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OCTOBER - DECEMBER 2026

# FOOD BUSINESS

## GULF & MIDDLE EAST

FPS FOOD PROCESS SOLUTIONS

SCAN TO READ



COVER STORY

54 WHY RAW RECEIVING & FROZEN GRADING ARE CRITICAL IN AN END-TO-END POTATO PROCESSING LINE

34 HOW TO CREATE VALUE WITH MULTI-BENEFIT EVERYDAY NUTRITION

37 BRAUN: WHERE TRADITION AND INNOVATION SHAPE BAKING EXCELLENCE

43 FROM RECIPE TO PRODUCTION: ENGINEERING THE PROCESS BEHIND GREAT FOOD

58 FRENCH EXHIBITORS AT GULFOOD MANUFACTURING 2026

Meet Us At

GULFOOD MANUFACTURING 3-5 NOVEMBER 2026 DUBAI WORLD TRADE CENTRE | gulfhost 3-5 NOVEMBER 2026 DUBAI WORLD TRADE CENTRE | ISM MIDDLE EAST 3-5 NOV 2026 DUBAI WORLD TRADE CENTRE | PRIVATE LABEL MIDDLE EAST 3-5 NOV 2026 DUBAI WORLD TRADE CENTRE

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# CONTENTS

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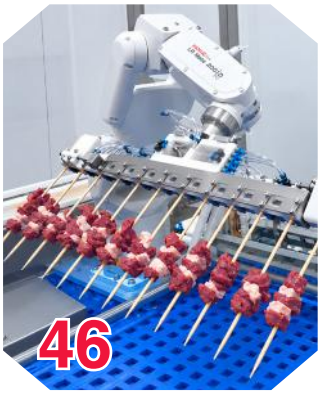



| | |
|---|---|
| NEWS | 04 |
| STABILIZING SYSTEMS | 32 |
| DAIRY INGREDIENTS | 33 |
| FROZEN FOODS | 36 |
| BAKERY INGREDIENTS | 37 |
| YEAST & BAKING | 38 |
| BAKERY PROCESSING EQUIPMENT | 40 |
| FOOD PROCESSING | 41 |
| FOOD PROCESSING & PACKAGING | 44 |
| MEAT PROCESSING | 46 |
| SORTING & GRADING TECHNOLOGY | 47 |
| PACKAGING TECHNOLOGY | 48 |
| WALNUTS | 50 |
| POTATO PROCESSING | 52 |
| FOOD AUTOMATION & ROBOTICS | 56 |
| ISM MIDDLE EAST PREVIEW | 57 |
| GULFOOD MANUFACTURING PREVIEW | 63 |
| PRIVATE LABEL MIDDLE EAST PREVIEW | 66 |
| GULFHOST PREVIEW | 67 |
| SIGEP WORLD PREVIEW | 68 |
| SAUDIFOOD & MANUFACTURING REVIEW | 70 |
| GLOBAL FOOD WEEK REVIEW | 72 |


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# EU PROCESSED PEACH EXCELLENCE ENTERS THE SPOTLIGHT AT SAUDI FOOD SHOW 2026

"Peach The Great MENA" successfully concluded its participation in the Saudi Food Show 2026, held from 27–29 September at the Jeddah Superdome, bringing the authentic taste and European quality of processed peaches from Greece to one of the region's leading food industry events.

Participating through the EU co-funded promotional campaign "Peach The Great MENA," the campaign showcased Greek processed peaches under its central message, "Real Peach Flavor, Truly European Quality," highlighting the quality, authenticity and high European standards behind Greek peach processing.

At Booth 9-M1, "Peach The Great MENA" welcomed food industry professionals, buyers, importers, distributors and other stakeholders, creating valuable opportunities to present Greek processed peaches and strengthen connections within the Saudi market and the wider MENA region.

Saudi Arabia is a key market for the campaign, alongside the United Arab Emirates and Egypt. The exhibition provided an important platform to increase awareness of Greek processed peaches and support new commercial opportunities across these strategic markets.

The campaign's presence also highlighted Greece's strong position as a producer of high-quality processed peaches, combining authentic peach flavour with the standards associated with European food production.

Following its participation at Saudi Food Show 2026, "Peach The Great MENA" will continue promoting processed peaches from Greece and strengthening their recognition among consumers and food industry professionals across Egypt, Saudi Arabia, and the UAE.



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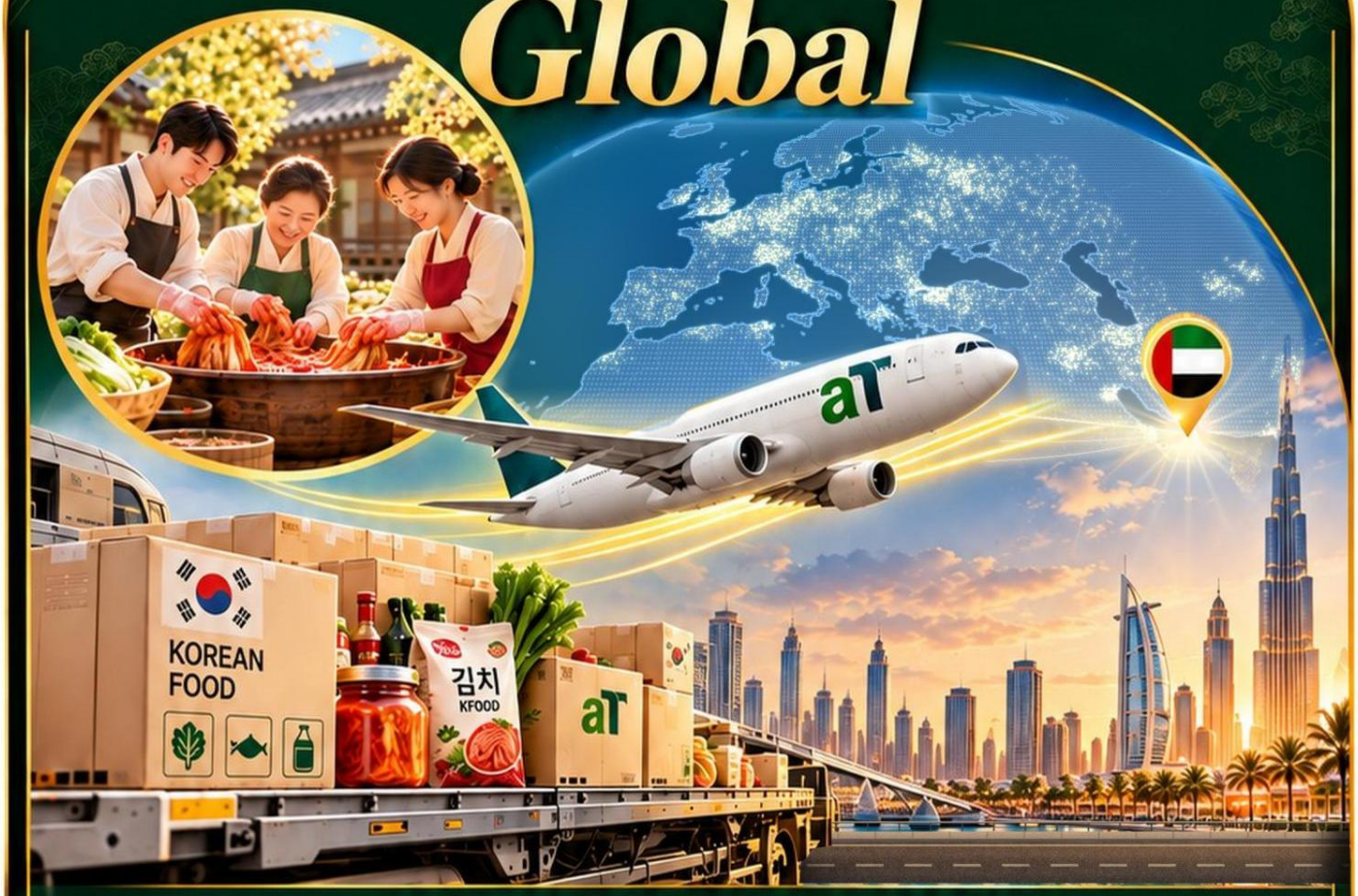


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# FUTURE FOOD FORUM 2026: UAE CALLS FOR GREATER FOOD SUPPLY RESILIENCE

Recent regional supply disruptions have put the UAE's food security strategy to the test, underscoring the importance of resilience across the food ecosystem, industry leaders said during the Future Food Forum 2026, held from 29-30 September.

Under the patronage of the UAE Ministry of Economy and Tourism and hosted by the UAE Food & Beverage Business Group (FBMG) and the UAE Food Cluster, the Forum brought together more than 750 CEOs from across the global food value chain, as it returned at Le Méridien Dubai Hotel & Conference Centre.

Opening the 8th edition of the Forum, H.E. Abdulla bin Touq Al Marri, UAE Minister of Economy and Tourism, highlighted the importance of food security and supply resilience against the backdrop of the ongoing regional uncertainty. Delivering his opening remarks, he said: "Food security remains central to national policy and is critical to the vision that the nation has set," highlighting the role of the food and beverage sector in maintaining resilient food supply chains.

He added: "We need to diversify our capacity and our sources," highlighting the UAE's evolution into "a resilience economy," underpinned by stronger domestic production, more robust supply chains and a continued focus on ensuring food security amid regional uncertainty.

Speaking at the Forum, Saleh Lootah, Chairman of the UAE Food Cluster & Future Food Hub, said: "The change happening across our sector is monumental, led by a strong spirit of collaboration. The UAE Food Cluster serves as a mechanism for such collective progress. Through convenings such as the Future Food Forum, the sector strives to minimize the challenges across the value chain, so the sector can move faster and grow bigger and move together as one. We are here to co-create what the future of our sector will look like."

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# SYMRISE ACCELERATES TASTE ADVANTAGE AT GULFOOD MANUFACTURING 2026

At Hall 8, booth F8-4, visitors will discover how regional consumer knowledge, AI-powered tools and formulation expertise help food and beverage manufacturers develop products that match local tastes and business needs. Fourteen food and beverage creations bring emerging preferences across the Middle East, Africa and neighbouring growth markets to life.

At Gulfood Manufacturing, Symrise will spotlight changing food and beverage preferences across the region. Consumers in the Middle East seek attractive value, great taste, trusted quality, health benefits and authentic local experiences.

At the stand, visitors can explore findings from the 2026 Symrise Eating & Drinking Behavior Study and matching consumer personas, including a new health-oriented profile. Symvision AI™ helps translate this understanding into product development. Its recently launched Concept Studio enables customers to create ideas tailored to their brands and portfolios, visualize potential products and assess predicted consumer liking at an early stage. Symvision AI™ Taste Design predicts how recipe adjustments affect taste, supporting formulation optimization and more efficient development.




# FRUIT ATTRACTION 2026 WELCOMES 128,364 PROFESSIONALS, UP 6%

Fruit Attraction 2026, organized by IFEMA MADRID and FEPEX, has once again broken records in its 18th edition, attracting 128,364 professionals from 170 countries, representing a 6% increase in attendance compared to the previous year. The event also significantly expanded its international reach, welcoming visitors from 18 new markets compared to 2025.

Of the total number of visitors, 45% were international, reflecting the event's increasingly global and professional profile. International visitors mainly came from European countries including Italy, France, the Netherlands, Portugal, the United Kingdom and Germany, as well as from other regions such as Chile, Peru, South Africa and Brazil.

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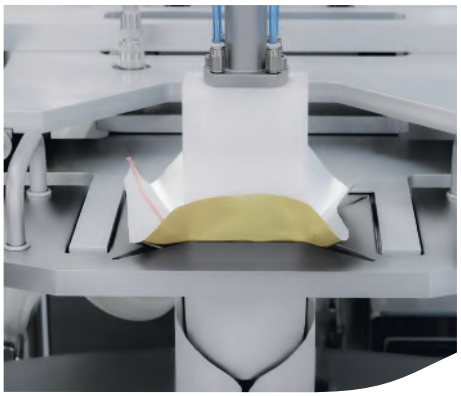



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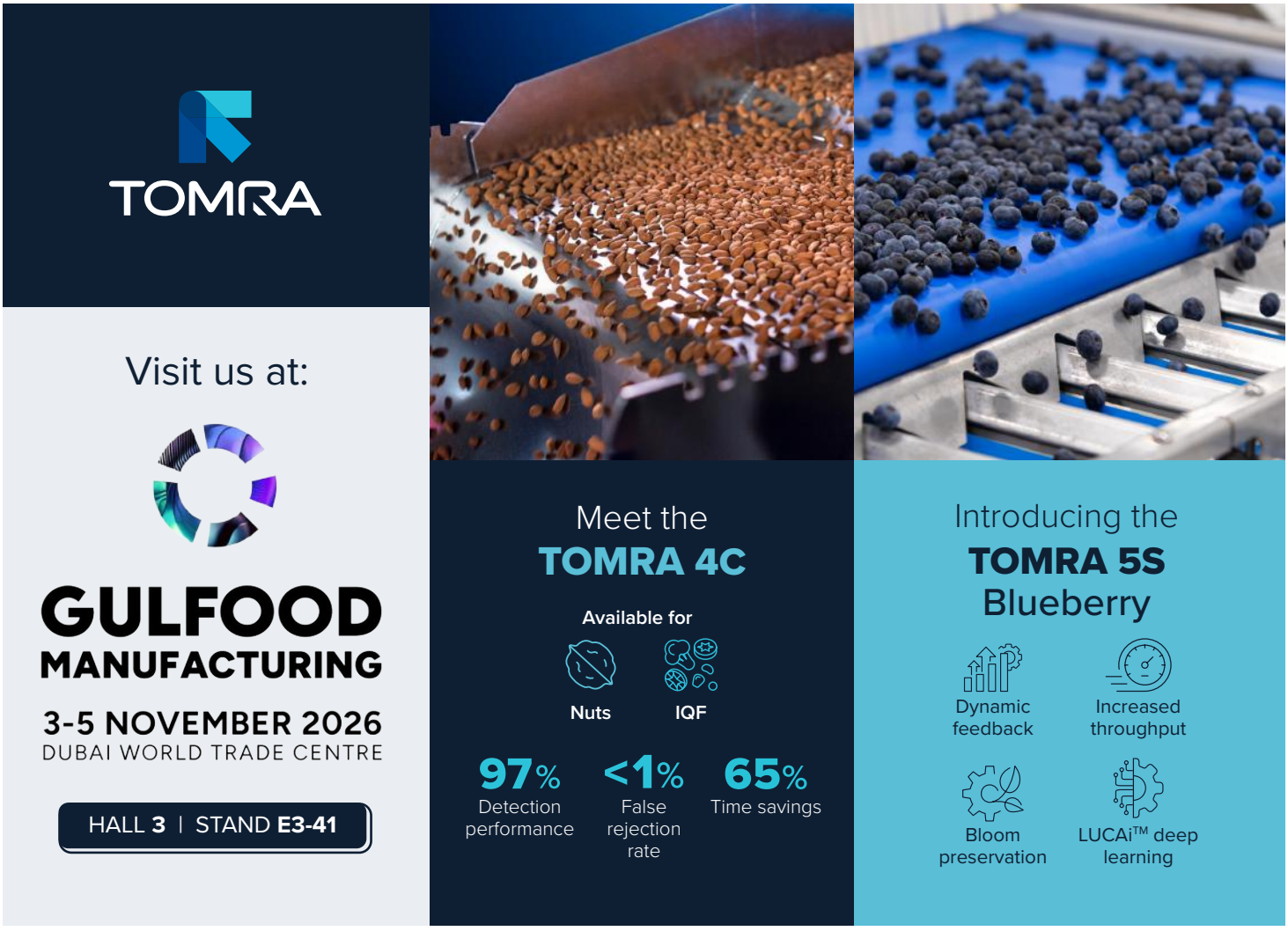
# SIG INTRODUCES NEW HIGH-SPEED, HIGH-FLEXIBILITY SIG NEO FILLING MACHINES FOR ASEPTIC CARTONS

SIG is further expanding its state-of-the-art SIG Neo filling machine portfolio for aseptic cartons, responding to the food and beverage industry's pressing need for high output and highly flexible production without costly facility expansion.

The two new additions to the SIG Neo platform – SIG Neo XSlim 32 Aseptic for single-serve cartons and SIG Neo Midi 15 Aseptic for multi-serve cartons – deliver both, speed and flexibility, in compact machine footprints. SIG Neo XSlim 32 Aseptic can fill 32,000 SIG XSlimBloc single-serve cartons per hour in 9 different pack sizes, while SIG Neo Midi 15 Aseptic fills 15,000 SIG MidiBloc or SIG MidiFit popular squarish multi-serve cartons per hour, each in three different pack sizes. The new filling machines boost both total output and output per square meter by one-third while offering the same unmatched SIG flexibility with pack size or format changes respectively done in minutes.

"Many food & beverage producers have reached the physical limits of their existing plants. SIG Neo filling machines deliver highest output per sqm in the industry and therefore add capacity to our customer's factories and not buildings," said Christoph Wegener, Chief Markets Officer at SIG.

Leveraging SIG's sleeve-based carton technology and open-sleeve filling process, SIG Neo XSlim 32 Aseptic can handle up to nine single-serve pack sizes on one machine, while SIG Neo Midi 15 Aseptic runs two formats, SIG MidiBloc and SIG MidiFit, each of them with three multi-serve pack sizes. Operators can switch between pack sizes, formats in less than 15 minutes without changing any machine parts – all this while maintaining the same compact footprint that manufacturers are familiar with from SIG's standard filling machines. This enables rapid SKU changes, reduced downtime, lower investment costs and greater responsiveness to market demand.

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# GOODWAY TECHNOLOGIES TO SHOWCASE DRY STEAM CLEANING SOLUTIONS AT GULFOOD MANUFACTURING 2026

Goodway Technologies, a global leader in industrial maintenance and sanitation solutions, will exhibit at Gulfood Manufacturing 2026, where attendees can visit Hall 4, Stand D4-41 to learn how dry steam cleaning technology is helping food manufacturers improve sanitation, support food safety initiatives and streamline cleaning operations. As the company celebrates 60 years of engineering innovative maintenance and sanitation solutions, Goodway continues to help food manufacturers address their most complex cleaning challenges with effective technologies.

As food and beverage processors face increasing pressure to maintain clean production environments while minimizing water consumption, chemical usage, and production downtime, Goodway Technologies will demonstrate a range of dry steam solutions designed to address these challenges. Using high-temperature and low-moisture steam, Goodway's sanitation systems help facilities effectively remove food residue, grease, biofilms, allergens and other contaminants from production equipment and hard-to-reach areas.

Featured at the booth will be the PureBelt® automated conveyor belt cleaning systems, which uses dry steam technology to clean and sanitize conveyor belts in place. Designed to help facilities reduce manual cleaning requirements, the system provides consistent cleaning performance while removing allergens, mold, yeast, bacteria, and other contaminants. The modular system includes intelligent controls that allow operators to customize cleaning patterns based on conveyor design, speed, and operating conditions.


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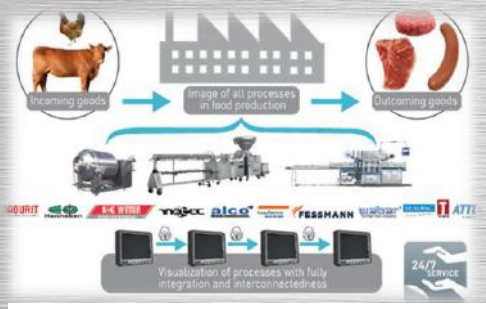




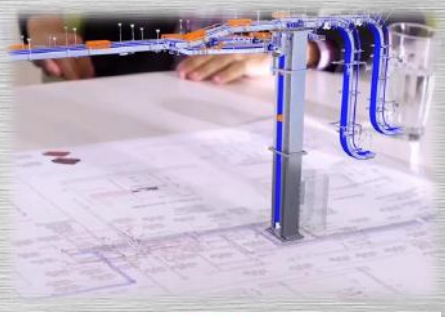

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# VEGO EXPANDS BEYOND ITS CAFÉ ROOTS WITH LAUNCH OF FULL-SERVICE KITCHEN CONCEPT

VEGO Cafe and Confectionery is entering a new chapter with the launch of its full-service kitchen concept, transforming the homegrown brand from a neighbourhood café into a comprehensive vegetarian dining destination.

Built on years of customer feedback, catering experience and growing demand for more diverse vegetarian options, the expansion reflects VEGO's commitment to offering greater variety without compromising on quality or flavour.

"While Dubai's dining scene continues to evolve, we identified a gap for a concept that brings together premium ingredients, innovative cooking and accessible pricing within a fully vegetarian setting. This expansion has allowed us to move beyond café favourites and introduce a broader menu that spans everything from street-style chaats and handcrafted dim sums to pizzas, pastas and traditional Indian curries", said Kashyap Sajnani, Co-founder and Managing Director of VEGO Cafe and Confectionery.

Inspired by Indian flavours, family traditions, global travel and Dubai's diverse culinary landscape, the new menu reflects VEGO's philosophy of combining comfort food with thoughtful innovation. Signature dishes include the Ghewar Chaat, Gochujang Tofu Bowl, Sindhi Curry, Indian Handrolls, Dim Sums and VEGO's signature Mango Dessert. The expanded menu is also available for catering, extending VEGO's new offering beyond the dining space for private gatherings, celebrations and events.





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# CAMELICIOUS INVESTS IN THE NEXT GENERATION WITH UAE'S FIRST LONG-LIFE CAMEL MILK RANGE CREATED FOR KIDS

Camelicious is investing in the next generation of camel milk drinkers with the launch of the UAE's first long-life camel milk range created specifically for kids, making the nutritional benefits of camel milk even more convenient and accessible for families wherever their day takes them.

Launching in time for the new school year, the Camelicious Long-Life Kids Camel Milk Range is available in Plain, Chocolate and Strawberry flavors in convenient 210ml bottles designed for school lunchboxes, after-school activities, sports, family outings and travel.

With a nine-month shelf life and no refrigeration required before opening, the new range gives parents a practical way to incorporate camel milk into their children's everyday routines beyond consumption.

A source of Calcium and Vitamins A and D3, the range combines everyday nutrition with the convenience increasingly demanded by busy modern families.

The launch builds on Camelicious' established fresh milk portfolio and represents the latest step in the UAE brand's strategy to broaden the appeal and accessibility of camel milk dairy. By creating products specifically for younger consumers, Camelicious aims to introduce the alpha generation to camel milk through familiar flavors and convenient formats.

It also reflects the company's continued investment in locally produced food innovation, taking one of the UAE's most recognized traditional products and adapting it for the changing lifestyles and needs of today's families.


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# HOTPACK RECORDS 96% ENVIRONMENTALLY FRIENDLY PRODUCT PORTFOLIO IN ITS LATEST SUSTAINABILITY REPORT

Hotpack, a UAE-headquartered global leader in sustainable packaging solutions, has announced the launch of its latest sustainability report, "Our Impact. Our Future", which revealed that 96 per cent of its product portfolio is now validated as environmentally friendly and recyclable.

Outlining Hotpack's progress in sustainable product development, responsible manufacturing, employee wellbeing, community engagement and governance, the report highlights Hotpack's achievement of the EcoVadis Gold Medal, following an overall score of 80 out of 100, placing the company in the 97th percentile of businesses assessed worldwide.

The Gold Medal places Hotpack among the top five per cent of companies assessed by EcoVadis globally, providing independent recognition of the company's performance across these key sustainability and responsible business areas. EcoVadis is a global sustainability ratings platform that evaluates companies across areas including environmental performance, labour and human rights, ethics and sustainable procurement.

Commenting on the report, Mr. Abdul Jebbar PB, Founder, Managing Director and Group CEO of Hotpack, said, "The Sustainability Report 2025 shows the progress we have made in making sustainability an integral part of how Hotpack operates, innovates and grows. For us, responsible growth is not a separate initiative. It is increasingly embedded in the decisions we make across product development, manufacturing, our supply chain, our people and the communities in which we operate."



# GNT HIGHLIGHTS POWER OF PLANT-BASED EXBERRY® COLORS AT GULFOOD MANUFACTURING

GNT will demonstrate how plant-based EXBERRY® colors can deliver vibrant shades while supporting natural ingredient lists at Gulfood Manufacturing 2026, Stand B6-48, Hall 6.

Middle Eastern consumers are looking for exciting food and beverage experiences, with PWC research showing they are more open to culinary exploration than the global average. At the same time, they increasingly expect products to contain natural ingredients, with four in ten saying they avoid ultra-processed foods.

EXBERRY® colors are a halal- and kosher-friendly solution made from non-GMO fruits, vegetables, and plants. They can be used to deliver a complete spectrum of vibrant shades in food and drink while supporting natural ingredient declarations.

GNT will demonstrate the colors' potential with EXBERRY® beverage concepts that use bold shades to signal exciting flavor profiles.

The concepts highlight how plant-based colors can be used to catch the eye, indicate product positioning, and encourage social sharing.

# MONDELĒZ NAMES OTHMANE NADIFI GULF MANAGING DIRECTOR

Mondelēz International, Inc. (Nasdaq: MDLZ) announced the appointment of Othmane Nadifi as Managing Director of its Gulf business.

Othmane brings more than two decades of leadership experience across the FMCG sector. In his new role, he will focus on strengthening commercial execution, accelerating innovation across the portfolio, and developing talent and capabilities, with consumers and customers at the centre of the business.

Othmane previously served as Managing Director of Mondelēz International's business in Morocco for six years (from October 2020 until September 2026). During his tenure, he strengthened business performance, delivered consistent year-on-year growth, and laid a solid foundation to position the business for continued & sustained success.





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# REEF NATIONAL FOUNDATION AND PEPSICO SIGN MOU TO RECOGNIZE SAUDI FARMERS

Reef National Foundation and PepsiCo have signed a memorandum of understanding (MoU) to recognize the role of Saudi farmers, including plans to develop a national KSA Farmers Excellence Award. Announced on the opening day of Saudi Agriculture 2026 in Riyadh, the partnership will spotlight farmers, share their stories and acknowledge their critical contribution to national agriculture, resilience and economic prosperity.

His Excellency Eng. Abdulrahman AlFadley, Minister of Environment, Water and Agriculture presided over the signing. The MoU was signed by Thamer Almarzoqi, CEO of Reef National Foundation and Ahmed Elsheikh, CEO of Middle East, North Africa, and Pakistan Foods at PepsiCo.

Reef National Foundation, a non-profit organization under the Ministry of Environment, Water and Agriculture (MEWA), works with partners to advance sustainable rural development across the Kingdom. Together with PepsiCo, it will explore initiatives that give farmers greater visibility, recognize best practices in agriculture and create opportunities for growers to exchange knowledge, strengthen capabilities and access broader support networks.

The KSA Farmers Excellence Award will honor farmers who demonstrate commitment, resilience and skill, alongside people and organizations strengthening local agriculture. Further details, including categories, eligibility and timelines, will be announced later.

Thamer bin Mohammed Almarzoqi, CEO of Reef National Foundation, said: "Saudi farmers are key to both food security and the rural economy. Investing in their capabilities and helping them to reach new markets not only supports local supply chains, but also helps sustain rural communities. Through our partnership with PepsiCo, we aim to strengthen agricultural value chains and create more opportunities for farmers to compete and earn better returns for their produce. The KSA Farmers Excellence Award will celebrate successful examples, encourage innovation and help turn good ideas into approaches that can be used more widely across the Kingdom."

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# STERNVITAMIN SHOWCASES ITS NEW STANDARD PREMIX PORTFOLIO AND INNOVATIVE PRODUCT CONCEPTS AT GULFOOD MANUFACTURING

At Gulfood Manufacturing 2026 in Dubai, Stand R-N14 in Sheikh Rashid Hall, SternVitamin, a global supplier of micronutrient premix solutions, will showcase a new portfolio of standardized micronutrient premixes developed for key food and beverage applications in the Middle East and Africa (MEA) region. Alongside these ready-to-use solutions, the company will present innovative product concepts demonstrating how micronutrient expertise can be translated into relevant and appealing food and supplement applications.

SternVitamin's new portfolio of standardized premixes is designed to simplify the process of developing fortified foods and beverages for manufacturers in the MEA region. The formulations are tailored to relevant nutritional needs and applications in food and beverages. Hence, they provide a practical basis that can be further adapted as required. By using pre-developed micronutrient formulations, manufacturers can streamline product development while focusing on application-specific requirements, product positioning, and market needs.




# ALMARAI COMPANY PRESENTS ITS 2026–2031 GROWTH STRATEGY TO THE BUSINESS COMMUNITY

Almarai Company, the world's largest vertically integrated dairy company and the largest food and beverage manufacturing and distribution company in MENA, unveiled details of its 2026–2031 strategy to the business community at its Capital Markets Day 2026.

The strategy sets out four priorities for the Company's next phase of growth: strengthening its core categories, expanding selectively into promising new categories, growing in channels such as foodservice and e-commerce, and expanding in priority markets. The strategy builds on decades of investment in brands, manufacturing, supply chains, and people, and reflects the Company's ambition to create sustainable value for consumers, customers, employees, shareholders, and the communities it serves.

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# ASIAN SPECIALTY FRUITS EMERGE AS A GROWTH CATEGORY IN SAUDI RETAIL

Onedayone Group, an international fresh produce supply chain company, and Francaise Food, a Saudi fresh produce importer and distributor with more than 40 years in the market, announced a partnership to bring a broader range of specialty fruits from China and wider Asia, together with premium Chinese mushrooms, to retailers across Saudi Arabia.

As Saudi Arabia's young consumer base continues to grow and organised retail evolves, demand for premium, healthy and differentiated fresh produce is reshaping the category. Beyond traditional lines such as apples, oranges and bananas, Asian specialty fruits including lychee, longan, Shine Muscat grapes, passion fruit and winter jujube are becoming an important growth area for retailers, creating new opportunities to diversify assortments and meet changing consumer preferences.

Francaise Food brings four decades of importing and distributing fresh produce in the Kingdom. The company handles importation, customs clearance and temperature-controlled distribution from its facilities in Jeddah and Riyadh, and supplies the Kingdom's leading grocery retailers and hospitality groups. Onedayone Group contributes its global sourcing network spanning China and other major producing regions, together with its international supply chain capabilities. By coordinating seasonal production across multiple origins, the partnership aims to improve year-round availability, shorten the time from harvest to shelf, and deliver fresher products to consumers.




# ISHIDA TO SHOWCASE NEXT GENERATION INTEGRATED FOOD PACKING SOLUTIONS AT GULFOOD MANUFACTURING 2026

Ishida Europe will return to Gulfood Manufacturing (GFM) 2026, Stand C3-4 in Hall 3, to demonstrate how integrated weighing, packing and inspection technology can help food manufacturers boost operational efficiency, cut waste and improve quality standards.

With the Middle East food manufacturing sector continuing to invest in packing automation solutions to enhance efficiencies and to meet growing demand, Ishida's innovations address these critical priorities.

A focus for this year's GFM show will be Ishida's Inspira iTPS snack food packing system, demonstrating how weighing, bagmaking and seal testing can be seamlessly combined for maximum speed, efficiency and seal integrity. Alongside this, visitors can explore a wide range of Ishida technologies that include tray sealing, inspection and production monitoring – all designed to help manufacturers optimise performance and ensure compliance.

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# HUSKY LAUNCHES HYCAP® 4.0 TOOLING FOR BEVERAGE CLOSURE MANUFACTURING

Husky Technologies™, a pioneering technology provider enabling the delivery of essential needs to the global community, announced the launch of its next-generation HyCAP® 4.0 tooling platform. Designed to address the evolving demands of beverage closure manufacturing, the new HyCAP® 4.0 tooling delivers groundbreaking standards in injection molding performance by combining precision engineering, enhanced durability, and production flexibility.

"The beverage packaging industry is undergoing significant transformation as sustainability goals, regulatory requirements, and performance expectations continue to evolve," said Dave Morton, Husky's Executive Vice President, Business Development. "HyCAP® 4.0 tooling represents the next evolution of closure manufacturing, enabling brands and producers to achieve lightweight designs, operational flexibility, and higher overall equipment effectiveness while delivering the productivity, quality, and low part costs expected from Husky technology."

HyCAP® 4.0 tooling is engineered to meet modern beverage packaging requirements, enabling manufacturers to produce ultra-lightweight closures with exceptional precision and repeatability. Optimized tooling geometry supports consistent part quality across complex closure designs, including tethered closures that meet emerging sustainability regulations. Designed for high-speed production environments, HyCAP® 4.0 tooling maintains tight tolerances and process stability, enabling manufacturers to increase output without compromising part quality.

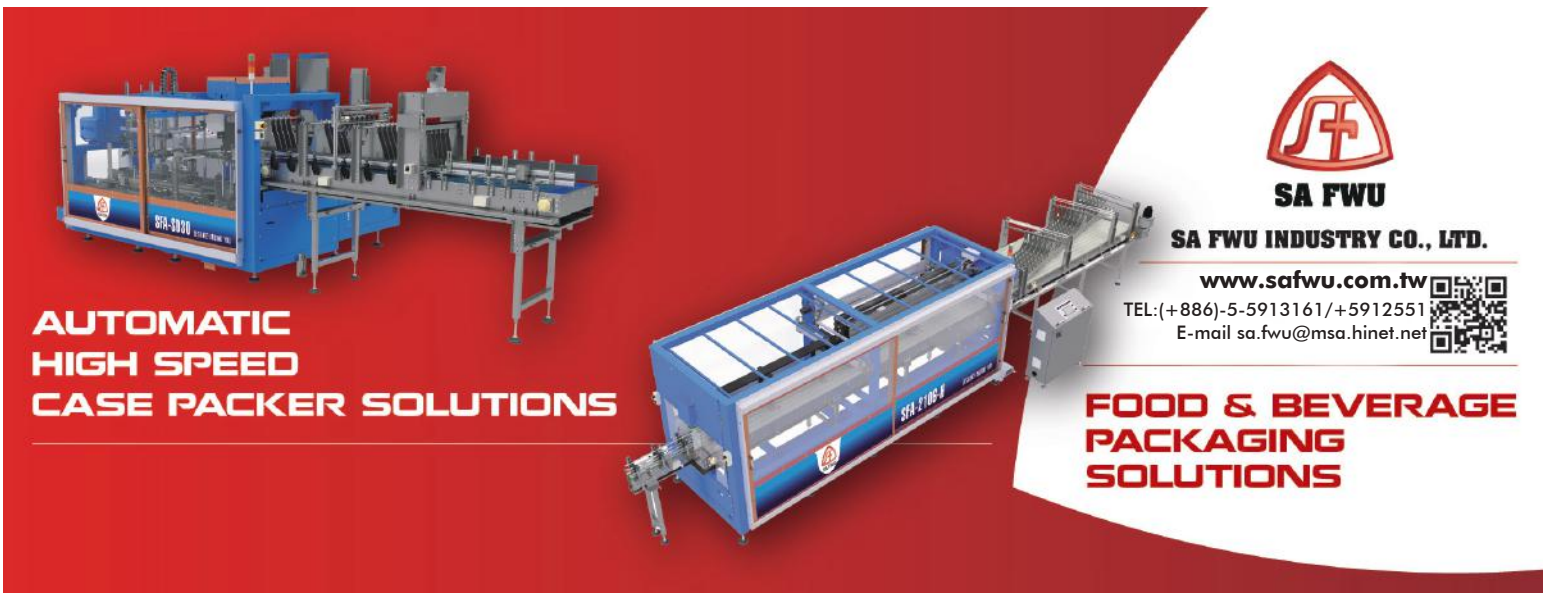
# FRUIT LOGISTICA 2027 BRINGS INNOVATION TOGETHER IN THE NEW INNOVATION ZONE

The new Innovation Zone will showcase the entire product innovation cycle, from market launch to proven success. The new Innovation Zone will be located in Hall 3.2.

With the new Innovation Zone, FRUIT LOGISTICA further strengthens its position as the international innovation platform for the fresh produce industry. From February 3 to 5, 2027, the Berlin event will bring together its most important innovation formats for the first time to create a cohesive ecosystem.

Guided by the principle of "One Innovation Journey — From New to Proven Success," the Innovation Zone will demonstrate how the entire innovation cycle progresses, from developing new products and solutions to successfully establishing them in the market and ensuring their long-term success. The focus is on the FRUIT LOGISTICA Innovation Award (FLIA), the FRUIT LOGISTICA Innovation Showcases (FLIS), and the Innovation Stage. Together, these features create a central hub for innovative companies in Hall 3.2.

Christina Freier, the project director for FRUIT LOGISTICA, said, "Innovations have always been a central part of FRUIT LOGISTICA. With the new Innovation Zone, we are bringing them together in one place for the first time. This creates a central platform where innovative companies can present their developments to an international audience of industry professionals, establish valuable contacts, and increase their visibility in the market in a sustainable way."



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# FOODICS LAUNCHES CAPITAL 2.0 AT MONEY20/20, TURNING RESTAURANT PERFORMANCE INTO ACCESS TO FUNDING

Foodics, the leading restaurant operations and financial technology platform in MENA, launched Capital 2.0 at Money20/20 Middle East in Riyadh, introducing an automated funding solution that uses restaurant performance data to pre-qualify businesses and accelerate access to capital.

The launch marks the next step in Foodics' evolution from a restaurant operations platform into a financial partner for restaurants, using each restaurant's operational and financial performance to pre-qualify businesses and provide faster, simpler access to funding.

Access to financing remains a challenge for many restaurants, particularly smaller operators, as traditional processes can be lengthy and may not fully reflect how restaurant businesses operate and generate revenue. With an AI layer embedded into the Foodics platform, Capital 2.0 uses intelligent credit-scoring technology to assess restaurants based on their actual business performance and automatically identify operators who qualify for funding, removing the need for a traditional application process. Eligible operators can then select their funding terms and complete the process digitally, with funding approved and disbursed within four hours.

Ahmad AlZaini, Co-founder and CEO of Foodics, said: "Restaurants generate valuable performance data every day, and we believe that data should do more than help them understand their business; it should help them grow it. Capital 2.0 is an important step in how we turn that insight into financial value for our merchants. With a target of SAR 375 million in funding in the first year, our ambition is to make Foodics a financial partner that supports the growth of our restaurants across the region."



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# PRINOVA TARGETS PERSONALISATION TREND AT FI EUROPE

Prinova will showcase new functional beverage concepts at Fi Europe, demonstrating how they can meet the growing demand for personalised solutions.

In 2027, Mintel predicts that food and drink consumers will become more deliberate about achieving specific outcomes, creating "personal ecosystems" around health, convenience and wellbeing.1 Meanwhile, the GLP-1 and high-protein trends continue to dominate, with seven in ten Europeans paying attention to protein in their diet.

Reflecting the new diversity of consumers' lifestyle and health needs, as well as the continuing demand for high-protein products, Prinova will exhibit with a 'Your Way' theme at Fi Europe (17th-19th November in Frankfurt), stand 31G32.

The leading provider of functional nutrition, premix solutions, and market-ready blends will showcase three new high-protein beverage concepts designed to support active nutrition, weight management, and everyday wellness:

• Protein, Your Way clear protein beverage – a refreshing, juice-like drink in a peach and ginger white tea flavour. As well as supporting post-workout recovery, it is ideal for consumers seeking to boost their daily protein intake.

• Nutrition, Your Way – an apple and elderflower flavour beverage developed for consumers using GLP-1 weight-management medications. It is high in protein to support muscle maintenance and contains fibre to offer benefits for digestive health.

• Joe Gains – a high-protein coffee featuring Omnibroth™ broth powder. Low in salt and rich in easily digested amino acids, collagen, gelatin, glucosamine, chondroitin, and minerals, Omnibroth™ supports muscle, bone, and joint health.



# UNOX INTRODUCES QBO.PRO TO THE MIDDLE EAST AT GULFHOST 2026

UNOX, a global leader in professional cooking technology, introduces Qbo.PRO to the Middle East at GulfHost 2026, taking place from 3 to 5 November at Dubai World Trade Centre. The upgraded multifunctional robot from Roboqbo brings together advanced food processing capabilities, an intuitive digital interface and improved reliability and durability, offering hospitality and foodservice professionals a more efficient way to manage everyday kitchen operations.

The regional launch marks an important milestone for UNOX following its acquisition of Roboqbo in 2025. Less than a year after joining the Group, the two companies have combined their expertise to introduce a new generation of professional kitchen automation, designed to make food preparation simpler, faster and more accessible to restaurants, hotels, catering businesses and pastry kitchens.



Available in 5-litre and 10-litre versions, Qbo.PRO combines multiple functions within a single machine, including cutting, chopping, mixing, emulsifying, cooking, pressure cooking and cooling. Featuring UNOX's Digital.ID™ interface, the machine allows operators to select their desired preparation through intuitive digital controls and preset programmes, automatically managing the different stages of the process.

Designed to help professional kitchens save time and improve productivity, Qbo.PRO can significantly reduce preparation times. A meat stew that traditionally takes 180 minutes can be prepared in just 40 minutes, while Bolognese sauce can be completed in 35 minutes instead of 150. Risotto preparation can be reduced from 25 to 18 minutes, and pastry cream from 45 to just 15 minutes. The machine manages these processes without requiring constant supervision, allowing kitchen teams to focus on other tasks while maintaining consistent results.

Beyond efficiency, Qbo.PRO also offers oxygen-free processing, helping to preserve the natural colour, aromas and characteristics of ingredients. The technology combines Roboqbo's 40 years of experience in food processing automation with UNOX's expertise in professional kitchen equipment, with further improvements to the machine's long-term reliability and durability.

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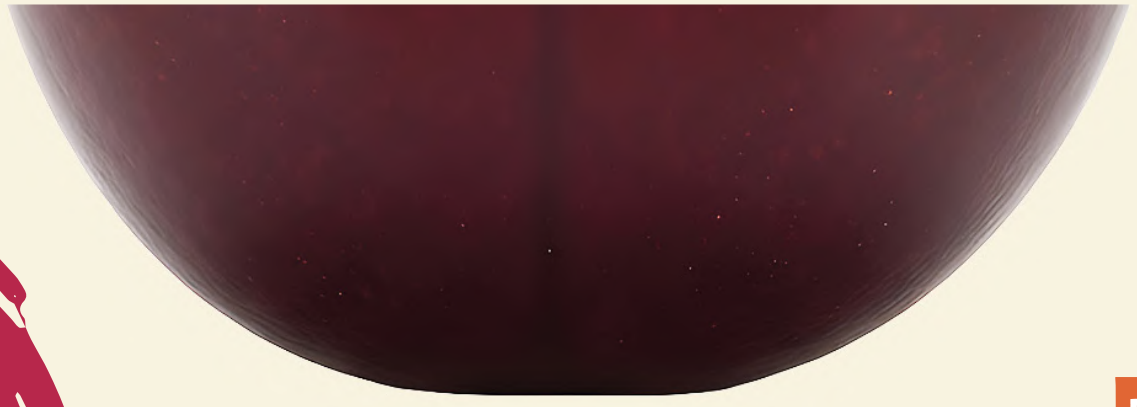

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# Hydrosol at GULFOOD MANUFACTURING 2026



At this year's Gulfood Manufacturing, Hydrosol will be at booth R-N26 in Sheikh Rashid Hall presenting attractive highlights in the dairy, meat, and deli categories. In dairy, the company is presenting systems for vegetable fat cream with high whipping volume and stable foam, and for recombined milk in warm climates. In meat products, economical solutions and snack concepts are the focus. In the deli category, egg-free mayonnaise sauces with variable fat contents are at the center of attention.

## Vegetable Fat Cream, Recombined Milk, Soft-Serve Ice Cream

Vegetable fat cream offers a broad scope of possibilities. Hydrosol has developed a functional system for vegetable fat creams with 25-28 percent fat and a very short whipping time – just a few minutes. The creams give high whipping volume and a stable foam, which stands up even to demanding applications in the baked goods and desserts space. This Stabimuls ICR series system also permits the addition of up to 30 percent sugar syrup, offering not just great flexibility in recipes but also the potential for cost optimization without compromising on performance.

Hydrosol has also developed a stabilizing system for the production of recombined milk especially for warmer regions, which permits variable fat contents of 0.1 - 5.0 percent. Milk or vegetable fat can be used for the fat. Despite low dosage, the system gives stable, long-lasting emulsions, and the final products feature a creamy mouthfeel and neutral flavor. In addition, this year Hydrosol is again presenting a trendy soft-serve ice cream functional system that is one of the bestsellers in the Stabimuls IC series.

## Popular Meat Concepts

In times of rising prices, economical solutions are more in demand than ever. Manufacturers can make a wide range of cost-efficient convenience products with a stabilizing system from the HydroTOP High Gel series. Thanks to the flexibility of this system, different types and proportions of meat can be used, for example to make juicy meatballs, burgers, and nuggets that feature classic meaty textures and the familiar, beloved flavors, but with noticeably lower production costs. This lets manufacturers get higher yields without compromising on the quality of the final products.

Manufacturers can also address the ongoing healthy snacking trend with a stabilizing system from the HydroTOP VE CL series. This system was developed specifically for hybrid meat products that include a large amount of vegetables or plant-based protein as well as fiber, which can be advertised on the packaging. It supplies the basis for protein-rich formulations with less saturated fatty acids and reduced fat. It is also ideal for clean label products. The range of applications is broad, including ground meat products enriched with vegetables, meat snacks like sticks, and chicken and cauliflower popcorn.

For more information, visit **https://hydrosol.de/en/**



# SWEETENED CONDENSED MILK FOR CHOCOLATE & CONFECTIONERY

WS Warmsener Spezialitäten GmbH, a member of the Uelzena Group, will once again exhibit at Gulfood Manufacturing in Dubai as part of the German Pavilion. As one of Europe's leading manufacturers of sweetened condensed milk, the company offers a comprehensive portfolio of products and packaging solutions tailored to the needs of industrial food manufacturers.

Sweetened condensed milk is the core of the company's business and is available in a wide range of recipes, including products certified according to Halal, Kosher and Fairtrade standards, as well as formulations blended with vegetable fats. All products are characterised by a smooth texture, a clean dairy taste without cooked notes and excellent processing stability.

Sweetened condensed milk remains one of the most important dairy ingredients for the confectionery industry. It is widely used in caramel fillings, chocolate bars, pralines, toffees, dessert sauces and ice cream, where it contributes not only to the characteristic caramel flavour but also to the desired texture, consistency and mouthfeel of the finished product.

In addition to sweetened condensed milk, WS also manufactures cream products and ice cream mixes for industrial applications, enabling customers to source a variety of functional dairy ingredients from a single supplier.

With decades of dairy expertise, flexible production capabilities and a strong focus on customer-specific solutions, WS supports food manufacturers worldwide in developing high-quality confectionery and dessert products.







Consumers increasingly expect more from the products they choose – more nutrition, more functionality and more value without compromising on taste or convenience. For food and beverage manufacturers, this is opening up new opportunities to rethink familiar categories.

Coffee is one particularly interesting example. A cold coffee drink can be more than an indulgent refreshment: with the right dairy ingredients and formulation expertise, it can also become a high protein, nutritionally differentiated product designed for modern lifestyles.

For food and beverage manufacturers, the opportunity lies not only in identifying emerging consumer needs, but in turning them into products that combine nutrition, functionality, convenience and great taste.

So where are the most interesting opportunities for product innovation right now? Three areas stand out.

### 1. Give familiar drinks a high protein upgrade

Protein continues to be one of the strongest drivers of food and nutrition innovation: 58% of consumers globally say they actively seek protein in their diet[1]. At the same time, active nutrition is moving beyond traditional sports products into more everyday eating and drinking occasions. This creates room to rethink familiar beverages.

Take coffee. By combining a familiar format with high-quality dairy protein, manufacturers can create products that connect indulgence, convenience and nutrition in one proposition.

Valio's dairy ingredient portfolio includes solutions designed for high protein applications, including drinks and powders. Valio Eila® protein solutions can support higher protein and lactose free dairy products while contributing to a full-bodied taste and smooth texture.

Coffee drinks are a good example of how several benefits can come together in one familiar format. Valio's coffee drink applications demonstrate opportunities ranging from high protein to no added sugar and lactose free solutions for digestive wellness. Everyday convenience is combined with added nutritional and functional value.

### 2. Bring recovery into everyday nutrition

Recovery is no longer relevant only to athletes. As active nutrition becomes part of broader wellbeing, consumers are increasingly interested in products that support active lifestyles and everyday recovery.

Dairy ingredients offer interesting opportunities in this space, particularly through high-quality protein and convenient drink formats. Valio's




recovery drink concept demonstrates how nutrition expertise can be translated into a practical, appealing application for modern lifestyles.

Read more about Valio's solutions for active nutrition at **valio.com**.

### 3. Rethink indulgence without losing the experience

Nutrition is not only reshaping functional beverages. It is also influencing traditionally indulgent categories.

Sugar reduction is becoming an important area of product development as manufacturers look for ways to improve nutritional profiles while protecting the sensory experience consumers expect.

Valio's ingredient portfolio includes solutions for sugar reduction across dairy and beverages, yogurts, confectionery and ice cream. Its commercial offering combines nutritional and functional expertise with application support to help manufacturers develop products with a full-bodied taste and appealing texture.

### From an ingredient into a product opportunity

The common thread across these opportunities is that ingredients alone are rarely enough. Manufacturers need to understand what consumers are looking for, choose ingredients that can deliver against those needs, solve formulation questions and ultimately create a product that works both technically and commercially.

This is where Valio's approach goes beyond supplying dairy ingredients. Its expertise spans nutrition, dairy science and application development, helping customers move from an emerging opportunity towards a tangible product concept.

For manufacturers exploring opportunities across optimised nutrition, permissible indulgence and early life nutrition, the question is therefore not simply which trend to follow, but how to turn changing needs into products that create real consumer and commercial value.

### Explore new product opportunities with Valio at Gulfood Manufacturing

Hall 7, Stand 704, Dubai World Trade Centre 3–5 November 2026

Finnish food company Valio provides dairy ingredients and food solutions for manufacturers around the world. Interested in exploring new product opportunities with us? Meet the Valio team at Gulfood Manufacturing in Dubai, 3–5 November 2026. You can also meet us at Fi Europe in Frankfurt, 17–19 November 2026.

*1. Innova Market Insights (2026)*

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Our product portfolio covers **Frozen Vegetables & Frozen Fruits, Frozen Poultry & Duck, French Fries & Onion Rings, Frozen Prepared Foods**. Key products include frozen chicken, duck, French fries, onion rings, frozen sweet corn, green peas, broccoli, mixed vegetables, diced onion and other customized food products.

We understand that international food buyers need more than competitive prices. **Product consistency, Halal Accredited, food safety, traceability, documentation and reliable delivery** are essential to long-term cooperation. All products are certified with **HALAL, BRC, ISO22000** and part products are organic. That is why we work closely with our production partners to select suitable raw materials, monitor product specifications and coordinate quality requirements according to each customer's market and application.

Our affiliated production facilities can provide internationally recognized food safety certifications and are capable of meeting different customer and market requirements. We also support **OEM/private label, customized specifications, packaging solutions, product research and development**, helping importers, distributors, food manufacturers, foodservice companies and retailers develop the products they need.

Serving customers across **the Middle East, Africa, Southeast Asia, America, Europe and other areas,** we are committed to building long-term partnerships through professional communication, transparent service and dependable supply.

Whether you are looking for a stable source of frozen vegetables, poultry, spices, prepared foods or customized food products, **QINGDAO ALLIANCE FOOD CORP. is ready to be your trusted partner in China.**



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BRAUN

# Where Tradition and Innovation Shape Baking Excellence

With its new concept and product highlights, BRAUN proudly presents a versatile world of craftsmanship, flavour, and innovation. Built on decades of expertise in bakery and confectionery ingredients, BRAUN continues to set benchmarks in quality and reliability – combining traditional values with modern technology to meet the evolving needs of today's food industry.

Our high-performance ingredient systems enable bakers around the world to create authentic textures and flavours that delight consumers everywhere. Whether it's a small artisanal bakery or large-scale production, our products and concepts deliver consistency, convenience, and outstanding sensory appeal.

## New Inspiration: Kranfil's Nocciola Excelente

With its new recipe folder "Kranfil's Nocciola Excelente", BRAUN showcases the versatility of its latest addition to the Kranfil's range with three creative recipe ideas: Latte Macchiato Cream Cake, Nocciola Square Cake and Buttercream Swiss Roll Nut-Orange.



Combining a rich and authentic hazelnut flavour with a delicate, satisfying crunch and responsibly sourced cocoa, Kranfil's Nocciola Excelente adds an indulgent twist and a special sensory touch to a wide variety of bakery and confectionery creations.



## A Proven Favourite: Schokobella

Another highlight is the renowned Schokobella range, an established classic in the BRAUN portfolio. Known for its creamy texture, intense flavour, and versatility, Schokobella has become a favourite among professionals seeking premium quality and stability across diverse applications – from coatings to bakery fillings and dessert toppings.

Easy to use, slice-stable, and with an appealing finish, Schokobella ensures perfection in every bite.



## New Product Highlights

**Bake-Stable Chocolate Cream RSPO SG**

The Bake-Stable Chocolate Cream combines a rich chocolate flavour with a pleasantly smooth and creamy texture and excellent baking performance.

**Dessert Paste Sakura**

Dessert Paste Sakura translates Japanese-inspired flavours into creative bakery and dessert creations with its natural cherry blossom flavour and high cherry content.



## Quality as Our Foundation

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

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

## Rooted in Tradition, Driven by Innovation

Discover how our products bring authentic taste, perfect texture, and exceptional quality to creative bakery and confectionery applications, shaping the future of bakery and confectionery worldwide.

***For more information and detailed product specifications, please visit our website and experience the world of flavour excellence:***



# Consistent Oven Spring & Score Bloom: Two Solutions for Baguette Quality Improvement

The baguette stands as one of the most challenging artisan breads to master. Formulated with no sugar, no fat and high-hydration dough, it demands well-balanced gluten strength, fermentation tolerance and powerful oven spring. Bread makers commonly encounter typical production pain points: unstable fermentation, insufficient lift during baking, scores failing to open into distinct “ears”, tight and closed crumb structure, uneven crust colour, short-lasting crispness and rapid staling. Batch-to-batch inconsistency further limits output stability for retail and industrial production. Drawing on Angel Yeast’s R&D expertise in yeast strains and baking enzyme systems, we have developed two mature, practical technical solutions tailored to different production workflows and formulation management needs: **Angel Super 2in1 Yeast**, an all-in-one integrated solution; and the flexible combination of **Angel Instant Dry Yeast + Baguette Improver**. Both options suit artisan bakeries, chain stores and industrial production lines, balancing ease of operation and formulation adjustability.

## Solution 1: Angel Super 2in1 Yeast – Streamlined, All-in-One Formulation

Angel Super 2in1 Yeast features specially selected high-active yeast strains optimised for lean, low-sugar hard breads, compounded with a precisely balanced bio-enzyme system. It combines fermentation power and dough conditioning functions in a single ingredient, **with no extra improver required**. Fewer ingredients reduce weighing errors, ideal for operations prioritising simple, standardised workflows.

### Key technical benefits:

**1. Enhanced fermentation tolerance & wider process tolerance** The strain is acid-resistant and suitable for prolonged cold fermentation. Dough stability is greatly improved during bulk fermentation and retarded overnight fermentation, preventing

over-fermentation and collapse. Gas retention of high-hydration baguette dough is optimised, making retarded and night-shift processes far more controllable.

**2. Boosted oven spring for reliable score bloom** The enzyme system balances gluten extensibility and elasticity. Strong, consistent oven spring during baking helps scores open naturally to form well-defined, layered ears for an attractive, uniform appearance.

**3. Improved crust and crumb properties** Controlled moisture loss during baking delivers even, attractive crust colour, a thin crisp shell that retains crunch longer. The crumb features an open, irregular, well-aerated pore structure with clean chew and prominent wheat flavour. It also slows starch retrogradation and staling, extending the product's fresh-eating window.

**4. Simple application** Mix directly with flour. Stable dosage reduces SKUs, simplifies storage and minimises weighing and misformulation risks. Perfect for chain bakeries and central kitchens seeking fast, standardised baguette production, especially where operators have varied experience levels.

Best for: In-store fresh baking, short production cycles, simplified recipes and minimising operational difficulty.

## Solution 2: Angel Instant Dry Yeast + Angel Baguette Improver – Flexible, Customisable Control

This separate-ingredient professional setup uses yeast and improver dosed independently. The recommended pairing is Angel low-sugar instant yeast with Angel baguette improver.
It suits master bakers and R&D teams who need fine rheological tuning and differentiated flavour development, offering high formulation flexibility.

Dosage of yeast and improver can be adjusted separately according to flour quality, ambient temperature & humidity and fermentation schedules to target specific defects.

The baguette improver is formulated exclusively for lean no-fat, no-sugar dough with ascorbic acid, xylanase, glucose oxidase and amylase. It introduces no extra fat or sugar, preserving authentic wheat notes without masking complex aromas developed during long fermentation.

- Glucose oxidase and vitamin C work synergistically to strengthen the gluten network, improving tensile resistance so high-hydration dough holds shape well and does not spread during shaping.
- Xylanase optimises dough rheology and reduces stickiness, easing hand shaping and scoring.
- Amylase supplies fermentable sugars in late baking stages to support sustained oven spring and uniform Maillard browning.
- It regulates crust dehydration rate for a thin, crisp crust and moist, resilient crumb with controllable pore structure. Excellent for premium artisan lines featuring long cold fermentation and sourdough hybrid baguettes.



The core advantage of this split formula is tunability. When flour quality fluctuates, workshop climate shifts or fermentation time changes, you can tweak improver dosage independently to fine-tune dough tenacity, oven lift and crispness. It is the preferred option for high-end French bakeries, R&D trials and replicating traditional artisan flavour profiles.

## Selection Guide

- Choose Super **2in1 Yeast:** If your priority is standardisation, fewer raw materials, lower human error, stable mass production for central kitchens and consistent, worry-free output.
- Choose **Angel Instant Dry Yeast + Baguette Improver:** For R&D formulation trials, long cold fermentation, premium artisan flavour, variable flour quality, and precise rheology control.

Both solutions share Angel's bio-enzyme technology platform and follow the clean, lean formulation philosophy of traditional baguettes without compromising authentic flavour. They address the three core challenges in baguette production – gluten structure, fermentation kinetics and baking transformation – to solve common issues with oven spring, score opening, crumb structure and staling.

A great baguette derives its flavour from wheat and time; consistently great baguettes rely on controllable, reliable biological baking solutions. Angel Yeast continues to deepen its expertise in European hard bread technology, delivering solutions that reconcile traditional flavour with industrial stability, so every baguette can reliably bloom with iconic opened scores, crisp crust and open crumb.

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



# PRECISION AND FLEXIBILITY FOR MODERN CAKE PRODUCTION

From muffins and cupcakes to a wide variety of cakes, industrial producers are constantly looking for ways to combine consistent product quality with greater flexibility and efficient production. As recipes, formats and production requirements evolve, accurate and reliable depositing becomes a key step in achieving repeatable results while keeping production running smoothly.

GEA Bakery supports cake manufacturers with technologies designed to meet these changing needs. The GEA Bake Depositor MO is a high-precision industrial depositing system developed for muffin, cake and cupcake mixes, combining consistent performance with flexibility, hygienic design and easy integration into new or existing production lines.

*GEA Bakery supports cake manufacturers with technologies designed to meet these changing needs.*

## Designed around different production needs

No two production environments are exactly the same. For this reason, the GEA Bake Depositor MO is available in single-head and dual-head configurations, allowing manufacturers to select the solution that best fits their capacity, available footprint and product requirements.

The single-head version is designed for accurate and stable depositing in standard production environments and compact layouts. For higher-output requirements, the dual-head configuration brings two depositing heads together in a single machine, increasing production capacity without a proportional increase in footprint. It also supports more complex applications, including bi-colour products.

The system's modular architecture adds another level of flexibility, enabling the depositor to adapt to different production requirements and layouts while maintaining precision and reliable performance.

## Hygiene, efficiency and reliability by design

In industrial cake production, performance is not only about accurate depositing. Hygiene, cleaning and maintenance are equally important considerations. The GEA Bake Depositor MO features hygienic stainless-steel construction, smooth surfaces and Cleaning-in-Place (CIP) capability. Quick-release components and easy access to key machine elements are also designed to simplify maintenance and support production uptime.

Efficiency is built into the technology as well. An optimized pneumatic design reduces compressed-air consumption and enables up to 16% lower energy use compared with previous-generation technologies, while maintaining consistent depositing performance.

Bringing together precision, flexibility, hygiene and efficiency, the GEA Bake Depositor MO is designed to help cake manufacturers respond to different production needs while maintaining the consistency and reliability required in industrial bakery production.

***Want to discover what the GEA Bake Depositor MO can bring to your cake production? Explore the technology and find the right configuration for your production needs on the GEA website, https://www.gea.com/bakery***



# BCH: NEARLY 200 YEARS OF ENGINEERING EXCELLENCE IN FOOD PROCESSING

Established in 1835, BCH has built a reputation as one of the world's leading manufacturers of high-quality food and confectionery processing systems. With almost 200 years of engineering expertise, BCH continues to support manufacturers across the globe with reliable and efficient processing solutions designed to meet the demands of modern production.

BCH specialises in the design and manufacture of advanced cooking, mixing and cooling technology for a wide variety of food applications. Its equipment is used in the production of ready meals, sauces, dips, sweet and savoury fillings, fruit toppings, as well as an extensive range of confectionery products, including liquorice, 100% fruit products, caramel, syrups, jams, and preserves.

Working closely with customers from initial design through to production and installation, BCH combines decades of process knowledge with the latest engineering innovations to develop tailored solutions that meet individual manufacturing requirements. Whether supplying a single process vessel or a complete turnkey production line, the experienced team provides expert guidance, technical support and exceptional customer service throughout every stage of the project.

At its Lancashire headquarters, the BCH Innovation Centre houses an impressive range of cooking, mixing, cooling, forming, extruding, dosing, coating and cutting equipment. The facility enables customers to trial recipes, evaluate process performance and develop new products before committing to full-scale production.

Supported by specialists in food science, process engineering, software and automation, the Innovation Centre helps manufacturers reduce development time, minimise risk, and bring products to market faster.

BCH is delighted to, once again, be exhibiting at Gulfood Manufacturing this November in Dubai. Visitors to the show are invited to the BCH stand in the UK Pavilion, Stand SJ12, to discuss your processing requirements and discover how BCH's expertise and technology can help improve your production quality and manufacturing capabilities.



For more information, contact
**info@bchltd.com**
**+44 (0)1706 852 122**
**www.bchltd.com**



# SCALING UP FOOD PRODUCTION THROUGH PRODUCT AND PROCESS EXPERTISE

For central production kitchens, airline caterers and food manufacturers across the Middle East, increasing output means balancing capacity, product quality and operational efficiency. Producing varied menus at scale requires an understanding of how each product behaves during cooking and cooling.

Increasing production volumes or transferring an established recipe to a new industrial cooking system involves more than adjusting ingredient quantities. Heating rate, mixing intensity, ingredient addition order and batch size can all influence flavour, texture and consistency.

DC Norris combines equipment design and manufacturing with practical product and process expertise. Its development kitchens allow customers to trial their own ingredients, assess finished products and refine processing methods before investing. This helps establish repeatable processes around production targets and quality requirements.



## Flexible Cooking Across the Menu

DC Norris' patented Jet Cook™ technology provides rapid heating and mixing for soups, sauces, curries and desserts. Matching the process to the product helps reduce processing times and manage heat exposure while achieving the required consistency.

For rice, pasta, grains, potatoes and vegetables, Cook Quench Chill Adapt brings cooking, quenching and chilling together in a controlled sequence managed by a single operator. Adjustable processing parameters accommodate different products, while its modular design allows additional basket stations to be incorporated as capacity requirements grow.

## Controlled Processing for Extended Shelf Life

For operations supplying multiple locations, Cook Chill systems support production planning, distribution flexibility and reduced food waste.

Controlled cooking to validated time and temperature parameters, followed by rapid chilling, helps manage microbial risks while maintaining—and often enhancing—product quality. Hygienic handling, appropriate packaging and refrigerated storage and distribution are essential throughout. Shelf life must be validated for each product under its intended storage conditions.

DC Norris helps customers develop cooking and cooling methods supported by process controls, batch records and operator training. Considering product transfer, cleaning and production scheduling also helps ensure individual systems work effectively within the wider operation.

***Meet the DC Norris team at Gulfood Manufacturing, Stand S1-B34, to discuss how product trials, process expertise and cooking and cooling solutions can support your production requirements.***

# FROM RECIPE TO PRODUCTION: ENGINEERING THE PROCESS BEHIND GREAT FOOD

A great food product begins with an idea. Bringing that idea into consistent commercial production requires a process that protects everything consumers value: flavour, texture, appearance and quality.

For manufacturers of soups, sauces, chocolate, chewing gum, beverages and ready meals, the challenge is different in every application. Powders must disperse effectively. Thick pastes need controlled mixing. Emulsions require the right processing conditions. Delicate ingredients must retain their integrity as products move towards filling and packaging.

Proc-X Manufacturing Group brings these processing needs into one conversation, connecting equipment selection with the product manufacturers want to make and the production demands they need to meet.

**Gulfood Manufacturing 3–5 November 2026 Dubai World Trade Centre**




Its scope spans ingredient handling, mixing, milling, emulsification, extrusion, thermal processing, inspection, filling and packaging. The starting point is the application: understanding the ingredients, the required product characteristics and how each stage affects the next.

A sauce, for example, requires more than blending ingredients together. Its texture and consistency depend on ingredient incorporation, mixing conditions and temperature control. Chocolate and chewing gum present different challenges involving viscosity and demanding materials. Beverages require careful attention to dispersion and uniformity, while ready meals call for processes that balance consistency with the preservation of individual components.

These differences make process selection central to production planning. Capacity matters, but so do cleaning access, changeovers, product discharge and the way equipment fits into the wider manufacturing operation. Considering these factors together helps define a practical route from a successful recipe to repeatable production.

At Gulfood Manufacturing 2026, Proc-X Manufacturing Group invites food and beverage manufacturers to discuss their products, processing challenges and expansion plans. Whether the requirement is a specific processing stage or a broader production project, the conversation starts with what the customer needs to achieve.

For more information, visit www.procxinc.com




**Visit Proc-X Manufacturing Group at Booth A1-17 to explore the process behind your next product.**

# MULTIVAC MIDDLE EAST
## MARKS A MILESTONE IN REGIONAL EXCELLENCE

In November 2026, MULTIVAC Middle East will celebrate its 20th anniversary, marking two decades of growth, innovation, and strong partnerships across the region. Since opening its doors in Dubai in 2006, the company has steadily expanded its market presence, strengthened its service capabilities, and built a dedicated team of 34 professionals serving customers in the food, medical, and pharmaceutical industries.

To commemorate this milestone, the company will host a gala dinner on 4 November 2026 for approximately 70 guests. Employees and long-standing business partners will be joined by colleagues from MULTIVAC headquarters, who will be visiting Dubai for Gulfood Manufacturing. The event will bring together the people who have contributed to the company's success and provide an opportunity to reflect on two decades of achievements in the Middle East.

A further milestone was reached in 2009 with the opening of the company's branch in Riyadh, Saudi Arabia. Since then, MULTIVAC Middle East has continuously expanded its local technical service and customer support capabilities throughout the region. This strong regional presence enables the company to address market-specific requirements and support customers throughout the entire lifecycle of their processing and packaging solutions.

"Over the past 20 years, we have built a strong local organization that combines regional market knowledge with MULTIVAC's global expertise. The growth of our team and the expansion of our service capabilities reflect our commitment to staying close to our customers and supporting them reliably all the time. We will continue to invest further in our presence across the Developing Middle East Market and provide solutions tailored to the region's specific requirements," says Amir Sotoudeh, Managing Director of MULTIVAC Middle East.

MULTIVAC Middle East's growing presence at major regional trade exhibitions further strengthens its dialogue with customers and industry stakeholders. These events provide an important platform to discuss market-specific challenges, explore emerging trends, and showcase innovative processing and packaging solutions for the food, medical, and pharmaceutical sectors.

For 20 years, MULTIVAC Middle East has combined local expertise with global technology leadership, supporting customers across the region with innovative solutions, reliable service, and long-term partnership.

For more information, visit **https://multivac.com/ae/en**



# IMA AT GULFOOD MANUFACTURING 2026:

## ON SHOW THE ENTIRE RANGE OF SOLUTIONS FOR THE FOOD INDUSTRY

IMA is pleased to announce its presence at Gulfood Manufacturing 2026 to present its latest processing, filling, dosing and packaging range of solutions for the Food market.

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

### IMA in the FOOD market

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

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

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

IMA Ilapak, IMA Eurosicma and IMA Record, representing IMA's expertise in flexible packaging, will present innovative horizontal and vertical solutions, stand-up pouch applications and integrated lines for the food market. Meanwhile, IMA Gima's experts in packaging technologies dedicated to the Confectionery industry will highlight new developments and solutions.

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

### IMA's Corporate commitment to sustainability

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

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

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

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

For more information, visit **https://imagroup.com**



**Visit us in Dubai from November 3rd to 5th, Hall 3 – Booth S3-D52 to discover more!**




# MLS UAE UNVEILS REGION'S FIRST ROBOT SKEWER, BRINGING AUTOMATION TO TRADITIONAL MISHKAK PREPARATION

The UAE's premier butchery with over 45 years of expertise in the space, has introduced the region's first Robot Skewer, bringing automation to the preparation of Mishkak, the popular grilled meat skewers enjoyed across Oman and the wider Gulf. Designed for beef, lamb and chicken Mishkak, the technology marks a new step in the company's efforts to combine traditional butchery expertise with modern technology and respond to growing demand for fresh, convenient everyday meals across the UAE.

This new automated solution is designed to bring greater consistency, precision and efficiency to Mishkak preparation, a process that has traditionally relied heavily on manual skill and labour. From beef and lamb to chicken Mishkak, the Robot Skewer helps standardise portioning and preparation while maintaining the quality and freshness associated with MLS UAE's traditional butchery expertise.

The launch comes as the UAE's food and grocery sector continues to shift towards digitally enabled, convenience-led consumption. The UAE food e-commerce market grew significantly by 13% between 2023 and 2024 to approximately US$1.1 billion, reflecting growing consumer adoption of online food purchasing. Between January and June 2026, 70,000+ UAE customers placed 180,000+ online meat delivery orders across the UAE, with monthly order volume growing 15% between the first 6 months of 2026.

For MLS UAE, the Robot Skewer forms part of a broader technology-led approach to modernising its operations without compromising the role of traditional butchery expertise. The company views automation as a tool to support its teams, improve operational consistency and enable it to respond more efficiently to the increasing consumer demand across its retail, e-commerce and foodservice channels.

*"Technology should enhance the expertise and standards that have defined our business, not replace them," said Nadeem Ahmed, Director for MLS UAE. "The Robot Skewer allows us to introduce greater consistency, precision and efficiency into an important part of our preparation process, while our teams continue to bring the knowledge and craftsmanship behind the product. As we grow in the UAE, we will continue to adopt innovation where it creates genuine value for our operations and, ultimately, our customers."*

# TOMRA FOOD TO SHOWCASE ITS LATEST AI-POWERED INNOVATIONS AT GULFOOD MANUFACTURING 2026



At this year's Gulfood Manufacturing, TOMRA Food will present two of its latest breakthroughs in sorting and grading technology: the TOMRA 4C and the TOMRA 5S Blueberry Spectrim with LUCAi™. Designed to help food processors maximize yield, improve product quality, and increase operational efficiency, both solutions leverage advanced AI technologies to address the evolving challenges facing the food industry.

**TOMRA 4C: Advanced AI Sorting for Nuts and IQF**

The TOMRA 4C is TOMRA's most advanced chute sorter for nuts and IQF (individually quick frozen) products. As the company's first platform capable of running multiple forms of artificial intelligence simultaneously, it combines LUCAi™ deep learning with traditional machine learning to deliver exceptional detection performance while adapting to changing product conditions. With false reject rates below 1% for nuts and below 0.5% for IQF applications, the TOMRA 4C helps processors recover more saleable product, reduce waste, and maintain the highest food safety standards. Its intuitive interface, hygienic design, and faster cleaning procedures also contribute to improved uptime and lower operating costs.



**TOMRA 5S Blueberry: Intelligent Grading for Premium Blueberry Quality**

For fresh produce processors, TOMRA will also showcase the TOMRA 5S Blueberry Spectrim with LUCAi™, a grading solution engineered specifically for blueberries. Combining advanced vision technology and deep learning, the system accurately evaluates quality attributes while preserving the fruit's delicate bloom through a carefully designed gentle-handling process. Capable of precise grading, dehydration detection, and high-throughput operation, the 5S Blueberry enables packhouses to improve pack consistency, reduce rework, and maximize the value of every berry processed.

Visitors to Hall 3, Stand E3-41 will have the opportunity to meet TOMRA's experts and discover how these next-generation solutions are helping processors achieve higher profitability, greater efficiency, and superior product quality through the power of AI-driven sorting and grading.

For more information, visit **https://www.tomra.com/food**

**Visit TOMRA Food at Gulfood Manufacturing, November 3-5, Hall 3, Stand E3-41**



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# CAMA GROUP AND CYBERSECURITY: PROTECTING THE VALUE OF CONNECTED PACKAGING LINES



In today's packaging industry, performance is increasingly connected to data. This is especially relevant in the food sector, where manufacturers must combine high-speed production, product safety, hygiene requirements, traceability and operational flexibility. Machines are expected to be efficient, flexible and intelligent, but also easy to use, reliable and ready to support the evolving needs of modern manufacturing. For Cama Group, this evolution is part of a wider vision: designing advanced secondary packaging systems that combine engineering expertise, digital technologies and long-term operational value.

Through its Breakthrough Generation technologies and the Generation 5.0 project, Cama continues to develop smart machines, digital processes and enhanced communication between people and machines. The result is a production environment where information can be accessed, monitored and used to improve efficiency, maintenance and decision-making across the entire packaging line.

This growing level of connectivity also makes cybersecurity a fundamental part of machine design and lifecycle management. In food packaging applications, where production continuity, compliance, recipe management, batch information and quality data can be critical, secure digital infrastructures become even more important. Production data, machine performance, usage information and process know-how are strategic assets. Protecting them means protecting customer competitiveness, intellectual property, product integrity and production continuity.

Cama approaches cybersecurity as an integral element of connected automation. User authentication, role-based access, firewalls, hardware and software protections, secure remote connections and traceability all contribute to creating a controlled and reliable operating environment. Network segmentation is another key measure, helping to separate areas of the infrastructure, limit the potential spread of threats and maintain better control over data flows.

The objective is not to add complexity, but to enable customers to benefit from digitalization with confidence. Cama machines are designed to support high performance, accessibility and operational continuity, while ensuring that interventions, data access and remote support take place through authorized and monitored channels.

This reflects Cama's broader approach as a global partner in secondary packaging automation: combining packaging consulting, project management, system engineering and lifecycle support to deliver solutions that are not only technologically advanced, but also secure, reliable and future-ready.

In a connected manufacturing landscape, cybersecurity is part of the value delivered by every smart packaging line. With its engineering know-how and digital vision, Cama helps customers build production systems that are efficient, intelligent and protected by design.

# SEAL-CHECK: FIND PACKAGING LEAKS BEFORE YOUR CUSTOMERS DO




## Reliable packaging integrity testing for modern food manufacturing

In food manufacturing, even the smallest packaging defect can lead to significant consequences. Undetected leaks, weak seals and microscopic holes may compromise product freshness, shorten shelf life and result in costly product recalls or customer complaints. Ensuring packaging integrity is therefore an essential part of an effective quality control process.

## SEAL-CHECK offers a practical and reliable solution for detecting packaging defects before products leave the factory.

Designed for food manufacturers and packaging operations, SEAL-CHECK is a vacuum-based package leak detector and seal integrity tester suitable for a wide range of flexible and rigid packaging formats, including pouches, sachets, flow packs, thermoformed trays, cups and other sealed containers.

## Simple technology. Effective results.

The testing principle is straightforward. A packaged product is placed inside a transparent, water-filled chamber, where a controlled vacuum is applied. The resulting pressure difference causes trapped gases inside defective packages to escape through leaks, producing visible bubbles that allow operators to identify potential sealing failures.

The adjustable vacuum level enables testing conditions to be adapted to different packaging materials, product characteristics and quality requirements.







## Quality control directly at the packaging line

SEAL-CHECK is designed for routine, off-line quality inspections alongside packaging machinery. Operators can perform tests after film reel changes, during machine adjustments or at regular production intervals, typically every 60 minutes.

With test cycles that can take as little as 30 seconds, SEAL-CHECK helps manufacturers identify packaging problems quickly and take corrective action before larger quantities of defective products are produced.

Suitable for applications across dairy, meat, seafood, ready meals, snacks and other food sectors, SEAL-CHECK supports consistent packaging quality while helping reduce waste, rework and unnecessary production losses.

**Because packaging quality should be verified - not assumed.**

**SEAL-CHECK | Package Leak Detector & Seal Integrity Tester** **www.seal-check.pro**

# YOUNG ADULTS CONSUMING WALNUTS REPORTED IMPROVED SLEEP QUALITY, STUDY FINDS

A first of its kind study uncovers the role walnuts may play as a sleep-supportive, whole food.

Eating a daily serving of about one handful of walnuts (40 grams or about 1.5 ounces) with dinner may help improve measures of overall sleep quality and reduce daytime sleepiness in healthy young adults, according to a new randomized controlled trial published in Food & Function.[1*]

Researchers from the University of Barcelona aimed to study the potential impact that daily walnut consumption could have on specified urine biomarkers (6-SMT, a biproduct of melatonin), sleep quality parameters (sleep latency, wake after sleep onset, awakenings, and efficiency) and daytime sleepiness.

The study evaluated the effects of consuming 40 grams of walnuts daily with dinner over an eight-week period among 76 healthy young adults ages 20-28 (85% female), who completed both walnut and control phases in a crossover design. Researchers found that eating walnuts boosted a key biomarker of the sleep-regulating hormone, melatonin, which was significantly increased in evening urine samples after a four-week intervention period when participants consumed walnuts, as compared to the control period.

The walnut intervention also shortened the time it took participants to fall asleep by 1.3 minutes, improved overall sleep quality scores, and reduced self-reported daytime sleepiness compared to a control, nut-free period. While global sleep quality scores improved, there were no significant differences in measures of circadian-related variables between the intervention and control conditions. With these findings, the researchers suggest that walnut consumption could potentially be a simple, food-based approach to supporting healthy sleep.

"This is the first randomized controlled trial to show that daily walnut consumption measurably improved objective sleep quality and increased melatonin levels during evening hours after an intervention period," said Dr. Maria Izquierdo-Pulido, lead researcher of the study out of the University of Barcelona."

The researchers explain that walnuts' unique combination of sleep-supportive nutrients such as tryptophan (84.6 mg) – a precursor to melatonin, plant-based melatonin (118 ng), magnesium (45 mg),





and B vitamins (0.2 mg each vitamin B5 and vitamin B6) may help explain the positive outcomes seen in the study. These findings suggest walnuts may help naturally support sleep quality, though more research is needed to understand the mechanism.

Dr. María Fernanda Zerón-Rugerio, co-leader of the study explains, "While the observed effects in this study came following walnut consumption at dinner, we believe that the daily intake, rather than the timing, led to the sleep-supportive benefits."

This study is among the first to demonstrate walnuts' potential as a sleep-supporting food. As such, the study contained a number of limitations, including unmeasured dietary tryptophan and melatonin intake, that restrict the applicability of the study findings to the general population. However, the findings may have particular relevance to university students, who are known to struggle with sleep. A study conducted on university students in Ajman University during the academic year 2022–2023 uncovered that the students had a high prevalence of irregular bedtime and inadequate sleeping hours. This was affecting their sleep quality and causing excessive daytime sleepiness. The students, especially women (%65.7 participants), were suffering from fatigue, potentially affecting their normal functionality. [2]

While further research is warranted to examine these effects, these initial findings add to the growing body of evidence supporting the role of diet and specific nutrient-dense foods, such as walnuts, in promoting sleep health.

Here are some easy ways to add a handful of walnuts to your evening meal:

- Add a light, fresh touch to your meal with Crunchy Cucumber and Dill Salad.
- You can try one of the staples of our cuisine, pilaf, with the Walnut Peas Pulav.
- Add a tasty and healthy start to your dinner with Walnuts Spinach Soup.

To learn more about the breadth of research supporting walnut consumption, along with recipe ideas and inspiration, visit **www.californiawalnuts.ae.**

*References:*

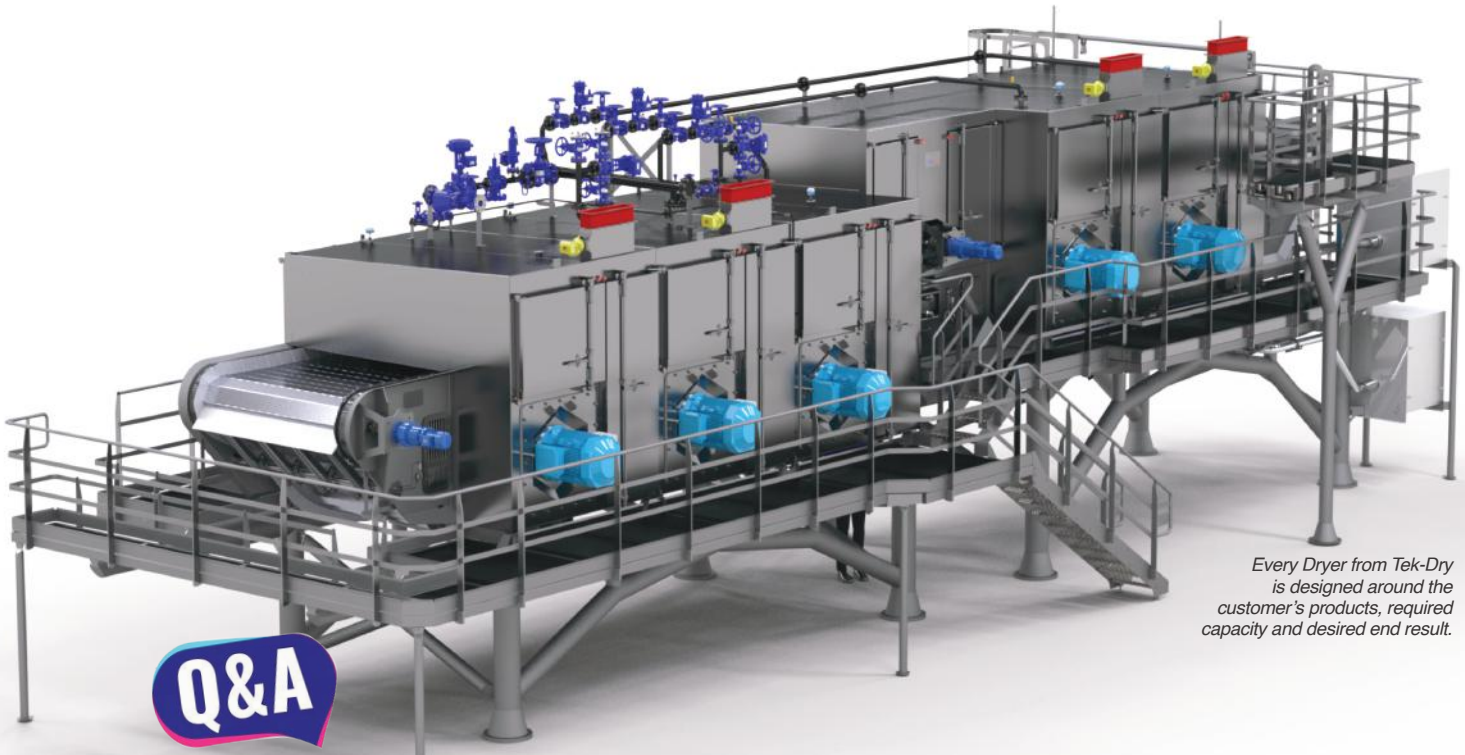
**This research was funded by the California Walnut Commission. The funder made no contribution during the design or implementation of the study, nor in the interpretation of findings or the decision to publish.*

*1.Zerón-Rugerio MF, Ibarra-Picón A, Diez-Hernández M et al. Daily Walnut Consumption Increases 6-Sulfatoxymelatonin Urinary Levels and Can Improve Sleep Quality: A Randomized Crossover Trial [published online ahead of print August 12, 2025]. Food & Function. DOI: 10.1039/d5fo00971e*

*2.Sleep Quality and its Daytime Effects among University Students in the UAE, Oman Med J. 2024 Mar 31;39(2): e612.*

TEK-DRY | French Fry Dryer





*Every Dryer from Tek-Dry is designed around the customer's products, required capacity and desired end result.*

Q&A

# 5 Minutes with Expert

## SCOTT THOMPSON – TEK-DRY SYSTEMS

### 1. What are some of the biggest thermal processing challenges facing potato processors today?

There isn't a single drying profile that suits every French fry product. Potatoes are a natural raw material, and their solids content can vary according to the season and where they're grown. Processors may also be producing several cut sizes and products for different retail and food service applications.

The challenge is to balance moisture removal, product quality and production capacity while also managing energy use, equipment footprint, hygiene and maintenance. Drying too aggressively can affect the surface and cell structure of the fry, while insufficient or uneven drying can compromise the final result.

### 2. How does the Tek-Dry French Fry Dryer help processors address these challenges?

Every dryer is designed around the customer's products, required capacity and desired end result. We work with the customer to establish a reference cut size and production rate. The dryer is sized to accommodate the most demanding product in the customer's range. Most systems also incorporate recipes that allow processors to adjust dwell time, temperature and air volume within the dryer's operating range. This provides the flexibility to accommodate different cut sizes, moisture levels and end-product requirements while maintaining a consistent moisture profile.

## 3. What advantages does the single-pass, two-zone design offer?

In a two-zone system, one conveyor transfers the product onto a second conveyor. The two conveyors can operate at different speeds, allowing the dwell time and product bed depth to be varied between zones. The separated zones can also operate at different process temperatures.

The transfer between conveyors turns the fries over. This allows trapped evaporated moisture to escape, helps prevent fries from drying while stuck together and supports more uniform drying throughout the product bed. The turnover is particularly valuable for products with higher moisture-removal requirements, helping maintain uniform drying under more demanding process conditions.

## 4. What strategic advantages does this technology offer high-volume French fry processors?

High-volume processors often need to run several cut sizes and product types on the same line. Potatoes are a natural raw material, so their solids content vary according to season and growing region. Higher-solids potatoes generally provide a greater percentage yield because less mass is lost during drying and frying to achieve the required final moisture, while lower-solids potatoes may require a different process response.

Our dryers can be sized around the most demanding product, while adjustable dwell time, temperature, conveyor speed and air volume allow recipes to be developed for the wider product range. This gives processors greater flexibility as their raw materials and production requirements change.

The design can also accommodate different commercial priorities. One processor may prioritise high moisture removal, maximum output and a compact footprint, while another may require a larger drying area and gentler process to achieve a particular product quality. We work with you to provide the right balance of quality, capacity, footprint and investment for your operation.

## 5. When discussing French fry drying technology - what are customers most interested in

Customer priorities are becoming more varied. Some still prioritise high moisture removal, maximum output and the smallest practical footprint. Others are asking for longer dwell times and less aggressive drying because of certain product characteristics they're trying to achieve.

Customers are interested in processing multiple cut sizes and end products, maintaining a uniform moisture profile and adjusting recipes as their raw materials or production requirements change. Hygiene, ease of cleaning, energy efficiency and integration with the wider line remain important considerations.

## 6. How do Tek-Dry's solutions stand out?

Our strength is the ability to tailor the drying system to the product and process rather than offering one standard solution. A two-zone arrangement with a product turnover provides an additional level of flexibility. Combined with carefully managed airflow, it supports uniform drying while allowing conveyor speed, bed depth, temperature and dwell time to be configured around the product.

## 7. What does a processor need to consider?

Start by looking beyond the headline production rate. Consider the full range of products the dryer will need to handle, including different cut sizes, incoming moisture levels and end-product specifications. For French fries, processors should also account for natural variations in potato solids across seasons and growing regions.

It's then important to decide where the priorities lie. A smaller dryer may provide the required capacity at a lower initial cost, while a larger drying area and greater process flexibility may be needed when achieving a particular product quality is the primary objective.

For more information, visit
**www.heatandcontrol.com, info@heatandcontrol.com**

FPS FOOD PROCESS SOLUTIONS

# WHY RAW RECEIVING AND FROZEN GRADING ARE CRITICAL IN AN END-TO-END POTATO PROCESSING LINE

In today's highly competitive potato processing industry, success depends on far more than efficient frying, cooking, or freezing technologies. Product quality, consistency, and profitability are shaped by every stage of production, from the moment potatoes arrive at the facility to the final inspection of frozen products.

At FPS, potato processing is viewed as a fully integrated, end-to-end operation in which every process is engineered to support the next. From removing field debris and preparing potatoes for processing to grading frozen products, each step plays a vital role in maximizing yield, maintaining quality, and improving operational efficiency.

## Raw Receiving: Building the Foundation for Quality

The journey of every French fry, wedge, hash brown, or specialty potato product begins at raw receiving. This stage is much more than unloading trucks. It is the first opportunity to protect product quality, remove contaminants, and establish a consistent flow of potatoes into the processing line.

Potatoes arriving from the field often contain rocks, soil, clods, and other foreign materials that can damage equipment and disrupt production. Advanced washing and destoning systems efficiently remove these contaminants before potatoes move further into the process. By eliminating unwanted material early, processors can reduce equipment wear, minimize





downtime, and create a more stable production environment.

For processors seeking additional performance improvements, Pulsed Electric Field (PEF) technology can be integrated into the receiving and preparation stages. By applying short electrical pulses that alter the potato's cellular structure, PEF makes potatoes easier to process while improving cut quality, reducing breakage, enhancing water removal, and lowering energy consumption during downstream drying and frying operations.

Following cleaning and conditioning, product preparation becomes critical to achieving optimal processing performance. Hydrocutter technology uses high-pressure water propulsion to create precise, uniform cuts while minimizing mechanical stress and product damage. Consistent cutting enhances product appearance, supports uniform cooking and frying, and helps maximize yield by reducing breakage and waste.

Together, these technologies create a highly optimized front-end solution that improves product consistency, protects valuable processing equipment, and prepares potatoes for efficient downstream processing.

## Maintaining Seamless Product Flow Throughout Processing

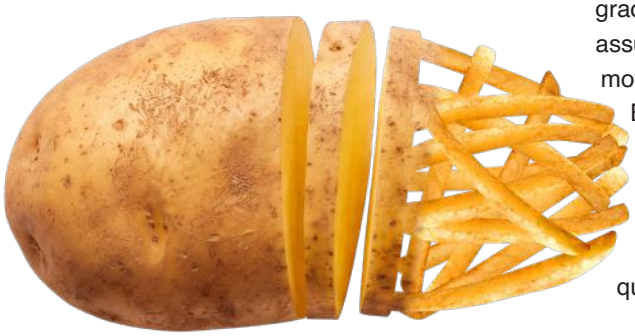
Once potatoes have been received, cleaned, cut, and conditioned, they move through a series of processing stages that may include blanching, drying, frying, cooking, seasoning, and freezing. Throughout this journey, efficient material handling is essential for maintaining throughput and protecting product integrity.

Every transfer point presents a potential risk for product damage, yield loss, or production bottlenecks. Poorly designed conveying systems can lead to excessive breakage, product accumulation, and unnecessary downtime. FPS designs integrated material handling solutions that ensure smooth product flow while maintaining consistent production rates and product quality.

By optimizing equipment transitions and automating key handling processes, processors can improve operational efficiency, reduce labor requirements, and support higher production volumes without compromising product quality.

## Frozen Grading: The Final Quality Assurance Step

After processing and freezing, frozen grading serves as the final quality assurance stage before products move into distribution channels. Even when upstream processing has been optimized, finished products must still be inspected and sorted to ensure they meet customer specifications and quality standards.



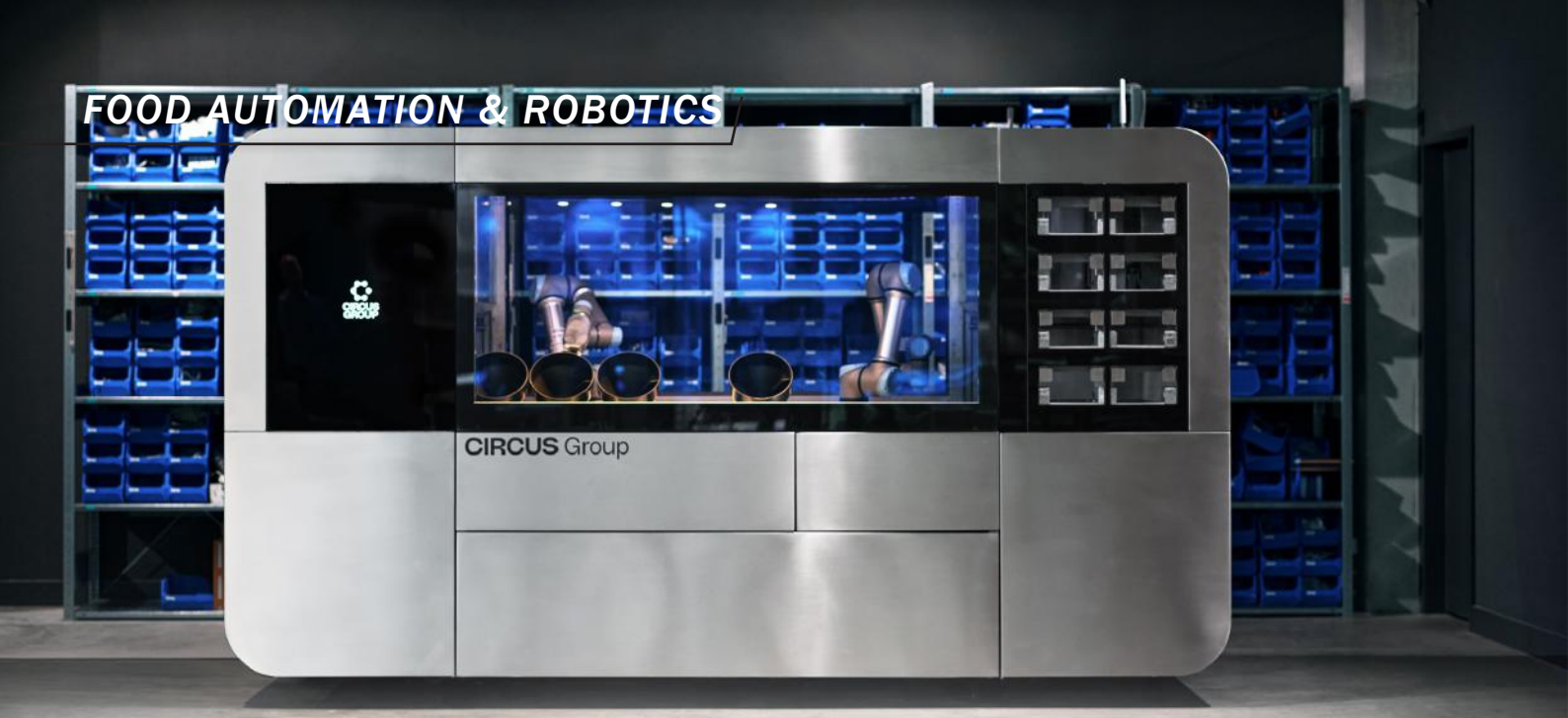
Frozen grading systems evaluate products based on size, shape, color, and overall appearance, removing clusters, excessive fines, broken pieces, and other out-of-specification material. Advanced optical sorting and grading technologies can also identify discoloration, foreign material, and visual imperfections, ensuring that only products meeting quality requirements continue forward.

This final inspection stage not only safeguards brand reputation and customer satisfaction but also improves yield management by accurately separating saleable product from waste and rework streams. By delivering greater consistency and quality control, frozen grading helps processors maximize product value while meeting increasingly demanding market expectations.

## The FPS Advantage

At FPS, potato processing is approached as a complete system rather than a collection of individual machines. By integrating advanced technologies at both the raw receiving and frozen grading stages, processors gain a seamless end-to-end operation designed to maximize efficiency, increase yield, and maintain consistent product quality.

For more information, visit **https://www.fpscorp.ca/**




# GERMAN ROBOTICS COMPANY CIRCUS BRINGS ITS AUTONOMOUS AI FOOD PRODUCTION ROBOT SYSTEM CA-1 TO THE UAE

Circus SE has unveiled its CA-1 AI-powered autonomous food production system in Abu Dhabi. The launch marks the company's first deployment outside of Europe, bringing this first of its kind technology to the UAE.

CA-1 is being deployed with Royal Prestige Food Contracts, one of the UAE's leading contract caterers. Royal Prestige produces more than three million meals annually for clients such as the UAE Army, the UAE Royal Palace, UAE ministries, Abu Dhabi National Oil Company (ADNOC) and the Red Crescent.

### How CA-1 works

- Output: Over 200 meals per load, up to 5 meals in parallel serving a wide variety of meals from stews to curries, pasta, nutritious salads and sautés
- Fully autonomous: It manages up to 36 refrigerated ingredient silos, automated induction cooking, robotic plating and a self-cleaning dishwasher system, all without human intervention
- AI-native: It runs on CircusOS, Circus's proprietary operating system, which handles predictive diagnostics, inventory management and real-time recipe adjustment
- Locally supplied: All ingredients come through UAE supply chains via Royal Prestige

***Nikolas Bullwinkel, Founder and CEO of Circus SE, said:*** *"We chose the UAE for our first deployment outside Europe because few markets move this quickly from pilot to scale. The country is building the infrastructure of the AI economy, and food production belongs in that infrastructure. Together with Royal Prestige, our CA-1 AI robots are designed to establish a new generation of autonomous food infrastructure in the region - a world's first. We expect the UAE to become one of our largest markets in the medium term."*

***Chef Abdallah Youssef, CEO Royal Prestige Food Contracts:*** *"The food service industry in the region is about to change, and we would rather lead that change than follow it. As Circus's launch partner in the region, we are bringing autonomous production to some of the UAE's most robust clients, while supporting local supply chains and using UAE-sourced ingredients from day one."*

The deployment follows Circus SE's receipt of certification under the UAE's Emirates Conformity Assessment Scheme (ECAS), issued by the Ministry of Industry and Advanced Technology in July 2026, enabling the commercial deployment of its autonomous systems in the country.

For more information, visit https://www.circus-group.com/

*More than 250 exhibitors from over 40 countries will bring the breadth of the global sweets and snacks industry to Dubai, connecting European confectionery houses, Asian producers, regional manufacturers and emerging international brands with buyers across APMEA*

ISM MIDDLE EAST 3-5 NOV 2026 DUBAI WORLD TRADE CENTRE




# WORLD'S SWEETS AND SNACKS BRANDS CONVERGE IN DUBAI AS ISM MIDDLE EAST 2026 OPENS ACCESS TO A US$400 BILLION APMEA MARKET

With sweets and snacks sales across Asia Pacific, the Middle East and Africa (APMEA) set to surpass US$400 billion in 2026, the region is becoming an increasingly important growth market for the global industry. As consumer demand fragments across occasions, dietary priorities and value expectations, buyers are recalibrating portfolios around portfolio relevance, differentiated innovation, regulatory readiness and reliable delivery.

Against this backdrop, ISM Middle East 2026, the sole dedicated sweets and snacks trade event for APMEA, returns to Dubai World Trade Centre from 3-5 November, bringing global manufacturers together with regional buyers and decision-makers shaping their 2027 portfolios.

The next wave of growth is already visible across confectionery and snacks, as indulgence and wellness increasingly converge. Protein and fibre are entering treat-led formats, lower-sugar products are prioritising taste, while premium portions, layered textures and bold flavour combinations are creating new occasions for indulgence. For buyers, the question is increasingly not simply what is selling today, but which products can earn a place in tomorrow's portfolio and scale across APMEA markets.

With international exhibitors accounting for 86% of participation, ISM Middle East 2026 will showcase the breadth of global innovation across confectionery, chocolate, snack foods, traditional sweets, biscuits and cakes, and ice cream and desserts.

Mark Napier, Vice President, ISM Middle East, InD, said: "ISM Middle East brings a distinctive combination of international manufacturing expertise and regional buying demand to Dubai. The value of the event is not simply in the breadth of products on display, but in the opportunity it creates for manufacturers and buyers to meet directly, understand market requirements and develop commercial relationships across APMEA. With producers travelling from more than 40 countries, the event provides a concentrated environment for businesses looking to establish new routes to market and for regional buyers seeking new products, suppliers and ideas for their portfolios."

Business France

# FRENCH EXHIBITORS AT GULFOOD MANUFACTURING 2026

## HYDROLOCK Continuous Sterilizers

Our Rotary Continuous Sterilizers , which are the MOST flexible of the market have been designed to process a large variety of packaging sizes, shapes and material.

*Hydrolock has always designed its machinery with the goal of*

- *Fiability,*
- *Durability,*
- *Low environmental impact.*

The energy consumptions have been reduced year after year thank to energy recovery devices, better design, better insulations.

The Hydrolock sterilizers are also internationally well known for their low labour intensive needs and the low cost of sterilization per product. We have developed a portfolio of machines for medium to large production scales.

More than 150 Hydrolock Rotary Continuous Retorts are now in production all over the world.

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*https://www.hydrolock-sterilizers.com/*

HYDROLOCK
CONTINUOUS STERILIZERS



*Sweet corn, Grean peas, Baked beans, Coffee milk, Evaporated milk, Flavored milk are examples of products where the Hydrolock High-Capacity retort process brings: Quality, Homogeneity, Low energy consumption.*

*The machines can process different types, sizes, shapes, materials such as Glass bottles, HDPE bottles, PP bottles, aluminum and/or steel cans...*





**Hall 1: Sheikh Saeed, Stand: S1-D41**

## ADVENTYS




*Adventys Induction range*

As the leading French designer and manufacturer of professional induction cooking equipment, Adventys combines technological agility with international reach to deliver the highest level of performance to the foodservice industry.

Driven by a passion for culinary precision and innovation, we engineer energy-efficient, reliable, and ergonomic solutions tailored to the needs of modern kitchens worldwide. From fine dining restaurants to high-capacity catering, our cutting-edge induction technology empowers chefs to optimize their workflow, reduce energy consumption, and achieve consistent quality.

Made in France with uncompromised standards, Adventys is your trusted partner for high-performance, sustainable kitchen solutions.

**Contact:** ***Clara Pellegrini | Marketing Manager***
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**Hall 6: Za'abeel, Stand: Z6-F43**

## CHARBONNEAUX BRABANT

Charbonneaux-Brabant Group is one of Europe's leading vinegar manufacturers, combining more than a century of expertise with state-of-the-art production facilities. As a trusted B2B partner, we supply food manufacturers, distributors, retail chains, and foodservice operators worldwide with high-quality vinegar and condiment solutions.

Our flagship industrial product, White Vinegar 20° acidity, is available in a variety of bulk formats designed to meet all industrial requirements, including 250L drums, IBCs, flexitanks, and isotanks, ensuring efficient logistics and reliable supply for large-scale operations.

Proudly Made in France, our products reflect the excellence of French culinary heritage and industrial know-how. Beyond vinegar, we offer a wide range of products inspired by renowned European gastronomic traditions. From France, we provide mustards, vinegars, mayonnaises and other condiments; from Italy, authentic PDO and PGI Balsamic Vinegars of Modena; and from the United Kingdom, a selection of chutneys and culinary sauces.

With production sites located in France, Italy, and the UK, Charbonneaux-Brabant Group combines local expertise with international reach. Our commitment to quality, innovation, and customer service enables us to deliver tailored solutions and build long-term partnerships across Europe, Africa, the Middle East, and global markets.

Tradition, expertise, and flexibility: your trusted partner for vinegar and condiments worldwide.

**Contact:** ***Antoine Chardon | Area manager,***
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**Hall: Sheikh Rashid, Stand: R-L15**

CHARBONNEAUX BRABANT
1797



*Centuries of expertise preserved in all our vinegars, illustrated here by the crafting of our cider vinegar.*




*NSF certified waterjet cutting machine for professionals in the food industry (pastry chefs, chocolatiers, caterers, confectioners, ice cream makers ...), semi-industrial and R & D laboratories, now more compact.*

## HYDROPROCESS

French company, with 20 years of experience and more than 550 ChefCut machines in operation worldwide, HYDROPROCESS is a leading manufacturer of water jet cutting machines for pastry and chocolate.

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**Hall 1: Sheikh Saeed, Stand: S1-C12**

STERIFLOW®
Autoclaves - Sterilization - Pasteurization




*Rotary Steriflow diameter 1800mm*

We offer solutions for sterilization and pasteurization of packaged food products from 200kg/hour to 10 tons/hour. Steriflow delivered more than 4500 units in 110 countries including UAE.

**Contact:** ***Matthieu Cillard | General Manager***
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*www.steriflow.com*

**Hall 1: Sheikh Saeed, Stand: S1-D3**

## STOPPIL

STOPPIL: French expertise for your liquid packaging lines

STOPPIL, a French manufacturer renowned for its expertise in dosing since 1955, designs and produces high-performance liquid packaging equipment tailored to the most stringent industrial requirements. Our product range spans from semi-automatic machines to fully automated packaging lines.

Looking to package liquids across multiple format sizes? Discover our Automatic Linear Diving Filling machine. Specifically engineered for foaming or challenging products, it is built with premium-grade components to guarantee long-term durability and compliance with strict hygienic standards. It achieves speeds of up to 6,000 bottles per hour.

Key advantages of the STOPPIL diving nozzles filling machine:

- Perfect handling of all liquid types: Diving nozzles follow the liquid level as it rises, eliminating air bubbles and emulsion risks to ensure optimal product distribution.
- Tool-free format changes: Quickly adjust the machine to handle different bottle sizes without purchasing additional equipment—minimizing setup downtime while maximizing cost-efficiency.
- Cross-industry versatility: An ideal solution for the food & beverage, cosmetics, pharmaceutical, and chemical industries.



Automatic linear diving filling machine

**Contact:** ***Butaeye | Sales Manager,***
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**Hall 1: Sheikh Saeed, Stand: S1-D35**

## JAC




JAC Range

Since 1946, JAC has been manufacturing professional bakery machinery and equipment focused on innovation, high quality and robustness. Our entire team is centred around our customers, who have been our first priority and source of inspiration since we started. Specializing in slicing machines and bread making machines, we develop innovative bread making equipments for our customers, no matter where they are located. Bread is an essential food product that is consumed in homes worldwide, and JAC is the only name you need to think of when you need bakery production line equipment.

**Contact:** ***Thierry Bruschet | Area Sales Manager,***
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**Hall 1: Sheikh Saeed, Stand: S1-C16**

## ROLLER GRILL International

French manufacturer and European leader in the manufacture of small foodservice equipment. 80 years of industrial expertise in small cooking and refrigeration equipment. 2 factories in France. A strong commitment to state-of-the-art technologies and sustainability. An export distribution network in over 110 countries. The widest range of manufactured products: toasters, ovens, fryers, warming displays, contact-grills, crepe makers, waffle irons, griddle plates, showarma grills, rotisseries, bain-maries, buffets, refrigerated displays etc. 100% made in France.

**Contact:** ***Nathalie Kaczmarek | Marketing Manager,***
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**Hall 6: ZA'ABEEL, Stand: Z6-F51**




Aerial view - Roller Grill factory

## METAROM Group

At Gulfood Manufacturing in Dubai, from November 3–5, 2026, METAROM will showcase its identity as a flavor expert committed to creating relevant, high-performing solutions for food and beverage manufacturers across the Middle East and Africa.

Building on its knowledge of local markets, nutrition trends, and industrial constraints, the Group has structured its offering around three priorities: regional relevance, Better for You solutions, and affordability.

Featured concepts include a Date Cola, combining METAROM's cola expertise with an iconic Middle Eastern flavor; a Chapman-inspired carbonated drink with grenadine and hibiscus extract, or bissap; and a spicy ginger cookie inspired by applications developed for Nigeria.

The Better for You range will be represented by a protein-enriched popcorn-flavored milk, illustrating METAROM's dairy and nutritional expertise, and a sports bar featuring protein-enriched salted caramel, rooted in the Group's longstanding caramel know-how and capabilities in nutraceutical applications.



Grenadine Bissap soda by Metarom

METAROM will also present a cost-optimized energy drink designed for fast-growing African markets.

Through these concepts, METAROM demonstrates what defines the company: a passion for great taste, deep application expertise, strong regional understanding, and the ability to combine flavor performance, nutritional value, and cost efficiency for its customers.

**Contact:** ***Axel Tichadou | Responsable Communication,***
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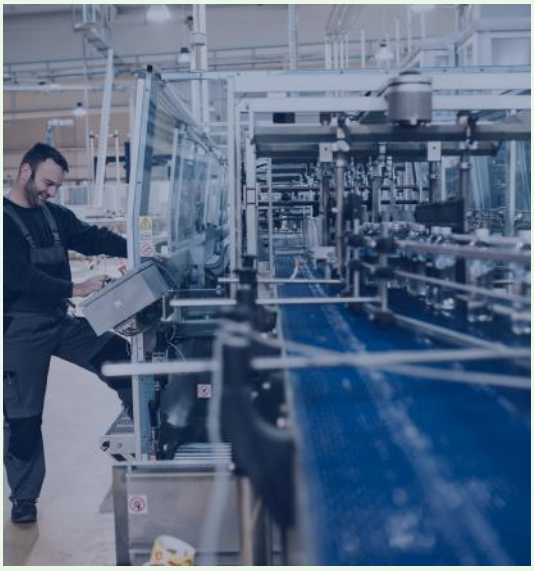
**Hall: Sheikh Raschid, Stand: RK-20**

## SOCAPS

SOCAPS helps its customers design, assemble, install, maintain, and optimize equipment that enables people to feed themselves, receive medical care, meet their needs, and reduce their environmental footprint

**Contact:** ***Mathieu Kerouanton***
***Managing Director - Asia, Oceanie, Africa & Middle East***
*mathieu.kerouanton@socaps.fr*
*www.socaps.coop*



**Hall 1: Sheikh Saeed, Stand: S1-D15**

## KRAMPOUZ

Since 1949, Krampouz has been a French designer and manufacturer of top-of-the-range and ready-to-plug cooking appliances for foodservice professionals.


K-Presse - The new sealing machine

Based in Brittany, the company masters the design and manufacturing of equipment renowned for its performance, precision, durability, and robustness. Deeply committed to French craftsmanship, Krampouz offers a comprehensive range of cooking appliances: crepe makers, waffle makers, planchas, panini grills, and warming equipment.

As a global leader in the professional crepe maker market, the brand now reaches across 149 countries on 5 continents.

Committed to continuous innovation driven by feedback from its professional clients, Krampouz constantly expands its offering. In 2026, the company introduced the K-Presse, a new sealing machine designed to meet growing snacking trends by combining culinary creativity with operational efficiency.

**Contact:** ***Pauline Le Pesquer | Export Area Manager***
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**Hall 6: Za'abeel, Stand: Z6-E48**

## PANZANI Solutions

Panzani Solutions is the B2B ingredients and expertise division of the Panzani Group, dedicated to supporting food manufacturers worldwide. Leveraging decades of experience in durum wheat transformation, we develop innovative ingredient solutions that help optimize product quality, industrial performance, and production consistency across a wide range of applications.

Discover our pasta improvers:

- PastaSOFT, enzymatic solutions for 100% soft wheat pasta, delivering sensory qualities comparable to traditional durum wheat pasta.
- PastaSEM, an enhanced durum wheat semolina designed for the production of soft wheat and other high-quality cereal-based pasta.

From grain selection to finished products, our expertise covers both the first and second processing steps of durum wheat. This unique know-how enables us to develop and produce a wide range of value-added ingredients and solutions, including semolina, flour, couscous, pasta and functional ingredients. Working closely with manufacturers, we help improve texture, cooking performance, taste, process efficiency and overall product consistency.




*Panzani Solutions : Pasta Color System*

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*https://www.panzani-solutions.com/en/our-business/industries/ingredients-and-solutions-for-pasta*

**Hall 1: Sheikh Rashid, Stand: R-L3**

## MAE INNOVATION

Maé Innovation is a French company specialising in the design and manufacture of food-grade moulds for the agri-food industry. With recognised expertise and full control over its production chain, Maé has been supporting industrial partners for over 30 years in their transformation, baking, freezing and moulding projects. Our expertise has recently expanded with the broadening of our product range: in addition to silicone and silicone-coated fibreglass solutions, we now offer metal and thermoformed options, always with the same focus on performance, durability and compatibility with industrial constraints. As specialists in tailor-made solutions, we design moulds and equipment perfectly suited to the specific needs of each customer. Thanks to our European manufacturing base, we ensure controlled production and delivery times, along with high-quality technical support. At Maé Innovation, we understand the realities of production, the demands of industrial processes, and the requirements of hygiene and safety. This in-depth knowledge of the food industry enables us to deliver reliable, practical and truly innovative solutions.



*Designed for bread rolls, buns, baguettes, and ciabatta, Fibermaé® baking supports Made in France ensure consistent, high-quality results, producing bread with a soft, tender crumb and an irresistibly crunchy crust.*

**Contact:** ***Marina Lancon***
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**Hall 1: Sheikh Saeed , Stand: S1-C22**

## SIMON FRERES

*BPR 380 Max Butter Reworking Line*



SIMON FRERES is expert in designing and manufacturing lines for butter production and butter reworking.
We have developed a wide range of continuous butter making machines, with various outputs from 250 kg to 12 tons/hour, which can be used with all types of cream, and enable to produce premium quality butters (traditional, lactic, or salted).
We also offer a range of reworking equipment for butter blocks, from -20° C till + 4° C and with capacity from 500 kg to 5 tons/hour according to the solutions. We can supply stand-alone machines or a complete reworking line.
Our range also includes bulk packaging machines, butter distribution systems including silos and pumps with various capacities, equipment for blending solutions (for light butter, blends, spreads...).

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**Hall 1: Sheikh Saeed, Stand: S1-D19**

# FRANCE SHOWCASES NEXT-GENERATION FOOD MANUFACTURING AND HOSPITALITY SOLUTIONS IN DUBAI

From 3 to 5 November 2026 at Dubai World Trade Centre, 30 French companies will showcase technologies and ingredients designed to support the evolving needs of the food manufacturing and hospitality industries across the UAE and the wider region.

At Gulfood Manufacturing, 16 processing and packaging equipment manufacturers will exhibit in Sheikh Saeed Hall 1, at Booth S1-C28, while 10 ingredient specialists will be located in Sheikh Rashid Hall, at Booth R-L11. At GulfHost, four French suppliers of professional foodservice and catering equipment will exhibit in Za'abeel Hall 6, at booth Z6-F47.

Together, they will present solutions addressing product quality, food safety, traceability, production flexibility and resource efficiency, from formulation and industrial processing to packaging, refrigeration and professional kitchen equipment.

## Supporting complex production environments with French expertise

French companies are recognised for combining strong technical expertise with the ability to adapt their technologies to specific production environments. At Gulfood Manufacturing & GulfHost 2026, they present solutions for dairy, meat, bakery and pastry production, covering cooking, pasteurisation, sterilisation, automation and packaging.

Jean-Philippe Arvert, Managing Director, Business France Near & Middle East, commented: "French companies are coming to Gulfood Manufacturing & GulfHost with solutions designed to address concrete industry needs, from enhancing production efficiency and food safety to developing healthier products and new consumption formats.

Our ambition goes beyond showcasing expertise: it is about building lasting partnerships with manufacturers and hospitality professionals across the UAE and the wider region."

## French innovations addressing real industry needs

The innovations presented this year respond to practical industry priorities, including product integrity during thermal processing, high-capacity reworking, flexible container formats, natural flavour formulation, refrigeration, sugar reduction and new snacking formats:

**STERIFLOW I Shaka process** (Sheikh Saeed Hall - Booth S1-D3): achieves faster heat transfer while helping preserve protein structure and functional properties in high-protein beverages. Protein structure remains largely intact in high-protein soups, with less degradation than under the rotary process used for comparison.

**SIMON FRERES I Frozen butter block reworking** (Sheikh Saeed Hall - Booth S1-D19): The BPR 380 MAX solution crushes butter blocks at -18°C into small pieces, with capacity of up to 5,000 kg per hour. A PM 200 Pin Mixer then homogenizes and textures the butter.

**1 BLOW I 4XL machine** (Sheikh Saeed Hall - Booth S1-D35): A new four-cavity configuration designed for containers of up to four times 12 liters.

**VANIFOLIA by Eurovanille I Vanilla-based flavourings** (Sheikh Rashid Hall - Booth R-K8) : A natural flavouring with vanilla and buttery notes for biscuit and pastry applications. The company positions it around naturalness, nutritional considerations and allergen-free formulations.

**ROLLER GRILL I CD 600 refrigerated display** (GulfHost - Sheikh Za'Abeel Hall – Booth Z6-F51): a countertop display using ventilated positive refrigeration at +2°C to +4°C, automatic defrost controlled by an electronic thermostat, a Tecumseh France compressor, R290 refrigerant and capacity for two GN 1/1 containers.

**SÜVY I Sugar-reduction solution** (Sheikh Rashid Hall - Booth R-K12) : a solution developed to support the production of premium sweet products with reduced sugar, while maintaining taste and texture.

**KRAMPOUZ I K-Presse** (GulfHost at Sheikh Za'Abeel Hall Z6-E48): a burger-sealing machine designed to create a distinctive, convenient and easy-to-eat snacking format.

France's participation comes as bilateral trade with the UAE continues to accelerate. Trade in goods reached €10.8 billion in 2025, up 27.7% compared with 2024. The UAE accounted for 55.1% of French exports to Gulf countries, making it France's largest export market in the region.

As the UAE continues to strengthen its food manufacturing capabilities and hospitality sector, demand is growing for advanced technologies that enhance efficiency, product quality and operational performance. The agri-food relationship is also expanding. French agricultural and agri-food exports to the UAE reached €638 million in 2024, an increase of 15% year on year. In the same year, the UAE imported €24 billion in agricultural and agri-food products, up 10%.

# GULFOOD MANUFACTURING 2026

## PUTS FOOD SECURITY AND MANUFACTURING INNOVATION AT THE CENTRE OF REGION'S GROWTH AGENDA




*Dubai to bring together manufacturers, technology providers, investors, and policymakers as the UAE envisions growth in food production, trade, and industrial capabilities*

The UAE's food and beverage sector is entering a new phase of industrial growth, with the country targeting an increase in the sector's contribution to GDP from AED 30 billion to AED 40 billion by 2028, alongside plans to grow food trade from AED 25 billion to AED 40 billion, and create around 20,000 new jobs. The country is also targeting AED 2 billion in annual food import substitution through local production, supporting up to 200 food factories and increasing local

production capacity by 15–30 per cent. Together, these ambitions signal the scale of the shift underway as the UAE and wider GCC region accelerate efforts to strengthen food security and expand the role of local production within the economy. Building the industrial capacity to manufacture, process and distribute food at scale will be critical to converting these ambitions into sustained economic growth.

Supporting this momentum, Gulfood Manufacturing returns to Dubai World Trade Centre (DWTC) from November 3–5, 2026, under the theme 'Powering Food Security Through Manufacturing Innovation', bringing together leading food manufacturers, suppliers, investors, technology providers and policymakers. Aligned with the UAE's National Food Security Strategy 2051, the exhibition spans the full F&B production value chain - from ingredients, processing and packaging to supply chain solutions, control and automation - connecting the technologies, expertise and partnerships needed to build more efficient and future-ready food systems.

### The Destination for Industry-Defining Manufacturing Innovation

Global processing and packaging leaders, including GEA, Heat & Control, Husky, Ishida, KHS, Krones, Middleby, Multivac, SIG Combibloc, Sidel, Tetra Pak and TNA, alongside ingredients powerhouses ADM International, BUNGE, Cargill, Chocolake, Döhler, DSM, Givaudan, IFF, IFFCO, MANE and Symrise, and supply chain specialists, including ACME, Addverb, Delta Systems and Kanoo Machinery, will converge in Dubai to showcase the technologies and expertise driving more secure, efficient and scalable food production and distribution. Across advanced processing and packaging, next-generation ingredients, robotics and automation, AI and digital manufacturing, traceability, cold chain and predictive planning, the exhibition will showcase the technologies helping manufacturers improve efficiency, increase output, reduce waste and produce closer to market.

**Mark Napier, Vice President, Gulfood Manufacturing, inD** stated: "Strengthening food manufacturing capacity is fundamental to advancing the UAE's food security and economic ambitions. A more capable and agile manufacturing base can support greater local production, attract investment, accelerate technology adoption and strengthen the supply chains underpinning the food economy. As a global trade and manufacturing hub, Dubai is uniquely positioned to connect regional manufacturers with international investors, technology providers and supply chain partners. Gulfood Manufacturing and its co-located platforms bring this wider ecosystem together, creating opportunities to forge partnerships, access new technologies and build the capabilities needed for the next phase of regional growth."

Vijay Injeti, Head of Sales and Business Development, Asia Pacific, Middle East and Africa, Intralox, said: "As production volumes rise across the Middle East and Africa, manufacturers are looking for ways to increase throughput without compromising safety or consistency. At Gulfood Manufacturing, we are looking forward to hearing directly from processors about the challenges on their production floors and exploring how automation, hygienic design and predictive maintenance can help them operate more reliably and efficiently."

Yannick Lefevre, Sales Manager, MEA and LATAM, FAM STUMABO, said: "Across the Gulf and neighbouring India, food production and value addition are growing rapidly, creating a clear need for smarter, more precise processing. At Gulfood Manufacturing, we look forward to meeting companies who are focused on improving yield, reducing waste and increasing capacity, and showing how the right cutting technology can translate those priorities into measurable gains on the production floor."

### Four Exhibitions. One Connected Food Value Chain.

Complementing Gulfood Manufacturing's focus on production and industrial capability, ISM Middle East, Private Label Middle East and GulfHost extend the proposition across the wider food and hospitality value chain, from product innovation and sourcing to retail, private label and foodservice operations.

***Registration is free for trade professionals. To register and learn more about Gulfood Manufacturing, please visit www.gulfoodmanufacturing.com.***



# PRIVATE LABEL MIDDLE EAST 2026 ACCELERATES THE NEXT PHASE OF OWN-BRAND GROWTH ACROSS MENA

MENA's private label opportunity is growing - and the market remains far from saturated. More than 80 per cent of consumers across MENA surveyed by McKinsey say private labels are equal or superior to branded products and offer better value for money. Yet penetration remains below 10 per cent in most markets, pointing to significant untapped potential for retailers and manufacturers to capture new demand

This gap between consumer acceptance and current penetration is creating a major opportunity for retailers and manufacturers to develop differentiated products, strengthen sourcing networks and bring new own-brand propositions to market faster. From premium and health-focused products to new category launches and value-tier ranges, businesses are under increasing pressure to move from concept to shelf faster, while securing quality, compliance, competitive production and more resilient supply chains. Private Label Middle East 2026 returns to Dubai World Trade Centre from 3-5 November, bringing those businesses together with the manufacturers and specialist partners that can turn market opportunity into products ready for MENA consumers.

Leading buyers attending include Choithrams, Carrefour, Grandiose, Apparel Group, Aster DM Healthcare, Emirates Flight Catering, Noon, Spinneys, Truebell and Talabat, alongside a broad community of regional retailers, distributors, wholesalers, importers, exporters, brand owners and e-commerce businesses.

## Discover Your Next Private Label Opportunity

Visitors will be able to source customisable and market-ready products across food & beverage, beauty & personal care, cleaning & household, baby care, paper & plastic, health & wellness, over-the-counter products and more. The range supports applications including new own-brand launches, range extensions, reformulation, premiumisation, value-tier development and entry into high-potential categories.

Beyond finished products, buyers will also have access to the capabilities needed to take an idea from concept to shelf, including food safety, certification, labelling and packaging development.

Mark Napier, Vice President, Private Label Middle East, inD, said: “Private label is no longer competing on price alone. The opportunity now is to create brands and products that give consumers a reason to choose them - combining quality, value, innovation and relevance. Private Label Middle East brings the buyers and manufacturing expertise together to turn that opportunity into commercial growth.”



# GulfHost 2026

## TO SPOTLIGHT NEXT-GENERATION TECHNOLOGY AND EQUIPMENT POWERING MENA'S EXPANDING HOSPITALITY AND FOODSERVICE SECTOR

MENA's hospitality and foodservice sectors are entering a significant phase of expansion, creating growing demand for the equipment, technology and operational solutions needed to develop, expand and modernise foodservice businesses. The region's hospitality market, estimated at US$310 billion in 2025, is forecast to surpass US$487 billion by 2032, while the MENA foodservice market is expected to grow at a CAGR of 8.41% through 2032, spanning restaurants, QSRs, catering, hotels and institutional foodservice. As operators scale and upgrade, they are also navigating rising labour, energy and operating costs, making automation, AI, energy efficiency and smarter kitchen workflows increasingly important to improving productivity, consistency and sustainability.

Against this backdrop, GulfHost returns to Dubai World Trade Centre from 3–5 November 2026, bringing leading equipment manufacturers and solution providers together with senior buyers from across MENA. The sixth edition will serve professionals across hospitality, QSRs, cloud kitchens, healthcare, aviation, education, supermarkets and institutional foodservice, from F&B directors and executive chefs to procurement leaders, investors, kitchen designers and technical specialists. The three-day show attracts senior professionals from leading operators including Accor, Al-Futtaim, Choithrams, Emirates Flight Catering, Hilton, Jollibee, McDonald's, Radisson Hotel Group, Spinneys, Sunset Hospitality Group and The Ritz-Carlton, connecting



them with the latest commercial cooking and kitchen equipment, refrigeration, café and beverage technology, tableware, furnishings, automation and energy-efficient solutions, alongside the expertise needed to improve and optimise their operations.

### Global manufacturers meet MENA's growing demand

GulfHost 2026 will bring leading global and regional manufacturers face-to-face with buyers sourcing equipment and technology for new developments, refurbishments and operational upgrades across MENA. Participation from Italy, France, USA, Spain, UAE, Portugal, China, Türkiye and other major manufacturing hubs will give buyers access to a broad range of international and regional solutions in one place.




# SIGEP WORLD RETURNS: INTERNATIONAL BUYER NUMBERS SET TO DOUBLE, WITH GROWING FOCUS ON EMERGING MARKETS

SIGEP World is becoming increasingly international. Italian Exhibition Group (IEG) will bring the 48th edition of the event back to Rimini Expo Centre from 23 to 27 January 2027, confirming its position as a global network that brings buyers from around the world to Rimini to discover excellence in gelato, pastry, bakery, pizza, chocolate and coffee. The goal for 2027 is to double the number of international top buyers, from 502 in 2026 – representing 74 countries – to around 1,000.

The event builds on figures that already demonstrate its global reach: 1,300 brands, 138,000 square metres of exhibition space, 30 halls, industry professionals from 160 countries – with almost one in four visitors coming from abroad – and a 33% increase in international exhibitors. The 502 top buyers who attended in 2026, representing 74 countries thanks to the support of the Italian Ministry of Foreign Affairs and International Cooperation (MAECI) and the Italian Trade Agency (ITA), generated 5,851 business meetings.

For 2027, the event will expand its focus on retail chains and travel catering, while also introducing a new Guest Country, an International Pavilion and an enhanced programme of international delegations and business matchmaking. Meanwhile, in Italy, gelato consumption increased by 2% in volume during the last summer season, according to data from AIG – the Italian Gelato Makers Association.





"Doubling the number of international buyers is an ambitious goal that reflects the transformation of SIGEP World," says Ilaria Cicero, Global Exhibition Director of IEG's Food & Beverage Division and CEO of IEG Asia (Singapore). "Today, thanks to the invaluable support of MAECI and the Italian Trade Agency, SIGEP is much more than a trade show: it is a global network that builds relationships between companies, markets and cultures throughout the year, from its events in Las Vegas, Shanghai and Singapore to the various stops of SIGEP Meets the World. In January, we will bring the decision-makers of the global foodservice industry to Rimini, with an offering that spans the entire supply chain, from raw materials to the most advanced technologies."

Among the key new features of the 2027 edition, Vietnam will be the Guest Country: a market where the out-of-home foodservice sector is expected to reach USD 45.2 billion by 2031, up from USD 24.8 billion in 2025, representing annual growth of 10%. A government delegation and new qualified buyers are expected in Rimini through cooperation with the Italian Trade Agency and ICHAM. This country partnership model could also be of particular interest to operators in the Middle East.

On the technology front, the sector will gain greater visibility across the halls, both in terms of exhibition space and prominence. The Kitchen Equipment Hub will remain a global showcase for foodservice solutions focusing on efficiency, sustainability and automation, complemented by the Digital District dedicated to robotics, artificial intelligence and digital services.

New features will include "The Orbital Kitchen" concept, developed with BEX (Beyond Exploration Expo, another IEG event) and focusing on the convergence between the space economy and terrestrial industries, as well as new sectors dedicated to water purification systems and fresh pasta machinery.

The SIGEP brand has now evolved into a network operating across three continents through a range of international events. Following SIGEP Asia in Singapore, SIGEP USA will return to the United States from 13 to 15 April 2027, while SIGEP China will take place in Shanghai in June 2027. SIGEP Meets the World, meanwhile, will continue with stops across Asia, the Americas and Europe in collaboration with the Italian Trade Agency and Chambers of Commerce.

For more information, visit **https://www.sigep.it/**





# THE SAUDIFOOD SHOW AND SAUDIFOOD MANUFACTURING 2026 UNITE SAUDI ARABIA'S F&B INDUSTRY IN JEDDAH



The Saudifood Show and Saudifood Manufacturing 2026 successfully concluded at the Jeddah Superdome, bringing three days of business, innovation and industry exchange to a close as food and beverage leaders, buyers, manufacturers and technology providers came together to explore new opportunities across Saudi Arabia's rapidly evolving F&B sector.

With more than 1,000 exhibitors from 95+ countries and more than 100,000 products, technologies and solutions represented across the exhibitions, the 2026 edition positioned Jeddah as a meeting point for global food trade, local manufacturing, sourcing, technology and investment. The two exhibitions connected food brands, buyers, distributors, retailers, foodservice operators and investors with manufacturers, ingredient suppliers, processing and packaging specialists,

***With more than 1,000 exhibitors from 95+ countries and more than 100,000 products, technologies and solutions represented across the exhibitions***






*Over 28,000 industry professionals and more than 1,000 exhibitors from 95+ countries bring products, technologies and manufacturing solutions together as the two co-located exhibitions connect the full F&B value chain for the first time.*

automation providers and other technology companies spanning the wider F&B value chain. The first-time co-location comes as Saudi Arabia continues to expand its food security, manufacturing, localisation and logistics capabilities under Vision 2030.

At The Saudifood Show, exhibitors presented food and beverage products spanning categories relevant to the Saudi market and international buyers, while Saudifood Manufacturing focused on the technologies, ingredients, packaging and production solutions supporting the sector's development. Business engagement was supported through meetings and networking opportunities designed to connect exhibitors with potential customers, partners and investors. Together, the exhibitions provided a broader view of the industry, linking market demand with the capabilities required to develop, manufacture and deliver food products at scale.

Innovation and industry excellence were also recognised through the Saudifood Excellence Awards 2026 and the Saudifood Manufacturing Innovation Awards 2026, which celebrated standout products, technologies and solutions across the food and beverage value chain.





















# LARGEST EDITION OF GLOBAL FOOD WEEK CONCLUDES IN ABU DHABI




The largest edition of Global Food Week has concluded in Abu Dhabi, held under the patronage of His Highness Sheikh Mansour Bin Zayed Al Nahyan, Vice President of the UAE, Deputy Prime Minister, Chairman of the Presidential Court, and Chairman of the Board of Directors of the Abu Dhabi Agriculture and Food Safety Authority (ADAFSA). The week saw record levels of dealmaking, with 97 agreements signed worth AED 6.9 billion over three days, representing a 5% increase on the previous edition and reinforcing Global Food Week's position as a leading platform for business, investment and collaboration across the global food and agriculture sectors.

Organised by ADNEC Group, a Modon company, in partnership with ADAFSA, Global Food Week 2026 saw the return of the second edition of the Global Food Security Summit and the 12th edition of the Abu Dhabi Date Palm Exhibition, organised in partnership with the Khalifa International Award for Date Palm and Agricultural Innovation. The Week also held the AgriTech Forum, alongside the launch of new events including the inaugural Abu Dhabi Honey Symposium and international workshops for the Food and Agriculture Organization (FAO) Policy Majlis and YalaFast programme.

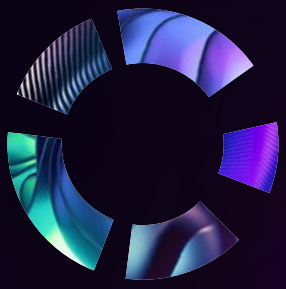
Over three days, Global Food Week attracted more than 47,092 attendees, a 17% increase compared to the 2025 edition. For the first time, the event combined its business, trade and investment programme with a direct consumer experience, giving visitors the opportunity to view and purchase the latest food and beverage products from local and international exhibitors through the expanded Shop at the Show experience.











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