

Gulfood

13-17
FEB 2022
DUBAI WORLD TRADE CENTRE

THE LARGEST ANNUAL **F&B SOURCING EVENT** IN THE WORLD

YOU'RE ON FOR INCREDIBLE FOOD
REVELATIONS & REVOLUTIONS
- BE THERE

GRAB YOUR TICKET



**CONNECT
CREATE
CHANGE**



[GULFOOD.COM](https://gulfood.com)

[#GULFOOD2022](https://twitter.com/gulfood2022)

[IG GULFOOD](https://www.instagram.com/gulfood)

WHERE THE WORLD
CONNECTS
FOR THEIR F&B SOURCING SUCCESS

4000+ COMPANIES POWER THE
WORLD'S MOST FUTURE-FORWARD
FOOD & BEVERAGE EVENT

Featuring



and many more...

120 COUNTRIES

PRESENT THEIR
MOST IN-DEMAND FOOD
INNOVATIONS



Austria Denmark Egypt France



Germany India Iran Italy



Spain Netherlands Turkey Switzerland



UK USA Norway Uruguay



Panama Uzbekistan Dominican Republic



eCOMMERCE

E-COMMERCE POWERS ON

NETWORK WITH HEADS OF WORLD'S LEADING
ONLINE MARKETPLACES



WHEN POWERFUL IDEAS

CREATE

NEW REVOLUTIONS

Gulfood
TOP TABLE **NEW**

70+ CHEFS FIRE UP YOUR IMAGINATION
WITH CREATIVE, IMMERSIVE, TECH-
POWERED CULINARY THEATRICALS

PAVILION



DHARSHAN MUNIDASA
MINISTRY OF CRAB -
ASIA'S 50 BEST
RESTAURANTS LIST



TOM AIKENS
MUSE LONDON



OMAR SARTAWI
FOOD ART AND
MOLECULAR
GASTRONOMY



ANTHONY DEMETRE
WILD HONEY LONDON

INSPIRE

DEBATE & DISCUSS
THE TOPICS & TRENDS
THAT MATTER

HOURS OF INSIGHT-FUELLED CONTENT

AL MULTAQUA



LAUNCHING



A GROUNDBREAKING FIRST:
LAUNCHING OUR
SUSTAINABLE EDITION

Our new movement uniting the food
community at the show and across the
globe - zero waste, mega impact.



WHERE INNOVATIONS DRIVE MEANINGFUL

CHANGE



ARRIVING TO MAKE THEIR MARK IN THE REGION:

First Time

EXHIBITORS AND COUNTRIES

NEW

GULFOOD

YouthX

@AL MULTAQUA

TURNING TODAY'S BRIGHTEST TALENT INTO TOMORROW'S CULINARY STARS. IN COLLAB WITH:



NEW

GULFOOD GLOBAL CHANGEMAKERS

MEET THE STARTUPS INCITING AN INDUSTRY-WIDE REVOLUTION

@AL MULTAQUA

HEAR FROM THE LEADERS BREAKING THE STATUS QUO



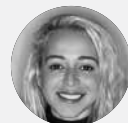
BINA KHAN
Angel Investor, Co-Founder and Strategic Advisor
SUMMIT VENTURE PARTNERS



EMMA BANKS
Vice President, F&B Strategy and Development EMEA
HILTON



TRISKA HAMID
Editorial Director
WAMDA



LINA YOUSEF
Co-Founder
DE L'ARTA - OUTDOOR LIVING LABORATORY

VIEW AGENDA

MEET 1500+ NEW EXHIBITORS INCLUDING...



COUNTRIES MARKING THEIR DEBUT



Norway



Uruguay



Panama



Uzbekistan



Dominican republic



The next big thing

قمة مستقبل الغذاء
FOOD FOR FUTURE
SUMMIT & EXPO
BY DUBAI WORLD TRADE CENTRE

GLOBAL AGTECH EXPO

HOSTED BY

UNITED ARAB EMIRATES
MINISTRY OF CLIMATE CHANGE
& ENVIRONMENT
الإمارات العربية المتحدة
وزارة التغير المناخي
والبيئة

STRATEGIC PARTNER

FAO Food and Agriculture
Organization of the
United Nations
SUSTAINABLE DEVELOPMENT GOALS

UNIFYING WITH PURPOSE, FOR A FOOD-SECURE WORLD

Hosted by **H.E. Mariam Al Mheiri, UAE's Minister of Climate Change & Environment**, and in partnership with United Nations Food and Agriculture Organization - the inaugural Food For Future Summit & Expo and Global Agtech Expo will collectively inspire global solutions and innovative outcomes for building a food-secure future.

Meet global front-runners in food and agritech. Hear from world leaders, government heads, policy makers, tech pioneers and visionary funders.

AN EVENT OF

Gulfood

23-24 FEB 2022
DUBAI EXHIBITION CENTRE
@ EXPO 2020 DUBAI

GLOBAL LEADERS
CONFIRMED

23 FEB

KEYNOTE ADDRESS

**ACCELERATING VISION 2051
UAE AND EMPOWERING
SDG 2030 AGENDA.**

“

We are proud to host the Food For Future Summit & Expo that brings together like-minded stakeholders from around the world to explore innovative ways of advancing the global transition to sustainable food systems.

**H.E. MARIAM
AL MHEIRI**

**MINISTER OF CLIMATE CHANGE
AND ENVIRONMENT - UAE**



23 FEB

GLOBAL SUPPLY CHAIN

**MARTIEN VAN
NIEUWKOOP**

Global Director
Agriculture and Food
The World Bank Group



23 FEB

**DIGITAL AGRICULTURE:
POLICIES & PATHWAYS**

**MR. ABDULHAKIM
ELWAER**

Assistant Director-General
UN FAO



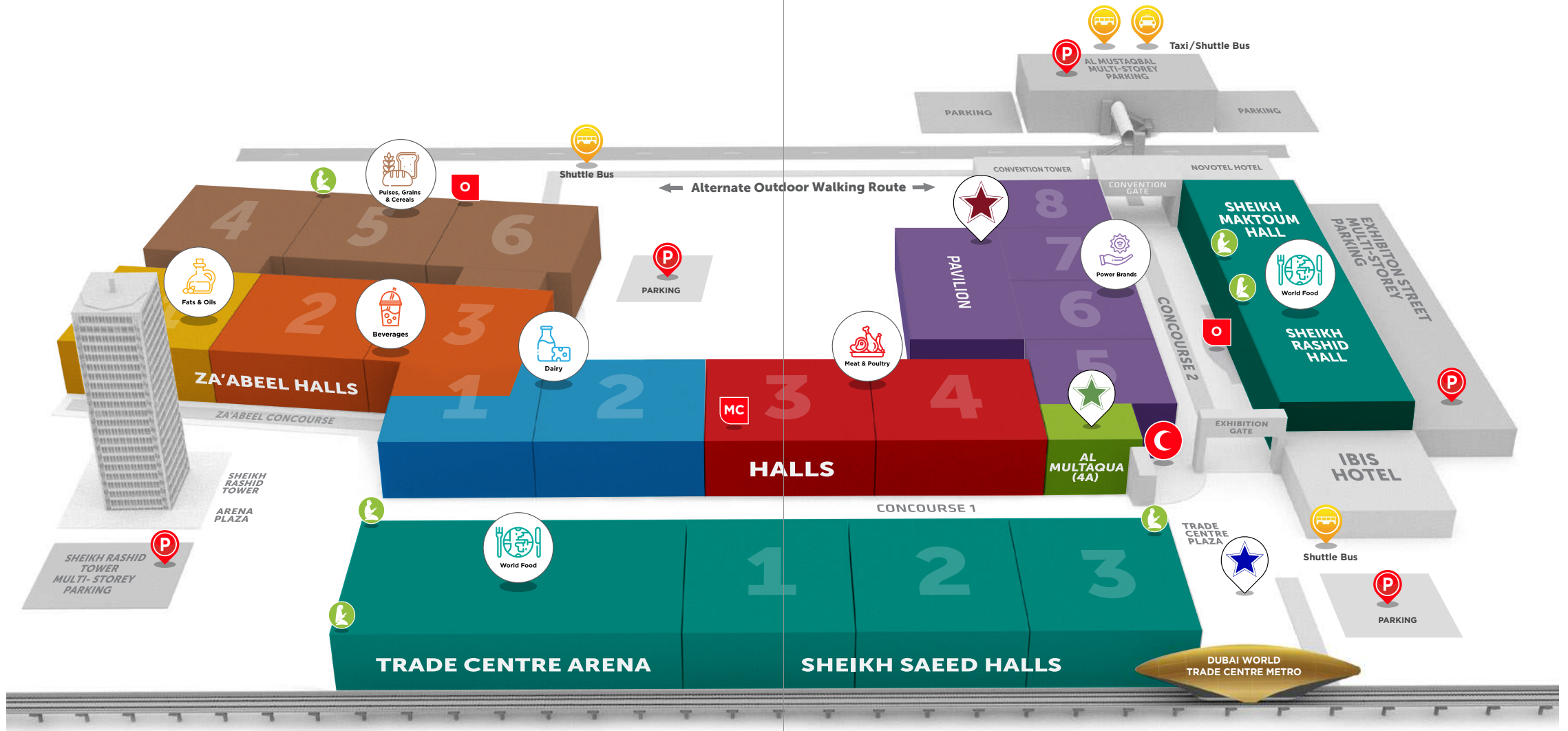
24 FEB

FOCUS AFRICA

DR. AGNES KALIBATA
President,

Former Special Envoy for the
2021 UN Food Systems Summit
AGRA





SECTORS

Beverages	Dairy	Meat & Poultry	Pulses, Grains & Cereals	Fats & Oils	Power Brands	World Food

POINTS OF INTEREST

First Aid	Media Centre Al Ain F, Above Hall 3	Organisers Office Bubble Lounge & Jebel Ali Room A	Shuttle Bus	Taxi	Prayer Room Male	Prayer Room Female

FEATURES

TOP TABLE	YouthX	INSPIRE	zeroWaste	Women Leaders	eCOMMERCE	Gulfood Global CHANGEMAKERS	CHEF TALKS	AMERICANA



GET A HEAD-START ON THE TOPICS AND TRENDS THAT MATTER

Global brand leaders, new age entrepreneurs, culinary celebrities and industry experts lead the power-packed talks.



Celebrating Excellence in the Eyes of Restaurant Rankings

MARK SANSOM
Content Editor
The World's 50 Best Restaurants

eCOMMERCE

LEARN THE INSIGHTS POWERING THE DIGITAL MARKETPLACE'S EXPANDING ROLE IN THE FOOD CHAIN



SEBASTIAN WUSSLER
Co-founder
HOODLY



BEN MOUFLARD
CEO and Co-founder
CHATFOOD



ROHIN THAMPI
Commercial Director
CAREEM



YESU YARLAGADDA
VP - Grocery
NOON



BREAKING NEW GROUND IN THE GROWTH OF THE CIRCULAR FOOD ECONOMY



DR. JIX ANTHONY
Head of R&D
OLAM GROUP



IMRAN JAMEEL
MEA Supply Chain Director
FONTERRA



MEHMET KEMAL YILMAZLAR
Head of Procurement, Asia, Middle East & Africa
UPFIELD



SHARAD BARLINGAY
Head of Food Technology and R & D (India)
MARS

[VIEW AGENDA](#)

GULFOOD GLOBAL
CHANGEMAKERS

HOW INVENTIVE STARTUPS ARE TRANSFORMING THE WAY WE PRODUCE & CONSUME FOOD



SKY KURTZ
Founder
PURE HARVEST



AL ANOUD AL HASHMI
Founder & CEO
THE FUTURIST COMPANY



ALEXANDER KAPPES
Founder and CEO
GREENER CROP



CIRO ARIANNA
CEO
META TERRACE

GULFOOD
Women
Leaders

FROM LEADING TOP VCS TO GAME-CHANGING STARTUPS, HEAR FROM PIONEERING WOMEN IN F&B



EMMA SAWKO
Founder
WILD & THE MOON



EMMA BANKS
Vice President, F&B Strategy and Development EMEA
HILTON



MICHELE JOHNSON
Co-Founder
PIT FIRE PIZZA



MAHA AL FAHEEM
Founder
HIGH WATER

CHEF
TALKS

THE INSPIRING STORIES THAT SPARKED THEIR CULINARY GENIUS AND CREATIVE MASTERY



MATTHIJS STINISSEN
Executive Chef
BOCA DUBAI



ANTHONY DEMETRE
Chef/Proprietor
WILD HONEY LONDON



ANTONIO BACHOUR
The Best Pastry Chef
MIAMI USA



CHRISTIANE TRILCK
Head of Faculty
RICHEMONT
MASTERBAKER

[VIEW SPEAKERS](#)

BOLDEST FOOD ADVENTURES AND IDEAS COME ALIVE

GULFOOD TOP TABLE

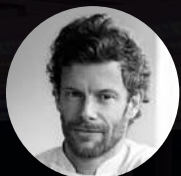
@ PAVILION

70* Celebrity Chefs
50* Masterclasses
1000* New Dishes

[VIEW AGENDA](#)



A STAR-STUDED LINE-UP OF GLOBAL CHEFS



13 FEB, 1.00 PM

TOM AIKENS

Muse London
Most talented chef Britain has ever seen



14 FEB, 3.00 PM

DHARSHAN MUNIDASA
Ministry of Crab Sri Lanka
Asia's 50 Best



15 FEB, 2.00 PM

ANTHONY DEMETRE
Wild Honey London
Pioneer fighting food waste



16 FEB, 2.00 PM

ANTONIO BACHOUR
The Best Pastry Chef in the World in 2019



13 FEB, 1.00 PM

MOHAMAD ORFALI
ORFALI BROS



14 FEB, 12.50 PM

HATTEM MATTAR
WORLD'S FIRST ARAB PITMASTER



15 FEB, 1.45 PM

NICK ALVIS
FOLLY 50 BEST DISCOVERY



16 FEB, 1.45 PM

FAISAL NASER
EMIRATI CULINARY ARTIST

BEST OF THE REGION

FIRST TIME

INCREDIBLE NEW LEARNINGS IN HANDS-ON WORKSHOPS



14 FEB, 4.00 PM

O-SHUCKS!
OYSTER SHUCKING



15 FEB, 4.00 PM

GIVE A TOSS
DOUGH PLAY



16 FEB, 4.00 PM

LOOK SHARP
FINE ART OF BUTCHERY



17 FEB, 4.00 PM

LIFE, INFUSED
TEA TASTING

LAUNCHING THE FIRST SUSTAINABLE EDITION



Our new movement, our mission to create a sustainable food & beverage show and to become an inspiring global benchmark for the industry.

Rethinking the way we use and consume food begins at zero. The mission starts now.



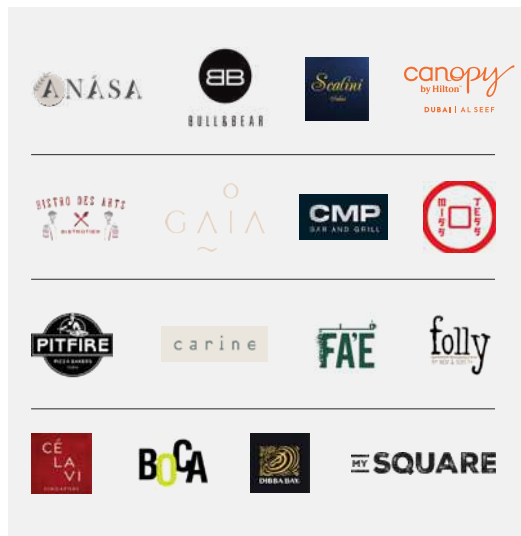
Made possible with The Waste Lab

AT THE SHOW

Across 5 days, food waste will be collected from exhibitors as well as live-cooking stations to be used for compost production.

A GLOBAL BENCHMARK

Uniting the food community - top chefs from hotel groups, restaurants, cafes, and dark kitchens join to make the best of ugly produce.



FIRST-EVER LAUNCHPAD FOR F&B TALENT

@ PAVILION

Right from **mentorship to scholarship to hands-on learning** in live kitchen environments, the opportunities to shine are limitless for the brightest young talent.

REWARDS



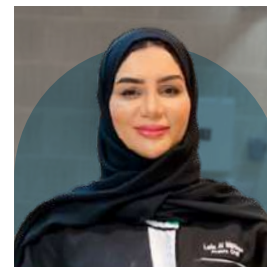
Winners fly off to one of Hilton Europe's dining destinations for a hands-on learning experience from international culinary masters.

MENTORS



KASDI DAHARI

Executive Chef
Hilton Palm Jumeirah



LAILA AL MANSOORI

Chef
DoubleTree by Hilton Resort and Spa Marjan Island



Winning chefs also receive 25% scholarship for training at Dubai College of Tourism.



SEE IT HERE FIRST

INNOVATIONS THAT WILL
BECOME THE NEXT BIG TREND

MOST INNOVATIVE BEVERAGE



COFFEE FRUIT CASCARA EXTRACT POWDER



Olam International Limited
Stand no: B6-39
Hall: 6
Country: United Arab Emirates
Normally Coffee Cherry fruit & pulp is considered a waste. Olam International has turned this waste into a superfood that's rich in antioxidants and flavonoids, with a low level of caffeine.



CUP-JI GREEN AND BLACK TEA



Aditya Trading Company
Stand no: Z3-D30
Hall: Za'abeel 3
Country: India

All the goodness of tea, Ayurvedic (Indian herbal) ingredients & refreshing flavours, in an innovative on-the-go cup. The tea is sandwiched between the cup's base and a paper filter, just pour hot water and the tea brews hassle-free.



ROCKET BEAN ROASTERY/ RUDY'S KOMBUCHA



King Coffee
Stand No: S-G31
Hall: Trade Centre Arena
Country: Latvia
100% keto, 99% coffee - the cold-brewed Kombucha is a delightful innovation that has no alcohol content and a 100% halal. It is made using the Hard Tank tech, which was awarded the best innovation by Speciality Coffee Association.



INNOVATION CINNAMON COFFEE



Biocafe Oro
Stand No: S-K22
Hall: Trade Centre Arena
Country: Costa Rica
A new Cinnamon Coffee with a unique process that involves processing the Coffee Cherry in a sealed, vacuumed tank for 3 days. Resulting in an extraordinary aroma & flavour with notes of sweet, fruity, caramel & cinnamon.



MOST INNOVATIVE DAIRY



ORGANIC BUTTER CARBONZERO



Fonterra Carbon-Zero
Stand No.: D1-2
Hall: 1
Country: United Arab Emirates
Middle East gets a first-taste of the world's first carbon-zero butter at Gulfood 2022. Certified by Toitu Envirocare (New Zealand Government Institute), NZMP's organic butter is made with game-changing solutions across the production lifecycle, from renewable energy to removing methane on-farm.

CUOR D'OR



Agriolas Formaggi
Stand No.: S1-D34
Hall: Sheikh Saeed Hall 1
Country: Italy

Cuor d'Or dairy products are packaged with highly sustainable materials - 60% inert minerals. Perfectly suited for food contact, the product preservation inside this packaging simulates the egg-shell environment, guaranteeing quality remains intact.



GREENZLY COCONUT VEGANGURT



Magda Plant-Based
Stand No.: 238
Hall: 2
Country: Poland
Perfect for fans of yoghurt and the environment conscious. Greenzly is a 100% plant-based vegangurt fortified with calcium, vitamins D3 and D12 that supports the immune system.



MAZON FRANKINCENSE MILK



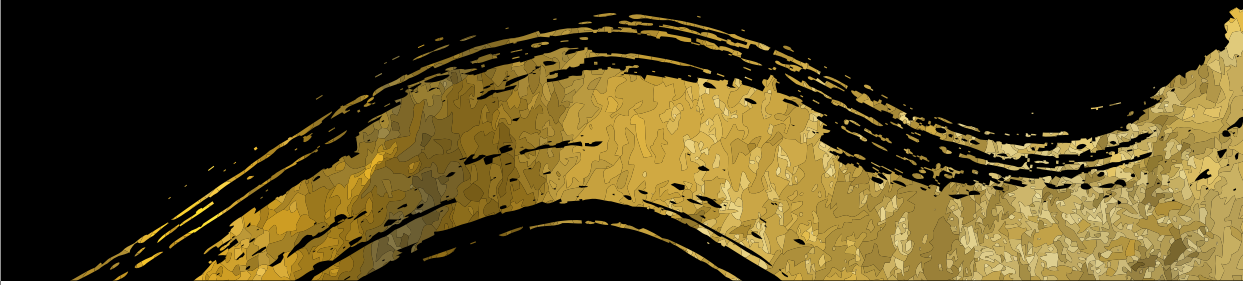
Mazon Dairy
Stand No: A1-8
Hall: 1
Country: Oman
The first-ever recipe where fresh milk is flavoured with natural frankincense ingredients, handpicked from the South of Oman. Frankincense is known for its health benefits.





SEE IT HERE FIRST

INNOVATIONS THAT WILL
BECOME THE NEXT BIG TREND



MOST INNOVATIVE FROZEN / CHILLED PRODUCTS



▶▶▶ **DELI REFORM OAT SPREAD, 58% FAT**

Bunge Iberica
Stand No: Z1-F3
Hall: Za'abeel 1
Country: Spain
One of the healthiest & popular alternatives to butter, buttermixes & margarine – this spread is made with shea and oats, with the melt-in-the-mouth shea base obtained from nuts.

▶▶▶ **FRANKINCENSE PREMIUM ICE CREAM**

Mazon Dairy
Stand No: A1-8
Hall: 1
Country: Oman
A global frozen- treat innovation, this indulgent ice cream has pure dairy cream and comes flavoured with natural frankincense ingredients. A true global innovation from the heart of Oman.



▶▶▶ **VEG-TOONA**

Kokiriki
Stand No: A4-22
Hall: 4
Country: France
A 100% veggie tuna with all the flavour and fibrous aspects of fresh seafood. Its unique composition means it can be kept for 2 months in a tray and 1 year in a can – making it great for trade.



▶▶▶ **ZEBRA ICE**

Zonama Food GmbH & Co KG
Stand No: S3- A46
Hall: Sheikh Saeed Hall 3
Country: Germany
Super-refreshing and delectable icy treat made with only fruit puree, fruit juice and pineapple sugar. The ice also doesn't need to refrigerated during transportation, which is not only convenient for consumers but also helps save CO2 emissions.



MOST INNOVATIVE HALAL PRODUCTS

▶▶▶ **CAROB SYRUP BIO**

Carob World Portugal
Stand no: S-L18
Hall: Trade Centre Arena
Country: Portugal
Alternative sweetener that's healthy, versatile and a 100% natural. Carob is trending worldwide as a great healthy ingredient with many essential nutrients such as iron, calcium and potassium.



▶▶▶ **MARBAANA UNSMOKED CHICKEN BACON STRIPS**

Marbaana
Stand No: S3-C44
Hall: Sheikh Saeed Hall 3
Country: Ireland
First chicken strip product using exclusively Halal breast meat. The unsmoked bacon strips are made from 100% responsibly sourced chicken meat with higher protein, lower-fat and irresistible natural flavour.



▶▶▶ **TRUFFLE SPICE SEASONING**

Tartuffi Jimmy
Stand No: S1-D14
Hall: Sheikh Saeed Hall 1
Country: Italy
Sprinkle an explosion of flavour that mixes the spice of the chilly with truffle for an enriching condiment. A new type of seasoning, available in a very user-friendly pack.



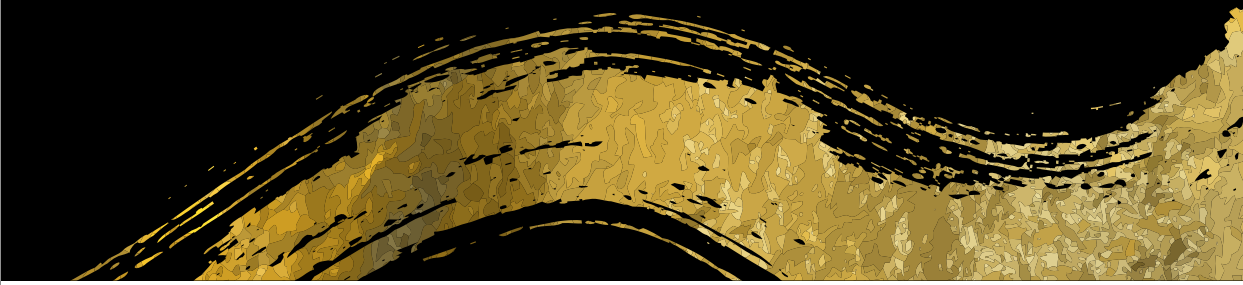
▶▶▶ **VITASOY CAFE FOR BARISTAS ALMOND MILK**

Vitasoy
Stand No: S-308
Hall: Trade Centre Arena
Country: Australia
Halal-certified milk with the one of the highest content of almond, compared with other brands. The café range has been exclusively formulated to froth like milk, enabling baristas to deliver the perfect plant-based coffee every time.





SEE IT HERE FIRST
 INNOVATIONS THAT WILL
 BECOME THE NEXT BIG TREND



MOST INNOVATIVE ORGANIC PRODUCT

▶▶▶ **CONGO DARK CHOCOLATE 70% COCOA HAZELNUTS HEART**



Neogourmets
 Stand No.: S2-B46
 Hall: Sheikh Saeed Hall 2
 Country: France

Developed with years of research and using only fruit as the source of sugar, here's the first bean-to-bar chocolate with no added sugars, no sweeteners and no additives.



▶▶▶ **FALCON GALLANT**



Moon Water
 Stand No: Z2-E44
 Hall: Za'abeel Hall 2
 Country: Spain

An irresistible gluten-free, low-calorie soft drink made with 95% mineral water sourced from the spring, 5% natural fruit juice, and lightly carbonated to inject just enough fizz to tantalize taste buds.



MOST INNOVATIVE HEALTH, WELLNESS AND PLANT BASED PRODUCTS

▶▶▶ **ROOSIKU ORGANIC BLUEBERRY RAW CHOCOLATE**



Roosiku OU
 Stand No: S-E48
 Hall: Trade Centre Arena
 Country: Estonia

If you thought pure & raw chocolate was bitter, think again. This organic chocolate contains an impressive amount of wild blueberries (40g berries in 37g chocolate) to deliver a silky smooth flavour with vitamins, flavonoids & antioxidants.



▶▶▶ **FETTUCCINE ZERO+**



Spinosi
 Stand No: Z2-C90
 Hall: Za'abeel Hall 2
 Country: Italy

Made out of red lentil flour, this unique pasta is designed for athletes and sports lovers. It's packed with protein and fibre that's ideal for anyone who likes to watch their weight, exercise or simply stay fit.



▶▶▶ **ORGANIC APPLE CIDER VINEGAR WITH THE MOTHER GUMMIES**



Acetificio
 Stand No.: S1-C16
 Hall: Sheikh Saeed Hall 1
 Country: Italy

Unlike other apple cider vinegar gummies, Andrea Milano's product uniquely uses only organic apple cider vinegar, unfiltered with the mother.



▶▶▶ **WATERMELON SEED OIL IN CAPSULES**



International Trade Centre
 Stand No: S-141
 Hall: Trade Centre Arena
 Country: Switzerland

A product innovation that's yet to hit retail chains, the capsules contain 50% watermelon oil and no sugar despite it tasting sweet. Perfect as a dessert or as an ingredient in confectionery.



▶▶▶ **FREAKIN' HEALTHY® PLANT BASED CHEESE SPREAD**



Agthia Group PJSC
 Stand No: B8-9
 Hall: 8
 Country: United Arab Emirates

UAE's first locally-produced clean-label vegan cheese. It's also a breakthrough in production, as the cheese is based on cashews unlike most products that are coconut-based. Tastes just like cheese, feels so healthy.



▶▶▶ **HAPPYGUM**



Happygum GmbH
 Stand No: S2-F51
 Hall: Sheikh Saeed Hall 2
 Country: Austria

A global invention ready to spread happiness around the world. Happygum is a science-based gum that supports psychological and cognitive function with calming and relaxing lavender oil, and also helps power metabolism.





SEE IT HERE FIRST
 INNOVATIONS THAT WILL
 BECOME THE NEXT BIG TREND

BEST PACKAGING DESIGN IMPACT

▶▶▶ **MANUKA HONEY SPOON**
 +20 UMF +83 MGO



Al Malaky Royal (Natural Max)
 General Trading Llc
 Stand No: TP-6
 Hall: The Pavillion
 Country: United Arab Emirates

First and only +20 UMF honey packed in on-the-go spoons, this is one of the best daily doses of nutrition you'll try this year. The packaging is a breakthrough for the whole honey and beehive industry.



▶▶▶ **GALERIE DU THÉ "S EMPEROR" S PEAK WHITE TEA**



Ahmad Tea
 Stand no: S1-A16
 Hall: Sheikh Saeed Hall 1
 Country: United Kingdom

Galleries du Thé works with gardens across the globe, to vacuum seal the tea at source and delivered to consumers in three-ply packaging that repels any moisture. The result: freshness that is above anything you've experienced in small-batch teas.



▶▶▶ **LONG CHIPS**



Pernes L, SIA
 Stand No: S-G29
 Hall: Trade Centre Arena
 Country: Latvia

An eye catchy and innovative design for a product that's equally bold and unique. All flavour descriptors are hand-painted by an artist.



▶▶▶ **DRIP COFFEE- SAN MARCOS AND SAN RAMÓN**



Tertulia Brugge S.A.
 Stand No: S-K22
 Hall: Trade Centre Arena
 Country: Costa Rica

Single-serve drip coffee in a compostable envelope and recyclable box, this is an innovative breakthrough not only for its game-changing coffee serving but for its exciting packaging.



MOST IMPACTFUL SUSTAINABLE PRODUCT

▶▶▶ **KARIBON® DP10441**



Bunge Iberica S.A.U.
 Stand No: Z1-F3
 Hall: Za'abeel 1
 Country: Spain

A 100% shea-based product that's without the traditional palm oil. Shea is a wild crop from West Africa, fully sustainable and fully inclusive, as their shea is gathered through a women's collective, who harvest the nuts and sell what they don't need for their households.



▶▶▶ **Z - BRONZE**



Lakrids by Bulow A/S
 Stand No: S2-A22
 Hall: Sheikh Saeed Hall 2
 Country: Denmark

The first confectionery company in the world to launch a product-line packed in jars made of 100% recycled plastic. The company uses a 100% green energy, reducing CO2 emissions by 98%.



▶▶▶ **LIGHTLY SALTED ALMONDS IN COMPOSITE CANISTER PACKAGING**



Olam International Limited
 Stand No: B6-39
 Hall: 6
 Country: United Arab Emirates

Quality almonds that improve bee habitats. In collaboration between beekeepers, the product facilitates best-practice pollinator protection to protect the bee population. It's packed in a composite canister made from biodegradable, recyclable material.



▶▶▶ **PEANUT BUTTER SMOOTH**



T&V 4 Life S.R.O.
 Stand No: S-D34
 Hall: Trade Centre Arena
 Country: Czech Republic

The delicious peanut butter arrives in recycle-friendly glass jars that also preserves the freshness. The product labels are made of compostable material that breaks down into water, biomass and carbon dioxide - disintegrating as compost.



FLY WITH EMIRATES

Book your travel today to Gulfood and fly Emirates to avail **10% OFF**



Promotion code: **EVE6DGF**
Travel Validity: **8 - 22 Feb 2022**

BOOK YOUR TRAVEL

VIEW T&CS

SAVE WITH THE CLOSEST HOTELS

**20%
DISCOUNT**

NOVOTEL



**20%
DISCOUNT**

THE APARTMENTS



VIEW MORE HOTEL DEALS

THE SUSTAINABLE WAY TO GET TO THE EVENT

Why not just leave your car and help preserve the environment by using public transportation instead? Without the hassle of looking for parking, it's super convenient too.



DUBAI METRO

The Dubai World Trade Centre metro station allows direct access to our venue. The station (Number 22) is on the Red Line within Zone 5.



Careem

20% OFF ON 8 RIDES

to & from Dubai World Trade Center (DWTC)

Promo code: **Gulfood2022**
Duration: **6 - 20 Feb 2022**

SAFE, SMART & SEAMLESS EXPERIENCE

We are committed to provide you with a safe environment to do business, in accordance with all the health & safety guidelines set out by the local authorities.



Wearing masks at all times is mandatory



Seamless, contactless entry to the show



Strictly no eating and drinking while walking through the aisles



Social distancing rules apply



Disinfection protocols are followed in all areas



Dedicated food & beverage sampling areas within stands and halls

CLICK HERE

to view the full health & safety measures for Gulfood 2022

PCR TESTING CENTRE

LOCATION: Sheikh Rashid Hall Balcony (1st floor next to the Bubble Lounge)

TIMING: 12 - 18 February 2022, 08:00hrs - 20:00hrs

COST: AED 150 payable with cash or credit card

Scan the QR code and use the 'chat function' to upload your documents and book your PCR Test in advance.



HEALTH & SAFETY ADVISORY

Do not attend the event if you have fever, cough, shortness of breath, are feeling unwell or suspect you have symptoms of COVID-19

Emergency Medical Service onsite - Al Wasl Reception, next to Exhibition Hall 5.
Telephone: +971 (4) 306 4040

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Gold Sponsor



Silver Sponsor



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Visitor Pouches



Hygiene Partner



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Media Partner



Gulfood connexions

GET AHEAD AND START PLANNING YOUR VISIT TODAY!



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