

ISSN 1755-0939

JANUARY-MARCH 2023

FOOD

BUSINESS

GULF & MIDDLE EAST

28

GULFOOD PREVIEW

33

NOVARROZ -
RICE IS OUR PASSION!

36

SUSTAINABLE BAG
SEALING ALTERNATIVE

51

KANEGRADE -
IN TOUCH WITH NATURE



Visit
us at

Gulfood

20 - 24
FEB 2023
DUBAI WORLD TRADE CENTRE

YOUR GREEN COFFEE PARTNER IN THE MIDDLE EAST.

Meet us at
GULFOOD 2023
Booth Z3-A35



Your Swiss specialist for worldwide green coffee trade since 1922. We deliver our coffee to your destination. We also provide various micro-lots. Do not hesitate to ask for a quote.

www.blasertrading.ch



BLASERTRADING
SUISSE 



FEDECOVERA
GUATEMALA
Mayan traceability

is your reliable supplier
producing, processing and exporting,
the best cardamom from Guatemala!



Premium quality
and freshness.



Traceability.



Worldwide regulatory
fullfilment.

CONTACT US:

gdelgado@fedecovera.com
www.fedecovera.com
(502) 7929-1717



CONTENTS

FOOD BUSINESS GULF & MIDDLE EAST



36



39



40



44



48



55



34



28

NEWS	04
GULFOOD PREVIEW	27
KOSHER CERTIFICATION	32
RICE EXPORTS	33
FOOD CULTURES & ENZYMES	34
SEALING SOLUTIONS	36
PACKAGING	38
CONVEYING TECHNOLOGY	40
FOOD PROCESSING	42
FRUIT RIPENING	43
MEAT	44
CARDAMOM	45
WALNUTS	46
COFFEE	48
STABILISING SYSTEM	50
FOOD INGREDIENTS	51
FOOD FLAVOURS	52
FOOD COLOR	53
EUROPEAN BUTTER	54
FRUIT & VEGETABLES	55
LEMONS	56

COVER PHOTO COURTESY: EXBERRY® BY GNT

Managing Editor

M. Matt

Associate Editors

Jessie Jorge
Megha Mary Matt
Dr. Ann Matt

Assistant Editors

Raseena Navaskhan
Loimee De Leon

Contributors

Dr. Hansel Geo Thomas
Neville J. Chandler

United Kingdom

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

United States

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

United Arab Emirates

Matt Media LLC
P.O. Box 25694
Sharjah Media City

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

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

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

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

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



الوطنية للصناعة
AL WATANIA FOR INDUSTRIES



One Of The Top100 companies in Saudi Arabia

We Provide Integrated
Packaging Materials



Easy Open Ends (EOE)



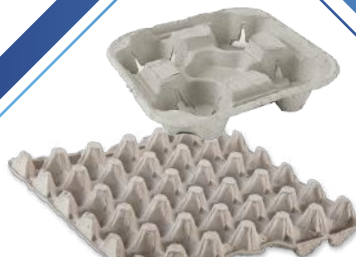
Twist Caps



Snap-on



Peel-off Lids (POE)



Cup Holder 4 & Egg Tray



Corrugated Carton



Food Cans



Tuna & Sardine cans



Disposable Products



Film Products



Injection



BRAZILIAN FIRMS TO SHOWCASE WIDE RANGE OF F&B PRODUCTS AT GULFOOD 2023

The Arab Brazilian Chamber of Commerce (ABCC) announced the participation of over 11 Brazilian food and beverages (F&B) companies at Gulfood 2023.

ABCC will highlight a comprehensive range of quality products including meat, nuts, coffee, pepper, sugar and candy through the companies participating in the event. The line-up of Brazilian companies at Gulfood 2023 will include agribusiness firms including Stefenoni Interag rica LTDA, Cooperativa Agr cola Mista da Alta Paulista, Ramax, Nad Al Shiba

and Cerealista NP Zanchetta and F&B firms including Golden Agri Resources Brasil Sociedade Limitada Unipessoal, Pantanal Trading, and Florestal Alimentos. In addition, Brazilian trading firms including Domini Intl, and Cotia Trading will also be participating in the trade show.

Osmar Chohfi, President of the Arab-Brazilian Chamber of Commerce, said: "ABCC has been participating at Gulfood for years, and it has proven to be an ideal platform for Brazilian firms to boost trade and investment flow. Through our participation, we aim

at fostering a dynamic trade and investment flow between Brazil and the GCC states. We expect the trade show to open new paths for collaborative efforts that can potentially present enhanced growth opportunities for the Brazilian F&B sector. We have been viewing an increased rate of interest from Brazilian firms to participate in the event, as a means to reinforce their presence in the region and other global markets as well. Through our pavilion, we aim at showcasing the latest products of ABCC members in front of the global F&B sector."

TUTTOFOOD MILANO

International
Food Exhibition



Adding value to taste

fieramilano
8-11 May 2023

With the patronage of:



In collaboration with:



FIERA MILANO

CHEF'S RECOMMENDATION

California Walnuts



Natural, Versatile, Delicious.
Strict standards in quality and food safety.
Unique flavor and texture for both savory and sweet food
product applications.



Instagram: /californiawalnut_MENA Facebook: /californiawalnutmena

californiawalnuts.ae



CAN MAKING/CANNING MACHINE

S-M446
AUTOMATIC IRREGULAR
CAN DOUBLE SEAMER



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



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



SINCE 1956

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

SHIN-I MACHINERY WORKS CO.,LTD.

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



LACTALIS INGREDIENTS WILL BE PRESENT AT GULFOOD 2023

Lactalis Ingredients offers a wide range of ingredients, that can be tailored to meet your business needs. We can provide you with the best solution in terms of functionality and quality as well as bacteriological and organoleptic criteria to meet the needs of your consumers.

- Lactimilk® fat filled milk powder contains 28% fat and 24% protein to match whole milk powder composition. The powder is enriched in vitamins A and D to meet nutritional needs and its excellent instant quality makes it an easy-to-use product for end consumer applications. Lactimilk® has an excellent functionality in yogurts, and a rich and creamy taste.

- Fromylk 226, with a fat content of 26%, is another economical alternative to whole milk powder. It has a good milky taste and once reconstituted into a drink its sensory profile is very close to those of whole milk powder-based beverages. It is suitable for hot beverages like tea and coffee as well as dairy drinks.

- SMP HHHS (high heat, heat-stable) is a tailored skimmed milk powder to provide a source of non-fat milk solids for recombined evaporated and sweetened condensed

milk. SMP HHHS has excellent heat stability, which prevents proteins from gelling during the production of condensed milk. Its guaranteed spores count ensures the stability of your products all along its shelf life.

- Caseins are natural milk proteins produced from pasteurized skimmed milk coagulated with rennet or acid. Once coagulated, caseins are separated from whey, purified, concentrated, and dried. With high functionalities due to their specific characteristics, caseins can be used in many different food applications, from dairy products such as processed or analogue cheese to nutrition.

- Pronativ® – Native Micellar Casein is a pure and natural protein. It starts with quality fresh milk. Thanks to our cold filtration method, we can extract Pronativ® directly from milk with minimal processing, without adding additives or chemicals. This protein is adapted to the nutritional applications of the industry and to dairy product like cheeses, and fermented products like the labneh.

Lactalis Ingredients will be present, stand D1-34-E1-33, therefore you will be able to discover our functional solutions for the food and nutrition industry.



VISIT US @
HALL 14 - STAND 14A56
 4^{TO} 10 MAY 2023



Coating & Conveying Solutions **designed for your business**

Ideal applications:

- Snack foods
- Prepared foods
- French fries
- Fresh produce
- Pet food
- Nuts & Trail Mix
- Crackers
- Confectionery



Across industries and applications, we design specialised solutions

Bringing together leading brands in coating and conveying equipment for food and other industries. Our solutions set the standard for yield, efficiency, and safety while producing the highest quality and tasting product. Whatever your product needs, we can meet it with precision and passion.



info@heatandcontrol.com | heatandcontrol.com



EUROPEAN RICE TO PARTICIPATE AT GULFOOD 2023

European Rice, an EU-funded promotional program has announced its participation at the upcoming Gulfood 2023.

European Rice aims to spread awareness among consumers in targeted countries and among professionals such as food experts, distributors and wholesalers about the authenticity and unique production quality of European rice produced in Greece at Za'abeel Hall Z5-160. At Gulfood 2023, European Rice will showcase its unique product in front of the global food industry and guests will have the opportunity to taste the European rice from Greece!!

"We are very excited to be a part of Gulfood 2023. We have been regular participants of the biggest

trade show in Middle East and are confident that this year's show will be another stellar performance. Gulfood is not only an opportunity for us to connect and network with peers from the industry, but also serves as an important platform to share and discuss best practices," said Mr Konstantinos Giannopoulos, general manager of EASTH, the union of co-operatives that is in charge for the European Rice program.

European Rice found fertile soil in Mediterranean Europe and was grown, loved and became part of European culinary tradition since then. European rice is today distinguished for its quality and nutritional value. It is rich in

B-complex vitamins, such as Niacin, Thiamine, Riboflavin and Selenium, while the carbohydrates contained in its endosperm constitute an important source of energy for the human organism.

"European Rice is the finest quality of rice, with rich nutrition value. At Gulfood 2023, our aim is to share and create more awareness about our production of rice, which is driven through high and sustainable tech solutions. While this platform will enable us to create more credibility and awareness about European Rice, we are optimistic that this edition will be a game changer for us to highlight the uniqueness of our products," added Mr. Christos Tsichitas, president of EASTH.

KANEGRADE

in touch with nature



www.kanegrade.com

Tel: +44 (0) 1438 742242

Email: info@kanegrade.com



NATURAL FOOD INGREDIENTS



www.euniqueproducts.eu
EUNIQUE

PDO&PGI products from Greece and Cyprus solely Authentic, solely European!



The content of this promotion campaign represents the views of the author only and is his/her sole responsibility. The European Commission and the European Research Executive Agency (REA) do not accept any responsibility for any use that may be made of the information it contains.



**CAMPAIGN FINANCED WITH AID
FROM THE EUROPEAN UNION**

The European Union supports
campaigns that promote high quality
agricultural products

**ENJOY
IT'S FROM
EUROPE**



FOODICS INKS STRATEGIC PARTNERSHIP WITH FRENCH TECH START UP PARTOO

Connecting France and The Kingdom of Saudi Arabia in a first of its kind strategic tech partnership, Foodics, the leading cloud-based restaurant management technology and payments platform in the MENA region, has announced it has partnered with French-based tech start-up Partoo, who help brands manage and increase their presence online in order to further grow their business.

Together Foodics and Partoo serve over 350,000 brands, and this partnership offers the MENA Food & Beverage community a unique digital management tool that cements a restaurant's relationship with their prospects

and clients. This in turn helps business owners make educated decisions on how to grow their business. This is the first time Foodics collaborates with a French tech company, and it is a first for Partoo also in terms of a strategic collaboration in the Middle East.

Combining Foodics' FinTech ecosystem and Marketplace community with Partoo's platform helps F&B restaurant owners manage their customer engagement efficiently and their establishments from end to end; from how they are found online with a robust digital presence, to optimally running their business information and improving their local ranking on the internet.

This integration comes free of charge with Foodics Online, allowing restaurant owners more connectivity.

Suhail Jabir, Saudi Arabia General Manager at FOODICS commented, "Customer experience is at the center of this unique collaboration, as the integration between Foodics and Partoo enables restaurant owners to get closer to their existing clients and extend their reach to potential clients online.

This aspect is paramount to growing their restaurant as the customer journey often starts online, and we are delighted to be partnering with Partoo to bring a best-in-class tool to MENA."

Lemon oil, juice and pulp

Essential Lemon Oils, Folded Oils, Concentrated Juices, and NFC.

Made from 100% fresh lemons, organic certified or conventional, at customer's request.

Watch our video!



Live Naturally,
Live Citromax

citromax.com

[citromaxgroup](https://citromaxgroup.com)
1 2 3 4



Citromax
Group



Citromax
Flavors



Berrymax
Blueberries



Fritzsche
Fragrances & Flavors

ENJOY A DELICIOUS ORGANIC EUROPEAN
POMEGRANATE JUICE FROM GREECE*!

استمتع بعصير الرمان اللذيذ العضوي الأوروبي من اليونان

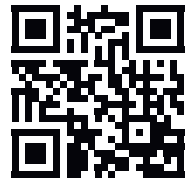


*إنتاج يوناني: يتم إنتاج عصير الرمان العضوي الأوروبي في اليونان من صنف رمان الوندرفول الذي يزرع من أكتوبر إلى أبريل، بعناية خاصة، من قبل مزارعين عضويين ذوي خبرة.



The juice of the European organic pomegranate is produced in Greece from pomegranates of the Wonderful variety that are cultivated from October to April, with special care, by experienced organic farmers. The organic juice is bottled without dilutions, concentrates, preservatives or sugar, pure just as offered by nature, keeping all its vitamins and nutrients and, above all, its wonderful taste!

EUROPEAN
biopom
TOP QUALITY POMEGRANATE



اثر على وصفات لذيذة بعصير الرمان العضوي هنا
FIND DELICIOUS RECIPES WITH ORGANIC POMEGRANATE JUICE AT

www.biopom.eu

STAY IN TOUCH: [f](https://www.facebook.com/biopom) [@biopom](https://www.instagram.com/biopom)

*GREEK PRODUCTION | إنتاج يوناني

يتم تنفيذ برنامج BIOPRODUCTS_EU من قبل التعاونية الزراعية لمنتجي الفاكهة والخضروات في Agios Athanasios Drama (من ASOP) بهدف التعرف بعصير الرمان العضوي والدور المفيد للمحاصيل العضوية في تغير المناخ والبيئة. The BIOPRODUCTS_EU program is being implemented by the Farmers' Association of Fruit and Vegetable Producers of Agios Athanasios, Drama (in short, Agios Athanasios ASOP) with the aim of providing information on organic pomegranate juice and the beneficial role of organic crops in climate change and the environment.



Co-funded by
the European Union

ENJOY
IT'S FROM
EUROPE



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

بتمويل من الاتحاد الأوروبي. الآراء وجهات النظر المعبر عنها هي آراء المؤلف (المؤلفين) فقط ولا تعكس بالضرورة آراء وجهات نظر الاتحاد. لا يمكن تحميل الاتحاد الأوروبي أو الوكالة التنفيذية للبحوث الأوروبية (REA) أو السلطة المانحة المسؤولية عنها.

STAR REINFORCES PRESENCE IN KSA

Star Soda, the UAE-based top-selling soda brand manufactured by International Beverage and Filling Industries (IBFI) has taken a significant step forward in reaching out to customers and further expanding its market share in KSA by appointing Binzagr Company as the exclusive distributor in the Kingdom.

This partnership between the IBFI, a subsidiary of Albatha Holding- one of the UAE's oldest and largest business holdings - and KSA's leading distributors with a rich heritage of 142 years,

is expected to make waves in terms of sales growth for both companies.

Star Drinks and Binzagr Company commemorated the exclusive partnership during an intimate launch ceremony last month. Ahmed Binzagr, President of Binzagr Company, and Mohy Eladawy, General Manager at IBFI, inaugurated the newfound partnership with an official signing during the launch.

Speaking on the exclusive partnership, Ahmed Binzagr, President of Binzagr Company says, "We are honored to have

earned the trust and confidence of IBFI and Albatha Group as the exclusive distributor of Star Soda. We are proud to be associated with the well-loved and number one soda brand in KSA.

"We are excited that the rich history and heritage of our companies, along with the high-quality range of Star Soda beverages and the growing market trend for such products will only result in further elevating the brand's market share, and both our businesses to greater heights," adds Binzagr.

Advanced Spray Drying Solutions

FOR THE FOOD, FLAVOUR & DAIRY INDUSTRIES.

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

✓
Purpose built for advanced powder production

✓
Cost effective

✓
Bespoke designed solutions

✓
Designed for frequent washing & short turnarounds



Regal House | South Road, Harlow
Essex | CM20 2BL United Kingdom

+44 (0)115 714 9750
+44 (0)7740 175 272

#PROUD
ESDT have been recognised with the Queen's Award for Enterprise: International Trade 2022 for the 2nd time.



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

UNIQUE PRODUCT LIST

CLEAN LABEL SOLUTIONS

Natural, Plant (Vegan)
based Non-GMO Products

- | | |
|---|---|
| 1 Fermented/Cultured Flour
(Natural Mold Inhibitor) | 8 Fermented Sucrose (Organic
Lactic Acid, Calcium Lactate,
Potassium & Sodium Salts, etc.,) |
| 2 Fermented Cassava Flour /
Tapioca Flour (Natural
Potassium Sorbate) | 9 Natural Meat Preservatives |
| 3 Fermented Polysaccharides
(Natural Xanthan Gum
-200/80 Mesh Powder) | 10 Natural Cheese /
Cottage cheese |
| 4 Fermented Glucose
(Natural Ascorbic Acid-"Vit.C") | 11 Fermented Carbohydrates
(Gluconic Acid, Calcium/
Sodium Potassium
Gluconates, etc.,) |
| 5 Fermented Sweet Potatoes
(Natural Vinegar Powder) | 12 Vegan based Protein
Hydrolysate for plant
based meat produce |
| 6 Fermented Corn Flour
(Glucono-Delta-Lactone) | 13 Vegan based spray dried
Chelated Mineral salts |
| 7 Fermented Wheat/Rice
Flour (Natural Citric Acid) | 14 Probiotics - <i>Bacillus coagulans</i> |



Kosher Certification Agency



HALAL INDIA



USFDA
Regd. No. : 14286073708



Lic No. : 10017047000713



info@prathista.com www.prathista.com

Global Whatsapp Numbers: +91 703 288 8081 | +1 (408) 219 9152

FISH-FREE TUNA IS IN THE CAN

Vgarden, Ltd., a foodTech developer and manufacturer of plant-based alternatives, launches the game-changing vegan canned tuna. The 100% plant-derived product has the same appearance, texture, and flavor of the canned kitchen staple. The tuna analog is crafted to satisfy the appetites of the growing pool of sustainability-driven consumers by bringing to the table its creative response to the issue of the overfished and rapidly declining ocean populations of wild tuna.

“Tinned tuna has a very distinct flaky, yet moist and chewy texture, with a powerful fresh-from-the sea aroma,” explains Ilan Adut, CEO of Vgarden. “Our new tuna-like product is clean-label, scalable, affordable, and

sustainable. But for our plant-based creation to serve as a true substitute, even beyond compellingly mimicking all of the sensory qualities, it also has to match tuna as much as possible in nutritional value.”

Following 12 months of experimentation with ingredients and processes, the start-up developed its winning plant-based tuna formula. The private-label product is already being rolled out in the retail and food service sectors. It is available in two packaging formats: pouches for chilled storage and actual cans to give the full authentic tuna experience and to facilitate convenient non-chilled storage. Vgarden’s R&D mission was to develop a tuna that can be tinned

and sterilized at high temperatures, yet still retain its full flavor and texture. The company has filed a patent for the formula and process.

Vgarden’s tuna analog is based on pea protein, with a total protein content of 11.2-14%, before and after filtration. It contains a short list of natural ingredients including fibers and sunflower oil. Being sourced outside the marine ecosystem, the start-up’s “tuna-free” tuna contains none of the toxic metals, microplastics, and other ocean pollutants. Its proprietary manufacturing process uses only minimal energy consumption and water, lifting the burden on marine life, bringing a highly sustainable and guilt-free seafood option to consumers.

World Class blends and juice compounds for the beverage industry

AECI Food & Beverage offers **product solutions and innovation** for the global beverage industry including:

- **Bag-in-box** aseptic filler accommodating various pack sizes and fittings
- **Functional ingredients** that support and benefit **Gut health**, increase immunity, energy, mobility, **cognitive function**, **sugar reduction** and supplement protein intake
- Diverse portfolio - 100% juice, nectars, drinks, **smoothies**, ice teas, **energy drinks**, **mocktails**, dairy blends and vegetable juice blends
- Flavour profiles to suit all palate's
- Syrups for the manufacture of **Cordials**, **CSD's**, **alcoholic beverages**, **energy and sports drinks**

www.aecifoodandbeverage.com

Ron.richardson@aeciworld.com / +27 72 667 1029

Rejoice.sono@aeciworld.com / +27 83 296 3547





European Fruits: the essential and healthy nutritional choice

Juicy, crunchy and sweet, with bright colors and rich aroma: the balance of nature contained in a fruit, from the trees of the Greek orchards to your table!

The cultivation of fruit trees has been flourishing in Europe for centuries, and it is intertwined with the culture and life of the Mediterranean people. The microclimate of the area with its mild temperatures, the sufficient rainfall and the abundant sunshine offers the ideal conditions, influencing in the best way the quality of the fruits produced in the area.

The experience of the people who are working in fruit production, combined with the modern scientific methods and the strict standards of quality and control applied in Europe, ensure a safe product on your plate, of high nutritional value and unique quality.

During the cultivation and production of European fruits, all legal requirements and safety and hygiene standards of the national standards and international quality protocols (certified by AGRO 2, GLOBALGAP, BRC, IFS and ISO 22000) are fully adopted and implemented.

Apples, Kiwis, Peaches, Nectarines and Cherries from Europe, produced in Greece: add the ultimate healthy habit to your daily diet!



Apple Cinnamon Muffins

INGREDIENTS FOR THE BATTER

2 cups All-Purpose Flour
1 tsp. Ground Cinnamon
1 tsp. Baking Powder
1/2 tsp. Baking Soda
1/2 tsp. Kosher Salt
1/2 cup (1 Stick) Unsalted Butter, softened

1/4 cup Granulated Sugar
1/4 cup Packed Brown Sugar
1 large Egg
1 tsp. Pure Vanilla Extract
1 cup Milk, preferably whole
1 large Granny Smith Apple, peeled, cored, and chopped

FOR THE CRUMB TOPPING

1/2 cup (1 stick) Unsalted Butter, melted and cooled slightly
1/4 cup Packed Brown Sugar
2 tbsp. Granulated Sugar
1 1/2 tsp. Ground Cinnamon
Pinch Kosher Salt
1 cup Plus 2 tbsp. All-Purpose Flour

DIRECTIONS

1. Make the batter: Preheat oven to 350°F with a rack in the middle position; line 2 standard muffin tins with paper liners. In a medium bowl, whisk together flour, cinnamon, baking powder, baking soda, and salt.

2. In a large bowl using a hand mixer or in the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars together on medium speed until creamy. Add egg and vanilla and beat to combine. Scrape down sides of the bowl to make sure all is evenly incorporated. Add dry ingredients and beat on low speed until just a few dry streaks remain. Add milk and beat to combine. Fold in apples. Fill liners 3/4 full with batter (you should get about 15).

3. Make the topping: In a medium bowl, combine melted butter, sugars, cinnamon, and a pinch of salt. Mix in flour until large crumbs form. Divide crumbs evenly over muffins.

4. Bake until a toothpick inserted in the middle of a muffin comes out clean, 20 to 22 minutes. Let cool slightly before serving.



www.delieufruits.eu

Facebook, Instagram, YouTube icons and delieufruits



CAMPAIGN FINANCED
WITH AID FROM
THE EUROPEAN UNION

THE EUROPEAN UNION SUPPORTS
CAMPAIGNS THAT PROMOTE HIGH
QUALITY AGRICULTURAL PRODUCTS



ENJOY
IT'S FROM
EUROPE

IEG: A GLOBAL SIGEP CAME TO A CLOSE IN RIMINI (ITALY)

The 44th edition of the International Trade Show of Artisan Gelato, Pastry, Bakery and Coffee, organised by IEG - Italian Exhibition Group, together with the triennial AB Tech show, generated five days under the banner of concreteness, the encounter between knowledge and first-class training and was brimming with business and networking within a panorama of a solid and innovative offer, ready to support further development.

A Sigep of re-found confidence, with businesses rediscovering the value of relationships and enthusiasm in presenting the innovations produced during the last two extremely difficult years. A Sigep that expressed positive energy that could be felt throughout

the Rimini Expo Centre, which was totally sold out with more than 1,000 companies in 28 halls, covering 130,000 square meters of expo space.

A sector characterised by enormous dynamism, innovation and export propensity. The made-in-Italy dolce food service spreads technology and talent around the world. An effective appeal concretely found at Sigep: foreign visitors arrived in Rimini from 155 countries. In terms of provenance: 77% from Europe with Germany, Spain, Greece, France and Great Britain first and foremost; 12% from Asia and the Middle East mostly from Israel, Lebanon, India, Korea and the countries of the Gulf Area; 7% from the Americas mainly from the

United States, Canada, Mexico, Brazil and Argentina; and 4% from Africa, primarily Morocco, Algeria, Egypt, Libya and Nigeria.

Inaugurated by the national president of Confcommercio, Carlo Sangalli, together with local authorities and with the remote intervention, on the second day, of Minister Francesco Lollobrigida (Agriculture, Food Sovereignty and Forestry), IEG welcomed 450 top buyers from 78 countries around the world thanks to the strategic partnership with ITA – Italian Trade Agency and the Ministry of Foreign Affairs and International Cooperation, with the support of IEG's international network of regional advisors operating in 60 countries.

**CHOOSE
MALAYSIA**

*Explore Taste of
Malaysia at*
Gulfood

20-24 Feb 2023

Visit us at

DUBAI WORLD TRADE CENTRE

Booth no : R-H34 (World Food)
Z1-B3 (Oil and Fat)
Z2-F57 (Beverage)

- Ready to Eat • Snacks • Frozen Food • Confectionary
- Beverages • Edible oil • Food Ingredients • Fruits
- Biscuits • Chocolates • Health Food • Sauces



For More Information Contact:

T : +9714-3355538/28 | E : dubai@matrade.gov.my | W : www.matrade.gov.my





Established in 1934, Castle Dairy® is amongst the most venerable dairy businesses in the world. Our extensive international distribution network and trading facility allows us to source and trade globally.

Castle Dairy® presents an extensive variety of dairy powder and blends for industries such as Bakery, Ice-Cream, Cheese, Chocolate, Beverage, Convenience, Sports Nutrition, Yogurt, Vending, Sauce, and Meat.

With our Research & Development team, we possess the expertise to create unique blends to cater to individual clientele needs and develop personalized Private Label products.





www.castledairy.com
sales@castledairy.com
Tel: +32 87 334519

C
O
M
M
O
N

H
I
S
T
O
R
Y
-

D
I
F
F
E
R
E
N
T

P
A
T
H
S



Castle Ingredients® is a pioneering international food ingredients processor.

We offer a comprehensive range of services that help enhance a product's taste, color and/or prolong its shelf life.

Among these:

- heat treatment
- drying,
- toasting,
- roasting,
- pasteurization

We provide our services to customers around the globe.

Our commitment to excellence means we always provide the highest quality, ensure prompt deliveries and offer responsive services.





www.castle-ingredients.com
info@castle-ingredients.com
Tel: +32 87 334519

UAE PLANS THE FIRST FOOD-GRADE PLASTIC RECYCLING PLANT

The Ministry of Industry and Advanced Technology (MoIAT) on 17th January 2023 oversaw the signing of a memorandum of understanding (MoU) at Abu Dhabi Sustainability Week (ADSW), which will lay the groundwork for new plastic recycling facility in the UAE.

Under the plans, a 12,000 tons per annum polyethylene terephthalate (PET) recycling plant has been earmarked for Abu Dhabi. In line with the UAE's efforts to reduce plastic pollution and boost trade through the export of recycled materials, the plant will recycle PET, a plastic material that is used in food packaging, such as

plastic water bottles. The 40,000 square meter facility in Abu Dhabi could create 100 jobs and avoid the emission of 18,000 metric tons of CO₂ annually at full operating capacity.

The MoU to study the feasibility of the project, which involves Repeet, BEEAH Group, and Agthia, was signed in the presence of Sheikha Shamma bint Sultan bin Khalifa Al Nahyan, Executive Director of the UAE Independent Climate Change Accelerators, His Excellency Dr Sultan Ahmed Al Jaber, Minister of Industry and Advanced Technology, and Her Excellency Mariam bint Mohammed

Almheiri, Minister of Climate Change and Environment.

Plastic pollution causes major damage to the environment and in particular ocean ecosystems. But by managing plastics effectively, countries can protect the environment while also supporting economic growth and the development of a local circular economy.

The recycled plastics market is expected to grow significantly as companies pivot towards using recycled materials in their products. The market for recycled materials is expected to top \$46 billion by 2025.

TUTTOFOOD RETURNS IN MAY 2023

TUTTOFOOD 2023 restarts – at fieramilano from May 8 to 11, 2023 – with the first edition in pre-pandemic conditions that already hints at numbers of great relevance, such as the more than 1,000 brands present to date, representing at least 35 countries: not only an international platform for meeting supply and demand, but also a moment of training, sharing and reflection thanks to quality content, expressed in a rich schedule

of events and authoritative partnerships.

In the subject of exhibition layout, particularly large representations will come from, in order, Spain, the Netherlands, Belgium, Germany, Greece, Ireland, Denmark, Turkey and the USA. Numerous countries will also bring their first-time exhibitors, such as, Ecuador, Faroe Islands, New Zealand, Romania, Sri Lanka, Sweden, Switzerland, Taiwan, and

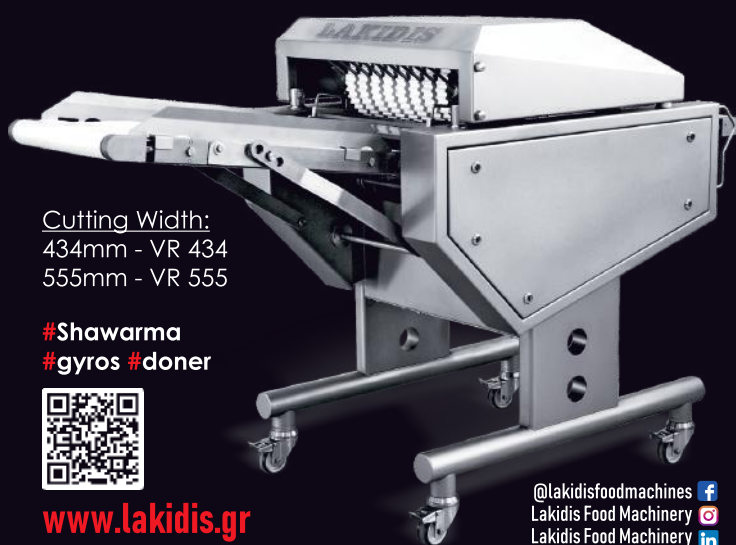
Hungary. Among professional visitors, high-profile buyers from around the world, such as large international retail chains, are expected.

This year's event is aiming for pre-Covid numbers and, in particular, with four months to go before the ribbon-cutting ceremony, the TUTTOGROCERY, TUTTOSEAFOOD & TUTTOFROZEN sectors are already with waiting lists with the participation of all the big names in the industry. Top player and strong foreign presence also in the TUTTOMEAT and TUTTODAIRY sectors. Also in the exhibition layout, new this year will be the GreenTrail.

LAKIDIS
FOOD PROCESSING MACHINERY

VR434 - VR555 INDUSTRIAL SKIN REMOVAL & FILLETING MACHINE

- 2 Conveyor belts for product entry & discharge
- Adjustable Cutting Thickness
- 2 Speeds



Cutting Width:
434mm - VR 434
555mm - VR 555

#Shawarma
#gyros #doner



www.lakidis.gr

T: +30 2310 722 367, +30 2310 722 772

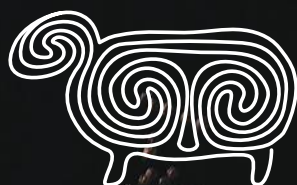
@lakidisfoodmachines
Lakidis Food Machinery
Lakidis Food Machinery
LAKIDIS SA

WHEAT-BASED BINDER OPTIMISES KEBAB PRODUCTION

Ingredients specialist Loryma has developed halal-certified, wheat-based binding ingredients which give sliced and minced meat rotisserie skewers the desired cut strength and stability. The special binders consisting mainly of wheat starch and wheat protein minimise weight loss due to excellent freeze-thaw stability, thus promising a high-performance alternative to soy-based binding systems.

The wheat starch gives the binders a high water-binding capacity, and the wheat protein – also known as gluten – optimises and stabilises the texture. In addition, the binding components are sensory neutral, so they don't affect the typical meat flavour. Lory® Bind is added during the production process in the usual way.

Norbert Klein, Head of R&D at Loryma, comments: "Wheat is at least as suitable as soy in this context due to its functional properties. It's also easily available thanks to our European farming areas and, despite a general increase in costs in the recent months, it's still cost-efficient."



MEET THE EU LAMB

MEGA TASTE!



Tasty Healthy Natural

www.meettheeulamb.eu | Instagram : [meettheeulamb](#) | Facebook : [meettheeulamb](#)



CAMPAIGN FINANCED
WITH AID FROM
THE EUROPEAN UNION

THE EUROPEAN UNION SUPPORTS
CAMPAIGNS THAT PROMOTE RESPECT
FOR THE ENVIRONMENT



ENJOY
IT'S FROM
EUROPE

NZMP DAIRY EXPERTS TO SHOWCASE HIGH-PERFORMING DAIRY INGREDIENTS AT GULFOOD 2023



NZMP, Fonterra's global dairy ingredients and solutions brand and Anchor Food Professionals, Fonterra's foodservice business, is heading to Dubai on a mission to connect with customers and support regional growth with its world-leading ingredients. Owned by more than 9,000 farming families, Fonterra accounts for almost 30 per cent of the world's dairy exports.

From February 20-24, NZMP will share its high-performing dairy ingredients with visitors at Gulfood, the world's largest food and beverage sourcing event, at Dubai World Trade Centre. The brand will also showcase its

ground-breaking Sustainability and Price Risk Management solutions.

"Our team in Dubai and our international experts, who haven't been able to attend the event in the past few years, are excited to connect with customers at Gulfood 2023 and showcase a range of opportunities to help them grow their business," said Simon Penfold, Sales Director - Ingredients and Foodservice for the Middle East & Africa. "We want to welcome customers to the stand, introduce them to our ingredients, our origins, and demonstrate what makes

us different. We also want to highlight new ways to be innovative, leverage our sustainability credentials, and connect customers with exciting and constantly evolving offerings."

The NZMP Gulfood 2023 stand will feature innovative top-tier ingredients and solutions, such as NutriWhite, a popular innovation from our milk powders range, which will be supported by our powders expert who is going to be joining us from New Zealand. This year will see the return of the protein trend throughout our activations, with different concepts showcasing the technical capability of the dairy ingredient alongside different protein ranges including high protein beverages. Other sampling on the stand includes a spoonable and drinking yoghurt made with NZMP proteins and our technical cheese expert from New Zealand will be on stand to share NZMP's processed cheese expertise with visitors.



Do you need help with Kosher certification?

We are at Gulfood to help you obtain an international quality Kosher certification from one of the Top 5 worldwide Certification companies.



We are on site & ready to help you! Contact us by email or text below. Enjoy the Show!



INDIA

Mrs. Elizabeth Kurian George
EMAIL: contact@psfood.in
TEL: +91 9895222665 /
+91-0484-4000964/94



SRI LANKA

Mrs. Audrey Peiris
EMAIL: sl@psfood.org or
audrey@star-k.org
TEL: +94 113-024-525 /
+94 775-876-295



PAKISTAN

Mr. Fishel BenKhaled
EMAIL: fishel@star-k.org
MOB: +92 333-7666-299



TUNISIA

Mr. Hanina Sayada
EMAIL: koshervisionchay@gmail.com
MOB: +216 29 472 345



CHINA

Mr. Amos Benjamin
EMAIL: amos@star-k.org
MOB: +8621 6236 2863



PHILIPPINES

Mr. Joel Weinberger
EMAIL: joel@star-k.org
MOB: +1 626 831 546



U.A.E.

Ms. Debbie Pacheco
EMAIL: deborahdxbpacheco@gmail.com
MOB: +971 506 599 381

SEAFOOD EXPO GLOBAL/SEAFOOD PROCESSING GLOBAL RETURNS TO BARCELONA TO BRING TOGETHER THE GLOBAL SEAFOOD INDUSTRY

Seafood Expo Global/Seafood Processing Global, the world's largest and most diverse seafood Expo, will return to Barcelona for its 29th edition on 25-27 April 2023. Organized by Diversified Communications, the event debuted in the Catalan capital last April with a successful outcome at Fira de Barcelona's Gran Via venue.

Building on the 2022 edition's momentum, the event returns to the same venue in Barcelona, and for three days, will be the seafood sector's largest commercial and face-to-face trade event, providing the industry with a valuable business platform at a global level, as well as a considerable economic impact for the city.

Seafood Expo Global/Seafood Processing Global will feature an expansive exhibit hall highlighting all types of seafood products as well as processing equipment and services from suppliers from around the globe. In addition, the 29th edition

will expand the offer of its conference program as a platform to discuss new challenges, opportunities and solutions in the sector at a global level. The program will include more than 20 informative sessions by industry experts. This year, video recordings of the sessions are included in the Conference registration.

"We expect long-term growth in Barcelona," said Liz Plizga, Group Vice President at Diversified Communications. "Last year's successful first edition in Barcelona validated the benefits of moving a global event the size of Seafood Expo Global/Seafood Processing Global in a modern and convenient location that present long-term growth opportunities. The exhibit halls were buzzing during all three days, and you could feel the excitement of being back in-person from both sides of the aisle. At the end of the event, exhibitors and visitors alike were looking forward to the 2023 edition."

Messe Stuttgart
Ares Fuarçılık



**5th Trade Fair for Bakery,
Patisserie Machinery,
Ice Cream, Chocolate and
Technologies**

27-30.04.2023

**ATO Congressium Convention and Exhibition Center
Ankara - Türkiye**
www.bakery-plus.com



Concurrently With
*Hotel Restaurant
Cafe-Bar*
Trade Fair for Hotel, Restaurant, Cafe, Bar Equipment

Supporter


Partner fairs


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

STROODLES LAUNCH EDIBLE BOWLS & SPOOKS

In time for the Defra Ban coming into effect in October 2023, Infamous Pasta straw company Stroodles has extended its eco-tableware product range to now also include Edible Biscuit Bowls and Biscuit Sporks, thereby making compliance fun and easy. This further complements the range that currently includes Pasta Straws,

Edible Cups, Eco-Plates, Edible Spoons and Edible Stirrers. All of the company's new and existing products are 100% biodegradable, vegan, zero waste and even edible, and most importantly, don't compromise on the drinking or dining experience.

Since the launch of their famous pasta drinking straws in 2019,

which have since become a global and viral trend, Chief Stroodle and founder Maxim Gelmann, says that the company's aim is to show how easy it is to do good, 'one Stroodle product at a time'. Speaking about the motivation behind the expansion of their product portfolio, Maxim Gelmann says, "Stroodles is more than a company, we are a movement dedicated to making real change by impacting the planet in positive, eco-kind ways. We have always taken our commitment to creating solutions to plastic pollution very seriously. Ever since we launched with our signature pasta straw we knew this was just the start of our journey."

The Regency
Quality Assurance

Timeless Quality. Every time

REGENCY SPICES LLP
A/675 T T C Industries Area, MIDC
Khairne, Navi Mumbai - 400709

'Exporter of Indian Raisins, Spices and Herbs'

© Regency is a Registered Trademark

+ 91 9820804560 | inquiry@regencyexports.in

"NE'MA" SIGNS A MEMORANDUM OF UNDERSTANDING WITH "HEROGO"

"ne'ma", The National Food Loss and Waste Initiative in UAE, signs a memorandum of understanding with "HeroGo", the first grocery delivery company that is dedicated to revising the current grocery ecosystem where one-third of food grown globally is wasted. This partnership paves the way for attaining ne'ma's strategic objective of halving food waste by 50% by 2030, in line with the United Nations Sustainable Goals 12.3. It also cements the collaborative efforts from key stakeholders aimed at changing consumption patterns to address the problem of food loss and waste.



Sedex | **SMETA**
SMETA 4-PILLAR CERTIFIED FACTORY



Your packaging goes 100% Eco-friendly and Recyclable with Tin Containers !!

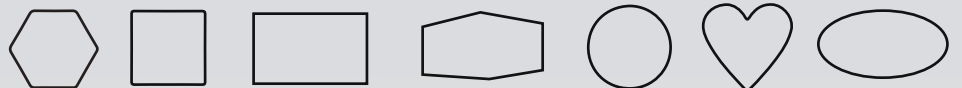
100% Recyclable | Food Grade | Easy To Carry | Eco-friendly

Multi-purpose | High Brand Recall | Lasting Freshness



INDIA'S LEADING DECORATIVE TIN CONTAINER MANUFACTURER

AVAILABLE SHAPES:



NIKITA CONTAINERS PRIVATE LIMITED

BOX IT ALL...

THINK TIN.. THINK NIKITA!

NIKITA CONTAINERS PVT. LTD., CLARION HOUSE, Plot No. S-8, Thiru-Vi-Ka Industrial Estate, Guindy, Chennai - 600 032.

M: +91 9382287550 / +91 9884894913 / +91 9380923729

✉ kramakrishnan@nikitacontainers.in | santha@nikitacontainers.in | ssakthivel@nikitacontainers.in

 www.nikitacontainers.in

A **Clarion** Group Enterprise
Incorporated in India

ENTERPRISE ESTONIA ANNOUNCES ITS PARTICIPATION IN THE 28TH EDITION OF GULFOOD 2023

Driving innovation in the clean and sustainable F&B industry, Enterprise Estonia has announced its participation in Gulfood 2023. Taste Estonia, the F&B sector platform of Enterprise Estonia, will be bringing 18 leading Estonian companies to Gulfood 2023. Marking its largest participation to date, Taste Estonia will showcase the country's healthy organic produce as well as innovative new concepts with the aim of driving both quality and sustainability in the market.

Marge Pihlapuu, Head of International Sales of Enterprise Estonia said: "Gulfood is the

biggest and most important annual event for Estonian food producers. We prepare carefully to surprise the demanding audience and always offer something innovative, exciting and delicious! Visit the Estonian booth to discover our secret weapons in product development and get a deeper understanding of our Nordic way of life. From scientists to beekeepers, organic micro farmers to well established companies - we are eager to meet you and share our passion for clean, nutritious and tasty foods".

In addition to more traditional product offering, Estonia is

showcasing some innovative foods and food techniques. Offering 100% organic tastes for the really little connoisseurs, pure Nordic baby food is introduced by BabyCool. Must Umami is the organic black garlic that is cooked at low temperature at high humidity. As a result, delicious and fragrant umami-flavoured superfood is produced. Estonia is not only offering delicious products, but also showcasing biotechnology innovators from TFTAK. A Centre of Food and Fermentation Technologies that introduces innovative, healthy, functional and plant-based products to UAE region.

Agent Wanted!



INTEGRATED SHRINK SLEEVE PACKAGING SOLUTION



Sleeve / Labeling Machine



Shrink Sleeve Printing



Film Material



Single Head



Auto Shrink Sleeve Labeler



*Client Products



▶ Official Video



www.dasesing.com
✉ dasesing@dasesing.com

Material

ChiaYi Head Office
Tel : +886-5-2956088
Fax: +886-5-2956099

Machine

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

Gulfood

20-24 FEB 2023

DUBAI WORLD TRADE CENTRE

CHANGE



INSPIRATION



TALENT

THE FUTURE



ONE SOURCE OF THE WORLD

Bringing together F&B communities from across the world in Dubai to chart the way forward for this rapidly evolving sector, the **28th edition** of Gulfood is set to be **30% larger** than the previous years, with over **1,500 exhibitors** new to the show this year.

THE GLOBAL FOCAL POINT FOR
TRANSFORMATION IN FOOD



INNOVATION

REGISTER NOW



GULFOOD.COM

LAMB WESTON / MEIJER TO LAUNCH ITS LATEST INNOVATION - REALLY CRUNCHY FRIES AT GULFOOD 2023

Lamb Weston / Meijer, the world leading brand in high quality potato products, is set to launch its latest potato innovation; REALLY Crunchy Fries at the upcoming Gulfood at the Dubai World Trade Centre on February 20th. Created to satisfy growing demand for unique sensory dining experiences and sustainably-minded quality ingredients, these ground-breaking coated fries promise an unbeatable long-lasting crunch sensation that no other fry can rival.

Developed exclusively for

the OOH channel, REALLY Crunchy Fries are designed for the next era of dining out, appealing to diners that want the very best food experiences, and the entrepreneurial operators seeking to serve them.

When choosing to eat out, 1 in 2 diners across EMEA want food experiences they can't get anywhere else and right now 75% of diners crave indulgent foods that offer sensory pleasure as a means to boost their mental wellbeing and make them feel happier.

Meanwhile, EMEA operators

want added-value products that offer a 'wow factor' moment for their guests, whether they are seeking a memorable in-restaurant experience, or expecting restaurant-quality food as a takeaway or home delivery. On top of this, operators need product solutions that are elegantly simple, reliable and efficient in every type of kitchen. Altogether this creates a need for a new generation of fries that makes REALLY Crunchy Fries stand out for all the right reasons.



ERMÁK - 1992 - Premium Quality
PEANUT BUTTER
FISTIK EZMESİ
Full Protein / No Sugar

100% DOĞAL

100% Natural Food

www.ermak.uz
ermak.uzb@gmail.com

TASTE FRANCE BRINGS WORLD-CLASS FRENCH CUISINE TO GULFOOD 2023

- 17 exhibiting for the first time
- A large participation across 4 pavilions: World Food, Dairy, Meat & Beverages

Business France, the national agency supporting the international development of the French economy, is set to present 4 Taste France's pavilions at Gulfood 2023 featuring 83 companies distributed among 4 halls at the Dubai World Trade Centre from February 20th to 24th, 2023: World Food products in Sheikh Saeed Halls; Dairies in Hall 1, Meat & Poultry in Hall 3 and Beverages in Za'abeel Hall 2.

Over the course of the five-day trade event, Gulfood 2023 will provide an agri-food platform for professionals to meet and connect with French businesses from a variety of sectors within the food and beverage industry. These companies will embody the best of French innovations and expertise, showcasing products that are both responsible and mindful of the industry's challenges, as well as meeting the growing demand for healthier and more sustainable options among consumers.

PROSPECTIVE ALLIANCES TO BE EXPLORED WITH THE REGIONAL BUSINESS PARTNERS

France renews its participation at Gulfood this year with 83 companies (versus 69 at the previous edition) to offer the region the best of the French F&B products. Exhibiting companies will display their products,

innovations, and craftsmanship with the purpose of nurturing new partnerships.

Flavie Paquay, Head of Business France's UAE office & F&B department commented:

"French producers are longing to strengthen ties with the regional businesses that shares the same commitment to quality and ethical partnerships at Gulfood. This objective is in line with the UAE's drive to raise the standard of the food and beverage industry in the area. It presents an opportunity for French companies to form alliances that are advantageous to both parties".

The Gulfood attracts food industry leaders and investors from around the world to present new products and innovations. The UAE serves as a key market for French F&B, as well as a platform for French companies to expand their presence in the Middle East. The country has a growing reputation as a gourmet destination, and there is a high demand for premium French food and beverage products among the local and regional populations. "France is a historical participant at Gulfood and has never failed to participate to any edition since the



establishment of the first French pavilion more than 30 years ago" added Flavie Paquay.

A HIGH-QUALITY STANDARD PRODUCTS TO SPOT ON THE FRENCH PAVILIONS

French companies invest heavily in research and development. In addition, French consumers' quality, food safety, and health concerns have pushed the French food processing industry to look for new healthier products, organic, environmental, and sustainable.

The Gulfood will be an occasion to spot a wide range of gourmet, organic, natural, high-quality and high end nutritional products such as organic vanilla soya drinks, tonic flour (a healthy flour with quinoa and chia grains), traditional honey lozenges in many flavours (verbena, eucalyptus, propolis), UHT milk .. to name just a few.

MEGA EVENT GULFOOD TO PLAY A LEADING ROLE IN TACKLING GLOBAL FOOD CHALLENGES, KICK-STARTING A PIVOTAL YEAR FOR THE UAE IN 2023

Dubai World Trade Centre (DWTC) has announced the largest annual global food and beverage sourcing event in the world, Gulfood, will take place from 20-24 February 2023. Bringing together F&B communities from across the world in Dubai to chart the way forward for this rapidly evolving sector, the 28th edition of the show is set to be 30% larger than the previous years, with 1,500 of the 5000+ confirmed exhibitors new to the show. Gulfood 2023's record scale is due in part to the introduction of Gulfood Plus, a brand-new bespoke hall, where first-time exhibitors will showcase product innovations across 10,000 m² of added floorspace.

Leading global brands exhibiting include: Unilever, GMG, Americana, Agthia, Fonterra, McCain, Monin, USAPEEC, Hunter Foods, ASMAK, Minerva Foods, U.S. Dairy Export Council, Frinsa Group, Emirates Snacks Foods and Al Rabie to name a few; as well as newcomers including Brazilian food processing company: BRF Global and Agricultural, and Processed Food Products Export Development Authority (APEDA).

Globally, a series of world events are causing inflation and a rise in the cost of consumer goods, food, utilities, and fuel. The food industry has a huge role to play in helping reverse these trends and moving towards

healthier, more resilient food systems. With the UAE preparing to host COP 28 in 2023, Gulfood will serve as a critical opportunity to convene the global F&B industry at the start of the year, and continue the shift towards more sustainable food production and consumption.

"With the ongoing food crisis, combined with climate shocks, and rising costs of food, 2023 will be an important year for turning the corner and getting back on track while elevating healthy and diversified diets that are sustainable for people and the planet. Gulfood and the UAE will be at the heart of many of these conversations and have a





Let's invite France to your table!

20-24 february 2023 - Dubai World Trade Centre

**Visit our French Pavilions and discover
the best of our tasty products!**

Come & visit us!

Hall World Food Sheikh Saeed 2
Booth S2-B60
Hall Meat – Hall 3 – Booth G3-22

Hall Dairy – Hall 1
Hall Beverages Za'abeel – Hall 2



unique vantage point from which to lead the way” commented Trixie LohMirmand, Executive Vice President, Dubai World Trade Centre.

THE SOURCE OF THE WORLD

With the UAE acting as the central hub of all these changes, Gulfood will be at the heart of the business community, the source of propelling sector conversations from agenda to action, bringing the industry together to convene in the first key F&B industry event of the year, unveiling new products and innovations, and creating an international platform for business opportunities including 125 country pavilions with first time participants: Armenia, Cambodia and Iraq, and welcoming back returning pavilions from South Africa and Australia.

SUSTAINABILITY AT THE FORE

Launching in 2023 Gulfood presents: Gulfood Green - a new global sustainability initiative, to ignite and continue

conversations within the wider F&B community to create a momentous shift towards more resilient and sustainable food production and consumption. The objective being to raise visibility and influence key strategic food industry champions for sustainable food systems transformation in the lead up to COP28 and set a precedent for the future.

As part of the initiative Gulfood has also launched its own Gulfood Global Forest, an international tree-planting campaign and nature-based solution to the events’ sustainability commitments, to conserve, restore and grow trees across the globe to help curb climate change. The food industry is known to be a major carbon emitter and the Gulfood Forest will enable stakeholders of the event from exhibitors and visitors, to speakers, chefs and the wider public to get involved and plant trees to help restore global forests. Gulfood Green has already started planting in four countries: UAE,

Uganda, Ecuador and Indonesia, with fruit bearing trees planted in a number of the locations to enable families and local communities to become self-sufficient. The trees already planted will support 2000 families and sequester 1 million kg of CO₂ over the trees’ lifetime. Gulfood Greens’ commitment is to quadruple the number of trees and country expansion by COP28.

The Gulfood Green Awards will also take place this year, with submissions open to the industry, in five categories: Green Foodservice Industry Award, Waste Management Award; Green Food Innovation Award; Sustainability Professional of the Year and Sustainability Company of the Year. The Gulfood Green Awards Celebrate excellence in sustainability and encourage green best practice across the Food & Beverage Industry.

‘DUBAI WORLD CUISINE’ MOVEMENT

Gulfood Plus will be the home of Top Table this year, where the world’s best curators of award-

winning dining experiences will showcase their signature dishes. Gulfood 2023 will launch the 'Dubai World Cuisine' Movement, which aims to provide a platform for homegrown chefs to collaboratively shape the cultural identity of Dubai and establish it on the world's culinary map.

For 2023, Singapore has been selected, for the nations vibrant and diverse culinary scene from Michelin-starred restaurants to UNESCO-recognised street food. The programme will see 6 iconic chefs from Singapore hosted in 6 restaurants in Dubai in February with masterclasses and fringe dinners outside of the event,

across the city. 2 months later in May, the Dubai chefs will then be hosted in Singapore for 6 dinners under the umbrella of Dubai World Cuisine by Gulfood.

GULFOOD INNOVATION AWARDS

The Gulfood Innovation Awards are bestowed to the industry's revolutionary pioneers, honouring excellence in new product development and championing ground-breaking new products, launched within the past calendar year. Thousands of entries have already been submitted in 10 categories including: best beverage product, best organic

product, best frozen product, best packaging design and best plant-based product.

ENABLING GLOBAL CONNECTIONS

Gulfood will create a platform for companies in the food industry to present their products, services, and solutions to influential buyers from across the globe, facilitating intercontinental business deals and serving as the ultimate focal point for the world of food and beverage sourcing. Over 10,000 meetings have already been scheduled and confirmed via the show's meetings programme.



BELGIOIOSO®

Tradition • Artisan • Quality

BelGioioso Cheese has been specializing in natural, award-winning cheeses for over 40 years. All BelGioioso cheeses are crafted using only the freshest cow's milk. We maintain an artisan touch because every cheese is treated individually, according to its own personality.



belgioioso.com/foodservice





Kasher @ Gulfood 2020

IT ALL BEGAN WITH KASHRUS

Six years before the historic “Abraham Accord” peace agreement between Israel and the United Arab Emirates (UAE) was even a thought, STAR-K Kosher Certification was active in the UAE, certifying an array of products- from dates to baklava and aluminium pans to gum acacia. STAR-K has also been sending representatives to Dubai to attend the annual Gulfood food and beverage trade exhibition. In addition, it plays the role of a partner and supporter of the community as it develops in both its physical and spiritual growth, as the owner of STAR-K Elli’s Kosher Kitchen can attest.

“In 2018, I had met Joel Weinberger, who is one of the business developers at STAR-K Kosher Certification, one of the world’s biggest kosher certifying agencies,” shares Elli Kriel. “He travels through Dubai regularly, on his way to Pakistan and India. When he came across my service, he was very supportive and helpful. A few months later, he approached me and said, ‘Let me help you get your business onto the international

stage. You’ve got a great story here; you’re doing a great thing. Let me help you get more customers. I will sponsor a stand for you at Kosherfest, the largest kosher food festival in the U.S.’

Elli was the only exhibitor representing a Middle Eastern Arab country. She served Emirati date cakes and coffee and gave away spices. A real highlight of the event was a visit from the UAE’s consul general to the United States, H.E. Abdalla Shaheen. He came to her booth and they spoke over a cup of Emirati coffee. It was a wonderful acknowledgement and affirmation of Elli’s business and the community.

Elli’s stint at Kosherfest was featured in an article which UAE Ambassador to the U.S., Yousef Al Otaiba, sent to the Israeli media, communicating very directly with Prime Minister Netanyahu and the Israeli public, ‘Look at what is possible if there’s peace! In the UAE, we even have a kosher caterer!’ And the rest is history as the Abraham Accords were signed between the UAE and Israel with Dubai now becoming a leading kosher tourist destination.

For more information, visit www.pskosherfood.com



Kasher @ Gulfood 2022

NOVARROZ IS A PORTUGUESE, FAMILY-OWNED COMPANY, FOUNDED IN 1979. WE ARE ONE OF THE TOP EUROPEAN RICE PRODUCERS AND EXPORTERS, SELLING TO OVER 60 COUNTRIES IN 4 CONTINENTS.



Our experience and premium quality products are what made this success possible.

At Novarroz, we work closely with our farmers to select the highest quality seeds for each variety.

We have two modern, vertical, state-of-the-art milling lines, with the most advanced Sortex technology, which allows us to deliver the highest quality rice.

Being the quality our focus, Novarroz production method has BRC and IFS international certifications, awarded by SGS.

Our range has more than 20 rice varieties such as medium grain, short grain, arborio, camolino, sushi rice, basmati, parboiled, Jasmine among others.

For the the Arabic cuisine, we developed a consolidated expertise in medium grain camolino rice.

With a homogeneous colour and crystal appearance, our medium grain camolino rice is unique in taste and texture.

Other speciality is sushi rice, where we developed the varieties that have proved the best results, as the grains are soft, stick together after cooking and soak up the flavours from other ingredients.

Our solutions cover the modern trade, Foodservice and Industry, with our brands or customised brands for our client needs.

Our mission has been the same ever since we first started: to deliver to our final clients table the best rice in the market. As for our vision, it is to be known internationally as a trustworthy symbol of quality.

Rice is our passion!

RICE

OUR WORLD,
OUR PASSION.

**We export to more than
+65 COUNTRIES**

**Wide range of rice varieties
+20 VARIETIES**

**Honest and Trustworthy
CERTIFICATIONS**



SUSHI RICE



MEDIUM GRAIN



**20 - 24
FEB 2023**

Saudi National Exhibition Center

VISIT OUR
STAND
Saeed Hall S-N29

+351 256 690 010
www.novarroz.pt

Colaboração por:



Boost your productivity

Optimize your productivity to reduce costs and offer consumers improved product value



BOOST YOUR PRODUCTIVITY AND REDUCE PRODUCTION COSTS

As raw materials shortages drive up costs and global inflation increases, the cost of doing business will continue to grow. Factors like increasing gas and electricity prices, and spikes in the cost of materials are pressuring dairies all over the world to cut costs in order to stay competitive. Furthermore, annual wage growth has not kept pace with inflation in many countries, making it more

difficult for consumers to afford increased prices of goods they need. Altogether, these trends place immense pressure on dairy manufacturers and the cost of goods, squeezing producers from both supply and demand sides.

Improving productivity enables dairy producers to make more without making compromises on taste, texture and quality
Cutting costs often comes at a

price, where making changes to the production process can threaten quality outcomes and consistency of consumer experience. When it comes to dairy, consumers consistently note that 'great taste' is a key contributor to their brand loyalty, underscoring for producers the importance of maintaining delicious outcomes when making cost-cutting measures. Optimizing productivity need

not affect the quality of consumer experience. Producers can select the best cultures and enzymes for their recipe and combine them with ideal technologies and processes to save on costs while maintaining the great quality of their products.

Improving efficiency in production helps dairy producers save money while making more food

The production process for a wide range of dairy products includes varying amounts of time for fermentation, ripening, maturation and setting. In some cases, producers can introduce new cultures, coagulants and enzymes that can speed up these

natural processes, improving productivity and enabling the production of larger volumes in the same amount of time.

By switching to a culture that speeds fermentation, for instance, a producer can increase plant capacity and reduce operational costs. When it comes to yogurt production, switching to a fast-fermenting culture solution, such as one from the YoFlex™ Express range, can help producers save time and improve plant capacity (this is especially true for the production of pot-set yogurts). Fast-acidifying cultures can also help to reduce ripening times, such as for the production of mozzarella.

Small improvements to productivity can have a big impact on success

The last year has seen dramatic macroeconomic and political shifts that have altered the landscape for the food and beverage industry on a global scale. At Chr. Hansen, we believe these challenges present opportunities for producers to optimize processes for enhanced efficiency and sustainability. Improving productivity can be as simple as honing recipes in ways that improve yield, reduce waste or decrease production time, without sacrificing the superior taste, texture, safety and quality that their customers love.

Your partner in productivity

Our next-generation cultures and enzymes can help you improve efficiency and cut costs while preserving the taste, texture, and quality your consumers love.

Want to understand how we can help you? Scan the QR code below:



Chr. Hansen Middle East & Africa FZ-LLC
meinfo@chr-hansen.com

CHR. HANSEN

Improving food & health

SUSTAINABLE BAG SEALING ALTERNATIVE FOR MODERN BAKERIES



Rigid plastic tags, metal twist ties and clip bands might be a familiar sight on packaged bread and other bakery products, but today's eco-conscious consumer is demanding more than just familiarity.

UK-based company We Seal disrupted the British market in the 1980s, introducing a metal-free bag closure that was resealable, thermal print compatible, safe if swallowed and fully recyclable. Over 95% of bakeries in the UK have used this method ever since - including industry giants such as Hovis, Warburtons and Allied Bakeries.

As low-density polyethylene (LDPE) bags are widely considered to be the most effective at keeping products fresher for longer, We Seal developed a polypropylene sealing solution which could be recycled along with the host bag. This design choice also solved other serious issues which come with rigid closures: sharp edges that present cut hazards, and risk of choking if accidentally swallowed.

With the need for modern bakeries to abide by strict quality control practices and provide full traceability, another thing that We Seal closures offer is the ability to print a lot of information directly onto the closure. With plenty of space for "use-by" dates and batch codes, there's even room for a logo, web address, QR code or marketing message. No more hunting for information on the bag!

Citing sustainability and aiding the fight against food waste as some of its core values, the company's unique approach has resulted in bag closures containing up to 80% less raw material than other methods, yet still achieving a tight, resealable fasten that maintains freshness.

Recent expansion has seen them acquire customers in Dubai and Jordan and it seems only a matter of time before this innovative, modern sealing solution is snapped up by bakeries across the whole region.

Local We Seal agents, Melaxe, will be attending Gulfood.

For more information, visit www.weseal.com





ISHIDA SOLUTION HELPS LAUNCH OF NEW SNACK PRODUCT

An Ishida packing line solution comprising a multihead weigher, bagmaker and checkweigher has been instrumental in the launch of a new healthy snack from snacks specialist Good Food Products, Poland's largest manufacturer of rice and corn wafers, crackers and popcorn snacks.

Corn A'petit waffle snacks are produced from corn kernels and are baked with no added fat, preservatives or gluten and with reduced salt, making them a healthy alternative for snack fans. Because the snacks are 45mm in diameter, compared to traditional wafers which are 90mm, Good Food Products was seeking a completely new production line that was able to cope with this specification.

"When we were choosing our line supplier, we did a thorough market research and Ishida turned out to be the optimal choice," said Łukasz Wawrzyniak, Engineering Department Manager

at Good Food. "The quality of the company's machines speaks for itself. We wanted to have the best solution for our new product, which we consider as a breakthrough on the snack market."

The integrated Ishida solution features the company's 14 head CCW-RVE multihead weigher combined with its Inspira bagmaker. The bagged snacks then have a final weight check on Ishida's DACS-G checkweigher.

The CCW-RVE is well suited for lightweight products such as snacks.

Ishida's patented Pulse Width Modulation (PWM) technology provides greater control of the infeed of the product at the top of the weigher and to the weigh hoppers. Being able to automatically vary both the amplitude, time and frequency of the vibration ensures a steady and consistent flow of product, maintaining speed and efficiency, reducing the danger of overfill in the hoppers.

The weigher delivers excellent weighing accuracy, thanks to its advanced combination calculation software. After the best combination has been calculated, it is double checked to ensure the discharge is as accurate as possible before the portion is released to the bagmaker.

The Ishida Inspira bagmaker features intermittent jaw motion technology for high-performance forming and sealing. Features such as automated film centring, auto-splice film management, automated air-fill technology and other automatic adjustments, help to ensure consistency in production and minimise human error. Dedicated software- and servo-controlled sealing operation, with accurate jaw temperature and jaw pressure, deliver consistent pack quality and significantly reduce downtime.

For more information, visit www.ishidaeurope.com



Food Containers with Lids

MEETING ALL DEMANDS IN THE FOOD & BEVERAGE PACKAGING INDUSTRY

Al Watania for Industries is one of the most distinguished industrial companies in the region, ranked among the top 100 companies in the Kingdom. With more than 50 years of industrial experience in various industrial sectors, including the packaging manufacturing sectors and building materials sectors.

Our Factories:

Al Watania Plastics is one of the most prominent and regional leaders in the plastic manufacturing industry. Producing film products, pails, bags, egg trays, and different variety of disposable plastic products for food packaging, as well as plastic pipes.

Al Watania Paper Products specializes in producing corrugated cartons of different types and sizes,

as well as paper egg trays and cup holders.

Al Watania for Containers specializes in producing metal containers for food and industrial products. Such as Pails, Aerosol, Juice, cheese, vegetables, and sweet cans.

International Cap Factory (CAPEX) located in Dubai, specialized in the field of metal caps of different types and sizes. Twist caps, Snap-on caps, peel-off lids, and ease open ends.

Al Watania Bricks is one of the first factories specializing in manufacturing red clay bricks in the Kingdom. It produces all types and sizes of red clay brick using natural and environmentally friendly raw materials.

New products:

Al Watania for Industries always

seeks to develop its products to meet all the needs of different industries, including the packaging sector and the construction sector. Therefore, it has assumed a distinguished position in the local and international markets. The focus of Al Watania for Industries has been on quality, keeping pace with the increasing growth of markets and providing them with high-quality products.

At Al Watania Plastics Factory, we strive to meet the increasing demand for one-time-use PET products for food packaging. Introducing plastic egg trays, food storage container sets with caps, salad boxes, sauces, and juice cups, expanding the production capacity of plastic trays, and microwavable PP trays with different sizes and divisions.

Our aluminum & metal caps factory (CAPEX), is also introducing new sizes of glass jar caps with a depth of 38 mm and 63 mm. These caps ensure tight coverage and maintain food quality for a long time.

For more information, visit www.wataniaind.com



Microwavable PP trays

New technology from industry favourite FastBack® just hit the market and is set to transform horizontal motion conveying — once again. A new solution for the category, FastBack 4.0 is a circular to linear drive horizontal motion conveyor offering unprecedented performance to food processors.

A key feature of FastBack 4.0 is its new drive mechanism — which uses rotational (circular) drive motion to produce a horizontal (linear) motion. This innovative design uses circular-to-linear drive efficiency — to convert rotational motion into pure horizontal motion — while also supporting the vertical weight of the pan. This patented circular motion can gently

handle product — so it is undamaged and its coatings undisturbed — while also achieving industry's highest travel rates, and flow rate capacity.

As food processing technology continues to evolve, so does the equipment. This new solution from equipment manufacturer Heat and Control is a culmination of more than 10 years development, multiple international patents, and a development partnership with industry-leading industrial bearing manufacturer SKF (AB SKF).

Already the number one brand in its category, FastBack 4.0 levels up with design features that speak directly to customer feedback. The latest revolution of FastBack is ultra-quiet —



INDUSTRY FAVOURITE FASTBACK LEVELS UP WITH 4.0





FastBack® 4.0 is the latest revolution of groundbreaking, horizontal motion conveying technology from equipment manufacturer Heat and Control

with a smaller and thinner footprint to fit a greater variety of locations — and a new reverse capability which allows product flow to be reversed instantly, at the flick of a switch.

Heat and Control Inc. General Manager of Product Handling, Blake Svejksky, said the design goals were to set a whole new standard for 2022, and beyond.

“Our goal was to design the perfect system,” said Svejksky.

“4.0 expands on the hallmark benefits of the FastBack product line — and seeks to remove all the regular pain points faced by production managers and operators around maintenance, cleaning, and performance.

“We focused on improving sanitary conveying, regardless of if you were comparing against vibratory, or other horizontal motion conveyors.”

With no pinch points or moving arms to cover and to protect, FastBack 4.0 sets a new standard for safety and accessibility — while still achieving the highest travel rates of any horizontal motion conveyor on the market.

Since its introduction in 1995, FastBack conveyors have brought unmatched benefits to the food processing industry — near zero breakage and product damage, no loss of coatings or seasonings, greatly reduced sanitation and associated down time, quiet, smooth, and trouble-free operation proven with

thousands of units for years of operation.

Because of these benefits, FastBack has enjoyed immense market success. After 25 years, and three generations of FastBack, its manufacturer continues to take advanced knowledge of horizontal motion conveying to the next level.

Heat and Control Inc. President, Tony Caridis, said investing in continued innovation is at the heart of what the company does.

“When we undertake design development — high performance that provides results is a priority,” said Caridis.

Described as beautifully simple, the new low maintenance design saves time and labour costs, and offers best in class sanitation (for both dry and wet) high-pressure wash down environments.

Feedback from plant managers and operators is often about reducing downtime and Svejksky says 4.0 offers the highest level of operability, with the lowest level of effort — and special attention was given to making it easier to own.

“We’ve made it extremely simple to use, operate, and own,” said Svejksky.

The FastBack 4.0 (100) is first of future releases which will include the new FastBack 4.0 drive design. Capacity options and sizes will be on display at the Interpack 2023 tradeshow in Dusseldorf, Germany.

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

GEA TECHNOLOGY KEEPING VIVERA AT THE FOREFRONT OF THE VEGAN MARKET

Food technology provider GEA's range of equipment is playing a major part in helping a manufacturer of vegetarian and vegan convenience foods to diversify and expand into new markets, supplying retailers across Europe.

Vivera offers an extensive selection of vegan and vegetarian products, ranging from meat and fish mimics through to vegetable-based burgers and bites. As one of the biggest producers of plant-based products in Europe, it is vital for the company's processing equipment supplier to be flexible and totally reliable.

First established in 1990, Dutch company Vivera quickly built up a strong working relationship with GEA, which has now been its technology provider for more than 30 years. With its rich Dutch heritage, the GEA Food Solutions unit, previously known as Convenience Food Systems (CFS) has developed a partnership with Vivera which has gone from strength to strength to

produce high quality vegetarian and vegan products ever since. Over the years, Vivera has been supplied with equipment for a variety of processes and is currently trialling GEA's forming equipment, with a view to creating an entirely seamless production line comprised solely of GEA technology.

Erik Tempelman, Process Technologist at Vivera has credited GEA's food processing machinery as a key factor in the company's spectacular growth, which has been listed as one of the top three meat alternative producers in Europe and the number one brand in its country of origin, the Netherlands. Vivera products are available in all major retailers across the UK, the Netherlands and much of Europe and the company is planning to heavily expand its production capacity and business within the next 5 years.

Try before you buy
Based at GEA Food Solutions

in Bakel, the Netherlands, the GEA Technology Centre has also proved instrumental in the success of developments at Vivera. Prospective and existing customers are encouraged by GEA to trial new products and equipment at the centre before making any investment. The making of emulsions, for use in Vivera's products for example, was perfected through trials there, with Erik commenting that "They have helped us test new machines until we were confident that all was well."

For more information, visit www.gea.com





INTERKO INTRODUCES NEXT GENERATION RIPENING COOLER

Interko, the global leader for the design, manufacture and installation of state-of-the-art fresh fruit ripening rooms, has launched a next generation cooler that further cuts energy and labour costs for ripeners at a time when prices worldwide remain painfully high.

The super efficient cooler marks the next step forward in achieving high-quality, low-cost fresh fruit ripening. Importantly, the redesigned technology features an upgrade to Interko's exclusive REVERSO reversible fans, which have revolutionised the ripening market with their efficient air-movement technology and full user-controllability.

After months of clever engineering by Interko's expert team, the REVERSO 2.0 fans are

now even more efficient. Interko calculates that they will cut operational costs by a further 20 per cent for ripeners.

The Dutch company is already installing the updated cooling system in its Ultimo ripening rooms for bananas. Interko expects to release the upgrade for its popular Optimo and Axesso exotic fruit ripening rooms in due course. The system can be retrofitted within existing rooms, and operates in the same manner as the previous design.

Chris Maat, Managing Director/ Partner, reveals: "This is the next generation in ripening cooling! Running at full speed, our upgraded REVERSO 2.0 fans use as little as 80 watts of electricity per pallet, which is 20 per cent more energy efficient

compared with the previous generation. With the current high energy prices worldwide, customers will achieve a return on investment in a very short period of time. And because the cooler is more efficient, there is less free air within the room, which gives ripeners an even tighter control over the ripening process."

This is the fourth generational cooler from Interko; the first having been developed by the founder of the company during the 1970s. In addition to the new fans, the team has made a number of small changes and improvements which add up to big savings for ripeners.

For more information, visit www.interko.com

HIGH GASTRONOMY, MEET THE EU LAMB MEAT – THE CHEFS' CHOICE!

Mediterranean pastures and Greek nature are rich in aromatic plants all year round. The place and the way sheep are grazed is important for their growth in order to enjoy quality meat. Today, sheep bred in Southeast Europe live at high altitude, graze freely in nature and feed on aromatic herbs depending on the season, this way acquiring their exceptional tenderness and flavor.

Top chefs who contribute to the evolution of gastronomy, more and more often propose dishes with lamb meat for luxury restaurants and dining areas at resorts & hotels.

It is an excellent raw material that is constantly gaining the preference of catering professionals and award-winning chefs of global gastronomy due to its delicate aromatic taste and tenderness as well as for the variety concerning its preparation method. This meat is associated with sustainability and respect for the environment, following the requirements not only for healthy, tasty, safe food but also ethical, sustainable and responsible consumption.

Its characteristic distinct aroma

depends on many factors, such as breeding season, altitude, aromatic herbs, area, water etc. Also, lamb meat has a natural sweetness that goes well with other flavors without covering them, making it ideal for a more neutral meat choice. In the oven, roasted, grilled, with sauces or extra virgin olive oil, small or large cuts, leg, shoulder, ribs, carré or minced, cooked in the pot or in a casserole, in papillote, boiled or in pies, in all forms and in countless recipes, it fits everywhere! That's the reason why worldwide new trends of consuming lamb are increasing with great acceptance by the foodies.

For more information, visit www.meettheeulamb.eu



THE PREMIUM QUALITY CARDAMOM FROM GUATEMALA



We are a second level cooperative, socially responsible by nature, with 46 years of experience (and counting!), but more importantly, with a 100% focus on social business and environmental development, formed by 42 cooperatives and 120 groups of small-scale farmers from Q'eqchi' and Poqomchi' Mayan Ethnicities, located in Guatemala, specifically in Alta and Baja Verapaz states, where we are improving the livelihood of more than thirty thousand members: kids, young people, men, and women, through 17 free effective services that directly benefit more than 100,000 people; boosting and developing 7 productive supply chains; all of which are managed under Agroforestry systems.

How did we do it?

FEDECOVERA, has done so using a vehicle whose engine is a social, economic, inclusive,

and sustainable model, centered on people and based on the cooperative values of self-help, self-responsibility, democracy, equality, equity, and solidarity and on the ethical values of honesty, transparency, social responsibility, and attention to others; all this goes hand in hand with our own principles and values, where we mainly seek to improve the livelihood of people through cooperative entrepreneurship, innovating and developing effective services and products with high quality standards, which contribute to the creation of an integral, sustainable and profitable route for associated cooperatives. to FEDECOVERA, in the constant search for cooperative excellence.

We are the 1st Organic Cardamom and Allspice producer, processor, and exporter in the world, exporting to the 5 continents; most definitely, a Cooperative Enterprise with the capacity to do business in a

globalized world, allowing us short and medium-term profitability and long-term sustainability, taking our comparative advantages to improve our competitiveness in the most demanding markets, without losing sight of our sense of existence, which is to achieve social and economic sustainable development of our people to improve their livelihood conditions, and the integral care of our natural resources to be an active actor in the fight against climate change.

Our model is successful, since we integrate men, women, and young people, into a system of production value-chains with a sustainable agroforestry approach, responsibly taking advantage of the natural resources at our disposal.

This is what we call Mayan Traceability!

This is FEDECOVERA.

For more information, visit www.fedecovera.com





NEW STUDY SUGGESTS WALNUTS MAY FEND OFF STRESS-RELATED NEGATIVE IMPACTS IN UNIVERSITY STUDENTS

Being a university student is an especially stressful time in life. In fact, eight in 10 university students report experiencing frequent bouts of stress and 61% of university students seek counseling for anxiety, depression or other needs.

A novel study published in *Nutrients* from researchers at the University of South Australia found that eating two ounces of walnuts a day for 16 weeks in undergraduate university students improved self-reported mental health indicators, had a protective effect against

some of the negative impacts of academic stress, and aided self-reported sleep quality in the longer term.

"We've always known walnuts to be a health-promoting food, but because of the design and length of this study, the findings really paint a picture of how a simple food like walnuts can help combat stress," explains Mauritz F. Herselman, a PhD student who worked on this study.

In this randomized clinical trial, co-funded by the University of South Australia and the California Walnut Commission, the participant group who

ate walnuts also experienced an increase in metabolic markers that are linked with protection against stress.

Additionally, in females only, eating walnuts may have countered the negative effects of academic stress on the diversity of the gut bacteria.

"University students are a unique population of people who transition into their adulthood while completing university degrees which can be challenging and stressful. The pressure to complete and find attractive jobs is high and can impact on students' mental

and physical health and overall well-being,” states Larisa Bobrovskaya, Associate Professor of Clinical and Health Sciences at the University of South Australia and lead researcher on the study.

“Thus, managing academic stress is important and various strategies can be adopted by students to get through their university journeys. Dietary intervention is one of such strategies that can boost students’ brain health but is often neglected by students,” she adds.

Stress Level of Youth in UAE

In the Arab world, it is estimated that approximately 17.7% of the population suffers from depression. Students and young people are also affected by mental health problems. Students face many challenges related to their studies, such as the burden of exams and assignments, lack of sleep, and concerns about future employment, society’s expectations, and higher studies. Research suggests there is a high prevalence of depression, anxiety, and stress symptoms among students. Based on the study of ‘State of Emotional Health Disorders of Undergraduate Students in the

United Arab Emirates’, the prevalence rates of depression, anxiety, and stress among university students in one Emirates in UAE were 38%, 55%, and 29%, respectively.

Study Overview

University students aged 18 to 35 were randomly selected to be in either a treatment group or control group for 16 weeks of this study.

The treatment group was provided with pre-portioned walnuts and asked to consume one portion (approximately 56 grams) per day. The control group was asked to refrain from consuming any type of nut or fatty fish for the same duration.

Participants provided blood and saliva samples and completed a series of self-reported questionnaires on mental health, mood, general well-being, and sleep habits three times during the study. A subgroup of participants also provided fecal samples at each clinical visit. A total of 60 participants, 30 in each group, completed the study.

Promising Results for Walnuts

The group eating walnuts seemed to experience a protective effect against some of the negative impacts of



academic stress on mental health compared to the control group. A summary of the study findings can be found in Table 1.

Other emerging, but consistent evidence from observational and clinical research suggests eating walnuts is associated with:

- Lower prevalence and frequency of depressive symptoms in U.S. adults
- Improved mood in otherwise healthy young adults and
- A greater likelihood of achieving overall health at an older age, with mental health as a domain of healthy aging

In fact, walnuts have a unique matrix of bioactive nutrients and phytochemicals that may underlie the beneficial effects on mental health seen in these studies.

Adding walnuts to daily eating patterns could be one small, versatile, simple, and accessible dietary change to promote brain health and overall well-being in university-aged students.

For health research & recipe ideas, visit www.californiawalnuts.ae

Table 1. The effects of walnut consumption on mental health and general well-being in university students.

• Daily consumption of walnuts prevented the significant changes in mental health-related scores and scores of stress and depression. Walnuts may alleviate the negative effects of academic stress on mental health in university students.
• Daily consumption of walnuts increased total protein and albumin levels, thus may protect against the negative effects of academic stress on metabolic biomarkers.
• While academic stress did not change stress biomarkers such as cortisol and α-amylase, daily walnut consumption decreased α-amylase levels, further suggesting that walnuts may protect against the effects of stress.
• Academic stress was associated with lower gut microbial diversity in females. But, daily walnut consumption may alleviate the negative effects of academic stress on the diversity of the gut microbiota in females.
• Walnut consumption may improve sleep in the longer term.

BLASER TRADING - YOUR COMPETENT PARTNER FOR HIGH-QUALITY GREEN COFFEE



Blaser Trading is a renowned international coffee trading company based in Bern, the capital of Switzerland. Since our foundation in 1922, we have been a leader in the export, import, transport and storage of green coffee. Our company is a 100% family business and is now managed by the 4th generation.

Our vision: We are one of the leading connecting partners between the coffee producers in the country of origin and the roasters worldwide. We work closely with our partners and invest in long-term relationships. Our experience, the sustainable use of resources and the consistently high quality standards form the basis of our success.

Our services are your added value

We offer our customers a range of services along the value chain. Our international network of partners and suppliers in all major growing regions enables us to



supply roasting customers and importers in Europe and overseas, including the Middle East, with coffee from almost all green coffee provenances. We can offer you opportunities in the areas of trade, marketing, financing, cleaning, storage and logistics that cover all your wishes and needs.

What counts is the result in the cup

All traded coffees are checked several times in daily cuppings by our tasting team, which consists of several Q-Graders. Only in this way we can guarantee that the coffees arrive at our customers in perfect condition and that the roasters produce excellent blends and single origins with our green coffees. As the last link in our value chain, the well-being of coffee drinkers is especially important to us. After all, they are the ones who can ultimately enjoy the result of our performance in the cup.

For more information, visit
www.blasertrading.ch



ECONOMICAL STABILISING SYSTEMS ASSIST FOOD MANUFACTURERS

Quite apart from high inflation and exploding energy prices, the volatile availability and price fluctuations on raw materials markets are a huge challenge for the food industry. New solutions are needed in order to respond to consumers' shrinking budgets. Accordingly, cost reduction remains a focus at Hydrosol. "More and more customers are asking us to help them make their recipes more economical," reports Hydrosol Product Manager Katharina Schäfer. Hydrosol, a specialist in stabilising and texturing systems, is working hard to find ways to reduce cost-driving raw materials in stabilising systems, as well as to develop new systems on this basis.

One example is ice cream. Locust bean gum is a familiar ingredient here thanks to its many functional

properties. For example, it gives a slow, gentle melt and prevents the formation of ice crystals. It also gives ice cream a fuller mouthfeel, and makes it creamier and "warmer". Prices have dropped back down a little bit after a huge jump in the spring, but locust bean gum still costs four times what it did a year or two ago. "We try to retain the many functional properties of locust bean gum using more economical ingredients," reports Katharina Schäfer. "First and foremost are other galactomannans like tara gum, which can often produce the desired properties in ice cream when combined with other ingredients like carrageenan. You need to make adjustments with care, in order to reduce or entirely replace locust bean gum – depending on how far the price needs to be reduced." Another

application where locust bean gum is used is breakfast cream.

Here again, Hydrosol has

developed alternative solutions.

Identifying cost drivers

In the deli category, mayonnaise is a big focus. "To reduce the egg content in compounds, while retaining its beneficial properties, we make use of the interplay of hydrocolloids and starches," says Katharina Schäfer. This also applies to replacing xanthan, which is likewise used in mayonnaise and likewise rising in price. Together with the customer, Hydrosol defines the cost drivers in recipes so as to replace them as well as possible.

For example, with Hydrosol's new functional systems the meat industry can reduce ingredients like carrageenan or alginate in cured meats and sausage products, to compensate for rising meat and raw material costs. "In our systems, these ingredients are substituted by improved formulations and combinations with other functional ingredients like starch and fibre," explains Hydrosol Product Manager Florian Bark. "Our experienced meat technologists adjust the manufacturing processes on site, if needed." Another possibility is to prolong product shelf life. With the help of improved shelf-life extender, meat and sausage products can stay in stores and with the customer longer.

For more information, visit www.hydrosol.de



IN TOUCH WITH NATURE

Kanegrade supply high quality natural ingredients at competitive prices and deliver them to your manufacturing facility on time, every time. At Kanegrade we're proud to have done exactly that since 1980, ensuring our customers have smooth production runs and category leading finished products.

Today Kanegrade encompasses facilities in several countries and with over 60 members of staff across production contracting, sourcing, QA, NPD and logistics. We've built strong partnerships with growers and primary processors around the world, giving you access to ingredients from every corner of the globe.

Fruit powders

Kanegrade is proud to offer a

wide range of Fruit Powders. They are used in hundreds of applications including plant based foods, bakery,



confectionery, sauces, protein mixes, fillings and many more. Health-conscious consumers who are looking for clean label, traceable and sustainable ingredients in their baked goods is at an all time high with many people choosing natural ingredients like our fruit powders.

These are fine, normally highly soluble powders with long shelf life, making them ideal for use in food manufacturing.

Spray-dried Fruit Powders

Spray-drying can be used to create a powder from fruit juice. The juice is normally

concentrated and pasteurised, mixed with a carrier to ensure stable drying and then fed into the spray-dryer. The mixture is then pumped through a tiny nozzle and into a heated chamber with a vortex of hot air. This causes rapid evaporation of the water in the mixture, resulting in the fruit powder to be collected at the outlet.

Our range contains over 30 fruits with our most popular being the following:

Apple Powder, Banana Powder, Blackcurrant Powder, Cherry Powder, Cranberry Powder, Lemon Powder, Lime Powder, Mango Powder, Orange Powder, Peach Powder, Pineapple Powder, Pomegranate Powder, Raspberry Powder, Strawberry Powder and Tamarind Powder.

For more information, visit www.kanegrade.com





HEIRLOOM RECIPES TO INSPIRE FLAVOUR INNOVATION IN 2023

flavours that tell a story.

Top insights for flavour innovation in 2023

- There will be a resurgence in age old cooking practices and heirloom recipes as consumers place more importance on tradition and provenance. Ingredients such as nutmeg, ashwagandha, Indian gooseberry and ancient grains are finding a new home across snack and beverage applications.

- Indulgence will take on a new meaning, with younger consumers in particular seeking mashups of familiar food and drinks that they grew up consuming combined with emerging new flavour tonalities. This trend is augmented by the influence of social media channels such as TikTok and Instagram.

- There will be a hunger for unconventional combinations of traditional ingredients and emerging taste profiles from other regions, such as black sesame crusted meats, sriracha-spiced cocktails, green tahini, saffron and curry aioli, and a thirst for healthier beverages with functional ingredients such as ashwagandha.

- In addition, consumers will be seeking

value in 2023 as inflation hits home, but they will still gravitate towards products that allow permissible indulgence, still seeking simple flavours like cheddar cheese, caramel, and fudge across nostalgic favourites like cookies and salty snacks.

Harsch Koshti, regional Taste expert for Kerry Asia Pacific, Middle East & Africa, said: "More and more consumers are moving towards functionality and simplicity. This includes flavours that convey a halo of health, be it added functional ingredients or flavours that imply improved wellness. Health continues to be important, as seen in the rise of healthier snacking options, with less sodium and more protein-based launches. Even the Bakery segment is witnessing offerings with reduced sugar claims across key markets."

For more information, visit www.kerry.com

Kerry, a global leader in taste and nutrition, is predicting that flavours inspired by heirloom recipes, across generations of tradition globally, will drive food and beverage innovation in 2023. These insights are contained in the company's annual Taste and Nutrition Charts, providing an in-depth analysis of flavours, ingredients and nutrition trends shaping innovation in the coming year.

Taste remains the top driver when it comes to food and beverage choices and in the coming year consumers will be motivated by simplicity, sustainability and meeting their nutrition goals. Nonetheless, there will be a rise in unconventional flavour pairings such as Sriracha Ginger Citrusade. The spiciness of ginger and chilli heat add different dimensions to the flavour. Across Asia Pacific, Middle East and Africa, we see a strong interest in provenance, functional ingredients and





EXBERRY® BY GNT IDENTIFIES DISRUPTIVE NEW COLOR TREND

A bold new era of “Healthy Hedonism” is inspiring a radical rethink of what is possible with natural colors, according to trend analysis by GNT.

GNT, the global supplier of plant-based EXBERRY® colors, explored how today’s consumers see color in the world of food and drink and beyond. The research revealed a powerful new trend shaped by Generation Z’s desire to embrace joy and creativity while staying true to core values.

The new generation of consumers is radical, diverse, and digitally native – and it is rapidly changing global attitudes toward food and drink. Gen Z shoppers are committed to holistic wellness and are actively promoting environmental and social agendas through their purchases. At the same time, their devotion to social media means visual impact is more important than ever before.

This consumer behavior can be described as Healthy Hedonism. This ethos is now set to spark a global surge in demand for eye-catching products that are good for people and planet. From seductive healthy snacks to kaleidoscopic TikTok treats, the trend showcases a lifestyle that is playful, considered, and nourishing.

GNT’s analysis found that it is already generating new directions in natural color. For example,

cute soft-play pastel shades are being used to redefine what “healthy and sustainable” looks like. Psychedelic color schemes now work in harmony with mind-boosting ingredients to tap into new-age wellbeing. Bright, clashing color combinations can also enable brands to create virtuous products that satisfy the desire for creativity and self-expression.

Maartje Hendrickx, Market Development Manager at GNT Group, said: “Healthy Hedonism resonates with the new generation of conscious consumers who are determined to rewrite the rules. To tap into the trend, brands need to celebrate

disruption and adopt a new visual language for products that are both healthy and environmentally sound. Earthy colors are no longer a necessity – it’s time to be bold, be creative, and make people smile.”

Available in shades spanning the full spectrum, EXBERRY® colors are plant-based concentrates created from non-GMO fruit, vegetables, and plants using traditional physical processing methods. GNT has also set out a commitment to become the leader in its field on sustainability by 2030.

For more information, visit www.exberry.com





DUBAI INFLUENCERS AND CHEFS SHOWCASE THE JOURNEY OF EUROPEAN BUTTER FROM FARM TO PLATE

Dubai foodies and influencers have helped to create a new guide showcasing the journey of natural dairy butter from farm to plate in France, with everything revealed in the new travel guide, Butter Up!

The digital version of the guide, which is now available online, features a tour hosted by the European Union and the French Dairy Board, with a host of GCC-based chefs and influencers. Those who witnessed firsthand the importance of French butter in cuisine included Chef Mohammad Chabchoul, Suad Shamma of Lady Spatula blog fame, Saudi chef Khulood Olaqi, and author and blogger Zahra Abdalla.

As part of the tour, the chefs and influencers were able to experience how butter is made and produced in the rural French countryside before making the journey to some of the most

renowned hotels and restaurants in Paris.

"The centuries-old tradition of making butter is fascinating. As part of the tour, we were able to showcase firsthand the milking phase of the butter-making process as part of a visit to a dedicated dairy farm where they learned about the strict milking process which helps ensure the high standards and quality of the milk," said Marie-Laure Martin, International Communication Director at the French Dairy Board.

After seeing how the milk is churned and turned to butter, the

gourmands had the opportunity to meet the renowned pastry chef and recipient of the Best Craftsman of France, Georges Larnicol. Often referred to as one of the greatest pastry chefs of all time, Larnicol gave an inclusive insight into how butter is made, an ingredient he uses in his classic Breton pastry recipe, which is also featured in the guide.

Speaking about the beloved ingredient, Larnicol said: "I adore Butter; my relationship with butter is one of love. A good quality butter has a lot of humidity without any water added; it is a great support and flavour enhancer of salt and sugar."

In addition to recipes and an outline of the journey of butter from the countryside to plate, the guide also illustrates new and beautiful ways to display butter and create a variety of flavours, referred to as compound butter. The recipes shown reflect the regional tastes and unique spices such as Sabzi Butter, Sticky Date and rose water butter, Pistachio and Cardamon butter.





FRUIT & VEGETABLES

UNITED ARAB EMIRATES: CONSUMPTION OF FRUIT AND VEGETABLES IS GROWING AS MORE PEOPLE LIVE A HEALTHY LIFESTYLE

In the first half of 2022, the UAE recorded an import rate of over 41,000 tonnes of food per day. The figure is forecasted to grow due to a number of factors, including the growth of the population, the strong demand for imported products by foreigners living in the country and the significant expansion of the tourism sector with a high number of new hotels and resorts opened in recent years.

The multiculturalism of this country - about 88% of the total population is a foreigner - results in different food habits which translate into a variety of cuisines and a diversified demand for fresh products.

Consumers in the UAE have begun to include more fresh fruits and vegetables in their diet. The government's commitment to address the alarming rates of obesity, diabetes and cardiovascular disease among the population and the recent

pandemic, have changed the local consumption scenarios; according to a research commissioned by the Irish Food Board, 50% of the consumers from the UAE declared that they increasingly choose foods that help strengthen their immune system; 52% agree with the importance of the traceability factor in the products they consume and 56% think that quality standards are even more important today.

The UAE imports most of the fruit and vegetables available in the country and there is a strong interest for the high-quality European products.

Fresh Up Your Life, the CSO Italy project funded by the European Union, support the promotion of high quality, nutritious and healthy fresh products in the United Arab Emirates until 2025, highlighting the themes of sustainability, clarity and traceability of the supply chain. The following Italian companies also participate in the programme: Apofruit Italia, Cico-Mazzoni,

Conserve Italia, Lagnasco Group, Oranfrizer, Origine, Unacoa. Kiwis, apples, pears, blood oranges, pureed tomatoes (considering that pasta is the most imported product in this area) are the products on which the project will focus on.

In the UAE, "Made in Italy" food is particularly appreciated for the uniqueness of tastes and flavours (first distinguishing feature for 26% of consumers), for the typical and traditional recipes (21%) and for the high quality of the raw materials (17%). Furthermore, Italy leads the ranking of quality: 20% of UAE consumers believe that Italian food products have better distinctive qualities than products from other countries.

Italy is one of the UAE main suppliers of kiwis (42% of the total value in the fruit and vegetable category), peaches (32%) and plums (6%).

From Argentina and China to Middle East



The Citromax Group has expanded its global footprint with two new locations, Citromax Ingredients Shanghai Co., Ltd., established July 30, 2019, and Citromax Singapore Private Ltd., established March 15, 2019, to provide its expanding customer base with excellent service and regional support.

We have an excellent working relationship with many local distributors and sales coverage with a focus on citrus oils, juice, (both concentrated and NFC) and other lemon by-products. The technical team works with local customers and together develop citrus based drinks meeting the taste and aroma requirements of the local market. In addition, the technical staff developes proactive "market ready" beverage prototypes for promotion covering all categories popular in the local market. Some of the company's technical product offerings include specialty citrus fractions, citrus top notes, the preparation

of extracts and emulsions, and the development and promotion of lemon juice and lemonade beverage bases.

Lemon oil is imported from the company's orchards in Tucuman, Argentina. In this location, Citromax grows, produces, and processes lemons from its more than 48 privately owned orchards. Lemons entering its "state-of-the-art" processing facility are processed into industrial products, namely, juice, peel, pulp, and oil. Through Citromax's ever expanding orchards, conventional and organic lemon oil is sold as single and folded oils to satisfy its customers' requirements.

From Citromax we are committed to strengthening our relationship with our customers based on direct, transparent, and confident information. Considering the many economic and environmental challenges at play in today's marketplace which include climate change, localized drought,

basic food ingredient and chemical shortages, logistic and transportation challenges, living through a 2-year global pandemic, inflation, and a slowdown in GDP, the need for F&F consumer products and basic citrus ingredients has remained on a relatively stable growth trajectory. These challenges have resulted in businesses and consumers being overly "cost conscience" more than ever. As a privately owned company which grows, produces, and processes lemons from its own orchards in Argentina, Citromax is well positioned to maintain its leadership role in its ability to supply the industry and its customers with cost effective lemon and citrus oil offerings.



Citromax
Group



Join us
citromaxgroup



www.citromax.com

2023
**INNOVATION &
LIFETIME ACHIEVEMENT
AWARDS**



**REGISTRATION IS
NOW OPEN**



WWW.GULFAGRICULTURE.COM

INFO@GULFAGRICULTURE.COM



Home of apples

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

VOG

