

# FOOD

## BUSINESS

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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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## CIBUS 2024 AGRIBUSINESS, EXPORTS CONTINUE TO SUPPORT THE SECTOR

To continue to grow, Made in Italy agribusiness must look abroad and into the future. In fact, a mix of factors is emerging that can represent a risk but also an opportunity for our companies: raw material volatility, energy costs, polarization of distribution channels. A made in Italy increasingly present on tables around the world and aware of a leading role in terms of quality and sustainability will be on full display at the 22<sup>nd</sup>

edition of Cibus (Fiere di Parma, May 7 -10), as illustrated recently at the Ministry of Agriculture, Food Sovereignty and Forestry, in the presence of Minister Francesco Lollobrigida.

"Made in Italy is the set of the best qualities we can offer. We must tell the rest of the world about the excellence of the Italian agrifood system by making our products more and more known.

Exports represent a primary asset for the nation's economy, so it is essential to create occasions, where we can meet and discuss new scenarios and strategies for the sector. Cibus, which I had the opportunity to present in early March in Japan together with ICE Agency President Matteo Zoppas and Ambassador Gianluigi Benedetti, certainly represents a moment to affirm our food model as a global reference," says Minister of Agriculture, Food Sovereignty and Forestry Francesco Lollobrigida.



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| <b>Highlights of<br/>2023 edition</b> | 22,447+<br>Trade Visitors | 500+<br>Exhibitors | 130+<br>International<br>Exhibitors | 25,524 m <sup>2</sup><br>Exhibition<br>Space | 43+<br>Country<br>Representation |
|---------------------------------------|---------------------------|--------------------|-------------------------------------|----------------------------------------------|----------------------------------|

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## GNT MAKING SIGNIFICANT CARBON CUTS ON PLANT-BASED EXBERRY® COLORS

GNT has achieved a 22% reduction in carbon intensity at its EXBERRY® factories since 2020, the company's latest sustainability report shows.

GNT, which creates EXBERRY® colors from non-GMO fruit, vegetables, and plants, has set out 17 ambitious targets to optimize its environmental and social impacts over the course of the current decade.

The new sustainability report reveals there was important progress in a number of other areas. GNT aims to enhance water efficiency at its factories by 20% and has already delivered a 13% improvement compared to 2020 levels. In addition, 74% of the farmers in the company's supply chain achieved a minimum of Farm Sustainability Assessment (FSA) Silver standard. The compliance rate for GNT's Policy on Sustainable Sourcing, meanwhile, increased from 70% to 90%.

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## DUBAI ORGANIC EXPO WELCOMES MIHAS

The Malaysia International Halal Showcase (MIHAS), the world's largest Halal showcase, is set to make its Middle East debut in Dubai.

The inaugural show of MIHAS@Dubai is scheduled to coincide with the Middle East Organic and Natural Product Expo, taking place at the Dubai World Trade Centre from November 18-20, 2024. This strategic alignment occurs amidst the UAE's burgeoning reputation as a key global Halal center, reflecting the significant expansion witnessed within its industry.

The announcement was made recently by Dato' Seri Reezal Merican Naina Merican, Chairman of Malaysia External Trade Development Corporation (MATRADE), an agency under the

Ministry of Investment, Trade, and Industry (MITI), responsible for promoting export and positioning Malaysia's companies on the international stage.

He expressed that the upcoming event, known as 'MIHAS@Dubai,' is poised to capitalise on the vast potential of the Halal industry in the Middle East, thereby solidifying MIHAS' status as a globally recognised trade show. Additionally, he highlighted the event's role in positioning Malaysia as a prominent figure in the international Halal landscape.

MIHAS@Dubai 2024 aims to host 150 to 200 participants from small, medium, and large-scale companies, offering a myriad variety of Malaysian Halal products and services for exhibition and networking opportunities.

## PLMA'S WORLD OF PRIVATE LABEL

More than 2,900 exhibitors from 70 countries will fill over 43,000 m<sup>2</sup> of exhibit space at PLMA's 2024 World of Private Label International Trade Show, May 28 and 29 at the RAI Amsterdam Convention Centre.

The show floor will span 14 halls, including nine for food and five for non-food. It will feature 65+ national and regional pavilions.

"Our high-impact global event provides a dynamic two-day platform for more than 28,000 private label professionals from 120 countries to connect, source and grow," said PLMA President Peggy Davies.

"The innovation unveiled for food and non-food products

and packaging on the show floor and in Idea Supermarket will strengthen the already booming private label industry."

Products on display will include fresh, frozen, refrigerated food, dry groceries and beverages, as well as non-food categories, including cosmetics, health and beauty, household and kitchen, garden supplies, housewares and more.

Among the product trends on show floor:

- Sustainable Claims - 1,150+ exhibitors
- Dietary Needs - 900+ exhibitors
- Vegan, Plant-Based & Vegetarian - 650+ exhibitors
- Organic - 750+ exhibitors



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## ORKLA INDIA ANNOUNCES THE LAUNCH OF ITS WHOLLY OWNED SUBSIDIARY IN DUBAI

Orkla India announces the expansion of its Middle East presence through the launch of its wholly-owned subsidiary, Orkla India - Middle East & Africa (Orkla IMEA). This new entity will be headquartered out of Dubai and is committed to delivering ethnic Indian and Indian-inspired culinary experiences to consumers in the

region. Orkla IMEA carries the powerful heritage and strong brand recognition of MTR and Eastern, two renowned and loved brands in Indian cuisine. This launch announcement aligns with Orkla India's recent announcement of reorganizing itself into 3 business units Eastern, MTR, and International Business.

With a remarkable growth rate of 15% in the Middle East, Orkla India has demonstrated exceptional performance in the region. Notably, the Middle East constitutes a significant portion, 70%, of Orkla India's total international business. With this launch, Orkla IMEA wants to build on its wide retail footprint spanning over 20,000 stores in the region, to further accelerate its growth.

Ashvin Subramanyam, CEO International Business, Orkla India expressed, "The launch of Orkla IMEA, solidifies our dedication to the Middle East. We are delighted to bring our rich heritage of Indian culinary excellence through the MTR and Eastern brands to consumers in the region. I'm especially thrilled with the recent success of our Eastern Arabic spices range which has grown 10 times in the last 3 years, a sign that local Arabic consumers are loving the product."



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## STANIĆ BEVERAGES EXPANDS ITS PORTFOLIO IN THE UAE

Stanić Beverages has been present in the United Arab Emirates market for almost a decade with the Juicy juice brand, renowned as one of Europe's experts in crafting fruit juices from ripe, healthy fruit. Recently, the group expanded its portfolio in the UAE by introducing the authentic Croatian beverage brand, Maraschino from their Maraska factory. Stanić Beverages has signed an agreement with Maritime and Mercantile International (MMI) for the distribution of this beverage for Ho.Re.Ca channel. Additionally, to introduce Maraschino to major food and beverage outlets, a Masterclass was held for Dubai's bartenders.



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## ARLA FOODS INGREDIENTS TARGETS NUTRITION-CONSCIOUS GAMERS WITH NEW BEVERAGE CONCEPT

Arla Foods Ingredients has launched a high-protein concept for gamers who want to level up their nutrition. Titled 'PROGAMER', the ready-to-drink solution is designed to meet the needs of e-sports enthusiasts seeking benefits for their health as well as their gaming performance.

The concept features energy-boosting ingredients alongside the game-changing whey protein isolate Lacprodan® SP-9213, which is clear, provides a refreshing taste and is high in essential and branched-chain amino acids.

Cido Silveira, Arla Foods Ingredients Marketing & Business

Development Manager – South America, said: "There's a stereotype of gamers bingeing on unhealthy snacks and guzzling down energy drinks, but a new, nutrition-focused generation is emerging. They want to maintain their energy and concentration levels over marathon sessions, but they also want the many benefits that high-protein products offer. PROGAMER allows manufacturers to formulate unique, refreshing, clear, high-protein solutions for gamers who want more from their energy drinks."

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## HIPERBARIC LAUNCHES HPP RESEARCH AWARDS TO FUEL HIGH PRESSURE PROCESSING RESEARCH AND INNOVATION

Hiperbaric, celebrating 25 years as the world leader in High Pressure Processing (HPP) technology, announced the launch of the HPP Research Awards, a global initiative to spotlight and promote cutting-edge research by students and researchers harnessing the power of high pressure for food and beverage applications.

HPP is a nonthermal food preservation technology that uses cold water and high pressure to inactivate food-borne pathogens and spoilage microorganisms. The process maintains nutritional integrity and taste and significantly increases shelf life without the need for preservatives.

The HPP Research Awards are part of the fourth edition of HPP Innovation Week, an online conference that brings together leading industry experts to discuss the latest trends and applications in HPP technology and will take place from June 18-20, 2024.

## PIONEERING NUTRITECH PLATFORM UNVEILS NEW IDENTITY & UPGRADED FEATURES IN 2024

NutriCal, the GCC's leading innovator in nutrition technology, is proud to announce its relaunch with an enhanced user interface and a suite of innovative features. Female founded and run NutriCal leverages cutting-edge algorithms and artificial intelligence to analyze nutrition, calorie count, and allergens instantly. By harnessing the power of data science, the platform revolutionized how businesses in the food industry understand and communicate data about their products, with a primary focus on food safety and transparency.

The brand revamp

marks a significant milestone in the food industry landscape, introducing an accessible and user-friendly interface with an expanded database of ingredients encompassing over 40,000 ingredients. NutriCal equips food businesses with the capability to generate nutritional fact labels adhering to FDA guidelines in both English and Arabic. These labels include 'macros' in the menu and a detailed breakdown of each recipe, catering to the diverse needs of businesses across the food & beverage and HORECA space.

## BLACK SHEEP COFFEE IS SET TO PAVE A BOLD LEGACY IN THE MIDDLE EAST

Black Sheep Coffee, the beloved UK-born coffee brand, is making waves with the launch of its first two ventures located in Boulevard Plaza and Opera District, Dubai. Founded by university flatmates Gabriel Shohet and Eirik Holth, the brand's rebellious spirit, encapsulated in the motto "Leave The Herd Behind," is passionately championed by Mohamad

Al Farran, the visionary 26-year-old chemical engineer and MEA Developer leading the brand's fearless expansion into the GCC. Mohamad, who fell in love with Black Sheep Coffee during his studies in the UK, brings a fresh perspective and passionate leadership to the brand's expansion, infusing it with a dynamic energy that propels it into new territories.

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## THE BROOKLYN CREAMERY DEBUTS KETOGENIC HAZELNUT ROCHER CHOCOLATE COATED BARS

In a world where dietary choices reign supreme, the ketogenic lifestyle has emerged as a popular choice for many. The keto / ketogenic diet, known for its health benefits such as improved blood sugar control and weight control focuses on low-carb foods. Today, it is a lifestyle choice embraced by individuals seeking a healthier and more balanced approach to eating.

The Brooklyn Creamery's (TBC) Keto ice cream range has already garnered immense popularity in the Middle East region,

satisfying cravings of health-conscious consumers without compromising on taste. Thanks to increasing demand and feedback from our loyal consumers, TBC has announced the extension of its bestselling Keto Hazelnut Rocher flavour in convenient, irresistibly indulgent chocolate-coated bar format. The all new Chocolate-Coated Hazelnut Rocher Bars have zero added sugar, contain less than 2g of net carbs and only 109 calories per serving.

## NOVEL FOODS GROUP AND PARTNERS REVEAL PLAN FOR NEW BIOTECH CLUSTER IN THE UAE

Novel Foods Group, the Abu Dhabi based global pioneer in the alternative proteins sector, together with several esteemed global engineering companies have announced a landmark agreement to commence the planning phase of a USD500mn biotech production site located in the UAE. The agreement was signed between Novel Foods, Glatt Group, BioEngineering AG, and CB Consultancy AG during the inaugural Healthy

Innovation Conference (HiConf) held recently in Dubai.

The new biotech production site will focus on the development of brazzein, a natural sweet protein with a genuine sugar taste that is several thousand times sweeter than traditional sugar (sucrose). The commercial applications of brazzein extend across various sectors, including beverages, confectionery, bakery, as well as dairy and ice cream.

## BEYOND FOOD EXPERIENCE FOR SUCCESS : THAIFEX – ANUGA ASIA 2024

In May, there is a pivotal event that businesses and entrepreneurs in the food and beverage industry cannot afford to miss. That event is “THAIFEX – ANUGA ASIA 2024,” organized by the Department of International Trade Promotion, Ministry of Commerce of Thailand, and the Thai Chamber of Commerce, in collaboration with Koelnmesse from Germany. It stands as the largest and most comprehensive food and beverage trade show in Asia. Held under the concept of Beyond Food Experience, it aims to connect industry players, facilitate business negotiations with global leaders, explore opportunities, and foster new experiences toward greater success.

Now & Beyond: THAIFEX –

ANUGA ASIA 2024 serves as a platform to showcase innovations and new food and beverage products that respond to current and future lifestyle trends. This includes offerings from leading companies to startups, focusing on health-conscious trends, sustainable food production, plant-based proteins, and various new food formats.

Opportunity Beyond: THAIFEX – ANUGA ASIA 2024 provides a comprehensive meeting area for manufacturers, entrepreneurs, and stakeholders all under one roof. The event sees an increasing number of attendees each year, with exhibitors from over 40 countries worldwide, spanning across East Asia, ASEAN, Europe, America, Latin America, the

Middle East, and Australia. With over 3,000 booths, it is a platform where traders can explore and negotiate with manufacturers and suppliers in the food and beverage industry comprehensively.

THAIFEX - ANUGA ASIA 2024 spans over an area of over 130,000 square meters, open for business negotiations from 28<sup>th</sup> May to 1<sup>st</sup> June 2024, from 10:00 am to 6:00 pm, with retail sales available on 1<sup>st</sup> June 2024, from 10:00 am to 8:00 pm, at IMPACT Challenger Halls 1-3 and IMPACT Exhibition & Convention Center Halls 5-12, IMPACT Muang Thong Thani, Bangkok, Thailand. Those interested can find further details and register for the event at [www.thaifex-anuga.com](http://www.thaifex-anuga.com).



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## MACFRUT 2024: SPOTLIGHT ON INNOVATION AND SUSTAINABILITY IN A PACKED PROGRAMME OF EVENTS

Macfrut has established itself as the leading event for innovation and sustainability not only in the fresh produce sector but also in the agricultural industry. Scheduled in Rimini from 8 to 10 May, with several cutting-edge events on various themes, the international trade fair for the fruit and vegetable sector has made a name for itself as an event where supply chain players can find out more about the latest trends and

make contact with global leaders in the industry.

One of the most important new additions to this year's programme is the Agrisolar Exhibition, organised in collaboration with KEY – The Energy Transition Expo, IEG's (Italian Exhibition Group) benchmark event on the energy transition. For the first time ever, a vertical horticultural exhibition will focus on the integration of agricultural production

and photovoltaic energy, offering the opportunity to explore the potential of agrivoltaic and agrisolar systems, which are key issues in modern agriculture. The event will combine an exhibition area, technical round tables with project presentations and conferences, with the aim of raising awareness of these new opportunities among agronomists and industry professionals, while promoting more economically and environmentally sustainable business models.



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## WATER-SOLUBLE ZYNAMITE® S CREATES FRESH INNOVATION OPPORTUNITIES FOR FUNCTIONAL BEVERAGES

Nektium has developed a new water-soluble formulation of its award-winning nootropic Zynamite® for cognitive and sports nutrition drinks.

Used to support mental and physical energy, Zynamite® is a *Mangifera indica* extract created from sustainably harvested mango leaves. The natural caffeine alternative has been the subject of 10 clinical studies and multiple industry awards since its launch in 2018, earning global recognition for its fast-acting, experiential benefits.

Nektium's scientists have now created Zynamite® S to meet growing demand for innovative energy, sports and hydration drinks. It is designed for use in applications such as RTDs and shots where solubility, heat stability and transparency in solution are key.

Zynamite® S also has a neutral taste and is formulated to enable improved absorption of its bioactive component, mangiferin, which allows for reduced dosages.

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## ITALIAN CHAMBER OF COMMERCE IN SINGAPORE AND IEG ASIA FORGE PARTNERSHIP FOR SIGEP ASIA & RESTAURANT ASIA, 26<sup>TH</sup>-28<sup>TH</sup> JUNE 2024

The Italian Chamber of Commerce in Singapore (ICCS), in collaboration with IEG Asia, is pleased to announce the signing of a MOU to enhance and facilitate the upcoming inaugural SIGEP Asia and the 5<sup>th</sup> edition of Restaurant Asia. These events will also be co-located with three other titles - Speciality Food & Drinks Asia, Speciality Coffee & Tea Asia and Food2GO Asia, and will be held from 26 – 28 June 2024, at Sands Expo &

Convention Centre, Singapore.

Together, these events will present 10 thematic zones and pavilions that will cover the gelato, pastry, bakery, coffee and tea sectors, and the kitchen, restaurant, and foodservice Ho.Re.Ca. industries.

This collaboration aims to boost the event's profile, fostering stronger ties between Italy and Asia in the culinary industry. Both parties commit to promoting the events, facilitating networking, inviting buyers, and encouraging cultural exchange.

SIGEP Asia and Restaurant Asia 2024 promises to be an international meeting place for innovation, expertise, and culinary delights, showcasing the best of Italian, Asian and international gastronomy. Event highlights include the Singapore National Coffee Championship, Technology & Innovation Pavilion, GO Meat-Free Pavilion, Alcohol Pavilion, the RAS Leadership Symposium, and other fringe activities throughout the three-day event.



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## ALMARAI LAUNCHES ITS INVESTMENT STRATEGY 2024-2028

Almarai Company announced its investment strategy for the next five years, 2024-2028, to strengthen its leading position as the largest vertically integrated dairy company in the world, and the largest in the production and distribution of food and beverages in the Middle East, and to consolidate its growing role in achieving food security. In line with the goals of Saudi Vision 2030 and the state's support and empowerment of the private sector.

HH Prince Nayef bin Sultan bin Mohammed bin Saud Al Kabeer, Chairman of the Company's Board of Directors, confirmed

that the plan will consolidate the company's position as a preferred choice for the consumer and that Almarai will continue to implement strategies that enhance its entry into new markets and expand its sectors, pointing out that the size of the plan's capital investment program in the period The target exceeds 18 billion riyals, and it will be financed from the company's operating cash flows.

The Chairman of the Board of Directors explained that the plan aims to continue achieving sustainable growth in the main operating sectors and regions in which the company is located, and to strengthen it in the markets

of the Gulf Cooperation Council countries, Egypt, Jordan, and the countries of the region, and to develop the capabilities of innovation and innovation to develop new food sectors and products. He expressed the Board of Directors' confidence in achieving this goal. Ambitious goals - God willing - through specific strategies and action plans for the main operating sectors (dairy, juices, poultry, and baked goods) and the promising operating sectors (frozen food products, red meat, seafood, and ice cream), in addition to the sectors in which investment studies are targeted.



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## ISHIDA X-RAY SOLUTION ENSURES NOTHING GOES UNDETECTED IN CROISSANT INSPECTION

An innovative approach to quality control at Frost a.s. Prešov, Slovakia's largest croissant manufacturer, has been achieved through the installation of three Ishida IX-EN-2493 X-ray Inspection systems that maximise food safety and help ensure a consistent quality for filled croissants.

Frost Prešov supplies a diverse range of fresh and frozen baked goods to the central European market. A popular product line are croissants containing a variety of fillings such as chocolate, apricot or marmalade which are individually wrapped in 60g

pillow packs.

The requirement for a capable quality control solution for these products prompted Frost to approach Ishida for a solution. The company supplied three IX-EN-2943-S X-ray inspection systems which are working across three lines to inspect approximately 18,000 packs of croissants per hour in a 24/7 operation. In order to handle such high volumes, the X-ray systems incorporate a high-capacity belt system that is capable of speeds up to 75 metres per minute.

## KOELNMESSE INDIA AND INDIAN CHAMBER OF COMMERCE JOIN FORCES FOR ANUGA SELECT INDIA 2024

Koelnmesse India, a wholly owned subsidiary of Koelnmesse GmbH, and the Indian Chamber of Commerce (ICC) have joined hands in a landmark collaboration for the upcoming Anuga Select India 2024.

The Memorandum of Understanding (MoU) exchange, facilitated by Milind Dixit, Managing Director of Koelnmesse India, and Dr. Rajeev Singh, Director General of Indian Chamber of Commerce, solidifies their partnership to elevate

India's premier B2B exhibition for the food and beverage trade and retail market.

Anuga Select India, renowned as the country's largest B2B platform for the F&B industry, is scheduled to take place from 28-30 August 2024 at Bombay Exhibition Centre, Mumbai. Featuring an extensive showcase of cutting-edge products, innovations, and industry insights, the event promises unparalleled networking opportunities and invaluable business connections.

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## SIAL PARIS IS SET TO MARK ITS HISTORIC 60<sup>TH</sup> ANNIVERSARY FROM OCTOBER 19 TO 23, 2024

This milestone event offers a unique opportunity for industry professionals to reflect on six decades of groundbreaking innovations while eagerly anticipating the future of the food sector

**W**ith anticipation building, SIAL Paris 2024 is poised to host over 7,500 exhibitors representing more than 130 countries, with an impressive 75% of attendees expected to be international visitors. Renowned as the premier event for food industry players worldwide, the upcoming edition promises to be an unparalleled gathering of global innovators, thought leaders, and decision-makers.

### Inspired by the past to sustain the future

Under the theme "Own the Change," SIAL 2024 aims to galvanize industry professionals to embrace ongoing transformations and tackle global food challenges. This collective movement will be fueled by showcasing exhibitors' CSR initiatives and highlighting expertise through initiatives

like SIAL Insights, a biennial analysis of industry trends, SIAL Innovation, offering a glimpse into future developments, and SIAL Start-Up, which will feature twice as many promising start-ups in 2024, including early-stage concepts.

### SIAL Paris: melting pot of the food industry

In terms of representation, France and Italy are vying for the top spot, with Italy currently leading in exhibition space, boasting over 16,000 square meters. Notably, China returns with vigor,

showcasing more than 6,000 square meters of pavilions, while Ukraine and India demonstrate their growing influence on the global stage.

Several countries from Africa will also be prominently featured, with dedicated pavilions in Hall 5a. Expectations are high for a greater representation compared to previous editions, with Côte d'Ivoire and Senegal already confirming their participation, underscoring the event's commitment to inclusivity and diversity within the industry.



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# PURE BIOLOGY, BETTER FOOD AND BEVERAGES

With a pure dedication to biology, Novonesis is the right partner to help you make food and beverages even better.

**B**y 2050, we will need to feed two billion more people. However, feeding the current global population is already overstressing the earth's resources. At the same time, food manufacturers are challenged with rising energy and raw material prices, ever-changing consumer demands and increasing legislative requirements. Now is the time for a transformation in how we

cultivate, produce and consume food.

## Food is biology

It's the cultures that enable the thousands of fermented milk, cheeses, meats and wines that are part of our rich global tapestry of food. It's the wheat enzymes that give bread a golden crust. Biology also holds the answers to many of the challenges faced by food producers and our planet,

yet from synthetic fertilizers to artificial preservatives, we often overlook biology as we strive to make food better. It's time to bring it back.

## Purely dedicated to biology

At Novonesis, we are solely focused on biology. For more than a century, we have been replicating, improving and accelerating its power in biological solutions – or biosolutions.

Our biosolutions are tiny but

**Chr. Hansen and  
Novozymes have  
joined forces to create  
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biosolutions partner**

mighty enzymes and microbes that make a broad range of food and beverages better. They help you get more from less and make processes more sustainable and efficient. They enable great taste, texture and appearance with simpler, shorter labels. They can also extend shelf life, improve nutritional profiles and deliver novel health benefits. Our biosolutions maintain authenticity and improve sustainability of established protein, and unlock new, more sustainable, protein sources.

**Unlock biology's full potential with a partner you can trust**  
Through a combination of

deep microbial expertise and enzymatic know-how, Novonesis unlocks potential synergies that could help producers make food even better. We combine a leading biotech toolkit, an understanding of the world, deep market and consumer insights to co-create with food manufacturers.

We work side by side with customers at facilities all over the world, helping them to get the most from our leading portfolio of innovative biosolutions. Novonesis can help you transform your processes, your products and your impact on the planet with

biosolutions. You can rely on us to deliver high-quality products when and where you need them.

**A new beginning to better our world with biology**

Leveraging over a century of combined enzymatic and microbial expertise, we have combined two market-leading companies to unlock biology's full potential. Today, we are 10,000 people worldwide whose expertise spans to more than 30 different industries. All around the world, our biosolutions already create value for thousands of customers and benefit the planet.

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Chr. Hansen and Novozymes have joined forces to create Novonesis, a global company leading the era of biosolutions.

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Learn more:



**novonesis**



# COMBINING SWISS QUALITY AND ORGANIC TAGS TO IMPROVE CHOCOLATE CONFECTIONERY

Nutriswiss AG, a Swiss company that specialises in the sourcing and processing of vegetable oils and fats, has recently investigated some novel tools and methods that help to replace palm fat with organic-certified vegetable alternatives such as shea or cocoa butter



TAG-based glazes show good drying/tightening behaviour and don't smear on contact.

**O**rganic-certified structured triglycerides (TAGs), for example, provide a broad range of opportunities when it comes to the development and formulation of confectionery, fillings, and chocolate-hazelnut spreads. This is particularly appealing to the growing number of consumers who no longer want to see palm oil on the ingredient list but do want to purchase a product with an organic seal on the label.

Until now, retail choice has been limited. This is mainly because substitutes could only be produced using non-organic processes and, perhaps, manufacturers being unwilling to forego the technological advantages of extant production lines. To overcome these issues, edible oil specialist Nutriswiss has used an innovative process to create palm oil-free solutions that meet the highest

quality standards.

## **The search for organic-certified alternatives**

Palm fat, unsurprisingly, possesses the perfect technological attributes for use in chocolate products. When replaced by other vegetable oils or fats, characteristics such as flavour, consistency and stability may all be adversely affected. This is why the Nutriswiss team creates customised recipes that optimise the final product and take the manufacturing process into account.

To cite an example, one way to ensure the ideal texture of conventional products is to harden (hydrogenate) the oil ingredients. Yet, this is not permitted in the organic segment. Nutriswiss, however, has found a solution. Frank Möllering, Head of Research and Development,

explains: "With the help of various steps within a process sequence, we have managed to restructure the triglycerides. This results in different physical properties that enhance the crystallisation behaviour and ensure the desired soft and creamy mouthfeel." The matrix formed by the recombination of the fatty acids binds the oils, resulting in stable sensory properties with an organoleptically appealing melting behaviour.

## **Fighting fat bloom**

Chocolate fillings and spreads derive their creaminess and the desired melting texture from their fat components. As Möllering elaborates: "The composition is crucial here. The product should melt gently in the mouth and not be waxy or too firm." To fulfil these requirements, he and his team develop bespoke fat components

Structured triglycerides (TAGs) provide the flexibility and required technological properties to replace palm oil in confectionery and chocolate products.

*“With the help of various steps within a process sequence, we have managed to restructure the triglycerides. This results in different physical properties that enhance the crystallisation behaviour and ensure the desired soft and creamy mouthfeel.”*

with or without palm oil as required. In each case, the high-quality raw materials are individually selected and modified using state-of-the-art processes.

The fat mixture must form a stable crystal lattice in which the liquid components are integrated. Otherwise, the oil might migrate into the chocolate coating and form fat bloom in, for example, confectionery products, filled chocolate bars and bars. Nut nougat or hazelnut creams can even suffer from the formation of an oily surface film. Here, structured TAGs offer significant benefits; they can be used in glaze fats and couvertures for fast crystallisation behaviour even without conching (tempering).

Likewise, new structured TAGs can be used in filling fats for bars and chocolates that subsequently deliver the required melt-in-the-mouth

behaviour. Nuts, nut oils and/or milk fat can be incorporated, and, despite their delicate melting behaviour, the resulting fat creations have good temperature stability and prevent migration and fat bloom. That's not all, for creamy (chocolate) fillings (croissants), for spreads and to garnish biscuits, variants based on cocoa or shea butter with sunflower oil, for example, can also be prepared without tempering. Finally, in bakery applications, chocolate-covered biscuits can be made with a TAG-based glaze that shows good drying/tightening behaviour and doesn't smear on contact.

### **No to palm fat, yes to organic alternatives**

Despite its recognised RSPO certification, palm fat does not have a good reputation among consumers. As a result, many manufacturers of

chocolate products are looking for alternative formulations. Although some organic-certified solutions are available in the form of fractionated fats, pure substitutions generally involve a loss of flavour and there are issues with eutectic behaviour (especially with cocoa butter and coconut). There is light at the end of the tunnel, though, and flexibility to be gained in the organic sector. The days of just milk fat, pure coconut fat or pure cocoa butter are numbered! Nutriswiss is setting new standards in this area: for the Swiss company, there is no alternative to the perfect sensory properties of chocolate products, which is why they individually select high-quality raw materials and modify them using state-of-the-art processes.

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For more information, visit [www.nutriswiss.ch](http://www.nutriswiss.ch)

# STABILIZING SYSTEM FOR MAYONNAISE A HIDDEN CHAMPION IN FOOD MARKET

It gives salads, sandwiches and burgers that special something – no wonder mayonnaise has been so popular around the globe for so long, as the Hydrosol Stabimuls MRH range shows. These stabilizing systems for mayonnaise and mayo sauces with different fat contents have been bestsellers in the Hydrosol portfolio for 20 years. Hydrosol Team Lead Product Management Katharina Burdorf notes, “Some of our customers ask specifically for systems that have proven themselves and are well established in the market. Safety plays the central role here, since the systems include ingredients like

powdered egg yolk which must stand up to strict quality controls.”

The Stabimuls MRH range comprises 18 different systems, each of which have their own properties. Some are tailored to the food laws of specific countries, for example regarding the fat or egg content in the final product. Others meet special customer requirements, for example by making it possible for customers to use their own starches. “Our Stabimuls MRH systems are now in use in more than a dozen countries,” says Katharina Burdorf. “Whether MENA countries, Latin America, Asia, or Eastern Europe, with these systems mayo sauces for any taste can be made.”

The systems are full compounds for different fat contents, from 25-35 percent to 50 percent to as high as 60-70 percent. They consist largely of powdered egg yolk, modified starch, and hydrocolloids. They can be easily produced on standard mixing equipment with

vegetable oil, water, vinegar and sugar, and depending on the product also with various herbs and spices. If the spices are pretreated for microbiological reasons, for example by separate heating, deli products like burger sauces can also be produced cold.

“The Stabimuls MRH systems have proven themselves for many years, and are also very flexible,” says Katharina Burdorf. “For example, these compounds can be used to make regional specialities as well as economical recipes. The most expensive thing about mayonnaise is the fat. If we reduce the fat content to 25-35 percent, it can save costs.” Regardless of that, the final mayonnaise or mayo sauce products offer convincing, proven quality, with creamy texture and a gleaming appearance. Even with high fat contents, they still have a pleasantly light consistency.

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For more information, visit [www.hydrosol.de](http://www.hydrosol.de)



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# CORBION HELPS BRIDGE FOLIC ACID GAP IN CORN TORTILLAS

New solutions from the global food ingredient experts are expanding the success story of enriched grains to include corn tortillas, doing more to help lower the risk of neural tube defects in infants

Global ingredient supplier Corbion is working with manufacturers of corn tortillas to fortify their products with folic acid, which is good news for expectant mothers and their babies at risk for neural tube defects such as spina bifida. According to the Centers for Disease Control and Prevention (CDC), multiple studies have demonstrated that, along with a healthful diet, consuming folic acid before and during the first weeks of pregnancy helps lower the risk of neural tube defects.

IRI Scan Data shows that in 2023, corn tortillas and taco kits are driving nearly half of total tortilla volume in the U.S., and are growing faster than flour tortillas (2.3 percent growth). That trend, coupled with the fact that folic acid fortification of masa-based products was approved just a few years ago, means the door is wide open for manufacturers who want to respond to this market need.

"Corn tortillas present an

important opportunity for our customers to deliver greater value – in this case, potentially life-changing value – to their consumers through enhanced nutrition," said Scott Bieker, Vice President, Milling &

acid in 1998, the CDC estimates that about 1,300 babies per year have been born without neural tube defects who might otherwise have been affected.

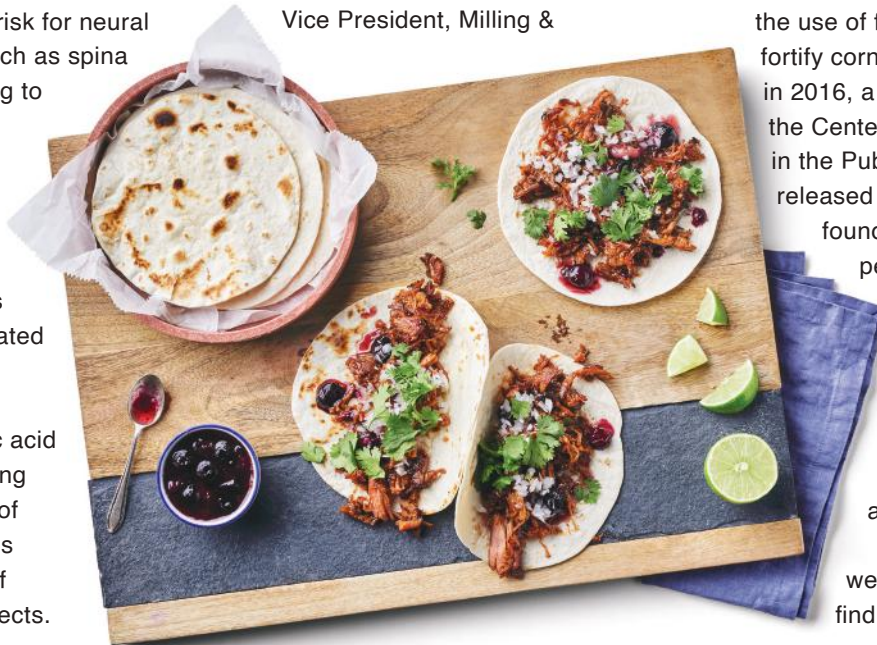
Although the FDA approved the use of folic acid to fortify corn masa flour in 2016, a report by the Center for Science in the Public Interest released early this year found that only 14 percent of corn

masa flour products – and no corn tortilla products – contain folic acid.

"At Corbion, we're intent on finding ways to preserve what

matters," said Abby Ceule, Senior Business Director-Functional Systems, "and we believe that positively impacting public health is a way to preserve what matters while increasing the value of our customers' products in consumers' lives. This is creating a solution that really can make a difference."

For more information, visit [www.corbion.com](http://www.corbion.com)



Bakery at Corbion. "We're putting our Nutrivant® solutions and our fortification expertise to work to help them seize that opportunity by bridging the folic acid gap."

Flours enriched with folic acid have been a great public health success story in the United States. Since the U.S. Food & Drug Administration (FDA) began requiring that all enriched grain products be fortified with folic

# ROQUETTE UNVEILS NEW APPLICATION OPPORTUNITIES WITH LATEST EXTENSION TO ITS NUTRALYS® PEA PROTEIN RANGE

**R**oquette is pushing the frontiers of the plant protein market by launching four multi-functional pea proteins designed to improve taste, texture and creativity in plant-based food and high-protein nutritional products. By further expanding its established NUTRALYS® plant protein portfolio, the leading ingredients company is bringing a host of new and improved application opportunities to the table for food manufacturers.

The four pea protein ingredients – NUTRALYS® Pea F853M (isolate), NUTRALYS® H85 (hydrolysate), NUTRALYS® T Pea 700FL (textured) and NUTRALYS® T Pea 700M (textured) – have been specifically created to address challenges commonly encountered when developing foods and beverages with plant proteins. These latest innovations present new format and formulation options, offering refined textures and high protein content for end products, such as nutritional bars, protein drinks, plant-based meat and dairy alternatives.

For those seeking to develop plant-based products packed with protein, Roquette introduces its first food-grade hydrolyzed pea protein

– NUTRALYS® H85. Creating a soft bite when increasing protein content in nutritional bars is key. With NUTRALYS® H85, snack bar manufacturers can obtain a consistent and cohesive dough, and achieve a smooth texture that remains throughout the product's shelf life. This new ingredient, which is available worldwide, is ideal for beverages too, allowing drink producers to increase protein content while maintaining a low viscosity. Whether used in bar or beverage formats, NUTRALYS® H85 offers manufacturers the option to expand their product portfolios with high protein, tasty nutritional formulations.

## Unlocking the potential of easy-to-use textured proteins

NUTRALYS® T Pea 700M and NUTRALYS® T Pea 700FL allow manufacturers to explore new formats and textures for plant-based savoury applications.

NUTRALYS® T Pea 700M enables a firmer bite and pleasant chewiness in meat-free products and is suited to ground applications, such as lasagna or chilli sin carne. As it comes in minced form, the need for shredding during the manufacturing process is eliminated. Alternatively, NUTRALYS® T Pea 700FL delivers a fibrous texture and succulent juiciness to chicken and fish alternatives. Supplied in small chunks, this ingredient is ideal for use in meal kits and just-add-water applications. As well as mimicking meat palatability, both ingredients make the manufacturing process more efficient, saving time, energy, and labor costs.

NUTRALYS® T Pea 700M and NUTRALYS® T Pea 700FL are commercially available in Europe and will be launched in additional countries over the coming months.

For more information, visit [www.roquette.com](http://www.roquette.com)





## LORYMA INGREDIENTS PROMISE ENHANCED BREADINGS

Ingredients specialist Loryma has a wide range of ingredients for all types of coated products. The Lory® Crumb portfolio includes a number of extrudates in various shapes and colours for breadings. With a unique appearance and crunch, they are perfect for plant-based meat alternatives, vegetable sticks, meat and fish products, and desserts. A selection of native and modified starches ensures optimum adhesion and crispness in batters, tempura coatings and dustings.

### Eye-catching breadings

Alongside granulated Lory® crumb variations based on maize, rice, potato and wheat, the portfolio also includes innovative shapes such as triangles, crescents, discs and balls in an array of different colours. The functional

ingredients optimise the breading texture and are characterised by high temperature and colour stability. As a result, visual appeal is guaranteed even under demanding conditions, thus allowing for the creation of superior, added-value breaded products.

### Optimal crunch and adhesion

Loryma also produces a selection of native and modified wheat starches with different technological properties. Lory® Starch Sapphire pure is a wheat starch with high adhesion and processing stability, which makes it the perfect functional ingredient for batters, tempura and a pre-dust for added crunch. It also has no E-number, making it ideal for clean label products. Modified wheat starch Lory® Starch Solaris, meanwhile, is ideal for viscosity control in

batter and tempura coatings due to its cold swelling capacity and process stability. In addition, Lory® Starch Achat retains low viscosity even at very high temperatures, thus optimising the crispness and adhesion of tempura coatings.

Norbert Klein, Head of Research and Development at Loryma, says: "Our ingredients offer manufacturers creative scope for innovative solutions because they are perfectly matched with each other. With our remarkable Lory® Crumb range, extravagant creations are possible, as they turn breadings into trendy, crunchy, eye-catching creations. Our Lory® Starch portfolio provides the perfect technological properties for all types of coatings."

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For more information, visit [www.loryma.de](http://www.loryma.de)

# APPLE COMPOTE WITH PIECES: THE POWER OF APPLES SQUARED FOR CUSTOMISED SOLUTIONS



**O**rganic quality or integrated quality, sweetened or unsweetened, produced with a single variety or mix: the new apple compote mixes with apple chunks from VOG Products are an excellent example of products which can be customised to your preference. The cans with apple compote mixes with tender apple chunks are products entirely designed to meet customer needs.

The VOG Products producer organisation, based in Laives, (Alto Adige-Italy) is owned by two South Tyrolean producer organisations and 17 fruit-growing cooperatives. The company processes 300,000 to 400,000 tonnes of fruit from integrated and organic cultivation into apple juice (concentrate and NFC juice), purees and finished products.

**Mousse mixes containing apple chunks with a unique and exceptional flavour**  
VOG Products recently added

a very special product to its assortment: “apple compote with pieces”, in which the creamy texture of the apple mousse meets apple chunks, resulting in an unforgettable flavour. High-quality steamed apple chunks are combined with apple mousse to create a “ready-to-use” product. This opens up a wide



range of uses and applications for customers.

Apple mousse with apple chunks is therefore a “wild card” in the world of food products: it is not only used as a base mixture for other recipes, but also as an ingredient for further processing by customers in the food and beverage industry. The many possible uses range from

“ready-to-use” apple compote for hotels or canteens to fillings for bakery and confectionary. The mix, which is exclusively composed of fruit, also opens up interesting opportunities for the dairy industry.

## Solutions tailored to customers

“We have always aspired to develop customer-specific solutions,” comments Christoph Tappeiner, CEO of VOG Products. “The apple compote with pieces are the result of in-house development. We focused on product customisation to enable numerous applications for our customers.” “For the production of the apple mousse with pieces, we only use top-quality ingredients from controlled or integrated organic farming. This is all backed by our unique supply chain,” explains Tappeiner.

For more information, visit [www.vog-products.it](http://www.vog-products.it)



# NEW RESEARCH SHOWS POTENTIAL BENEFITS OF SWAPPING SOME MEAT INTAKE WITH WALNUTS

**F**ood trends are constantly evolving and one of the most exciting trends for 2024 is focused on putting the “plant” back in “plant-based”.

One easy way to include more plant-based foods in the diet is considering walnuts as a partial replacement for meat in a meal or snack for added nutrition benefits. Walnuts are a versatile, nutritious, and delicious plant-based protein option that works well with a variety of global sweet or savory flavors and pairs well with other ingredients. Walnuts also have the ability to take on the texture and consistency of ground meat, allowing for

seamless integration into a variety of recipes.

New research suggests that walnuts, when substituted for meat, may improve diet quality, support cardiovascular health and lower the risk for developing type 2 diabetes and overall all-cause mortality.

In a recent modeling study published in *Nutrients*, an international, peer-reviewed, open access journal of human nutrition and funded by the California Walnut Commission, researchers examined the potential benefits to nutrient intake and diet quality by replacing some meat in the diet

with walnuts. The researchers used data from the 2015 - 2018 National Health and Nutrition Examination Survey (NHANES), to model the nutrient intake of the US population with and without walnuts. Specifically, 0.5, 1, 1.5 and 2 ounces of walnuts per day replaced 1, 2, 3 and 4 ounces of meat.

The modeling study found that the partial replacement of meat with walnuts in the diet:

- Improved the overall diet quality.
- Increased intake of omega-3 ALA, fiber, magnesium and copper.
- Significantly decreased cholesterol and vitamin B12.

Notably, the study found that replacing just 1 – 1.5 oz of meat with walnuts may improve the dietary intake of some nutrients, such as dietary fiber, magnesium, and “good” polyunsaturated fatty acids, including omega-3 ALA, and may decrease the intake of cholesterol. The study also found that all age and gender groups may benefit from incorporating walnuts into their diets.

“It’s no surprise that there are benefits to eating more plant-based foods. What’s most encouraging to see, however, is that these benefits can occur by including something as simple, easy-to-find, and

*Important to note: all age and gender groups maintained vitamin B12 intake above the recommended daily allowance when replacing 2–3 ounces of meat with walnuts.*



versatile as nuts, like walnuts, in the diet,” said Dr. Wendy Bazilian, DrPH, RDN. “Of course, we know that the many positive attributes of walnuts are already supported by over three decades of health-related research examining the effect of consumption on areas of whole-body health. And now, we’re seeing the impressive effects that simple swaps from animal-based products can make when nutritious and tasty walnuts are used.”

#### **Unlock the Walnut Effect That May Elevate Your Diet and Well-being**

It is also easy to see the plant-based revolution across the Middle East as well. Supermarket shelves are stocked with an ever-growing range of plant-based substitutes, restaurants are adding meat and dairy free options to their menus in a way never seen before. Despite the meat-centric diet of Arab households, the region’s market for plant-based alternatives is seeing explosive growth. According to the UK-based Triton Market Research, the MEA’s plant-based food and beverage market is expected to achieve a compound annual growth rate (CAGR) of 8.35% between 2021 and 2028. The figure is not far from the projected CAGR of 12.11% for the global plant-based food market over the next decade, as forecasted by US

market researcher IMARC.

A few examples of plant-based meat swaps with walnuts include:

- Give the classic masala a twist by adding flavor and texture from plants and walnuts; Walnut Spinach Chicken Masala
- Prepping a big batch of walnut paneer kofta ahead of time makes mealtime easy throughout the week with California Walnut Paneer Kofta
- Elevate the ultimate comfort with healthy snacks— veg cutlets: Potato and California Walnut Veg Cutlets

A 1-ounce serving of walnuts, the equivalent of a handful, provides a powerhouse of important nutrients for optimum health, including:

- An excellent source of alpha-linolenic acid (ALA), the plant-based omega-3 fatty acid (2.5g) – the only nut with a significant amount.
- 4g of protein
- 2g of fiber
- A good source of magnesium (45mg)

#### **Additional Support**

Evidence continues to build demonstrating the benefits of incorporating more plant-based foods into a daily eating pattern. A new meta-analysis published in BMC Medicine investigates the association between substituting animal-based foods with plant-based foods and the risk of cardiovascular diseases, type 2 diabetes and all-cause mortality.

Researchers found that substituting one serving per day of processed meat (approximately 50 grams) with one serving per day of nuts (between 10 and 50 grams), such as walnuts, was associated with a lower risk of cardiovascular diseases and type 2 diabetes. Furthermore, the study revealed a lower risk of all-cause mortality when replacing red meat with nuts or whole grains. Overall, results suggested that nuts, including walnuts, can be a beneficial substitute for animal-based foods to reduce the risk of certain diseases.

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For more information, visit [www.walnuts.org](http://www.walnuts.org)



## DAIRY PRODUCTS



# LACRIMA: BULGARIA'S FINEST DAIRY PRODUCER



**E**stablished in 1959, Lacrima is one of the most experienced dairy producers in Bulgaria, producing high-quality traditional Bulgarian white brine cheese, yellow cheese, and butter.

Lacrima's plant is one of the oldest in Bulgaria. With an area of 20,000 m<sup>2</sup>, it is one of the largest dairies in the country in terms of production capacity. The plant is located in the town of Pazardzhik, South Bulgaria, near the Rhodope Mountains. The region is famous for its fertile soils, green pastures, cattle breeding, and cheese production.

"Our cheese is handmade by experienced cheesemakers according to a traditional Bulgarian recipe, using only the highest quality Bulgarian milk and carefully selected ferments.

Believing in the vision of the parent company to spread

the brand (Lacrima) beyond the Bulgarian borders, a new factory was established as a second one on the territory of the Hashemite Kingdom of Jordan within the borders of the free zone in the Zarqa region, in order to supply the markets of the Middle East and the Arabian Gulf with a wide range of our diverse products, manufactured with utmost precision and great care using the best ingredients and the best packaging methods."

Today, the Lacrima brand has distinguished itself as a modern and unique product with clear priorities and competitive advantages, through qualified Jordanian cadres who carry out the process of monitoring and testing each batch of raw materials used in the manufacturing processes of our products, the most important of which is the milk that is supplied during the production process, and therefore each product is prepared

in the factory to be subjected to more than (30) quality and health tests.

Lacrima has accreditation with International Food Standard {IFS}- the highest international production standard for quality and hygiene.

"Our products are also Halal certified."

On 01.03.2023, LACRIMA was awarded "Golden Martenitsa" by the president of the Republic of Bulgaria, Mr. Rumen Radev, for a company with serious successes in the home market, which won the trust of Bulgarian consumers.

Lacrima's cheese products won two gold medals at the International Food Fair "The World of Milk" in Sofia in 2014, 2017, and 2023.

For more information, visit [www.lacrimadairy.com](http://www.lacrimadairy.com)





## WHITE PAPER OUTLINES BERRY'S BREAKTHROUGH TECHNOLOGY IN PE CLING FILM

**T**he solution to finding an alternative to traditional polyvinyl chloride

(PVC) cling films for fresh food applications is outlined in a new White Paper from Berry Global.

How Omni™ Xtra+ Can Drive More Recycling of Cling Films details the challenges that users of PVC cling films now face owing to its inability to be widely recycled and how the development work behind Berry's new Omni® Xtra+ polyethylene (PE) version has created a film with a comparable

performance to PVC, and which can also be recycled.

PVC has been the material of choice for many years for fresh food applications thanks to its many protective and presentation benefits. However, its complex composition makes it difficult to recycle and if even minute amounts of the material are processed with other polymers, it can render the other recyclates unusable.

As European legislation moves towards a requirement for all

packaging to be designed for recyclability, PVC would therefore require a dedicated collection scheme, but there is limited collection and sorting infrastructure for PVC films in European markets.

While PE films for overwrapped trays would provide a more consistent supply of used film for recycling, the challenge has been to develop a PE film that can match the performance of a PVC version.

Key to the development of OminXtra+ therefore was to develop a recyclable PE film via both kerbside and front-of-store PE waste streams that combined strength, stretchability, and excellent clarity and resistance to puncturing.

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To find out more, download the white paper at [www.berryglobal.com/en/news/articles/how-omni-xtra-can-drive-more-recycling-of-cling-films](http://www.berryglobal.com/en/news/articles/how-omni-xtra-can-drive-more-recycling-of-cling-films)



## REVO FIBERFLEX CREATES THE PERFECT 'BURGER BITE'

One machine to produce various burger types with diverse fiber orientations

**T**asting a burger should evoke a feeling of delight about the flavor, succulence and texture of the bite. When shaping such a perfect burger, the orientation of meat fibers is an unexpectedly crucial factor. This seemingly subtle detail significantly impacts the overall 'burger bite'. Getting a grip on this fiber orientation technology demands knowledge and expertise. Marel masters this art, leading to the launch of its brand new Revo FiberFlex solution. Unlike any other system in the industry, Revo FiberFlex is just one single machine, creating various burger types with diverse fiber orientations.

### Proven technology

Revo FiberFlex combines the best of both worlds: Marel's proven low-pressure forming technology from the RevoPortioner and the superior quality and flexibility of the PremiumFormer. Marel has succeeded in cleverly combining the qualities of the two into a single high-capacity machine. Revo FiberFlex allows processors to generate large volumes of burgers with a premium bite, with the option to vary the burger style.

### Low-pressure consistency

Revo FiberFlex's low-pressure forming ensures unparalleled product shape consistency and weight accuracy. Across the entire belt width, product specifications are

met. The way the burgers' fibers are orientated minimizes shrinkage during cooking, preserving the burger's shape and size for an appealing post-cooking appearance.

### Optimal versatility

With Revo FiberFlex, processors gain unprecedented versatility in creating homestyle and tender-fresh burgers, as both large and small fiber columns can be created. The system offers a multitude of options in terms of shapes, sizes, and surface indentations. This gives processors more flexibility than ever to serve diverse preferences and produce a variety of regional or local specialty burgers.

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For more information, visit [marel.com/products/revo-fiberflex](https://marel.com/products/revo-fiberflex)

# TVI SETS A NEW BENCHMARK IN THE MEAT INDUSTRY WITH ITS LATEST PORTIONING MACHINE

**T**hanks to its very precise 3D forming and high level of pressing force, the new GMS 1000 portioning machine achieves the optimum product yield and highest possible return. At the same time the machine also offers a high degree of flexibility in the size of the raw product. The portioning machine can deposit the end product in single slices, shingled portions or stacked portions. If required, the machine can also divide the products separately into different categories, fixed weight or maximum yield, depending on the wishes of the customer.

## Simple operation and highly flexible integration

“Compared with the other portioning machines of the GMS series, the machine control software of the GMS 1000 is even more simple and intuitive, while the portioning machine itself is yet more versatile in cutting and shingling, and it can process an even larger range of product sizes. The new portioning machine also uses only state-of-the-art servo technology, therefore no hydraulics nor pneumatics, and it is equipped with the latest MULTIVAC control technology. This means that it is future-proof and energy-saving, as well as having the lowest possible risk of potential

product contamination.”

## Reducing costs while also achieving the best portion quality

“The meat industry is facing many challenges, such as rising raw material and wage costs, a growing shortage of personnel, as well as increasing demand for an ever wider range of products. With the GMS 1000 we are launching a highly automated single-track portioning machine onto the market, which precisely addresses these customer requirements,” says Florian Helfrich. “Thanks to this new portioning machine, companies will be able to save costs, while also increasing the quality of their port.

## About TVI

TVI is a leading manufacturer of portioning machines and complete portioning lines, and it has been part of the MULTIVAC Group since 2017. The product range comprises efficient and needs-based solutions for tempering, freezing, pressing, portioning and automating, as well as for winding grill sticks and producing kebab skewers.

For more information, visit [www.tvi-gmbh.de](http://www.tvi-gmbh.de)



## HOW A SPUD BECOMES A SNACK – FRYING

Potato chips are consistently a top seller in the highly competitive snack food market. To maintain popularity, manufacturers have developed a wide variety of flavors and styles. The manufacturing process, however, is fairly similar between them and manufacturers generally seek common objectives: a finished product with no defects, crumbs, or blisters and with a good appearance and a bright color.

Making potato chips begins with the raw potato and ends with the final packaged product. This article will cover the middle process — frying the washed, peeled, and sliced product — before it goes to inspection and packaging.

### Frying in Oil

Frying time and temperature will vary depending on variety of potato, specific gravity, slice thickness, and possible sugar content reduction. These two parameters of frying are not constant and must be adjusted to produce uniform quality chips. Generally, a higher temperature translates to a shorter frying time and less oil absorption. An excessively high temperature will result in burnt or caramelized chips and quicker oil

breakdown.

The steam released from the potatoes forms a blanket of non-oxidizing gas over the oil. This furnishes the steam blanket as well as provides a continuous deodorization of the oil. A positive effect is that undesirable products do not accumulate because of a rapid turnover of oil, a result of constant replenishment with fresh oil to compensate for what is absorbed by the chips. A negative effect of water vaporization is that antioxidants, such as butylated hydroxytoluene (BHT), are steam distilled out of the oil. BHT delays rancidity and flavor deterioration in the potato chips.

Specially designed equipment can be provided to increase the temperature of the chips after they emerge from the fryer and provide

a significant reduction in oil content. As steam is being rapidly released from the slices, oil absorption will be low. As the protective layer of water vapor begins to disperse in the final stages of frying, fat enters the voids left in the dehydrated cells.

### Factors Leading to Oil Deterioration

#### Hydrolysis

This occurs when chemical bonds holding triglycerides together are broken by water, creating free acids. Frying systems with high oil turnover rates usually maintain acceptable oil quality and the steam realized tends to strip free fatty acids (FFA) from the oil.

#### Oxidation

The primary reaction is the formation of hydro peroxides. Higher numbers of double bonds in the unsaturated oil will increase the rate of oxidation. This reaction is enhanced by heavy ions. Copper is a potent oxidation catalyst, and its use must be avoided. No copper fittings or brazings should be used in frying equipment.

#### Polymerization

The two major types that occur are:

- Oxidative polymerization—free radicals are formed when hydro peroxides decompose at high temperatures and



combine, doubling the weight of the triglyceride. Eventually, as the molecular weight increases, they are no longer soluble in oil and will be deposited on the fryer wall.

- Thermal polymerization—primarily occurs at hot spots on the frying equipment, caused by localized overheating.

The oil used for frying has two functions:

1. It serves as a medium for transferring heat from a thermal source to the potato slices.
2. It becomes an ingredient of the finished product.

Some of the factors affecting the amount of oil absorbed by the potato slice are:

- Solids content of the potato
- Oil temperature
- Duration of frying time
- Thickness of slices
- Variety of potato
- Condition of potato
- Slicer operation
- Conditioning
- Type of slice (wavy or flat)
- Relationship of FFA with Smoke

#### Point of Frying Oils

FFA increase during frying, due to a reaction between the oil and the water released by frying. FFA will rise and should be maintained below 0.5%. This reaction causes the

oxygen to react with the double bonds in the unsaturated FFA. Their values above 0.5% will detrimentally affect the quality and shelf life of processed food.

Initially peroxides are formed, which in turn breakdown to ketones and aldehydes. The peroxide value may be helpful in measuring the degree of oxidative rancidity in the oil.

The smoke point is the temperature indicated when the oil gives off a thin, continuous stream of bluish smoke. The smoke point of the oil is an excellent indicator of fresh oil quality. Good oils (as received) will have a smoke point of well over 482°F (250°C). As the oil is used the smoke point will be proportionally reduced.

#### Versatile Vacuum Frying

Potato chip manufacturers can increase their processing capabilities substantially with vacuum fryer technology. Heat and Control's Unitized Vacuum Fryer (UVF) is a self-contained vacuum fryer that saves space and controls acrylamide.

The complete system was designed and manufactured by Heat and Control to process 500 kg 1,100 lbs (500 kg) per hour of finished potato chips and features their support/ auxiliary equipment including Vacuum Generation System, KleenSweep®,

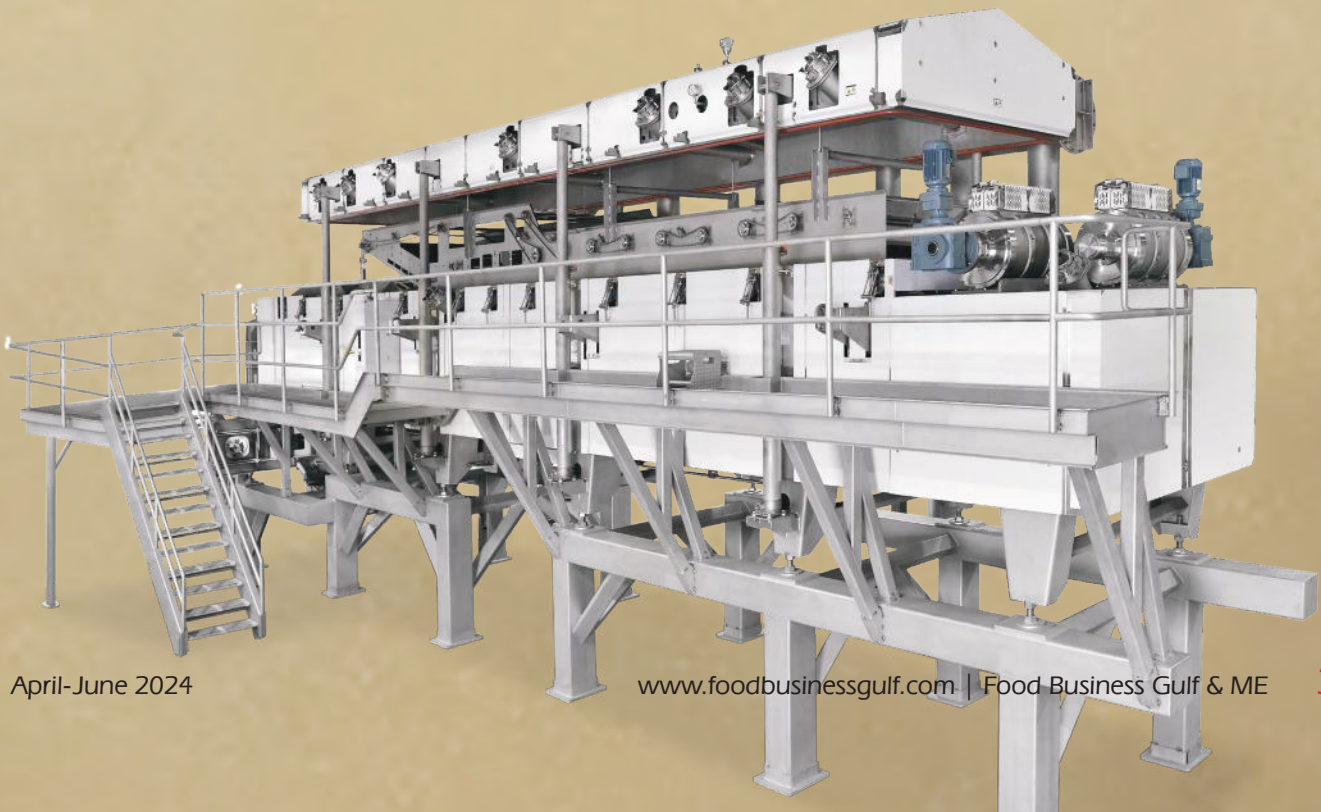
Centrifugal Oil Filtration System, Heat Exchanger, Fryer Support Module, PLC System Controls, Automatic Heated Centrifuge, and Fryer Support Platform.

The patented UVF is unique because it does not have an external vacuum chamber. The unitized design eliminates an external vacuum chamber: the fryer is its own vacuum chamber, similar to a ship-in-a-bottle. This makes it significantly easier to maintain and to clean, requires less floor space, and allows the vacuum fryer to act like a regular non-vacuum fryer. This design innovation validates Heat and Control's snack processing expertise and commitment to the industry.

The UVF technology offers product line extension for snack manufacturers. High sugar food products that traditional frying system were unable to turn into snacks can now be processed into unique snack products. The UVF will fry products with high sugar content, such as apples, carrots, sweet potatoes, high sugar potatoes, beets without over-browning. In addition, the UVF can minimise formation of acrylamide by frying at lower temperature.

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For more information, visit [www.heatandcontrol.com](http://www.heatandcontrol.com)



# FOOD SAFETY AND HYGIENE: IMPORTANCE OF FREEZING STANDARDS TO REDUCE FOOD WASTE

According to the United Nations, around 13 percent of food produced is lost between harvest and retail, while an estimated 17 percent of total global food production is wasted in households, in the food service and in retail all together.

As a freezer manufacturer, AGF Freezers understands food safety and hygiene standards play a crucial role in reducing food waste through freezing by ensuring that frozen foods remain safe for consumption throughout their shelf life. By maintaining strict adherence to these standards, the freezing industry can minimize the likelihood of contamination and spoilage, thus extending the usability of frozen products and reducing waste. Here's how food safety and hygiene contribute to

waste reduction in the freezing process:

## Preventing Microbial

**Contamination:** Proper sanitation practices and hygiene protocols help prevent the introduction of harmful bacteria and pathogens into the freezing process. Contamination can accelerate spoilage and render frozen foods unsafe for consumption. By implementing stringent cleaning procedures for equipment, surfaces, and personnel, the risk of microbial contamination is significantly reduced, thereby extending the shelf life of frozen products, and minimizing waste.

An example is a Clean-in-place (CIP) system in freezers critical for food safety, ensuring sanitation without disassembly or factory downtime. Proper

CIP protocols involve thorough cleaning and disinfection of freezer surfaces, including inner walls, conveyor belting, and seals, to eliminate microbial contamination risks. Regular CIP maintenance prevents cross-contamination by eliminating possible bacterial growth while preserving product quality.



### Ensuring Proper Temperature Control:

Maintaining consistent and appropriate temperatures throughout the freezing process is essential for preserving food quality and safety. Freezing food rapidly at ultra-low temperatures inhibits the growth of microorganisms and slows down enzymatic activity, thereby preserving the freshness of the product. Proper temperature control measures, including regular monitoring and maintenance of freezing equipment, help prevent temperature fluctuations that can compromise food safety and contribute to waste.

Small ice crystal formation during food freezing is crucial for maintaining food quality. Unlike large crystals, which can puncture cell walls and cause texture degradation, small crystals minimize cellular damage, preserving the food's integrity, flavor, and nutritional value. Additionally, smaller crystals prevent the formation of ice pockets, ensuring uniform freezing and reducing the risk of freezer burn. Overall, controlling ice crystal size is essential for retaining quality and integrity of frozen foods, contributing to less

food waste.

While freezing is one part of the overall process, food manufacturers are responsible to ensure the final product, from raw to packaged, meets thorough safety standards, before consumption. They can include:

### Implementing Hazard Analysis and Critical Control Points (HACCP):

HACCP is a systematic approach to identifying and controlling food safety hazards. In the freezing industry, HACCP plans help identify critical control points where hazards may arise, such as during thawing, processing, or packaging. By implementing preventive measures and monitoring procedures at these critical points, the risk of contamination and spoilage is minimized, ensuring that frozen products remain safe for consumption and reducing waste.

### Quality Assurance and

**Inspection:** Rigorous quality assurance measures, including regular inspections and testing for microbial contamination, help ensure that frozen products meet safety standards before they are distributed to

consumers. By detecting and addressing potential issues early in the production process, companies can prevent the distribution of unsafe or subpar products, thereby reducing waste and protecting consumer health.

### Educating Consumers:

Educating consumers about proper food handling and storage practices can help reduce waste at the household level. Providing information on the benefits of freezing for preserving food quality and safety, as well as practical tips for thawing and using frozen products, empowers consumers to make informed choices and minimize waste in their kitchens.

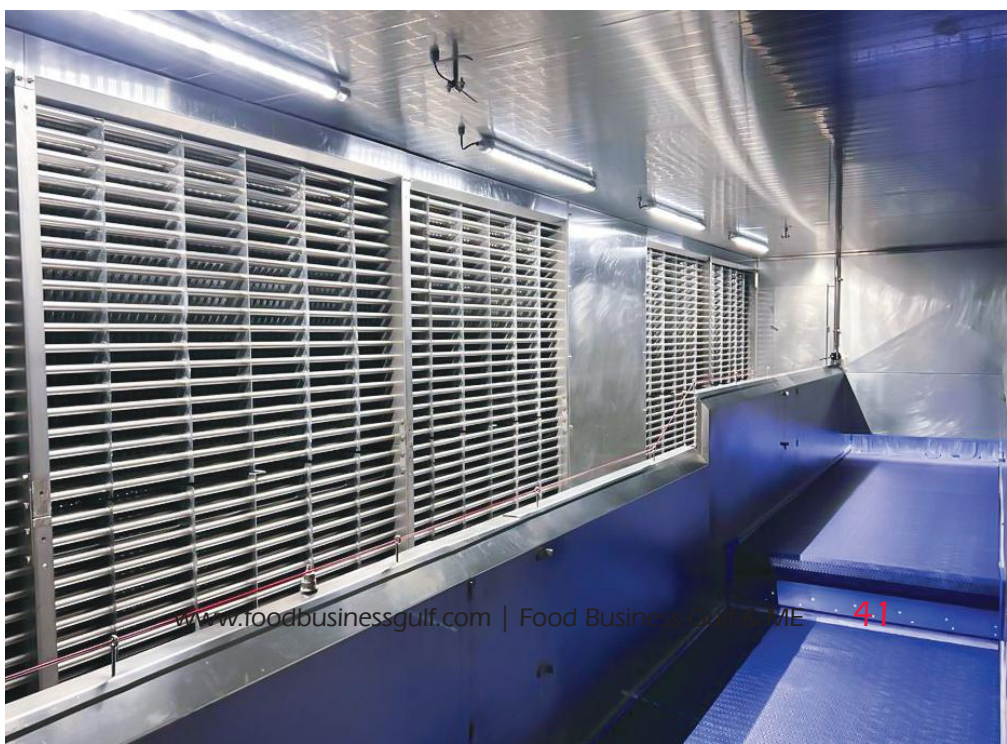
In conclusion, food safety and hygiene standards are critical components of the freezing process that help reduce food waste by ensuring the safety and quality of frozen products throughout their shelf life. By implementing rigorous standards, manufacturers in the freezing industry can effectively minimize waste and contribute to a more sustainable food system.

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For more information, visit [www.agffreezers.com](http://www.agffreezers.com)



April-June 2024



[www.foodbusinessgulf.com](http://www.foodbusinessgulf.com) | Food Business Middle East

The inaugural edition of SaudiFood Manufacturing, the first dedicated F&B manufacturing event in the Kingdom spanning processing, packaging and ingredients; will be the launchpad for the industry to take its place at the heart of Saudi Arabia's economic transformation. Following the highly successful launch of The SaudiFood Show, the largest food event in the Kingdom, organisers KAOUN International and dmg events, unveiled highlights of the much-anticipated SaudiFood Manufacturing event, taking place at Riyadh Front from 30 April – 2 May, under the patronage of the Minister of Industry and Mineral Resources, His Excellency Bandar bin Ibrahim AlKhorayef.

Underpinning the fast-growing F&B market in Saudi Arabia - currently worth around USD 60billion and growing at 4 percent per year, the Saudi F&B manufacturing industry is on the cusp of a step change in its growth and importance within the nation's economy.

Trixie LohMirmand, CEO of KAOUN International, commented: "The launch of SaudiFood Manufacturing coincides with a pivotal moment in the F&B manufacturing industry, both in Saudi Arabia and globally. To achieve the ambitious goals of Vision 2030, the Saudi government is focusing on diversifying the nation's industrial base, while enhancing the security and resilience of food systems, encouraging investments in F&B manufacturing to establish the Kingdom as a prominent global F&B hub. Concurrently, rapid technological advancements are revolutionizing the industry by enhancing efficiency, quality, and safety while reducing costs.

The inaugural edition of SaudiFood Manufacturing will provide



## INAUGURAL SAUDIFOOD MANUFACTURING SHOW TO PUT SPOTLIGHT ON KINGDOM'S F&B MANUFACTURING INDUSTRY

Held under the patronage of H.E. Bandar Ibrahim Al Khorayef, Minister of Industry and Mineral Resources

participants with valuable insights into these market dynamics, showcasing how leading global players are addressing them and how businesses can effectively leverage these trends".

### Strong official backing for first edition

One of the key forces driving Saudi Arabia's industrial transformation, and creating an attractive environment for inward investment and innovation, is the Saudi

Authority for Industrial Cities and Technology Zones (MODON). The Strategic Partner for the launch edition.

MODON hosts the largest concentration of food factories in the country, totaling over 1,200 establishments. It has experienced remarkable growth, surpassing 31% in recent years. MODON aims to become the preferred hub for both local and international food industry firms. This entails fostering an inviting investment



# SAUDIFOOD MANUFACTURING PREVIEW



atmosphere conducive to the sector advancement and prosperity. By offering robust industrial infrastructure, logistical support, and Fourth Industrial Revolution technologies, MODON aligns with the National Strategy for Industry, prioritizing the localization of key sectors like food and beverage to enhance the Kingdom food security in accordance with Saudi Vision 2030.

## Uncover business solutions with an immediate and measurable impact

For professionals in F&B manufacturing, spanning processing, packaging, ingredients, supply chain solutions, and control & automation, the SaudiFood

Manufacturing Show offers a strategic platform abundant with opportunities to discover tailored solutions for their businesses.

The SaudiFood Manufacturing exhibition will convene over 400 global brands from 35 countries for the first time in the Kingdom, including industry powerhouses AMC, Anasia, Apical, Brenntag, Buhler Chemco FSL, CGS, Clextrel, Cybernetik Technologies, IFFCO, Kanoo Machinery, Multivac, Novonesis, Senovia and many others.

“Saudi Arabia's food market is a growing arena full of opportunities for innovation and fruitful collaboration. Al Azzaz, now being Brenntag BSP Nutrition, is attending the inaugural SaudiFood Manufacturing exhibition in Riyadh with a deep commitment to developing solid relationships. Cementing our dedication to driving innovation and growth within Saudi Arabia's food sector we are pleased to announce our investment and upcoming launch of Brenntag's new Innovation and Application Center, which will open in Riyadh in 2024. This center will serve as a lighthouse of innovation, highlighting Brenntag Specialties' investment and unwavering belief in how important it is for us to be close to our customers”, said Brenntag Nutrition-EMEA President, Frank Haven.

SaudiFood Manufacturing is affiliated with leading trade event Gulfood Manufacturing. Tickets to the event are complimentary for trade professionals and available on [www.saudifoodmanufacturing.com](http://www.saudifoodmanufacturing.com).



# THE SAUDI FOOD SHOW RETURNS TO RIYADH EVEN BIGGER AND BETTER

**T**he largest, most global F&B showcase in Saudi Arabia, The Saudi Food Show brings the world's top players together under one epic roof to create transformative change.

The second edition is set to take place at Riyadh Front from 21-23 May 2024.

Just like our inaugural edition in 2023, the 2024 edition of The Saudi Food Show will once again welcome an unmatched global line-up of international exhibitors to seize the most incredible opportunities, partnerships, and commercial rewards to arise in the dynamic market of Saudi Arabia.

## What's happening at the Saudi Food Show 2024

### The Saudi Food Summit

The Saudi Food Summit sets the Saudi Food Show apart from competitor exhibitions, providing direct, original and valuable insight into the fast growing and evolving F&B sector in the Kingdom and the GCC.

### TawaSul Meetings Programme

Optimise your networking with our specialised program connecting exhibitors with key buyers for impactful business growth. Enjoy exclusive benefits such as personalised introductions, concierge support, and

curated participant lists. Evaluate your networking game and seize success.

### The Saudi Food Excellence Awards

A platform for brands to showcase and celebrate their most creative innovations, The Saudi Food Excellence Awards gives an audience of international buyers the chance to discover the most exciting new concepts in the market. Our inaugural 2023 edition bestowed awards upon the industry's most revolutionary pioneers, honouring excellence in the F&B industry for products and ideas launched within the past calendar year – and we look forward to discovering new pioneers in 2024.

### Top Table Saudi 2024

Top Table Saudi will be at the centre of the thriving food and beverage community during The Saudi Food Show, and present a star-studded lineup of internationally-renowned chefs, local master chefs, Saudi Arabian women specialized in the culinary arts and young culinary talent, through an exciting, action-packed three-day agenda involving the entire F&B value chain of exhibitors, new international restaurants, beverage brands, local favourites, pizzerias, and more.

### YouthX Saudi

Celebrating Saudi's brightest young talents at the YouthX Saudi, A thrilling competition uniting global young talent on one stage.



# JOIN THE GLOBAL HUB FOR THE HOSPITALITY AND F&B INDUSTRY IN DUBAI

For over 20 years, The Hotel Show has been the meeting place for the hospitality industry in the Middle East. The Hotel Show connects buyers looking to source the latest products and innovations shifting the landscape of the hospitality industry with top tier brands and suppliers of hotel tech, F&B, operating supplies and much more.

Join us to:

- Explore cutting-edge

products from over 250+ local and international exhibiting brands

- Learn from 100+ industry leaders as they unveil the latest trends, navigate market challenges, and dispel industry myths at our conferences.

- Expand your network and commercial horizons by connecting with esteemed international industry contacts

- Stay updated with the newest innovations and trends

in hospitality, technology and F&B shaping the business landscape.

- Engage in thought-provoking discussions, cultivate new partnerships, and access untapped markets

The Hotel Show 2024 is scheduled to take place in Dubai World Trade Centre from 4 to 6 June 2024.

For registration, visit [www.register.thehotelshow.com](http://www.register.thehotelshow.com)



## GULFOOD 2024 CREATES REAL LASTING IMPACT ON THE FUTURE OF FOOD ECONOMY

**T**he biggest edition in Gulfood's history brought together over 5,500 leading food and beverage companies, showcasing 150,000+ new products from more than 190 countries. Filled with countless networking opportunities to develop new business relationships and strengthen existing ones, this year's show offered a bigger platform to make new partnerships, deals, collaborations, signings, and announcements.

The impact of Gulfood transcends the immediate. It has redefined the boundaries of the F&B industry, fostering collaboration, innovation, and a shared vision for a better





food future.

Industry leaders, exhibitors and attendees from across the globe came together to collaborate, innovate and engage.

At Inspire, attendees gained knowledge thanks to a panel of 200+ distinguished speakers.

Over 100 world-renowned chefs led captivating masterclasses at TopTable, showcasing both time-tested techniques and contemporary twists.

The excitement was high during the YouthX Young Chef Challenge, where Atlantis, The Palm, Dubai team took home a career-changing internship in Paris.

Last but not least, Chef Talks provided a home for culinary conversations that gave some insight into what's next in the culinary world.

The next edition of Gulfood will take place from 17<sup>th</sup> - 21<sup>st</sup> February 2025 at the Dubai World Trade Centre.



# GULFOOD GREEN

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