

# Gulfood Show Times

INVESTMENT INSIGHTS FOR THE FOOD AND BEVERAGE INDUSTRY

16 - 20 FEBRUARY 2020 | DUBAI WORLD TRADE CENTRE

Show Opening Times 11am - 7pm, 20 Feb 2020, 11am - 5pm

f t i y [gulfood.com](http://gulfood.com)



## Is the meat-free revolution a fad or future assured?

**Today's Innovation Summit examines plant-based protein's growing grip on the industry**

Twenty years ago the 'meat-free burger' was a concept we probably never imagined would be reality - but companies now make millions producing exactly that.

Three of today's Innovation Summit discussions will touch on the phenomenon and where it is heading.

As a Senior Research Analyst with Euromonitor International, Monique Naval

should be armed with plenty of figures that may surprise delegates.

She gets the debate sizzling with her session, "Plant-based and alternative proteins: A growing trend to meet ethical demands" and will confirm plant-based eating and alternative proteins as perhaps the hottest topic in the food and nutrition sphere right now.

"As consumers seek healthier, more

sustainable and ethical animal products, alternatives have sprung up to meet demand," says the session outline.

"The appetite for almond and hazelnut milk or the possibility of eating insects or lab-grown meat have grown rapidly in a way that we could not have predicted 10 years ago."

Naval is here to confirm that Euromonitor International forecasts this is likely to remain an important pattern for at least a decade as it sits at the centre of many ethical, health and environmental drivers.

Alison Rabschnuk - the Good Food Institute's Director of Corporate Engagement - will take the discussion further when she looks beyond Beyond Meat and the like and asks "What's coming next in plant-based protein?"

While plant-based burgers are one of the food industry trends - and now on Wall Street - they aren't the only way that 'plant-based' is disrupting centre-of-plate protein.

In her presentation, Rabschnuk will offer predictions on the future of alternative proteins, including cultivated meat and protein made via fermentation - and the benefits they could offer consumers and the industry.

She also chairs the debate that follows, which asks "Is hype driving the future of alternative meat consumption?"

Vegan, vegetarian, and flexitarian diets appear to be gaining momentum, powered by numerous health and environmental studies promoting plant-heavy diets.

The panel will consider whether we can really save our planet by only eating greens and grains, save 1,100 gallons of water every day by not consuming animal meat, and how consumers and the food industry could adapt to this change.

>> Continued on p3

**DON'T MISS...** TASTES OF THE WORLD p6 | BORD BIA p12 | COFFEE PLANET p14 | BEAUVALLET p23



# *The Art of European Meat*



## **artofmeat.eu**

Picture this: Quality Meat from the heart of Europe – bringing together Craftsmanship, Food Safety and Tailor-Made Service.

That is what the Belgian meat suppliers proudly present to you.

As one of Europe's leading meat producers and exporters, they have turned their expertise into an art form. Up to you to savor it.

**Visit us at Gulfood Hall 3, Stand E3-40**

**ENJOY  
IT'S FROM  
EUROPE**



**BELGIAN  
MEAT  
OFFICE**



CAMPAIGN FINANCED  
WITH AID FROM  
THE EUROPEAN UNION

THE CONTENT OF THIS PROMOTION CAMPAIGN REPRESENTS THE VIEWS OF THE AUTHOR ONLY  
AND IS HIS/HER SOLE RESPONSIBILITY. THE EUROPEAN COMMISSION DOES NOT ACCEPT ANY  
RESPONSIBILITY FOR ANY USE THAT MAY BE MADE OF THE INFORMATION IT CONTAINS.



Rabschnuk is joined by seasoned strategist and recognised business leader Michelle Adelman, CEO and founder of Infinite Foods, and Alyson Greenhalgh-Ball, Senior Director of Global Health and Wellbeing at Kellogg's.

Declan Rooney, Business Development Manager, Plant-Based Proteins at Ingredion completes the panel alongside Kamil Can Akcali, Co-Founder and Chief Scientific Officer of Turkish biotech start-up Biftek, which focuses on developing serum (FBS) free medium to lower the cost of production of cultivated meat.

### Getting to grips with hunger, food provenance and culture

The Innovation Summit is all about our industry's big thinkers tackling some of the biggest issues.

That begins today at 11.35am opening with a keynote address from Darine Al Khatib, Goodwill Ambassador - Food and Agriculture Organisation.

Under the banner "Rethinking food and achieving zero hunger", she will examine how policy makers, the private sector and individuals can do their part to eradicate world hunger for the first time in human history...in the next 10 years.

The audience will hear that although progress has been made in previous decades, according to the World Health Organisation about one in seven people still suffers from hunger or undernourishment.

In the last 10 years several scandals have hit the food industry, be they ingredient or product fraud, questionable product quality or production conditions.

In "Food traceability and consumer trust", delegates will hear how the industry has reacted mainly in a defensive way by developing traceability systems or blockchain tools to reassure consumers.

"Some companies are acting differently, though, based on a very strong sourcing strategy that not only assures food safety but also added-value and quality of products and transparency towards the consumers," says the programme brief.

Guest speaker Jean-Francois Dargein, Global Cocoa Director with Valrhona, reveals his company's sourcing strategy.

"Riding the AI wave to transform the food industry" has Kishan Vasani, CEO and Co-Founder of Spoonshot, revealing AI as ideally suited to the complexity of today's food industry challenges by applying data prediction and process automation at scale, in helping develop new flavours, optimise the supply chain, achieve zero waste, hyper-personalise marketing and identify innovation opportunities.

Mikhail Mishchenko, Director - Dairy Intelligence Agency, leads the session "The rise of white gold" probing the unstoppable rise of alternative milk or plant based 'milks' and ask whether it's a passing fad or the end of dairy as we know it.

With one of the longest life expectancies, Spanish organisations are capitalising on 'eat healthy' trends. "Mediterranean Diet: Secrets to a long and healthy life" dives into this and broadens the debate.

### Don't miss

The 'Rethinking Food' missive tends to bring talk of future technologies, exotic proteins or logistical challenges.

"Valuing the potential in all things" at 4.15pm says there are fundamental aspects we need to consider, not least as sharing food traditionally brings people together, is a common denominator across cultures and a vehicle to communicate values.

Chef Massimo Bottura, holder of three Michelin Stars, Food for Soul founder and restaurateur, will address aspects such as the evolving relationship between people, food and cultural heritage; connecting the dots between community resilience, social mobility and a health food system; and revolutionising how we think of food and food waste.

Chef Bottura also joins three other world-renowned chefs for "The role of taste and chefs in changing eating behaviours" in conversation about how chefs help change eating behaviours and thereby deliver on the UN Sustainable Development Goals (SDG).

Closing the day "Blueprints for a healthier tomorrow" will gather government, NGOs, private sector, entrepreneurs and chefs to discuss and advocate for the importance of building an ecosystem that collectively ensures achieving the SDG with regards to ending hunger and sustaining food security for all.



< Alison Rabschnuk



< Declan Rooney



< Jean Dargein



< Alyson Greenhalgh



< Darine El Khatib



< Kishan Vasani



< Massimo Bottura

## Healthy outlook for India Gate

Rice producer's mission to lead the region to better diets via its flagship offerings



< Priyanka Mittal

"We are delighted to be taking part in steering the region's food and beverage ecosystem towards a sustainable and prosperous future," says Priyanka Mittal, Director of parent firm KRBL Group.

"Gulfood enables us to connect directly with our customers - our interaction at the show, in turn, helps us assure the consumer of quality rice products."

Mittal says India Gate's Gulfood showcase is not only in line with the government's objective to ensure healthy living and promote well-being for all ages, but part of its long-term strategy to mainstream the importance of vegetarianism in the region.

"Our participation and focus on sprouted brown rice underscores our commitment to supporting the government's effort to transform and position the UAE as the healthiest country in the region, if not the world," adds Mittal.

Rice remains a mainstream to UAE cuisine and KRBL is the only company offering a sprouted brown rice option. India Gate is also currently showcasing gluten-free quinoa, rich in fibre chia seeds and flax seeds, rich in omega 3 fatty acid.

India Gate says it has been at the forefront of advocating the consumption of healthier food options in the region. Part of that campaign has been to encourage UAE residents to make informed food choices and adopt responsible eating habits, which go a long way towards the UAE's quest to combat lifestyle diseases, such as diabetes and obesity.

Sprouted brown rice boasts numerous nutritional values such as high magnesium and active potassium content, which help keep heart diseases and low blood pressure at bay.

According to Dr. Dana Al Hamwi, a DHA-approved nutritionist working with India Gate, increasing numbers of people in the UAE are favoring a healthier diet.

"Lifestyle chronic diseases and conditions are still a threat," says the medic.

"However, more people are now taking charge of their eating habits - sprouted brown rice, chia, flax seeds and quinoa can be easily incorporated into diet as an affordable and sustainable way to live a healthy lifestyle."

As the world's largest rice miller India Gate says it is reaffirming its commitment to support the UAE's healthy living goal.

Making its 12th appearance at Gulfood, the company is showcasing a wide range of healthy food products with a special focus on its flagship Sprouted Brown Rice line.

Already popular among UAE households, the product is the result of state-of-the-technology exclusively designed to develop rice that is "nutritionally enriched".





# Hajdú

*cheese first*

FROM THE DANUBE TO THE EUPHRATES,  
WHERE THE CHEESES OF HUNGARY AND ARABIA MEET



KORÖSTEJ LTD.  
1138 Budapest, Népfürdő u. 22.  
Hungary

Tel.: +36 1 349 3521  
sales@korostej.hu  
www.korostej.hu

*Gulfood*

**Come visit us!**

**Hall: Shk Saeed 2**

**Stand Number: S2 - 101**



## Cooking elite ready to excel

We check out what's in store for food fans as the chefs make a meal of it



Pots and pans and maybe even unexpected kitchen tech is put to work in style again today as Tastes of the World ushers in another packed schedule.

Having lined up a roster of top class chefs for the silver anniversary edition, Gulfood visitors in Za'abeel Plaza get to see true professionals up close and personal.

And with no shortage of ingredients across DWTC this week expect your senses to be in for a feast.

Among the inspiring highlights is Chef Bernardo Paladini's, who delivers his "New vision in fine dining cuisine".

Head chef at Torno Subito by Chef Massimo Bottura, he showcases some extraordinary



< Paritosh Sharma



< Massimo Bottura





Producing Tradition, Taste and Convenience  
Since 1965

# *New* CORNED BEEF RANGE



VISIT OUR STAND

HALL 4  
STAND B4-2

## BORDON

The reference Corned Beef brand BORDON innovates and brings to the market **4 NEW** items for the **Corned Beef** line: **Corned Beef Loaf**, **Corned Beef with Onion**, **Corned Beef Hot Pepper** and the **Traditional Corned Beef** in 200g Round cans.

Come visit us at Gulfood Dubai 2020 to discover all new products in our prepared foods portfolio.



&lt; Paco Pérez

dishes made with ordinary ingredients, and goes on a culinary journey imagined 25 years down the road.

Chef Massimo himself makes an appearance later as the triple Michelin Star holder talks about feeding people "with emotion" under the title "Re-thinking Food For The Soul".

Spain's Chef Elena Arzak - one of few female chefs to hold three Michelin Stars - is on stage to showcase her new vision in fine dining with distinct identity, "basque, research-based and contemporary".

Two more Michelin Stars follow courtesy of compatriot Chef Paco Perez, bringing "all the emotions of Mediterranean cuisine" to demonstrate how to cook the extraordinary by respecting ingredients, and subtracting instead of adding unnecessary elements.

Described as the "Queen of the Arabian kitchen", Chef Manal Alalem an Egyptian professional and TV chef, - shows the versatility of tools and ingredients to deliver sustainable fine dining.

**For timings visit [www.gulfood.com/show-features/tastes-of-the-world](http://www.gulfood.com/show-features/tastes-of-the-world)**



&lt; Bernardo Paladini

#### Also watch out for...

A Cappella's Executive Chef Paritosh Sharma sets out to create a unique blend of global ingredients, dishes and cooking styles... introducing a new frontier in modern Indian cuisine.

And the nearby Waldorf Astoria DIFC lets its executive chef Luigi Verspero loose to show Gulfood why he's a rising star in Dubai. His nouvelle modern Italian style respects tradition

and proposes modern versions of one of the world's most popular cuisines.

Chef De Cuisine Speciality Jakkrich Keeta is a major reason why Thiptara, at The Palace Downtown, is among the best Thai restaurants around. Expect a fusion of ancient traditions and flavours, with modern flair.

Watch out for Aspire Group asking us to rethink protein with recipes using cricket flour and, before all of that, The Maine Oyster Bar & Grill Dubai's executive chef Saradhi Dakara - a big advocate of sourcing local produce - whetting appetites with an iconic Asian dish with zero-waste.



&lt; Elena Arzak

## Pressing home competitive advantage

### Industrial zone is regional hub to some of the largest food processing players

As the Middle East's largest Khalifa Industrial Zone Abu Dhabi (KIZAD) is fast emerging as a regional hub for the food sector.

So it makes good sense for KIZAD, a subsidiary of Abu Dhabi Ports, to be part of the largest food and beverage exhibition in the MENA region.

KIZAD is home to some of the world's largest food processing and manufacturing companies, as well as allied services.

"Gulfood helps us reinforce the critical role KIZAD plays in enabling the future growth and success of the region's food processing and handling market," says Mohamed Ghareeb,

VP- Service Delivery- IZ, KIZAD.

"Our cluster-based approach ensures that our customers are close to their customers and suppliers, linked together with state-of-the-art infrastructure, and low set-up and operational costs, all of which help them bring their products to market faster."

KIZAD is the regional home to many global companies in the food processing and packaging industry, including Brazilian food processing giant BRF, the largest in the Middle East, and Pinar dairy products plant, as well as leading national brands such as National Food Products Company (NFPC), Al

Dahra Agricultural Company and Binghatti Holding Group.

Last month Madar Farms announced a new multi-million-dirham commercial scale indoor tomato farm at KIZAD, and earlier this month RNZ AgroTech signed an agreement to set up an R&D centre for bio/organic/inorganic fertilisers and bio-pesticides.

The UAE has demonstrated a sustained commitment to support its domestic food production industry, through a focus on strengthening food security. Gulfood allows KIZAD to alert visitors to its role in that and its competitive advantage.



# TAIWAN PAVILION

World Food

Sheikh Rashid Hall

R-J4~R-J26 • R-K3~R-K25

Za'abeel Hall 5

Z5-B8~Z5-B16 • Z5-C7~Z5-C15

Beverage

*Come to Taste the Delicious and Joyful Halal Certified Food from Taiwan!!*



R-K25

TAIWAN SMILE FOOD CO., LTD.



Popcorn



Bureau of Foreign Trade  
Ministry of Economic Affairs



Taiwan External Trade  
Development Council (TAITRA)



R-J16

YOUNG SUN FROZEN FOODS  
CO., LTD.



Frozen Edamame and related products



Z5-B16

HEY SONG CORPORATION



Hey Song Sarsaparilla Drink, C&C Sparkling Drink, Hey Song Camellia Green Tea, Hey Song Exploring Tea New Japanese Green Tea, Hey Song Plum Green Tea, Hey Song Guava Juice Drink, Win Coffee Drink, Fin Isotonic Drink (Sports Drink).



Z5-C11

KING LUCKY FOOD INDUSTRIAL  
CORP.



Juice Drink, Tea, Coffee, Functional Beverage,  
Soft Drink and Oriental Refreshment



Z5-C15

TALENT INGREDIENTS R&D  
CO., LTD.



Puree series, Concentrate series, Syrup series,  
Sauce series, Powder series

## French food giant makes show debut

**Private labels and organic products driving Casino's growth beyond domestic success**

There are plenty of first time exhibitors at Gulfood 2020 but few as large as international retail expert Casino Global Partnerships. An historic player in French retailing since 1898, the Casino Group is a world leader in food retailing with more than 12,000 stores in France, Latin America and Indian Ocean region with yearly turnover worth euros 38 billion.

Casino Global Partnerships is considered the major piece of Casino Group's international business development with several strategic partnerships established with strong local players, from affiliation and franchise contracts to products supply, and services agreements.

The number of affiliated stores worldwide reached 222 in 2019, spread over 50-plus territories and, via Casino Global Partnerships, the Casino Group is intensifying the presence of its innovative banners in the world by concentrating on high development potential regions in Europe, Africa, Middle East and Asia.

With more than 14,000 products, the Casino Group is the first retailer offering the largest private label range. Casino Global Partnerships benefits from this competitive advantage and supplies Casino Group private labels to key retailers who are leaders in their markets.

The company says organic products are at the heart of its strategy.

"We aim to become the number one organic products distributor in France by reaching a euro 1.5 billion turnover in 2021," says Laurent Zecri, Casino Global Partnerships managing director.

"Since 2018, we have developed a large range of delicious eco-friendly recipes and products in-line with the growing trend of eco-conscious consumers. With more than 500 products existing and a strong innovative programme for 2020, we continue to reinforce our commitment to propose the best and largest organic assortment to our customers."

Private labels remain part of the Casino DNA alongside constant innovation - each year, the group launches more than 1,000 new products through its various labels. In recent times these included dedicated vegan range Veggie; a first vegetable frozen range without pesticide residues; a complete beauty products line based on the natural properties of fruits and plants; and Sincère, an eco-responsible and committed brand made with natural, organic and recycled materials, while following environmental-friendly manufacturing processes.

Casino says there are "three good reasons" to meet the company during Gulfoods; Casino Global Partnerships became a major expert in supplying products through dedicated export platforms; is proposing tailor-made



< Laurent Zecri

product assortments to its clients; and is giving professional and experienced expertise in the realisation of store lay-out, and interior design, in line with successful concepts in France.

**Find their representatives on the French Pavilion, Sheikh Saeed 1, S1-M45.**



< Jacek Plewa







# *A Classic* **TRADITION**

## *Gyro Cones*

Our authentic Gyro Cones are true to Greek flavors, a combination of beef & lamb will entice your taste buds and deliver in every bite.



**VISIT US AT  
BOOTH S3-C9**

## **JAMAICAN PATTIES**

Native to the island of Jamaica and other areas of the Caribbean, often filled with beef, chicken or vegetables it can be enjoyed on its own or as a full meal when paired with Jamaican coco bread. Quality Ethnic Foods bring delightful flavor, texture, and a taste of the islands to its Jamaican patty.



*Refresh your menu with items  
your customers can reminisce with*



## *Philly Steaks*

Philly Cheesesteak with tender ribeye steak, melted gooey provolone, and caramelized onions hugged by a toasted garlic butter hoagie roll. This is the classic way to make a Philly Cheesesteak sandwich!







## Emerald isle style

### Small country with incredible food production clout tells its sustainability story

A breath of Irish fresh air has been gracing the halls of Gulfood 2020 courtesy of the country's 11 meat and dairy companies that made the trip.

Bord Bia, The Irish Food Board, is showcasing sustainably produced lines from verified members of the Origin Green sustainability programme.

Launched in 2012, the plan, intended for the entire Irish food and drink industry, is the only programme in the world functioning at national level. It highlights the country's continuing efforts to open new corridors globally for Irish products with a focus on sustainability.

Ireland's consistent presence at Gulfood since the 10th edition has assisted Irish exporters in securing new customers and strengthening relationships. They recognise the UAE as a strategic location for developing further links into neighbouring markets in the Gulf, Indian subcontinent, North and West Africa, and generally contributing towards the volume and value of Irish exports worldwide.

To Gulfood 2020 it introduces Tipperary Coop, a leading Irish supplier of high-quality milk powders for infant formula and ingredient manufacturing, while award-winning Irish Yoghurts launches 'Clonakilty Greek Style Snack Pots' into the region. Five dairy and four meat producers complete the Irish line-up.

"Having 11 Irish companies that are all voluntary members of the Origin Green programme participate speaks a lot about

Ireland's commitment to the environment," says David Kennedy, Bord Bia's International Markets Manager with remit for Africa, Asia, Russia and Middle East regions.

He cited 2019 as a bumper year for his nation's food industry with record-breaking exports of euro 13 billion for food, drink and horticulture, capping a decade of consistent growth; 67% since 2010.

"The total volume of Irish exports to UAE from January to November 2019 reached 28,000 tonnes," adds Kennedy. "Our expectation for 2020 is there will be continued growth in Irish exports to the UAE with Expo 2020 contributing."

Bord Bia Middle East Director Claudia Saumell acknowledges the importance of continuous Gulfood participation, and representing Ireland on a global stage.

"There is more Irish produce on the shelves of supermarkets in UAE than in any other market outside the UK and Ireland, so Ireland's participation in Gulfood is a testament to the country's commitment to provide the Middle East with products that suit the region's need," she says.

"We are responding to a region that cares deeply about the provenance of their food and who also has a demand for high-quality, grass fed, sustainably produced food."

**Visit Bord Bia stands at Hall 1, F1-40 and Hall 4, B4-28.**

< Claudia Saumell



< David Kennedy





# AZAN GROUP

*We built trust & relations*

"Sheep / Mutton / Goat slaughter house is coming soon"

**Gulfood**

Visit us @  
Hall 4, Stand B4-47



**Mr. Mohammed Ather**  
(Managing Partner)

Established in the year 2011 at Delhi, India, "Azan Group" is the leading Manufacturer, Exporter, Importer and Supplier of Fresh and Frozen Halal Boneless Buffalo Meat and Meat Offals, Basmati Rice, Fresh Potatoes, Fresh Onions, Agro Base Products & Fresh Chilled Mutton / Sheep Carcasses / Meat. Offered product range is processed at state-of-the-art processing unit using hi-tech machines, pioneering production methodologies and high grade ingredients as per the international parameters. Raw ingredients used for the processing of these premium quality products are procured from the reliable and trusted vendors of the industry. Our product range is highly demanded by our clients due to the features like purity, high nutritional value, delicious flavour, nice aroma, freshness and longer shelf life & premium quality products. Professionals working with us are highly qualified, skilled and possess immense years of practical experience in their respective fields of operation. These professionals work round the clock with sincerity directing their efforts for the achievement of the specific goal of the organization. Our entire team is segregated into varied departments that include procurement agents, marketing & sales executive, quality controllers, skilled & semi-skilled staff, etc. to ensure the processes are carried out in an organized manner. Quality controllers of our team conduct stringent checks on every product using advanced testing tools to ensure that it is free from all kinds of adulterants. By maintaining a level of transparency and following fair business policies, we have been able to strengthen our relations with our associated vendors.

## OUR IMPORTS & EXPORTS COMPANIES

- AZAN INTERNATIONAL
- AL AZAN EXPORTS
- AZAN GROUP OF INDUSTRIES
- AL AZAN FROZEN FOOD

## OUR ASSOCIATES LOGISTICS COMPANIES

- AZAN INDIA EXIM LOGISTICS
- A N EXIM SOLUTION PVT. LTD.
- AZAN INDIA EXIM LOGISTICS PVT. LTD.

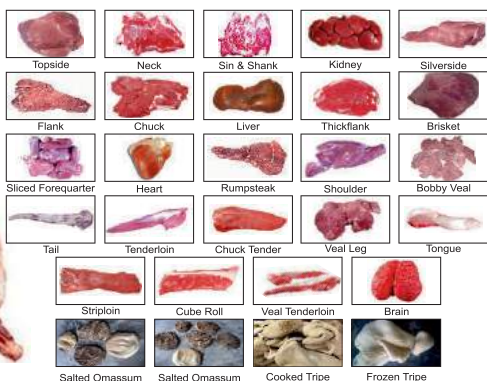
Online visit at:



## AWARDS & CERTIFICATES



## Fresh & Frozen Halal Boneless Buffalo Products / Offals



## Fresh Chilled Mutton / Sheep Carcass

## Fresh Chilled Mutton / Sheep Meat



Onion

Basmati Rice

Potato



## EXHIBITION



## CERTIFIED BY



## Head Office:

K-57, 1st Floor, Abul Fazal Enclave, Jamia Nagar, Okhla, New Delhi - 110025, India

PIC: Mohammed Ather +91-9810020134, Email: [azaninfo@gmail.com](mailto:azaninfo@gmail.com)

Phone No: +91-11-29940211 to 29940215

E-mail: [alazanexports@gmail.com](mailto:alazanexports@gmail.com), [azangroupintl@gmail.com](mailto:azangroupintl@gmail.com)

## Regd Office:

J-47, 11nd Floor, Abul Fazal Enclave, Jamia Nagar, Okhla, New Delhi - 110025, India

Website: [www.azangroup.com](http://www.azangroup.com)



## Brewing up bold ambitions

**Sustainable capsules and a dedicated cafe feature in Coffee Planet's growth trajectory**



Robert Jones <

Coffee Planet is celebrating 15 years in the business and telling callers to its Gulfood stand it has big plans for this year and the new decade.

These include the opening of the UAE brand's first owned and operated café in Dubai later this year, introducing compostable coffee capsules and increasing international presence.

The Middle East's leading 100% Arabica specialty coffee roaster, Coffee Planet provides 360-degree coffee solutions and aims to further accelerate its efforts with sustainability by developing signature products and services. As well as those capsules it will be offering customers the latest Appia Life coffee machine, which reduces energy consumption.

Robert Jones, Coffee Planet Managing Director, says the firm will continue to "reach for new heights" after a "remarkable" 2019, which included new seasonal products, improved loyalty mechanics, increased social media presence and evolving food ranges.

"With the success we achieved last year we are keen to increase our growth this year," he says.

"We will also introduce new sustainable

products and increase our international presence - the team will participate in events and trade shows in Asia, Africa, Europe and beyond."

Last year the company received ISO 22000:2005 certification for its collection, storage, processing and distribution of roasted coffee - and the addition of a 120kg Probat Neptune machine resulted in increased Q4 production of 35%.

Coffee Planet secured significant contracts, including selection as sole coffee supplier for several global hotel chains, providing bespoke coffee blends with curated packaging. It also made a first step into the ready-to-drink market with Nitro Cold Brew, a ready-to-drink, low-calorie beverage capped at 38 calories per can (five calories for Nitro Black), featuring a natural caffeine boost.

"Nitro Cold Brew was a bold but necessary step for the brand and we are proud of the excellent feedback we received," says Jones. "Considering the growth in the ready-to-drink market, Nitro Cold Brew was a natural addition for our brand."

"Our team will continue to develop and introduce products that will appeal to a plethora of consumers as well as to our

partners who are keen to offer customers only the highest quality coffee that only Coffee Planet produces."

Coffee Planet roasts green beans in its UAE roastery, creating its own bean, ground and capsule coffee. It supplies customers in foodservice, retail and business across the Middle East and beyond. The firm also supplies a range of market-leading coffee machines and equipment, all coffee related consumables and training for staff as well as machine servicing and maintenance.

**Find Coffee Planet at Za'abeel 4, Z4-D52 & Za'abeel 6, Z6-B38**





**gulfhost**  
A Gulf Food Hospitality  
Equipment and Food Service Expo

**GOURMET**  
*The Speciality Food Festival*

An event of

**Gulfood**

**6-8 April 2020**  
Dubai World Trade Centre

# Taste The Future Of Hospitality In Dubai

Visit the leading hospitality equipment  
and gourmet food sourcing events in  
Middle East, Africa and Asia

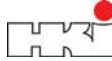
**REGISTER NOW**

[gulfhost.ae](http://gulfhost.ae) [speciality.ae](http://speciality.ae)

Organized by



Supporting Associations



Official Courier  
Handler



Official Airline  
Partner





[www.whitegoldfromeurope.eu](http://www.whitegoldfromeurope.eu)



VISIT US AT GULFOOD DUBAI 2020  
HALL 1 E1-2-F1-1

BELGIUM'S

# WHITE GOLD

STRAIGHT FROM THE HEART OF EUROPE



CAMPAIGN FINANCED  
WITH AID FROM  
THE EUROPEAN UNION

The content of this advertisement represents the views  
of the author only and is his/her sole responsibility.  
The European Commission and the Consumers, Health, Agriculture  
and Food Executive Agency (CHAFEA) do not accept any responsibility  
for any use that may be made of the information it contains.

ENJOY  
IT'S FROM  
EUROPE





## Demand hots up for Chile products

### Huge surge in nut and dried fruit exports brings strongest show delegation

Chile is out in force at Gulfood 2020 thanks largely to massive UAE demand for its nuts.

A 29-strong delegation is on hand to confirm that exported dry fruit products from the South American country to these shores increased 75% between January to September 2019. That's US\$43.8 million compared to US\$25 million during the same period in 2018.

Latest research from the Trade Commission of Chile reveals this growth has mostly been attributed to robust Chilean walnut, hazelnut and almond exports.

Chile is currently the second largest global exporter of walnuts in shells and the third largest exporter of no-shell walnuts, behind USA and Mexico.

Last year the nation's dry fruit exports to the world reached US\$572 million, with walnuts accounting for 76% of shipments while hazelnuts and almonds accounted for 13% and 10%, respectively.

Recognising the wider GCC region as a globally attuned F&B destination - thanks partly to a diverse population - Chilean nut exporters are keen to explore and capitalise on opportunities - and are in town to introduce more variations to restaurants and supermarkets.

Carlos Salas, Trade Commissioner of Chile in Dubai, says: "Chilean walnuts have amassed a global reputation thanks to outstanding flavour, distinctive light colour and prolonged freshness.

"From the natural and nutritious conditions they're grown in, to the sustainable and intrinsic processing procedure, we've developed a nut lauded the world over.

"These attributes, combined with high-quality standards demanded by countries around the world, has seen Chile become the number one walnut exporting country in the southern hemisphere and one of the top five exporters worldwide."

The largest number of Chilean exporters to date are attending Gulfood in a bid to exceed US\$21million worth of deals completed at last year's show. And for the first time, Chile is exhibiting on two pavilions in separate halls.

You'll find representatives in World Food (booth S-H16) and Pulses, Grains & Cereals (Z2-C3) showcasing raisins, dried plums, walnuts with and without shell, almonds, cranberries, dried peaches and apricots, oatmeal, whole grains and other formats, olive oil, lupine and concentrated juices.

Visitors can sample a range of dishes cooked live and attend a networking evening on Tuesday at Toro Toro, Grosvenor House Dubai.

"Gulfood has become a key exhibition for Chile," adds Salas. "We are excited about once again showcasing exactly what our country has to offer, as the region continues to become an increasingly important part of our overall export business."



# GULFOOD INNOVATION SUMMIT

The brightest brains in  
the business are

*Rethinking Food*

AI Multaqua  
Hall 4A

Don't Miss

AI Multaqua  
Hall 4A

## LIKE IT OR NOT

UNIQUE LAUNCHES FROM UNLIKELY  
SOURCES WILL BE INFLUENCING YOUR  
BUSINESS DECISIONS IN 2020.



Gulfood  
Start Up  
Programme





## Non-alcoholic gin from Australia

**Distillery makes its debut with halal tipples that can be enjoyed entirely for the taste**

Brunswick Aces is a boutique botanicals company that grew out of neighbourly friendship and an idea one evening. Now, having 're-thought' gin it is exhibiting at Gulfood for the first time.

The distillery is showcasing Sapiir, the first Australian non-alcoholic spirit - and also the only one in the world to be halal certified.

"We can't wait to bring all the delicious and complex flavour profiles of an Australian gin to those that can't drink alcohol," says a Brunswick Aces spokesman.

"This is obviously a key differentiator for our product in a market like this, as well as having a global impact for those interested in naturally distilled native Australian ingredients and being able to choose a health conscious option."

The company says it has both its blends

on offer for sampling - Spades, similar to a traditional dry style gin, and Hearts, which is a warm, rich and spicy option, with star anise, cassia bark and Australian Wattleseed.

"Both of these blends are perfect for making delicious non-alcoholic cocktails that include the kind of complex and layered flavour profiles that are synonymous with the best alcoholic cocktails, and normally missing in mocktails.

"We're revolutionising drinking for those that don't consume alcohol, and giving everyone the choice over consuming alcohol, but always ensuring a delicious drink."

The company currently only has export markets in Australasia and South East Asia, but MENA is a key target moving forwards.

"We're hoping to make some great connections at Gulfood to open up this market for us.

"Given our halal status and the cultural make-

up of the region, we're incredibly excited about the opportunity to provide some truly delicious cocktail options for all the great venues in the region.

"As we have not yet entered the region we are focusing on how well our business aligns with the values and preferences in the region. "We have created a product and a new category (Sapiir) in order to ensure everyone can feel welcome and catered for with delicious and interesting drinks when they are socialising and celebrating with friends.

"We take a lot of pride in our product and still hand prepare our native Australia ingredients, blending them carefully and ensuring that our packaging and branding reflects the beauty of our product and the open welcoming environment in which the product was conceived."

**Find them in Trade Centre Arena, S-F33**



# TASTES of the World



**CHEF ERNESTO CAB VERA**  
CEO & Corporate chef  
Maria Bonita Group  
Team America



**ENRIQUE SUAREZ**  
Corporate chef  
Landmark Group  
Team Asia



**CÜNEYT ASAN**  
Founder  
Günaydın Restaurant Group  
Team Africa-Middle East



**MARCO LEGITTIMO**  
Executive Chef  
V Hotel Dubai, Curio Collection by Hilton  
Team Europe

**Get ready to experience a spectacular showdown of culinary talent at the 2nd Gulfood International Culinary League!**

Tastes of the World is the most creative multi-sensory culinary experience, where the culinary world will come together once more, with Michelin Star Chefs and renowned celebrity food avant-gardists to experience the stand-out cuisines and flavours of four continents, over 20 countries during 5 days of demo's, tasting sessions and masterclasses.



Four teams of elite chefs will whip up iconic dishes from four continents to impress a star-studded jury panel. This years' focus is not just on regional cuisine. The chefs will be judged also on the innovation and sustainability of their dishes with 30% out of the judging criteria focusing on sustainable ingredients and cooking techniques along with a zero wastage policy.

Consulting Partner



Main Partners



Sponsors



# The Retreat

A Gulfood first ever hydroponic UAE homegrown café.

AT THE RETREAT VISITORS CAN ENJOY FOOD GROWN CLOSE TO THE POINT OF CONSUMPTION WHILE RELAXING AND REJUVENATING IN ZEN CAFÉ.

*Looking for something more entertaining?*

The Retreat also provides visitors with several engaging activities that test mental skills and physical abilities, it also offers several seating areas where you can just have a good time.

Don't Miss

Link between  
**Za'abeel  
Halls 3-6**

*Bringing The Retreat To Life:*





## High-tech beef identifies origins

### Beauvallet delivers traceability and halal certification with major new meat offering

Major European meat producer Beauvallet is leaning on the global glare of Gulfood 2020 to launch its high-end new brand Or Rouge in the Middle East alongside its NFC traceable halal meat technology.

The French company specialises in the manufacture - selection, processing, cutting and packaging - of high-end French halal butcher's meat in beef, young cattle, lamb and also the offal of these species.

Beauvallet produces a primary ingredient of the world-famous French cuisine, held a symbol of tradition in the country.

Today sees Beauvallet discussing the certification approach on its booth in **Hall 3, Meat & Poultry G3-1** when managers of the Halal Food Quality certification will be available to answer questions concerning the qualities

and requirements of Halal Food Quality.

This will be followed by product tastings and a showcase of the firm's new packaging innovations and cuts of meats.

Beauvallet currently exports beef, poultry meat and processed products - fresh and frozen - throughout Africa, South America and Asia.

The launch of Or Rouge - the halal certified premium French Limousine breed beef from south-central France - in the Middle East is seen as the introduction of a "new major asset" for Beauvallet.

"The specialisation of the Limousine meat involves a stability and finesse of its meat grain, a good muscle development of the cattle and an excellent yield of lean meat," says Helder Pereira, the company's Export Sales Manager, citing figures of "more than 70% on live weight,

more than 75% on muscle weight over carcass weight as well as a lower proportion of bones and fat (11%)".

The company offers complete transparency for Or Rouge product traceability through the use of a NFC chip integrated into the label. This locates the farms and the origin of all animals by using NFC technology with contactless detection.

Beauvallet says Gulfood, along with the launch of the NFC microchip, signals a watershed moment for Or Rouge's development in the expanding Middle Eastern market as it seeks to spread the word among visitors, including major retailers, wholesalers, industrial companies, caterers, restaurants, large and medium-sized stores and buyers.



## Meet the digitally certified milk

Transparency taken to a new level by Prospérité as tech creates a dairy first



Milk may be one of the oldest and most natural nutritious drinks known to mankind and now even it is having its turn in the digital spotlight.

Prospérité is the first blockchain-traced, real-time audited and digitally certified UHT milk - and it is very much relevant to the "Rethinking Food" theme of Gulfood 2020.

This world first in the dairy sector came about because Ingredia, a company born out of a French dairy co-operative, was convinced that the future of the agri-food industry was focused on total transparency.

So the organisation that also provides milk proteins, milk powders and active ingredients for health and nutrition devised Prospérité.

"It is the first digitally certified UHT milk by tracking and auditing in real-time, bringing to consumers access to total transparency," says the firm.

The process confirms the product is eco-responsible - and represents a genuine revolution in the dairy sector.

"To verify that our UHT milk is really labelled 'origin of the Hauts-de-France', 'animal welfare-friendly', or 'GMO-free fed', it is necessary to check with each actor of the dairy chain that these criteria have been carefully respected.

"It is now possible to trace and check that the specifications of our milk from a grass-fed cows' collection are verified, thanks to the digital audit and blockchain."

Ingredia explains the data comes from existing software already in place and is transmitted without intermediaries on the blockchain, so no human interaction is possible during the process.

Consequently, once this information has been recorded, no-one can change it, because

the blockchain is a fraud-proof register.

"Thanks to a dynamic QR code printed directly on the milk bottle, the consumer has access to all traceability and audit information, in real time," says the company.

"A promise that is kept and verified creating a bond of trust between farmers and consumers, in complete transparency."

This includes other Ingredia production pledges such as a minimum surface area of 1500 m<sup>2</sup> accessible per cow; a minimum grazing period of 170 days per year per cow; and a minimum price set annually for committed producers and production bonuses.

"Defending the brand's values and making its promises verifiable by everyone is possible by mobilising all the actors in the chain," adds the company.

**Learn more at booth E1-40, Hall 1**



**Gulfood  
events**

*Download*

# GULFOOD EVENT MOBILE APP

*Gulfood*

16-20 Feb 2020  
Dubai World Trade Centre

**25<sup>th</sup>**  
ANNIVERSARY



Download on the  
App Store

ANDROID APP ON  
Google play

*Rethinking Food*

#Gulfood25

www.gulfood.com



**Browse**  
Exhibitor List



**View**  
Speakers & Agenda



**Explore**  
Floor Plan



**Book**  
Meetings



**Access**  
RFP Portal



**Personalise**  
Your Agenda

Find the mobile app support desk at **Al Wasl Concourse**

www.gulfood.com

## THANK YOU TO OUR SPONSORS & PARTNERS

Organised by



مركز دبي التجاري العالمي  
DUBAI WORLD TRADE CENTRE

Platinum Sponsor



الجميل العالمية  
AL JAMEEL INTERNATIONAL  
www.aljameel.com

Gold Sponsor



Supple Tek  
Industries Pvt. Ltd.

Silver Sponsors



Qualiko  
كواليكو



شركة ميزان القابضة  
MEZZAN HOLDING CO.

phoenix



Indira Salaam  
Pure Basmati Rice  
الأرز البستمي النقي

Category Sponsor (Meat &amp; Poultry)



دواجن  
الوطنية  
AL WATANIA POULTRY

Beverage Category Sponsor



OASIS

Main Registration Sponsor

wilmar

Zabeel Registration Sponsor



Parliament  
BASMATI RICE  
Truly Amazing Truly Indian

Convention Gate Registration Sponsor



مجموعة ثابت للصناعات الغذائية  
THABET GROUP FOOD INDUSTRIES

Lanyards Sponsor

IFFCO إفكو  
INVESTING IN THE FUTURE

Visitor Pouches Sponsor



asia africa  
General Trading L.L.C.  
FOODSTUFF & AGRO COMMODITY

Carrier Bags Sponsors



Qualiko  
كواليكو



AKBAR TEA  
PREMIUM QUALITY TEA

Pen Sponsor



مجموعة ثابت للصناعات الغذائية  
THABET GROUP FOOD INDUSTRIES

Official Publisher



ITP  
CUSTOMER

Official Airline Partner



Emirates

Official Courier Handler



DHL

Official Travel Partner



alpha  
Destination Management



*Gulfood*

16 - 20 Feb 2020  
Dubai World Trade Centre

**25<sup>th</sup>**  
**ANNIVERSARY**

# Chef's Tour

Let's tour the world of Gulfood together



Hand-picked exhibitors  
specially for chefs



Direct insights  
of available products  
introduced for this region



Sample new products & Get  
your questions answered in  
real-time



Network with fellow chefs  
and like-minded professionals

**Take the one-hour free guided tour**, dedicated to introduce Gulfood's best products and top-brands, available on the show floor.

• Covering 8 Product Sectors

• Tour Dates: 16, 17, 18 & 19 February

• Timings: 12 PM & 3 PM



Chef's Tour Registration & Meeting Point  
Outside Hall 3, Concourse 1

Meet us at the dedicated Chef's Tour Desk

Organised by



مركز دبي التجاري العالمي  
DUBAI WORLD TRADE CENTRE

## THANK YOU TO OUR MEDIA PARTNERS

Exclusive Innovation & Insights Partner



Official Knowledge Partner



Official Africa Knowledge Partner



Official Research Partner



Activation Partner



Official Media Partners

**CATERER**  
MIDDLE EAST



**Entrepreneur**  
MIDDLE EAST



**FOOD**  
BUSINESS  
MIDDLE EAST

EUROPE + MIDDLE EAST  
**foodservice**

**Hospitalitynews**  
MIDDLE EAST

**Hotel & Catering**  
News Middle East

**HOTELIER**  
MIDDLE EAST



THE **DAIRYNEWS**  
Available exclusively through Karamat Zone

Supporting Media Partners



**Agre ligne**





# STREET EAT

**Michelin Stars Liao  
Fan Hawker Chan and  
Tsuta by Chef Yuki  
Onishi for the first  
time ever in the UAE!**

Gulfood presents Hawker  
Chan and Tsuta for  
the first time in Dubai  
bringing along their  
Michelin star authentic  
street food dishes.



Hawker Chan will amaze  
with the World's First  
Hawker Michelin-starred



Tsuta dazzles with the  
World's First Michelin-  
starred Ramen.

**Don't Miss**

**Pavilion  
through**

Elevate your STREAT experience  
with international street food  
concepts and theatrics

## 2020 VENUE MAP

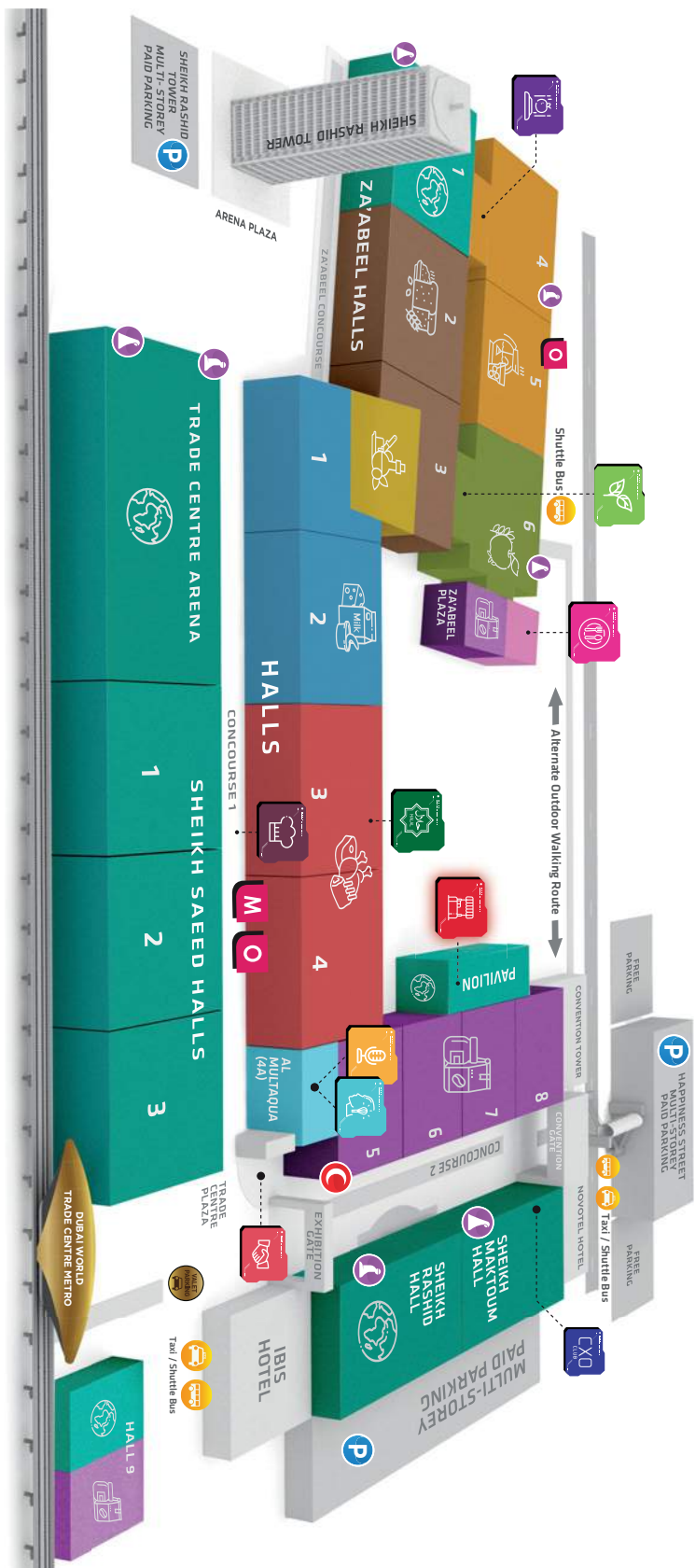
### SHOW TIMING

**Sun 16 – Wed 19 February**  
11am – 7pm  
**Thu 20 February**  
11am – 5pm

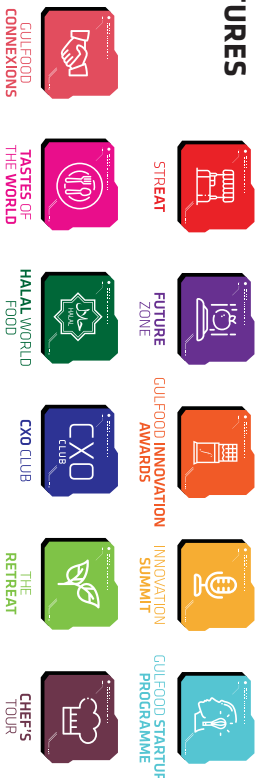
Gulfood

25<sup>th</sup>  
ANNIVERSARY

Rethinking Food



### FEATURES



### POINTS OF INTEREST

- First Aid**
- Organisers Office**  
Room 4.2 (Outside Hall 4)  
Room Jebel Ali D (Outside Za'abeel Hall 5)
- Media Centre (Al Ain F, above Hall 4)**
- Female Prayer Room**
- Male Prayer Room**

### SECTORS



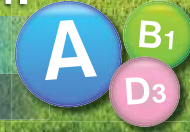


**nutrider**  
**Abevia™**

أضيفي الخيرات  
إلى الحياة  
**add  
Goodness  
to Life**



**PROTEIN**  
**MILKY, CREAMY**  
**AND YUMMY**  
**WITH VITAMIN**



Looking to **GROW** your business with a great **PRODUCT**?



لوحة عرض



The Abevia team offers you complete marketing and sales support.  
Speak to one of our representatives to know more.

Thailand: Interchange 21, Level No 32 399 Sukhumvit Road, Bangkok 10110 Thailand, Tel: +66-89-9256033

Dubai: 1806, JBC5, JLT, Dubai, UAE, Tel: +971 4 420 1140

WhatsApp +971 55 1449770, Email: info@nutrider.com

[www.nutrider.com](http://www.nutrider.com)



# fregento



/ fregentoSA



/ fregento\_sa



/ fregentoSA

www.fregento.com



Gulfood

25<sup>th</sup>

ANNIVERSARY

HALL 2 | STAND - 275

FROM 11 AM TO 7 PM

16 - 20 Feb 2020

DUBAI WORLD TRADE CENTRE

## frioly

ice cream



/ frioly.ar



/ frioly\_ar



/ frioly\_ar

www.frioly.com