

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

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

[@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

E-COMMERCE POWERS ON

NETWORK WITH HEADS OF WORLD'S LEADING
ONLINE MARKETPLACES



WHEN POWERFUL IDEAS
CREATE
 NEW REVOLUTIONS



INSPIRE

DEBATE & DISCUSS
 THE TOPICS & TRENDS
 THAT MATTER

HOURS OF INSIGHT-FUELLED CONTENT

AL MULTAQUA



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

LAUNCHING

zero waste



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.

1000kg
 waste
 collection

400kg
 compost
 produced

1000kg
 CO² emission
 prevented

WHERE
INNOVATIONS
DRIVE
MEANINGFUL

CHANGE



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

NEW

GULFOOD Women Leaders



@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

ARRIVING TO MAKE THEIR
MARK IN THE REGION:

First Time

EXHIBITORS
AND COUNTRIES



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



Food and Agriculture
Organization of the
United Nations



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



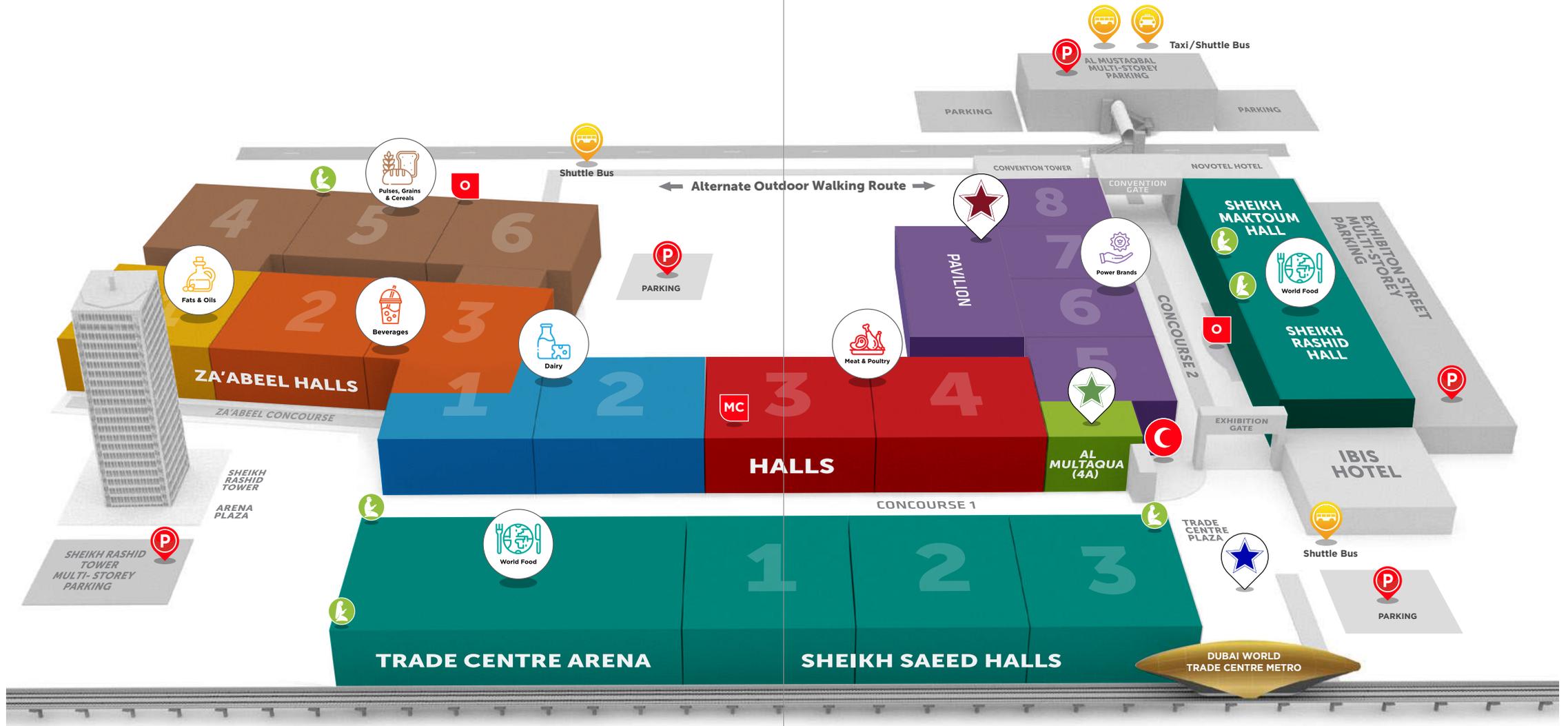
24 FEB _____

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 SANSON
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

WOMEN
Leaders

GULFOOD

**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



13 FEB, 1.00 PM

MOHAMAD ORFALI

ORFALI BROS



14 FEB, 12.50 PM

HATTEM MATTAR

WORLD'S FIRST
ARAB PITMASTER



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



15 FEB, 1.45 PM

NICK ALVIS

FOLLY 50 BEST
DISCOVERY



16 FEB, 1.45 PM

FAISAL NASER

EMIRATI CULINARY
ARTIST

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

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.



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.



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

كلية دبي للسياحة
Dubai College of Tourism

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.



▶▶ 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.

▶▶ ROCKET BEAN ROASTERY/ RUDY'S KOMBUCHA



King Coffee

Stand No: S-G31

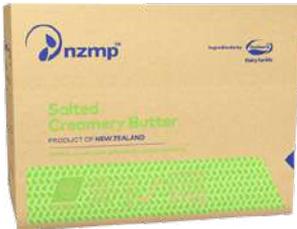
Hall: Trade Centre Arena

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.



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



Mazoon 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.



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.



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.



▶▶ 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**
Galerie 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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Gulfood connexions

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PLANNING YOUR VISIT TODAY!



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