dough consistency and workability. Switching from free-range eggs to Egg 'n Easy Plus can lower egg-related costs by up to 55%.

In addition to brioche applications, the new

formulation improves texture, moisture, and mouthfeel in cakes and muffins, enabling up to 50% egg replacement in these applications and maintaining the same great taste.

Egg 'n Easy Plus contains wheat protein for improved crumb structure, vegetable fiber for enhanced freshness, sorbitol to improve moisture retention, and enzymes for a finer crumb structure, ensuring the baked good maintains a soft mouthfeel and a similar texture and taste to the egg-based version. The solution is also available in a fully clean label version.

For more information, visit www.csmingredients.com

FROM DAIRY ICE CREAM TO SORBET – FRESH IDEAS FOR NEW ICE CREAM CREATIONS

The ongoing growth in the worldwide ice cream market is set to continue in the coming years, according to market research prognoses. Creamy dairy ice cream is the consumer favorite by a large margin. According to Innova Market Insights, the most popular flavors are chocolate, vanilla, and hazel, along with caramel, cookies, berries, and summer fruit. Innova sees further opportunities in the rising demand for new flavors, for example floral, exotic, and regional specialties.

The decisive purchase criterion in ice cream, other than flavor, is its consistency. Whether dairy ice cream, soft serve, or fruit sorbet, each variety must meet functional requirements in terms of texture and melting behavior. To fulfill the criteria specific to the respective variety and product, Hydrosol offers targeted stabilizing systems for different kinds of ice cream.

Creamy Dairy Ice Cream and Regional Specialties

For bulk dairy ice cream there are two systems in the Stabimuls series. Both provide a creamy

mouthfeel and prevent the product from melting too fast when served.

They also ensure ideal product stability during storage, and longer volume retention. The main difference between the two systems is that while one contains no palm fat or carrageenan and therefore addresses the free-from trend, the other is designed to be flexible, not just for premium products but also for cost-efficient ice creams.

For the typical elastic consistency and good melting resistance of Turkish and Arabian-style ice creams, a stabilizing system from the Stabisol series is the answer. It prevents the formation of ice crystals and gives a stable product with the characteristic mouthfeel.

Gently Melting Soft-Serve Ice Cream and Fruity-Creamy Sorbets

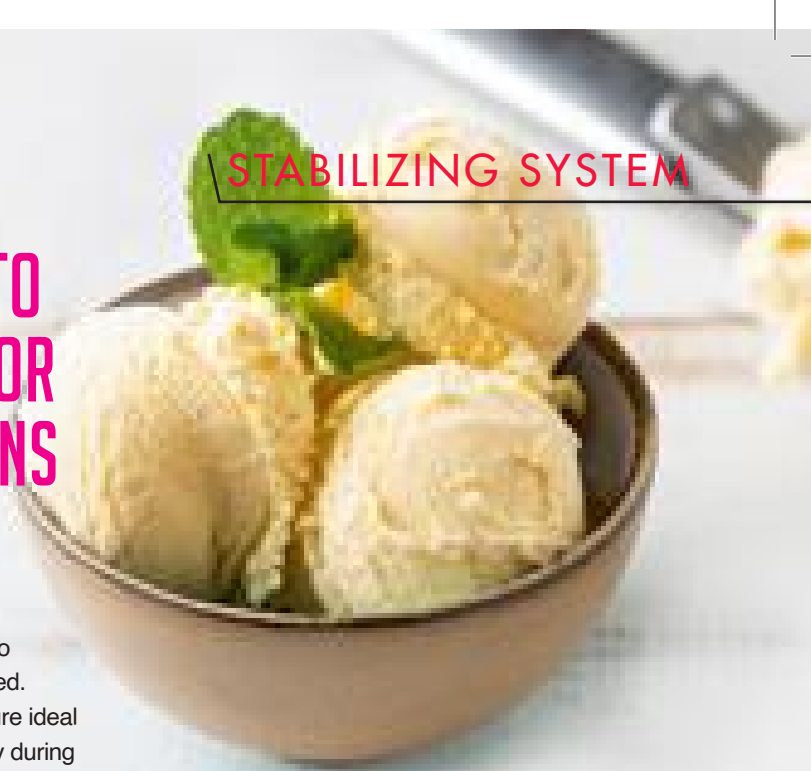
For high-quality soft-serve ice cream with a creamy and airy texture, Hydrosol offers a system of selected milk proteins, vegetable fat, emulsifiers, and hydrocolloids. This compound improves whipping and gives a homogeneous distribution of air in the product, helping achieve a loose, smooth texture. At the same time the system prevents the formation of ice crystals during freezing, for

a pleasant mouthfeel. Production is also uncomplicated, as the system is very well suited to cold dispersion in water or milk. The mixture need be neither heated nor homogenized, but can be put directly in a soft-serve machine. This stabilizing system gives soft-serve ice cream purveyors a reliable, easy to use solution that delivers final products of consistently high quality.

The company's stabilizing system for sorbets enables fruity flavor paired with creamy mouthfeel. The products can either be based on fruit concentrate, or can use flavorings and color for economical variants. The system provides high air inclusion, for a smooth sorbet.

Thus, whether creamy dairy ice cream, gently-melting soft-serve ice cream, or fruity sorbets, Hydrosol stabilizing systems make it possible to flexibly adjust the flavor and appearance of ice cream products to consumer preferences.

For more information, visit www.hydrosol.de



THE SNACKING CATEGORY GOES PLANT-BASED: GROWTH THROUGH NEW PRODUCT IDEAS



Increased mobility, flexible work schedules, and balanced kindergarten and school meals have led to a shift in eating habits in recent years. Instead of the classic three main meals, now the focus is on the evening meal. During the day small snacks keep hunger at bay, supply new energy, and keep the mood upbeat. According to Innova Market Insights six out of ten consumers say that they would rather eat many small meals than a few big ones. But at the same time consumers' expectations from mini-meals are rising. They want delicious creations that are also healthy and as natural as possible. Snacks are thus turning into healthier, higher-quality, more sophisticated mini-meals with new ideas and simple handling.

The plant-based market offers

a wide range of new possibilities for very different formats and applications, from yogurt alternatives and plant-based versions of cheese snacks to meatball, nugget, and fish stick alternatives, to plant-based sushi and pocket pizza.

Plant-Based Snack Ideas for Meat and Fish Alternatives

Planteneers has developed the right functional systems for the easy manufacture of many snack ideas. For example, the fiildMeat series includes a system for plant-based alternatives to salami sticks. These are free from additives and have considerably less saturated fatty acids than comparable animal products, yet feature a high protein content. There are also cold-cut varieties and heat-stable pepperoni alternatives for pizza. Clean-label

versions* are likewise feasible. For meatballs and burger patties Planteneers even offers MC-free versions. The alternative meat snacks lineup is rounded out with plant-based sausages, nuggets, and schnitzel.

Whether snack classics like fish sticks and nuggets or lifestyle foods like sushi, with systems from the fiildFish series manufacturers can bring many different fish alternatives to market. By adjusting the flavor and color it is possible to make plant-based versions of tuna and salmon that can be offered plain or smoked. Plant-based shrimp and calamari are also possible. All products are free from soy and phosphates.

For more information, visit www.planteneers.com



IMA CORAZZA FF100BP, dosing and wrapping machine for processed cheese in line with IMA CORAZZA CS300 FJ, cartoning machine.

IMA CORAZZA FF100 – DOSING AND WRAPPING MACHINES FOR PROCESSED CHEESE

ADAPTABLE, USER-FRIENDLY CONCEPT

The FF100 machine series ensures hot and cold fill applications for processed cheese. Engineered in three different executions, each solution is based on a modular concept allowing maximum flexibility and simplicity in shapes and sizes changeover.

According to customer requirements, the FF100 Series of dosing and wrapping equipment covers a wide spectrum of cold and hot fill applications:

- The FF100 (hot fill) handles various formats - from 50 up to 250g - at speeds ranging from 70 to 100 ppm.
- The FF100BP (hot fill) handles large portions - from 250 up to 500g - at speeds between 40 and 70 ppm.

- The FF100K (cold fill) processes various formats - from 50 up to 250g - at speeds up to 80 ppm and is designed for portfolio style wrapping.

The modular concept behind each model allows an easy conversion from one shape to the next and can be implemented without excessive downtime for machine set-up.

Each version of FF100 series can be paired with IMA Corazza dedicated automatic secondary packaging machines, meeting products specifications and weights from standard wrap-around to display trays.

In case producing cheese blocks from 250 to 500g through FF100 BP the perfect match would be the CS300 FJ with maximum productivity of 65 boxes per minute.

A leading international name for process and packaging of dairy products and convenience food

Since 1954 IMA Corazza, headquartered in Bologna (Italy), is the world leading name for dairy and convenience food packaging equipment, offering complete solutions to dose, wrap and box processed & cream cheese, butter, yeast, paste & pressed bouillon cube.

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

For more information, visit www.ima.it/foodanddairy
Email: info.corazza@ima.it



IMA Corazza CS300 FJ - Carton overturning and outfeed



IMA Corazza FF100 BP - Shell forming detail

TEK-DRY SYSTEMS: SMARTER THERMAL PROCESSING FOR POTATO APPLICATIONS

With decades of experience in thermal processing, Tek-Dry Systems has built a global reputation as a specialist supplier of high-quality, bespoke thermal processing equipment. Now part of an expanding portfolio of integrated solutions from equipment supplier Heat and Control, Tek-Dry Systems offers drying, toasting, roasting, and cooling solutions for French fries, snacks, cereals, pet food, and more.

Primary thermal processing

Tek-Dry equipment plays a central role in primary thermal processing across a range of applications — for example, single- and multi-pass dryers which are used to remove moisture from products like French fries, coated cereals and pet food.

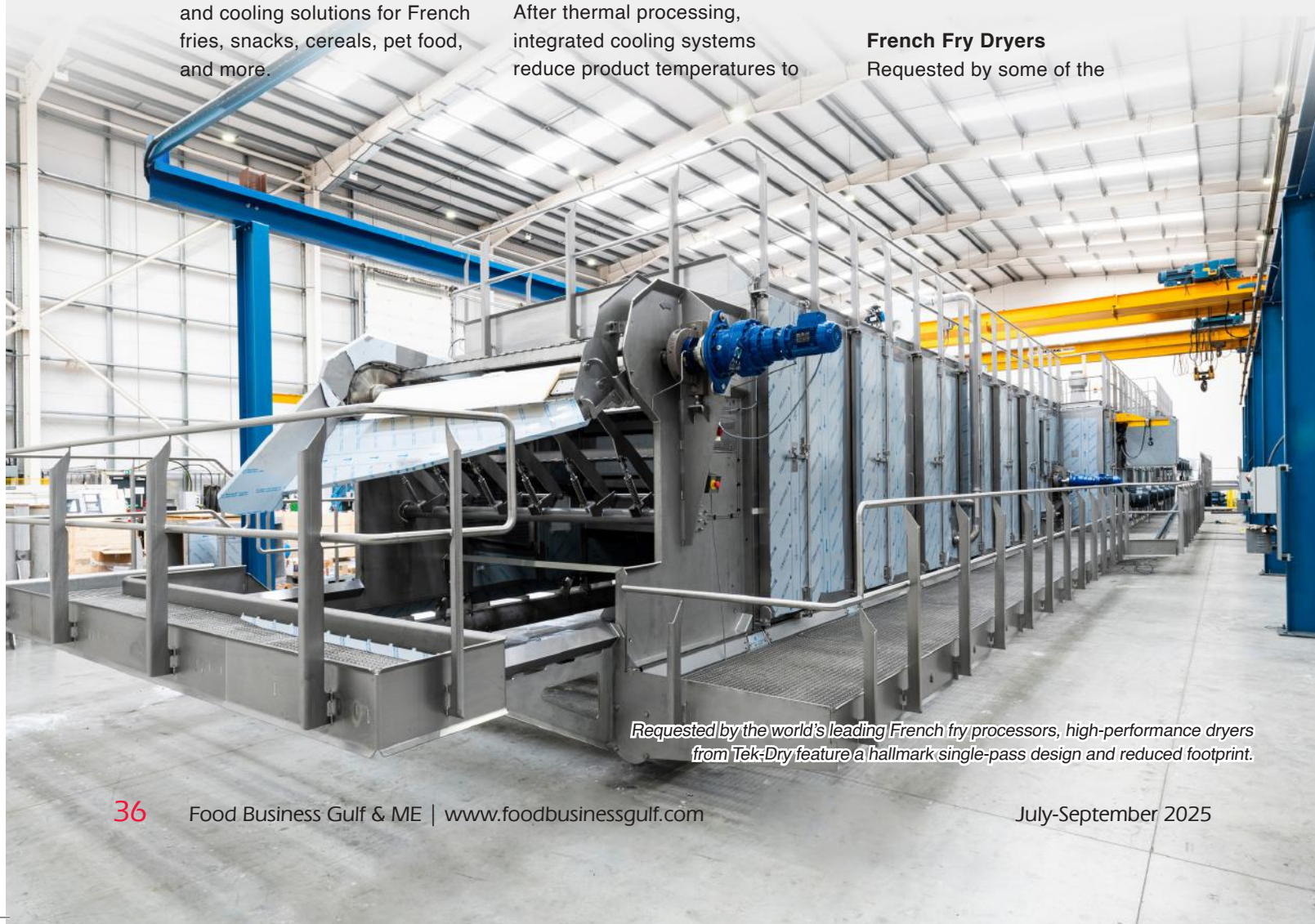
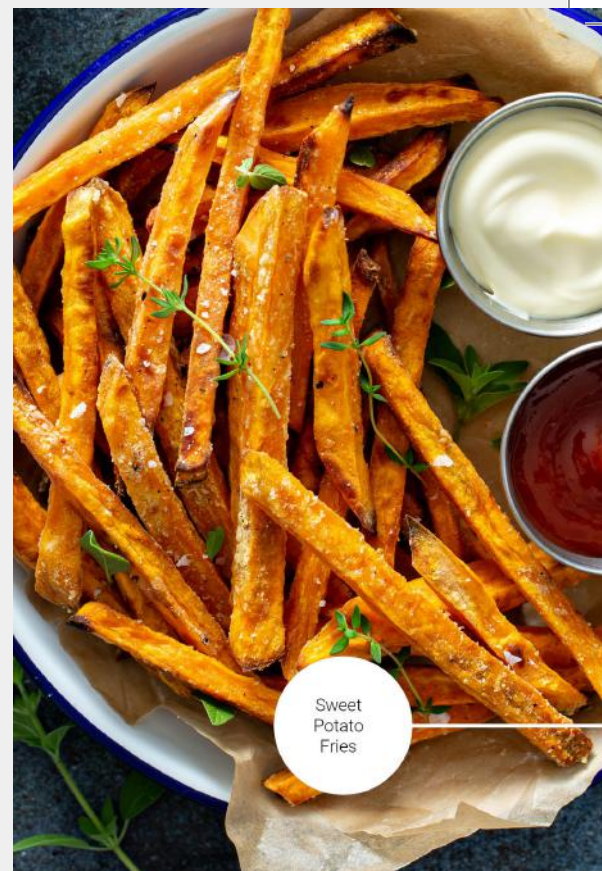
Post-processing & Packaging Readiness

After thermal processing, integrated cooling systems reduce product temperatures to

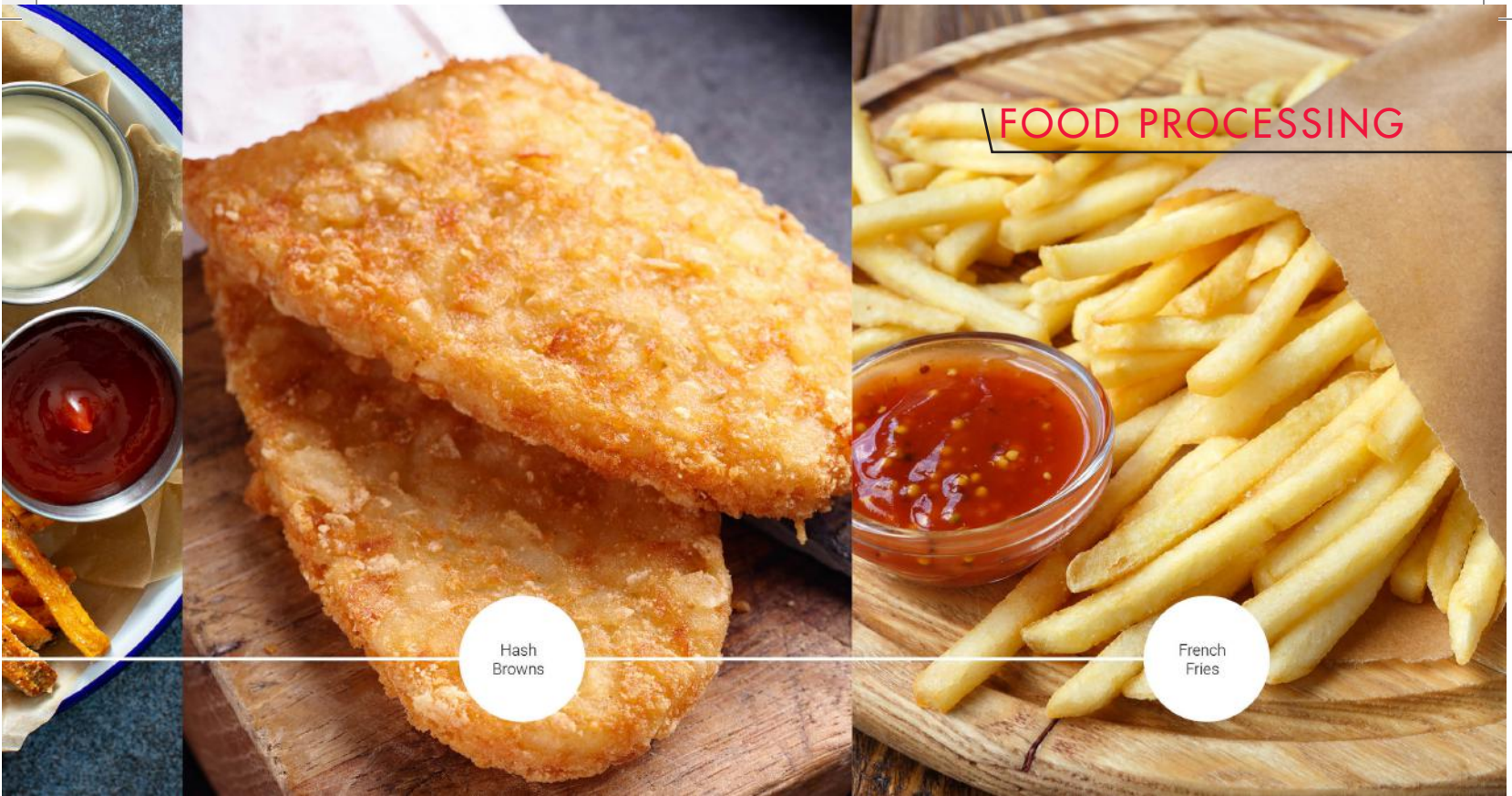
ensure optimal post-processing and packaging conditions. Tek-Dry systems help ensure consistent moisture, texture and temperature — critical for product quality and shelf life.

French Fry Dryers

Requested by some of the



Requested by the world's leading fry processors, high-performance dryers from Tek-Dry feature a hallmark single-pass design and reduced footprint.



world's leading French fry processors, Tek-Dry's high-performance dryers are built around a hallmark single-pass design that delivers consistent drying within a reduced footprint. Designed with excellent internal access and pre-installed rinse-in-place systems, these units are both easy to clean and low maintenance — ideal for high-throughput production environments.

While many installations use steam as the primary heat source, Tek-Dry dryers can also be supplied to utilise hot water heated using recovered energy from the fryer exhaust — a sustainable option that significantly reduces operating costs.

Preform Dryers and Coolers

Tek-Dry's preform dryers and coolers provide efficient surface water removal and cooling before downstream processing. All systems also feature Tek-Dry's hallmark single-pass design for reliable performance

with easy cleaning and maintenance. They also provide high moisture removal per square metre of dryer, uniform moisture profile and lower operating temperatures.

What about Sustainability?

Tek-Dry Systems offers exhaust energy recovery solutions across most drying, toasting, and roasting applications. These innovations help reduce your carbon footprint while improving overall line efficiency — a smart step toward more sustainable processing.

Other Applications

Beyond potatoes, Tek-Dry offers thermal processing solutions for a variety of food applications. Their snack dryers are designed for products like croutons, expanded snacks, and bread-based items, featuring high evaporation rates, precise moisture control, and their hallmark single-pass conveyor that minimises agitation and fines.

Their nut dryer/roaster systems gently handle a wide range of nut types, using the same single-pass design to reduce splits and ensure uniform moisture and colour. Cereal dryers, toasters, and coolers process rice, corn, extruded, and coated cereal products with efficient single-pass suction drying and integrated dust separation to maintain consistent product quality. Across all equipment, processors benefit from compact footprints, multiple heat source options (gas or electric) and hygienic designs that simplify cleaning and maintenance.

Great Processing Doesn't Just Happen — it's Engineered

Built for performance, reliability and sustainability, Tek-Dry systems give food processors the tools they need to optimise their thermal processing across a wide range of applications.

For more information, visit www.heatandcontrol.com or email tanderson@heatandcontrol.com.au



PRIVATE LABEL MIDDLE EAST RETURNS AS THE ULTIMATE LAUNCHPAD FOR SOURCING AND SCALING BRANDS

Private Label Middle East is back and bigger than ever. From 15 to 17 September 2025, Dubai World Trade Centre will once again transform into the ultimate sourcing destination for private label and contract manufacturing across the Middle East, Africa and South Asia.

The event connects retailers, brand developers and innovators with 200+ verified manufacturers from over 50 countries, offering a powerful, cost-effective platform for launching, scaling or refining private label strategies across food and non-food categories.

As global supply chains become more sophisticated and consumer preferences shift towards personalised and responsibly made products, Private Label Middle East 2025

stands at the crossroads of innovation, value and agility. With a sharp focus on product accessibility and ecological responsibility, the event will spotlight forward-thinking manufacturing solutions and white-label products that cater to an increasingly diverse customer base.

The Largest Private Label Showcase In MENA, All Under One Roof

This is the region's only dedicated platform where buyers can meet global manufacturers face-to-face and unlock customisable products enhanced with tailored branding, sustainable packaging and flexible fulfilment options. From food and beverages to beauty, wellness, household care, baby products,

stationery and more, Private Label Middle East 2025 brings together over 600 leading private label brands and thousands of next-generation offerings under one roof.

This year's exhibitor line-up will feature standout manufacturers from Germany, Italy, Czech Republic, Hungary, Poland, Sri Lanka, Egypt, Jordan, India and China, amongst others. The event is a rare opportunity to access some of the world's most in-demand and often hard-to-reach producers. Whether sourcing from established markets or discovering emerging suppliers, visitors will find a rich global network ready to deliver quality and scale.

Confirmed brands include Scrub Daddy, Epson Middle East,

PRIVATE LABEL MIDDLE EAST PREVIEW

Mamiba Cosmetics, Chiara Ambra Cosmetics GMBH, Intercare, Al Ameera, Akbar Brothers, Delmonte, Rasna and more.

Where Global Suppliers Meet MENA's Biggest Buyers

With qualified buyers attending from more than 80 countries, Private Label Middle East consistently draws the attention of retail giants and industry leaders including Carrefour, Lulu, Amazon, Aldi, McDonald's, Boots Pharmacy, Marriott, Emirates Airlines, Marks & Spencer and Hilton. Whether you are building a product line from scratch or expanding your brand's reach into high-potential markets, this event is where the right conversations and connections happen.

High-Impact Insights and Exclusive Matchmaking Opportunities

The Experts' Stage will once

again deliver high-impact content sessions led by senior executives, retail pioneers and supply chain strategists. Leading brands will take to the stage, including Choithrams, Sharjah Cooperative Society (CO-OP), FARM, Big Basket, Daymon and V-label Italia. Attendees will gain practical knowledge into emerging trends, consumer expectations and scalable success models across private label.

Registered visitors will also benefit from the region's largest dedicated meetings programme, accessible via the official JustNetwork mobile app, allowing pre-booked appointments and personalised matchmaking before the show begins.

Two industry-leading events, one powerful experience

Private Label Middle East will take place alongside ISM Middle East, the region's leading confectionery and snacks trade show. Together,

"From food and beverages to beauty, wellness, household care, baby products, stationery and more, Private Label Middle East 2025 brings together over 600 leading private label brands and thousands of next-generation offerings under one roof"

they will welcome more than 900 global suppliers across three days. A single registration gives access to both events, unlocking even more opportunities for sourcing and business growth.

Private Label Middle East takes place from 15 to 17 September 2025 at Dubai World Trade Centre. To register and explore the exhibitor list, visit <https://www.prime-expo.com/>.



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ISM MIDDLE EAST: THE MIDDLE, AFRICA & ASIA'S LARGEST CONFECTIONERY AND SNACKS TRADE EVENT RETURNS TO DUBAI THIS SEPTEMBER

The region's leading confectionery and snacks trade event is returning with record-breaking scale, global participation from 600 exhibitors across 60 countries, and a bold vision for the future of the industry.

ISM Middle East is the region's leading gateway to the global confectionery and snacks trade and the largest, most influential event of its kind across the Middle East, Africa and Asia. Returning to Dubai World Trade Centre from 15 to 17 September 2025, the show will unite the world's most exciting confectionery and snack producers with the region's top buyers, retailers and distributors, all under one roof in the heart of a global trade capital.

This milestone edition will welcome a record number of global exhibitors from more than 60 countries, making it the most expansive ISM Middle East edition to date. From chocolate and confectionery to snack foods, biscuits, desserts and traditional treats, the show offers a dynamic

platform to explore next-gen products, uncover fast-moving product trends and build lasting, high-value trade partnerships.

As consumer demand across the region continues to accelerate, ISM Middle East 2025 presents unmatched opportunities for ambitious brands looking to scale across the MENA market and beyond, powered by Dubai's unmatched status as a strategic food trade hub.

Driven by surging interest from top-tier brands, ISM Middle East 2025 has expanded into two additional halls, now spanning six in total. Bringing together a dynamic mix of established market leaders and fast-growing disruptors, the event will showcase over 60,000 products from more than 600 exhibitors, making it the region's most vibrant ecosystem for sourcing and trading confectionery and snacks.

Register your visit at:
www.visit.ism-me.com/ism-event





ASIA FRUIT LOGISTICA PREVIEW

GET READY FOR ASIA FRUIT LOGISTICA: THE COUNTDOWN BEGINS!

Asia's premier fresh fruit and vegetable trade show is back at AsiaWorld-Expo on 3-5 September for what promises to be its most dynamic and international edition yet – offering a range of exciting new features.

"We are thrilled to welcome such a vibrant community of global fresh produce business professionals to ASIA FRUIT LOGISTICA 2025," said David Axiotis, managing director of event organiser, Global Produce Events.

"Over three action-packed days, our visitors and exhibitors can look forward to dynamic conversations with premium buyers and suppliers from across the value chain. They will gain top-quality insights about the

latest trends from thought leaders and industry experts. And they will discover groundbreaking new products and solutions and cutting-edge innovations."

A top line-up of more than 760 exhibitors from some 43 countries and regions will showcase their leading products and services at ASIA FRUIT LOGISTICA.

Visitors will also be able to take in some 26 national or regional pavilions as well as the

brand-new First Timer Pavilion showcasing businesses making their debut at ASIA FRUIT LOGISTICA.

Business opportunities abound
ASIA FRUIT LOGISTICA is set to attract high-quality trade visitors and buyers from across the globe and from every segment of the fresh produce value chain.

Business and networking opportunities are further enriched this year with the return of the Retailer's Club and Premium Buyers programmes. Both programmes are filling up fast, with over 300 leading retail buyers and over 700 premium buyers registered – all ready to meet and do business.

For more information, visit www.asiafruitlogistica.com



FRUIT ATTRACTION PREVIEW



FRUIT ATTRACTION 2025 TAKES A FIRM STEP FORWARD AND IS TO HOST THE BIGGEST EDITION IN ITS HISTORY

With less than a month to go, Fruit Attraction 2025, organised by IFEMA MADRID and FEPEX, is set for a record-breaking edition. The trade fair has already reached 95% occupancy with 72,700 m² booked and expects to bring together over 2,500 exhibitors and 120,000 professionals from 150 countries from 29 September to 2 October.

Consolidated as one of the world's leading events for the fruit and vegetable industry, the exhibition will expand across

10 halls, reinforcing its commitment to innovation, sustainability, and knowledge exchange.

Among its highlights are the Innovation Hub Awards, recognising the most innovative and sustainable projects in three categories (Fresh Produce, Sustainability and Commitment Actions). Each award carries a €2,000 prize, with winners announced during the fair. The Best Stand Awards will also reward creativity, design, and sustainability among exhibitors in four categories: Most Original;

Best Design; Most Sustainable and People's Choice.

A strategic event for the industry

With the tomato featuring as this year's star product, the programme of activities surrounding it will be focused on its nutritional value, economic impact and geopolitics in international trade. There will be round table discussions, tasting sessions, crop demonstrations and market analysis, including the EU-Morocco agreement and its effect on EU production.

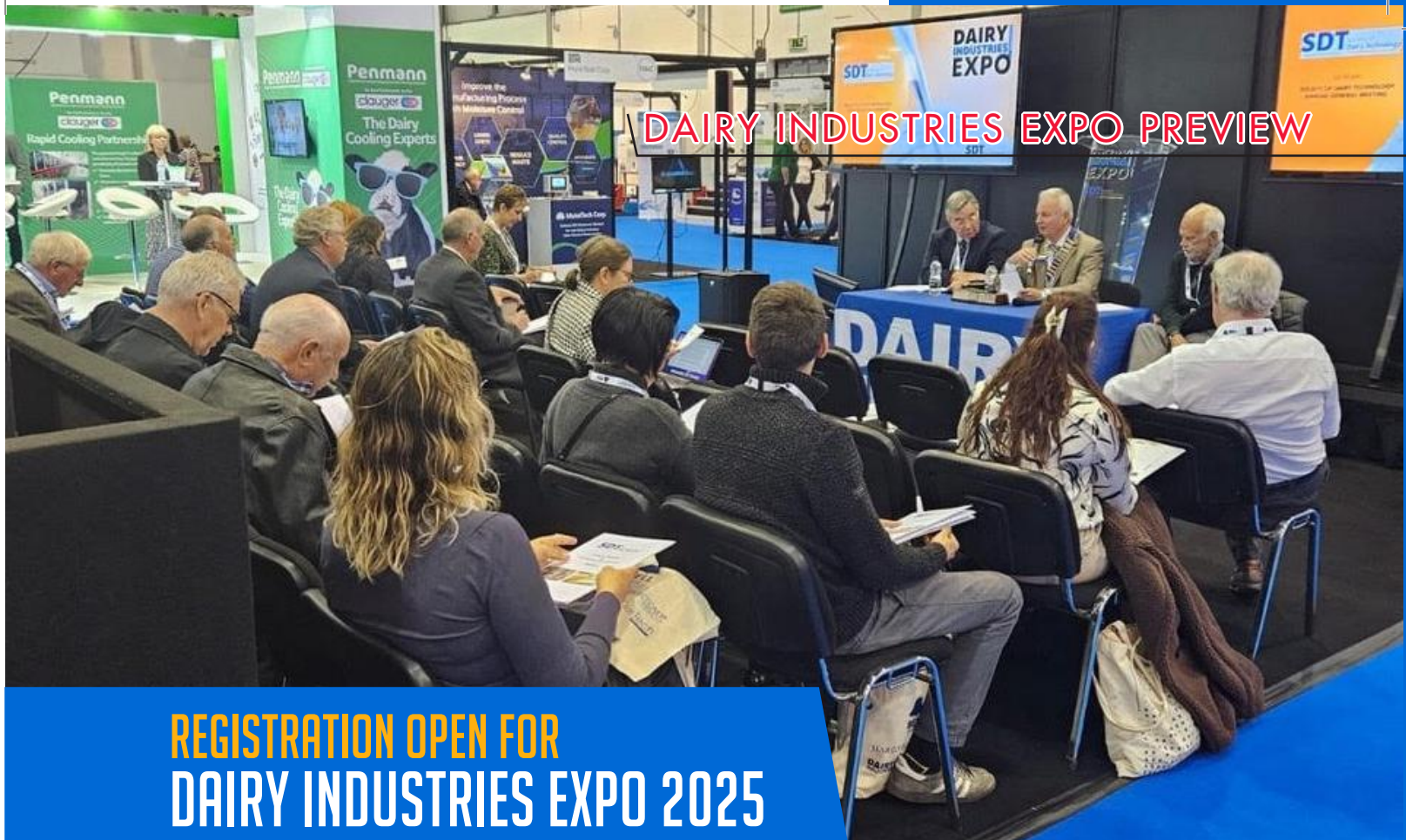
Also noteworthy is the participation of Malaysia and Mexico as Guest Importing Countries, which will join the powerful Buyers Programme that, with the collaboration of MAPA and ICEX, will be inviting more than 700 buyers from all over the world. Also being organised by ICEX is the World Fresh Forum, the series of webinars featuring experts and trade professionals focusing on Mexico, Malaysia and China, taking place on 15, 16 and 17 September.

The Organic Hub Tour, a specially marked route within the exhibition, will highlight certified organic products, while the fair's Technical Forums will offer a wide range of expert-led conferences on industry trends and challenges.

Running from 9:30 a.m. to 7:00 p.m. (closing at 4:00 p.m. on the final day), Fruit Attraction 2025 reaffirms its role as a strategic global platform for business, innovation, and international trade in the fruit and vegetable sector.

For more information, visit www.ifema.es/en/fruit-attraction





REGISTRATION OPEN FOR DAIRY INDUSTRIES EXPO 2025

The Dairy Industries Expo 2025, the UK's leading event dedicated to dairy processing, packaging, and food safety solutions, is set to return to NAEC Stoneleigh on 29-30 October 2025.

This essential two-day trade exhibition brings together key players from across the dairy supply chain, offering unparalleled access to cutting-edge technologies, expert insights, and networking opportunities.

As the only event of its kind in the UK focused exclusively on the dairy sector, Dairy Industries Expo 2025 will welcome exhibitors showcasing the latest advancements in processing equipment, automation, packaging innovation, quality control, hygiene, and food safety technologies all under one roof.

The show is proudly organised by

Dairy Industries International, the industry's longest-running and most trusted media brand, providing deep sector knowledge and unmatched industry connections. With editorial and digital coverage before, during, and after the event, this year's expo is set to deliver even greater value to both exhibitors and visitors.

“Participating in the Dairy Industries Expo was a rewarding experience for CEM Corporation. As innovators in moisture, fat, and protein analysis, the event provided the perfect platform to engage with decision-makers across the dairy industry. The Expo was well-organised, with strong footfall and high-quality attendees who were genuinely interested in technology that improves product quality and processing efficiency. We've already seen new business

opportunities emerge from the connections made.

We're proud to have been part of such an innovative event and look forward to returning in 2025.”
– **CEM Corporation**, Innovators in Dairy Analysis

The 2025 edition will feature:

- Live equipment demonstrations across the show floor
- A free seminar programme covering topics like sustainability, smart processing, hygiene innovations, and regulatory changes
- Opportunities to connect with industry peers, suppliers, and decision-makers

Whether you're a processor, supplier, or brand looking to stay ahead, Dairy Industries Expo is where the conversations and the connections begin. Start now!

**Visitor registration is free and now open to secure your place,
visit: <https://forms.reg.buzz/dairy-industries-2025>, www.dairyindustriesexpo.com**

THAIFEX – ANUGA ASIA 2025 CONCLUDES WITH RECORD-BREAKING SUCCESS

By: **Matthew Kurian**,
Assistant Editor

THAIFEX – ANUGA ASIA 2025, Asia's leading food and beverage trade exhibition, concluded on a grand scale, reaffirming its role as a premier global platform for business, innovation, and trade connections. Held from 27–31 May at IMPACT Muang Thong Thani under the theme “Beyond Food Experience,” the event delivered far more than a conventional exhibition, offering opportunities for meaningful engagement, trend discovery, and forward-looking innovation.

This year's edition brought together 3,231 exhibitors across 6,208 booths, representing 57 countries. Of these, 1,184 exhibitors were from Thailand and 2,047 from international markets. The event attracted 142,370 visitors in total, including 88,349 trade participants and 54,021 retail visitors. Over the five days, THAIFEX – ANUGA ASIA 2025 generated trade value amounting to THB 135.68 billion, with the highest purchase volumes recorded from China, Thailand, India, Vietnam, and Japan. Leading product categories included Fine Food, Food Technology, Drinks, Frozen Food, and Fruits & Vegetables.

Beyond showcasing products, the show created an immersive experience designed to add value

across the food and beverage ecosystem. It featured breakthrough innovations inspired by Thailand's agricultural strengths in fruits, herbs, seafood, and livestock, while also highlighting global trends such as halal-certified goods, organic and herbal products, functional health foods, and alternative proteins shaping the future of consumption.

The event also provided high-quality networking opportunities, connecting producers, entrepreneurs, and buyers from across East Asia, ASEAN, Europe, the Americas, the Middle East, and Australia. Strategic partnerships,

trade negotiations, and business expansions were advanced, reinforcing the exhibition's reputation as an essential marketplace for the international F&B industry.

Knowledge-sharing was another highlight, with expert-led forums, curated trend reports, product showcases, startup launches, and live culinary competitions inspiring both established businesses and emerging entrepreneurs. The Thailand Ultimate Chef Challenge, the THAIFEX – Anuga Taste Innovation Show, and the Future Food Experience+ drew significant international participation, spotlighting



the creativity, competitiveness, and vision driving the food sector forward.

THAIFEX – ANUGA ASIA 2025 not only underscored Thailand's growing role as a regional hub but also cemented its position as a key player in the global food supply chain. The show concluded with resounding success, creating immense satisfaction for exhibitors and visitors alike. Organisers now look ahead to THAIFEX – ANUGA ASIA 2026, scheduled to take place from 26–30 May 2026 at IMPACT Muang Thong Thani, Bangkok, promising another edition filled with innovation, partnerships, and new opportunities.

For more details, visit www.thaifex-anuga.com.





CITEM'S IFEX PHILIPPINES 2025 CONCLUDES SUCCESSFULLY

By: *Mathews Mathew, Editor, Food Business Gulf & ME*

The 18th edition of IFEX Philippines successfully brought together top personalities from the country's food industry on May 22, 2025, at the World Trade Center Metro Manila. Organized by the Center for International Trade Expositions and Missions (CITEM), the event featured more than 500 exhibitors showcasing the best of Philippine food products to global trade buyers, partner agencies, and the diplomatic community.

CITEM Executive Director

Leah Pulido Ocampo, joined by Deputy Executive Director Ma. Lourdes Mediran and Project Director Rowena Mendoza, officially opened the trade show. In her remarks, Ocampo called on public and private stakeholders to strengthen partnerships, adopt agile policies, and support MSMEs in overcoming trade challenges. She also highlighted how Executive Order 75 empowers CITEM to expand its reach, implement product development initiatives, and provide capacity-building

programs. Plans to establish permanent showrooms by 2026 were also announced, aimed at showcasing MSMEs from all 17 regions of the Philippines.

Keynote speaker DTI Secretary Cristina Roque underscored the vital role of MSMEs as the backbone of the Philippine economy. She noted that IFEX Philippines, alongside its digital platform IFEXConnect, complements the DTI's Bagong Pilipinas Marketplace, both serving as gateways for MSMEs to access domestic and international markets.



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A special highlight of the event was the visit of First Lady Louise Araneta-Marcos, who toured the trade halls and personally engaged with exhibitors, demonstrating her support for the country's export industry.

In parallel, the Sustainability Solutions Exchange (SSX) Exhibition and Conference featured panel discussions and the launch of the Green Economy Platform, a new digital hub for sustainability stakeholders developed through the EU–Philippines partnership. The launch was led by Dr. Marco Gemmer, EU Head of Cooperation for the Philippines, together with CITEM and SSX partners.

CITEM also recognized the support of industry associations such as PHILEXPORT, PHILFOODEX, INFOMAPP, Huiyuan Culture Development Group Ltd., and the EU–Philippines Green Economy Partnership, alongside government partners including the Department of Agriculture, DTI-ROG, FTSC, and PTTC.



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— Private Label Brands

200+

— Global Manufacturers

35,000+

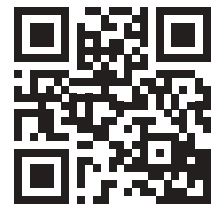
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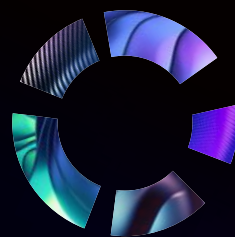
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