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Business
France

Gulfood Manufacturing Gulfood 2026

Meet the French delegation

Dubai | UNITED ARAB EMIRATES

3-5th November 2026

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Partners





Choose France is a registered trademark of the French government that promotes France's economic attractiveness internationally.

www.choosefrance.fr



Business France has a clear mission: to boost French entrepreneurial audacity in France and throughout the world. Thanks to our network of more than 1,400 employees in France and worldwide, we support French export businesses step by step, providing advice, crucial information on the markets and access to reliable partners.

We also promote France to foreign investors, making it easier for them to establish themselves.

At the same time, we promote the VIE international internship program, a unique experience for young talent abroad.

Alongside CCI France and Bpifrance, we form Team France Export, supporting France's different regions and their entrepreneurial fabric as they succeed in international markets. Together, let's raise the flag of French business throughout the world!

www.businessfrance.fr



Welcome to the french pavilion

Business France is delighted to present you the « French Pavilion » at GULFOOD MANUFACTURING - GULFHOST 2026.

Welcome to a space of French excellence and innovation. There, you will be able to meet 28 companies, on 3 different spaces, offering the latest technologies in ingredient conceptualization and production, biotechnologies solutions, food production, cooking equipment, sterilization, measurement and air treatment, packaging, labelling, sealing machines, cold storage, deep freezing, industrial cutting machines, HORECA and more.

Overall, French companies are united under the France banner: a brand for the innovative and creative excellence of the French industrial ecosystem today.

If you are an importer, distributor, retailer, export manager, take this opportunity to meet us on:

- Sheikh Rashid Hall, booth R-L11, for Ingredients
- Sheikh Saeed Hall, booth S1-C20, for Process and Packaging Equipment
- Zabeel 6 Hall, booth Z6-F47, for HORECA

For further information, please visit:
www.businessfrance.fr

Bienvenue at the French Pavillon!

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Process & Packaging Equipments

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JAC S1-C16	SIMON + TECNAL S1-D19
BUSINESS FRANCE	BUSINESS FRANCE
MAE INNOVATION S1-C22	
FROMFROID S1-C30	VARLET S1-D29
	GMA S1-D33
	1 BLOW + STOPPIL S1-D35
TECMA ARIES S1-C36	HYDROLOCK S1-D41

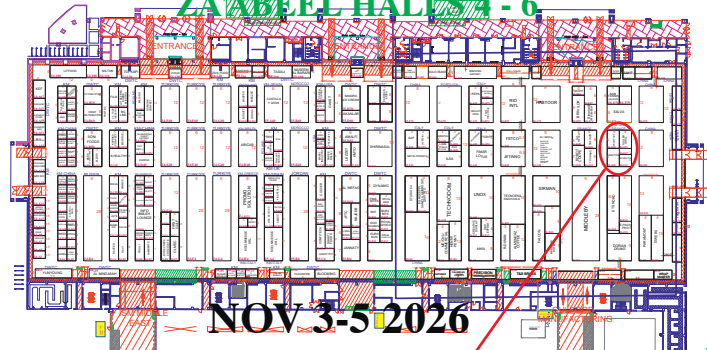


Gulfhost

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ISM ME 2026 GULFHOST 2026
ZAABEEL HALLS 4 - 6



Exhibitors list

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Floor plan

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METAROM R-K20	INGREDIA R-L19
SARL 3E R-K16	CHARBONNEAUX BRABANT R-L15
SÜVY R-K12	BUSINESS FRANCE R-L11
VANIFOLIA BY EUROVANILLE R-K8	PANZANI SOLUTIONS R-L3
EGGWAY INTERNATIONAL Asia Pvt Ltd R-K4	

Shk Maktoum Shk Rashid INGREDIENTS

GULFOOD MANUFACTURING 2026 NOV 3-5 2026



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Process & Packaging Equipments



1 BLOW



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Founded in France in 2009, 1 BLOW designs and manufactures innovative linear PET stretch blow moulding machines for the beverage, food, dairy, cosmetics and industrial packaging industries. With more than 260 machines operating worldwide, we provide reliable, flexible and energy-efficient production solutions.

Designed and manufactured in France, our machines combine a compact footprint, all-electric servo technology and optimized motion control to reduce energy and compressed air consumption, while minimizing maintenance costs. They process both virgin PET and rPET, from 50 ml bottles to 30 L containers, including hot-fill, neck-oriented and asymmetrical applications.

Our technology helps manufacturers maximize production flexibility and reduce total cost of ownership, with the possibility of reusing existing moulds from major machine brands.

From bottle development and commissioning to training, remote diagnostics and after-sales service, 1 BLOW provides comprehensive technical support throughout the project lifecycle.

Our mission: to deliver innovative, sustainable and user-friendly blow moulding solutions worldwide.

Innovation : 1 BLOW 4XL – Flexible PET Stretch-Blow Moulding

A compact, all-electric solution combining flexibility, bottle quality and energy efficiency.

Produce round, square, oval, Hot Fill, Neck-Oriented and SureGrip® bottles with integrated handles.

With the innovative J Transfer system and 2XL mould compatibility, the 4XL maximizes flexibility while protecting your investment.

Key-words:

- 4 Cavities
- Blowing Machines
- Sure Grip Bottles
- Compact Dimensions Machines
- Full Electric Machines



FROMFROID



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Constantly innovating for almost 50 years, Fromfroid is specialized in fast cooling and air conditioning systems for the food industry. Our know-how and patented solutions have already convinced most of the major dairy companies throughout the world. Be the Next!

Key-words:

- High Efficiency Cooling Cells
- High Efficiency Cooling Tunnels
- Incubation Room
- Industrial Refrigeration
- Fast Cooling
- Dairy
- Yogurt
- Cheese

📍 Booth S1-D33

GMA



GMA

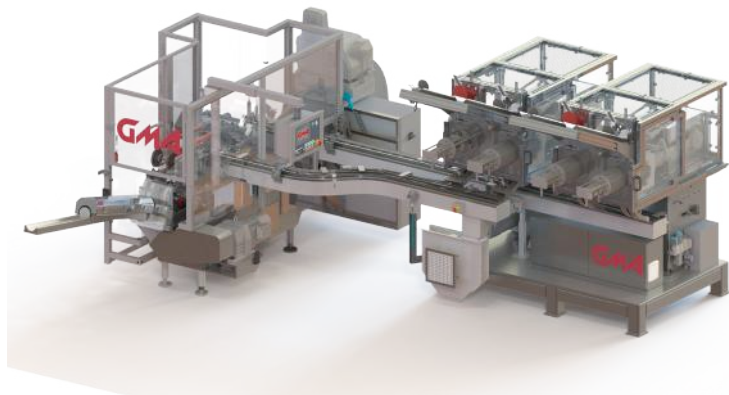
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GMA is a French company specialising in the design and manufacture of automated machines and production lines. We have delivered automation solutions to our customers worldwide for more than 50 years. When you select GMA, you're choosing a trusted partner and a highly responsive, efficient and dedicated team.



Key-words:

- Processed Cheese
- Packaging Lines
- Boxes
- Automation



GROUPE BOBET



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Bobet Matériel specializes in supplying equipment and solutions for the food-processing industry, particularly meat processing and slaughterhouses. The company offers a wide range of professional equipment, tools, consumables and hygiene solutions, supporting food-industry professionals in their daily operations and helping them improve productivity, safety and efficiency.

Innovation : WILCOFLEX is an innovative stainless-steel chainmail glove designed to provide high-level protection against cuts and knife injuries. Its patented integrated glove-retention system continuously adjusts the chainmail to the hand, improving comfort, dexterity and precision. Ultra-flat stainless-steel springs ensure secure fastening, making WILCOFLEX particularly suitable for demanding cutting and deboning operations.

Key-words:

- Knife
- Sharpener
- Chainmesh
- Glove
- Apron

📍 Booth S1-C4

HTG INDUSTRY STM GROUP

Packaging Equipments



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HTG Industry is an European manufacturer of blowing machines for PET plastic bottles and filling lines PET, cans and glass. Our company, based on over 30 years experience, put at your service a network of qualified and experienced staff around the world.

www.htgindustry.com

Key-words:

- Beverages
- Blowing
- Filling
- Turnkey
- Bottle



HYDROLOCK CONTINUOUS STERILIZERS



HYDROLOCK CONTINUOUS STERILIZERS

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Hydrolock is a worldwide specialist of continuous retorts (also called autoclaves or sterilizers) for “in container” sterilization. We manufacture continuous sterilizers for shelfstable foods such as evap milk, sterilized milk, pet food, vegetables, beverages, ready to eat meals, soups, etc. Our machines, which are the most flexible on the market, are able to process all these products into large scale, with different sizes and shapes of packages like bottles, glass jars, cans, trays, pouches etc. Hydrolock is also provider of STERIBARHPP: High Pressure Processing (HPP) solution. This solution is ideal to stabilize fresh products packed in plastic bottles (fruit juices, smoothies, sauces, coulis, puree, soups, etc.). The advantage of this treatment is to extend shelflife of a fresh product, while keeping its original taste and qualities.

Innovation : BEVERAGES: for cans with litho, HYDROLOCK can be used with the great benefits of rotary process in term of thermal treatment and product quality. Overpressure device is available when necessary.

Key-words:

- Retort
- Autoclave
- Sterilisation
- Sterilizer
- Can

📍 Booth S1-C12

HYDROPROCESS



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French manufacturer of ChefCut waterjet cutting machines appreciated by the greatest pastry chefs and chocolate makers in the world, HYDROPROCESS supports all professionals in the catering trade in their quest for excellence. Simple, efficient, precise and innovative, ChefCut allows chefs to express all their creativity with optimal productivity and working conditions.

www.hydroprocess.fr

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Key-words:

- Waterjet Cutting
- Pastry Cutting
- Chocolate Cutting
- Water Cutting
- Cake Cutting



📍 Booth S1-C16

JAC



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Specialist in bread slicing, dough processing, sourdough fermentors and more...



Key-words:

- Slicer
- Fermentor
- Divider
- Moulder
- Proofer

MAE INNOVATION



MAE INNOVATION

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MAE INNOVATION specializes in custom, high-precision silicone mold, baking supports, and non-stick coatings for the food industry. Backed by 30 years of expertise, we offer durable solutions tailored to your production needs and comply with the strictest American food standard, along with a strong focus on innovation, quality, and responsiveness.

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Key-words:

- Silicone
- Moulds
- Fiberglass
- Bakery
- Industrials

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SIMON FRERES expert in designing and manufacturing butter processing lines: continuous churns, which can be used with all types of cream, reworking equipment for butter blocks, from -18 C till + 4° C, bulk packaging machines, butter distribution systems, blending solutions.

Innovation : -18° C butter blocks reworking: The BPR 380 MAX solution for frozen butter blocks frozen, capacity up to 5 000 kg/h. Butter blocks are first crushed and reduced to small pieces by the BPR 380 MAX crushing tank. Then, our PM 200 Pin Mixer will homogenize and texture the butter.



Key-words:

- Butter
- Churn
- Ghee
- Spreads
- Bulkpack

SOCAPS



SOCAPS GROUP

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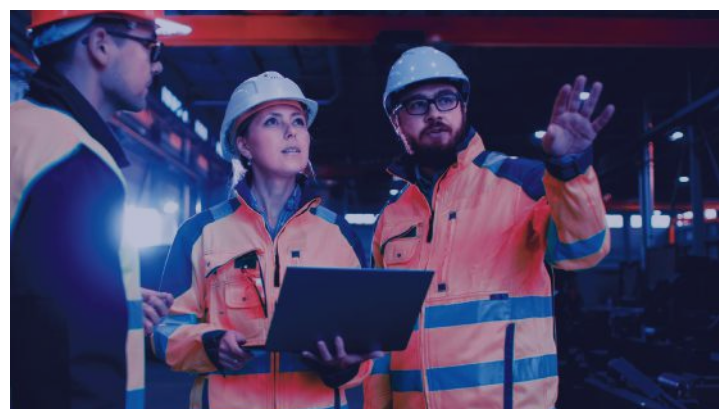
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Guided by its cooperative principles, SOCAPS acts with its customers and members to technically support the positive transformation of industries and their prosperity. For 40 years, SOCAPS has been the benchmark platform for industrial service solutions. The know-how of our global community of independent technical experts at the service of your industrial projects, from the simplest to the most complex : Engineering, Technical audit, Maintenance, New works, Project management, Digitalization ...



Key-words:

- Permanent Placement
- Recruitment
- Installation
- After Sales Services
- Assembly

STERIFLOW

STERIFLOW®
Autoclaves - Sterilization - Pasteurization

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Manufacturer of industrial autoclaves Steriflow quickly established itself as a European leader in industrial sterilization/pasteurization, thanks to a patented thermal process known as cascading water. Steriflow is now a leading company at the service of the agri-food and pharmaceutical industries, with close to 50 years dedicated to making and optimizing automatic pilot industrial autoclaves. Always listening to its customers and market evolutions, the company is constantly improving its processes. Our philosophy: good quality management for our products and services.

Innovation : Shaka: faster heat transfer with maximum product integrity The conclusions clearly highlight the advantages of the Shaka compared with the rotary system: For high-protein beverages, Shaka processing preserves protein structure and maintains their key functional properties, ensuring final product stability, texture, and homogeneity. In contrast, more traditional rotary processing leads to greater protein breakdown and a less stable texture. For high-protein soups, protein structure remains largely intact with the Shaka, whereas degradation is significantly more pronounced with the rotary system.



Key-words:

- Autoclave
- Sterilization
- Retort
- Pasteurization
- Batch



📍 Booth S1-D35

STOPPIL

Packaging Equipments



STOPPIL

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STOPPIL has been a French manufacturer of packaging machines for liquid products since 1955. We manufacture automatic and semi-automatic filling machines and capping machines using the best components on the market. Our machines for small and medium production rates can be adapted for the food, chemical, pharmaceutical, and cosmetics industries.

Innovation : Stoppil now offers ergonomic filling of canisters, drums, and IBCs using its articulated-arm dosing station. The containers are processed directly on pallets and can be stacked with minimal effort on the part of the operator. The machine is adaptable to any type of liquid product: food, chemicals, cosmetics, and pharmaceuticals.

Key-words:

- Filling
- Capping
- Packaging
- Liquids
- Labelling



📍 Booth S1-C36

TECMA ARIES



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TECMA ARIES Group is a worldwide expert in ends of packaging line and global solutions. With two production sites in France and a US subsidiary, it offers a wide range of full lines or stand-alone machines such as overwrappers, cartoners, formers, packers, palletizers, robotic solutions and associated peripherals.



Key-words:

- End Of Packaging Lines
- Global Solutions
- Packers
- Palletizers
- Overwrappers

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TECNAL, a system integrator for the dairy and cheese industry, has developed expertise and specific solutions for the processing/making of: milk, soft cheeses (Camembert, Brie, etc.), feta, goat's cheese, blue cheese, fresh cheese, labneh, skyr, greek yoghurt, cream cheese. TECNAL offers solutions from the reception of raw materials to the production of finished products before packaging: reception and treatment of milk, curdling, moulding/demoulding units, stackers/unstackers, draining tables, salting machines, robotized solutions, cleaning systems, conveying. We offer a complete service including design, construction, assembly, installation, automation and maintenance.

Key-words:

- Cheesemaking
- Milk
- Processing
- Mechanized Equipment
- Softcheese
- Hardcheese

VARLET MACHINES



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VARLET MACHINES designs and manufactures high-quality food processing equipment, specializing in durable, hygienic stainless-steel conveyor systems and custom machinery.

Based in France, the company combines engineering expertise, innovation, and strict compliance with industry standards to deliver reliable solutions tailored to clients in the global agri-food sector and services worldwide today.

www.varletmachines.com/fr

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Key-words:

- Skinner
- Slicer
- Descaler
- Pinning
- Filleting

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Gulfhost



ADVENTYS INDUCTION



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Adventys designs and manufactures innovative, high-end induction cooking equipment for professional chefs and commercial kitchens. Based in France, the company specializes in precise, energy-efficient, and induction griddles, hobs, and buffets, delivering cutting-edge technology and culinary excellence worldwide.



Key-words:

- Induction
- Innovation
- Buffet
- Invisible Induction
- Equipment

Booth Z6-E48

Cooking equipment

KRAMPOUZ



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Manufacturer of top range and ready-to-use cooking equipment: crepe makers, waffle makers, contact grills, warming equipment, griddles,...

Innovation : K-Pressé - Burger sealing machine - An innovative, attractive and unique sandwiching format for a delicious and easy-to-eat experience

www.krampouz-pro.com/en



Key-words:

- K-Pressé
- Sealed-Burger
- Ice-Burger
- Customisable Imprint
- Robust

ROLLER GRILL



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French manufacturer of cooking and refrigerated equipment for hotels, restaurants and bakery chains

Innovation : Refrigerated counter top display showcase CD 600. Ventilated positive cold +2°C/+4°C. Automatic defrost through electronic thermostat. Compressor Tecumseh France. Gas R290. Capacity: 2 x GN 1/1)



Key-words:

- Cold Display
- Refrigerated Display Showcase
- Countertop Display
- Positive Cold

SANTOS



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Santos is a french manufacturer of commercial electrical appliances dedicated to restaurants, juice bars, coffee shops, bars, snacking ... Santos provides high-quality products 100% made in France, built to last thanks to their design and the quality of their materials, which is certified by the Longtime® Label.

Innovation : With the new #50 model, Santos brings together all its know-how in a compact juice extractor that combines performance, convenience and reliability for everyday use.



Key-words:

- Patented Technologies
- Perfect Filtration
- Exceptional Output
- Quiet Operation

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Ingredients

Bioprox Cultures



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Bioprox Cultures is a French company specializing in freeze-dried lactic cultures for dairy and plant-based applications. For over 50 years, we have developed high-quality starter cultures for yogurt, cheese, butter, fermented products, bioprotection and probiotics. We also provide custom development and large-scale manufacturing services for the food industry.



Key-words:

- Lactic Cultures
- Starter Cultures
- Fermentation
- Dairy Applications
- Probiotics

Charbonneaux-Brabant



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Charbonneaux-Brabant, founded in 1797, is a family-owned company producing vinegars (including Balsamic), mustards, premium oils, mayonnaise, and sauces, with 10 factories in France and Italy. A leader in French condiments, it embodies the "art de vivre" and combines tradition and innovation.

YOUR CONDIMENT EXPERT

MUSTARDS

VINEGARS

BALSAMICS

MAYONNAISES

OILS



Squeeze



Glass Jar



Bottle
Plastic & Glass



Plastic Bucket



Barrel



IBC



FLEXTANK

Key-words:

- French
- Vinegar
- Mustard
- Condiments
- Oil

📍 Booth R-K4

Eggway International Asia Pvt Ltd

Ingredients



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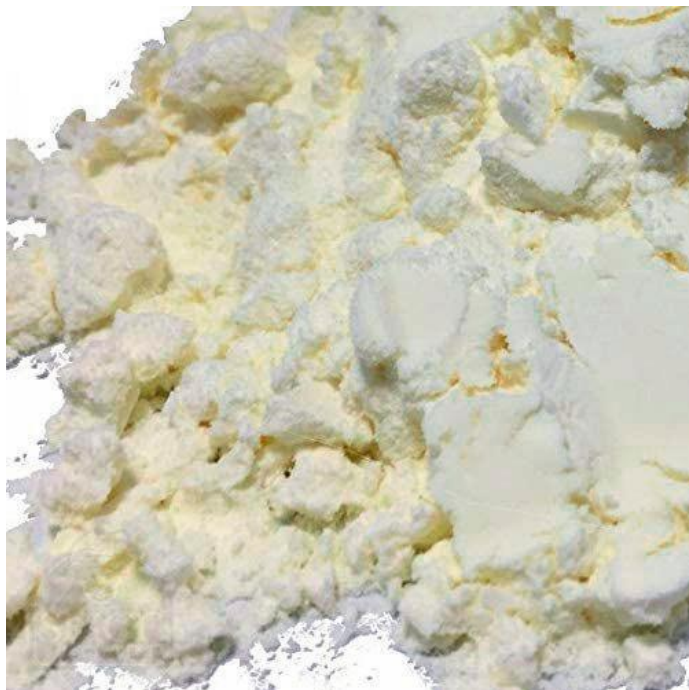
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Egg powder processor.

Innovation : Ready to Cook Omlette mix / Scrambled egg mix.



Key-words:

- Ready Mix Omelette Scramble Eggs

Fontarôme



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Fontarome creates aromatic solutions for food, pharma, and animal nutrition industries. Focused on customer needs, we anticipate trends and prioritize quality. We balance economic performance with social and environmental responsibility. Our mission: to deliver value and build lasting, trustful relationships while respecting people, the planet, and evolving market demands.



Key-words:

- Flavors
- Made in France
- Creativity
- Performance
- Reactivity

Ingredia

ingredia

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Dairy explorers since 1949, Ingredia is a French dairy cooperative which develops and manufactures innovative ingredients: functional & nutritional milk proteins, dairy powders and natural bioactive ingredients - for the worldwide Health, Nutrition and Food industries. Oriented in a sustainable production, Ingredia works to feed and protect better.



Key-words:

- Glp-1
- High Protein
- Fsmf
- Clean Label
- Production Efficiency

Metarom



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Metarom creates flavoring solutions and caramels according to the needs and expectations of its clients in the agri-food business. Our team uses its expertise to provide a personalized support. We highly value the quality of our products, which are designed and manufactured in compliance with human and environmental values. This approach reconciles indulgence and health.

www.metarom.eu

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Key-words:

- Flavors
- Caramels
- Extracts
- International

Panzani Solutions



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Discover our pasta improvers:

- PastaSOFT, enzymatic solutions for 100% soft wheat pasta, delivering sensory qualities comparable to those of traditional durum wheat pasta
- PastaSEM, an enhanced durum wheat semolina designed for the production of soft wheat and other high-quality cereals pasta.

At Panzani Solutions, we help food manufacturers optimize product quality, industrial performance, and production consistency. Our know-how in the the first and second processing steps of durum wheat means we can produce elaborated ingrédients : semolina, flour, couscous and pasta.



Key-words:

- Pasta Improvers
- Improved semolinas

SARL 3E

sarl3e

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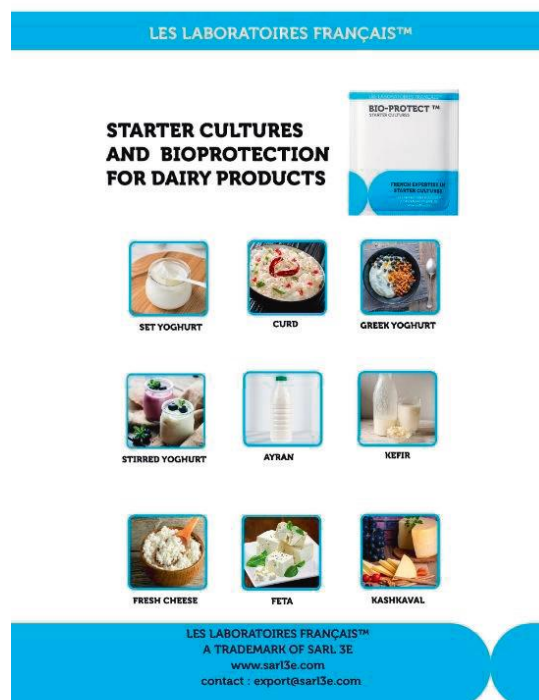
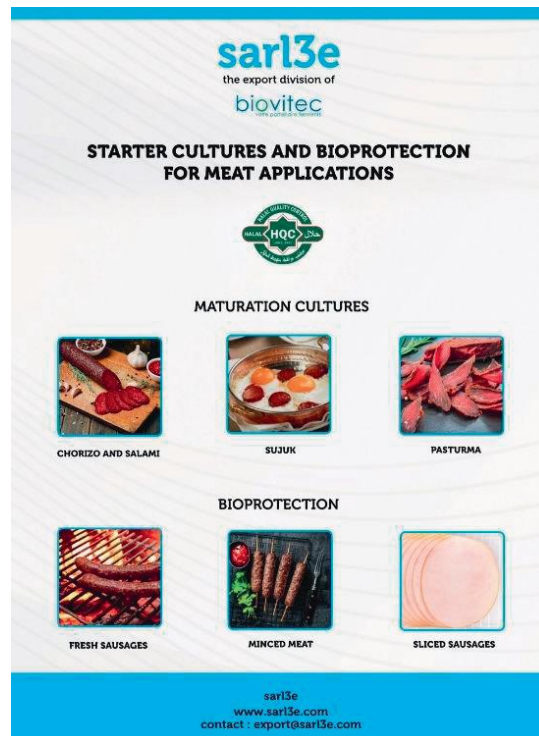
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SARL3E is the export division of Biovitec (meat cultures) and Les Laboratoires français (dairy cultures).



Key-words:

- Starter Cultures
- Meat Cultures
- Dairy Cultures

Süvy

Süvy

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Laboratoire INNOVI, part of ANJAC Group, develops and markets SÜVY, an innovative sugar-reduction solution for the food and beverage industry. We support manufacturers in reformulating a wide range of applications, combining ingredient innovation, formulation expertise and industrial know-how to meet the growing demand for healthier products.

Innovation : SÜVY, developed by Laboratoire INNOVI, is an innovative plug-and-play, 1:1 sugar replacement solution. It significantly reduces sugar while preserving taste, texture and functionality, enabling manufacturers to reformulate faster, improve nutritional profiles and respond to consumer expectations, public health challenges and sugar-related regulations and taxation.



Key-words:

- Sugar Replacement
- Plug & Play Reformulation
- Sugar Reduction & Sugar-Free
- Taste
- Texture & Functionality
- Low Glycemic & High Fibre

Vanifolia by Eurovanille



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For over 35 years, Eurovanille has supported the food industry with its expertise in vanilla. IFS Higher Level certified since 2014, we develop tailor-made solutions for market needs. Our Vanifolia brand is structured around four complementary ranges designed to address key industry challenges: naturalness, technical performance, aromatic differentiation, and cost optimization.

Innovation : Discover our new natural flavouring, with a delicious vanilla and buttery taste. Specially designed for biscuit and pastry applications, this natural flavouring offers an indulgent profile whilst meeting market expectations in terms of naturalness, nutritional issues, absence of allergens, and Halal & Kosher certification.



Key-words:

- Vanilla
- Natural Flavouring



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