

FOOD

BUSINESS

GULF & MIDDLE EAST

23

**HOW CAN SEAWEED
ENHANCE ECONOMIC
RESILIENCE?**

42

**HYDROSOL EXPANDS ITS
RANGE FOR BEST AGERS**

34

**PRESTIGE: YOUR
TRUSTED EUROPEAN
SUPPLIER IN
CONFECTIONERY**

38

**SUSTAINABLY SOURCED
NATURAL VEGAN PROTEIN**

54

**IMA PACKAGING
TECHNOLOGIES FOR THE
DAIRY MARKET**



24-26
Sept 2024

DUBAI WORLD
TRADE CENTRE



24-26 SEP 2024
DUBAI WORLD TRADE CENTRE



24-26 SEP 2024
DUBAI WORLD TRADE CENTRE



INSPIRE FOOD BUSINESS



2-3 October 2024 - Le Meridien



Anything But BASIC.

VANILLA FLAVORED SOFT SERVE DRY MIX

Lactose Free • Gluten Free • Kosher OUD • Halal

One versatile dry mix bag: Soft serve, shakes, coffee frappes, smoothies & joy-filled smiles...



FrostlineFrozenTreats.com • INFO.INTL@KENTWW.COM
www.softservedubai.com • sales@softservedubai.com

© 2024 Kent Precision Foods Group, Inc. Frostline® is a registered trademark of Kent Precision Foods Group, Inc. FL_VAN_AD_INT_24

Visit us
4-6 September 2024,
Hall: 5, Booth: D32

ASIA FRUIT
LOGISTICA



Home of apples

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

vog

Home of apples

vog.it

CONTENTS

FOOD BUSINESS GULF & MIDDLE EAST



24



Seaweed

23



31



34

The Expert in Biscuits and Wafers



38



41



49



52



56

NEWS	04
GULFOOD GREEN PREVIEW	22
ISM MIDDLE EAST PREVIEW	24
FREE FROM FOOD DUBAI PREVIEW	26
ASIA FRUIT LOGISTICA PREVIEW	28
SIAL PARIS PREVIEW	29
SIRHA ARABIA PREVIEW	30
AVOCADO PROCESSING	31
WALNUTS	32
CONFECTIONERY	34
PLANT-BASED DESSERTS	36
YEAST PROTEIN	38
INGREDIENTS	40
STABILIZING SYSTEM	42
COCOA REPLACEMENT SOLUTION	44
WHEAT-BASED SOLUTIONS	46
CHEESE	48
BURGER PROCESSING	49
SNACKS PROCESSING	50
FOOD SLICER	51
WATER TREATMENT TECHNOLOGY	52
PACKAGING TECHNOLOGIES	54
SEAFOOD	56

COVER PHOTO COURTESY: HYDROSOL GMBH & CO. KG

Managing Editor

M. Matt

Associate Editors

Jessie Jorge

Dr. Ann Matt

Assistant Editors

Raseena Navaskhan

Loimee De Leon

Contributors

Dr. Hansel Geo Thomas

Neville J. Chandler

United Kingdom

Matt Media International Ltd.

12 Gateway Mews

London N11 2UT

United States

Matt Media (USA) LLC.

1713 E. Morgan Court

Gilbert, Arizona 85295

United Arab Emirates

Matt Media LLC

P.O. Box 25694

Sharjah Media City

Al Saad Adv. Designing & Pub LLC

P.O. Box 25694, Sharjah, UAE

Tel: +971 656 39494

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

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

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

Published by Matt Media© Intl. Ltd.(U.K.) 2024

PRESTIGE



The Expert in Biscuits and Wafers

Meet us at



24-26
Sept 2024
DUBAI WORLD
TRADE CENTRE



Hall: 4, Stand: C4-55

Hall: 5B, Stand: 5B J 139

EXCITING NEW PRODUCTS TO BE LAUNCHED IN HORECA MARKET

Alesayi Beverage Corporation, a leading beverage manufacturer in Saudi Arabia since 1959 with 60% market share in the energy drinks' category, is partnering with SIG to expand its product and packaging portfolio. Using a state-of-the-art SIG SureFill 42 Aseptic BIB filling system, Alesayi will launch exciting new products in hotels, restaurants and cafes (HoReCa).

For Alesayi Beverages this is a completely new entry into the business with products in bag-in-box packaging, relying on the expertise of SIG who is the global leader in BIB packaging. SIG will initially supply Alesayi Beverages

with its SIG SureFill 42 Aseptic filling line, as well as 10L SIG bags using the SIG 2Pure Film, a one-layer film specifically developed for water and ideal for BIB applications, retaining a high water quality for up to a year without affecting taste. The 10L bags come with SIG OptiTap 2300 fitment, a self-closing thumb toggle valve for simple, intuitive and consistent dispensing of water and other beverages, offering convenience to consumers.

Mohammed Ali Alesayi, Chief Board of Directors and CEO at Alesayi Beverage Corporation: "This is just the beginning of our

long-term strategic partnership with SIG, as we continue our ambition to become the number one food and beverage co-packer in the MEA region. We're committed to offering our customers SIG's unique portfolio of sustainable packaging solutions, including aseptic carton, bag-in-box and spouted pouch, as well as accelerating our sustainability roadmap."

The new BIB system will be located at Alesayi Beverages new state-of-the-art production facility in Jeddah, which covers more than 98,000 square meters built up area.



MorningStarCo.com +1 209 826 8000

MORNING STAR
Excellence Through Commitment

WE SPEAK FLUENT TOMATO

Elevate your culinary creations with our diverse range of tomato ingredients, all grown and produced in California. Perfect for bulk, foodservice, boutique, and specialty businesses.



NOTHING BEATS A NOTHUM

Less downtime. Less waste. More savings. Faster returns.

PREDUST
VersaCoat

BATTER
BatterPro

BREAD
SuperFlex

FRY
ProTherm



At Nothum, we specialize in equipment that adds value to your products. Each machine is built for the highest flexibility and lowest operational costs.



Designing food processing systems since 1971.

+31 85 013 6861 • Oirschot, Netherlands • Nothum.com

NOTHUM
FOOD PROCESSING SYSTEMS
By **Fortifi**

MELIHA DAIRY FACTORY RAISES SUSTAINABILITY BENCHMARKS WITH TETRA PAK'S END-TO-END PROCESSING AND FILLING SOLUTIONS

Tetra Pak announced that the Government of Sharjah's Department of Agriculture and Livestock (DAL), through its commercial arm Ektifa, will deploy the latest advancements in sustainable packaging by Tetra Pak at its Meliha Dairy Factory, the first-of-its-kind farm in the United Arab Emirates that integrates authentic organic production methods.

Following the opening of the first phase of the farm recently, a high-profile delegation from Ektifa

visited Tetra Pak's main production facility in Lund, Sweden, to explore advanced technologies in sustainable dairy production and packaging. The delegation was led by H.E. Dr. Eng. Khalifa Musabah Al Teneiji, Chairman of the Department of Agriculture, Livestock and Ektifa, and accompanied by Niels Hougaard, Managing Director of Tetra Pak Arabia Area.

The visit underlines the end-to-end capabilities that Tetra Pak

brings in supporting sustainable dairy production – from equipping the production facility with state-of-the-art processing equipment to sustainable filling lines. Tetra Pak will also provide after-sales support across the value chain. The partnership reflects the focus of the Government of Sharjah to create a fully organic dairy farm and factory that uses cartons for packaging – an environment conscious decision that promotes sustainability.

Your partner for burger production

Marel ensures consistency and accuracy in weight, shape, size and quality. Regardless of volume or type, we have a solution to meet your needs.

BUTCHER BURGER
Interlaced fibers

HOMESTYLE BURGER
Fine vertical fibers

TENDER-FRESH BURGER
Vertical fibers

STANDARD BURGER
No fiber orientation

marel.com/burgers

marel

EXBERRY® COLOR SUPPLIER GNT TO EXPAND INTO FERMENTATION

GNT is working to develop new plant-based, sustainable EXBERRY® color solutions for food and drink using unique fermentation technologies.

The company has been creating EXBERRY® colors from fruit, vegetables, and plants since its foundation in 1978. It is now expanding into fermentation for the first time to increase innovation and sustainability in its plant-based solutions.

Producing colors through fermentation allows for improved functionality as well as highly efficient and sustainable year-round production. Once the raw materials have been cultivated, they can be scaled up in larger bioreactors for industrial production. This phase involves maintaining optimal conditions to ensure high biomass yield and pigment concentration.

To deliver on its aims, GNT has chosen to collaborate with Plume Biotechnology, a UK-based start-up focused on innovation in fermentation science and bioprocessing for natural colors.



*Sustainably Sourced
Natural Vegan*

PROTEIN Angeopro

AngeoPro Yeast Protein is a sustainable microbial protein derived from yeast (*Saccharomyces cerevisia*) which is used in bread, beer and wine. It is rich in essential amino acids and offers a high-quality protein source with excellent bio-availability.

LEARN MORE



ANGEL YEAST CO., LTD.

✉ angelmea@angelyeast.com

🌐 <https://en.angelyeast.com>

☎ + (86) 717-6368373

📍 Angel Yeast Middle East & Africa



Visit our website



Follow us

IFF TO DEVELOP NEW NUTRIENT-DENSE, GREAT-TASTING SOLUTIONS FOR THE EVOLVING WEIGHT MANAGEMENT LANDSCAPE

With new research indicating a rapidly evolving health and weight management landscape, IFF (NYSE: IFF), a global leader in food and beverage, home and personal care and health, is working to extend its range of

solutions for the nutrition-conscious consumer.

IFF currently offers a range of products that can help manufacturers support consumers on their weight management journeys. In addition to studying

consumers' needs in this landscape, the company is now partnering with experts in nutrition, metabolic health, and obesity to create new concepts to meet the growing demand for tasty and nutrient-dense options.

"We believe IFF technologies and expertise in nutrition science are best positioned to co-create with our customers to offer new products and formulations that win in the marketplace and help consumers achieve and maintain a healthy and sustainable lifestyle," said Erik Fyrwald, IFF chief executive officer. "Consumers increasingly want nutritious choices that fit their weight management journeys but offer the best quality and flavor."

Social listening research by IFF shows that conversations around developing a healthier relationship with food grew by 242 percent in the U.S., while conversations about mindful eating grew by 190 percent globally in the last year.

Further results have shown that conversations related to anti-obesity medications (AOM) have increased in volume by 48 percent but decreased in sentiment by 11 percent, suggesting that consumers are interested but less receptive to the idea of taking AOMs. Meanwhile, the number of consumers trying to consume protein is rising rapidly - from 59 percent in 2022 to 71 percent in 2024.



SIAL
INSPIRE FOOD BUSINESS
60 YEARS

THE WORLD LARGEST FOOD EXHIBITION

LEMON ON THE CAKE*



*SIAL Paris honors its emblem to celebrate its 60 years.
Come and visit sialparis.com

TAKE ADVANTAGE OF THE STANDARD RATE UNTIL SEPTEMBER 16

PARIS — October 19 - 23 2024

Contact for more information: middleeast@promosalons.com – Tél : +966 12 6682689



**A Ferrero Group
Related Company**

Home to some of the world's most iconic biscuit brands



Visit us at ISM Middle East
24-26 Sept 2024

Hall 1, Stand E1-60

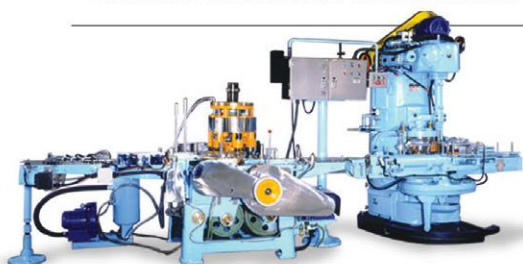


CAN MAKING/CANNING MACHINE

S-M446
AUTOMATIC IRREGULAR
CAN DOUBLE SEAMER



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



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



Nov. 5-7 2024

ZA'ABEEL HALLS 1-3

Booth No.: Z2-D39



SINCE 1956

www.shinican.com

contact@shinican.com.tw

SHIN-I MACHINERY WORKS CO.,LTD.

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



PLANTED BRINGS SWISS PLANT-BASED MEATS TO UAE DINERS

Planted - the fastest growing alternative protein startup in Europe has officially entered the UAE and Middle East foodservice market. Its products are now available for consumers to try on menus of select restaurants across the UAE with hotel chains expected soon too. As a Swiss purpose-driven brand, it aims to set a new standard for the plant-based meat industry by producing the highest quality plant-based meat that is high in protein content and uses only natural and clean label ingredients with no additives, thereby making it a nutritious

and sustainable choice for all.

Planted has introduced its presence among key players in the UAE foodservice and HORECA (Hotel/Restaurant/Café) market and is set to roll out further partners by the end of 2024. It aims to partner with foodservice entities in the UAE spanning hotels, restaurants, cafes, QSRs (Quick-service restaurants) and entertainment and independent operators in the hospitality industry that creatively integrate brand's plant-based meat into their menu offerings.

SCG INTERNATIONAL AND TAMIMI MARKETS LAUNCH THAI SIAM BRAND IN SAUDI ARABIA

SCG International Corporation Co., Ltd. (SCG International), a prominent leader in supply chain management and international trading, proudly announces a strategic alliance with Tamimi Markets, a subsidiary of Tamimi Group, one of Saudi Arabia's premier conglomerates. This partnership is highlighted by signing a Memorandum of Understanding (MOU) that aims to introduce Premium Thai and Asian flavors to the Saudi Arabian market under the Siam Signature brand. This partnership is set to influence the food and beverage sector in Saudi

Arabia profoundly.

This initiative marks a significant milestone in SCG International's ambitious strategy to expand into the SAMEA region (South Asia, Middle East, and Africa) building on its successful ventures in construction materials and now advancing into the food and beverage industry.

As the newly appointed sole distributor in Saudi Arabia, SCG International will leverage Tamimi Markets' extensive distribution network to deliver the products to over 32 locations across Saudi Arabia initially.

SIRHA+ ARABIA

1-3 OCTOBER
2024

RIYADH FRONT EXPO
RIYADH, SAUDI ARABIA

THE FIRST FOOD SERVICE
EXHIBITION TO PROPOSE A
GLOBAL OFFER AND CONTENT
IN SAUDI ARABIA.

SIRHA ARABIA IS THE NEW
MEETING PLACE IN THE
MIDDLE EAST FOR FOOD,
EQUIPMENT, BAKERY AND
COFFEE PROFESSIONALS.

300 LOCAL & INTERNATIONAL EXHIBITORS

3 SECTORS: FOOD & BEVERAGE, EQUIPMENT,
BAKERY & COFFEE

2 STAGES OF EVENTS

45 MASTERCLASSES & TALKS

MORE THAN **60** SPEAKERS, GUESTS AND
INTERNATIONAL CHEFS



YOUR FREE BADGE ON
SIRHA-ARABIA.COM

For professionals only

UNION COOP RECEIVES 8 TONS OF FRESH ORGANIC VEGETABLES AND FRUITS DAILY

Dr. Suhail Al Bastaki, Chief Community Relations Officer of Union Coop, revealed that the cooperative receives daily shipments of fresh organic vegetables and fruits totaling between 8 to 10 tons from 25 local farms across various emirates of UAE.

Each day, Union Coop procures 65 varieties of organic produce such as tomatoes, cucumbers, peppers, zucchinis, cantaloupes, watermelons, and leafy greens from these farms.

The growing consumer demand for organic products reflects a strong

preference for healthy dietary choices among UAE residents. Since 2008, Union Coop has been at the forefront of encouraging Emirati farmers to invest in organic farming. The cooperative supports them by showcasing and marketing their products in its branches throughout Dubai, providing space to accommodate more farmers and their products, and highlighting them through billboards and promotional magazines. Additionally, Union Coop organizes workshops, regular

meetings, and seasonal farm visits to facilitate knowledge exchange on agricultural plans and best practices.

All organic products supplied to Union Coop comply with national standards and undergo continuous monitoring. For decades, Union Coop has steadfastly supported local products of all kinds and continuously supports Emirati farmers by offering substantial incentives for sustainable farming practices, contributing to sustainable food security.

LAKIDIS
FOOD PROCESSING MACHINERY

Meat Flattener

FL250

FL600

Scan me!

www.lakidis.gr
sales02@lakidis.gr
T: +302310 722 367,
+30 2310 722772

@lakidisfoodmachines
Lakidis Food Machinery
LAKIDIS SA
Lakidis Food Machinery

ABU DHABI SHOWCASES AGRIFOOD GROWTH AND WATER ABUNDANCE CLUSTER AT FUTURE FOOD-TECH SUMMIT IN CHICAGO

A high-level delegation from Abu Dhabi, led by the Abu Dhabi Investment Office (ADIO), has participated in the Future-Food Tech Summit in Chicago, showcasing the AgriFood Growth and Water Abundance (AGWA) cluster launched by His Highness Sheikh Khaled bin Mohamed bin Zayed Al Nahyan, Crown Prince of Abu Dhabi and Chairman of the Abu Dhabi Executive Council.

Led by the Abu Dhabi Department of Economic Development (ADDED) and ADIO, AGWA is an integrated economic cluster that aims to play a leading role in global efforts to tackle food shortages and water scarcity, and will be a global hub for novel food and ingredients, as well as technologies to increase the efficient use of water resources.

The delegation at the Future-Food Tech Summit in Chicago featured senior representatives from ADIO, Abu Dhabi's government agency responsible for inward investment; Hub71, Abu Dhabi's global tech ecosystem; the Technology Innovation Institute (TII), an advanced technology research centre in Abu Dhabi; as well as Abu Dhabi Agriculture and Food Safety Authority (ADAFSA), the food safety, food security and biosecurity regulator in Abu Dhabi.



Industry changing equipment + technology **designed for results**

Our **French fry and formed potato** product systems are the workhorses of the industry. We process a broad range of styles, including straight cut fries, crinkle cut fries, curly fries, potato wedges, and a variety of potato co-products. Working with our strategic partners, we are capable of full turnkey solutions, from potato receiving through palletizing.



GULFOOD
MANUFACTURING
5-7 NOV 2024
DUBAI WORLD TRADE CENTRE

Visit us @
Hall 3, Stand #D3-4

HEAT AND CONTROL

LOOKING BACK. PRESSING FORWARD.
ALWAYS INNOVATING.

info@heatandcontrol.com | heatandcontrol.com

INFLAVOUR RETURNS TO RIYADH THIS OCTOBER, FEEDING SAUDI ARABIA'S AMBITION OF BECOMING THE FOOD AND HOSPITALITY HUB OF THE WORLD

Organisers of InFlavour, Saudi Arabia's most influential government-backed F&B event, are looking to build on the overwhelming success of last year's inaugural edition as the event moves to Riyadh Front Exhibition & Conference Centre later this year. The show's second iteration will run from October 1-3 and aims to

further accelerate the nation's ambitions to become the Middle Eastern food and hospitality hub of the world. It is backed by the Ministry of Environment, Water and Agriculture of Saudi Arabia (MEWA), the Saudi Business Center (SBC) and the Local Content & Government Procurement Authority (LCGPA). InFlavour's second annual

event will be a powerful business-generation and knowledge-sharing platform. This year's theme is 'a new beginning for food', and InFlavour will help F&B businesses increase trade margins and leverage investment opportunities in the region. The event will also position F&B businesses as leaders and innovators by facilitating trade between key decision-makers, investors, buyers, and entrepreneurs as well as transcending the culture of food through InFlavour's on-site experiences. Global industry disruptors and pioneers will take to the event's multiple stages to deliver thought-provoking insights on the sector's hottest topics and try to inspire change.



European Organic Food Good Choice

Organic food from the EU is a good choice for those who care about themselves and their loved ones.

It is My choice.

ENJOY IT'S FROM EUROPE

Co-funded by the European Union

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

ALTO-SHAAM LAUNCHES NEW RANGE OF HEATED DISPLAY CASES

Alto-Shaam, a global leader and innovator in the foodservice equipment industry, has launched the latest version of its heated display cases featuring multiple enhancements, including new LED lighting and top heat.

The new deli case range includes three different size models – the 48-inch (122cm) case with three pan zones, a 72-inch (183cm) case with five and the 96-inch (244cm) with seven pan zones – all featuring Alto-Shaam's patented Halo Heat® technology now paired with ceramic top heat for extended holding times.

The dual heating provides the most even and highest quality extended holding for a variety of food items such as pastas, vegetables, and fried chicken. Unlike 'traditional' heating holding, temperatures created by Halo Heat technology don't fluctuate to extremes or dry out food. With independent top and bottom holding temperature control per pan zone, food can be displayed for longer without sacrificing quality.

Quality
Our Main
Goal



Proudly
Produced
in Jordan

Discover
exceptional
snack varieties

**PREMIUM HEALTHY
SNACKS** PALLET



الطيبات
attayebat



الطيبات لتصنيع المواد الغذائية
Attayebat for Food Industry

Celebrating
Quality

www.attayebat.com



TATE & LYLE INTRODUCES OPTIMIZER STEVIA® 8.10 - A GROUNDBREAKING STEVIA COMPOSITION FOR COST-EFFECTIVE, PREMIUM SWEETENING

Tate & Lyle PLC (Tate & Lyle), a world leader in ingredient solutions for healthier food and beverages, unveils its new stevia composition, OPTIMIZER STEVIA® 8.10. This innovative ingredient delivers the highly desired premium taste profile closest to sugar, even at high sugar replacement levels, while offering a more cost-effective solution than other premium sweeteners.

This stevia composition offers a comprehensive set of benefits for both manufacturers and consumers. With OPTIMIZER STEVIA® 8.10, manufacturers gain access to a versatile,

great tasting stevia at a lower cost-in-use, offering an improved value compared to other premium stevia sweeteners. This translates to delicious, low-calorie options that meet consumer demand without compromising on taste. The unique composition qualifies for labelling as

“stevia extract,” (following JECFA guidance) aligning with consumer preference for a sweetener derived from nature.

With versatility across applications, OPTIMIZER STEVIA®



8.10 is ideal for achieving a superior taste profile in high sugar-replacement formulations like nutrition bars and shakes, functional beverages, vitamin gummies, and yoghurt.

GEA DEVELOPS NEW MODULES FOR BAKERY OVENS-GEA BAKERY PLUG&PLAY



In the dynamic landscape of the bakery industry efficiency and speed represent a fundamental shift in how bakers approach their production process. To assist customers in overcoming complexities in the installation process, hence reducing downtime, GEA has been offering the possibility of preassembling modules at the production facility in Verona, Italy.

“The aim of plug & play ovens is to speed up the installation process, in order to reduce production downtime at the customer facility” says Mario Da Ros - Senior Director Project Management at GEA. “Preassembled ovens are a great way to ensure a high-quality installation phase of our ovens, given that it is mainly carried out at our own facility” he continues.

At the beginning of the project to create a Plug-and-Play-Service, the GEA engineers carried out a theoretical study on a 65 m long and 1.2 m wide oven. Considering that there are many factors in place such as conveyor belt, fuel and heating system used, a good estimate of the time needed to install the disassembled oven is around 45 days. With the Plug-and-Play option it is now possible to reduce the installation time to as little as 20 days. This

study looked at both the mechanical assembly and electrical connections but did not include commissioning.

The impressive benefits of this new plug-and-play option were recently demonstrated during the installation of a very large oven for an overseas customer. Gianluca Dolci - Senior Director Project Execution at GEA reports: “In December 2023 we delivered a 124 m long and 1.6 m wide oven to Indonesia. We managed to display all 58 pre-assembled modules in five days, which meant that GEA electricians could start working on the oven at the customer’s site at the same time as GEA mechanics, a huge advantage that guarantees a much faster installation”. In this case, the 124 m oven took four weeks instead of eight thanks to the pre-assembled modules.

Taste the Wave of Flavor

Experience the highest quality and safety standards in every **California Walnut**. Indulge in the culinary excellence of our **Chef Plate**, where taste meets perfection with a healthy crunch in every bite.



#FlavorSurf



CaliforniaWalnuts.ae

 /californiawalnut_mena  /californiawalnutmena

SOUTHEAST ASIA'S LARGEST FOOD INGREDIENTS EVENT RETURNS TO INDONESIA IN SEPTEMBER 2024

Food & beverage professionals who want to get under the skin of the Southeast Asian market are invited to register to attend this year's Fi Asia, which takes place in Jakarta from 4-6 September. The region's largest food industry gathering, Fi Asia serves as a hub for companies looking to connect with investors, business partners, customers and suppliers, as well as those with ambitions to enter the burgeoning ASEAN market. This year's edition combines a show floor populated by over 400 exhibitors with three days of curated conference content,

exhibitor tours and technical seminars.

ASEAN (the Association of Southeast Asian Nations) is recognised as one of the major emerging markets for food ingredients, and Fi Asia brings the innovation that is unfolding in factories and labs across the region to the exhibition hall. Exhibitors will present the very latest advancements in dairy replacement, emulsifiers, flavours, proteins, functional ingredients and more, providing inspiration for ingredient selection and finished product innovation.

With snacks and beverages two of

the most dynamic categories in the Southeast Asian market, this year's show will feature zones dedicated to NPD in these areas. The Snack Bar is a curation of innovation in the Indonesian snack market and the healthy snacking space, whilst the Bev Hub showcases trendsetting beverage products and the cutting-edge ingredient solutions behind them. For visitors who want to deep-dive into innovation, Nutrimarketing is offering guided Innovation Tours, and The Innovation Zone, powered by Innova Market Insights, is a platform for introducing up-and-coming ingredients.

LEADING GCC FOOD SERVICE COMPANY HAS REVEALED WHY BREAKFAST REALLY IS THE MOST IMPORTANT MEAL OF THE DAY

Greenhouse Foodstuff Trading, a leading food service and retail company in the GCC for over four decades, has underscored the growing consumer demand for quality breakfast products. This demand is particularly pronounced as hotel breakfast buffets face increasing competition amidst rising hotel stay costs as consumers look to match price with the quality of products available.

According to insights from TripAdvisor's TripIndex Breakfast, 91% of the customers interviewed said they prefer an in-hotel breakfast, and 83% said breakfast service is essential for a positive hotel experience.

In response to the market demand for breakfast products, Greenhouse Foodstuff Trading has strategically partnered with

a diverse range of suppliers from Europe, the USA, the Middle East, and Asia. This has established the company as the distributor of choice for the region's hotel industry, fine and casual dining restaurants, airlines, and other F&B-related venues.

Daniel Chidiac, CEO of Greenhouse Foodstuff Trading, said: "Breakfast products are an essential part of our offering, with 60% of our portfolio served on the breakfast buffet of hotels in this region.

"As the statistics highlight, breakfast is one of the most important elements of a hotel stay, so to not only meet but exceed consumer demands, we have focused on securing the finest products and ingredients from around the world to ensure our clients have everything they need to provide the best possible service to

their guests."

A cornerstone of the company's offering is sourcing and securing innovative new products. These include GMO and pesticides-free flour from French supplier Grands Moulins de Paris, which, thanks to the quality, can help yield more than 26% the number of baguettes compared to a competing brand, resulting in a more cost-effective product and better quality.



LEPRINO FOODS AND FOODITIVE GROUP SIGN EXCLUSIVE AGREEMENT TO COMMERCIALIZE NON-ANIMAL CASEIN WORLDWIDE

Leprino Foods Company, the world's largest mozzarella cheese manufacturer, and Fooditive Group, pioneering plant-based ingredient innovators and leading fermentation specialists, are thrilled to announce a transformative global partnership. This agreement marks a significant step towards a sustainable food future with the commercialization of Fooditive's revolutionary non-animal casein protein.

Under the terms of the long-term licensing partnership, Leprino

Foods will have exclusive worldwide rights to produce non-animal casein manufactured using Fooditive's proprietary precision fermentation platform. Additionally, Leprino Foods will have exclusive worldwide rights to market and distribute for use in cheese and a non-exclusive worldwide license to market and distribute for all other food applications, reinforcing the commitment of both companies to drive innovation and sustainability in the food industry.

MONDELÉZ INTERNATIONAL & LOTUS BAKERIES JOIN FORCES TO EXPAND THE BISCOFF® BRAND IN INDIA

Mondelēz International (Nasdaq: MDLZ) and Lotus Bakeries (Euronext: LOTB) recently announced a strategic partnership to expand and grow the Lotus Biscoff® cookie brand in India, and to develop exciting new chocolate products combining the unique, caramelized, crunchy Biscoff® taste and texture with Mondelēz's iconic

Cadbury, Milka and other key chocolate brands in Europe, with the option to expand globally. This partnership provides new opportunities for both companies to accelerate their growth ambitions in the attractive cookie and chocolate categories, with potential options to expand into additional markets and/or adjacent segments.

**“Introducing:
Our crème
de la crème.”**



Whether with honey, nuts or flatbread, thanks to Hydrosol, low-fat breakfast cream stays creamy and spreadable, just like consumers want.

- **Perfect gelling**
- **The flexible answer to raw material variety**
- **Much lower fat content**
- **Creamy consistency**

hydrosol
We texture taste.

www.hydrosol.de

SIGEP ASIA DEBUTS WITH A RESOUNDING SUCCESS

The first-ever SIGEP Asia, co-located with the 5th edition of Restaurant Asia, Speciality Food & Drinks Asia (SFDA), Speciality Coffee & Tea Asia (SCTA) and Food2Go, concluded on 28 June with a resounding success.

The event attracted over 11,000 trade visitors and brought together over 320 brands from more than 30 countries and regions.

Encompassing the F&B and Hotel, Restaurant, and Catering (Ho.Re.Ca.) industries, the combined events brought together leading global and Asian industry players and hosted fringe events such as the RAS

Leadership Symposium and seminars, masterclasses and tasting sessions with Italian Chefs.

A diverse mix of exhibitors, from established global players to exciting homegrown artisanal producers, showcased their F&B products and food service technologies, and country pavilions displayed goods from countries such as Italy, Kuwait, China, Malaysia, Japan and Mexico.

Leading tech companies at the Technology & Innovation Pavilion also showcased their food service technologies that would help the industry boost operational efficiency, enhance customer experience and work towards a more sustainable future.

The event enjoyed the valuable strategic partnership of the Italian Trade Agency (ITA) - that participated in the event with a dedicated Lounge set up to host the Italian clientele - and the Embassy of Italy in Singapore and the Italian Chamber of Commerce Singapore, which are committed to promoting future events, facilitating future networking opportunities, inviting buyers, and encouraging a more profound cultural exchange.

The second edition of SIGEP Asia and the sixth edition of Restaurant Asia is set to welcome visitors from 18 June to 20 June 2025 at Marina Bay Sands Singapore.

ISHIDA DELIVERS PERFECT PASTA WEIGHING IN SMALL BATCHES

Ishida multihead weighing technology has enabled Swiss pasta manufacturer Pasta Premium to cope with both growing sales and a move to paper bags, with three new Ishida weighers demonstrating impressive flexibility in the handling of small batches and allowing fast changeovers.

In line with its corporate sustainability goals, Pasta Premium has introduced paper bags for its Bschüssig pasta brand. This change in packaging, coupled with an increase in demand initially

triggered by the Covid19 pandemic, led to the need for new packaging lines.

As part of this, the company selected Ishida's mid-range multihead weigher, the CCW-RVE, which is ideal for free-flowing dry products such as short cut pasta, achieving outstanding accuracy at medium to high speeds. And with many companies now switching to more sustainable forms of packaging, Ishida weighers are able to handle latest formats including recyclable film and paper versions.

In addition, reliable technical support has always been provided by Ishida's local distributor, Itech AG in Rotkreuz. As a result, Pasta Premium commissioned Itech to design a packaging solution that included the Ishida weighers.

Two 14-head Ishida CCW-RVE weighers are handling short pasta at target weights from 100g to 450g. Speeds are up to 35 bags per minute, which is well within the

capabilities of the weighers for this type of application, with accuracy to within 1g.

The pasta is fed through an inlet chute onto the weigher's dispersion table. A loadcell regulates the feed quantity, and individually controlled radial feeders convey the product evenly to the pool hoppers. The sift-proof pool and weigh hoppers maintain excellent product control for even very small pieces of pasta.

It takes just a fraction of a second for each weigher's microprocessor to calculate the combination of weigh hoppers that comes closest to the target weight, with advanced automatic feeder adjustment and 5-stage digital filtering enabling them to operate with outstanding accuracy.

The pasta is then discharged directly into the paper bags via discharge chutes that incorporate anti-swirl fins to ensure a fast and accurate product transfer.





Castle Ingredients

Probably the Best Food Ingredients



Where innovation meets sustainability



Website: www.castle-group.eu

Email: info@castle-ingredients.com

Address: Ernest Solvay 9, 4710 Lontzen, Belgium

Tel.: + 3287334519

WhatsApp: +32499709811



We are a Belgian family-owned company operating in the food industry since 1868. Our brand-new green factory is situated in the centre of the largest industrial region in Europe. Equipped with 5.5 MW of solar panels and a surface area of 35,000 square meters, we welcome potential partners interested in developing with us.

Plant-based ingredients:

- plant-based proteins
- malt flours
- coffee & cocoa replacers,
- cereals, etc.

Heat treatments, processing:

- pasteurization & drying
- toasting & roasting
- sterilization
- micronization
- blending
- classifying, etc.

Our commitment to excellence and eco-friendly practices, ensures that every product and process we create today promises a greener tomorrow. Contact us to develop new industrial activities in any field and help you create outstanding products!

THE FIRST STARBUCKS BLEND CRAFTED FOR THE MIDDLE EAST PAYS TRIBUTE TO ARABIC TRADITIONS AND COFFEE CULTURE

Announced at an event held at Dubai's Museum of the Future, Alshaya Group and Alshaya Starbucks launched a bespoke coffee blend, Dallah's Treasure Blend, a coffee blend now available across all Starbucks coffee shops in the MENA region.

From the blend's flavour profile to the design of the artwork on the packaging, this bespoke coffee pays tribute to the rich tradition of Arabic coffee culture and was introduced earlier this year in select retail stores across the region.

To mark the wider release of the new blend and reaffirm the brand's

commitment to the region and respect for its history, the Starbucks event celebrated coffee and the important role it plays in Arabic hospitality through a series of immersive experiences and curated coffee tastings.

Speaking at the event, Andy Holmes, President of Starbucks at Alshaya said: "We are always looking for ways to make meaningful connections with our customers by creating locally inspired flavours. We are thrilled to introduce Dallah's Treasure, a bespoke coffee blend crafted for the MENA region, inspired by the local culture and rich traditions of coffee."

Duncan Moir, president of Starbucks Europe, Middle East and Africa, said: "For 25 years Starbucks has been part of the fabric of communities across the region, employing thousands of partners (employees), serving millions of customers, and bringing people together over coffee. To celebrate our 25th anniversary in the region, we are paying tribute to the rich coffee culture with a whole bean coffee inspired by local flavours and tastes. Dallah's Treasure is steeped in heritage, poured with tradition and best enjoyed together."



GOOD FOR YOU GOOD FOR THE PLANET

Gulfood Green, 24-26 September at Dubai World Trade Centre, will provide an indispensable global platform for the entire food ecosystem to exchange on technology, regulations, practices, solutions and changes in consumer food culture. The overarching goal is to achieve sustainability in all its dimensions: from farmers, to supply chains, food production, mindful consumption and Fourth Industrial Revolution technologies such as artificial intelligence, blockchain and smart agriculture.

It will fast-track the sharing of emerging, innovative concepts and products, and offer insights into alternative ways to produce, trade and consume food. This encompasses ethical sourcing, clean-label products, green packaging, plant-forward food production and consumption, and waste reduction across the supply chain.

Gulfood Green is a platform for startups and investors to connect, collaborate and delve into the latest innovations shaping the industry. FoodTech and AgriTech startups will have invaluable opportunities to explore, create and gain insights driving the future of food technology.

Features:

FOOD FOR FUTURE SUMMIT:
The inaugural Food for Future

Summit steps into the spotlight as a crucial event—this visionary gathering brings together 50+ of the world's leading food innovators, investors, changemakers, and policymakers to pave the way for a sustainable, secure, and equitable food future. Through fresh ideas, diverse expertise, and collaborative efforts, stakeholders will ignite innovative solutions to meet this challenge head-on. Positioned uniquely to foster unity and drive progress, the summit aims to accelerate global advancements in food systems. Join us for three days delving into sustainability, climate action, and groundbreaking technologies shaping tomorrow's food landscape.

GREEN SHOOTS START-UP COMPETITION:

Join Gulfood Green now for your chance to compete for cash prize funds and invaluable investor networking, mentorship, and learning at our exciting new pitch competition. The Green Shoots Startup Competition will pit the most exciting food and agtech startups head-to-head, as they pitch in front of a jury of world-leading VCs, corporates, and prominent industry experts, to be crowned 2024 champion.

Supported by the UAE Ministry of Economy, The Green Shoots Startup Competition, is taking place across 3 action-packed days of panel sessions, workshops, and the pitch competition and will accelerate the growth of the most promising startups within the sector.

More features include:

INVESTOR LOUNGE - Providing a curated business-to-investors matchmaking programme set in a private section of the show, designed to connect qualified exhibitors and investors helping them build fresh and reliable relationships. This is an excellent opportunity to have valuable & efficient pre-scheduled meetings to enhance the show experience & help participants maximise their commercial opportunities.

EXHIBITION - Presenting the entire Fresh Produce value chain, from ready-to-eat fresh perishables through to innovations in production, logistics, storage, and recycling.

GULFOOD GREEN TERRA AWARDS - Celebrating excellence in sustainability and encouraging green best practices across the food & beverage value chain.

HOW CAN SEAWEED ENHANCE ECONOMIC RESILIENCE?

Seaweed is a sustainable crop that could serve as a transformative solution to many of the challenges food and packaging manufacturers face in today's business environment.

The food and beverage industries encounter increasing pressure from consumers, stakeholders and regulators. It is a balancing act to provide sustainably made, nutritious products at a fair rate.

Seaweed emerges as a versatile solution to meet these needs. Loaded with essential vitamins,

minerals and antioxidants, this unobtrusive crop can easily be integrated into common food and drinks. Seaweed cultivation enhances natural systems by soaking up CO_2 and excess nutrients in the water column. It doesn't require land, freshwater or fertilisers, making it a promising and sustainable alternative to traditional ingredients. Proactive packaging manufacturers have begun to use seaweed instead of plastic pellets to create biodegradable packaging alternatives. Several seaweed

species exhibit optimal features to thrive in the waters of the Middle East region.

Integrating seaweeds into your business ensures you are one step ahead, meeting stakeholder demands, improving supply chain reliability and facilitating an effective adoption of recently phased-in sustainability reporting requirements.



MEET US AT GULFOOD GREEN
Booth PD12/PD13
Opposite the investors lounge

Boost economic resilience with seaweed!

A sustainable crop that addresses your challenges:

- ✓ Nutrition
- ✓ Plastic waste
- ✓ Supply chain reliability
- ✓ Sustainability



Develop tasty products and become a sustainability hero by partnering with us.

Scan me!

SOUTHERN OCEAN CARBON

ISM MIDDLE EAST 2024, MENA'S LARGEST SWEETS & SNACKS TRADE EVENT

ISM Middle East is the ultimate trade show for the confectionery and snack industry in the MENA region. As the holiday season approaches, and the event launching this September, it's even more critical for businesses seeking to capitalise on the peak sales period.

This year's event boasts double the exhibition space, promising an even more impressive showcase of products and services. With a stellar lineup of industry leaders like Fairy Chocolates, Brand Hatchers Ltd, Windel GmbH & Co. KG, Blooming Foods, and Batook Chewing Gum, as well as, 13 debuting countries, ISM Middle East offers unparalleled opportunities for discovery and growth.

The leading showcase for the confectionery and snacks market in the MENA region, ISM Middle East offers incomparable prospects for sourcing the best sweets and snacks. This premier event serves as the definitive platform for industry trendsetters, drawing prominent brands, influential thought leaders, and exceptional craftsmen from across the world. Be part of the transformation and growth in the dynamic MENA confectionery market and position yourself at the forefront of industry innovation and success.

ISM Middle East is not just an event; it is a gateway to a thriving market of the confectionery, snacks and sweets value chain of retailers, wholesalers, distributors, and importers. With an uncompromised diversity of over 500 exhibitors from multiple sectors including chocolate products, confectionery, snack foods, biscuits and cakes, ice cream, desserts, and more. International and local companies have a unique opportunity to witness a spectacular showcase of these products across multiple sectors and access the untapped potential of MENA's marketplace. With over 30,000 buyers attending, don't miss out on this golden chance to be part of the largest sweets and snacks sourcing event in MENA.

This year's edition of ISM Middle East will help you access the true potential of the sweets and snacks industry by presenting a diverse range of 40,000-plus trending and in-demand global products and brands from over 500 international and local exhibitors, representing over 50 countries and 20 pavilions.

Register now at ISM Middle East and position your business for success. By attending, you'll gain the insights, connections, and products needed to thrive in the competitive confectionery market.

Join ISM Middle East from September 24-26, 2024, at Dubai World Trade Centre and unlock the sweet potential of the MENA market.



**24-26
SEP 2024**
DUBAI WORLD TRADE CENTRE

MENA's Biggest **SWEETS & SNACKS** Trade Event

SOURCE THE MOST IN-DEMAND PRODUCTS

- Confectionery
- Snack Foods
- Chocolate Products
- Ice Cream & Desserts
- Biscuits & Cakes
- Traditional Sweets

REGISTER TODAY
AT [ISM-ME.COM](https://ism-me.com)

SCAN TO GET YOUR FREE PASS



500+
GLOBAL
EXHIBITORS



50+
COUNTRIES
REPRESENTED



49,000+
BRANDS



30,000+
ATTENDEES

#ISMIDDLEEAST

Organised by



Co-located shows



Platinum Sponsor



Official Pre-registration
sponsor



FREE FROM FOOD DUBAI PREVIEW

FREE FROM FOOD DUBAI 2024: WHERE BUSINESS AND INNOVATION MEET IN THE MIDDLE EAST

Following the incredible success of its debut, Free From Food Dubai is thrilled to announce its return to Le Méridien for an eagerly anticipated second edition in 2024

Europe's leading platform for the free-from, organic, vegan, functional, and healthy ingredient food industries, the Free From Food Expo, partners once again with the UAE Food & Beverage Business Group (FBMG) to deliver one of the UAE's most influential F&B events: Free From Food Dubai and the Future Food Forum 2024. Scheduled for October 2nd and 3rd from 9 am to 5 pm at Le Méridien, Dubai Hotel & Conference Centre, this event is set to revolutionize the way business is conducted in the Healthy, Organic, Vegan, Plant-Based, Functional, and Free-From food sectors across the Middle East.

Committed to promoting a

healthier lifestyle and meeting the growing demand for nutritious food options, Free From Food Dubai stands as the premier networking event of its kind. It will gather top-tier international food manufacturers, importers, traders, retailers, and various distribution channels from Europe, Asia, and the Middle East, offering a unique platform for networking, knowledge sharing, and business growth. The 2023 edition saw over 1,200 visitors from 70+ countries. Exhibitors made fantastic connections, and many were featured on the social media platforms of major companies like Kraft Heinz. Retang Phaahla of Setsong African Tea Crafters said the show had "Great quality engagements and relevant

visitors. We were able to make good leads." Liya Cherian of the Small Enterprise Development Association of South Africa said, "SheTradesZA attended this event, and may I say it was so worth the attendance. The event was organized spectacularly."

Free From Food Dubai has already attracted significant interest from industry leaders, with confirmations from over 50 global brands. Esteemed partners such as the UAE FBMG, Bolst Global, Halal Trade & Marketing Centre, Global Management, and V Label further cement the event's status as a leading initiative in the healthy food sector. Exhibitors will include renowned companies making strides in the Middle East, Europe, and Asia-Pacific, such as Bezgluten, SDC Sin Gluten, Giribizzi, Nagual Tortillas, Heavenly Organic, Delibreads, and many more. The return of the South African National Pavilion in 2024 highlights the event's role in fostering international business opportunities and driving industry innovation.



Discover the most trendy and innovative Trade Show
Plan your visit in October 2024



FREE FROM FOOD • DUBAI

2-3 OCTOBER 2024 - LE MERDIEN, DUBAI

NATURAL, FREE FROM & HEALTHY FOOD

- ◆ High-End Matchmaking Summit
- ◆ Exhibition 100+ Exhibitors
- ◆ Excellent way to grow your business
- ◆ For Retail, Importers, Wholesale, Trade, etc.
- ◆ Conferences *



Scan the barcode to register your Free Visitor Badge
and gain access to the Exhibition Area of the Show.

To access the Conferences register at: futurefoodseries.ae

* Exhibition co-located with Future Food Forum/FBMG



Organizers:

EXP BUSINESS
COMMUNICATIONS



Partners:



Venue:

Le MERIDIEN

dubai.freefromfoodexpo.com



GLOBAL TRADE GEARS UP FOR ASIA FRUIT LOGISTICA

Meet top buyers and suppliers, get the best insights, and discover cutting-edge products and solutions at Asia Fruit Logistica 2024.

Asia Fruit Logistica is back in Hong Kong on 4-6 September 2024, bringing the global fresh fruit and vegetable business together and showcasing the entire value chain.

Over 700 exhibitors from more than 40 different countries and regions will showcase their latest products and services at Asia Fruit Logistica.

Visitors will be able to take in some 28 national or regional pavilions, including first-time pavilions from India, Indonesia, Kyrgyzstan and Tanzania.

Asia is an emerging export market for US blueberries, and the US Highbush Blueberry Council is also looking forward to discovering new trade opportunities at Asia Fruit Logistica.

“Our goal is to educate attendees about what makes our blueberries exceptional,” said Kevin S Hamilton, vice-president of global marketing

and communications. “We’ll promote their uses across various applications and forge new partnerships in the Asia-Pacific market. We also look forward to learning from industry peers and connecting with new and developing markets.”

Big-name brands are showcasing a range of exciting products and innovations at Asia Fruit Logistica.

Asiafruit Knowledge Centre: the brand-new content hub

Visitors to Asia Fruit Logistica can access a top-quality content programme featuring industry experts and thought leaders at Asiafruit Knowledge Centre without additional charge.

Powered by Knowledge Partner Asiafruit Magazine, Asia Fruit Logistica’s brand-new all-in-one content hub offers visitors the best combination of strategic insights and practical takeaways for business success in Asia – and it’s free to attend on the show floor.

On the main stage, Asiafruit Congress kicks off with a high-powered panel discussion looking at Asia’s changing consumer



and food retail landscape, and what it means for fresh produce marketers.

Running alongside Asiafruit Congress, Asiafruit Business Forum homes in on specific topics with wide-ranging workshops and case studies. High-tech farming comes into focus on Day Two (5 September).

Asiafruit Showcase is the stage where exhibitors present the latest products, technologies and solutions.

More than 60 top speakers from 20 different countries will share their expert insights at Asiafruit Knowledge Centre.



60 YEARS OF SIAL PARIS A SPECIAL EDITION

From October 19th to 23rd, 2024, at Paris Nord Villepinte

For 60 years, SIAL Paris has been bringing together professionals from all over the world to focus on food-related topics. In keeping with its DNA, SIAL has always been a place for people to meet and exchange ideas, a show where sharing, pleasure and energy go hand in hand with business – and that’s even truer in 2024!

A special program to make SIAL Paris even more dynamic. 5 days during which the food ecosystem is explored with unparalleled energy and conviviality both at the show and beyond.

“SIAL Paris represents 60 years of innovation and conviviality dedicated to the agri-food business. We are working to create an anniversary edition that is even more authentic and lively, with a

host of new features. For example, we are strengthening the Start-up centre, creating a new activity about product innovation experience, reorganising the exhibition to make it easier to visit, and launching ambitious summits on key issues in the sector. Of course, we’re also planning events to celebrate our 60th anniversary. In short, SIAL Paris 2024 will offer even more business, discovery and inspiration.” Audrey Ashworth, SIAL Paris Director.

SIAL Paris is not only the largest show in France, it is first and foremost a forum for the entire food industry to come together over the course of 5 days, and it also plays a key role in guiding the players in an industry that is undergoing constant change.

With its theme “Own the Change”, the show encourages them to

“More than 7,500 exhibitors, 257,000 m² of exhibition space, professionals from 205 countries.”

embrace change. This may require transitions, sometimes even mutations: something the show is very familiar with after 60 years of existence. On this occasion, SIAL Paris wishes to go even further in its role as leader of this collective and unifying movement, and is focusing on 4 themes that will be crucial for the agri-food industry in the years to come: CSR (Corporate Social Responsibility), Deep Tech & AI, Supply Chain and Africa, the continent of the future.

These 4 themes will be addressed during the SIAL Summits, a new feature in 2024. A unique format that goes beyond inspiration to offer forward-looking content delivered by world-class speakers. These summits explore the immediate impact of these 4 themes and develop concrete solutions for future challenges.



This new Sirha Food event, in partnership with Culinary Arts Commission of Saudi Arabia, will welcome over 300 exhibitors and brands, becoming the first trade show to propose a global offer in Saudi Arabia.

A unique opportunity to export Sirha Food's expertise and support the Kingdom in developing its Food, Service and tourism offering.

Considered as the largest and most attractive in the Middle East, Saudi Arabia's Food & Beverage market has been in constant transformation for several years and is undergoing a strong acceleration. Over the next decade, the Kingdom plans to invest massively in the hospitality and tourism sectors to become the Gulf's leading tourist destination and is keen to expand its Food & Beverage and Hotel offer by incorporating new international trends. Through its expertise, Sirha Food is fully involved in this development, with the confidence of the Saudi authorities.

Sirha Arabia for a mix of local and international food trends and cultures

With over 40% of the population made up of expatriates, and international tourism on the rise, there is a growing demand for



SIRHA ARABIA 2024, THE NEW UNMISSABLE FOOD SERVICE EVENT IN THE MIDDLE EAST

Sirha Arabia, the new annual Sirha food trade show and meeting point in the Middle East for food, tourism, equipment, bakery and coffee professionals, will open its doors for the first time from 1st to 3rd October 2024 at the Riyadh Front Expo (Riyadh, Saudi Arabia)

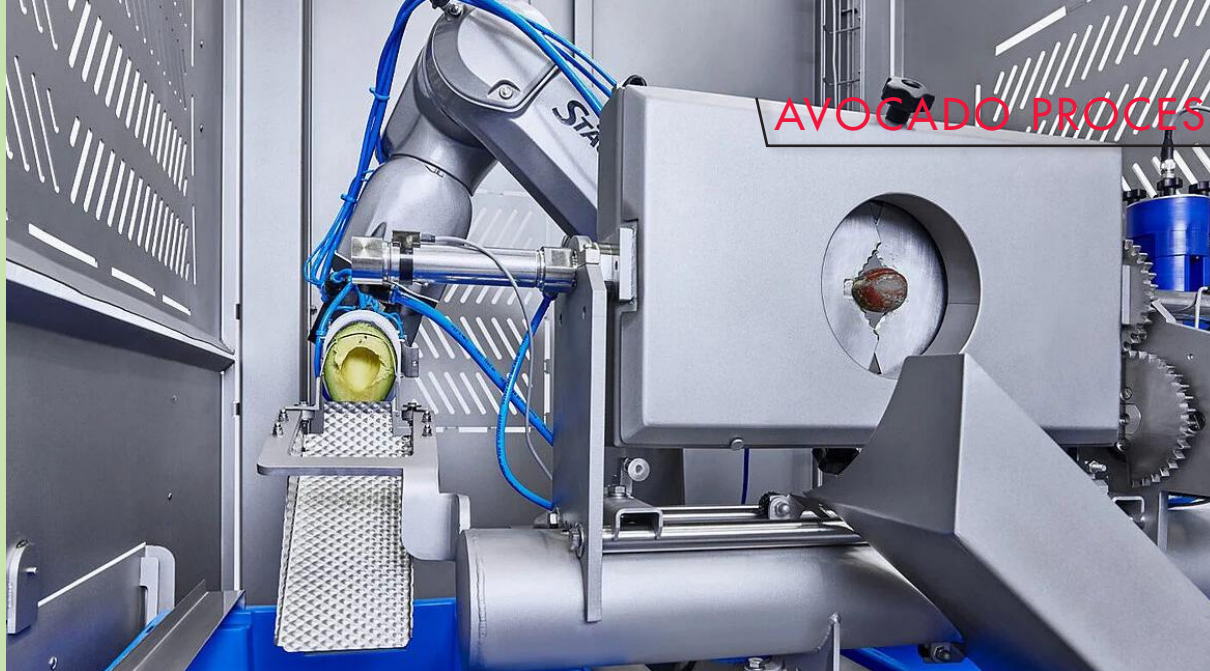
a more diverse and upscale offering on the Saudi Arabian market. With this first edition of Sirha Arabia, Sirha Food brings its expertise locally to enable Food Service professionals to meet the needs of the population (discover new culinary cultures, live real experiences, consume healthier food, etc.) but also to highlight the local culinary wealth and its products.

This close collaboration between Sirha Food and the Culinary Arts Commission aims to support the Kingdom's openness to international

culinary cultures, to become a host country for creative and innovative catering projects and thus create culinary bridges between different regions of the world. Local and international chefs and exhibitors selected by Nard Events, local company, can thus feed off each other and showcase their know-how and products to diversify their offering.

More than a trade show, Sirha Arabia is above all an event inviting exchange and openness through the chefs' creations, technologies and innovations on display.





AUTOMATED AVOCADO PROCESSING USING ROBOTICS AND PATENTED PROCESSING TECHNOLOGY

KRONEN delivered its first robotic solution for avocado processing in April. The tools and methods that the robot uses to pit and peel avocados were developed by KRONEN and have now been granted a patent. They enable the sensitive fruit to be processed gently in an automated procedure and they play a key role in the unique Robot Avocado Line, which was showcased for the first time at this year's Fruit Logistica and Anuga FoodTec exhibitions. KRONEN developed the innovative solution in a research project in cooperation with the German Institute of Food Technology (DIL), and it is the only system of its kind on the market.

Ripe and ready-to-eat avocados are sensitive and pose difficult

challenges when it comes to processing, which is why they have mostly been processed manually, even in industrial facilities, until now. Automated avocado processing using a robotic solution requires specially adapted tools that gently pit and peel the fruit while still enabling a high yield and an efficient process. KRONEN ticked these boxes by developing a method for pitting and peeling avocados with the help of specialized tools, and the company has now successfully received a patent for its unique idea.

The tools and the method are incorporated into the Robot Avocado Line, which uses one

to three robots to halve, pit and peel large amounts of avocados efficiently and hygienically, thus reliably ensuring a consistently high processing quality. Another reason for developing a machine-based solution is the fact that manual processing requires a constant turning movement, which puts a great deal of strain on employees' wrists. Furthermore, the increasing lack of suitable staff in the food processing industry means that more and more automation is required.

Alongside its pitting and peeling unit, another component of the Avocado Robot Line is its grabber, which is specially adapted to handle the shape and texture of avocados and was developed by the DIL in its joint research project with KRONEN. These grabbers are mounted on Staubli robots, which perform the fully automated processing steps consecutively (with one robot) or in parallel (with two or three robots) once the avocados have been placed in an inlay tray by an employee.

For more information, visit www.kronen.eu



RESEARCH FINDS CONSUMING WALNUTS DURING PREGNANCY SIGNIFICANTLY IMPROVED CHILD NEURODEVELOPMENTAL OUTCOMES AT AGE TWO

Optimal nutrition is critical during pregnancy for both mother and child, especially for brain development and healthy birth weight. Lack of key nutrients increases the risk for low birth weight and developmental

delays in children. According to the joint UNICEF and WHO study of global, regional, and country estimates of low birth weight, the incidence of LBW in the Middle East and the Gulf countries was reported as Oman (9%), Lebanon

(6%), Syria (6%), Algeria (7%), Kuwait (7%), Libya (7%), Tunisia (7%), Bahrain (8%), Jordan (10%), Qatar (10%), Morocco (11%), Saudi Arabia (11%), Egypt (12%), and Yemen (32%)

In a randomized controlled





trial published in JAMA Network Open, and supported by the California Walnut Commission, researchers found incorporating walnuts and olive oil, in addition to following the Mediterranean Diet during pregnancy, improved child neurodevelopmental outcomes at age two, compared to those who mothers didn't follow the diet during pregnancy.

The study, conducted in Spain, followed 1,221 pregnant women (19 to 23 weeks' gestation) at high risk of delivering newborns who were small for gestational age were randomly divided into three groups:

- a Mediterranean diet group that included 450 grams of walnuts and two liters of free extra virgin olive oil every month
- a mindfulness-based stress reduction group
- or usual care

Among the 626 children born and eligible for the study, neurodevelopment scores at two years old were significantly higher in the cognitive and social-emotional domains in the Mediterranean diet group receiving walnuts and olive oil compared with children from the usual care group.

Dr. Dietician and Psychologist

Piril Şenol said; "Walnut consumption during pregnancy has been posited as potentially beneficial due to its rich nutrient profile, notably comprising omega-3 fatty acids, protein, vitamins, and minerals essential for maternal health and fetal development. Omega-3 fatty acids, such as alpha-linolenic acid (ALA), are particularly crucial as they play integral roles in neurological and visual development of the fetus. Furthermore, walnuts offer a source of plant-based protein and various micronutrients, contributing to overall nutritional adequacy during gestation.

While direct empirical evidence specifically linking walnut consumption to the prevention of low gestational weight babies remains limited, the broader nutritional benefits of nuts, including walnuts, are recognized in supporting maternal health outcomes. Adequate maternal nutrition is pivotal in ensuring optimal fetal growth and development, potentially influencing birth weight outcomes. Therefore, integrating walnuts into a balanced diet during pregnancy may be advantageous, albeit specific recommendations should be guided by healthcare providers, considering individual dietary needs and health

circumstances".

This study adds to the more than 300 additional publications that have explored the role a Mediterranean diet including tree nuts, primarily walnuts (PREDIMED study), on health outcomes such as cognitive function, blood pressure, total cholesterol, and fasting blood sugar.

For people across all lifespans, walnuts provide a host of important nutrients and phytochemicals, they also provide a notable amount of plant protein at 4 grams per ounce (12-14 halves), contribute to the daily intake of fiber (4 grams) and are a good source for magnesium (45 milligrams). Walnuts can play an important role in everyone's daily eating pattern. They are the only tree nut that provide an excellent source of the plant-based omega-3 alpha-linolenic acid (2.5g/oz), which research indicates may play a role in heart health, brain health and healthy aging.

The interventions within the study were time intensive and may not be applicable for some pregnant individuals. These results need replication in further randomized clinical trials.

Here are a few key tips to put this research into practice:

- Put plant-based foods like fruits and vegetables, whole grains, legumes, nuts and seeds at the center of your plate and the focus of your meal-planning.
- Mix up your salads to keep them interesting, incorporating a variety of protein sources along with colorful produce, fresh herbs and fruits for flavor, and good fats like toasted walnuts for texture and a drizzle of olive oil to top it off.
- Enhance your meals with walnuts, like Toasted Walnut Asian Chicken and Vegetables and Walnut Spinach Chicken Masala.

PRESTIGE

YOUR TRUSTED EUROPEAN SUPPLIER IN CONFECTIONERY

PRESTIGE, one of the most reputable European food producers, is the market leader in biscuits, wafers, and mini cakes in Bulgaria. Renowned for its commitment to quality and

superior taste, PRESTIGE has successfully expanded their footprint, with their high-quality products now available in over 30 countries worldwide.

The company's dedication to excellence is epitomized

by its state-of-the-art production facility, which has won prestigious awards such as "Investor of the Year" and "Building of the Year." This cutting-edge facility is the heart of PRESTIGE's innovation,

housing laboratories for physico-chemical, organoleptic and microbiological analyses, which provide continuous control over the entire lifecycle of a product, from raw materials and packaging to semi-finished and finished products. PRESTIGE's team has the exceptional advantage to develop new products and create innovations in its own modern and high-tech R&D laboratory following the latest trends in the food industry.

PRESTIGE further enhanced their reputation by securing the honor at the latest Forbes Business Awards, being recognized as one of the top three producers in Bulgaria. The company also holds numerous awards such as Best FMCG supplier from Progressive Awards 2024, ISM Middle East Best Bakery Product 2022 and Yummex Middle East Innovation



The Expert in Biscuits and Wafers

PRESTIGE's products are certified by:





CONFECTIONERY

“PRESTIGE is a holder of numerous business awards from Forbes, Progressive, ISM Middle East Best Bakery Product and Yummex Middle East Innovation Award”

Award 2018. These awards highlight the company's commitment to excellence and customer satisfaction.

PRESTIGE offers a vast variety of biscuits and wafers that address different consumer preferences. The company assortment includes cocoa sandwich biscuits with real fruit jams to tea biscuits. They have also developed biscuits and wafers with no added sugar under the Prestige

Wellness brand. PRESTIGE has replaced the sugar with the natural sweeteners stevia and maltitol ensuring a delicious taste without compromising on health. Their wafer brand HYPER is currently thriving in European and Middle East markets demonstrating strong international presence and consumer appeal.

Beyond their market achievements, PRESTIGE is a socially responsible company

dedicated to shaping a better future. The company passionately supports initiatives that focus on the education, personal growth, culture, sports, and healthy lifestyles of young people.

For more information, visit www.prestige96.bg





NEW PLANT-BASED DESSERTS FOR PURE INDULGENCE

In the steadily growing market for plant-based dairy alternatives, analogues to yogurt,

ice cream, and dessert are among the most important categories, according to Innova Market Insights. What's interesting is that in addition to products with health benefits, pure indulgence is becoming more of a focus. Alternatives to tiramisu, cheesecake, pudding, and creamy fermented desserts are seeing correspondingly high demand. "We can only confirm it," reports Planteneers Product Manager Linda Eitelberger. "More and more customers want products that focus more on enjoyment, in addition to health aspects."

Whether based on oat, soy, or coconut drink, whether chocolate, vanilla, hazelnut, or caramel, Planteneers' functional system of starch and hydrocolloids enables the production of many different pudding specialties. High protein versions are also possible. Here, Planteneers supplies an integrated compound; its functional system contains proteins as well as stabilizers. The final product has a protein content of ten percent, a very creamy texture, and a full mouthfeel. Most importantly, despite the high protein content it also meets the indulgence



requirement. Linda Eitelberger notes, "The combination of different plant-based proteins has to harmonize in terms of flavor, and have a smooth, pleasant mouthfeel. This is often a challenge with protein-rich products."

The functional system for a fermented oat dessert is new. This creamy dessert can be mixed with many different fruit preparations to get a final product with eleven percent fat, ten percent sugar, and three percent protein. In taste and texture, this plant-based dessert is comparable to fruity cream yogurts and quark desserts. The system consists of plant protein, modified starch, and emulsifier. It can be processed into a dessert easily on the standard equipment used in yogurt production.

Planteneers has also developed a solution for a plant-based mascarpone alternative. This functional system of starch, plant protein, plant fiber, pectin, and emulsifier is worked into a smooth base with water and fat. It features a rich mouthfeel and neutral taste.

For more information, visit www.planteneers.com





GULFOOD GREEN

24-26 SEPT 2024
DUBAI WORLD TRADE CENTRE



GOOD
FOR YOU
GOOD
FOR THE
PLANET.



Gulfood Green will provide an indispensable global platform for the entire food ecosystem to exchange on technology, regulations, practices, solutions and changes in consumer food culture.

The overarching goal is to achieve sustainability in all its dimensions: from farmers, to supply chains, food production, mindful consumption and Fourth Industrial Revolution technologies such as artificial intelligence, blockchain and smart agriculture.

BROUGHT TO YOU BY

Gulfood

**READY TO BE A GREEN
GAME CHANGER?**

REGISTER TODAY

GULFOODGREEN.COM

SUSTAINABLY SOURCED NATURAL VEGAN PROTEIN

Here, please allow me to do a brief introduction of our star product - AngeoPro - sustainable proteins from novel sources. It is our newly launched product that is sustainable, protein-packed, and fermentation-based protein.

What is it?

AngeoPro Yeast Protein is a sustainable microbial protein derived from yeast (*Saccharomyces cerevisia*) which is used in bread, beer and wine. It is rich in essential amino acids and offers a high-quality protein source with excellent bio availability.



© Angel Yeast

Yeast production does not need to occupy too much land, and the production speed is not influenced by climate or environment. In fact, studies have shown that the carbon emissions associated with yeast protein are significantly lower compared to beef production, making it an environmentally friendly option.

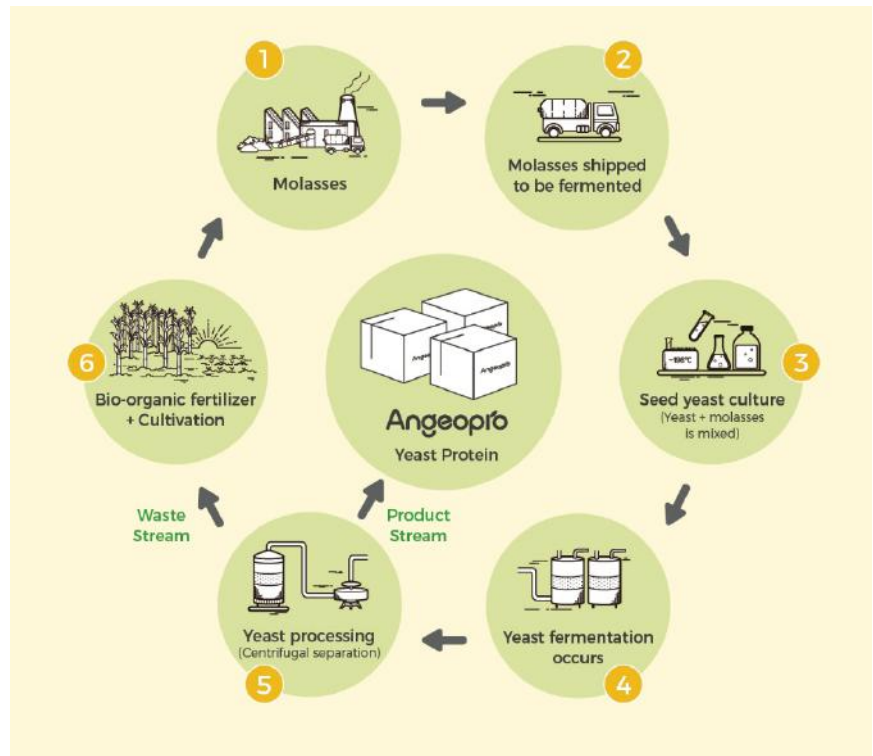
Product Features:

- 100% Yeast protein extracted from fermentation of Yeast *Saccharomyces cerevisiae*.
- Ideal substitute for whey, plant and animal proteins.
- Contains >80% protein with a PDCAAS of 1.0.
- Complete protein with all 9 essential amino acids.
- >21% BCAA, prevent muscle loss and promote muscle recovery after exercise.
- Slow digesting protein can increase satiety and provide a continuous and steady supply of amino acids.
- Intestinal balance, increased microbial diversity, and promotion of SCFAs production.
- Non-GMO, allergen-free, animal-free, kosher, halal.

What does it do?

Applications:

It is widely used in vegan protein powder, high-protein drink, protein



bars, meat analog, cheese analog, snacks, etc.

What are its advantages and it's impact for future foods?

Although alternative proteins overall offer a significantly more sustainable option compared to traditional meat and dairy, different types of alternative proteins have varying environmental impacts. Fermentation is fermenting a new wave in food: sustainable, protein-packed alternatives! Their magic lies in efficiency. Compared to traditional animal agriculture, fermentation requires a fraction of land and water, slashing environmental impact. The future holds exciting possibilities for this innovative approach to providing nutritious and environmentally friendly protein sources. The exciting world of fermentation-enabled

food proteins offers a diverse range of ingredient options, both for the microbes themselves (yeast, algae, fungi, etc) and the nutrients they feed on (sugars, lipids, starches, etc). And it's not just about saving the planet. Scientists can use fermentation to craft proteins with specific nutritional needs. And unlike livestock, fermentation scales rapidly, meeting the demands of a growing population without straining resources. This isn't just about replicating existing food. Fermentation unlocks a world of possibilities: steaks grown from fungi, lab-made dairy with perfect consistency, and endless variations of delicious, nutritious protein sources. Fermentation-enabled proteins are poised to transform our food system, offering a sustainable, efficient, and delicious path to a protein-secure future.

“AngeoPro Yeast Protein is a sustainable microbial protein derived from yeast (*Saccharomyces cerevisiae*) which is used in bread, beer and wine. It is rich in essential amino acids and offers a high-quality protein source with excellent bio availability.”

For more information about AngeoPro, visit <https://en.angelyeast.com>

FDA CONFIRMS ARLA FOODS INGREDIENTS' WHEY PROTEIN HYDROLYSATES CAN BE USED IN INFANT FORMULA

Arla Foods Ingredients has secured US Food & Drug Administration approval for the use of whey protein hydrolysates that support allergy management and gut comfort in infant formula.

The FDA agreed that four ingredients in the company's Peptigen® and Lacprodan® ranges meet the definition of peptones in the US Code of Federal Regulations. As such, they are permitted for use in early life nutrition.

Anders Steen Jørgensen, Head of Arla Foods Ingredients' Pediatric Business Unit, said: "We have over 30 years' experience of developing and producing safe, high-quality whey protein hydrolysates for the infant formula market at our state-of-the-art

manufacturing facilities. Our strategy is to ensure these scientifically backed ingredients are available all over the world. We are delighted that US infant formula manufacturers can now use four of our hydrolysates in infant nutrition products targeting cow's milk allergy management or reduction of gut discomfort."

It is estimated that 2-3% of infants in the US now suffer from cow's milk allergy. In most cases where breastfeeding is not possible, hydrolyzed formulas backed by clinical proof of efficacy are recommended for them.

The four ingredients now permitted by the FDA for use in early life nutrition products are:

- Peptigen® IF-3032, an extensively hydrolyzed whey

protein recommended for use in allergy management nutrition solutions. Multiple clinical studies support its suitability for infants with cow's milk allergies.

- Peptigen® IF-3080, which is also suitable for allergy management nutrition solutions, and secured safety and suitability approval from EFSA for use in infant formula and follow-on milk in the EU in 2023.

- Peptigen® IF-3085, a partially hydrolyzed protein, which can be suitable in products for infants at high risk of developing milk allergies.

- Lacprodan® IF-3070, which is designed to support the reduction of gastrointestinal discomfort.

For more information, visit www.arlafoodsingredients.com



INGREDION EMEA LAUNCHES MULTI-BENEFIT, NATURALLY SOURCED, CLEAN LABEL CITRUS FIBRE INGREDIENTS

Ingredion has announced the EMEA launch of FIBERTEX® CF 500 & FIBERTEX® CF 100 multi-benefit citrus fibres, that provide enhanced texturising properties and a clean label for consumer-preferred products.

“These new citrus fibres are the perfect solution for brands looking to leverage naturally sourced, consumer-preferred ingredients that support clean labels, desired packaging claims, and sustainability goals — all while providing value for money. By using these fibres, brands can reduce or replace less consumer-accepted ingredients while still maintaining great taste and texture. It’s a win-win for manufacturers and consumers alike,” said Constantin Drapatz, business manager EMEA texture solutions, Ingredion.

Drapatz said: “Consumers continue to turn away from traditional additives and unrecognisable ingredients, attracted by products with naturally sourced, authentic components, improved nutrition and appealing packaging claims. I am excited to expand our clean label offering with new functionalities and value propositions. These new citrus fibres can easily be combined with our NOVATION® functional native starches, increasing the scope of customer problems to solve.”

The minimally processed, upcycled citrus fibres represent Ingredion’s continued commitment to clean label product innovation and provide superior viscosifying power, gelling and improved emulsion and texture stability

over shelf-life. FIBERTEX® CF 500 & FIBERTEX® CF 100 are cost-effective, consumer-preferred clean label options. Derived from upcycled citrus peels, the ingredients also support popular on-pack claims, including “derived from natural sources,” non-GMO, “fruit-based,” “source of/high in dietary fibre” and others, all of which have been indicators of clean label and consumer willingness to pay more.

Drapatz added: “Having an expanding range of healthy, clean label products on shelf that deliver value for money, retailers can retain and grow in-store traffic. Clean label product ranges with enhanced transparency and sustainability create brand value and trust for both retailers and manufacturers. Consumers trust and spend more

of their share of wallet at retailers that offer clean label food and beverages, and those consumers return for repeat purchases.”

While citrus fibres have traditionally had a limited range of applications, FIBERTEX® CF 500 & FIBERTEX® CF 100 multi-benefit citrus fibres can fully or partially replace more expensive and volatile ingredients like egg, oil and tomato solids to mitigate cost and supply challenges without compromising texture, stability and eating experience in a range of applications, including savoury, dairy, alternative dairy, confectionery, bakery, meat and alternative meat.

For more information, visit www.ingredion.com





HYDROSOL EXPANDS ITS RANGE FOR BEST AGERS

Health brands are offering special indulgence moments, while convenience classics are making points with additional health

benefits. Health and indulgence are blending more and more into a whole. Innova Market Insights calls this current top trend “Indulging in Health”. Less

sugar, less fat, enrichment with health-boosting nutrients, are guiding principles. “Consumers want the best of both worlds, health benefits in an indulgent

format,” commented Innova market researchers. Hydrosol is addressing this trend with its new Best Ager concepts. After the successful launch in May of five ideas for dairy products with added health benefits, the range has now been extended by two deli products: Best Ager’s yogonaise for digestion and gut health, and fig-mustard dressing to support heart health.

Indulgence that helps digestion and gut

Best Ager’s yogonaise is a mayo sauce containing 20 percent thermized and fat-reduced yogurt. It’s based on a stabilizing system from the Stabimuls MRH line that is one of the best-sellers in Hydrosol’s portfolio. The enriched calcium in the yogonaise contributes to healthy digestion and gut functioning. Other advantages are the reduced fat content of 18 percent and the high fibre content. With its creamy texture, the product comes very close to classic mayonnaise in terms of mouthfeel. In addition, the yogurt gives it a pleasant freshness and acidity. “With its added health benefits and special enjoyment value, this yogonaise ticks the boxes on the Innova Top Trend. Furthermore, with its texture and flavor it has a high innovation factor and so high sales potential,” said Hydrosol Product Manager Binia Postel. As nutrition related claims, manufacturers can point to the

reduced fat content and the high fiber content, while due to the enrichment with calcium the corresponding EU Health Claim can also be communicated.

Fig-mustard dressing for heart health

“Our fig-mustard dressing is aligned along current trend products,” according to Binia Postel. “We worked with dried figs, heated them with seasonings and then combined them with our special stabilizing system for salad dressings in a cold production process. The advantage of the system is that it can be used for the production of low-fat mayo

and a fat content of only ten percent. A benefit for heart health is the use of linseed oil, which is known for its high content of omega-3 fatty acids. This enables manufacturers to make EU Health Claims on the packaging based on the content of alpha-linolenic acid. Further nutrition-related statements are the reduced fat content and high amount of omega-3 fatty acids.

These Best Ager concepts, which Hydrosol developed together with its sister companies SternVitamin and OlbrichtArom, are aimed at the 55+ generation, for whom fitness, an active lifestyle, and most of all good nutrition are important. As shown in a current study by the German

Federal Institute for Population Research (BIB) and the Max Planck Institute for Demographic Research, in several West European countries there is still a need to improve the prevention and early diagnosis of cardiovascular disease – and nutrition in this context in particular. This is especially the case in Germany, as well as in Great Britain, Denmark, Finland and other nations in West Europe. The product ideas of the Best Ager campaign support healthy nutrition and offer many new approaches.

For more information, visit www.hydrosol.de



sauce with very good results.” Postel noted that fat reduction is frequently a challenge in the deli food category. With this fig-mustard dressing Hydrosol has succeeded in creating a stable emulsion with full flavor

KERRY UNVEILS COCOA REPLACEMENT SOLUTION AS A SUSTAINABLE, COST-EFFECTIVE ALTERNATIVE AMID COCOA SUPPLY CRISIS

Kerry, a world leading provider of sustainable nutrition solutions to the food, beverage, and pharmaceutical industries, announces an innovative Cocoa replacement solution, designed to tackle the escalating cocoa pricing and supply crisis. Cocoa supplies are predicted to fall short by 11% in 2024, leading to a staggering 300% increase in prices over the past year.

The unprecedented crisis in cocoa production has primarily been driven by factors such as the swollen shoot virus and soil degradation, and has significantly affected key cocoa-producing countries. These countries, including Côte d'Ivoire and Ghana, which together contribute approximately 54% of the global cocoa supply, are experiencing sharp declines in stock levels.

In response, Kerry has developed a range of Cocoa Taste solutions that provide an authentic cocoa taste experience, without relying solely on traditional cocoa bean derivatives. Our cocoa solution not only preserves the indulgent cocoa taste that consumers love, but also helps manufacturers to navigate through the volatile cocoa market, by reducing their dependency on cocoa mass.

Benefits of Kerry's Cocoa Replacement Solution:

Delivering Authentic Cocoa Taste

Kerry's expertise in cocoa extraction and flavor development ensures that our Cocoa Taste solutions deliver the rich, indulgent cocoa experience that consumers expect. The range of solutions supports up to a 35% reduction in cocoa powder use in formulation, helping to reduce cocoa powder across baked goods, dairy beverages and confectionery while maintaining and enhancing cocoa notes and sensory experience.

Cost Reduction and Supply Stability

By integrating Kerry's Cocoa Taste Solutions into their products, manufacturers can significantly reduce their exposure to the fluctuating cocoa commodity market. This translates into substantial cost savings and a more stable supply chain, allowing businesses to remain competitive despite external market pressures.

Expert Guidance and Support

Kerry provides access to a team of expert food scientists and flavourists who offer insights and guidance, assisting manufacturers in adjusting their product recipes to maintain or even enhance sensory qualities, ensuring that the final product meets consumer expectations despite cocoa constraints.

For more information, visit www.kerry.com





ROQUETTE COOKS UP NEW TEXTURE OPPORTUNITIES WITH THE LAUNCH OF CLEARAM® TR HYDROXYPROPYLATED BOTANICAL TAPIOCA STARCH RANGE

Roquette, a global leader in plant-based ingredients and a leading provider of pharmaceutical excipients is proud to announce the expansion of its texturizing solutions range with the addition of four new tapioca-based cook-up starches. The new grades – CLEARAM® TR 2010, CLEARAM® TR 2510, CLEARAM® TR 3010 and CLEARAM® TR 4010 – have been specifically developed to address unmet texture needs of food manufacturers and complement existing botanical sources within the broader range. Formulated to enhance viscosity, consistency and elasticity in various food applications, from sauces, dairy desserts and yogurt to bakery fillings, these modified starches help to ensure distinct and desirable sensory experiences for consumers.

Damien-Pierre Lesot, Head of

Product Marketing at Roquette, said: “We are thrilled to unveil our four new tapioca starch-based texturizing solutions. Our aim is to always push the boundaries of what is possible with our plant-based ingredients, placing taste, texture and technical ease above all else. These ingredients are a demonstration of our commitment to food manufacturers, empowering them to bring new and improved products to market that offer unmatched texture and maximum consumer appeal.”

Benefits beyond texture

As well as delivering technical attributes, including improved thickening, good shelf-life stability and high heat resistance, the CLEARAM® TR range provides benefits in terms of taste, aesthetics and allergens. All grades are clean tasting and do

not introduce any distinct flavors or off-flavors. This neutral flavor profile allows the natural taste of the intended application to shine through, and in some cases, even enhances the intensity of the primary flavors inherent to the product.

The solutions also support manufacturers in creating products with appetizing visual appeal. They provide excellent clarity and neutral color, which are essential characteristics for applications that require a clear, transparent appearance or where the original color of the product needs to be maintained. Tapioca starch is also naturally allergen- and gluten-free, offering a suitable option for a range of label-friendly and free-from products.

For more information, visit www.roquette.com

LORYMA: AUTHENTIC PLANT-BASED ALTERNATIVES WITH REDUCED FAT CONTENT

In the food industry, there are many reasons to replace animal fats with plant-based alternatives, be it to replicate meat products or provide hybrid offerings with an optimized label. Ingredients specialist Loryma supports manufacturers with wheat-based solutions that promise top-quality characteristics. They imitate animal fats that perfectly replicate the originals in terms of texture and processing properties. Wheat-based stabilizers, starches and clean label compounds, meanwhile, enable manufacturers to create melt-in-the-mouth or stable, sliceable textures. They also improve the appearance and sensory properties of products such as juicy poultry sausage, mouthwatering vegan salami pizza or crispy plant-based chorizo.

Consumer demand for plant-based, health-conscious yet tasty convenience products continues unabated. However, plant-based fats do not always behave like their animal-based counterparts

when it comes to production and preparation. Here, manufacturers face several challenges: Meat analogs, meat products or hybrids should have an authentic texture and sensory appeal, and convince with a low fat content and short, natural ingredient list. Loryma has developed three innovative solutions that support targeted fat reproduction, all with a low calorie content.

Melt-in-the-mouth, firm to the bite and visually appealing

Many ready meals require a tender melt after preparation. Examples include reheated salami pizza or pure poultry sausage that tastes juicy rather than dry despite its reduced fat content. The Lory® Stab blend based on the modified wheat starch Lory® Starch Amber perfectly addresses these needs. The system is freeze/thaw and thermally stable, and also shear resistant.

Some end products require a

pasty, creamy texture that does not run. One example is chorizo sausage: if the fat contained in the sausage liquefies during the frying process, the sausage meat and casing will no longer harmonize, and the skin will either burst or be difficult to slice cleanly. With an emulsion-based stabilizing system created with alginate, gluten and starch, this effect can be achieved without thermal activation. The cold gelling compound is also low in fat, cut resistant, elastic and does not release water.

If a visible fat content is to be a typical feature of the application, such as the white components in salami or the fat edge on raw ham, then the compound of Lory® Starch Jade and Lory® Starch Ruby is ideally suited. The size of the fat reproduction can be scaled individually and is suitable for a clean, additive-free label.

For more information, visit:
www.crespeldeitersgroup.com/loryma/



JOIN INDUSTRY LEADERS
at the center of the Largest Growing
Agricultural Market in the Middle East...

41st Edition **Saudi Agriculture**
Serving the Kingdom's Agriculture Sector
National Priorities for 43 years...

**BOOK YOUR
SPACE**



Enquire to exhibit
saudi-agriculture.com

ufi
Approved
International
Event

Incorporating:

29th Edition **Saudi Agrofood**

12th Edition **Saudi Food Pack**

6th Edition **Saudi Aquaculture**

Poultry

Livestock

Mills & Feed

21 – 24 OCTOBER 2024

Riyadh International Convention & Exhibition Center
King Abdullah Rd. Exit 10, Riyadh KSA.

Organized by:

REC شركة معارض الرياض المحدودة
Riyadh Exhibitions Company Ltd.

ufi
Member

Serving the Kingdom's Economic Priorities for 43 years...

Official Media Partner:

Gulf AGRICULTURE
YOUR GATEWAY TO THE MIDDLE EAST AGRIBUSINESS

Specialized Magazines:

LIVESTOCK & POULTRY
MIDDLE EAST & ASIA
FOOD BUSINESS

PARMIGIANO REGGIANO ONLY FROM ITALIAN PEZZATA ROSSA COWS

DalterFood Group proudly brings Italian excellence and tradition to customers across the world as the only producer in Italy of this exceptional cheese. Crafted for the most demanding palates and resulting from a short, sustainable, and certified supply chain, this cheese reflects DalterFood Group's deep commitment to animal welfare. The unique characteristics of this product stem from a single mountain dairy, a single livestock farm, and a single breed of cattle, making it particularly sought-after and appreciated globally.

For over 45 years, DalterFood Group has been bringing Italy's finest dairy products to tables around the world. The main cheese of the Group's offering is one of the most well-known symbols of Italian culinary tradition: Parmigiano Reggiano, which DalterFood Group produces in its own two mountain dairies. In addition to traditional Parmigiano Reggiano, the Group offers this iconic Italian product in different varieties, including the "Only from Italian Pezzata Rossa cows" version.

Crafted only in the mountain dairy Colline del Cigarello e Canossa, owned by the Group, this cheese embodies Italy's tradition, while also reflecting the Group's commitment to sustainability, animal welfare, and short supply chains. With prestigious certifications such as "Mountain Product" and "Organic Product", it caters to demanding palates and consumers who value high-quality, traceable, and sustainably sourced food products.

The Pezzata Rossa cows, whose milk is integral to this cheese's unique flavour and quality, have a long-standing tradition in Italy. This tie with

the territory ensures that Parmigiano Reggiano "Only from Italian Pezzata Rossa cows" not only offers exceptional taste but also a deep connection to Italy's agricultural heritage.

The milk for this exceptional cheese comes exclusively from the "Le Boccede" farm, nestled in the mountainous region within the Parmigiano Reggiano production area. This farm, dedicated solely to breeding Pezzata Rossa Italian cows, is a key partner in DalterFood Group's supply chain, sharing its values of sustainability and animal welfare. Equipped with photovoltaic and biogas plants, "Le Boccede" farm ensures self-sufficient energy production, respecting both the mountain ecosystem and the environment.

Furthermore, the farm has achieved animal welfare certification issued by Certiquality according to the Classyfarm protocol, scoring an impressive 86%, significantly above the national average of 78%. This highlights the farm's superior practices and facilities dedicated to animal care and management.



For more information, visit www.dalterfood.com

Ever since the hamburger as we know it was introduced in the early 1900s, it has been a firm consumer favorite. The increase in home cooking has created even greater demand, and consumers are now seeking new variations on the humble patty. Discover the key consumer trends that are influencing the market today and how burger processors can take advantage of the opportunities they bring.

Consumers are craving new tastes

There will always be consumers who choose the classic burger but according to Datassential's Burger Keynote report, increasing numbers, particularly millennials, are looking for a greater variety and seeking new options and alternatives.

And it's not just innovative sauces, artisanal ingredients and new toppings they demand but also variation in the patty itself. Burgers everywhere tend to have

BURGERS: THE LATEST SIZZLING HOT TRENDS



Consumers are increasingly seeking new variations on the classic burger, demanding new flavors, different grinds and alternative proteins

the same round form but can differ greatly in bite, taste and quality. This is due to the meat mass, additional ingredients, the production process itself and cooking, which can all make or break the final eating experience.

This gives enormous potential for burger

processors. It is, therefore, key to have flexible processing in terms of texture and shape so that unique burgers of high quality can be consistently produced. Discover how Marel's burger processing solutions can help.

It's not just about meat

Consumers are increasingly choosing alternatives to the classic 100% beef patty. Instead, they are seeking newer, more exciting burgers made from other proteins such as turkey, salmon, lamb, bison, and different types of fish. In addition, they are exploring different blends of seasonings and novel ingredients such as hybrid vegetable blends.

It will come as no surprise that the demand for alternative proteins is also booming. According to Datassential, around a third of consumers are interested in plant-based burgers.

A strong focus on the environment, the trend for meat reduction and perceived health benefits means it's not just vegetarians and vegans who are swapping out traditional protein for the meat-free option.

To grab the opportunities this offers, processors must ensure they have the right burger processing equipment to handle different types of meat mass, including a variety of proteins, a range of fat to lean ratios and compound blends of additional ingredients.

For more information, visit www.marel.com/burgers



TNA PARTNERS COMPLETE SNACK SOLUTIONS WITH PREZIOSI FOOD TO ACHIEVE A 76% INCREASE IN PRODUCTION

With the snacks market in Italy accelerating and cost-conscious consumers increasingly turning to budget-friendly private-label goods, Preziosi Food, a leading Italian manufacturer of potato chips and snacks, needed a complete solutions partner with the capability to deliver significant production capacity increases in a very short 12-month timeframe. TNA solutions stepped up to deliver and oversaw the implementation of a fully integrated potato chip line, a state-of-the-art pellet frying system, and a complete distribution, seasoning and packaging system that took Preziosi's production capacity from 17 to 30 million kilos of product per year.

"Preziosi had a very short amount of time to plan and execute the project," said Eric Geling, Chief Sales Officer at TNA solutions. "Any delays would have impacted the company's private label contracts. However, working with a complete solutions partner greatly minimised the risk during the installation phase. Our

objective was to ensure that each machine delivers on its promise, from the highest output level to the lowest downtime."

TNA is the only global single-source solutions provider that can deliver equipment for the entire potato snack production line, which aligns well with Preziosi's main goal of increasing production capacity. TNA's high-performance potato chip line includes washing, cutting, frying, distribution, seasoning, and high-speed packaging, enabling Preziosi to operate at speeds of up to 1,500kg/hour. The further installation of a state-of-the-art pellet frying system in place of Preziosi's existing fryer doubled line capacity to 600kg/hour.

"Despite a number of challenges, including the need to keep production going while navigating a complex installation process, with help from TNA, we managed to overcome these hurdles while also achieving steady growth of over 20%," said Lorenzo Caporaletti, President and CEO of Preziosi Food. "Our requirements were not only cutting-edge technology; we also wanted to manage the installation and improve the plant within a strict

12-month period without stopping or slowing production. It required a lot of creative thinking from both sides."

With Preziosi producing over 300 SKUs of snacks across potato chips, pellets and extruded items, one of the main aims of the project was to not compromise on the company's commitment to delivering high-quality, safe and controlled products. As such, TNA's holistic approach and deep process knowledge enabled its expert engineers to identify areas that could be leveraged to deliver maximum value, ultimately increasing snack production capacity by an impressive 76%.

The high-performance TNA continuous frying system, for example, included patented opti-flow® technology, which ensured consistency in each batch and reduced rejects. Lowering the outfeed temperature of the oil inside the fryer to 150°C via a double heat exchanger also reduced acrylamide formation, greater colour intensity, and a crunchier product overall.

For more information, visit:
www.tnasolutions.com

GROTE COMPANY ANNOUNCES ULTRAMATIC PIZZA TOPPING SLICER

New Pendulum-Style Slicer Tops Up to 180 Pizzas Per Minute

Grote Company, a manufacturer of reliable, top-quality food slicing and assembly equipment, announced the launch of its Ultramatic Pizza Topping Slicer, a pendulum-style slicer designed for high-production volume with whole pattern slicing up to 12" with a single stroke.

"Grote Company's new Ultramatic Pizza Topping Slicer gives frozen pizza producers an easier, faster way to slice and place toppings, especially

pepperoni," said Bob Grote, chief executive officer of Grote Company. "The Ultramatic provides an alternative to our Peppamatic Slicer, the machine on which our company was founded more than 50 years ago."

The Ultramatic Pizza Topping Slicer can slice and place toppings, including pepperoni and other meats, at a rate of up to 45 pizzas per minute per lane, with three to four lanes of capacity. Featuring a compact footprint and ergonomic design, the machine

requires only one operator. Its pendulum slicing functionality features a gravity feed and Grote's patented AccuBand blade system.

"The frozen pizza business is projected to grow at a compound annual growth rate (CAGR) of 6.9% from 2023 to 2030," Grote said. "Grote Company will be there to help our customers meet the exploding demand."

For more information, visit www.grotecompany.com



ADVANCED WATER MANAGEMENT FOR FOOD PROCESSORS

As the food processing industry confronts escalating operational costs and stricter environmental regulations, the need for innovative water management has never been more pressing. Heat and Control leads the way with cutting-edge technologies that not only reduce water consumption but will improve the efficiency and sustainability of your food processing operations.



Heat and Control Batch Peelers (BP) stay clean with minimal water use. Smart features like the waste collection chute are easily rinsed periodically by built-in sprays, avoiding water floods.

Highly Efficient Equipment

Central to water conservation efforts is the deployment of highly efficient equipment designed to optimise water usage. Our advanced washing systems, including the Submerged Barrel Washer (SBW) and Potato Slice Washing System (PSWS), are engineered to minimise water use while meeting the highest cleanliness standards. These systems employ precise water control mechanisms to ensure

efficient utilisation of every drop, reducing waste and enhancing operational efficiency.

Process Optimisation

Optimising the water usage process is a key area of our expertise. By implementing alternative techniques and fine-tuning water flow rates, we help food processors significantly reduce water consumption, without compromising hygiene standards. For example, our Batch Peelers



Inside the batch peeler.

— this equipment is engineered to operate with minimal water sprays. They feature smart design elements such as waste collection chutes periodically rinsed with built-in sprays, reducing the need for continuous water flow.

Advanced Water Treatment Technologies

One of our most impactful areas of innovation is our advanced water treatment technologies. Water recovery offers an excellent solution for processors worldwide — and particularly in regions facing water scarcity. However, even in areas with abundant water supply, reducing water use can be advantageous due to the associated costs of purchasing and disposing of water.

With our advanced water management technologies, processing water can be recycled and reused to wash soil from incoming raw potatoes, all while adhering to all legal requirements. This recycling process maintains food safety and product quality, ensuring full compliance with all applicable regulations.

Water Clean-up and Reuse

Our Water Clean-up Systems (WCS) remove starch and dirt from circulating water in potato

processing lines, significantly reducing the need for fresh water. By allowing the reuse of cleaned water across different stages of the process, these systems achieve up to a 90% reduction in water use.

Effective water clean-up and reuse are essential for achieving significant water savings, and our WCS play a pivotal role in this effort. They efficiently remove contaminants like starch and dirt from circulating water, enabling processors to reduce their reliance on fresh water and decrease both water and wastewater volumes. The cascading approach, which reuses overflow water from cleaner stages in upstream processes, exemplifies our commitment to maximising water efficiency.

Water Recovery from Products

In addition to water reduction and recycling, recovering water from the products themselves presents a significant water recovery opportunity. Potatoes, for example, contain about 80% water. During processing, much of this water is lost as steam in the fryer. Our Stack Heat Recovery System (SHRS) captures this steam, condenses it, and recovers the water, which

can then be treated and reused in the processing line. This system also recovers energy, providing an additional benefit of reduced energy costs.

Regulatory Compliance and Sustainability

At Heat and Control, we champion sustainability in food processing through our innovative and advanced water management solutions. From highly efficient equipment and process optimisation techniques to advanced water treatment technologies and water recovery systems, our solutions empower processors worldwide to save water, reduce costs, and strengthen their sustainability credentials.

Our technologies ensure compliance with international water use and wastewater discharge standards, safeguarding against penalties, maintaining licenses, and enhancing your public image. Partnering with an experienced sustainability leader in the food industry offers the fastest route to adopting new technologies, ensuring efficiency, sustainability, and profitability for your operations.

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



IMA PACKAGING TECHNOLOGIES FOR THE DAIRY MARKET

IMA serves the international dairy market with the best platforms and machines available to satisfy industry needs, consistently providing tailored technologies for the packaging of dairy products and alternatives.

From a wider perspective, IMA gathers within the IMA FOOD entity, an impressive number of

brands offering technologies for the food industry, but focusing on the dairy market it grants proven expertise and know-how thanks to the following brands: IMA Benhil (Germany), IMA Corazza (Italy), IMA Erca (France), IMA Fillshape (Italy), IMA Gasti (Germany), IMA Hassia (Germany), IMA Ilapak (Italy / Switzerland),

IMA Intecma (Spain).

The above IMA FOOD companies offer dedicated and cutting-edge solutions to respond to the packaging needs of the following dairy products and alternatives.

Butter

Machines for dosing and wrapping of butter and



Crème Fraîche, Sour Cream, White Cheese, Yoghurt, Dessert, UHT Milk and Coffee Creamer

Our FS as well as FFS solutions are known for their outstanding filling accuracy. Covering a wide range of filling styles, countless customized and tailor-made design possibilities for cups are available to satisfy any customer demand. Fillers benefit from automatic, fully controlled SIP/CIP systems for maximum hygiene, and are supplied in full compliance with European regulations.

Filling systems for flexible stand-up pouches - with and without spout - complete our machine portfolio, guaranteeing top hygiene design with ultra-clean and aseptic solutions.

margarine bricks and sticks, from single-serve up to 500g portions, from low to high-speed production output. Efficient performance and a top-quality fold, using different wrapping materials, from standard aluminium to paper-based solutions.

Filling and sealing machines designed to fill pasty products with high hygiene requirements into preformed containers in different sizes, and shapes.

Forming, filling and sealing machines (FFS) for a huge variety of portion cup designs and materials such as PS, PET and PP. They offer maximum accuracy, precise product cut-off and gentle product handling.

Cheese

Complete lines for dosing and wrapping of processed

and spreadable cheese in triangular, rectangular, and square portions of different weights, including mini portions.

State-of-the-art technology to preserve cheese properties and package integrity. Hot fill solutions as well as cold fill systems are included in the range that also comprehends dedicated secondary packaging equipment.

IMA's range for processed and spreadable cheese also includes fill and seal machines (FS) for pre-formed containers and FFS machines for cups, and portion packs.

IMA provides horizontal FFS flow wrapping machines to pack portioned, blocks and pre-wrapped sliced cheese and vertical FFS baggers and weighing solutions suitable for shredded, grated, and diced cheese.

Turnkey solutions for sustainable production

Taking advantage of synergies and integrations within the IMA Group, the IMA FOOD companies are able to supply complete turnkey packaging solutions: from dosing to wrapping and cartoning, from forming, filling, and sealing to display boxing up to any secondary and end of line equipment tailored specifically for dairy products.

IMA Group companies stand out not only for their manufacturing capabilities but also for the competence in supporting customers in the research and development of new sustainable packaging styles and materials as well as Smart Manufacturing products and services.

For more information, contact dairyfood@ima.it
www.ima.it/foodanddairy

NORWEGIAN SALMON IS THE SECRET TO HEALTHY AND RADIANT SKIN IN THE SUMMER

The Norwegian Seafood Council emphasizes the benefits of Norwegian seafood in rejuvenating and maintaining healthy skin. Salmon, known for its health benefits and delicious taste, stands out as an excellent choice.

Endorsed by the Norwegian Seafood Council, Norwegian seafood has become a perfect choice for skin care, thanks to its rich composition of essential vitamins and minerals tailored to meet the skin's needs during this summer season. However, it's important to remember that sunscreen remains essential for comprehensive skin protection.

Abundant in omega-3 fatty acids, Norwegian salmon is good for skin hydration, which helps prevent dryness, reduce inflammation, and preserve skin elasticity. These

essential fatty acids contribute to enhancing skin texture, promoting suppleness, and maintaining a younger appearance.

Norwegian salmon is also packed with a selection of essential vitamins for skin wellness. For instance, fatty fish is an important source of Vitamin D, like the sun also is. It is essential for the immune system and for the bones and skeleton and energy level, while Vitamin E functions as an antioxidant, shielding skin cells from harm. Additionally, Vitamin B12 stimulates collagen production, aiding in maintaining skin elasticity and diminishing the onset of wrinkles.

The advantages of Norwegian salmon extend beyond skin benefits, encompassing improvements in digestive health due to its easily digestible proteins. These proteins aid in enhancing the absorption of essential nutrients for skin nourishment, consequently enhancing skin radiance and freshness. Furthermore, the



presence of Omega-3 fatty acids plays a role in regulating sebum production, assisting in the combat against acne and promoting clear and pure skin.

Norwegian salmon is more than just a nutritious choice - it serves as a perfect meal suitable for individuals of all ages, from children to young adults and the elderly alike. This versatile fish can be cooked in various ways including grilling, baking, in salads or enjoyed raw in sushi, offering a healthy option that caters to everyone's taste preferences and dietary needs.

Consuming Norwegian seafood two to three times a week, including at least one serving of Norwegian salmon, can significantly improve your skin's health and overall appearance, especially during the summer.



PRIVATE LABEL MIDDLE EAST

24-26 SEP 2024

DUBAI WORLD TRADE CENTRE

PRIME-EXPO.COM

MENA'S No. 1 EVENT FOR PRIVATE LABEL & CONTRACT MANUFACTURING

- Food & Beverage • Beauty & Personal care
- Cleaning & Household • Baby Care
- Paper & Plastic • Health, Wellness & Over-the-counter • Services & Branding



200+
GLOBAL
MANUFACTURERS



FROM
40+
COUNTRIES



600+
BRANDS



8000+
ATTENDEES



REGISTER TO VISIT

www.prime-expo.com | Free for Trade Professionals

GOLD SPONSOR



SESSION SPONSOR



BROUGHT TO YOU BY
THE ORGANISERS OF



CO-LOCATED SHOWS



ORGANISED BY



Make the most of every processed cheese.



From Dosing and Wrapping to End of line, turnkey solutions for the entire manufacturing process.

IMA is a reference brand for the dosing, wrapping and packaging of cream, fresh or processed cheese, with a wide range of machines for triangular, rectangular or square portions, with hot fill solutions as well as cold fill systems. The complete and highly customised service also includes cartoning, boxing, banding and end-of-line solutions.

Make the most, with us.

ima.it/foodanddairy - dairyfood@ima.it

IMA CORAZZA
Dosing and Packaging Solutions