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BAZZARA: THE LUXURY
OF ITALIAN COFFEE
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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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OVER 20 CHILEAN COMPANIES SHOWCASE PREMIUM FOODS AT GULFOOD 2026

ProChile, the Chilean government's export promotion agency, announces Chile's official participation at Gulfood 2026, the world's largest and most influential food and beverage trade exhibition, taking place from January 26 to 30, 2026, in Dubai, United Arab Emirates.

Chile's presence at Gulfood 2026 reinforces the country's position as a reliable global supplier of healthy, safe, high-quality and sustainable food products, supported by its unique geography, strong institutional framework and open market economy. The Chilean delegation will showcase

a diversified export offer ranging from fruits and dried fruits to cereals, honey, plant-based products and agro-industrial solutions, aligned with the growing demand in the Middle East for food security, traceability and certified production.

The Middle East and the UAE in particular plays a strategic role in Chile's international trade strategy. Asia currently represents over 31% of Chile's food exports, while exports to the Middle East reached approximately US\$ 250 million between January and November 2025, led by salmon, walnuts and fresh fruits.

Chile's participation in Gulfood 2026 takes place in a highly favorable context, marked by:

- Chile's ability to export food products to more than 170 global markets, including the EU and the United States.
- High standards of food safety, traceability and sustainability.
- The accreditation of Chilehalal, Chile's Halal Certification Center, by the UAE Ministry of Industry and Advanced Technology, enabling Chilean producers to meet halal requirements and access regional distribution channels with confidence.



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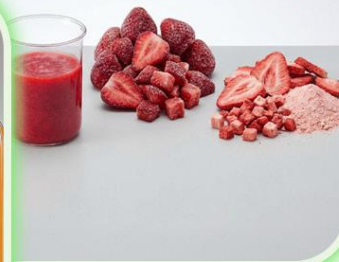


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PROUDLY 'MADE IN THE UAE': DOLPHIN BAKERY CELEBRATES 7TH YEAR OF FRESH, HOMEGROWN BAKING

Dolphin Bakery has entered its seventh year of operations in the UAE, marking a significant milestone as a locally rooted, large-scale bakery brand committed to freshness, reliability and community relevance.

Since its inception, Dolphin has built its business around a simple but demanding promise: to bake fresh, every day, in the UAE, for the UAE. Over the past six years, that commitment has translated into a steadily expanding portfolio of over 165 products, a growing distribution footprint across the Northern

Emirates and Dubai, powered by over 70 vehicles.

The company works closely with over 3,000 retailers and institutional clients to ensure that its offerings are aligned with daily consumption patterns, cultural preferences and value expectations across income segments.

Equally central to Dolphin's operational strategy is its investment in people and processes. With nearly 300 employees, Dolphin's production, operations, procurement, and distribution teams operate under integrated systems designed

to ensure quality control, hygiene compliance, and delivery reliability.

Securing high quality raw materials locally, the company's growth mirrors the UAE's emphasis on strengthening local manufacturing ecosystems, enhancing food security and building resilient supply chains anchored within the country.

All Dolphin products are produced locally in its UAE facilities, enabling same-day baking and rapid distribution while maintaining strict food safety and hygiene standards. The proximity between production and consumption allows the brand to deliver consistency at scale, while ensuring freshness.



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POSCA HYDRATE DEBUTS AT GULFOOD WITH A NEW ERA OF FUNCTIONAL HYDRATION IN 2026

Posca Hydrate launches into the GCC at Gulfood 2026, introducing a bold new player in functional hydration – built on real science, zero sugar and serious flavour. Inspired by a 2,000-year-old Roman recipe and reimagined for today's consumer, Posca Hydrate blends ancient alchemy with modern hydration through its core ingredient: halal-certified grape vinegar.

Layered with electrolytes, prebiotics and natural ingredients, it delivers clean, functional hydration that people actually want to drink. The result is a bold, sparkling

beverage created for performance, gut health and everyday wellness – The Elixir to Fix Ya. As one of Australia's fastest-growing functional beverage brands, Posca Hydrate brings its momentum to the UAE.

With 3,000 established retail points, strong distribution partnerships and major media coverage achieved in its first year, Gulfood 2026 marks the brand's official GCC debut and paves the way for regional expansion. Co-founded by celebrity and flavour expert Merrick Watts and beverage executive, Ed Stening, Posca

Hydrate was built to deliver what wasn't already available on shelf.

"Functional by design and delicious by intent – Posca Hydrate is a sparkling hydration drink that resets the system and fits any occasion, from training and recovery to daily wellness. We can't wait to introduce it at Gulfood," says Merrick Watts.

Ed Stening adds: "We're entering the GCC with momentum and a platform built to scale. Gulfood 2026 sets the stage for bold growth as we explore strategic partnerships across the UAE and broader region – bringing a differentiated functional drink to consumers demanding cleanlabel, gut-friendly, sugar-free options."



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Hall 6, Stand Z6-C27

KERRY PARTNERS WITH EXPO CITY DUBAI TO LAUNCH REGIONAL F&B INNOVATION CENTRE

Kerry, a global leader in sustainable taste and nutrition solutions, announced the signing of a

long-term lease agreement with Expo City Dubai to establish its new Regional Customer Co-Creation

Centre. The agreement represents a significant milestone in Kerry's continued growth across the Middle East and underscores the company's commitment to driving food and beverage innovation in one of the world's most dynamic markets.

Located in the heart of Expo City Dubai — the UAE's first Green Innovation District and a thriving global hub for innovation, sustainability and future-focused development — the

new Kerry facility will serve as a state-of-the-art regional centre for research, development and applications. Leveraging Kerry's deep scientific expertise and global capabilities, the centre will enable Kerry to work even more closely with customers, supporting them from concept through to commercialisation and accelerating the delivery of high quality, market-ready products with greater speed, efficiency and impact.

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TUTTOFOOD 2026 IS SET TO WELCOME OVER 100,000 VISITORS TO MILAN'S VIBRANT STAGE

TUTTOFOOD, Southern Europe's leading food business platform, taking place from 11 to 14 May 2026 in Milan, is set to deliver strong international growth in its 2026 edition. With 80% of exhibitors already confirmed, including a record-breaking 30% international presence, participation is expected to rise by 15–20% compared to the previous editions.

In 2025, the Exhibition established itself as a must-attend event on the European trade show calendar, attracting a significant presence of international TPOs and professional visitors from

around the world. Top countries included United Arab Emirates, Spain, Poland, Germany, the United Kingdom, France, China, the USA, Canada, the Netherlands, and South Korea. The show welcomed 95,000 professional visitors from over 100 countries, with 3,000 international top buyers and 4,200 exhibiting companies from around 70 countries - nearly double the numbers from previous editions.

These outstanding data confirm the Exhibition's role as a strategic hub connecting producers, distributors, and global markets.

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ZADK X ADEERA: NURTURING NATIONAL TALENT IN CULINARY ARTS

ZADK Academy has signed a Memorandum of Understanding with Adeera, a company under the Public Investment Fund, as part of a strategic effort to support and empower Saudi talent in the field of culinary arts within the hospitality and tourism sectors.

The agreement includes collaboration in talent training and development programs, recruitment and employment initiatives, as well as research, innovation, and industry events, contributing to the growth of a sustainable culinary ecosystem in the Kingdom.

Building on this shared ambition, Mrs. Rania Moualla,

Founder & Chairman of ZADK, stated: "We are proud to join hands with Adeera in nurturing national talent through hands-on training and purpose-driven education. This collaboration is a step toward creating a strong culinary identity rooted in Saudi values and global standards."

Mr. Ahmed Alomair, Chief Brands Officer at Adeera said: "At, we are committed to developing culinary leaders who embody and shape the future of contemporary Saudi cuisine." Additionally, Ahmed added: "we will empower the next generation of chefs to become ambassadors of local, sustainable, and health-forward culinary practices, while honoring our heritage."

EU CANNED PEACHES HIGHLIGHTED AT RIYADH B2B EVENT

European canned peaches made a vibrant debut in Riyadh, recently, at a high-profile B2B event, held at the Restaurant Casa Myrra (Novotel Hotel/ 3rd floor), in Riyadh. Hosted under the EU-funded promotional campaign "PeachTheGreatMENA," the event brought together top figures from the HORECA sector, food importers and distributors to explore one of Europe's most flavorful exports, EU processed peaches.

The event highlighted the premium quality, safety, and culinary adaptability of

European canned peaches, a product cultivated under strict EU standards and now being promoted to Middle East and North African markets.

This event was a pivotal step in connecting Saudi Arabian food professionals with the excellence of EU high-quality food products. European canned peaches are not only delicious, but also safe, nutritious, and incredibly versatile in the culinary world. Attendees enjoyed a culinary demonstration by a local chef, showcasing modern and creative uses for the EU canned peach across various dining settings.



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Hall World Food**

**Dubai World Trade Centre
Hall Za'abeel 5
Sheikh Saeed 1
Sheikh Rashid**

MÖ FOODS LANDS €2.4M TO MAKE OAT-BASED CHEESE ALTERNATIVES

Mö Foods, the Finnish food company redefining cheese through oats, has secured €2.4 million in funding led by Nordic Foodtech VC. The raise will enable Mö to scale its proprietary production technology and prepare for international expansion.

As global demand grows for foods that balance indulgence, sustainability, and competitive pricing, Mö's approach signals a shift within the cheese alternative category toward oat-based products that are designed to stand on their own merit and fit naturally into the everyday diet.

Founded in 2017 by siblings

Annamari Jukkola and Marjaana Vuorio, who grew up on a Finnish dairy farm, Mö combines Nordic design thinking with sustainable food innovation to reinvent cheese through oats. Using a proprietary production process, Mö's products match dairy on flavor, texture, and performance while maintaining a short, natural ingredient list and minimal processing. Made from locally grown Finnish oats – among the purest and most sustainable crops in the world – Mö's products include meltable and sliceable cheeses now available in major Nordic retailers and soon expanding

across Europe. Mö has been recognized with multiple honors, including Finnish Food Innovation of the Year 2024 and Best No-Goat Vegan Cheese 2024 for its Mö Chavre.

Traditional cheese is among the most resource-intensive foods on the planet. Mö believes that oat, as an ingredient, can provide a solution. Thanks to their technology, Mö can use the entire oat, eliminating sidestreams. In addition, using oats as the main ingredient reduces the carbon footprint and minimizes land use throughout the production chain.

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UAE RESTAURANT GROUP HOLDS FIRST BOARD MEETING OF 2026

As the official representative body of the UAE's food and beverage sector, the UAE Restaurant Group (UAERG)

recently held its first board meeting of 2026. Held on January 9th, the event welcomed members of the

Ministry of Economy & Tourism for a briefing on key initiatives supporting the future of the UAE's F&B sector. Setting the tone for the year ahead, UAERG members highlighted opportunities to facilitate pilot initiatives and connect the Ministry with relevant industry stakeholders to support effective rollout.

During the session, the Ministry outlined key strategic directions aimed at strengthening the F&B sector's contribution to economic and tourism growth. These included

expanding public and private collaboration to improve industry-wide alignment, supporting balanced economic activity across the Emirates, and developing tourism clusters that bring together food, culture, hospitality, and experiences. The briefing also touched on initiatives designed to promote homegrown concepts and local ingredients, including community-facing food and restaurant events that celebrate the UAE's culinary scene and cultural identity.



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AL AIN FARMS AND ABU DHABI PUBLIC HEALTH CENTRE PARTNER TO DRIVE POSITIVE & SUSTAINABLE HEALTHY LIFESTYLE HABITS IN ABU DHABI

Al Ain Farms, one of the UAE's largest integrated dairy and poultry companies and a subsidiary of Al Ain Farms Group, has signed a Memorandum of Understanding (MoU) with the Abu Dhabi Public Health Centre (ADPHC) to strengthen cooperation on initiatives that aim at encouraging community members in the emirate to make positive, sustainable healthy lifestyle changes and empowering them to adopt proactive, preventive habits that support wellbeing and overall quality of life.

The MoU sets out a framework for collaboration focused on coordinated public awareness efforts, knowledge exchange, and the development of initiatives aligned with Abu Dhabi's Healthy Living Strategy. Through the partnership, Al Ain Farms will support ADPHC in promoting healthier lifestyles through community programmes that encourage balanced nutrition and informed daily choices, supporting wellbeing for families across the emirate.

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VISING
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YANGO ADS CONNECTS KABRITA GOAT MILK WITH 208,000 UAE PARENTS THROUGH RETAIL MEDIA PRECISION

Kabrita Goat Milk has expanded its reach among UAE families through a data-driven Retail Media campaign with Yango Ads, the ad tech division of Yango Group, reaching over 208,000 high-intent shoppers and generating more than 847,000 brand-safe impressions across Landmark

Group's Centrepunt, Babyshop, and Home Centre platforms.

Daily online shopping has surged dramatically, with a 139% increase in daily shopping activity since 2020 in the MENA region. Families in the UAE increasingly turn to digital channels for essential purchases. Against this backdrop,

Kabrita aimed to build awareness and trust for its Dutch-made goat-milk-based baby formulas by engaging parents at the right moment in their online shopping journey. The campaign leveraged Yango Ads' Landmark Reach solution to connect with relevant household decision-makers inside leading family retail platforms, all within a privacy-safe, contextually relevant environment.

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UNOX GROUP ACQUIRES 100% OF ROBOQBO SRL AND TARGETS €400 MILLION IN REVENUES FOR 2026

A global leader in the design, manufacturing and marketing of commercial ovens for the foodservice, retail, pastry and bakery sectors, has acquired 100% of the share capital of Roboqbo Srl, the leading Italian designer and manufacturer of integrated food and cosmetics processing systems.

The transaction enables UNOX to further strengthen its product offering by integrating advanced robotic and process-automation technologies into its established portfolio of intelligent multifunctional ovens. As automation continues to grow across the GCC market, these systems expand the scope of what can be automated in a professional kitchen by managing cooking and preparation processes that cannot be performed inside an oven. The deal reinforces the Group's long-term objective: building a complete ecosystem of technologies for fully automated kitchen operations.



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EGYPTIAN SWISS FOR PASTA, MILLING, AND CONCENTRATES CELEBRATES 30 YEARS OF ACHIEVEMENTS

The Egyptian Swiss Group for Pasta, Milling, and Concentrates is celebrating the 30th anniversary of its establishment, marking an occasion that reflects on one of the most inspiring success stories in the industrial sector. What began as a big dream with very modest resources, launched by the Lawendy family through flour trading, has—through determination and continuous hard work—grown into a major industrial entity in the milling, pasta, and concentrates industries across the Middle East. The group

alone accounts for 15% of Egypt's flour exports and 10% of Egypt's pasta exports.

Hany Lawendy, Chairman of the Egyptian Swiss Group for Pasta, Milling, and Concentrates, stated that today, after 30 years since the company's founding, the group's efforts have been crowned with success.

He noted that the move into manufacturing began in 2003, a key milestone marked by the establishment of the first mill through a partnership in Assiut. This was followed in 2005 by the decision to

establish and launch the Egyptian Swiss Milling Company. A strategic decision came in 2007 with the establishment of the Alexandria mill, followed by an expansion in 2010 in 10th of Ramadan City. In 2013, the group inaugurated its pasta factory in 10th of Ramadan City, and in 2018 it established the group's second mill within the same industrial complex—transforming the group through these developments from a limited trading activity into a fully integrated industrial entity.

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MSC TO PARTICIPATE AT GULFOOD 2026 IN DUBAI

MSC proudly announces its upcoming participation at Gulfood 2026, the world's biggest food show, taking place 26-30 January in Dubai, UAE (booth, GG-D30).

Access to safe and nutritious food is fundamental to improved health and healthcare, as well as global security and stability. With 50 years of moving perishable goods around the world and recognizing the strategic importance of food security, MSC is pleased to participate at Gulfood for the first time to showcase its contribution as a leading logistics partner to the food and beverage (F&B) community.

Meat, seafood, fruit, vegetables and beverages, such as coffee, represent some of the world's most popular commodities. Frequently shipped fresh or in frozen form, for businesses involved in shipping this type of cargo there can be some significant challenges, including maintaining quality, temperature, freshness, or managing seasonal fluctuations.

Thanks to decades of experience, our team at MSC has expansive knowledge of the requirements and challenges of each sector. We bring to your table:

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JAPANESE WAGYU from JAPAN

Gulfood

Trade Centre
Arena
S-H2

The Japan Livestock Products Export Promotion Council (J-LEC) booth returns to Gulfood for the eighth consecutive year, offering visitors an unforgettable Japanese Wagyu beef tasting experience.

Japanese Wagyu is renowned worldwide for its fine marbling, delicate sweetness and melt-in-the-mouth texture. These qualities have made it one of the most highly sought after varieties of premium beef. Its intensity of flavour, distinct from other types of imported beef, is highly prized by chefs and gourmet diners all over the world.

Across Europe and the USA, Wagyu is typically served as a steak, with popular cuts including sirloin and ribeye. In contrast, many Asian and Japanese restaurants use Wagyu for *shabu-shabu* and *sukiyaki* dishes, with the beef sliced thinly to allow its natural aroma and tenderness to come to the fore. These different serving styles reflect Wagyu's versatility and demonstrate how various cuts can reveal different flavour profiles.

While sirloin, known for its rich marbling, remains iconic, other cuts, such as beef round, are also impressively tender thanks to Wagyu's characteristic fine-grain texture. Each cut lends itself to unique ways of preparation and presentation, highlighting why Wagyu is regarded as such an adaptable and high quality ingredient.

At the booth, experts will guide visitors through the characteristics of each cut and demonstrate close-up cooking and cutting techniques. Dubai-based chefs will present dishes that showcase Wagyu's distinctive qualities, and naturally visitors will have an opportunity to taste the beef for themselves! This interactive encounter is a memorable way for visitors to deepen their understanding of Wagyu and appreciate the skill and dedication that goes into its production.

The appeal of Japanese Wagyu beef goes far beyond the ever popular sirloin steak. For anyone curious about what truly sets Japanese Wagyu apart from other beef, this is an exceptional opportunity to discover what makes it so special.



MEET OUR CO-EXHIBITORS

- GINKAKUJI ONISHI
- MARUFUKU Inc.
- S Foods Inc.
- WAGYU JAPAN
- JAPAN EGG EXPORT COUNCIL
- Ichinose Livestock
- NIKUJILLE Co., Ltd.
- STARZEN Co., Ltd.



Japan Livestock Products Export Promotion Council (J-LEC)

<http://jlec-pr.jp/en/>



THE WORLD'S LARGEST DISPLAY OF CHEESE VARIETIES GUINNESS WORLD RECORD ATTEMPT COMES TO DUBAI

An official attempt to set a new Guinness World Record for the largest showcase of cheese varieties in one place will be held in Dubai at the Radisson Blu Hotel Deira Creek on January 28, 2026, in conjunction with Gulfood, the world's biggest food show.

The record to beat is 1,001 varieties of cheese, which was

achieved in Lyon, France in October 2023, and currently holds the world record.

The GWR Official Attempt is part of Date-a-Cheese 2026, the international food festival that celebrates the pairing of international cheeses with palm dates – a powerful symbol of the UAE.

Date-a-Cheese 2026 will feature a program of activities that includes 'The Art of Serving Cheese Awards' – a groundbreaking competition rewarding innovation, creativity and diversity in hotels, restaurants, and catering, and will conclude with an extraordinary 'Dubai Big Taste Cheese Experience' at Radisson Blu Hotel Deira Creek on January 30 and 31, from 6pm, where the public are invited to taste the cheese varieties that were featured in the attempt.



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Enjoy Gulfood 2026!

We look forward to connecting with you.



www.star-k.org

ITALIAN BRAND TO SHOWCASE HIGH-PROTEIN KETO & FUNCTIONAL NUTRITION INNOVATIONS AT GULFOOD 2026

1 Attimo In Forma, the premium Italian wellness food brand, will proudly exhibit at Gulfood 2026, the world's largest annual food and beverage trade exhibition, taking place from 26–30 January 2026 at the Dubai World Trade Centre. Visitors can find 1 Attimo In Forma at Stand NI-J35, where the brand will showcase its latest Protein, Keto, and Healthy Breakfast product lines, developed to support modern, health-conscious lifestyles without compromising taste.

The showcased portfolio includes high-protein bars, collagen protein bars, keto-friendly and low-carb products, alongside a dedicated Healthy Breakfast range featuring protein cookies, high-protein granola, zero-added-sugar granola, and protein cereals. These products are designed to deliver convenient, balanced nutrition for consumers seeking energy, satiety, and clean-label ingredients throughout the day. "Our Protein, Keto, and Healthy Breakfast ranges reflect how consumers are redefining everyday nutrition, functional, clean, and enjoyable," said Massimo Sanges, Founder & CEO of 1 Attimo In Forma.

SOLICO GROUP INVESTS AED 130 MILLION IN NEW SOFOOD PRODUCTION FACILITY IN JAFZA

Solico Group, one of the Middle East's most established and trusted food manufacturers, has expanded its regional footprint with the launch of SoFood, an AED 130 million (\$35.4 million) purpose-built production facility in Jebel Ali Free Zone (Jafza) that will serve as its GCC innovation and international manufacturing hub. The investment marks Solico Group's largest commitment to the UAE to date and strengthens the nation's position as a centre for high-value, export-ready food production.

The new site, equipped with advanced European technologies and an initial capacity of up to 40 tons per day, enhances the UAE's food manufacturing resilience at a time of rising consumer demand. Built on a 5,000 m² site, it features a modular design that enables rapid entry into new food categories with minimal operational disruption.

"The UAE has created one of the most dynamic ecosystems in the world for food manufacturing and economic diversification," said Mr. Gholamali Soleimani, Founder and Group Chairman, Solico Group. "This investment allows us to deepen our regional footprint, transfer our expertise into the UAE, and build manufacturing capability that will support food security for years to come. It is also a reflection of the values my family built this company on more than 50 years ago."

As the first builder of a milk refinery facility in Central Asia, Solico Group will bring its advanced manufacturing and innovation capabilities to the United Arab Emirates, enabling local delivery



and future expansion of the project. The facility will be executed largely within the UAE, supporting the country's industrial development and strengthening domestic manufacturing capacity.

The investment marks a strategic step in enhancing the UAE's food security by shifting supply chains from trading-led models to value-added production infrastructure. Designed with scale in mind, the project has the potential to increase its total investment value to two to three times the initial level as operations expand.

The first phase will focus on meat and protein production under Solico's flagship brand Pemina, enabling scaled distribution across GCC and export markets. In subsequent phases, Sofood will introduce additional categories including cheese, dairy, premixes, sauces and co-packed solutions for hotels, airlines, and food service clients. These categories were selected for their strategic alignment with regional food culture, their localization potential and strong export relevance.

SoFood will also operate as Solico Group's regional innovation centre, tailoring products to Middle Eastern

tastes, shortening supply chains to enhance freshness and supporting local employment, skills development and knowledge transfer.

His Excellency Sultan Ahmed bin Sulayem, Group Chairman and CEO, DP World said: "Jafza continues to attract manufacturers that want to build for the region and export to the world. Solico's decision to make its largest UAE investment here reflects the strength of Dubai's industrial ecosystem and we look forward to seeing it strengthen food security, create high-quality jobs and support the UAE's ambition to grow a competitive, value-added manufacturing sector."

Sustainability is embedded throughout the facility, with energy- and water-efficient systems, waste-minimizing processes, and ISO 22000, HACCP, Halal, and Dubai Municipality Grade A certifications.

Located within the DP World-operated Jebel Ali ecosystem, the facility benefits from direct access to global logistics corridors, enabling Solico to reach more than three billion consumers across nearby markets and supporting the UAE's "Make it in the Emirates" manufacturing objectives.



January-March 2025



THAILAND AT GULFOOD 2026: YOUR TRUSTED PARTNER FOR INNOVATIVE, QUALITY FOOD IMPORTS

Thailand has long been a leader in global food culture and trade. “Kitchen of The World”, recognized cuisine and innovative agrifood practices have established Thailand’s food sector as a trusted choice for consumers and industry leaders worldwide.

At Gulfood 2026 in Dubai, we invite you to visit the Thailand Pavilion and explore our sustainable supply chain solutions. Our showcase highlights Thailand’s strengths, export capabilities, and commitment to food security.

The 2026 Thailand Pavilion: Bigger Presence, Stronger Trade Focus

This year, the Thailand Pavilion features 194 exhibitors

representing a broad range of food and beverage industries aligned with current global demand.

Exhibitors are organized by product category and target market. The World Food sectors (120 exhibitors) offer processed and packaged foods for global markets. Rice, Pulses & Grains (17) focuses on Thai rice/Thai Hom Mali rice for key export regions. Gulfood Fresh (6) presents fresh Thai tropical fruit for international buyers. The Department of Internal Trade (DIT) (8) features items promoted by government initiatives. Meat & Poultry (2) supplies animal protein, and Beverages (39) offers non-alcoholic drinks for a wide consumer base.

Beverage and meat exhibitors





Trade Center Dubai, part of the Department of International Trade Promotion (DITP), Ministry of Commerce of Thailand, says: "Thailand approaches Gulfood 2026 with pride in our culinary heritage, innovation, and commitment to global needs. Dubai is a key partner for building a secure, sustainable food system. We invite you to meet our trade advisers and explore new partnerships for mutual success."

are located at the Dubai World Trade Centre. All other sectors are at the Dubai Exhibition Centre in Expo City.

Thailand's value proposition at Gulfood 2026 is built on trust, innovation, sustainability, and halal excellence. These pillars define our global food reputation.

Thailand is recognized for high product quality, strong food safety, and a reliable halal food sector. Our halal industry meets international certification requirements, modern manufacturing standards, and strict Islamic dietary guidelines.

As a result, Thailand is a leading source for halal-certified ingredients, ready-to-eat foods, and beverages, which are in high demand across the GCC, Middle East, Africa, and South Asia. Major retailers such as Carrefour select Thailand's consistent, high-quality halal products, certified by the Central Islamic Council of Thailand.

Many Thai exporters are preferred halal partners for

retailers, hospitality groups, and foodservice brands seeking certified supply chains and robust export capabilities.

A Stronger Footprint in the Middle East, Africa & South Asia

The United Arab Emirates is a strategic gateway for Thai products entering Saudi Arabia, the GCC, Africa, and South Asia, all of which have high demand for halal-certified, premium foods. Dubai serves as a strategic global hub, enabling Thai exporters to strengthen Thailand's reputation as a reliable trade partner in mainstream and halal food segments. Its extensive logistics and market access allow Thai brands to expand effectively into international markets.

Leadership Perspective: A Vision for the Future of Food Trade

Ahead of Gulfood 2026,

Mr. Pitichai Ratananaka,
Executive Director of the Thai

Why You Should Visit the Thailand Pavilion at Gulfood 2026

Industry visitors can follow a three-step experience at the Thailand Pavilion. Begin by sampling authentic Thai flavors. Next, explore innovation displays and meet exhibitors to learn about our halal-certified suppliers and export-ready companies. Conclude your visit by networking with trade advisers and exhibitors to discuss partnerships and business opportunities.

About Thai Trade Center Dubai

The Thai Trade Center Dubai, part of the Department of International Trade Promotion (DITP) part of the Ministry of Commerce of Thailand, promotes Thai products and develops trade relationships with key markets in the Middle East.

For more information, follow us:

Facebook/Instagram: @thaitradecenterdubai



January-March 2026



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DUBAI MAKES HISTORY AS GULFOOD TAKES OVER TWO MEGA VENUES AND UNVEILS THE EXPANDED DUBAI EXHIBITION CENTRE AT EXPO CITY

The world's largest annual food and beverage sourcing event returns in January with two sold-out venues and a record-setting 280,000 sqm of event space

Dubai makes global exhibition history as Gulfood, the world's largest annual food and beverage event, running from 26-30 January 2026, becomes the first show ever to operate simultaneously across two mega venues, the iconic Dubai World Trade Centre and the all-new, expanded Dubai Exhibition Centre at Expo City Dubai. In a single record-breaking year, Gulfood delivers an unprecedented 100% expansion, completely selling out over 280,000 square metres of event space at both venues, becoming the inaugural global event to unveil the \$2.7 billion upgraded

Dubai Exhibition Centre at Expo City. This landmark milestone cements Dubai's position as the world's leading hub for mega-scale business events and redefines the future of global food and beverage trade at phenomenal scale.

Trixie LohMirmand, Executive Vice President, Dubai World Trade Centre, CEO, KAOUN International Organiser of GULFOOD said: "This is a world-record moment for Gulfood, Dubai and the global food and beverage industry. In a single year, we have achieved 100% growth, delivering the world's largest annual F&B event across two mega venues simultaneously, a first in global

exhibition history. This milestone goes beyond scale to impact, redefining how mega-scale events are designed, delivered and experienced, and proving such ambition is fully achievable and transformative. By doubling business volumes and opportunity overnight, Gulfood and Dubai now stand as the indisputable nexus of the new global food trade."

Expansion That Unlocks Greater Sourcing Power

As the global food and beverage market accelerates to \$11.37 trillion by 2030¹ and the Middle East emerges as the world's fastest-growing consumption and redistribution hub^{2,3}, Gulfood

concentrates global supply and demand into a five-day trading window, uniting over 8,500 exhibitors showcasing 1.5 million products from 195 countries.

The 2026 edition records 40% first-time exhibitors, alongside the largest national participation to date from major producing markets including India, Egypt, Saudi Arabia, Türkiye and the USA. New countries include Luxembourg, Maldives, Rwanda, Slovakia, Sweden and Uganda further expanding Gulfood's global trade footprint and unlocking new growth gateways.

Two Mega Venues, One Integrated Trade Ecosystem

For the first time, Gulfood extends into Dubai Exhibition Centre at Expo City Dubai, anchoring the World Food and expanded Rice, Pulses & Grains sectors within Dubai's future growth corridor and reinforcing the city's role as a global hub for trade, logistics and food redistribution.

Within this core commodities landscape, India has been confirmed as the Official Country Partner for Gulfood 2026, represented by the Agricultural and Processed Food Products Export Development Authority (APEDA), delivering its largest-ever presence at Gulfood, with 600+ exhibitors, including leading brands such as Amul and Rasna.

The amplification of Gulfood's reach extends to the launch of three major new sectors at Dubai Exhibition Centre, Gulfood Fresh, Gulfood Logistics and Gulfood Grocery Trade, reflecting the growing importance of perishables, cold-chain efficiency and resilient global supply chains, with confirmed participation from leaders such as DP World, Maersk, MSC, FRESH DEL MONTE, NRTC and Unifrutti.

At Dubai World Trade Centre, Gulfood will host Beverages, Dairy, Fats & Oils, Meat & Poultry, Power Brands and

Seafood. Dubai World Trade Centre anchors Gulfood Startups, featuring over 250 visionaries, investors and unicorns from over 30 countries, reflecting accelerating investment and deal activity across food-tech, agri-tech and next-generation food systems.

Rolodex of C-Suite Buyers From Every Corner of The Globe

Gulfood 2026 will activate The Big Deal Hub, its flagship business-first buyer-seller business-first connections programme, connecting buyers and exhibitors across the full food value chain. Confirmed participants including Cybera Capital, Panamex Groupe and Presidente Supermarket will engage through targeted procurement mandates and structured matchmaking to drive high-value deals.

For more information, visit www.gulfood.com



FRANCE SHOWCASES FOOD INNOVATION TO GULFOOD 2026 WITH 110 LEADING BRANDS

Dual-venue French Pavilion reflects France's strengthened agri-food presence and commitment to quality, sustainability, and market-ready innovation.

Business France, the public consulting agency serving the international development of the French economy, announces its strongest-ever participation at Gulfood 2026. In line with Gulfood's dual-venue expansion between historic Dubai World Trade Centre and Dubai Expo City, France will present four Taste France Pavilions and its vision of a connected, intelligent food economy, showcasing premium food and beverage solutions that embody quality, sustainability, and innovation.

This year, France's presence spans two key sites:

- World Food at Dubai Expo City (Booth 8-80): 67 companies
- Dubai World Trade Centre:
- Dairy – Sheikh Rashid – DWTC (Booth R-H47)
- Meat, Poultry & Seafood – Sheikh Saeed Halls – DWTC (Hall 3)

- Beverages – Za'beel Hall 5 (Booth Z5-J21)

This expanded footprint reflects France's commitment to offering world-class products that meet the evolving needs of Middle Eastern markets. Buyers, importers, and distributors will discover authentic, trend-driven, and competitive solutions rooted in quality and sustainability.

Innovation & Excellence at the Core of the French Pavilion

The French Pavilions will feature four high-potential categories: non-alcoholic beverages, meat, poultry & seafood, dairy products, and World Food specialties. This year introduces numerous new exhibitors and exclusive launches, affirming France's ability to anticipate and shape global consumption trends.

Visitors will encounter:

- Portioned formats for on-the-go lifestyles
- Health-forward innovations

- Gourmet offerings blending indulgence and functionality

Notable brands debuting at Gulfood include: Idalia, Bitecone, Biscuiterie de la Chapelle (Florentins), Hafner, Cerealia, Soleil Créole, Sainte Lucie, Société Astruc, Cookie Creations, Sias Alsace, Mix Buffet, Timeshaker, Distillerie Combier, Soofy Drink, Porketto, and Gourmet de Paris. These exhibitors offer a unique intersection of heritage, traceability, and creative innovation.

Beyond product displays, France's participation serves as a strategic business accelerator for sourcing premium offerings – from organic dairy produced with ethical farming standards, to halal-certified beverages and artisan meats that combine tradition with innovation.

"Gulfood 2026 is a pivotal platform to reaffirm France's excellence in agri-food," said Axel Baroux, Managing Director





of Business France Near & Middle East. “With our largest-ever footprint across two venues, we are proud to present 110 brands that reflect France’s strength in quality, innovation, and sustainability. This is a unique opportunity for regional buyers to source standout products that deliver market relevance and competitive edge.”

France Aligned with UAE Food Trends

The UAE imports 85% of its food, amounting to over €21.4 billion in 2024. As the market evolves, there is increasing demand for:

- Ready-to-eat formats
- Gourmet and functional foods
- Organic, plant-based, and traceable options
- E-commerce-friendly products

French companies are uniquely positioned to meet these needs with high-value propositions adapted to GCC consumer behavior, including portion-controlled meals, health-conscious snacks, and culinary solutions merging taste and practicality.

Immersive Culinary Journey at the Pavilion

This year’s Pavilion promises a curated gastronomic experience featuring live culinary shows, interactive tastings, artisanal coffee and tea rituals. From French-Emirati fusion dishes to premium beverage demonstrations, every session is designed to offer replicable recipes, pairing inspirations, and hands-on engagement for industry professionals. Expect a vibrant, multi-sensory experience balancing bold flavors and delicate presentations.

Business France Marketplace: Sourcing Made Simple

Business France continues to enhance B2B connections with its Marketplace platform, linking global buyers with 2,800+ vetted French suppliers and 28,000+ premium products.

“Nearly 350 regional buyers have already joined the platform,” said Axel Baroux. “This initiative is a game-changer for seamless sourcing and long-term partnerships.”

Why Visit the French Pavilion?

The French Pavilion is a must-visit for professionals seeking:

- Exclusive product launches
- Next-gen innovation
- Ethical sourcing and sustainability
- Dynamic cross-cultural culinary experiences

With 110 pioneering exhibitors, immersive gastronomy, and a strong export-ready portfolio, France is not just participating, it is shaping the future of food in the Middle East.

Our partners

The French Pavilions are supported by the regional partner agencies Bretagne Commerce International, Food Loire, Dev’Up and AANA.

The French pavilions are sponsored by Evian, the world’s number one mineral water and Café Richard, a traditional coffee roaster.

Taste France is the label that embodies French gastronomy while highlighting the entire agricultural and agri-food ecosystem, bringing together a diverse range of professionals in the culinary sector from producers to suppliers.

For more information, visit www.businessfrance.fr

Our partners



EMIRATES MACARONI REIMAGINES TRADITION: A NEW LOOK, SAME PROUD LEGACY

Marking 46 years of culinary heritage with the launch of a new design while embracing the modern tastes of today's families

Emirates Macaroni, the UAE's leading pasta brand and a household name for over four decades, has announced a major transformation with the launch of its new packaging – a modern evolution that reflects the brand's rich heritage while embracing a contemporary identity for today's consumers.

For 46 years, Emirates Macaroni has been a proud part of the UAE's culinary story - serving generations of families and earning its place as a symbol of quality, authenticity, and trust. This packaging refresh marks the first major design change in the brand's history, representing a significant milestone for one of the country's most beloved homegrown brands.

The new packaging features a refined logo, vibrant colours, and modern design elements that communicate freshness, quality, and innovation - while preserving the familiar warmth that consumers associate with Emirates

Macaroni. The change also extends to the packaging material, now designed to enhance product protection and shelf appeal.

"This new look is more than a

visual update - it's a reflection of how Emirates Macaroni continues to grow with its consumers," said Roberto Traversa, General Manager of Emirates Macaroni Factory. "We are proud of our deep roots in the UAE's culture and kitchens, and this transformation celebrates our legacy while looking ahead to the future."

As part of this exciting new chapter, Emirates Macaroni is also expanding its product portfolio with the launch of a new range of pasta sauces, crafted to perfectly complement its pasta varieties. Available in five delicious flavours - Traditional, Basil, Marinara, Arrabbiata, and Bolognese - the sauces bring authentic Italian taste to every table, making it easier than ever for consumers to create wholesome meals with Emirates

Macaroni's trusted quality.

This dual launch marks a key step in the brand's evolution - honouring 46 years of heritage while setting the stage for continued innovation and leadership in the food category across the region.

About Emirates Macaroni Factory

Founded in 1979, Emirates Macaroni Factory is the UAE's first and leading pasta manufacturer. With a legacy built on quality, trust, and innovation, the brand continues to bring families together through authentic, high-quality products that celebrate both tradition and modern taste.

With a proud legacy of quality and innovation, Emirates Macaroni Factory offers a diverse range of products, including signature pasta shapes like spaghetti, corni, and penne, as well as instant pasta meals and sauces. Its portfolio continues to expand with organic, whole wheat, and gluten-free selections designed to meet modern lifestyle needs.



Nature's Touch Frozen Foods is a global leader in premium frozen fruits and vegetables, trusted by leading private brand retailers, foodservice operators, and manufacturers worldwide. With more than 20 years of expertise, the company delivers high-quality IQF fruits, vegetables, and innovative value-added solutions. Nature's Touch is known for its always-in-stock vision, its transformative food safety approach, deep category knowledge, and a rigorous farm-to-freezer model that ensures food safety, quality, and year-round supply.

INTERVIEW WITH JOHN TENTOMAS, CEO, NATURE'S TOUCH FROZEN FOODS



John Tentomas, CEO,
Nature's Touch Frozen Foods

01. Nature's Touch positions itself as a global leader in premium frozen fruits and vegetables. What defines leadership in this category today?

Leadership today is built on trust, consistency, and execution. Scale matters, but true leadership comes from delivering uncompromising quality, food safety, and reliability across regions and seasons. At Nature's Touch, leadership means controlling the full value chain—from sourcing at origin to freezing, testing, and distribution—while anticipating evolving consumer expectations around health, convenience, and sustainability.

02. From IQF fruits to innovative value-added SKUs, how does Nature's Touch balance innovation with consistent quality and food safety?

Innovation at Nature's Touch starts with taste. Our fruits are frozen at peak ripeness to preserve their natural flavor, texture, and color. This sensory quality is protected

through rigorous food safety standards, continuous testing, and strict process controls. Whether it's a classic IQF fruit or a value-added SKU, our approach ensures innovation enhances the fruit experience while delivering consistent quality our retail and foodservice partners can trust.



03. What are the key product innovations Nature's Touch is introducing this year?

One of our most exciting innovation platforms is fruit coating, including lightly coated and chocolate-coated frozen fruit. These products enhance real fruit with carefully applied coatings that add texture and flavor while preserving the fruit's integrity. Lightly coated fruit offers a subtle, sweet-tart experience,

John Tentomas leads Nature's Touch Frozen Foods with a clear focus on fruit quality and taste, innovation, and long-term partnerships, guiding the company's growth across North America and international markets.

while chocolate-coated fruit delivers a more indulgent, portion-controlled treat—both aligned with growing demand for premium, convenient snacking.

04. As you make your first participation at Gulfood in 2026, what role does the Gulf and Middle East region play in your growth strategy?

Gulfood 2026 marks our first participation at the event and a key step in expanding our global footprint. Today, we are a trusted private brand partner to major retailers across North America, while also growing our own Nature's Touch branded portfolio and serving customers internationally. The Gulf and Middle East represent a strategic growth opportunity, with accelerating demand for high-quality, reliable, and innovative frozen solutions. Through Gulfood, we aim to build long-term partnerships with regional retailers, foodservice operators, and manufacturers.

For more information, visit
www.naturestouchfrozenfoods.com





3 WAYS TO ACHIEVE THE GOLD STANDARD IN LIDDING FILM FOR PROTEIN AND FRESH FOOD

KM Packaging's Natalya Barker offers the Gulf region 3 ways to enjoy safe, satisfying, and attractive prepared meals, protein and fresh produce with KM Packaging's range of specialist lidding films and flexible packaging.

1 Primed for Protein Packaging

"K-Shrink lidding film for sealing to PE-lined trays offers a high barrier, anti-fog and a smooth finish, ensuring perfect presentation. This is especially important for proteins

like chicken or lamb where customers really value making choices about which cuts to take home. K-Shrink has great impact resistance which protects the food on the way to store shelves. For absolute trust, KM Packaging is your perfect partner."

The K-Shrink range also has breathable film options for respiring products. We offer both top-sealed tray lidding, and overwrapping specifications.

2 Seeing Clearly with Anti-fog, High Barrier Weld and Peel Lidding Films

"Our K-Peel 7G+ V AF and K-Seal 715 V AF films for APET, rPET and CPET trays offer great anti-fog performance alongside a high specification barrier. Our anti-fog technology minimises fogging when transporting products between warm and cool locations – which means your product looks great on the supermarket shelves."

For non-barrier applications we offer peel and reclose lidding films with laser or macro perforation

to ensure cut fruit and prepared vegetables stay fresher for longer. For standout shelf-appearance we offer printed films.



3 Going Green with Barrier Paper

Paper-based pouches, bags and flow wrap can offer a green touch to great natural products. KM Packaging's K-Nature range offers a barrier paper that meets sustainability requirements in major markets.

"Offering the premium feel and natural credentials of paper can elevate a product for the customer at home and abroad. Our barrier paper offers a barrier to oils, oxygen and moisture – and we've seen great successes working with dried fruits and nuts in international markets."

For more information, contact Natalya@kmpackaging.com, www.kmpackaging.com



Natalya Barker



THE
SUSTAINABLE
SOLUTION HOW
TO PROCESS
“RE-WORK”

PRODUCT-RECOVERY IN THE FOOD & CONFECTIONERY INDUSTRY

Due to various reasons it happens that during the packaging process a certain amount of non-properly closed packages are being rejected. The cost associated with manual unwrapping and recycling or completely disposing of the product could become very expensive.

The leading German supplier of Product-Recovery Machines LEU-TRONIC has improved their PACK-SAVER range of unpacking systems. Together with their worldwide operating top customer in the confectionery industry, they supplied a modified machine to recover chocolate bars. With this machine it is possible to handle single bars as well as multipacks of

5 and 10 singles.

The PACK-SAVER purely separates the chocolate from its wrapping material, thus allowing the product to be re-used for new production.

Due to its versatility, the same machine can also handle products such as biscuits, crackers, candies, chips etc.

The final result is always the same:

- Sustainable recovery of faulty



packs out of re-work

- Save food
- Save time
- Save money

Contact: Leu-Tronic GmbH
D-76307 Karlsbad, Germany
www.leu-tronic.de





FPS FOOD PROCESS SOLUTIONS AND GEM EQUIPMENT OF OREGON LAUNCHES VERSAFRY AS LATEST COLLABORATIVE INNOVATION TO TARGET GROWING SNACK AND APPETIZER MARKET

FPS Food Process Solutions (“FPS”), a global leader in turn-key food processing solutions, and subsidiary GEM Equipment of Oregon (“GEM”), launches VersaFry as the latest collaborative innovation, specifically targeted to the growing snack and appetizer market. Known as GEM VersaFry, it is the latest innovation in fryer design – engineered for maintenance, safety and durability. With the ability to handle a variety of product shapes, consistencies and textures, the GEM VersaFry is excellent at handling specialty potato products, poultry, seafood, assorted vegetables, baked goods and other high value products requiring precision frying before further processing.

The GEM VersaFry offers Operation and Sanitation Modes, highlighting attention to detail such as oil quality, fire prevention safety measures and cleanability. Some of the key defining features include:

- PEEK/Teflon Adjustable Infeed Conveyor for smooth transfer and batter setting under high oil temperatures
- Long-Life Main Conveyor designed for easy splicing and reduced contamination risk
- Hood Raise Screw Jack System for full kettle access during sanitation and maintenance
- Oil Recirculation Pump to maintain oil level and temperature consistency
- Dual Crumb Removal with surface skimmer and bottom return belt for extended oil life

Every fryer is built with robustness and longevity as top priorities, to provide customers with the lowest cost of ownership. Combined with FPS’s foothold in key industry food sectors and established service and support network, the GEM VersaFry is already breaking ground in major food processing plants.

“GEM Equipment continues to astound – with their deep engineering expertise and robust workmanship, we are truly collaborative in every sense of the word. This is what it means to offer customers a “one-stop shop” for their food processing needs,” says Jeffrey Chang, President, FPS Food Process Solutions Corp.

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

SPRAY DYNAMICS SYMPHONY IN-KITCHEN SEASONING SOLUTION

Heat and Control has introduced a breakthrough in In-kitchen seasoning. The Spray Dynamics® Symphony In-Kitchen Seasoning (IKS) System is purpose-built to simplify the seasoning process, delivering smarter, cleaner results with greater accuracy, efficiency, and sustainability.

In-kitchen seasoning presents a unique set of challenges. Processors must manage complex flavours, allergens, hygiene standards, and labour constraints — all while maintaining product quality and consistency. The Symphony IKS meets these challenges head-on, ensuring precise seasoning control and reliable performance in demanding production environments.

Seasoning Smarter for the Future of Flavour

In-kitchen operations require a system that can do it all — reduce waste, enhance hygiene,

manage allergens, and simplify daily operations. The Symphony IKS delivers on all fronts through innovation where it matters most.

At its core is patent-pending seasoning capture technology that draws airborne particles back through the product stream so seasoning lands exactly where it should — on the product. The result is better coverage, less waste, and a cleaner, safer working environment.

Innovation Where It's Needed Most

- **More accurate seasoning** — Integrated load cells and proprietary controls deliver consistent, repeatable results
- **Even distribution, no build-up** — FastBall applicator improves coverage and reduces cleaning time
- **Fewer parts, less downtime** — Frameless drum design enables faster maintenance and sanitation
- **Cleaner working environment** — No fugitive dust, improved allergen

control, and greater operator comfort

- **Lower costs over time** — Reduced labour, fewer parts, and improved performance translate into long-term savings.

Developed in response to the growing complexity of in-kitchen operations, the Symphony IKS helps processors achieve consistent, high-quality results with less waste and effort. More than just an upgrade, it's a practical solution for improving seasoning performance in compact, high-demand environments.

Raising the Standard in Seasoning Performance

With the Symphony IKS, Heat and Control sets a new benchmark for cleaner, safer, and more efficient in-kitchen seasoning. Whether you're running high-volume production lines or flexible small-batch systems, this technology delivers precision, performance, and hygiene — at every scale.

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

At the core of Symphony In-Kitchen Seasoning System is patent-pending 'seasoning capture' technology that draws airborne particles back through the product stream so seasoning lands exactly where it should — on the product.

From Galicia, Spain, your strategic partner in canned fish & seafood



Quality | Tradition & Innovation | Nutrition

Sustainability | International Trust



Spain has established itself as one of the world's leading powers in the production and export of canned fish and seafood. This leadership is the result of an industrial model developed over decades, built on specialization, processing expertise, and a strong orientation toward international markets. Within this ecosystem, **Galicia plays an absolutely strategic role as the main driving force of the Spanish canning sector.**

Located in the northwest of the country, Galicia maintains a historical, economic, and cultural relationship with the sea that has fostered the development of **a solid and highly professionalized industry.** The region concentrates most of Spain's seafood processing and canning industry and leads the sector's main indicators, including number of companies, production volume, turnover, exports, and employment. This industrial concentration has enabled the creation of a **competitive cluster with a strong capacity to respond to global demand.**

The Spanish canning industry is characterized by a high degree of specialization and a production structure designed to ensure consistency of supply. Companies in the sector have extensive industrial capacity, planning expertise, and an efficiency oriented organization, allowing them to meet steady volumes, demanding timelines, and diverse commercial requirements. These factors are especially relevant for international importers and distributors seeking stability and predictability.

Export orientation is part of the sector's DNA. For decades, Spanish companies have embraced internationalization as a strategic pillar of their activity, developing deep knowledge of markets, channels, and commercial dynamics. This accumulated experience translates into a strong ability to adapt to different regulatory and logistical environments, as well as long standing commercial relationships.



Spain is therefore positioned **as a strategic partner for international operators who prioritize supplier reliability and supply-chain strength.** In a global context marked by volatility, cost pressures, and logistical complexity, the support of a mature and well structured industry represents a significant competitive advantage.

Spain's membership in the European Union further strengthens this positioning. Operating under one of the world's most demanding regulatory frameworks provides additional credibility to Spanish products and facilitates access to markets that place high value on food safety, traceability, and regulatory compliance.



As the leading region, Galicia acts as an ambassador of this industrial model. From its facilities, markets across Europe, the Americas, Asia, and the Middle East are supplied on a regular basis, demonstrating a proven export capacity. Its processing tradition, combined **with a clear commitment to continuous improvement, reinforces its role as an international benchmark.**

In an increasingly competitive commercial environment, product origin and the backing of a solid industrial ecosystem make a decisive difference. Spain exports not only canned fish and seafood, but also knowledge, stability, and trust. **This combination of factors consolidates its position as one of the world's leading references in the canning sector, offering international markets a reliable, long term oriented value proposition.**

ANFACO-CYTMA will be present at Gulfood Dubai 2026, together with the Conselleria do Mar of the Xunta de Galicia. You can find us from January 26 to 30 at Dubai Expo City, World Food area, Stands 22-80.



MORE PREMIUM CHINESE KUMQUATS ENTER THE MIDDLE EAST, DIVERSIFYING LOCAL SUPPLY

Due to its strategic location, the Middle East has long been a significant crossroads for the global fruit trade. The local market is rich in variety, with consumers placing strong emphasis on taste and texture.

In recent years, healthy eating has gained significant momentum, while the fast pace of urban life has further popularized the concept of "fruit as a snack." Kumquats, with their convenience and versatile consumption scenarios, align well with this trend. In response, Chinese exporters have introduced crisp, honey kumquats to the UAE market, gradually entering local wholesale and retail channels and offering Middle Eastern consumers a premium alternative to the traditional Spanish and South African kumquats.

In the Middle East, kumquats are predominantly sourced from South Africa and Spain, with a supply window typically running from May to March. These kumquats are generally smaller,

higher in acidity, and usually peeled before consumption. They are commonly eaten fresh, used in desserts, or processed into jams, and have established a mature market presence in the region.

Crisp, honey kumquats, entering the Middle East alongside the "fruit-snacking" trend are larger in size, with a juicy, crunchy texture, thin edible skin, and no seeds. They cater to demand for high-end, fresh fruit that is healthy, convenient, and suitable for fast-paced urban lifestyles, serving consumption occasions similar to those of blueberries.

With the start of the 2025 harvest season, China has begun exporting crisp, honey kumquats to international markets. Industry insiders expect exports to the Middle East to continue growing, with combined shipments to the Middle East and North America projected to increase more than fivefold compared with 2023.

Alongside market entry, diversified packaging formats are

also helping align the product with Middle Eastern consumer preferences. Lan Bilong, General Manager of Onedayone Group Zhangzhou, noted that the company offers multiple packaging options, including standard boxes, buckets, and rocket tubes, designed for household consumption, on-the-go snacking, and sharing occasions, bringing new consumption experiences to the local fruit market.

To ensure quality stability during long-distance transport, Chinese exporters are strengthening cold-chain logistics and freshness management, further enhancing the competitiveness of kumquats in the Middle East. With their distinctive eating experience and convenience, crisp and honey kumquats are emerging as a new favorite "fruit snack" among Middle Eastern consumers.

For inquiries, contact
Maggiepeng@onedayonegroup.com

Salud Foodgroup Europe was founded in 1995. A business born out of a passion for good food. Today, almost 30 years later, we are a renowned company that has retained the objectives it set itself at the outset: an exceptional product, exceptional service and the constant quest for innovations.

We're proud of our products and can confidently call ourselves specialists in Avocado products, Appetizers, Tortillas & Pitas and Fruit & Vegetables.

When you walk through the doors of our office in the Oosterhout, the Netherlands, you'll find the kitchen at the centre of the building. In this kitchen, our R&D department is constantly working on new recipes, new products or creating customized products. In the same building, you'll find our Sales, Supply Chain, Quality, Marketing, Packaging, Finance, Human Resource and IT teams, all working together to serve our customers around the world.

RANGES OF FROZEN PRODUCTS

We're all about avocado
The secret of our delicious avocado products lies in the fact that we use the

best Hass avocados in the world. Our avocados are grown by trusted suppliers who share our values of sustainable development and ethical practices.

We stock over 100 Avocado based items, such as our Avocado burgers and Avocado appetizers, such as fries and bites, which are inventive and highly recommended. Our assurance of a regular supply of avocado products throughout the year and our wide range of products make us a unique and internationally recognised avocado expert.

Salud's Appetizers are delicious!

From traditional Mozzarella sticks to original Guacamole-cream cheese bites, we've got Appetizers for everyone to enjoy. We select the finest ingredients for carefully crafted products. Many of our Appetizers are vegetarian, some even vegan, and they are conveniently oven-friendly.

When you choose Salud, you're choosing abSALUD the best!

For more information, visit www.saludfoodgroup.eu

INNOVATION, QUALITY, AND SERVICE AT HEART



Visit Salud Foodgroup at Gulfood 2026, DEC South Hall 1, Stand 5-27

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*.

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 byproduct 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.

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.



ITALIAN COFFEE

BAZZARA: THE LUXURY OF ITALIAN COFFEE CRAFTED IN TRIESTE

Founded in 1966, Bazzara is now a Benefit Company that has grown from a family laboratory into an international brand present in over 25 countries.

Thanks to distribution through the HoReCa, online, and retail channels, the brand aims to bring “Made in Italy” to the world, transforming the daily gesture of coffee into an accessible luxury experience.

Included by Forbes Italia among “the 100 excellences of Italian food & beverage”, Bazzara has become synonymous with quality, culture, and refinement.

Its Dodicigrancru, Panarabica, and Rarity lines — the products that make up the luxury coffee

line — have won the prestigious recognition as “Selection Coffee” at the Luxury Food&Beverage Quality Awards in 2023, 2024, and 2025, respectively.

The master roasters select only the best coffee varieties, slow-roasting them in small quantities to enhance their aromas and complexity.

From balanced blends to the rarest single origins, every Bazzara coffee tells a story of artisanal passion and the pursuit of excellence. Bazzara coffee is available in whole bean, ground, and convenient single-serving formats (capsules and pods).

Among the most iconic coffees are:

- **Dodicigrancru:** a journey around the world in a cup, where twelve of the most prized Arabicas worldwide merge into an unrepeatable harmony;
- **Panarabica:** a trilogy of blends that encapsulates the most authentic flavors of the three

coffee continents — America, Africa, and Asia;

- **Rarity:** a collection that brings together three authentic icons of the coffee world, rare and precious. Panama Geisha — refined and silky, with a delicate body reminiscent of tea; Nepal Himalaya — a pure harmony of aromas and flavours that reflect its pristine land; and Jamaica Blue Mountain — famous for offering a unique sensory experience and being transported in wooden barrels like rum.

These are complemented by the Italian Blends line, which reinterpret the tastes of different regions of Italy by balancing Arabica and Robusta; the Single Origins, which highlight the aromatic nuances of each terroir, similar to wine; and the Organic and Fairtrade selections, dedicated to those who seek excellence while respecting the environment and people.



January-March 2026

Learn more at <https://www.bazzara.it/en/> or visit the Bazzara stand at Gulfood (January 26-30, 2026) in Dubai (Dubai World Trade Centre, Pavilion: Za'abeel Hall 6, Stand: Z6-C27).



LACRIMA: BULGARIA'S FINEST DAIRY PRODUCER



Established 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 m², 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, 2023, and 2024.

For more information, visit www.lacrimadairy.com





SWEETENED CONDENSED MILK FOR CHOCOLATE AND CONFECTIONERY

WS Warsener Spezialitäten GmbH, a member of the dairy Uelzena Group, is one of the largest manufacturers of sweetened condensed milk in Europe and offers a wide range of different recipes and packaging options suitable for industrial use. This includes products according to halal, kosher and Fairtrade certification as well as blends of sweetened condensed milk with vegetable oils. All sweetened condensed milk products have a nice smooth texture, a clean taste without any 'cooked' flavour, and are technologically resilient to further processing.

WS Warsener Spezialitäten Sweetened condensed milk is one of the most important milk-based ingredients for the food and confectionery industry, alongside milk powder and anhydrous milk fat and mainly used in the production of high-quality caramel fillings, chocolate bars, pralines, toffees, dessert sauces or ice cream. It not only provides the typical caramel taste, but also influences the consistency and mouthfeel of the finished product.

Products

Sweetened condensed milk

Thick sweetened condensed milk with a sucrose content of >40% and a total dry matter content of

approx. 70%. Made from fresh, pasteurized milk (100% cow's milk) and sugar.

Sweetened, caramelized condensed milk

Thick, sweetened condensed milk with a caramelized note and a slightly darker colour. The standard fat content is 8 %.

Sweetened condensed milk mixed with vegetable oil

Blend of sweetened condensed milk and vegetable fat with a sucrose content of > 40 % and a total DM content of approx. 70 %.

For more information, visit www.ingredients.uelzena.com

YEAST PROTEIN: EMPOWERING PROTEIN SNACK & SUPPLEMENT MANUFACTURERS TO UNLOCK NEW GROWTH IN HEALTHY FOODS

In the global healthy food market, protein puffs, bars, and powders are among the fastest-growing segments. According to a Grand View Research report, the global protein supplement market will reach \$29.78 billion by 2025, with plant-based proteins growing at a robust CAGR of 12.4%. As an emerging high-quality protein, yeast protein—boasting a complete amino acid profile, hypoallergenic properties, and strong formula compatibility—has become a key enabler for manufacturers to upgrade product portfolios and seize market opportunities.

1. Protein Puffs: Solving "Nutrition + Texture" Challenges, Expanding Consumption Scenarios

Protein puffs blend casual attributes and nutritional value, but manufacturers often face three core pain points: balancing high protein with crispy texture, limited consumer groups due to allergens, and lack of distinctiveness from single nutrition.

Yeast protein precisely addresses these issues:

- **Strong formula compatibility, adaptable to mainstream processes:** With a fine texture, it blends well with grain flours and starches without compromising puffiness or crispness. Heat-resistant and suitable for extrusion, baking, and other processes, it requires no major production line adjustments.

- **Allergen-free, expanding target audiences:** Naturally free of lactose, gluten, soy, and nuts, it meets halal, vegan, and hypoallergenic needs, helping cover home, office, and sports scenarios.

- **Nutritional upgrading, creating differentiated selling points:** Contains 85% (as is) high protein and 5.5g/serving of natural dietary fiber. Paired with beta-

glucans, it enables a "high protein + gut-friendly" functional label to boost product premium.

- **Neutral flavor, suitable for diverse seasonings:** Mild-tasting with no strong off-odors, it perfectly carries za'atar, sesame, cheese, and other seasonings, supporting differentiated SKUs.

2. Protein Bars: Balancing "Clean Label + Functional Adaptability," Leading the Healthy Snack Track

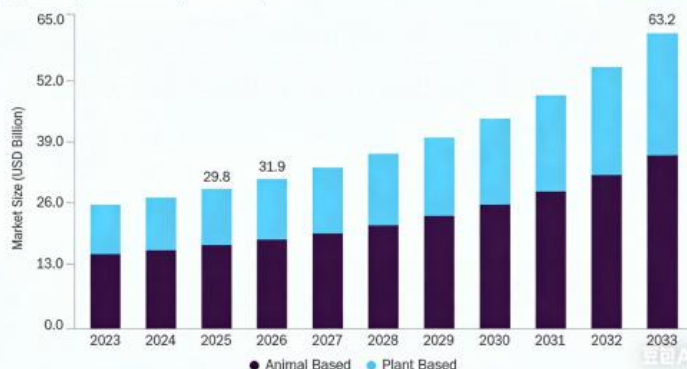
The protein bar market has entered a refined competition stage, requiring breakthroughs in nutritional balance, taste, and compliance. Yeast protein is the core choice for formula upgrading:

- **Simplified clean label, reduced compliance risks:** A natural complete protein (with 9 essential amino acids), it meets "high protein" claims without blending other plant proteins, reducing ingredient counts. Free of hormones, antibiotics, and animal by-products, it aligns with the clean label trend.

- **Multi-functional, adapting to segmented needs:** For sports bars, it pairs with fast-absorbing

Protein Supplements Market

Size, by Source, 2023 - 2033 (USD Billion)





carbs for "immediate energy + sustained repair"; for meal replacements, "fiber + protein" enhances satiety for weight management; its hypoallergenic and easy-to-digest properties suit children and the elderly.

- **Sustainable, strengthening brand image:** With lower resource consumption and carbon emissions than animal proteins, it helps build an "environmentally sustainable" brand label, aligning with global ESG trends.

3. Protein Powders: Breaking "Adaptability + Audience Coverage" Bottlenecks, Opening Incremental Markets

Long dominated by whey protein, the protein powder market faces limitations from lactose intolerance, allergies, and vegan rejection. Yeast protein, as a high-quality alternative, offers new innovation directions:

- **Hypoallergenic + gentle digestion, lowering consumption thresholds:** Dairy-free with low digestive burden, it avoids bloating and gas, covering lactose-intolerant and dairy-free groups. Suitable for daily use, post-operative recovery,

and elderly nutrition.

- **Nutritionally balanced, expandable functionality:** With a PDCAAS score of 1.0 (comparable to whey protein) and 18g/100g branched-chain amino acids (BCAAs), it meets muscle repair needs. Paired with fiber and beta-glucans, it creates "high protein + immune support + gut health" multi-functional products.

- **Flexible formula, adaptable to diverse forms:** Water-soluble, it can be made into powder, drops, or effervescent tablets. Highly compatible with fruit powders and vitamins, it supports mixed-protein, flavored, and functional products.

- **Strong compliance, suitable for global markets:** Controllable production with no residues, complying with standards in Europe, America, the Middle East, and Asia-Pacific to facilitate international expansion.

4. Yeast Protein: Core Logic for Manufacturers' Choice – Scientific Endorsement + Supply Chain Guarantee

For manufacturers, raw material quality stability, supply reliability, and technical support are crucial. Yeast protein's advantages lie in both product performance and mature industrial support:

- **Scientifically verified, quality controllable:** Derived from *Saccharomyces cerevisiae* via controlled fermentation and purification, with standardized key parameters. A PDCAAS score of 1.0 provides solid scientific basis for its nutritional efficacy.

- **Stable supply chain, sufficient capacity:** Angel Yeast, a global leader in yeast derivatives, has 33 internationally advanced production bases covering over 170 countries. Unaffected by seasons or weather, it ensures

continuous supply.

- **Technical support, cost reduction and efficiency:** Offers one-stop services including customized formula optimization, process guidance, and compliance consulting, accelerating R&D and mass production while reducing costs and risks.

- **Sustainable advantages, aligning with long-term trends:** Uses far less water and emits less carbon than whey protein, and can utilize industrial by-products, conforming to circular economy principles for green supply chains.

Conclusion: Choose Yeast Protein to Seize the New Healthy Food Track

Amid consumption upgrading and intensified competition, raw material innovation is core competitiveness for food manufacturers. With "complete nutrition, formula friendliness, compliance safety, and sustainability," yeast protein unlocks new possibilities for protein product upgrading, helping break traditional raw material limitations and enhance product premium and brand competitiveness.

With 40 years of yeast deep-processing experience and global layout, Angel Yeast provides stable, high-quality AngeoPro yeast protein and comprehensive technical support. We sincerely invite protein food manufacturers to cooperate, leveraging yeast protein to co-create future-oriented healthy foods and achieve win-win market growth.

Cooperation Inquiry

Angel Yeast Co., Ltd.

Address: 168 Chengdong Avenue, Yichang, Hubei 443003, P. R. China
Tel: +86-717-6368373

Email: angelmea@angelyeast.com

Official Website: <https://en.angelyeast.com>

At Driessen Food Extrusion, we believe that the perfect crunch defines the eating experience. As a third-generation Dutch family business, we specialize in producing premium crumbs and coatings using advanced extrusion technology. With decades of expertise, we offer a broad portfolio tailored to the needs of food manufacturers, Quick Service Restaurants (QSRs), and home delivery concepts. Our innovative coatings are designed to guarantee outstanding performance, taste, and texture—ensuring that every bite is as crispy and flavorful as intended.

"eating with your ears"

Did you know that the sound food makes plays a crucial role in how we perceive its taste and texture? Sound influences our perception of crispiness, freshness, and even the overall quality of food in every category. Scientific studies show that consumers find a snack crunchier and tastier when the crackling sound is louder and clearer. This phenomenon is called "eating with your ears."

This concludes that a crispy coating should be more than just a first bite experience. Our crumbs maintain their crunch for up to 3 hours, ensuring that fried or oven-baked products retain their texture and quality, even after extended holding times and home delivery. Our crumbs are developed to perform exceptionally across various cooking methods, including deep frying, baking, Airfryers, Turbochef, Merrychef, and impingement ovens. No matter how your product is prepared, our coatings deliver unparalleled crispiness.

Extensive portfolio

Innovation is at the core of what we

do. Our range extends far beyond standard bread crumbs, offering panko-style coatings, tortilla triangle inclusions, rice flakes, all designed to elevate texture and visual appeal to stand out on the shelves and food menus. Additionally, we provide a variety of colors - from classic golden brown to innovative black and even pink crumbs - allowing food manufacturers to create eye-catching and unique products that stand out in the market.

The latest innovation of our portfolio is a range of gluten-free crumbs including two panko-styles. The demand for gluten-free options is growing, but quality should never be sacrificed. Our



INNOVATIVE, HIGH-QUALITY CRUMBS & COATINGS FOR THE FOOD INDUSTRY

EXPERIENCE NEXT-LEVEL CRISPINESS

gluten-free crumb portfolio has unique properties like unmatched crispiness, texture, and taste. By using unique ingredients and innovative processing techniques, we offer premium gluten-free solutions that meet the highest standards.

We don't just produce coatings; we develop solutions. Through co-development partnerships, we collaborate with food manufacturers and QSR brands to create exclusive, tailor-made coatings that align with specific needs. Whether it's a unique texture, a signature flavor, or a completely new concept, our team works closely with you to bring your vision to life.

At Driessen Food Extrusion, we are redefining what's possible in "coating land" with extrusion technology.



www.dfe.nl/en

TOP TRENDS 2026:

CREATIVE DESSERT IDEAS COMBINE HEALTH AND DELIGHT

Whether traditional compositions or exciting new creations, dairy-based desserts are in demand from consumers around the globe. Market statistics from Innova Market Insights show that last year the worldwide market for milk desserts and ice cream grew by 4.4 percent over the previous year. New product launches grew by just under six percent in the last five years. West Europe is the clear leader with over 4500 launches, followed by Asia with around 3000 product introductions. Products with clean label claims lead the launches by a wide margin, followed by desserts with no added sugar, or which are good sources of protein. Reduced fat content is also important.

Furthermore, desserts offer enormous potential for other sales arguments that meet the central needs of consumers – health and delight. The 2026 Top Ten Trends from Innova Market Insights once again confirm that the market offers great opportunities for foods and beverages that promote physical and mental wellness. If they also check the “delight” box, they can do that much better. As experts in special indulgence moments, Hydrosol has

developed stabilizing systems that dessert producers can use to meet the trends of tomorrow.

Top Trend: Powerhouse Protein

Innova calls the power for all-around wellbeing the most important trend for the year ahead. Consumers are looking for protein-rich products, ideally enriched with vitamins and minerals, that support mental fitness as well as gut health and the immune system. Healthy aging, weight management, and athletic performance are further important criteria. For these goals, Hydrosol has developed a pudding concept specially designed for the Best Ager target group. This caramel-flavored pudding has ten percent protein and just one percent fat, and is free of added sugar. Enrichment with calcium, vitamin D3 and vitamin K2 allows various EU Health Claims. The same goes for the company's concept for a yogurt mousse with fresh lemon flavor, likewise aligned with the needs of Best Agers. The stabilizing system creates a light mousse that can be declared a source of protein due to its protein content of 3.6 percent, which corresponds to approximately 13.7 percent of the total energy content. The reduced sugar content and low

salt content are further advantages.

Top Trend: Layers of Delight

The many facets of delight are at the focus of the second Innova Top Trend. It is based on four pillars: Wellbeing moments, positive mood, rich delight for the senses, and healthy enjoyment. Familiar flavors and new creations alike are in demand, and Hydrosol offers the right inspirations for both. One example is Turkish and Arabian-style ice cream whose elastic consistency and good melt resistance set it apart. This is easy to achieve with the right stabilizing system from the Stabisol series. It prevents the formation of ice crystals and gives a stable end product with characteristic mouthfeel. Meanwhile, exciting new sensory delights are promised by Hydrosol's functional system for vegetable fat cream. With a whipping volume of up to 300 percent and a creamy mouthfeel that is nearly identical to dairy whipped cream, it provides the basis for a whole range of indulgent dessert creations. They don't even need refrigeration since they can handle ambient temperatures up to 25°C, naturally subject to the storage requirements of the other ingredients in the finished product.

For more information, visit www.hydrosol.de

EXBERRY® PLANT-BASED COLOR SUPPLIER GNT EARNS TOP SUSTAINABILITY AWARD

GNT has been ranked among the top 1% of companies in the food manufacturing industry for sustainability performance.

EcoVadis, a leading global provider of business sustainability ratings, has awarded the EXBERRY® color supplier a Platinum medal. The achievement marks another important step forward for the company following Silver and Gold medals in the previous two assessment periods.

GNT increased its overall score to 86 out of 100 in 2025, placing it in the 99th percentile, after delivering an improved performance across several areas. These included:

- Enhanced resource use and waste reduction, including more efficient systems and equipment to reduce energy and utility consumption
- Strengthened ethics and compliance practices involving external audits and independent verification
- Improved supply chain risk management, with action taken to

address potential sustainability-related challenges

- Responsible and transparent supplier oversight with additional on-site visits, promoting sustainable procurement practices

GNT also officially committed to the United Nations Global Compact (UNGC) in 2025, aligning its strategy and operations with universally accepted principles on human rights, labor, the environment, and anti-corruption.

These developments provide several benefits for the company's customers, bringing greater supply chain resilience, lower carbon footprint, and further assurances over ethical sourcing.

Rutger de Kort, Sustainability Manager at GNT Group, said: "This Platinum medal is the result of a continuous improvement journey and represents a significant milestone in GNT's ambitious sustainability plans. We've worked tirelessly to drive higher standards, strengthen policies and procedures, expand sustainability KPI reporting, and improve our risk assessment

practices."

He added: "This achievement underlines our strong commitment to an ethical and environmentally friendly EXBERRY® value chain. By actively identifying and addressing potential risks, our customers can rest assured that we have gone the extra mile to ensure they will receive safe, secure, and sustainable supplies long into the future."

GNT – which creates EXBERRY® colors from non-GMO fruits, vegetables, and plants – has set out plans to lead the food coloring market on sustainability.

It has been working toward a range of targets, including delivering significant reductions to carbon intensity at its factories and training all contract farmers in sustainable agriculture. Its closely managed supply chain approach also enables the company to provide accurate Product Environmental Footprint data for the vast majority of colors in the EXBERRY® range.

For more information about EXBERRY®, visit: www.exberry.com





ALL-ROUNDERS ENABLE BROAD RANGE OF PLANT-BASED SAUSAGE ALTERNATIVES

After burgers and meatballs, sausage and cold cuts are among the most popular products in the plant-based meat alternative category. This was shown in an international consumer survey by Innova Market Insights last year. In fact, according to the Good Food Institute, in Germany sausage and salami are the highest-revenue category. And it's no wonder, because this market segment offers enormous variety. From cold cut varieties to salami to classics like wieners, frankfurters, and white sausage, there is a wide range of specialties to choose from. Planteneers makes this huge variety possible with its fiildMeat S-series functional systems. These all-rounders are suitable for making many plant-based sausage and cold cut products, as well as bacon and liver loaf. They can also be used to make a wide range of international specialties like Italian mortadella,

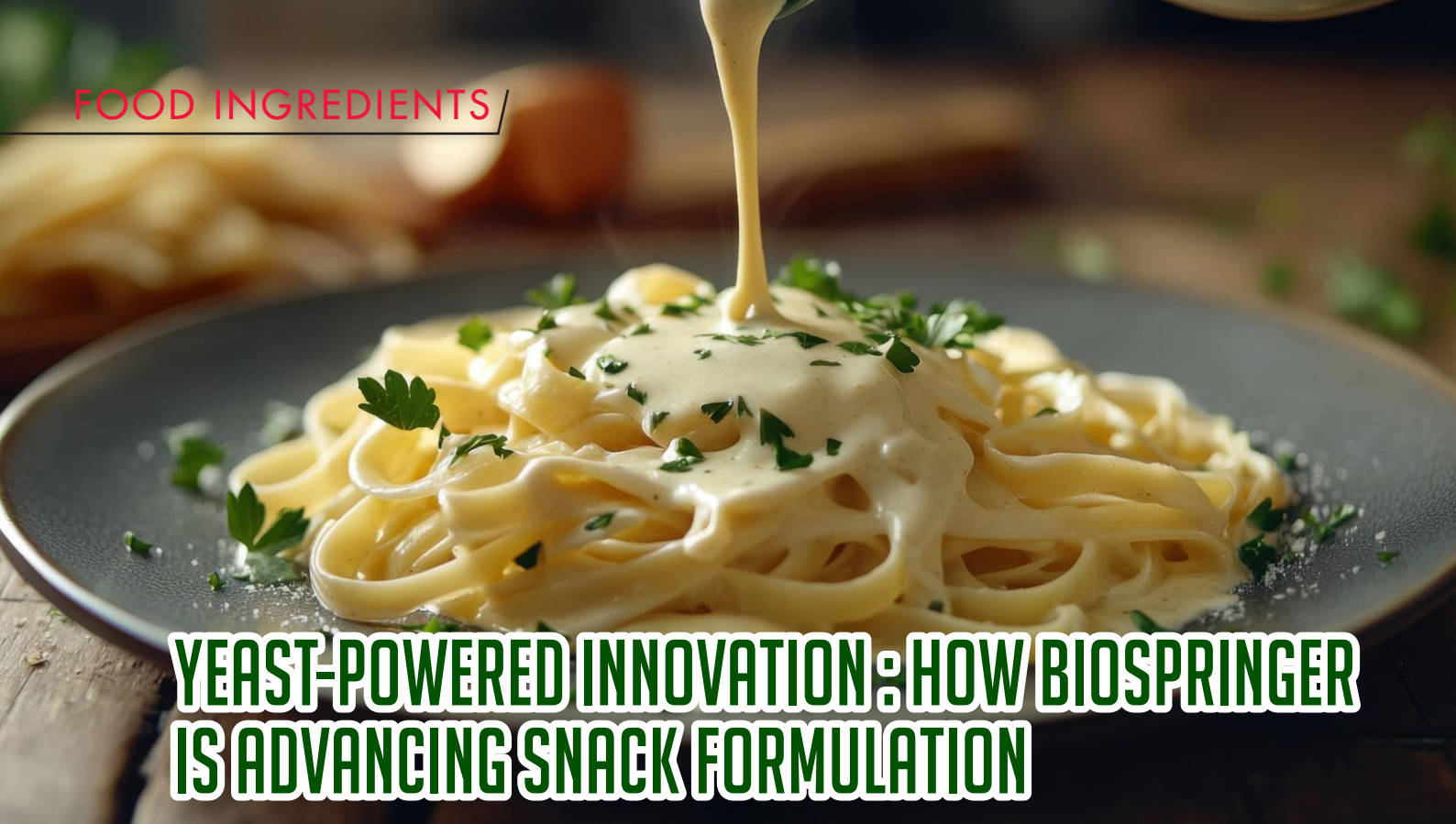
Spanish chorizo, Turkish sucuk, and other classics from many markets.

This range of possibilities has helped make these established functional systems some of the best-sellers in the Planteneers portfolio. Another reason is their functionality. The systems are based either on fava beans and peas or on soy. Both versions give juicy, elastic, meat-like final products with good sliceability. Sebastian Barsch, Head of Product Development at Planteneers, notes: "The combination of fava bean and pea protein is a technical and sensory win. With it we achieve reliable emulsion and water binding, a meat-like elasticity, and sliceability. At the same time it gives a balanced flavor profile in which the notes of the two raw materials complement each other." Thus, it delivers the same benefits that soy protein has long been known for.

The resulting plant-based sausage alternatives for eating hot and cold are made on the

same standard equipment as conventional sausage products. Both functional systems have been on the market for several years and have proven themselves in use, notably in converting from pilot to large-scale production. They also have the advantage of enabling manufacturers to respond to market shifts flexibly, for seasonal or trend products. The current interest in "whole foods" is an example. "We can integrate fresh vegetables, herbs, legumes, or tofu into products," reports Barsch. "Hybrid approaches are conceivable as well. We can draw from a deep fund of experience in the use of animal proteins through our sister company Hydrosol. So hybrids are likewise an absolute core competence. Naturally we assist customers in the development and implementation of promising product ideas."

For more information about www.planteneers.com



YEAST-POWERED INNOVATION: HOW BIOSPRINGER IS ADVANCING SNACK FORMULATION

In the dynamic world of snack food development, meeting consumer demands for bold flavors, clean labels, and nutritional benefits has become increasingly crucial. As a leading provider of yeast-based ingredients, Biospringer is proud to offer a range of innovative solutions that empower snack manufacturers to create products that truly stand out on the shelves.

Umami: Unlocking the Savory Potential

The Springer® Umami range from Biospringer is a game-changer for snack developers seeking to amplify the savory appeal of their products. The umami and typical savory flavors of the range highlight and strengthen flavors to improve taste profiles of foods. Derived from natural yeast fermentation, these ingredients tap into the inherent umami notes that consumers crave bringing that lingering sensation, so specific

to the 5th taste, to the overall profile. This yeast extract range rich in natural umami contributes efficiently to salt reduction, by compensating the loss of intensity in taste when diminishing the quantity of salt in a recipe.

Reveal: Bringing Out the Best in Snack Flavors

For snack producers looking to showcase the true essence of their flavors, Biospringer's Reveal range is a game-changer. These yeast-based solutions act as flavor "revealers," amplifying and balancing the taste profiles of a wide range of seasonings and coatings. Our Reveal range helps bring out the natural richness and complexity of spices, herbs, and other flavor components, creating a more satisfying and enjoyable snacking experience. Formulated to be highly versatile, Springer® Reveal solutions can be seamlessly integrated into a variety of snack applications, from potato chips and extruded

snacks to nuts and popcorn. They not only enhance the overall flavor impact but also help to improve mouthfeel and texture.

Signature: Crafting Distinctive Snack Identities

For snack brands looking to develop a truly unique and memorable identity, Biospringer's Signature products range offers a compelling solution. These specialized yeast-based ingredients are designed to impart distinctive, signature flavors that set products apart in a crowded marketplace. Springer® Signature offers 4 main families of specific flavor notes: meaty notes, cooked notes, brown notes, and cheese notes. These ingredients can be seamlessly integrated into a wide range of applications, from savory crackers and pretzels to indulgent baked goods.

For more information, visit www.biospringer.com

Gulfood Manufacturing 2025 has concluded its most transformative edition yet, breaking previous records with double-digit expansion since 2024. Ranked as the world's top destination for Greenfield foreign direct investment, and positioned at the centre of a 43.65% CAGR surge in AI adoption, Dubai is rapidly becoming the engine driving the next wave of food manufacturing innovation. With the global food processing market forecast to reach \$318.29 billion by 2034, Gulfood Manufacturing stands at the intersection of this momentum.

The 2025 edition welcomed over 2,500 exhibitors from 79 countries across 21 dynamic halls, marking the largest footprint in the event's history. Global exhibitors including ADM, APICAL Middle East FZCO, Atom FZCO, Bühler DMCC, Ingredion, KHS Middle East FZCO, Rieckermann GmbH, Symrise AG, Tetra Pak and TNA Solutions converged at the event, with leading names selling machinery

on the show floor, signing partnerships and compressing months of business into three days. The quality of business achieved at this landmark event reflects Gulfood Manufacturing's unmatched position as the meeting point for the industry's most advanced AI-driven manufacturing and breakthrough food technologies.

The 2025 edition also witnessed historic business deals and transformative partnership announcements, underscoring the event's role as the definitive meeting ground for global industry growth with actionable innovation and tangible business outcomes.

The next edition of Gulfood Manufacturing will take place from 3 – 5 November 2026 at Dubai World Trade Centre, aiming to continue its role in being the ultimate gateway for international collaboration, investment acceleration, manufacturing scale and being a global catalyst for change in the global food and beverage manufacturing industry.

GULFOOD MANUFACTURING 2025: A LANDMARK YEAR FOR GLOBAL F&B TRADE



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