

GULFOODMANUFACTURING





Only advance online registration and print@home badges will be issued. Strictly no registrations/badges

issued on-site at the event.



7-9 NOV 2023



21 HALLS OF EXCITING

NEW DISCOVERIES

The World's Biggest Innovation Showcase, Networking, And Business Sourcing Events Of The Year











Blend







Buyers Club











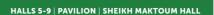
Sustainability Tours



Network Meetings Programme













AL MUSTAQBAL PLAZA



SHEIKH RASHID HALL









Taking Global Food Production Towards A More Agile And Sustainable Direction

The sell-out 9th edition of Gulfood Manufacturing presents a remarkable occasion for industry stakeholders. Green and sustainable manufacturing are in the spotlight as Gulfood Manufacturing represents the pinnacle of the global food and beverage manufacturing industry's evolution. It offers a decisive destination for those seeking to adopt new technology, improve efficiencies, and meet new challenges in food production.

Gulfood Manufacturing 2023 is shaping a more intelligent landscape for the future of food manufacturing. Be part of the smarter future, and make lucrative business moves.

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Strategic Partner



Spons

إفكو 🎮 IFFCO

2,168
Exhibitors

Halls Of Innovations

55Participating Countries

36,000

100+

Thought Leaders & Speakers

Discover The Latest Innovations From Global Leaders In Ingredients

Championing Efficiencies Through Global Leaders In Processing & Packaging























































































WHAT'S

SMARTER FOOD FACTORIES

We delve into the digital technologies optimising the F&B manufacturing process, such as Al, automation, and robotics.



We address issues such as tackling food waste, and explore the latest sustainable solutions and innovations in food preservation.



THE ECONOMICS OF F&B MANUFACTURING



TRANSPARENCY IN FOOD SYSTEMS We look at how to leverage

blockchain, digitalisation, and technology to improve traceability and trust.



We unveil the most cutting-edge ways to enhance animal product alternatives and nutrition.



We look at enhancements to FSQA using smarter technology and future-forward solutions.



We explore the evolution of the F&B manufacturing landscape, and the exciting, strategic opportunities and initiatives on offer.





The visionary Food Tech Summit will bring together the international food manufacturing industry for 3 immersive days of industry-leading keynotes, panel discussions, thought leadership, and more.

More than 100 of the industry's most dynamic and engaging speakers are set to discuss a powerful agenda.

F&B **MANUFACTURING MARKET & ECONOMICS**

Complexity breeds opportunity:

Navigating the turbulent seas of the F&B market adapt or sink

SUSTAINABLY SMART F&B PROCESSING & PACKAGING

Beyond the hype: Assessing the F&B processing industry's

smart green revolution

INNOVATIVE, INTELLIGENT **INGREDIENTS**

From lab to table: Are cutting-edge ingredients the key to democratising nutritional excellence?

Global Experts Transforming Food Production

7 November



TARIQ ALHASHMI

Director of Technology Adoption and Development

UAE Ministry of Industry and Advanced Technology



MOHAMED SAMIR

Board Member Al Safi Danone & Former CEO **Al Yasra Foods**



CHRISTOPH WEGENER

Chief Markets Officer



MOSTAFA ABOSOLIMAN

Head of Procurement MEA **Kraft Heinz**



ADAM ADAMEK

Innovation Director EIT Food



SHAKER ZAINAL

Chief Business Officer Emirates Development Bank

Global Experts Transforming



8 November

Food Production



ADOLFO ORIVE President & CEO Tetra Pak



IRINA ALBANESE Head of Innovation Middle East & Africa DHL



SHILPA GHOSALKAR Senior Director of Food Safety & Quality Assurance AMESA Pepsico



NIHAL EL MOKDAD Director, Supply Chain Excellence **Global Emerging Markets** Mars



AYLIN AKSOY Head of R&D Foods META, Cargill



SEBASTIEN BREGEAUD Manufacturing Director Notpla

Global Experts Transforming Food Production



9 November



NADINE ELSHOUBARY **R&D Director** Middle East, North Africa and Pakistan Mondelez



SAMIR MOFTAH **Senior Director** Right by Design **Danone Nutricia**



LAURENT SIMONPIETRI BASF Nutrition Ingredients & Head MEA, Turkey & Central Asia BASF



OLGA BEZUKLADOVA Regional Head of Innovation SAMEA - Taste & Wellbeing Givaudan



REINIER WEERMAN General Manager Middle East/ Israel & North Africa Upfield



HANS HUISTRA COO Meatable



7 - 8 November • Al Multagua Ballroom

7 NOV

13:00 - Decoding the Global Halal F&B Market: Trends, Challenges and Opportunities



TOMÁS GUERRERO Halal Trade and Marketing Centre

14:30 - The importance of vegan certification: A transparency path from manufacturers to consumers



BEATRICE BALZANI



SILVIA RECCHIA V-Label

16:00 - Sustainability for F&B Manufacturers Workshop



HANAN CHAAIBI he Green Spoon



DILARA OZMERIC The Green Spoon

8 NOV

Production and Packaging Line Integration Concept for Food & Beverage



KAMAL KANT PANDEY



ENMANUEL APARICIO VELÁZQUEZ

14:30 - Unlocking Operational Excellence, Servitisation, and Sustainability in Manufacturing



ENRIQUE ORTEGA GELLIFY Middle East



NEIL FORD GELLIFY Middle East

16:00 - What is Sustainable Nutrition and why do we need it?



AOIFE MARIE MURPHY

network

O HELP DESK LOCATIONS:

- Buyers Club Lounge Reception in Private Label Middle East @ Al Mustagbal Plaza
- Al Wasl Fover



Pre-Schedule Meetings And Connect Face-To-Face

Want to make the right connections at the show? Our dedicated meetings programme is designed to help you schedule valuable in-person meetings with the companies and people that matter most to your business.

All visitors get free access to our NETWORK Meetings Programme - a userfriendly platform that allows you to browse through exhibitor information and initiate meeting requests before the event even begins.

REGISTER TO START NETWORKING TODAY!

VIEW FULL SPEAKER LIST 15

GULFOOD

EXCELLENCE

AWARDS

2023

SHORTLISTED COMPANIES

Winner announcements on 7 November. Stay tuned.

BEST FOOD SAFETY INNOVATION AWARD

BUHLER DMCC

Solano – roasting and pasteurization solution

Hall: 3 Stand: C3-18

ISHIDA EUROPE LIMITED

The IX-PD X-ray inspection system

Hall: 3 Stand: C3-4

BEST INGREDIENTS INNOVATION AWARD

ADM INTERNATIONAL SARL
ES1 (Bifidobacterium longum CECT 7347)
and the heat-treated (HT-ES1) postbiotic
Hall: 6 Stand: E6-4

PALSGAARD

Palsgaard® AMP 4458 - the sustainable alternative to lecithin
Hall: 8 Stand: D8-27

SYMRISE

Diana food™ chickpea and aquafaba ingredients
Hall: 8 Stand: H8-4

BEST PACKAGING INNOVATION AWARD

KRONES AG

LitePac Top: the plastic-free packaging solution
Hall: 1 Stand: D1-4

TETRA PAK EXPORT FZE

Tetra Prisma® aseptic 330 square with dreamcap™ 26 Hall: 2 Stand: A2-42

TNA MENA FZCO

The Perfect Pair - packaging and splicing system
Hall: 4 Stand: A4-4

SUSTAINABILITY CHAMPION OF THE YEAR

GUPSE SÜREN

Corporate Responsibility Project Manager Cargill Tarim Ve Gida San.Tic.A.S Hall: 5 Stand: **B5-28**

TATJANA KRAMPITZ

Head of Technology Management New Food GEA Middle East FZE Hall: 2 Stand: A2-4

SUSTAINABLE COMPANY OF THE YEAR AWARD

MANE

MANE's commitment to sustainable development Hall: 6 Stand: D6-4

GEA MIDDLE EAST FZE

GEA's Low Carbon Heat Network

Hall: 2 Stand: A2-4

INTERNATIONAL FLAVORS & FRAGRANCES INC

IFF's re-imagine waste innovation program

Councourse 1

MANUFACTURING COMPANY OF THE YEAR AWARD TETRA PAK EXPORT FZE Flave Book vegan ico cream

PLANT-BASED

Flava Bean vegan ice cream
Hall: 2 Stand: A2-42

CARGİLL TARIM VE GIDA SAN.TİC.A.Ş. Insoluble maize fiber sustainability project Hall: 5 Stand: B5-28

THRYVE

THRYVE™ - first plant based meat in GCC Hall: 7 Stand: 739

DIGITAL TRANSFORMATION INITIATIVE

SYMRISE

Symvision AI™ Hall: 8 Stand: H8-4

SIG COMBIBLOC FZCO

SIG asset health monitoring Hall: 4 Stand: C4-4

VIDEOMETER

The VideometerLab
Hall: 8 Stand: D8-41

RENEWABLE ENERGY INITIATIVE

GEA MIDDLE EAST FZE
GEA e-switch bake

Hall: 2 Stand: A2-4

LINICONFORT

Uniconfort huracan biomass boiler Hall: Shk Saeed Hall 2 Stand: S2-B12

PROBAT SE

Clean, zero-emission hydrogen-powered coffee roasters Hall: Shk Saeed Hall 1 Stand: S1-E28

BEST PROCESSING INNOVATION AWARD

GEA MIDDLE EAST FZE
GEA ProFry

Hall: 2 Stand: A2-4

MULTIVAC ME FZE
Portioning system GMS 400

Hall: 1 Stand: C1-42

MECATHERM SA

M-VT vertical oven

Hall: 4 Stand: D4-34

HEALTH & WELLBEING INNOVATION AWARD

BUNGE LODERS CROKLAAN OILS SDN BHD
Karibon 070 shea-based fat
Hall: 6 Stand: A6-40

AGRANA BETEILIGUNGS-AG

DuraBeet®

Hall: 7 Stand: C7-4

TO THE CONTRACT OF THE CONTRAC

CARGILL TARIM VE GIDA SAN.TİC.A.Ş.

The gerkens cocoa powder Hall: 5 Stand: **B5-28**

16



8-9 November

13:00, 16:00

Al-Wasl Foyer

Innovation Tours are always the most anticipated feature, where exhibitors unveil their global launches and tech innovations as they take you on an exclusive and highly informative discovery of high-tech machinery solutions and ingredients innovation across the show floor.



A new dedicated tour focused on Green and Sustainable Manufacturing. Food manufacturers who are committed to sustainability, don't miss out! The tour will be providing highly informative and valuable discovery of sustainable high-tech machinery solutions and ingredients from the most reputed food processing global leaders.



























24-26
SEP 2024
DUBAI WORLD TRADE CENTRE

GOOD FOR YOU THE PLANET.

A global exhibition and summit dedicated to promoting **healthier and sustainable food systems** - presenting fresh and frozen fruits and vegetables, plant-based/alternative proteins, organic produce, and groundbreaking, scalable technologies positively impacting people and the planet.



Organised by



BOOK YOUR STAND TODAY

www.gulfoodgreen.com



SEIZE THE FUTURE

Join global experts and decision-makers leading future technologies, forward-thinking and future-proofing operations, establishing sustainability, and increasing profitability.

SAUDIFOODMANUFACTURING.COM





- 7-9 November 2023
- Al Mustagbal Plaza
- **1**0.00-18.00



MENA's Largest **GOURMET** & FINE FOOD **EVENT**

Hand-crafted for Hospitality, Foodservice & Retail Professionals

The Speciality Food Festival is the MENA region's only dedicated gourmet and fine food trade show, offering discerning buyers a platform for networking and finding the right premium or niche product, and giving visitors the opportunity to gain a comprehensive overview of the market-including the latest news and emerging trends in the speciality food industry.

The global food scene is evolving radically and gastronomy continues to boom in this region, particularly following the arrival of renowned entities like the Michelin Guide, Gault et Millau, and MENA's 50 Best, who have thoroughly examined and explored the gastronomy market in this region.

The Speciality Food Festival will give you the platform to leverage on the growing opportunities in the region for the gastronomy sector. It is a platform for industry leaders (from across the retail, hospitality, foodservice, manufacturing, import & export, and wholesale industries), decision makers, and the youth to inspire, connect and contribute across multiple interactive show elements.

> **15,000**⁺ Premium quality gourmet products

Exhibitors from 13 countries

Visitors from 60+ countries

Explore and source the most in-demand artisan & gourmet products from the region's most affluent showcase of fine foods from around the globe!

























And many more..



WHAT'S NEW

blend

Dive into the world of beverages at **Blend Studio**, where you'll witness expert mixologists and baristas craft the industry's most sophisticated and trending flavours. Connect with celebrated leaders, uncover trade secrets, and gain valuable insights from the best in the business.



Witness the birth of culinary stars! Experience excellence as regional hospitality talents compete in a thrilling live culinary showdown, aiming to become champions at The Speciality Food Festival 2023. Watch the winners emerge as the ultimate showdown awaits at Gulfood 2024's International Finals.



GOURMET

Discover coveted new brands and products that have captured the attention of esteemed local retailers. The Gourmet Boutique is your goto destination for fresh findings, led by food connoisseurs and experts. Expand your retail offerings and menu selections through workshops and tastings, while connecting with exclusive upscale brands for fruitful collaborations.

TOP TABLE

GOURMAND

Experience a star-studded, actionpacked three-day agenda ignited by the culinary brilliance of renowned celebrity chefs, homegrown icons, pioneering brands, and emerging culinary talents, through immersive masterclasses, live demonstrations, and workshops.





TOP TABLE GOURMAND

Setting The Stage Ablaze With Fiery Culinary Ideas **And Innovations**

Top Table Gourmand will give visitors a first-of-itskind platform to explore and experience the vibrant regional & local culinary cuisines that have made their way to the new culinary capital of the Middle East.

Top Table Gourmand will be at the centre of the thriving community of culinary & fine food enthusiasts during The Speciality Food Festival, and present a star-studded lineup of internationally-renowned chefs, Michelin-starred chefs & young culinary talent, through an exciting, action-packed three-day agenda.

- 7-9 November
- Al Mustagbal Plaza
- 11.00-18.00

Dishes



Masterclasses



Hosted by: **JAMES KNIGHT PACHECO**



CHEF ALESSIO **PIROZZI**

Head Chef Torno Sobito – Acclaimed Michelin-Starred Restaurant



CHEF ALEXANDER STUMPF

Executive Chef & Co-owner at **BB** Social Dining



Distinguished

Culinary Maestros

in the F&B sector

CHEF KELVIN CHEUNG

Executive Chef & Partner Jun's



CHEF ROBERTO SEGURA

Head of Culinary at Infini Concepts, Founder of La Barra DXB



CHEF JUNIOR NADJE

Chef Owner Diner Modern



CHEF SHAHEEN KHALIL

Founder Yaba Restaurant

Distinguished Culinary Maestros in the F&B sector



CHEF GIOVANNI

Akira Back Dubai



CHEF MARQUES TONE

Head Chef Coya



CHEF MAURO DI LEO CINQUE

Executive Chef Cinque & Trattoria by Cinque



CHEF ILIAS DOULAMIS

Executive Chef Conrad Dubai



CHEF DIMITRI **ESPOSITO**

Executive Pastry Chef Jumeirah Hotels & Resorts



CHEF GIUSEPPE PEZZELLA

Group Executive Chef Mine and Yours Group Chic Nonna Dubai



CHEF ALESSANDRO MICELI

Chef Owner Bella



CHEF LANA NASSER

Co-CEO & Co-founder Azoki



CHEF ADWAIT ANANTWAR

Head Chef Atelier House



CHEF TONY WANG

Executive Pastry Chef Waldorf Astoria Dubai Palm Jumeirah



CHEF SULTAN KAYED

Founder & Head Chef GOAT and LIT Pizzeria



- 8 November
- Al Mustagbal Plaza
- 11.10-14.30

Forging Tomorrow's Culinary Visionaries

YouthX, a global brand by Gulfood, continues to build on its legacy of success as it prepares to bring its second edition to The Speciality Food Festival this November.

Following its previous triumphs at Gulfood and The Saudi Food Show, YouthX is set to bring together young chefs from the region's leading hotels, providing them with an unparalleled platform from which to showcase their culinary skills in a thrilling competition. This unique event aims to recognise and reward their valuable contributions to the region's ever-growing influence on the global gastronomy scene.



PHASE 1

Prefinal Selections

October 2023 at ICCA Dubai

30 Chefs

10 Teams of 30 Chefs

PHASE 2

Regional Finals

8 November 2023 at The Speciality Food Festival

12 Chefs

4 Teams of 3 Chefs

PHASE 3

International Finals at Gulfood 2024



PARTICIPATING HOTELS





















30 CLICK TO GET YOUR PASS KNOW MORE HERE 31

CHEER ON YOUR FAVOURITE HOTELS IN AN ELECTRIFYING COOK-OFF

Young chefs from four iconic hotels have emerged victorious in the preliminary competition and are now all set to compete at the prestigious Top Table Gourmand on November 8th.

Watch them compete in a spectacular showdown for a jaw-dropping prize of AED 100,000 and an exclusive ticket to the global showdown at Gulfood in February 2024. The stakes have never been higher, and the culinary world is on the edge of its seat, awaiting its new champions.

















CLICK TO GET YOUR PASS



HERITAGE BRANDS UNLEASH THEIR UNIQUE PRODUCTS IN AN IMPRESSIVE SHOWCASE

GOURMET

- 7-9 November
- Al Mustaqbal Plaza
- **11.00-18.00**

Workshops curated by hand-picked artisan brands

Led by gourmet experts and connoisseurs of heritage brands, Gourmet Boutique is the perfect platform from which to discover niche brands and products that are grabbing the attention of the hospitality industry and retailers in the region, through workshops, demonstrations and tasting sessions.

Balgees



TRUFFLE HOUSE







34

MONIN[®]

Deep-dive into new exciting flavours and trends in beverage crafting, presented by a lineup of master mixologists from premium French beverage brand. MONIN.

blend Studio

- 7-9 November 11.00-18.00

CAPE

ICHARD

seasoned baristas from global





Learn first-hand techniques in the basics of roasting, extraction, equipment selection, measuring, and brewing from worldleading authentic French roaster, Café Richard.

CRAFTING INNOVATIVE BEVERAGES TO QUENCH YOUR THIRST FOR **SUCCESS**

Uncover exciting flavours and hot trends with our master mixologists and baristas. Learn from the best, including renowned brands like MONIN and authentic French roaster Café Richard, covering everything from roasting to brewing. Join us for the ultimate exploration of top-tier beverage craftsmanship.

35+ MASTERCLASSES DEMOS WORKSHOPS



JORDAN FRY Bar & Restaurant Manager Josette Dubai



GIACOMO VEZZE Asst Director F&B Grosvenor House



NANA SECHERE Global Brand Ambassador Takamaka Rum



MATTEO D'OTTAVIO Coffee Professional & Consultant Simonelli Group



ALEKSA NOVICIC Product Specialist MEIA Gruppo Cimbali



BATUHAN BINKANAT Beverage expert MEA & Subcontinent MONIN



FELIPE SANTANDER Beverage Expert MONIN



PRAKASH RAI Beverage Specialist Alpro



OMAR EL SHARIF Head Of Business Development Fresh Express



The MENA Region's Largest Trade Fair For Sweets And Snacks

This November, treat yourself to the biggest and most impressive showcase of confectionery and snacks from global manufacturers. **ISM Middle East** brings together over 330 exhibitors and 42+ country pavilions of the industry's best from around the world. From the finest to the most innovative product lines, seize your next significant business opportunity at the MENA region's only show dedicated to sweets and snacks!

ISM Middle East is the ultimate marketplace where top-notch global exhibitors will reveal what's fresh and new in the world of all things sweet and savoury – from heavenly chocolates to delectable confectioneries and biscuits, mouthwatering desserts, tempting snack foods, rich ice creams, and a wide selection of dates and date palm products.

330⁺





Establish The Sweetest Business Partnerships With Leading Global And Regional Brands





























































And many more..

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Gold Sponsor



Knowledge Partners







MEET THE LEADING INNOVATORS IN THE SWEETS AND SNACKS INDUSTRY

See how innovation is transforming sweets and snacks through healthconsciousness, plant-based choices, technology, and sustainable packaging.

EXPLORE HOW NEW GENERATIONS ARE EMBRACING THE APPEAL OF **LEGACY BRANDS**

Uncover the trend of 'newstalgia' as iconic brands leverage their legacies to connect with younger generations, reinventing classics and crafting new flavours.

UNVEIL ACCESSIBLE INDULGENCE IN SWEETS AND SNACKS

consumer indulgence market investing in premium chocolate and healthy ice creams.



Global innovation drivers: Opportunities for the MENA sweets & snacks market

ISM Middle East

Expert Insights

• FoodTech Summit - Al Multagua Ballroom

Prepare for an unparalleled experience

at ISM Middle East as we unveil an

outstanding line-up of speakers

poised to illuminate the limitless

opportunities within the MENA sweets and snacks market. Our event promises invaluable insights and expert guidance to not only enter but also flourish in this dynamic sector.

16:00 - onwards

8 November

PANEL DISCUSSION

PRESENTATION

Accessing MENA's blooming sweets and snacks market - a business guide



NICOLE JANSEN Team Manager Insights & Innovation

INNOVA MARKET **NSIGHTS**



SABINE KRAFZEL KHOURDAJI Financial Director



JUAN MEJIA Category Leader - Bakery, Bars, and Confectionery MEA and Turkey



KATHARINA BUSCHJÄGER Director ISM Middle East (DE) KOELNMESSE



KARSTEN DAUM Managing Director **GERMAN SWEETS**



MILAD ROUHANA MD Middle East, Africa, and Pakistan PERFETTI VAN MELLE

MONIQUE NAVAL

Senior Analyst

EUROMONITOR



KATHY JOHNSTON Chief Chocolate Officer

KNOW MORE HERE

ISM MIDDLE EAST NEW PRODUCT SHOWCASE

SHORTLISTED COMPANIES

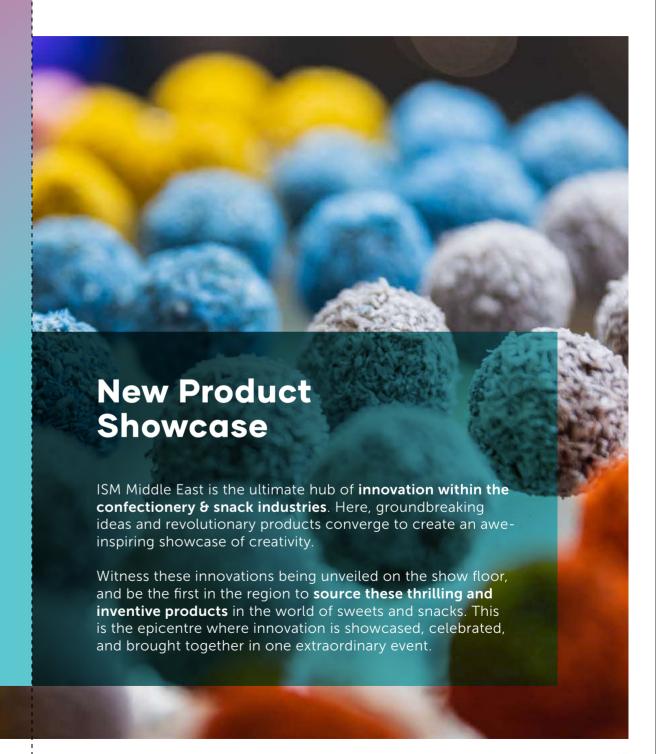
WINNING CATEGORIES











42 CLICK TO GET YOUR PASS

ISM MIDDLE EAST NEW PRODUCT SHOWCASE

SHORTLISTED COMPANIES

Best Chocolate Product



DELICADO CHILI CHIPS CHOCOLATE TABLET 90 GR

Company: Niveen Brands
Hall: Sheikh Rashid Hall | Stand: R-N24



Best Hard & Soft Candy Product



AMOS 4D GUMMY BLOCKS

Company: Amos Sweets Inc.
Hall: Sheikh Rashid Hall | Stand: R-V52





LYOPHILISED-CHOCOLATE

Company: Gia Siming (zhuhai) Food Technology Co., Ltd.

Hall: Sheikh Rashid Hall | Stand: R-276



MARSHZONE MARSHMALLOW FRIES

Company: Magical Flavors for Food Industry

Hall: Sheikh Rashid Hall | Stand: R-X24





WITH POPPING CANDY

Company: Fairy Chocolates
Hall: Sheikh Rashid Hall | Stand: R-Q48



FAVORITE TOP UP LOLLIPOP TOY CANDY

Company: Favorite Food Company
Hall: Sheikh Rashid Hall | Stand: M-H44



Best Snack Product



KAYOW NO ADDED SUGAR PROTEIN PEANUT BUTTER CUPS MILK CHOCOLATE SALTED CARAMEL

Company: Kayow

Hall: Sheikh Rashid Hall | Stand: R-V19



Best Bakery Product



ORGANIC WAFER WITH PEANUT BUTTER
AND SALT, WITHOUT ADDED SUGAR

Company: **Me Gusto Sp. z.o.o**Hall: Sheikh Rashid Hall | Stand: R-Q35





TAHINI SPREAD WITH RICE CRISPIES

Company: **Tahini-Superfood.GR**Hall: **Sheikh Rashid Hall** | Stand: **R-R33**





PROTEIN MINI CAKE 25% PROTEIN

Company: Un Attimo in Forma srl
Hall: Sheikh Rashid Hall | Stand: R-J22





PICKLE IN A POUCH BY VAN HOLTEN

Company: Namlow International
Hall: Sheikh Rashid Hall | Stand: R-W13





PRIVATE LABEL MIDDLE EAST



7-9 November 2023

10.00-18.00

Al Mustagbal Plaza

MENA's No.1 Event for **Private Label & Contract** Manufacturing

Welcome to MENA's only event where you can get straight to the source for cost-effective custom-made products, and branding and packaging solutions, bringing together food and non-food suppliers, and private label and contract manufacturers from 40 countries across the globe, all conveniently located under one roof.

Gearing towards its fourth successful edition, this threeday event is endorsed by some of the biggest names in the region: Amazon, Carrefour, Aldi, Nazih Group, Doubletree by Hilton, Lulu Hypermarkets, Emirates Airline, Landmark Group, Aster Pharmacy, and many more, making it the only event of its kind for private labelling and contract manufacturing.

> face cream.



Our Sponsors

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Category Sponsor - Non Food





Category Sponsor



Session Sponsor



DEVOLLI GROUP



Brands

500,

Suppliers & Manufacturers

Countries Represented

8,000* Attendees



46 CLICK TO GET YOUR PASS

Meet ***

these World-Famous Brands in 2023



















































Global Sourcing Made Possible, **Under One Roof**

Meet manufacturers from 40 countries across the globe brining you the most unique products and custom-made solutions for your brand, including









































Kosovo

United Kingdom



Sri Lanka

Thailand

BUYERS CLUB

Join The Crème De La Crème Of **Regional Buyers**

The Buyers Club Lounge facilitates pre-scheduled meetings via the NETWORK Meetings Programme, connecting you with the industry's most influential players from major conglomerates, leading retailers, and global manufacturing giants. Together, we'll craft tailor-made, premium-quality products to elevate your product portfolios.

As a mark of our commitment to your success, we extend lounge access at Al Mustagbal Plaza. Here, you'll experience unparalleled business matchmaking services, ensuring you optimise your sourcing potential from our distinguished exhibitors at the show.

Elevate your business to a new level of exclusivity!



Turkey



UAE









Singapore



Al Mustagbal Plaza

#TR3-DSETT3RS

TOUR

- 7-9 November 2023
- 11.30-12.40

Meeting Point: **Buyers Club Lounge, Al Mustaqbal Plaza** The Trendsetters Tour will unlock 10 of the newest cutting-edge products meticulously curated to match the region's ever-evolving consumer pulse. Meet the manufacturers staying ahead of the curve and discover what's really trending in the region. MANUFACTURERS face cream. **STAYING AHEAD** OF THE CURVE 50

An introduction to new and exciting products for the region



The ultimate natural solution to clean every surface without the drawbacks of other detergents.





An award-winning product at annual World Dairy Innovation Awards, their Ghee Powder, is a high-fat keto creamer.





The power of coffee with the refreshing boost of energy drinks, in a carbonated formula.





Halal and wudhu-friendly nail polish.





Quality Bagasse Disposable Tableware, made from Sugarcane Pulps.

connexions

EVERYTHING YOU NEED AT YOUR

Lingertips



GULFOOD MANUFACTURING





PRODUCTS AT THE SHOW



EVENT HIGHLIGHTS



YOUR WAY AROUND THE VENUE



MANAGE YOUR SCHEDULE



DOWNLOAD THE APP

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Sponsor







Silver Sponsor

Category Sponsor - Non Food

Category Sponsor









Session Sponsor

















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Official Media Partners

Knowledge Partners



CATERER ArabianBusiness









Media Partners

















































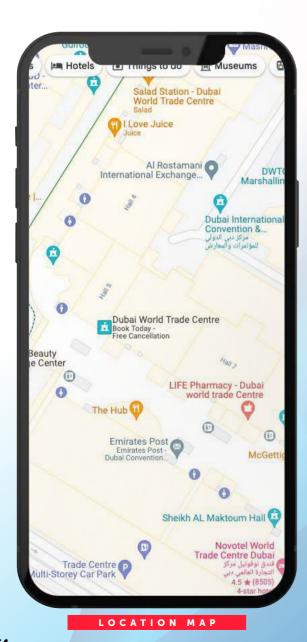






Plan Your Visit

As an attendee to the show, we want to ensure that your journey is seamless and you get the best experience when you come to visit our 4 speciality events. We have partnered with a few companies to offer unbeatable deals for your travel and accommodation.





Travel to Dubai with ease. Use this special code to avail a 10% discount on Emirates flights.

T&Cs apply.



See the full list of partner hotels that are close to the venue and avail exclusive discounts.



Get to the venue with ease.
Use the promocode to avail discounts.









7-9 NOV 2023
DUBAI WORLD TRADE CENTRE

REGISTER TODAY

Free For Trade Professionals

55



Organised by



DUBAI WORLD TRADE CENTRE L.L.C.

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