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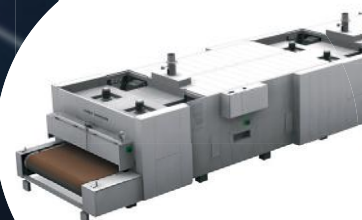
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Food Business Gulf & Middle East is designed to serve the fast growing Food, Fresh Produce, Ingredients, Bakery, Hotel, Hypermarkets, Restaurants & Catering industries in the Gulf and Middle East region by providing the expert information to our readers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

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EMIRATI FOUNDER LAUNCHES UAE-MADE PROTEIN SNACK INSPIRED BY DATES AND CAMEL MILK

In a market dominated by imported snack brands, a new Emirati-founded company is bringing local ingredients and homegrown innovation back to the forefront. Rashtions, a premium healthy snack brand founded by young Emirati entrepreneur Rashid Gargash, has officially launched across the UAE, introducing a new category of "Modern Emirati Nutrition" built around two of the nation's most iconic ingredients: dates and camel milk.

Proudly developed and

produced in the UAE, Rashtions combines traditional ingredients with modern nutritional science to create protein-rich bites that fit seamlessly into busy everyday routines. Available in Date Truffle, Cocoa Truffle, Brazilian Coffee Truffle and Date Original varieties, each product is crafted using a simple base of dates, camel milk and ghee, delivering natural energy, healthy fats and up to 20 grams of protein into every 80-gram serving, without preservatives, added sugar, artificial sweeteners or

unnecessary additives.

The launch marks a significant milestone for a brand that began not as a commercial venture, but as a research project exploring food security and sustainable nutrition in the Middle East. The journey also reflects the growing role of young Emirati entrepreneurs in shaping the UAE's innovation economy, with Rashid transforming an academic research initiative into a commercially viable consumer brand developed entirely in the UAE.



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FROM INVITE-ONLY TO NATIONAL-FAVORITE: METE DRINK GOES NATIONAL ACROSS THE UAE

What began as an invite-only curiosity has become one of the UAE's most talked-about emerging beverages, and it's now going national.

Over the past year, METE introduced thousands of consumers across the UAE to sparkling yerba maté through a series of invite-only

drops. Bottles sold out repeatedly, demand consistently outpaced supply, and a loyal following formed around a brand most people had never heard of a year earlier.

That underground momentum is now expanding into full national availability. METE is rolling out through

select retailers including major petrol station networks, ADNOC, and Emarat, and specialized retail network, Lebanese Roasters and Lifco, and online platforms, Noon, Deliveroo, Amazon, putting the brand within reach of consumers across the country for the first time.

ALSHAYA GROUP BRINGS CHIPOTLE TO SAUDI ARABIA WITH RIYADH DEBUT

Alshaya Group, the leading international franchise retail operator in the region, is proud to announce the launch of Chipotle Mexican Grill (NYSE: CMG) in the Kingdom of Saudi Arabia with its first restaurant opening in Riyadh this August.

This highly anticipated launch will bring Chipotle's responsibly sourced, classically cooked real food to guests in Saudi Arabia for the first time, marking an exciting new milestone in the brand's continued expansion across the Middle East.

The upcoming restaurant will introduce guests in Riyadh to Chipotle's signature menu of burritos, bowls, tacos, quesadillas, and salads, all made with real ingredients and prepared in an open kitchen. Fans will be able to customise their meals with a choice of proteins, rice, beans, salsas, toppings, and Chipotle's famous guacamole, delivering the same made-to-order experience that has made Chipotle a global favourite.

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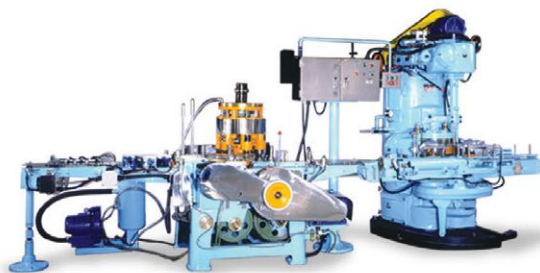


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HOTPACK PARTNERS WITH HZ CORPORATION FOR SUSTAINABLE PACKAGING EXPANSION

Hotpack, a UAE-headquartered global leader in sustainable packaging solutions, has announced a joint venture (JV) with HZ Corporation, a Malaysia-based manufacturer specialising in paper-based foodservice packaging.

The partnership, formalised through the establishment of HZP Eco Packaging, aims to accelerate the adoption of sustainable paper-based packaging solutions across global markets. By combining the strengths of both companies, the venture will enhance manufacturing capabilities, support evolving customer requirements, and respond to growing

demand for innovative and environmentally responsible packaging solutions.

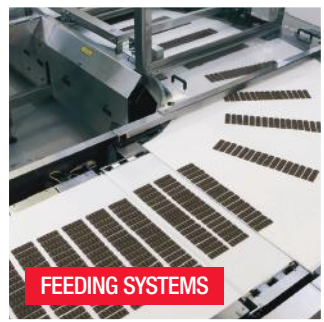
Commenting on the partnership, Mr. Abdul Jebbar PB, Managing Director and Group CEO of Hotpack, said: "We are happy to sign a pact with Malaysia's industry major HZ Corporation. This is a major step in Hotpack's journey toward building a truly global sustainable packaging ecosystem. With Hotpack's expansive market presence across the Middle East and HZ Corporation's footprint across Southeast Asia, the combined entity is positioned to capture significant demand across multiple high-growth regions."

KOELNMESSE MAKES ITS DEBUT ON THE AFRICAN CONTINENT WITH ANUGA SELECT SOUTH AFRICA

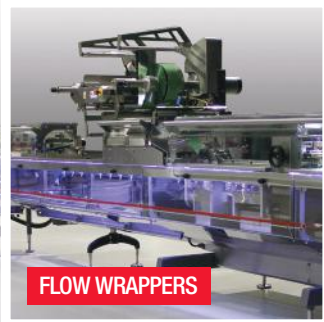
Koelnmesse is continuing its international growth strategy and is bringing Anuga Select South Africa to the African continent for the first time. The inaugural edition of Anuga Select South Africa will take place in Cape Town from 22 to 24 June 2027. Hosted at the Cape Town International Convention Centre (CTICC), the event evolves

from the established Africa Food Show (formerly Africa Big 7) and will be organised jointly with dmg events. Through this partnership, Koelnmesse expands its global Anuga network with a strategically important platform on the African continent – a region of growing significance for the global food and beverage industry.

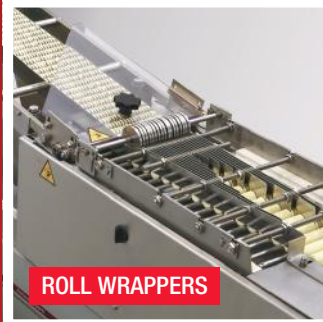
FROM PROCESS TO PALLET



FEEDING SYSTEMS



FLOW WRAPPERS



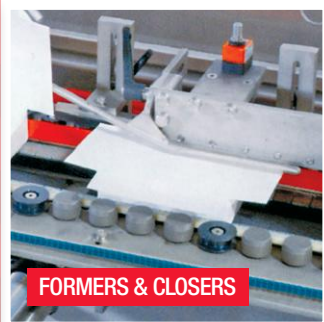
ROLL WRAPPERS



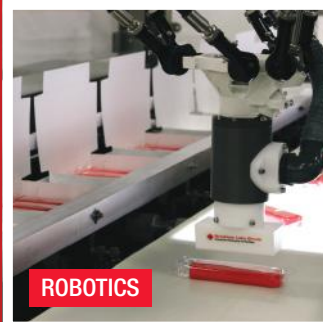
BAKERY BAGGERS



SHRINK WRAPPERS



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CAMA GROUP AT SAUDI FOOD MANUFACTURING 2026: ADVANCED PACKAGING AUTOMATION FOR THE MENA FOOD INDUSTRY

From 27 to 29 September 2026, Cama Group will take part in Saudi Food Manufacturing 2026 (Hall 16, Stand K6), held at Jeddah Superdome in the heart of Saudi Arabia's fast-growing food and beverage manufacturing landscape.

The exhibition will be an opportunity to connect with food manufacturers across Saudi Arabia and the wider Middle East and explore how advanced packaging automation can support more efficient, flexible and future-ready production operations.

Over the years, Cama has built a strong presence throughout

the MENA region, with several installations primarily in the Bakery and Confectionery sectors and a growing footprint across a broad range of food applications.

As a system integrator, Cama supports manufacturers with fully customised, turnkey packaging systems that combine advanced technology, engineering expertise and customer-focused support. The result is a complete approach designed to increase productivity, manage product complexity and reduce the total cost of ownership.

At the exhibition, visitors will be

able to discover Cama's integrated packaging technologies and digital solutions, developed to support process optimisation, line efficiency and equipment availability throughout the entire lifecycle.

Reflecting the growing demand for compact, flexible and high-performance solutions, Cama will also highlight a versatile monobloc unit designed for bakery and confectionery applications. The unit integrates multiple functions into a single frame, forming boxes that are then loaded by two in-house delta-type robots, sealed and transferred to the next production stage.



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TWG TEA UNVEILS THE HIGHLY ANTICIPATED 2026 DARJEELING FIRST FLUSH TEA

Each spring, as the first tender leaves emerge across the mist-veiled slopes of Darjeeling, TWG Tea embarks on a pilgrimage to the

Himalayan foothills in pursuit of the season's most coveted first flush harvests. This year, the brand unveils its limited-edition 2026 Darjeeling

First Flush Tea from the Grand Mode Tea Collection. Revered by connoisseurs as the "Champagne of Teas", this high-grown infusion opens with notes of ripe orchard fruits and toasted nuts, unfolding with layered complexity and a clean, lingering finish, and is presented in a collector's tea tin rendered in imperial yellow and gold.

Highly prized by collectors and connoisseurs alike, Darjeeling is home to

some of the world's most celebrated and sought-after black teas. Set in the Himalayan foothills, where dramatic terrain meets generations of tea cultivation, the region's unique terroir — defined by cool temperatures, elevations of up to 2,500 metres, distinctive soil and seasonal rainfall — imparts a character of remarkable clarity and complexity that cannot be replicated elsewhere.

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UAE F&B LEADERS UNITE TO BUILD THE NEXT GENERATION OF HOMEGROWN BRANDS

More than 75 senior leaders from across the UAE's Food & Beverage ecosystem came together for a sold-out edition of The Hot Take, an industry gathering created by Idea Atelier Founder Seda Solmaz to explore how the UAE can create more globally successful food and beverage brands.

Held at Avant Garde Concept Store in Al Quoz, Dubai, the event brought together founders, FMCG executives, manufacturers, retailers, innovation leaders and industry stakeholders for an evening of candid discussions on entrepreneurship, innovation, scalability, food security and the future of the UAE's

F&B industry.

The event featured an inspiring keynote by Saleh Lootah, Chairman, UAE Food & Beverage Manufacturing Business Group; founder spotlights featuring brands like Maraqah, Raw Grow, Tabchilli, Coco Bites and Tapenaz; a fireside chat featuring Emirates Growth Fund with its first F&B investment in the UAE, CarniStore; a panel discussion bringing together perspectives across large FMCG manufacturing, ingredients, startups and retailers with great audience participation, creating an open forum for industry leaders to discuss both the opportunities and challenges facing emerging brands as they seek to grow from local success stories into international businesses.

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SIDEL ORCHESTRATES PERFORMANCE AS ONE AT PPMA 2026

Sidel, a global leader in packaging solutions for the Food, Home, Personal Care (FHPC) and beverage sectors, will be pioneering at PPMA 2026 – highlighting manufacturers looking to optimise operational performance, flexibility and long-term performance. Sidel will be emphasising the message: when each element of production works together in harmony, high performance follows.

"Under our strapline of 'one conductor, one perfectly executed line', visitors to Stand D14 can discover how Sidel combines precision engineering, advanced packaging technologies and local expertise to orchestrate complete line performance," said Abhinav Sharma, Account Manager for FHPC at Sidel (UK).

NRTC GROUP ACCELERATES ORGANIC GROWTH WITH 600+ PRODUCTS AND UAE EXPANSION

NRTC Group shared an update on the continued development of Ripe Organic following its acquisition of the business in December 2025, outlining plans to strengthen the brand's retail footprint and broaden access to organic and wellness-led products across the UAE.

As part of this strategy, NRTC Group is working towards a soft launch of an enhanced Ripe Organic store in Al Manara in Q4 2026. The upgraded store will significantly increase product range and display capacity, creating a stronger in-store

experience and enabling customers to access a more complete organic basket in one destination.

Today, Ripe Organic offers approximately 600+ product lines, reflecting its evolution from a specialist fresh produce business into a broader organic and conscious-living brand. Fresh produce remains at the heart of the assortment, accounting for 327 fruit, vegetable and leafy-green lines, including 258 vegetable and leafy-green products and 69 fruit varieties.

GINSTBERG CHOOSES AMCOR TAMPER EVIDENT CLOSURE FOR MINERAL WATER BOTTLES

Amcor, a global leader in developing and producing responsible packaging solutions, is supplying its 28mm two-piece tamper evident closure, developed specifically for glass bottles, to leading Belgian mineral water brand Ginstberg.

The Amcor 28mm Flat Cap for Glass Tamper Evident features a patented lightweight design that combines effective product protection and security with ease of use for the end consumer. Engineered for both still and sparkling beverages, it supports

carbonization levels of up to 4.3 vol and is available with ISCC+ certification for traceability of recycled content.

Based on the edge of the Flemish Ardennes, Ginstberg is officially recognized as natural mineral water, bottled directly at the source with no additives or additional processing, which makes it 100% pure. Thanks to the unique location of the spring, the water is also nitrate-free and low in salt. Quality packaging is an important part of conveying these messages.

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IBAKTECH ONCE AGAIN BRINGS TOGETHER THE INDUSTRY'S LEADING COMPANIES

As Eurasia's only global trade fair dedicated to the bakery, pastry and confectionery industries, IBAKTECH will once again bring together the leading companies of the sector from 14-17 October 2026.

Growing even further this year, IBAKTECH will be held across 7 halls, including a newly added hall. With the exhibition space almost fully booked months in advance, industry-leading companies from Germany, the United Arab Emirates, China, France, India,

the Netherlands, Spain, Italy, Poland, Slovenia, Saudi Arabia, Ukraine and Greece, alongside Türkiye, have already secured their place at IBAKTECH 2026. Featuring brands from a total of 23 countries, IBAKTECH 2026 will provide a unique platform for industry professionals.

Bringing together machinery, equipment, technologies and innovative solutions for the production of bakery products, pastry, chocolate, confectionery and ice cream, IBAKTECH offers visitors the opportunity to meet

the industry's leading suppliers, discover the latest technologies and develop valuable new business partnerships.

With its expanded exhibition space, increased brand diversity and growing international visitor profile, IBAKTECH 2026 offers even greater business opportunities for professionals looking to establish new partnerships, explore new markets and identify investment opportunities.

Online Visitor Registration Continues on <https://ibaktech.com/>



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BENEO LAUNCHES COLLECTION OF INSPIRATIONAL SUGAR-FREE CONFECTIONERY CONCEPTS

BENEO, a leading manufacturer of functional ingredients for food, feed and pharma, is set to inspire confectionery manufacturers with its latest innovations in sugar-free hard-boiled candies, placing Isomalt firmly in the spotlight. Showcased within its new 'Sweets Box', the concepts demonstrate how traditional formats can be reimaged to meet modern consumer expectations.

The collection includes a carefully curated selection of state-of-the-art sugar-free, hard-boiled candies that appeal to all senses with both a stunning visual appearance and great taste, thanks to the sugar replacer, Isomalt. Developed through close collaboration between BENEO's market insights and applicational experts at the BENEO-Technology Center, the Sweets Box features a selection of prototypes designed to drive category innovation by providing inspiring yet practical solutions for manufacturers. The concepts showcase how sugar-free hard candies can be adapted to suit

different consumer needs, flavour trends and usage occasions.

Among the collection highlights are a series of drink-inspired candy concepts that translate familiar beverage experiences into a convenient confectionery format:

- **Yuzu & Matcha Liquid Filled Candy:** This concept includes gourmet flavoured hard-boiled candies, gaining traction among consumers who seek out more novel and differentiated taste experiences. BENEO has tapped into the matcha moment with an Asian-inspired concept, pairing citrusy yuzu with a matcha liquid centre. This concept responds to social media trends and increasing demand for unique flavour combinations, while adding a multi-sensorial experience that combines taste, texture and visual appeal.

- **Caramel Coffee Candy:** In line with the growth of the global caffeine market, forecasted to expand at a CAGR of 9% within the next five years, this coffee-flavoured hard candy delivers a caffeine boost with a rich, balanced taste. It offers

a convenient, sugar-free option for on-the-go consumption and responds to demand for products that support focus and alertness in today's busy lifestyles.

- **Energy Drink Candy:** Reflecting the same demand for a quick caffeine boost, this concept translates the distinctive flavour profile of energy drinks into a hard candy format. Targeted particularly at young adults, this candy provides a convenient way to enjoy caffeine in a shareable, sugar-free format.

All the new candy concepts feature BENEO's Isomalt, the leading sugar replacer for sugar-free hard-boiled candies. Derived from sugar beet, Isomalt offers a mild, sugar-like taste without a cooling effect, making it suitable for a wide range of flavour profiles. It enables the creation of tooth friendly products with reduced calories, while supporting the development of visually striking confectionery through colour stability and swirl effects, using up to four colours.

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ISHIDA AND NPS COMBINED FORCE DRIVES GROWTH FOR AFRICAN MANUFACTURERS

Ishida's acquisition of National Packaging Systems (NPS) in 2024 is being showcased at Propak Cape, delivering unique benefits to the African food and non-food industries.

Ishida will also present two new products on the African continent: Its Inspira snacks packing system and a stick pack / sachet maker.

Other highlights include examples from Ishida's top selling multihead weigher and X-ray inspection system ranges, and three models from NPS's proven range of filling and packaging solutions.

Based in Kwa-Zulu Natal, NPS has been a trusted name for high-performance filling and packaging solutions for well over 40 years.

Melika Seiderer, Ishida's GM for Africa: "Through our acquisition of

NPS, African food and non-food businesses have now even better access to world-class automation solutions!".

Four key NPS products on display

The 34S Vertical Form, Fill & Seal (VFFS) bagmaker for powders, granulars and liquids, is renowned for its efficiency and durability and available with customizable filling solutions for a large variety of formats and materials.

The multilane Vertical Sachet machine on show offers increased productivity by packaging multiple sachets simultaneously. Overmounted, servo-driven auger fillers ensure exact and consistent weight control, for unparalleled accuracy and consistency.

The semi-automatic A1 Auger Filler



for powder offers reliable dosing and consistent powder flow for products such as milk powder, soups, spices, soya blends, cement or tile grout.

Last but not least, the semi-automatic Basculating Volumetric Filler for liquids and solid foods ensures accurate, efficient and reliable filling with consistent portion control.

MULTIVAC DENMARK OPENS THE FOODHUB NORDIC

Developing, testing and perfecting bakery products, protein foods and packaging under realistic conditions: With its FoodHub Nordic in Vejle, MULTIVAC Denmark has created a state-of-the-art Food Center for the sector at the company's new headquarters. Housed in an area covering 1,300 square metres, the company's experts advise customers from the Nordic countries, on how to develop new food products and test them on a small scale, so that they are right for the market and appeal to consumers. The new FoodHub was officially opened at the end of June during an event for customers. Among the speakers were Jens Ejner Christensen, Mayor of Vejle, Dr Tobias Richter, Group President

(CSO) of the MULTIVAC Group, Martin Petersen, Managing Director of MULTIVAC Denmark, and Peder Reijmers, Executive Vice President Subsidiary Operations at MULTIVAC.

"The new FoodHub Nordic is a unique Center of Excellence, providing specialists in food trends and the production of bakery and protein products, as well as experts in packaging development – everything under one roof. Our customers can therefore shorten the time required for market launches, and also present innovative food products to consumers, without having to adversely affect their actual production lines, by

carrying out product development work on these lines," said Martin Petersen, Managing Director of MULTIVAC Denmark.

Dr Tobias Richter, Group President (CSO) of the MULTIVAC Group added: "This site is of great strategic significance for the MULTIVAC Group. Firstly, because the Nordic region has a pioneering role in many areas – particularly when it comes to sustainability and new food concepts. And secondly, because here we are creating a focal Center of Excellence for the entire Nordic region. The new FoodHub will support our subsidiaries in developing new solutions jointly with their customers, and then bringing these to market more quickly."

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GEA EXPANDS DIGITAL PORTFOLIO IN FOOD SEGMENT WITH CHANGEOVER ASSIST

GEA is introducing Changeover Assist, a new digital application that provides standardized support for product and recipe changeovers on SmartControl-based machines. The software guides operators step by step through the changeover process, helping reduce operator errors, product waste and unplanned downtime.

The digital assistant was developed primarily at GEA's production site in Biedenkopf-Wallau (Germany), the company's center of excellence

for horizontal packaging machines. The software is initially available for GEA PowerPak thermoformers and the GEA MaxiFormer drum former, with a phased rollout to additional machines, including the GEA OptiSlicer, planned. Going forward, GEA also intends to consolidate the slicing and loading systems portfolio of its Food Solutions business unit in Biedenkopf-Wallau. This will help reduce interfaces and better align future development work for individual machines as well as

integrated line solutions.

For many food manufacturers and packaging operations, product and format changeovers are among the most demanding steps in industrial production. High employee turnover, the use of seasonal labor and growing product variety add further complexity. Every deviation, such as using the wrong packaging materials or skipping individual changeover steps, can result in waste, rework, quality deviations or production interruptions.

NOVONESIS LAUNCHES OPTIVA® TRITICUM TO SUPPORT PASTA QUALITY AMID WHEAT VOLATILITY

Novonesis announced the launch of Optiva® Triticum, a new biosolution that helps pasta manufacturers increase flexibility in wheat sourcing while maintaining the texture, firmness and eating experience consumers expect.

As fluctuations in durum wheat availability and pricing continue

to challenge the pasta industry, producers are seeking new ways to reduce raw material costs and strengthen supply resilience.

Optiva® Triticum enables greater use of soft wheat flour in pasta applications while supporting consistent quality across varying flour qualities and protein levels.

"Flour millers, pasta producers, formulators and distributors are facing increasing pressure from volatile raw material markets and growing demand for affordable, high-quality foods," said Ishan Gupta, Head of Baking at Novonesis.

"Optiva® Triticum gives the industry a new tool to reduce exposure to wheat price fluctuations, improve sourcing flexibility and protect margins, while continuing to deliver the pasta quality consumers value."

Designed specifically for pasta production, Optiva® Triticum strengthens and connects proteins within the pasta matrix, creating a more robust protein network. This improves the structural integrity of pasta made with different wheat flours, helping manufacturers achieve greater formulation flexibility without compromising product performance.



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OCTOFROST AND HITEC BECOME OCTOCORE

OctoCore is a global supplier of food processing technologies for frying, cooking, grilling, blanching, chilling, and freezing. Built on the combined expertise of OctoFrost Group and HiTec, the company supports food processors worldwide with innovative and efficient solutions for thermal processing and freezing applications that improve product quality and operational performance.

Following the merger of OctoFrost and HiTec in 2025, we have been working closely together to combine knowledge, technologies, and expertise. As this journey continues, we are now bringing our capabilities together under one brand to support customers with more complete processing solutions in frying, cooking, grilling, chilling, and freezing.

The new brand brings together our complete range of solutions under one name, making our

offering and support stronger, clearer and easier to navigate for customers and partners. Our new brand promise, Simply Intelligent Food Processing, captures our approach: combining deep expertise and smart technologies with practical, user-friendly solutions that create real value for food producers.

What has always connected us is the commitment to providing the right solution for every customer and that remains a core part of who we are. With a strong legacy of quality and innovation, we will continue focusing on supporting our customers and offering technologies

that help food processors improve product quality and efficiency.

Behind the new name are the same people, the same production sites in Sweden and the Netherlands, and the same commitment to helping customers succeed. What changes is the name. What grows stronger is our combined expertise, broader portfolio, and ability to help food processors succeed in an evolving industry.



PROPAK WEST AFRICA RETURNS WITH GLOBAL INNOVATION, PRACTICAL SOLUTIONS AND INDUSTRY EXPERTISE

As manufacturers across West Africa respond to growing demand for greater productivity, efficiency and sustainability, access to the latest technologies, expert knowledge and trusted industry partners has never been more important. Opening soon at the Landmark Centre in Lagos, Nigeria, from 8-10 September, Propak West Africa will once again bring together local and international exhibitors, manufacturers and industry professionals for one of West Africa's premier manufacturing

and packaging exhibitions, serving the packaging, plastics, print, labelling and food processing sectors. More than an exhibition, Propak West Africa provides a platform where global innovation, technical expertise and business opportunities converge to support sustainability, strengthen regional manufacturing and connect local industry with world-class technologies and solutions.

Against a backdrop of evolving consumer markets, increasing sustainability

requirements and rapid advances in automation and digital technologies, businesses are seeking practical solutions that improve operational performance while strengthening long-term competitiveness. Propak West Africa provides a unique opportunity to explore these developments firsthand, compare technologies, engage with technical specialists and discover innovations designed to address today's manufacturing challenges.

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DEL MONTE CORPORATION AND TREATT LAUNCH UPCYCLED FRUIT EXTRACT RANGE FOR BEVERAGE INNOVATION

Del Monte Corporation, one of the world's leading vertically integrated producers, distributors and marketers of fresh and shelf-stable produce, and Treatt, a global manufacturer of natural extracts and ingredients for the flavor, fragrance and consumer goods market, announced the launch of a new range of fruit-derived extracts designed for beverage applications.

As consumers increasingly seek transparency around what goes into the foods and beverages they purchase, brands are looking for ingredients

derived from recognizable, real-food sources. The new range combines Del Monte's premium fruit supply with Treatt's extraction expertise to deliver authentic fruit extracts sourced from pineapple, watermelon, mango and cantaloupe.

The extracts are derived from premium fruit materials generated during Del Monte's processing operations, creating new value from portions of fruit not used in finished fresh-cut products. Through an upcycled sourcing model, the collaboration transforms these high-quality fruit materials

into premium extracts while supporting a more sustainable food system.

"At Del Monte Corporation, we are continuously exploring new ways to maximize the value of every fruit we grow and source," said Deema Anani, Chief Commercial Officer, Speciality Ingredients Division at Del Monte Corporation. "This collaboration reflects how innovation and responsible sourcing can work hand in hand, creating high-quality fruit-derived ingredients that help our customers meet evolving consumer preferences."

SUSTAINABLE IMPACT CHALLENGE AGRICULTURAL CATEGORY TO HONOUR COMMUNITY AND DEVELOPMENTAL CONTRIBUTIONS OF EMIRATI FARMERS

The National Agriculture Centre (NAC), in collaboration with Majra - National CSR Fund, is set to open registration for the inaugural edition of the Sustainable Impact Challenge Agricultural Category. The national initiative recognises Emirati farmers and farm owners whose projects drive sustainable community impact and support the UAE's economic and social development.

The Sustainable Impact Challenge is a national initiative launched by Majra - National CSR Fund to showcase projects and initiatives implemented across the UAE that offer innovative solutions to social and environmental challenges and deliver tangible, measurable and sustainable impact. Participants can showcase their projects, with those that qualify

through public voting moving forward to assessment and detailed review by experts and specialists, leading to the recognition of outstanding projects.

The agricultural category recognises community-driven agricultural initiatives led by Emirati farm owners and agricultural entrepreneurs across the country, highlighting projects that benefit society, encourage innovation, and offer inspiring national models that strengthen the local agricultural sector.

Entries will be assessed on a range of community impact areas, including creating opportunities for the community; helping productive families; training and awareness; supporting People of Determination; community initiatives; assisting schools and educational institutions; community driven agricultural innovation; and promoting agricultural culture and sustainability.



HALAL CERTIFIED PARMIGIANO REGGIANO RECORDS INCREASE IN DEMAND

Nine years after the Parmigiano Reggiano Consortium introduced Halal certified production, demand continues to grow steadily. In 2025, production of Halal certified Parmigiano Reggiano increased by 12% compared to the previous year, rising from 60,918 wheels in 2017 to

more than 196,000 wheels annually today.

Parmigiano Reggiano is one of the world's most iconic PDO cheeses, produced exclusively in a limited area of Italy using the same traditional method that has been handed down for almost a thousand years. Made with just three natural ingredients – raw milk, salt and rennet – without preservatives or additives, it is naturally lactose-free thanks to its production process and long ageing. Every year, more than 4 million wheels are produced and enjoyed by consumers in over 150 countries worldwide, making Parmigiano Reggiano one of Italy's most recognised and appreciated food products.

Since 2017, the Consortium has developed

a Halal certified production to meet the growing demand from international markets, particularly in the Middle East and other Muslim majority countries. Parmigiano Reggiano Halal certified products are distributed through premium retail channels, high-end HORECA operators and specialty food stores, positioning the product as a benchmark for quality and authenticity in the halal segment. The Halal version follows the same PDO production specifications, quality standards and ageing process as every Parmigiano Reggiano wheel, with maturation periods that can reach up to 60 months.

The Halal certification is provided by Halal Italia, which carries out regular inspections to ensure full compliance with all procedures. In addition, World Halal Authority works in collaboration with Halal Italia as an international referencing body.



EXPLORE AMF BAKERY SYSTEMS LATEST INNOVATIONS AT SAUDI FOOD MANUFACTURING 2026

AMF Bakery Systems is excited to announce its participation in the SaudiFood Manufacturing exhibition (booth 13-L1), taking place from September 27 to September 29, 2026, Jeddah.

AMF Bakery Systems will be presenting its cutting-edge bakery solutions designed to enhance efficiency, quality, and sustainability in bakery production. Visitors to the AMF booth will have the opportunity to explore a range of innovative equipment and technologies,

including the latest in automation, mixing, and baking systems.

Examples of our solutions:

- Soft bread and bun lines for entry level and high-speed production
- Cake production lines: depositing, baking, depanning and cooling systems
- Pastry & Croissants: laminating lines, make-up and fillings, proofing, baking and freezing systems
- Pizza & Flatbreads: complete solutions, also for Arabic

bread, including ovens

- Artisan bread, sour dough, French baguettes, cut, moulded or rounded breads

"We are thrilled to be part of SaudiFood Manufacturing 2026," said Lex van Houten, Manager Marketing EMEA-AP and Manager Innovation Center at AMF Bakery Systems. "This exhibition provides a fantastic platform for us to connect with local industry peers, share our expertise, and demonstrate how our solutions can help bakeries achieve their production goals."

ASIA FRUIT LOGISTICA 2026: BIGGER STAGE, BOLDER FUTURE

ASIA FRUIT LOGISTICA (AFL), Asia's premier trade show for the fresh produce business, returns to AsiaWorld-Expo, Hong Kong, on 2–4 September 2026. The show is supported by a strong line-up of partners, including Knowledge Partner ASIAFRUIT, Official Technology Partner UNITEC, Official Fresh Produce Partner IMBERRI, Official Logistics Partner DP World, alongside official wholesale market partners Guangzhou Jiangnan Agriculture Group and Shanghai Huizhan Market, and the Hong Kong Tourism Board (HKTb). AFL 2026 is set to raise the bar with an enhanced buyer programme, a new technology platform, and a packed content agenda.

With over 730 exhibitors now confirmed from 40 countries and regions, spread across 27

national and specialty pavilions, AFL 2026 continues to draw the industry's biggest names to Hong Kong, spanning the full value chain from growers and marketers to logistics, packaging and technology providers.

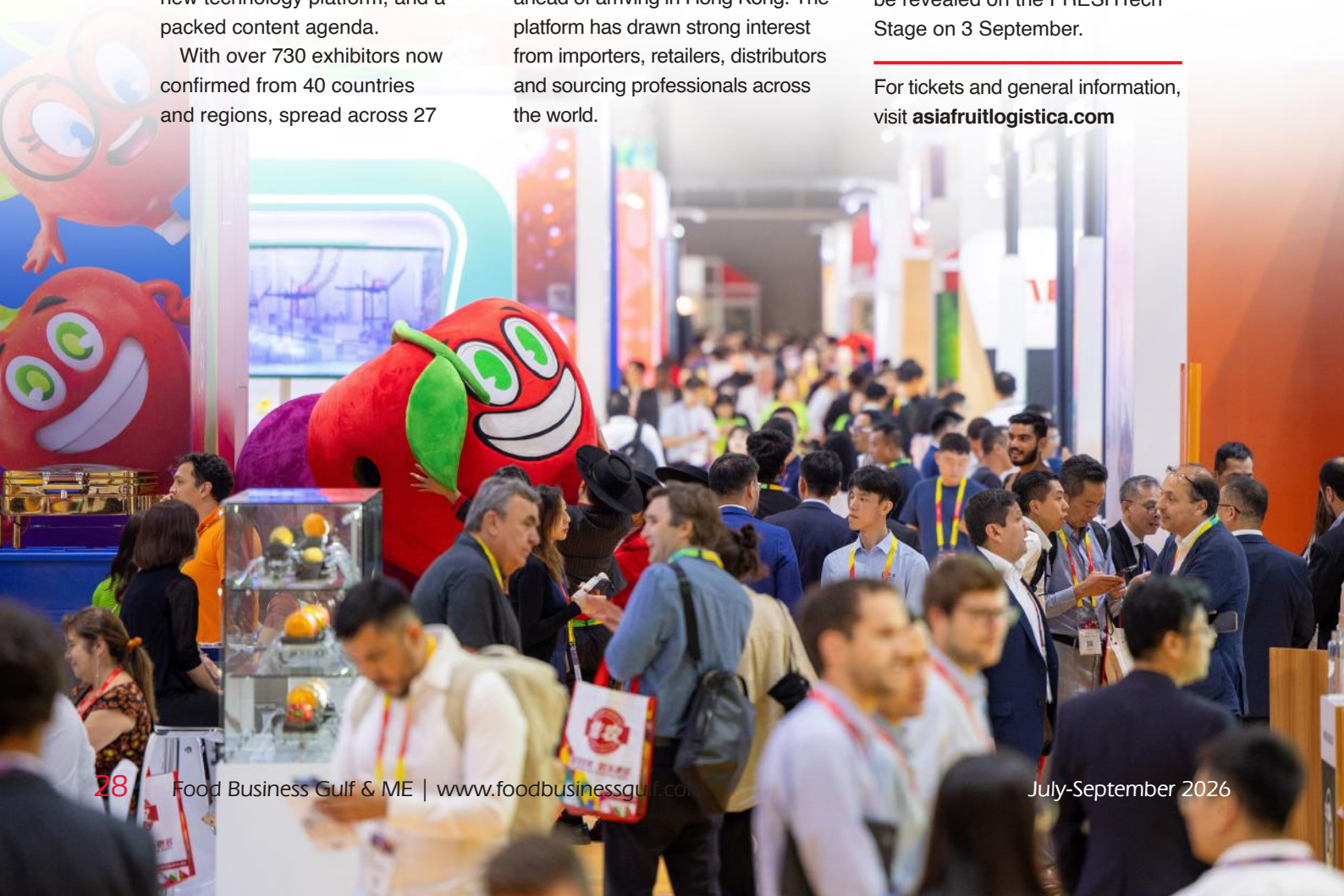
A Stronger Global Buyer Line-up Than Ever

AFL 2026 introduces a significantly enhanced Global Buyer Program, offering qualified buyers complimentary access and expanded benefits. New this year, FreshMatch, AFL's dedicated matchmaking platform, lets registered buyers browse participating exhibitors, identify relevant suppliers, and pre-schedule one-on-one meetings ahead of arriving in Hong Kong. The platform has drawn strong interest from importers, retailers, distributors and sourcing professionals across the world.

FRESHTech: A first for Asia

AFL 2026 also marks the debut of FRESHTech, Asia's only dedicated technology platform for the fresh produce value chain. Spanning over 1,000 sqm within the exhibition hall, FRESHTech brings together 30-plus technology exhibitors and a two-day expert programme across six verticals — from smart agriculture and packhouse automation to AI, cold chain intelligence, traceability and sustainability tech. The inaugural FRESHTech Innovation Awards are also well under way, following a strong response from technology companies across the industry. Ten nominees have now been selected, with the winners to be revealed on the FRESHTech Stage on 3 September.

For tickets and general information, visit asiafruitlogistica.com



SIAL PARIS 2026 CLOSER THAN EVER TO THE HEART OF PLANET FOOD

For five days (October 17–21, 2026), SIAL Paris will bring together the entire food industry through a rich program of discoveries, live demonstrations, conferences, and innovation spaces. Each hall becomes a place for networking, where products, technologies, and new solutions come to life.

As a leading international platform for business and innovation, SIAL Paris brings together more than 8,000 exhibitors, 650 startups, and hundreds of thousands of food products from around the world.

From SIAL Innovation, SIAL Start-Up, SIAL Taste, SIAL Talks, and SIAL for Change to the new themed visitor routes, this edition showcases the people, ideas, and innovations shaping the future of food.

For more than 60 years, SIAL

Paris has been supporting food industry professionals in their transformations by offering them a unique space for networking, deciphering trends and seizing opportunities. A true ally of the sector, the show brings together the actors who shape global food, for a better understanding of the changes being wrought in the sector and for building together the answers to tomorrow's challenges.

True to its DNA, SIAL is a place of meetings, exchanges and opportunities where ideas, innovations and expertise are mobilized to serve the development of the entire food industry.

In an ever-changing world, SIAL Paris is more than ever fulfilling its role as an international platform for understanding the transformations

at work, identifying emerging trends, and creating new business opportunities. Over its 5 days, the entire global food ecosystem comes together in Paris to share its vision, develop new connections, and imagine the solutions that will shape the food landscape of tomorrow.

Sial, the business accelerator tool

In 2026, SIAL will be presenting an innovative matchmaking platform to allow exhibitors and buyers to schedule their meetings easily and efficiently. Smart recommendations, boosted by AI and steered by a team of experts, will make it easier to connect with the most relevant contacts, for generating business.

This new feature will be accompanied by a new Meet & Match area, with a revamped Business Lounge where speed-meeting sessions take place, providing an ideal setting for expanding your network and securing concrete opportunities.



SAUDI ARABIA ACCELERATES FOOD SECURITY, MANUFACTURING AND TRADE AMBITIONS AS THE SAUDIFOOD SHOW AND SAUDIFOOD MANUFACTURING UNITE IN JEDDAH

As global food systems face mounting pressure from supply chain volatility, food security concerns, localisation, and the need for greater manufacturing resilience, Saudi Arabia is accelerating efforts to build a connected and self-sufficient food ecosystem. Against this backdrop, The Saudifood Show and Saudifood Manufacturing, in strategic partnership with the Saudi Authority for Industrial Cities and Technology Zones (MODON), will unite for the first time in Jeddah from September 27 to 29, 2026, convening commercial

and industrial sides of the Kingdom's food and beverage industry on a single integrated platform. First Mills and Durrah Advanced have been confirmed as Gold Sponsors of The Saudifood Show, further strengthening the events' role in advancing Saudi Arabia's food economy.

Driven by Vision 2030, Saudi Arabia is emerging as one of the world's most significant food industry

growth markets, with over SAR 187.5 billion invested in food security, industrial development, logistics infrastructure, and manufacturing capability.

Held at Jeddah Superdome, these events will welcome more than 1,000 exhibitors, over 25,000 visitors, and participants from 50 countries, creating new opportunities for trade, sourcing, localisation, manufacturing partnerships, and investment across the Kingdom's growing food economy.

**More than
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and over
25,000 industry
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from 50 countries
expected to
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THE SAUDIFOOD & MANUFACTURING PREVIEW

The platform will cover the entire food ecosystem, bringing together manufacturers, ingredient suppliers, packaging providers, technology innovators, food brands, distributors, wholesalers, retailers, foodservice operators, and investors. Exhibitors will represent sectors across food and beverage, ingredients, processing, packaging, manufacturing technology, logistics, supply chain solutions, retail, wholesale and foodservice, connecting production with the markets and industries that take food products from sourcing and manufacturing through to distribution and consumption.

Reflecting the events' expanding global reach, 80 per cent of exhibitors will be international and 55 per cent will participate for the first time. The Saudifood Show will feature leading food producers and brands, including Almarai, Arla, Lactalis, BRF, Tanmiah, NADEC, Savola, First Mills, Americana and Seara Food Middle East (JBS), while Saudifood Manufacturing will convene major industry players such as Bunge, JBT Marel, Middleby, MULTIVAC, NAPCO, Zamil, ULMA and Provisur.

Türkiye, India, Jordan, the United States, Uzbekistan, Tunisia and Italy will lead the international pavilion presence, alongside first-time pavilions representing Uzbekistan, Slovakia, Sri Lanka's tea sector, Pakistan through TDAP, Brazilian Beef through ABIEC and Japan through JETRO. Further expanding the events' international footprint, Uzbekistan, Slovakia, Sri Lanka and Hong Kong will join as new exhibiting markets this year.

Connecting production with trade and demand

The Saudifood Show will connect global suppliers with buyers across retail, wholesale, and food service, supporting sourcing, product discovery, and trade, while Saudifood Manufacturing will strengthen the Kingdom's production ecosystem by connecting manufacturers with technologies, ingredients, processing solutions, packaging innovations, and supply chain partners needed to support industrial growth.

Supporting this vision, these events are held in strategic partnership with MODON, further reinforcing its significant role in advancing industrial growth, enabling localisation, and

strengthening connections between food production, manufacturing, trade, and investment across the Kingdom. The events will create opportunities for new trade, sourcing, localisation and manufacturing partnerships, alongside seamless access to strategic government and industry stakeholders in line with Vision 2030.

Jeddah strengthens access to regional and global markets

The relocation to Jeddah for this edition represents a strategic step for both events. As home to the world's biggest food cluster and some of Saudi Arabia's most important commercial and logistics centres, Jeddah provides direct access to international shipping routes, regional markets, import infrastructure and export networks. The city handles approximately 75 per cent of Saudi Arabia's maritime trade and serves as a gateway connecting businesses across the Middle East, Africa, Asia and Europe.

By bringing The Saudifood Show and Saudifood Manufacturing to Jeddah, these events will strengthen the connection between global supply, local production capability and regional demands, further supporting the next phase of growth across Saudi Arabia's food economy.

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across food
manufacturing,
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GLOBAL FOOD WEEK PREVIEW



Returning for its third edition, Global Food Week 2026 will take place from 6–8 October 2026 at ADNEC Centre Abu Dhabi, bringing together stakeholders from across the global food and agriculture value chain.

With a strong focus on F&B, Agri-Tech, agriculture, innovation, sustainability and food security, the event will provide a platform for businesses, governments, farmers, investors and industry experts to explore new opportunities, technologies and partnerships shaping the future of food.

A key feature of this year's show will be the dedicated Agri-Tech & Farmers zone. The sector will

showcase innovative agricultural solutions while giving more than 150 local farmers and producers an opportunity to present their products, engage directly with buyers and build connections with industry stakeholders. The dedicated platform highlights the growing role of technology and local production in developing more resilient and sustainable food systems.

The event will also bring together SMEs and local F&B businesses, agricultural producers, Agri-Tech innovators, international F&B pavilions, and industry leaders and enablers, creating opportunities for knowledge exchange, commercial connections and collaboration

across the food ecosystem.

Another major highlight will be the second edition of the Global Food Security Summit (GFSS). The summit will convene senior government leaders, policymakers and industry experts to examine the challenges and opportunities surrounding resilient and sustainable food systems.

For the Middle East's rapidly evolving food and agriculture sector, Global Food Week 2026 offers a timely meeting point for innovation, investment and partnerships - connecting local producers and businesses with a wider international food community.





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SAUDI AGRICULTURE 2026: THE REGION'S PREMIER AGRICULTURAL GATHERING RETURNS TO RIYADH

The 43rd edition of Saudi Agriculture, the Middle East's largest and longest-running agricultural trade exhibition, returns to the Riyadh International Convention & Exhibition Center (RICEC) from 19 to 22 October 2026. Held under the patronage of the Ministry of Environment, Water & Agriculture, it remains the Kingdom's flagship B2B platform for the sector.

Organized by Riyadh Exhibitions Company (REC), which has served the Kingdom's agricultural industry for over four decades, the event brings the full agricultural value chain together under one roof. Visitors will explore innovations across Farming, Poultry, Livestock & Dairy, Mills & Feed, Aquaculture, Agro & Organic Food, Food Processing & Packaging, and Animal Health & Veterinary - making it one of the most comprehensive sector events in the region.

Saudi Agriculture 2026 arrives at a pivotal moment for the Kingdom, as national investment and Vision 2030 continue to drive the modernization of food production and food security. The show floor will showcase the latest technologies and solutions - from smart greenhouses and precision irrigation to controlled-environment agriculture, automation, and agri-tech - connecting exhibitors with trade buyers, distributors, investors, and government decision-makers from across the Kingdom and beyond.

Running alongside the exhibition, The Future of Agriculture International Conference will convene local and international experts around the themes of Agricultural Technologies and Food Security, with senior leaders and specialists sharing insights and case studies shaping the sector's future.

With extensive international participation and the backing of the Kingdom's foremost agricultural companies and government bodies, Saudi Agriculture 2026 offers exhibitors direct access to one of the fastest-growing agricultural markets in the region - and gives visitors a single destination to source products, build partnerships, and discover what's next in agriculture.

Registration to visit and exhibition space bookings are now open.

THE RISE OF CENTRALISED FOOD PRODUCTION IN THE MIDDLE EAST

Across the UAE and wider Gulf region, the rapid growth of Central Production Units (CPUs), Central Production Kitchens (CPKs), airline catering facilities, healthcare providers and large-scale hospitality developments is transforming the way food is produced. Rather than preparing food at individual locations, more organisations are adopting centralised production models that improve consistency, increase capacity and reduce operating costs while maintaining the highest standards of food safety.

A key requirement for these operations is the ability to extend chilled shelf life without compromising product quality. Cook Chill systems have become an essential part of modern food production, allowing food to be cooked, rapidly cooled

and safely stored before being distributed to multiple locations. This approach reduces food waste, improves product consistency and provides greater flexibility for businesses supplying hospitals, airlines, hotels and other high-volume catering operations.

As investment in food security, hospitality and infrastructure continues across the region, demand for efficient, scalable food production technology is growing. Centralised production enables operators to standardise recipes, optimise labour, improve traceability and respond more effectively to changing demand.

For more than 55 years, DC Norris has been supporting food manufacturers and catering organisations with complete Cook Chill solutions designed to meet

these evolving production requirements. Our equipment is trusted by food manufacturers, central production kitchens, airline caterers and healthcare providers throughout the Middle East.

Efficient cooking is fundamental to every successful Cook Chill process. DC Norris' award-winning Jet Cook™ technology reduces cooking times while improving product consistency and lowering energy and water consumption. Integrated into industrial cooking systems, it enables manufacturers to produce soups, sauces, ready meals, dairy products and other prepared foods quickly and efficiently.

Alongside complete Cook Chill systems, DC Norris also offers the award-winning Cook Quench Chill Adapt system for the high-capacity processing of rice, pasta, potatoes, vegetables and grains. Its modular design enables businesses to increase throughput while reducing water and energy consumption as production requirements grow.

The DC Norris team will be exhibiting at Gulfood Manufacturing this November and looks forward to discussing how advanced cooking and cooling technologies can help food manufacturers improve productivity, sustainability and product quality.

For more information, visit
www.dcnorris.com

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

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

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

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

The study evaluated the effects of consuming 40 grams of walnuts daily with dinner over an eight-week period among 76 healthy young adults ages 20-28 (85% female), who completed both walnut and control phases in a crossover design. Researchers found that eating walnuts boosted a key biomarker of the sleep-regulating

hormone, melatonin, which was significantly increased in evening urine samples after a four-week intervention period when participants consumed walnuts, as compared to the control period.

The walnut intervention also shortened the time it took participants to fall asleep by 1.3 minutes, improved overall sleep quality scores, and reduced self-reported daytime sleepiness compared to a control, nut-free period. While global sleep quality scores improved, there were no significant differences in measures of circadian-related variables between the intervention and control

conditions. With these findings, the researchers suggest that walnut consumption could potentially be a simple, food-based approach to supporting healthy sleep.

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

The researchers explain that walnuts' unique combination of sleep-supportive nutrients such as tryptophan (84.6 mg) – a

precursor to melatonin, plant-based melatonin (118 ng), magnesium (45 mg), and B vitamins (0.2 mg each vitamin B5 and vitamin B6) may help explain the positive outcomes seen in the study. These findings suggest walnuts may help naturally support sleep quality, though more research is needed to understand the mechanism.

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

This study is among the first to demonstrate walnuts’ potential as a sleep-supporting food. As such, the study contained a number of limitations, including unmeasured dietary tryptophan and melatonin intake, that restrict the applicability of the study findings to the general population. However, the findings may have particular relevance to university students, who are known to struggle with sleep. A study conducted on university students in Ajman University during the academic year 2022–2023 uncovered that the students had a high prevalence of irregular bedtime and inadequate sleeping hours. This was affecting their sleep quality and causing

excessive daytime sleepiness. The students, especially women (65.7% participants), were suffering from fatigue, potentially affecting their normal functionality.²

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

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

evening meal:

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

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

References:

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

1. Zerón-Rugiero MF, Ibarra-Picón A, Díez-Hernández M et al. Daily Walnut Consumption Increases 6-Sulfatoxymelatonin Urinary Levels and Can Improve Sleep Quality: A Randomized Crossover Trial [published online ahead of print August 12, 2025]. *Food & Function*. DOI: 10.1039/d5fo00971e
2. Sleep Quality and its Daytime Effects among University Students in the UAE, *Oman Med J*. 2024 Mar 31;39(2): e612.

WHY AMERICAN PECANS ARE FINDING A PLACE ON UAE TABLES

As UAE consumers become more conscious about nutrition, provenance and premium food experiences, America's native tree nut is gaining quiet momentum across retail, hospitality and gifting segments.

The UAE's relationship with nuts runs deep. From pistachios and walnuts to almonds and cashews, nuts have long been part of everyday snacking, festive gifting, and hospitality traditions across the country.

Now, a lesser-known variety is beginning to attract attention among consumers, chefs and food retailers alike: the American pecan.

While almonds and pistachios have traditionally dominated shelves and snack bowls, industry observers say growing consumer interest in nutrition, premium ingredients and diverse culinary experiences is creating opportunities for newer nut categories in the UAE market.

This shift comes at a time when the Middle East and Africa nuts market continues to expand. Valued at approximately USD 3.49 billion in 2024, the market is projected

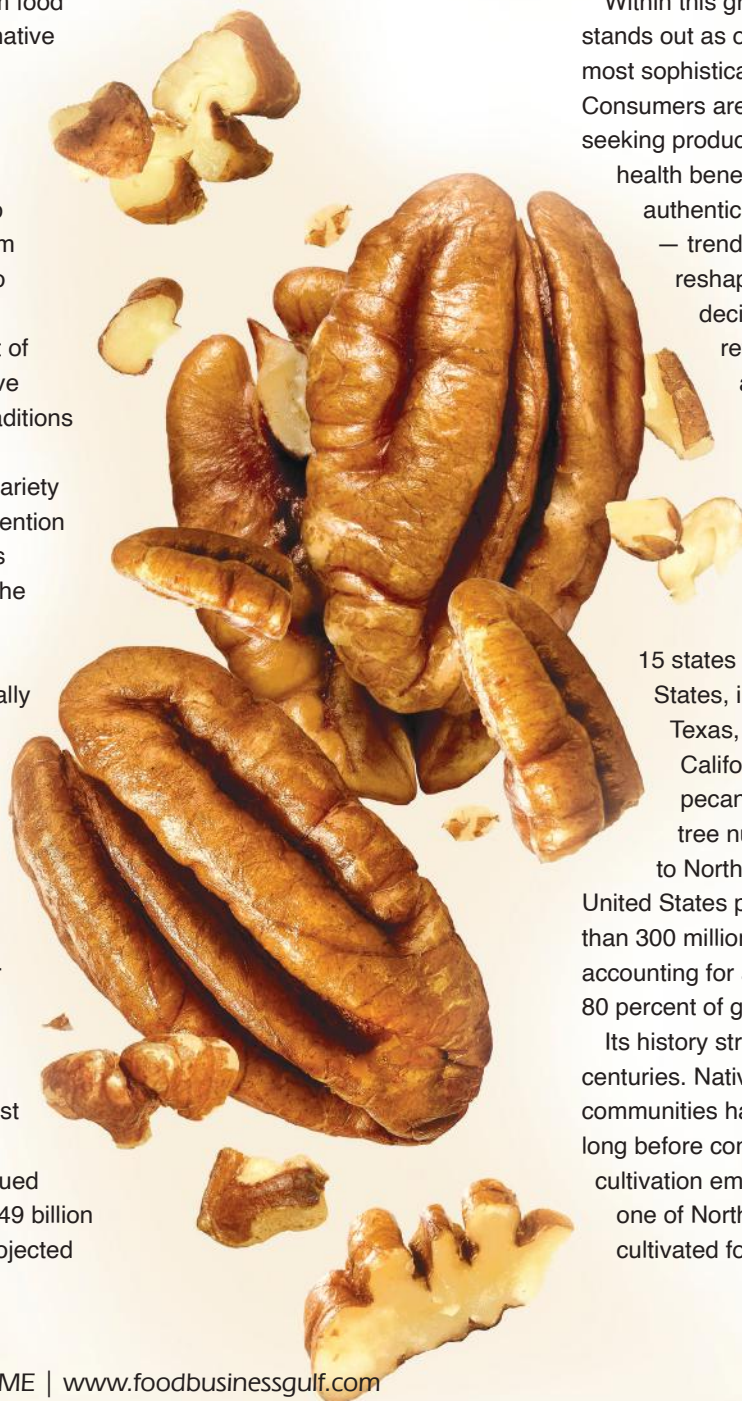
to reach USD 5.11 billion by 2032, growing at a compound annual growth rate of 5 percent.

Within this growth, the UAE stands out as one of the region's most sophisticated food markets. Consumers are increasingly seeking products that combine health benefits, quality, authenticity and traceability — trends that are reshaping purchasing decisions across retail, hospitality and foodservice sectors.

The American pecan aligns closely with these evolving preferences.

Grown across 15 states in the United States, including Georgia, Texas, New Mexico and California, the American pecan is the only major tree nut indigenous to North America. The United States produces more than 300 million pounds annually, accounting for approximately 80 percent of global production.

Its history stretches back centuries. Native American communities harvested pecans long before commercial cultivation emerged, making it one of North America's oldest cultivated food crops.





Today, pecans are increasingly appearing in premium bakery products, healthy snacks, gourmet gifting collections and restaurant menus around the world.

Global demand reflects this momentum. According to research firm ReAnIn, the global pecan market is expected to grow from USD 2.55 billion in 2025 to USD 3.82 billion by 2032. Other market studies indicate strong growth across value-added categories including pecan butter, pecan oil and plant-based dairy alternatives made from pecans.

Much of this demand is being driven by consumers seeking nutrient-dense foods that fit modern lifestyles without compromising on taste.

Research indicates that rising nutritional awareness and greater culinary experimentation are encouraging wider consumption of tree nuts across the Middle East and Africa. In the UAE, where global food trends are often adopted quickly, consumers

are becoming increasingly receptive to premium ingredients that offer both functionality and flavour.

Sumit Saran, Country Representative, American Pecans, UAE, said, "The UAE consumer is one of the most knowledgeable food consumers in the world. When they discover the American pecan - its nutritional depth, its versatility, its heritage - the response is immediate. They don't ask why they should eat it. They ask why they haven't been eating it all along."

The growing interest is also being reflected within the UAE's hospitality sector, where chefs and restaurateurs continue to experiment with premium ingredients that can elevate guest experiences.

At Bondz by Maska, the recently opened speakeasy lounge in DIFC, American Pecans feature across several menu offerings.

Nitesh Manghnani, co-founder of Bondz by Maska, said, "The

American pecan's combination of flavour and nutritional integrity made it a natural choice for our menu. It's a premium ingredient that resonates with a DIFC audience that expects both quality and a story behind what they eat."

Industry stakeholders believe this reflects a broader trend across the UAE's food and beverage sector, where consumers increasingly value ingredient provenance and authenticity alongside taste and presentation.

For a market traditionally dominated by pistachios, almonds, walnuts and cashews, the American pecan offers something different — a product with a rich heritage, a distinctive flavour profile and growing relevance in today's health-conscious food landscape.

As the UAE continues to strengthen its position as a regional hub for food innovation, premium retail and culinary excellence, the American pecan's quiet rise may be only just beginning.



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Trade grows where trust is planted and we have done it across continents. @ KALPATARU GLOBAL, we carry forward a legacy built over three decades evolving from a small paper-trading unit in Vadodara into a global multi-commodity powerhouse. With 25+ years in international trade, our focus remains on building transparent, insight-driven, geography-aligned sourcing that empowers industries worldwide. KALPATARU GLOBAL has evolved with its deep experience & insight to solve a major global gap: a single, reliable trade house that understands geopolitics, market dynamics, quality standards, and on-ground realities across regions. From East to West, North to South, we operate like the legendary Kalpavruksh spreading strong roots and enabling trade to flourish under its wide, dependable canopy.

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KALPATARU stands for credibility, commitment, and clarity. Whether it's a single container or multiple shipments, we deliver with the same depth of integrity. Our expansion into the USA and South America is our next step toward becoming a global sourcing ecosystem without boundaries.

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FROM SOYA TO SOLUTIONS: THE NEXT CHAPTER IN PLANT PROTEIN INNOVATION

The way we think about protein is evolving. As consumers increasingly seek nutritious, sustainable, and better food choices, demand for plant-based protein continues to rise. For manufacturers, the focus goes beyond protein content to ingredients that deliver excellent texture, stability, and processing performance.

A standout solution is Sonic's Nutrimax 450 (Functional Soya Protein Concentrate), which is designed to deliver both protein enrichment and functional performance. Its properties, including water absorption and retention, emulsification, binding, gelling, and viscosity enhancement, can help improve texture, moisture retention, yield,

satisfying bite, and improved product integrity, making it suitable for nuggets, patties, kebabs, and other meat alternatives.

Sonic's Soya and Sunflower Lecithin & Phospholipid support emulsification and dispersion in bakery, confectionery, and nutraceutical products. Sonic's Full-Fat Soya Flour offers a versatile ingredient solution for bakeries, biscuits, and protein-enriched foods.

Together, these ingredients highlight that soya is more than just a protein source. With the right functionality and processing performance, soya-based ingredients can help manufacturers create nutritious, better-performing, and innovative food products that meet changing consumer needs.

This is where soya continues to offer valuable solutions.

Sonic offers a range of non-GMO soya food ingredients that align with this growing demand. By choosing non-GMO ingredients, consumers can avoid exposure to toxins, allergens, and other potential risks associated with GMO foods, such as increased antibiotic resistance or gene alterations that may affect health in the long term.

and processing stability.

For applications where protein and meat-like texture are important, Sonic's Textured Vegetable Protein offers an effective solution. Its controlled structure and water absorption provide a fibrous texture,





YEAST PROTEIN - A FERMENTED POWERHOUSE FOR PLANT-BASED HIGH-PROTEIN BAKING

The Plant-Based Shift in Bakery

The global bakery landscape is undergoing a profound transformation. As consumers pivot away from sugar-laden indulgences, demand for health-conscious, functional, and clean-label staples is accelerating. Plant-based products have moved decisively into the mainstream, and protein fortification has become one of the most sought-after claims on bakery shelves. Yet formulating high-protein, plant-based baked goods at industrial scale is far from straightforward: conventional plant proteins commonly introduce off-flavours, gritty textures, poor dough machinability, and lengthy ingredient declarations. Bakers and premix manufacturers need a protein source that delivers nutrition without compromising processing performance, taste, or label simplicity. Enter yeast protein — a fermented, sustainable, and

highly functional ingredient rapidly emerging as a leading solution.

What Is Yeast Protein, and Why Now?

Yeast protein is a premium complete protein obtained through biological fermentation and enzymatic purification of natural *Saccharomyces cerevisiae* cultivated on molasses. The closed-loop fermentation process ensures zero contamination, strict process control, and a highly pure microbial culture. Several converging trends are propelling it from niche to mainstream: the protein needs of GLP-1 and weight-management consumers, rising whey costs, surging demand for clean-label and vegan options, and a growing focus on supply-chain sustainability. Unlike whey, yeast protein is still building awareness — but its technical and nutritional profile places it firmly in the same elite tier.

The Angeopro™ 5 Advantages

- **Angeopro™ Yeast Protein**, developed by Angel Yeast, is an innovative fermented yeast protein that aligns perfectly with modern dietary trends. Unlike traditional animal or many plant proteins, it offers a unique combination of high nutritional value and exceptional functional properties. When formulated into high-protein premixes, Angeopro™ delivers five distinct advantages.
- **Exceptional protein density.** Formulations achieve ≥ 75 g protein per 100 g, meeting sports nutrition and health-conscious standards.
- **Sustained satiety.** With a moderate digestion rate, Angeopro™ is ideal for meal-replacement products and low-GI diets, keeping consumers fuller for longer.
- **Complete and highly digestible nutrition.** Containing all nine essential amino acids in a balanced FAO-aligned profile, it achieves

a perfect PDCAAS of 1.0 and 90%–98% true digestibility — on par with whey and far above most plant proteins.

- **Clean-label transparency.** The protein component can be declared simply as “yeast protein,” avoiding complex, unrecognisable additives.
- **Seamless operational integration.** Premixes incorporating Angeopro™ improve dough machinability and shaping. It directly replaces a portion of flour without requiring complex line adjustments, suiting both artisanal bakeries and large-scale industrial facilities.

Addressing Key Industry Questions

Is it genetically modified?

No. The strains are naturally selected, high-protein *Saccharomyces cerevisiae* with no genetic editing. Every batch is fully traceable with comprehensive strain testing records.

Is it high in purines?

No. Food-grade yeast protein undergoes nucleic acid removal,

controlling nucleic acid content to ≤ 2 g/100 g and total purines to 0.090–3.5 mg/g — firmly low-purine. Clinical data confirms long-term consumption does not raise uric acid levels in the general population.

What about allergenicity? Yeast protein is free from the eight major regulated allergens, making it a highly hypoallergenic source — a critical advantage for sensitive-consumer and clean-label markets.

Application Showcase: Plant-Based Ultra-High-Protein Toast

To demonstrate Angeopro™ in real-world plant-based baking, here is an ultra-high-protein toast formulation — fully plant-based with no dairy or animal derivatives, delivering approximately 22 g of protein per 100 g.

Process. Weigh mix → divide → round → rest → mould → proof → bake → finish. Mix all ingredients except plant-based butter on slow speed for 4 min, then fast speed until dough forms; add plant-based

butter, slow mix until absorbed, then fast mix to window-pane stage. Dough temperature 26–28 °C. Rest 15 min. Divide 400 g/piece, mould, and proof at 37 °C to 80% of tin height. Bake uncovered: top 180 °C / bottom 200 °C, 30 min; or covered: top 200 °C / bottom 200 °C, 30 min. Customers may further optimise flavours on this yeast-protein base.

Sustainability as a Core Ingredient

Beyond nutrition and functionality, Angeopro™ represents a commitment to planetary health. As a fermentation-derived protein, it has a significantly lower carbon footprint and requires a fraction of the land and water of animal agriculture. By choosing Angeopro™, brands future-proof their supply chains against climate challenges and resource scarcity — a proposition that resonates strongly with European regulators and eco-conscious consumers alike.

Looking Ahead

As the global protein market shifts toward sustainable, fermented solutions, yeast protein stands out as the premier choice for high-protein, plant-based bakery applications. Whether developing meal-replacement breads, sports nutrition bars, or everyday functional staples, Angeopro™ provides the perfect balance of clean-label appeal, superior nutrition, and baking performance. The next generation of high-protein baking does not require trade-offs between nutrition, taste, and processability — with fermented yeast protein, all three are possible, plus a cleaner label.

Ingredient	Baker's %	Weight (g)
Bread flour	100	1000
Angeopro F84 / F75 Yeast Protein	15 / 16	150 / 160
Vital wheat gluten	25	250
Angel bread improver A-800	0.5	5
Sugar	3	30
Chia seed	14	140
Soy milk powder (plant-based)	3	30
Salt	1.8	18
Plant-based butter (coconut oil)	3	30
Angel Instant Dry Yeast	1.8	18
Water	105	1050

About Angel Yeast. Founded in 1986, Angel Yeast Co., Ltd specialises in yeast and yeast derivatives, including baker's yeast and ingredients, yeast extract, human and animal nutrition, plant nutrition, and enzymes.

About Angeopro™ Yeast Protein. Angeopro™ is an innovative fermented yeast protein by Angel Yeast, delivering exceptional protein quality, performance, and scalability through the power of *Saccharomyces cerevisiae*.

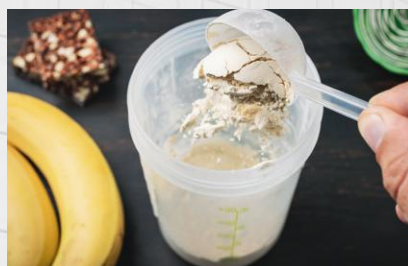
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STERNCHEMIE: NEW PILOT PLANT ACCELERATES THE DEVELOPMENT OF INNOVATIVE INSTANT PRODUCTS FOR CUSTOMERS

With its new fluidised bed agglomerator, Sternchemie has expanded its application and development capabilities for instantizing and lecithin coating. The new pilot system makes it possible to test and optimize customer applications under controlled conditions and to industry standards. This shortens development cycles, tightens product recommendations, and significantly accelerates innovation processes. "With the fluidised bed agglomerator at our Stern-Technology Center in Ahrensburg, we can

replicate customer applications under realistic production conditions," says Daniel Kandt, Technical Product Manager Instant at Sternchemie. "This brings us valid results faster, and solutions that are an exact fit. For our customers that means more certainty, higher speed, and at the

same time the ability to address new areas of innovation."



Realistic simulations of customer processes

The fluid bed technology is an established industry standard, especially in the milk and instant

products category. With this new pilot system Sternchemie can replicate industry conditions in its own laboratory. Powders are fluidised by the flow of air and then treated with special lecithin mixes. This provides intensive surface contact that applies an even layer of lecithin on the particles. Since the process closely replicates real production conditions, the result is a tailored lecithin solution that is directly transferrable to the customer's process.

Fast and efficient development of individual customer solutions

Up until now development often required external help, which could lead to capacity bottlenecks and long lead times. With the new system Sternchemie can react to customer requests much more flexibly and accelerate product development. Moreover, multiple lecithin blends, their dosages and process parameters, can be tested and optimised according to customers' needs. The results provide a sound basis for targeted production solutions and process improvements. This makes it possible to greatly reduce the number of time- and cost-intensive trials on production lines, or even avoid them altogether.

Improved functionality for customer-specific requirements

The instant food properties customers look for are often very application specific. At the same time, factors like solubility, wetting, and foaming vary by product, process, and instantizing method. The new system enables the targeted optimisation of these properties. In parallel, raw material and process influences can be systematically captured and tested, to secure the optimum functionality for the given application in customer use.



For more information, visit www.sternchemie.de

GNT SEEKS U.S. FDA APPROVAL FOR SAFFLOWER CONCENTRATE TO EXPAND PLANT-BASED YELLOW COLOR OPTIONS

EXBERRY® color supplier GNT has reached an important regulatory milestone after filing its safflower color additive petition with the U.S. Food and Drug Administration (FDA).

The petition seeks approval for safflower-based colors to be used across a broad range of food and beverage categories in the United States.

Safflower is an edible plant that can be used to deliver vibrant yellow shades. EXBERRY® safflower concentrate is recognized as a Coloring Food in the European Union and has a long history of use across many other parts of the world.

The U.S. petition is supported by extensive safety data and scientific research developed to support the safe use of safflower concentrate in beverages, confections, frozen desserts, dairy and non-dairy applications, cereals, soups, dressings, pickled vegetables, and other select uses.

As with all color additive petitions, review is conducted by the FDA and any outcome remains subject to the agency's determination.

Jeannette O'Brien, Vice President of Sales & Marketing at GNT USA, said: "This filing marks an important step in a long and rigorous process. Bringing a new color additive petition to this stage takes deep technical

understanding, comprehensive scientific work, and careful regulatory preparation to support the safety and intended use of the color. For safflower, that has meant significant investment and nearly a decade of research and safety evaluation."

If approved, safflower concentrate would provide a valuable addition to the plant-based yellow color options available to U.S. food and beverage manufacturers.

Safflower concentrate offers numerous technical advantages, including good pH, heat, and light stability. Its water-soluble properties make it especially relevant for beverages and other applications where a clear yellow appearance is desired.

It can also be used as part of color blends, helping manufacturers create shades including orange and green.

Alice Lee, Technical Marketing Manager at GNT USA, said: "Product developers need flexible color options that can support different applications, processing conditions, and shade targets. The value of safflower concentrate is not limited to yellow shades. Its water-soluble properties allow it to be used on its own or in blends with other plant-based colors to help manufacturers fine-tune a broad spectrum of bright, stable shades."



"The petition seeks approval for safflower-based colors to be used across a broad range of food and beverage categories in the United States."



GOOD NATURERELAX: GROUNDBREAKING INGREDIENT FOR RELIABLE DOUGH RELAXATION



Excessively elastic wheat doughs are a key disruptor in bakery production, as they make shaping difficult, impair process stability and increase waste. With GOOD NatureRelax, GoodMills Innovation introduces a baking ingredient that addresses this very issue: derived from 100 per cent stabilised, finely ground wheat germ, it has been specially developed to ensure relaxed dough handling and process stabilisation on mechanical and industrial equipment.

Anyone who works with wheat dough on a daily basis will be familiar with the dough piece immediately shrinking back after being rolled out or stretched. In most cases, the cause is excessive dough elasticity, which can be exacerbated by a number of factors. These include flour quality, the addition of gluten, oxidising agents or oxidative enzymes, intensive kneading, as well as firm or cold doughs with short resting times. The consequences are well known, as the dough becomes harder to shape, sticks and needs to be reworked. As a result, piece

weights vary, process disruptions occur more frequently and there is excess waste.

Glutathione and protease: a powerful pair

GOOD NatureRelax utilises two components that occur naturally in wheat germ and act synergistically. Glutathione, a tripeptide with antioxidant properties, breaks down disulphide bonds in the gluten network and is consumed in the process. Meanwhile, the enzyme protease breaks down the protein chains of the gluten, thereby softening the dough, but is not consumed. Both active ingredients complement each other in their mode of action and, together, support gentle dough softening.

However, for this interaction to work reliably, the choice of raw material is crucial. Here's where the GoodMills Group comes into its own, as monitoring at all 24 of its mill sites enables the quality and regional variation of the wheat germ to be continually assessed. The most suitable native germ is then gently

stabilised in a complex process and undergoes further micronisation. The result is dough that feels more pliable and noticeably smoother, and passes through the production line more easily.

What this means for processing - both on the production line and by hand

In practice, the effect is immediately evident in several areas. The dough can be shaped more quickly and cleanly without tearing or needing to be corrected by hand. Precise weight portioning is made possible and the dough pieces retain their shape, which ultimately leads to more consistent results. This is immediately apparent on the production line: the machines grip the dough more cleanly, the dough pieces no longer become misshapen or torn, and the process runs more smoothly. This reduces waste and saves time during handling, as kneading time can be shortened by up to 15 per cent.

For more information, visit www.goodmillsinnovation.com



CORBION LAUNCHES LUMI™ FOR TITANIUM DIOXIDE FREE BAKING WITHOUT COMPROMISING VISUAL APPEAL

Regulatory and customer pressure around titanium dioxide (TiO₂) is accelerating across the United States. Multiple states have passed or are advancing legislation that could restrict the ingredient in certain food applications or channels, and restrictions on its use in products sold in retail, CPG, and school food channels are growing. For commercial bakers who rely on titanium dioxide to support the finished appearance of baked-good icings, this is creating real urgency. Many are already looking for viable reformulation options.

Corbion has developed a direct answer to that challenge: LUMI Set, a new boil-up type icing stabilizer for water-based icings that contains no titanium dioxide.

LUMI Set is a versatile solution for thick icings and string icings. It supports excellent visual appeal across a range of sweet baked-good applications without relying on titanium dioxide. Bakers can

maintain the finished appearance their customers expect, while meeting the requirements of a changing regulatory environment. LUMI Set was developed by Corbion's formulation scientists to support the texture, stability, and application performance bakers depend on in water-based icings.

The launch of LUMI Set reflects Corbion's broader commitment to helping bakers solve real formulation challenges without having to choose between compliance and quality. As ingredient regulations continue to shift, bakers need partners that can move with them, providing practical solutions that work in real

production environments.

"Titanium dioxide restrictions are creating real urgency for bakers, and we designed LUMI Set to give them a clear path forward," said Abby Ceule, Vice President, Functional Systems at Corbion. "This isn't just about compliance; it's about making sure bakers can maintain the visual quality their customers expect while keeping pace with a regulatory landscape that's changing fast."

LUMI Set is now available through Corbion's bakery solutions portfolio.

For more information, visit
www.corbion.com

IFF (NYSE: IFF) — a global leader in flavors, fragrances, food ingredients and health & biosciences — announced the launch of DANISCO® GRINDSTED® DuoGel, a stabilizer system designed to close the texture gap between plant-based and traditional gummies, in Europe, the Middle East and Africa (EMEA).

“The confectionery market across EMEA is growing quickly and has already shifted toward plant-based, but texture has remained a barrier,” said Elisa Vimercati, vice president of systems and locust bean gum for IFF Food Ingredients.

“With GRINDSTED® DuoGel, we’re introducing a first of its kind solution in the region that enables manufacturers to deliver the indulgent eating experience consumers expect in fruit-based or fruit-flavored gummies.”

Developed specifically for low-pH, fruit-based gummies, GRINDSTED® DuoGel addresses one of the key manufacturing challenges in plant-based confectionery: recreating a juicy, satisfying bite comparable to traditional gummies with fruit juice or fruity flavor profiles. Current gelatin-free formulations often produce a short, brittle bite or an overly dense, sticky chew. GRINDSTED® DuoGel

**DANISCO® GRINDSTED®
DUOGEL DELIVERS THE JUICY,
CHEWY BITE THAT TRADITIONAL
PLANT-BASED GUMMIES LACK**

is a synergistic system of two hydrocolloids — pectin and carrageenan — that delivers an elastic, chewy texture that is difficult to achieve with a single ingredient. “GRINDSTED® DuoGel represents a step change for plant-based confectionery,” said Linda Friis, vice president of applications, EMEA for IFF Food Ingredients. “It delivers consistent texture and allows easier implementation on existing production lines, giving manufacturers the confidence to innovate and scale quickly.”

Studies conducted by IFF show that gummies formulated with GRINDSTED® DuoGel deliver improved melt resistance and reduced surface stickiness in warmer conditions, enabling reliable distribution in hot climates. The solution is halal-certified and supports plant-based and vegan-suitable claims, giving manufacturers greater flexibility in product positioning.

A groundbreaking food ingredient innovation for EMEA, GRINDSTED® DuoGel enables manufacturers to deliver plant-based gummies that meet technical demands and delight consumers with every bite.



As fast-moving consumer goods (FMCG) manufacturers face growing pressure to increase production flexibility while minimising downtime and costs, Competek's integrated Line Conversion Service enables manufacturers to simplify complex format changeovers, helping them optimise existing production lines and introduce new formats more efficiently.

Format changes across bottling lines can involve multiple stages, from bottle design and blow moulding through to filling and palletising, creating complexity for packaging engineers, production managers and

R&D teams. Competek's service brings these requirements together under a single partner, combining engineering expertise and design capabilities to deliver solutions tailored to existing production lines and individual manufacturing needs.

The service covers the full conversion process, from mould design and custom components through to spare parts, with each project beginning with an analysis of the existing line and its operational requirements. This enables Competek to identify opportunities to improve efficiency, reduce downtime and limit the

investment required to implement new formats.

"Successful line conversion requires much more than adapting a single component or introducing a new bottle format," said Alessandro Bortoluzzi, Operations Director at Competek. "It demands a detailed understanding of how the entire line performs, from blow moulding and filling through to palletising, and how each element interacts with existing equipment."

"By analysing the line as a whole and designing components around its specific technical requirements, we can help manufacturers optimise changeovers, minimise downtime and introduce new formats with greater control and efficiency."

Competek takes a multi-brand approach, assessing individual processes and line performance to develop solutions that integrate with existing equipment. By providing a single point of contact across the conversion process, the company aims to simplify project coordination while helping manufacturers introduce greater flexibility into their production operations.

COMPETEK HELPS FMCG MANUFACTURERS SIMPLIFY LINE CONVERSIONS



SEASONING TECHNOLOGY TAKES CENTRE STAGE FOR HEAT AND CONTROL AT GULFOOD MANUFACTURING 2026

Find Heat and Control in Hall 3, Stand D3-4 at the Dubai World Trade Centre from 3 – 5 November 2026.

Heat and Control returns to Gulfood Manufacturing from 3 – 5 November 2026, showcasing new seasoning solutions alongside advanced processing technologies designed to help food manufacturers reduce costs, improve efficiency and enhance product quality.

Located in Hall 3, Stand D3-4, Heat and Control will provide live equipment demonstrations and showcase technologies spanning

food processing, conveying, seasoning and complete integrated production lines.

“Gulfood Manufacturing is an important opportunity to connect with food manufacturers from across the MENA region and demonstrate how our latest technologies can support more efficient and sustainable production,” says Heat and Control Regional Sales Manager, Rory Baker.

“Our focus this year is on smart manufacturing solutions that help processors improve consistency, reduce resource use and maximise return on investment. Water management is particularly important in this region, and our advanced solutions can help you reduce water use, cut costs and improve overall line efficiency.”

Proven Technology and Turnkey Capability

Heat and Control supports food manufacturers worldwide through an extensive portfolio of trusted equipment brands, including FastBack®, Spray Dynamics®, Mastermatic®, Tek-Dry Systems Ltd, Hunt Heat Exchangers and Fabcon Food Systems.

Combining these technologies with engineering, applications expertise and project support, the company provides solutions

See live daily demonstrations of the FastBack® Symphony On-Machine Seasoning System, designed for snack manufacturers.



ranging from individual machines to complete integrated production lines. This turnkey capability gives manufacturers a single point of contact across multiple processing stages and ensures equipment works together as one connected system.

Experience Smarter Seasoning Solutions

This year's display will include live daily demonstrations of the FastBack® Symphony On-Machine Seasoning System, designed for snack manufacturers. This breakthrough solution simplifies



First introduced at last year's show, the Food Souk received a warm response from visitors. This interactive area invites you to explore Heat and Control's extensive equipment portfolio and match your specific product to the right solution.



seasoning processes and delivers smarter, cleaner results — with greater accuracy, efficiency, and sustainability.

Also on display will be a completely new solution for in-kitchen seasoning applications. The Spray Dynamics® Symphony In-Kitchen Seasoning System features patent-pending seasoning capture technology and is designed for exceptional performance. It also supports cleaner, safer working environments, reduces waste and makes everyday

tasks easier for operators.

Discover More Sustainable Drying

A high-performance Tek-Dry dryer will also feature on the stand. Requested by leading French fry processors around the world — Tek-Dry dryers can be built to use hot water heated with recovered energy from fryer exhaust as an alternative to steam, helping manufacturers reduce energy use and operating costs.

The Heat and Control Food Souk Returns

First introduced at last year's show, the Heat and Control Food Souk received a warm response from visitors and returns in 2026. Inspired by the region's traditional marketplaces, this interactive area invites visitors to explore Heat and Control's extensive equipment portfolio and helps them match their specific products with the right solutions and then speak one-on-one with industry experts.

For more information, please contact info@heatandcontrol.com or visit <https://www.heatandcontrol.com/event/gulfood-manufacturing-2026>



TAIWAN - DESIGNED PRODUCTION LINE ROLLS 36 - LAYER PARATHA AUTOMATICALLY

Automated dough lamination is transforming regional flatbread production, as seen in the high-volume manufacturing of authentic 36-layer frozen parathas in Bangladesh. While operators supervise the line, the machinery emulates traditional hand-layering techniques through precise Z-direction folding and pressing to deliver a distinctively flaky consistency once cooked. ANKO Food Machine, Taiwan's top food machinery manufacturer, is holding an online event to demonstrate how its machinery can increase production capacity while maintaining consistent product quality.

ANKO's solution breaks down the complex paratha-making process into four automated stages: wrapping the margarine, layer folding, forming, and

pressing. To achieve the most authentic, buttery, and crisp texture, ANKO's regional experts recommend a target of 16 to 24 layers for optimal results. While a standard flatbread production line typically requires a custom layout to fit the facility, it can be fully adapted to accommodate specific dough-resting times and layering requirements.

In one notable case, a food manufacturer of flour and other derivatives in Bangladesh sought ANKO's assistance and successfully launched a high-capacity paratha production line to expand its food product portfolio. Another client scaled its daily output from 12,000 to 100,000 parathas with ANKO's help—representing a production increase of over 700% for the Bangladeshi firm—while also improving the product's visual appeal and

texture, making the cooked paratha significantly fluffier.

ANKO invites brand owners, food industry leaders, and supply chain professionals interested in manufacturing products such as parathas, chapattis, tortillas, and other flatbreads to participate in its upcoming event on August 20. Titled "Paratha Market Trends and Automation Insights," the event will feature both a webinar and a live demonstration, giving attendees the opportunity to exchange ideas and gain critical insights before taking the next step.

With successful paratha production lines already running in Bangladesh, India, Africa, Thailand, and Canada, ANKO backs its machinery with turn-key solutions, food lab testing, and custom recipe consultations.



ATHENA OFFERS DATA-DRIVEN, ADAPTIVE FILLET HARVESTING WITH LESS LABOR

Poultry processors are looking for an automated deboning solution that creates maximum value from their raw material, fulfills orders precisely to individual customer specifications, and uses the least amount of labor. JBT Marel's ATHENA breast deboning solution meets all these criteria. It can handle the widest range of breast weights at a speed of 6,000 per hour. Compared to other breast deboning equipment,

ATHENA is distinguished by its yield, productivity, digital control, individual adaptive process, intelligent software and automatic harvesting.

JBT Marel's ATHENA deboning system can handle a wide variety of chicken breeds with their different shapes and weights. Breast weights from 300 to 1500 grams can be processed without any problem. Even when big chicken breasts are fed to the ATHENA, no manual adjustments are needed. Based on the data of the measurement module at the start of the process, the other modules will set themselves to handle each individual breast, minimizing the need for (manual) trimming afterwards.

Less labor, high yield

Finding operators for poultry processing lines is currently a global challenge. ATHENA significantly reduces labor requirements by fully automating deboning operations from start to finish, including the final harvesting process. It precisely positions fillets onto a conveyor belt for singulated presentation to

downstream equipment, eliminating the need for manual handling.

With fewer operators available in the plant, it is also convenient that ATHENA automatically adjusts all settings. No hand wheels, levers, or other mechanical tools are required, making operation consistent with the highest yield.

Easy recipe switch

Through the HMI screen, operators can select the appropriate recipe and required end product type. With a single touch on the screen, the recipe can be changed from regular broiler to concept chicken. All modules then automatically adjust to the weight and characteristics of the incoming flock.

The system consistently delivers end products according to specification, while always making optimal use of available resources. When the recipe is switched, for example, ATHENA stops producing butterflies with tenderloins attached and starts the production of half fillets without tenderloins.





FOOD MANUFACTURERS TURN TO DRY STEAM CLEANING TO STRENGTHEN ALLERGEN CONTROL AND REDUCE CROSS-CONTAMINATION RISKS

As food and beverage processors continue to face increasing scrutiny around allergen management and food safety, effective cleaning and sanitation practices remain critical to preventing allergen cross-contamination and protecting consumers.

Food allergies affect millions of consumers across Europe, and undeclared allergens continue to be a significant cause of food recalls and product withdrawals. For food and beverage processors, even trace amounts of allergenic ingredients can lead to costly recalls, production disruption, and damage to brand reputation.

Dry steam cleaning can provide the food and drink sector with an effective solution for removing residues from production equipment and supporting allergen-control programmes.

"The consequences of allergen cross-contamination can be severe for both consumers and food and

beverage processors," said Evan Reyes, Goodway Technologies Vice President, Global Food and Beverage. "Facilities need cleaning methods that can help reach difficult areas, remove residues effectively and support overall sanitation objectives."

Dry steam cleaning uses high-temperature, low-moisture steam to clean equipment and surfaces while limiting water consumption. The technology can be particularly useful for facilities seeking to minimise moisture around equipment, accelerate cleaning processes, and access areas that can be difficult to clean with conventional methods.

Potential food and beverage applications include:

- Product changeovers
- Conveyor cleaning
- Bakery operations
- Ingredient handling areas
- Packaging equipment
- Dry food manufacturing environments

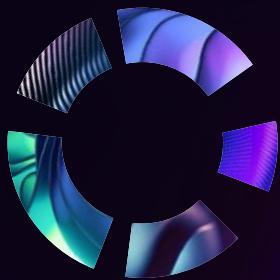
- Processing equipment and production lines

As food and beverage processors work to meet regulatory requirements, customer expectations, and retailer requirements, sanitation programmes increasingly focus on risk reduction throughout the production process.

"Allergen management requires more than a single solution," said Reyes. "Facility maintenance personnel need a combination of effective sanitation practices, employee awareness, production controls, and verification measures. Dry steam cleaning can play a valuable role within that broader food safety strategy."

With manufacturers continually seeking ways to improve efficiency while maintaining the highest food safety standards, dry steam cleaning offers an approach that can help facilities enhance cleaning performance while reducing water usage and supporting allergen-control objectives.

For more information, visit <https://www.goodway.com/products/dry-steam-cleaning>



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