

FOOD

BUSINESS

GULF & MIDDLE EAST



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Food Business Gulf & Middle East is designed to serve the fast growing Food, Fresh Produce, Ingredients, Bakery, Hotel, Hypermarkets, Restaurants & Catering industries in the Gulf and Middle East region by providing the expert information to our readers in our four comprehensive issues in a year. It is circulated throughout Middle East region and worldwide in addition to the extra distribution at various food, catering & hotel events, fresh and perishable shows. The magazine provides editorial coverage on a wide range of topics which are of interest to industry professionals.

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10-12 June, 2026, Cape Town
Booth: B11, B12



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HEADSUP LAUNCHES EARLY IN THE UAE, PROVIDING MARKET INTELLIGENCE AS THE F&B INDUSTRY FACES GROWING PRESSURE

HeadsUp, a cutting edge technology company providing procurement and pricing intelligence to the food and beverage industry, has launched in the United Arab Emirates, making its platforms available free of charge in response to mounting cost and supply chain pressures.

HeadsUp solves a long-standing gap in the industry, with thousands of suppliers and products in the market but no market-wide visibility on where pricing should be. By combining real purchasing data with the power of artificial intelligence, the platforms show operators how their costs

compare across the UAE - giving them a clear view of where they can source, what they should be paying, and what they can do if costs need to come down, while reducing time spent on manual tracking.

With the geopolitical uncertainty, rising costs and supply chain pressure, access to reliable, real-time pricing insight is becoming critical to maintaining profitable operational control. In response, HeadsUp accelerated its entry into the UAE, providing immediate access for operators at a time when cost visibility and procurement agility are essential.

With its launch in the UAE, HeadsUp is making its platforms Pepper, designed for independent and SME operators, and Benchmark, built for enterprise groups, fully accessible to all operators at no cost, removing barriers to entry when operators need support the most.

"This wasn't the timing we had planned," said Sven Tietz, Co-Founder and CEO at HeadsUp. "But as the situation evolved, it became clear how much pressure the industry is under and we had the tools to help operators better understand and manage their costs today."



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COFFEE PLANET SETS SIGHTS ON CONTINUED GCC EXPANSION, FOLLOWING 20 SUCCESSFUL YEARS AS A UAE-BORN ROASTER

As businesses across the GCC increasingly prioritise localised supply chains and operational resilience, UAE-born coffee company Coffee Planet is marking 20 years in the market, having built one of the region's most integrated

coffee operations and a growing multi-market presence.

Founded in the UAE in 2005, Coffee Planet began by supplying coffee through petrol station convenience stores. This early network laid the foundation for

its expansion into wider retail and hospitality channels, further strengthened by the establishment of its Dubai roastery in 2008 to support growing demand.

Coffee Planet has evolved into a full-service coffee provider, spanning roasting, distribution, retail, and technical services. Its UAE-based production model aligns with the country's focus on supporting local manufacturing, enabling the company to maintain quality, consistency, and operational agility as it continues to scale.

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INTRODUCING RIYADH STYLE CHOCOLATE – BATEEL'S TRIBUTE TO THE KINGDOM

Bateel unveils its new Riyadh Style Chocolate Collection in Saudi Arabia, pioneering a first-of-its-kind concept in the market. The launch features 2 new products - a premium chocolate bar and a date chocolate offering – both feature Single Origin Chocolate, the distinctive notes of Saudi qahwa and handpicked organic dates, combined with the highest quality saffron, cardamom, and crispy kunafa. A refined tribute to the Kingdom's rich culinary legacy.

Rooted in Bateel's legacy of cultivating organic dates on its own Saudi farms, Riyadh Style Chocolate transforms authentic local ingredients into a refined indulgence—blending Saudi heritage with modern craftsmanship, and wrapped in smooth, rich chocolate for moments of self-indulgence or sharing.

ALFA LAVAL ANNOUNCES NEW GENERAL MANAGER FOR SAUDI ARABIA

Alfa Laval announced the appointment of Jordi Gollart, Vice President – Service Division, Middle East South East Africa (MESEA), as General Manager for Alfa Laval in Saudi Arabia.

In addition to his current responsibilities leading the Service Division across the MESEA region, Jordi will now oversee Alfa Laval's operations in the Kingdom of Saudi Arabia. In this expanded role, he will be responsible for driving growth, strengthening customer partnerships, and ensuring continued operational excellence across the country. He will also oversee

local compliance and governance to further strengthen Alfa Laval's commitment to responsible and sustainable business practices in the Kingdom.

Commenting on the appointment, Cedric Domont, President, MESEA, said, "Jordi's strategic mindset, strong leadership capabilities, and deep knowledge of our business make him exceptionally well-positioned to lead our operations in Saudi Arabia. We are confident that under his guidance, we will continue to build strong partnerships and deliver long-term value to our customers in the Kingdom."

NSF AND CIRCLE H ANNOUNCE STRATEGIC COLLABORATION TO ENABLE GLOBAL CERTIFICATION ACCESS

NSF, a leading global organization dedicated to protecting human health, and Circle H International, a globally recognized halal certification body, announced a strategic collaboration program designed to simplify certification access for food companies locally and worldwide.

The collaboration

establishes direct referral pathways between the organizations to help serve the global halal food and beverage market, which is projected to grow from an estimated \$2.1 trillion in 2021 to \$3.27 trillion by 2028 (Fortune Business Insights). The current North American halal addressable market alone is estimated at \$100 billion.

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GOVISUALLY ADDRESSES GROWING CHALLENGES FROM LABELLING ERRORS IN FOOD AND BEVERAGE INDUSTRY WITH AI-DRIVEN FOOD LABEL COMPLIANCE PLATFORM

GoVisually, an AI-powered label compliance platform for food, beverage, and CPG companies, is addressing one of the most persistent operational risks facing manufacturers and exporters today — labelling errors that can delay market entry, disrupt supply chains, and expose brands to regulatory action.

This challenge is particularly critical for import-driven markets, where food brands must comply with multiple national regulations before products reach shelves. As the region relies on imports for up to 85% of its food supply, accurate labelling and regulatory compliance play a vital role in maintaining supply chain efficiency and market stability. Addressing these requirements effectively helps prevent shipment delays, customs rejections, and additional costs, while safeguarding brand reputation and market access across the region.

The need for action is even greater in the Middle East, where the food and beverage sector is projected

to reach approximately USD 250 billion and remains heavily reliant on imports, making accurate and regulatory-compliant labelling critical for brands entering or operating across GCC markets. For exporters navigating complex regional regulatory frameworks, compliant labelling is a key quality-control process to avoid customs rejections, relabelling costs, shipment delays, and retailer penalties.

GoVisually has stepped in to transform this process by using artificial intelligence to reduce label compliance checks from weeks to seconds. The platform automatically detects high-risk compliance issues — including allergens, nutrition and health claims, and mandatory declarations — before packaging is sent for print or products are exported. This shift from manual, consultant-led reviews to automated, AI-driven compliance shortens approval cycles and reduces operational risk.

RED BULL® ZERO LAUNCHES IN THE UAE

Red Bull® is kicking off the season with the launch of NEW Red Bull® Zero in the UAE, delivering the same wiiings as Red Bull Energy Drink, crafted for those who want the iconic energy boost without compromise on taste.

Red Bull Zero expands consumer choice by offering a no-sugar taste, while maintaining the same core benefits that define the brand.

Whether it's a morning commute, a long day at work, an evening workout, or a late night with friends, Red Bull Zero provides the same wiiings to keep you going.

Red Bull Energy Drink is available in over 175 countries worldwide, with more than 12 billion cans consumed in 2023. A 250 ml can of Red Bull Energy Drink contains 80 mg of caffeine, about the same as a home-brewed cup of coffee.

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FHA 2026 CONCLUDES AFTER FOUR REMARKABLE DAYS OF FOOD AND HOSPITALITY NETWORKING, SEMINARS, AND DEMONSTRATIONS

Food & Hospitality Asia 2026 (FHA 2026) concluded as an outstanding success following four dynamic days filled with groundbreaking food and hospitality collaborations, insightful industry seminars, engaging cooking demonstrations, thrilling culinary competitions, and a host of other exciting activities. Marking its biggest and most comprehensive edition in a decade, this year's event unified both FHA-Food & Beverage and FHA-HoReCa into one powerhouse annual event. Held in conjunction with ProWine Singapore and IndusFood Asia, the event played host to more than 2,750

exhibitors spread across 10 halls at Singapore Expo showcasing their innovative products and solutions. Welcoming 70,000 industry professionals from about 110 countries and regions, it proudly announces numbers that made it the largest FHA in a decade.

With 18 dynamic segments, across the food & beverage and hospitality landscape offering attendees valuable networking and collaborative opportunities, the event covered everything from cutting-edge technology to innovative products and practices, designed to address the ever-evolving needs of the food & hospitality industries.

GIVAUDAN INAUGURATES NEW SWEET GOODS & BEVERAGES LAB IN BANGALORE

Givaudan, a global leader in Taste & Wellbeing announced the inauguration of its new Sweet Goods & Beverages application lab in Bangalore, strengthening its innovation capabilities and support to customers across the region.

Complementing existing facilities in Mumbai and Gurgaon, the new lab is

designed to deliver faster, more localised innovation for sweet goods and beverage categories, including bakery, confectionery, dairy, and beverages. Operational since May 2026, the lab was officially inaugurated by Antoine Khalil, President of Taste & Wellbeing, during his visit to India.

IPACK-IMA 2028 : RECORD REBOOKINGS DRIVE A SURGE IN EXHIBITOR CONFIRMATIONS

IPACK-IMA, the international exhibition dedicated to processing and packaging technologies and innovative materials, has officially begun its journey towards the 2028 edition with results that mark a new milestone in the event's history — starting with the rebooking phase, when exhibitors from the previous edition secure their exhibition space well in advance.

Nearly one year after the close of the latest edition, the number of companies that have already re-confirmed their participation is 22% higher than the number

recorded over the same period ahead of the 2025 edition. A clear sign of strong confidence in the exhibition, which will take place at Fiera Milano from May 29 to June 1, 2028.

Equally significant is the performance of Pharmintech powered by Ipack Ima, which, at the same rebooking deadline, recorded a 34% increase in re-confirmed exhibitors compared to the 2025 edition. This performance reinforces the increasingly central position of the event dedicated to Life

Science technologies, held concurrently with IPACK-IMA.

These figures, all showing growth compared to previous editions, confirm the strength of the exhibition model. Exhibitors are not only confirming their participation, but are choosing to renew their presence well ahead of time, recognizing IPACK-IMA and Pharmintech as strategic platforms for business development and key reference events for processing, packaging, and chemical-pharmaceutical technologies.

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DUBAI GETS ITS FIRST HONESTY BASED BREAD COUNTER AS NOBLE SOURDOUGH LAUNCHES IN THE UAE

A new bakery brand is entering the UAE market with a simple but ambitious goal: to make better bread part of everyday life. Noble Sourdough, founded by Matthew Firth, launches in Dubai with a focus on naturally fermented sourdough, clean ingredients and a back to basics approach that challenges the way bread is typically made and consumed in the region.

Built on the belief that bread should be good for you and should never be boring, Noble Sourdough is positioned at the intersection of food culture and fast moving consumer goods. Designed for everyday consumption rather than niche indulgence, the brand offers a range of consistently baked sourdough loaves that prioritise quality, accessibility and scale,

and unnecessary additives, Noble Sourdough takes a different route. Its classic loaves are made using just flour, water and natural yeast, relying on a 24 hour fermentation process to develop flavour and improve digestibility. The result is bread that is not only simpler in composition, but also lower in sugar, easier on the gut and better suited to modern lifestyles that are increasingly focused on health and wellbeing.

The launch also introduces a concept new to the city: Dubai's first honesty based bread counter. Built on trust, the unmanned setup allows customers to pick up a loaf, pay contactless and go, without supervision or traditional retail infrastructure. For Firth, the concept reflects both the simplicity of the product and a broader belief in the city itself.



marking a shift in how premium bread is brought to market.

At a time when much of the bread available on shelves contains preservatives

TABSENSE, THE REGION'S FIRST AGENTIC AI POINT OF INTELLIGENCE PLATFORM, HIT 1,000 LOCATIONS WITHIN ITS FIRST YEAR

TabSense, the Kingdom's fastest-scaling restaurant technology platform, has surpassed 2,500 live restaurant locations across Saudi Arabia — signaling a shift from market penetration to market leadership. This scale establishes a meaningful market share, a resilient customer base, and the operational stability required to accelerate future growth. More than a growth story, the announcement signals a structural shift in how Saudi Arabia's booming food and beverage sector is adopting technology: not simply to record

transactions, but to actively run and grow businesses.

The Kingdom's F&B sector processed SAR 3.7 billion in a single week in March 2026, according to the Saudi Central Bank (SAMA). With 140,000 active restaurant locations and sector sub-categories growing at rates of up to 54% annually — the demand for smarter operational infrastructure has never been more acute.

"Reaching 2,500 locations is not the milestone — it is the starting line. We did not build a faster POS. We built the region's first Point of

Intelligence: a system that reasons through data, acts autonomously, and makes restaurants more profitable every single day," said Dr. Mohammad Jaber, Co-Founder & CEO, TabSense.

TabSense reached 1,000 active restaurant locations within its first year of operation. To put that in context and according to company regulatory filings, Toast — the US restaurant technology giant that is today a publicly listed company valued at \$16Bn — took approximately three years to reach a comparable milestone after its 2012 founding.

ABC ADVANCES LOCAL SOURCING AND SUSTAINABLE AGRICULTURE WITH 2026 BARLEY HARVEST SEASON OPENING IN EAST OWEINAT

Al Ahram Beverages Company (ABC), in partnership with the Agricultural Research Center (ARC) under the Ministry of Agriculture and Land Reclamation and Sahara Egypt Group, witnessed the opening of the 2026 barley harvest season during a field event held at Sahara Egypt Group farms in East Oweinat.

The event highlights the progress of the Sustainable Barley Cultivation Program, a long-standing multi-stakeholder initiative aimed at advancing local barley cultivation and strengthening the link between scientific research and industrial

application.

The program operates through an integrated model that brings together scientific research led by the Agricultural Research Center (ARC), industrial application through Al Ahram Beverages Company and its malt plant, and on-the-ground agricultural implementation in partnership with Sahara Egypt Group. This approach supports the development of world-class locally grown barley that competes at an international level, while aligning with the requirements of malt production and barley-based beverage production.

The Sustainable Barley Cultivation Program represents one of the key pillars of ABC's strategy to deepen local production and build more resilient value chains. Today, the company relies on 100% locally grown barley, sourced through a local sourcing system that provides more than 90% of the raw materials used in its operations from the Egyptian market. This approach supports limiting reliance on imports and strengthening local value creation and reinforces the role of agriculture as a foundation for sustainable industrial growth.

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THAIFEX – ANUGA ASIA 2026 : REDEFINING HALAL FOOD BEYOND STANDARDS WITH FUTURE-READY INNOVATION

THAIFEX – ANUGA ASIA 2026, Asia's leading food and beverage trade show, 26-30 May 2026, Bangkok, serves as a key destination for business professionals seeking a diverse range of innovative halal products. It provides a meeting platform for manufacturers and producers who are fully certified and compliant with recognized

halal standards, offering products that strictly adhere to religious requirements while meeting international quality benchmarks. Benefiting from the region's unique geographical advantages—rich in natural resources and raw materials—the exhibition showcases a wide array of newly developed halal food innovations. These innovations are designed

to align with evolving lifestyle trends and meet the needs of modern consumers, who are no longer satisfied with conventional offerings but are increasingly

seeking value-added products. At the same time, businesses can source products with confidence and ensure reliable supply for future partnerships.

THAIFEX – ANUGA ASIA 2026 continues to grow in scale, with a total exhibition area of over 140,000 sqm. The event covers 9 key food sectors: Drinks, Fine Food, Food Technology, Frozen Food, Fruits & Vegetables, Meat, Rice, Seafood, and Sweets & Confectionery. Each zone features a wide range of products, including general food items, halal-certified products, organic food, future food innovations, and specialized offerings catering to specific consumer needs. This diversity enables business professionals to efficiently identify products that respond to evolving market demands.



HAPPY PLANT PROTEIN'S TECHNOLOGY TO BE DEPLOYED IN A FIRST-OF-ITS-KIND AGRICULTURE-BASED PRODUCTION FACILITY IN LATVIA AND EUROPE

Finnish FoodTech company Happy Plant Protein marks a significant step towards commercialisation as its patented dry extrusion technology is deployed in a new agriculture-based plant protein production facility in Latvia, enabling local production of plant-based protein ingredients.

The facility will be the first of its kind in Latvia and Europe to process locally grown crops into high-value plant-based protein ingredients using Happy Plant Protein's proprietary technology — marking a significant step towards bringing protein

production closer to primary agriculture in the Baltic region. The model enables regional production and shorter supply chains, while creating new revenue streams for agricultural stakeholders and strengthening local value creation at the source.

The project represents a major milestone on three levels: it establishes industrial-scale plant protein production in Latvia for the first time, introduces a simpler and more scalable production model for the food industry, and marks the first industrial deployment

of Happy Plant Protein's technology. It also demonstrates how decentralised, crop-based protein production can be implemented across agricultural regions in Europe.

The project represents a greenfield investment of approximately €6 million — significantly lower than traditional plant protein isolate plants, where investment levels can reach up to €150 million. Construction is expected to take approximately one year, with production scheduled to begin in early 2027. The investment is partly supported by EU funding.

NEW DILMAH CRAFT ICED TEA CAMPAIGN CELEBRATES THE ENDURING APPEAL OF REAL CEYLON TEA

The campaign asks consumers if they are "Ready for Real?", referring to the authenticity and natural goodness of Dilmah Craft Iced Tea, which is made from handpicked Ceylon Tea Leaves direct from the tea gardens of Sri Lanka.

Each tea leaf used to make Dilmah's craft iced tea has been individually handpicked from its tea gardens in Sri Lanka. Within hours, it is brewed into a high-quality Ceylon tea concentrate on-site in Dilmah's Rilhena Estate manufacturing plant. This commitment to traditional,

artisan tea production methods means that unlike other iced tea products on the market, Dilmah Craft Iced Tea retains all the freshness and flavour of real Ceylon tea, rich in healthy antioxidants and polyphenols.

There is enormous potential for beverages containing real tea in the global beverage market. Dilmah Craft Iced Tea combines the endlessly complex flavors of Ceylon Tea with a range of appetising pairings, to bring Dilmah's heritage of quality and authenticity into the Iced Tea category.

PROBI STRENGTHENS POSITION IN SPORTS NUTRITION WITH NEW CLINICAL INSIGHTS ON FLAGSHIP PROBIOTIC STRAIN, LP299V®

Probi®, part of Symrise Group, is strengthening its position in the sports and active nutrition segment with new clinical research on its well-documented probiotic strain, *Lactiplantibacillus plantarum* 299v (LP299V®). The study explores key biomarkers associated with kidney function, muscle stress, and gut inflammation during endurance

running, supporting the strain's potential role in performance and recovery applications.

The findings, generated in collaboration with leading academic institutions across the US, UK, Italy and the University of Gothenburg and University of Lund in Sweden, reflect Probi's continued commitment to advancing microbiome science for sports and active nutrition.

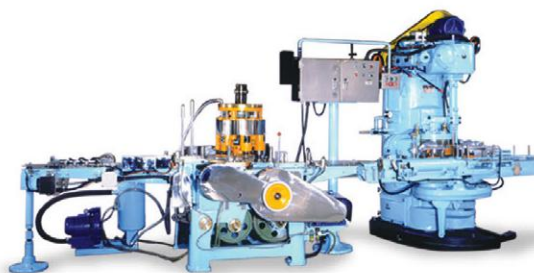


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ROQUETTE LAUNCHES BREAKTHROUGH CLEAN-TASTING PEA PROTEIN ISOLATE



Roquette, a global leader in plant-based ingredients, is expanding its NUTRALYS® portfolio with the launch of NUTRALYS® Pea 850F, a new pea protein isolate designed to unlock superior sensory performance in plant-based formulations. Developed to

address common formulation challenges, this next-generation ingredient enables food and beverage manufacturers to create plant-based alternatives with cleaner, more neutral taste profiles.

The launch responds to accelerating consumer demand for high-protein products, with three in five consumers worldwide actively increasing their protein intake. At the same time, brands and formulators face growing pressure to deliver plant-based alternatives that match conventional products on taste – a challenge that has historically required extensive use of flavoring systems as masking agents.

Pea protein has emerged as

formulators' preferred choice for plant-based innovation, thanks to its strong nutritional profile, regional sourcing availability and competitive pricing. However, its characteristic taste has remained a persistent formulation barrier, requiring manufacturers to invest in complex masking strategies which can compromise clean label positioning.

NUTRALYS® Pea 850F provides the complete nutritional benefits of pea protein while significantly reducing vegetal or pea notes. Expert sensory panel analysis confirms the ingredient's more neutral and smooth taste profile, enabling formulators to develop higher-protein products without sacrificing flavor quality.

MUNTERS LAUNCHES SPERIA, A COMMERCIAL BRAND FOR ITS FOODTECH BUSINESS, TO STRENGTHEN POSITION IN DIGITAL FOOD SYSTEMS

Munters launches Speria, a new commercial brand for its FoodTech business area. Speria brings together FoodTech's technologies, software, and services into one connected offering, strengthening its capabilities as a global end-to-end technology and services partner across the food supply chain.

"Speria represents the next phase of FoodTech's transformation journey, where Munters has developed a business focused on digital solutions," says Klas Forsström, President and CEO of Munters. "This enables us to capture a

substantial growth opportunity. With our installed base, deep industry expertise and long-standing relationships with producers and integrators, Speria is uniquely positioned to spearhead the continued digitalization of the food industry, helping our customers operate with greater efficiency, predictability and resilience."

The global food system is under increasing pressure from rising costs, labor shortages, and fragmented operations, while remaining one of the least digitalized industries. At the same time, advances in technology, including AI-driven analytics,

are accelerating and scaling the automation of food systems, enabling connected operations across farm and supply chain.

Speria builds on Munters' role inside mission-critical operations, where controllers, sensors, and gateways run and monitor farm-level operations, capturing real-time data directly from operations. This data is sent to optimization software and expert services that plan and coordinate operations across the supply chain. Together, these capabilities connect planning, execution, and performance, turning fragmented data into clear, prioritized guidance and impact.

ISHIDA EUROPE TO HIGHLIGHT LATEST INNOVATIONS TO ENHANCE THE SPEED, QUALITY AND EFFICIENCY OF SNACK MANUFACTURING AT SNACKEX 2026

Leading food packaging solutions provider Ishida Europe (Ishida) will return to SNACKEX in Lisbon, Portugal, to showcase its latest innovations in weighing, packing and quality control. Exhibiting alongside its industrial food equipment partner, Heat and Control, Ishida will demonstrate how its latest CCW-AS multihead weigher, INSPIRA Rotary Bagmaker, compact Auto Splice solution and TSC-AS inline seal tester can help snack manufacturers boost speed, quality and overall line efficiency.

Taking place between 17 and 18 June 2026 at the FIL – The Lisbon Exhibition and Congress Centre, SNACKEX is the world's most comprehensive international

trade fair dedicated exclusively to the savoury snack sector. Based in Pavilion 4 on stand 401, the highlight of Ishida's exhibition will be its flagship multihead weigher, the CCW-AS. Engineered for fast,

accurate weighing to accelerate production lines, the CCW-AS builds on 50 years of combination-weighing expertise, and introduces advances in automation, precision, consistency and efficiency.



Discover the variety of loaf cakes

GNT ANNOUNCES FIRST DEDICATED CHINA OFFICE FOR PLANT-BASED EXBERRY® COLORS

GNT has opened a sales and application office in Shanghai to meet demand for plant-based EXBERRY® colors in China.

GNT offers a full spectrum of EXBERRY® color concentrates in China. They are made from non-GMO fruits, vegetables, and plants using physical processing methods and water. Under China's new official industry standard, these concentrates are classified as Coloring Foods and qualify for clean and clear label declarations such as "carrot coloring ingredient."

A Modern Take On Loaf Cakes

From classics with a modern twist to bold creations – BRAUN shows just how versatile loaf cakes can be.

- **16 creative recipes** and **ideas to elevate** your bakery counter
- Discover **exciting new products** such as **Schokobella Nut & Milk** and **Gourmet Paste Pistachio Kerman** - perfect for creative baking

For more information contact:

Alexander Misiewicz, Head of Sales International
Mail to: Alexander.Misiewicz@martinbraun.de



MARTIN BRAUN GRUPPE

FOODICS LAUNCHES “FORWARD TOGETHER” INITIATIVE TO SUPPORT UAE’S F&B INDUSTRY AMID INDUSTRY PRESSURES



Restaurants and F&B businesses across the UAE have recently been navigating a challenging period, having to adapt to fluctuating demands, industry pressures and

tightening operational costs due to market uncertainties. However, with UAE’s F&B sector slowly regaining momentum and as businesses hit the ground running again, Foodics, a leading cloud-based restaurant operations and financial management platform in the MENA region has introduced a new initiative as part of its ongoing commitment to support the wider F&B industry as they slowly recover.

Designed to help restaurants and F&B businesses in the UAE ease back into the industry, Foodics’ new initiative “Forward Together” is built around three core pillars:

financial flexibility, new revenue channels, and smarter decision-making. As part of this initiative, Foodics is offering flexible payment terms for both new and existing clients in UAE, Egypt, Jordan and its other GCC markets to ease short-term financial pressure for owners, alongside free access for existing clients to its digital ordering solutions such as Foodics Online and Self-Ordering Kiosks to help generate additional revenue streams at no cost. Additional hardware solutions will also be provided free of charge to help streamline operations.

ORGANIC TATVA LAUNCHES NEW CAMPAIGN BRINGING THE TASTE AND EMOTION OF INDIA ACROSS THE GLOBE

Organic Tattva, India’s leading organic food brand, has unveiled its latest campaign featuring Michelin-starred Chef Vikas Khanna, built around a powerful insight: the taste of home-cooked food and purity of ingredients is irreplaceable...no matter where life takes you.

The film beautifully captures the emotional landscape of the Indian diaspora, millions who carry their roots across borders but continue to seek belonging through others like them, festivals abroad and food. Through evocative storytelling, it traces everyday moments where memories of Amma’s sambar, baji ke chole bhature and other beloved dishes resurface, reminding individuals that food is more than nourishment—it is identity, memory and home itself. At its heart, the campaign highlights how cuisine becomes a bridge between geographies, connecting individuals

to their heritage while fostering a sense of community abroad. Whether it’s families gathering over familiar meals or friends recreating traditions together, the film reflects how diaspora communities often transform into extended families, bound by shared flavors, rituals and nostalgia.

Anchoring this narrative is Chef Vikas Khanna, widely regarded as one of India’s most influential cultural and gastronomic ambassadors to the world. Through his global journey, he has consistently brought India to the world’s table translating its rich culinary heritage into a universal language of emotion and authenticity. His presence in the film reinforces the idea that food is not just a reminder of home, but a powerful medium through which India itself travels, connects, and lives across continents.

Organic Tattva positions itself

as an enabler of this emotional reconnection. Through its certified organic range, the brand empowers Indians living abroad to recreate authentic Indian meals with the same purity, taste and trust they associate with home, ensuring that distance never dilutes tradition.

Speaking on the launch, Rohit Mehrotra, Co-Founder, Organic Tattva, said: “For those living away from home, food transcends its functional role, it becomes a deeply personal anchor to one’s identity, memories, and emotional well-being. This campaign is our tribute to that universal longing for home. Through Organic Tattva, we aim to make that connection tangible by bringing the purity, authenticity and soulful taste of Indian kitchens to households across the globe, enabling people to relive not just flavors, but the love and belonging they represent.”

NOVONESIS EXPANDS GLOBAL FOOTPRINT WITH ACQUISITION OF PRODUCTION FACILITY IN SOUTHEAST ASIA

Novonesis has signed an agreement with Meihua to acquire a production facility in Rayong, Thailand for around USD 50 million, increasing the company's footprint in Southeast Asia and strengthening its ability to serve customers worldwide.

Expanding in Asia is core to Novonesis' GROW strategy towards 2030. Emerging markets already account for one third of the company's sales and are expected to grow faster than developed markets. By investing in geographically

well-positioned facilities, the company strengthens its capabilities to supply both local and global markets with its unique global multipurpose production setup.

Novonesis is acquiring a facility with advanced fermentation capabilities that can be further expanded to support the company's growth journey, including the production of HMO (human milk oligosaccharides). Novonesis plans to invest further in the facility over the coming years to maximize its potential

and establish a strong operational setup. The company expects the site to be commercially operational in 2027.

The Rayong acquisition is one of several investments Novonesis has made in recent years to strengthen its resilience and global production setup – enabling the company to serve local customers more effectively and drive growth. Facilities in Franklinton, North Carolina, Taicang, China, Araucaria, Brazil, and West Allis, Wisconsin, have been expanded as part of this effort.

Key to Markets

Messe Stuttgart
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15th INTERNATIONAL TRADE FAIR FOR BAKERY, PATISSERIE MACHINERY, ICE CREAM, CHOCOLATE AND TECHNOLOGIES

14-17 OCTOBER 2026

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THAILAND AND UAE RELATIONS SET FOR MAJOR EXPANSION IN TRADE, TOURISM, INNOVATION, AND INVESTMENT IN 2026

Thailand and the UAE are entering a new phase of strategic cooperation in 2026, with bilateral trade, tourism, technology, and investment partnerships expected to witness significant growth, according to H.E. Bolbongse Vangphaen, Ambassador of Thailand to the UAE.

“Our bilateral trade volume has reached approximately US\$ 20–25 billion, reflecting an annual growth rate of around 8–12 percent,” Ambassador Vangphaen stated. “This demonstrates the strong commitment from both countries to further strengthen cooperation, especially in the economic and investment sectors,” he added.

The Ambassador emphasized

that Thailand and the UAE share aligned strategic priorities in renewable energy, smart agriculture, food security, wellness, hospitality, and advanced technologies — sectors that are becoming increasingly important to both nations’ long-term economic visions.

Thailand, globally recognized for its agricultural production and food processing expertise, is seeking to deepen collaboration with the UAE to support regional food security initiatives and sustainable supply chains. “Renewable energy and smart agriculture are high on our agenda. Thailand has significant strengths in food production, the halal industry, wellness, and hospitality that we believe can

contribute meaningfully to deeper bilateral cooperation,” he said.

Ambassador Vangphaen also revealed that Thailand is actively positioning itself as a regional hub for innovation, advanced industries, and high-value technologies, creating new opportunities for UAE investors in digital infrastructure and emerging sectors. Among the major investments highlighted was the planned data center project by DAMAC Group in Thailand, with the first phase of the project expected to become operational by the end of this year. “This is exactly the type of investment that supports Thailand’s future-focused economic strategy,” Ambassador Vangphaen noted.

GET READY FOR CIBUS TEC 2026: MORE EXHIBITORS, MORE GLOBAL CONNECTIONS



From October 27 to 30, Parma will once again host Cibus Tec, Italy’s leading platform for food and beverage technologies. Cibus Tec 2026 is shaping up to be bigger, more international, and more innovative than ever. Building on the record-breaking

success of 2023, which welcomed over 1,200 exhibitors from 30 countries and 40,000 professionals from more than 120 nations, this edition promises an even stronger presence of major companies and cutting-edge solutions.

The numbers already signal a significant expansion: exhibitor participation is up by 20%, total exhibition space has grown by 30%, and the international component is particularly impressive, with 48% more foreign companies and 38% more dedicated exhibition space. Such growth underlines Cibus Tec’s standing as a strategic hub for innovation in the food machinery and processing sector, attracting

professionals and companies eager to explore trends shaping the future of food production.

Central to the event is the Top Buyers Program, the largest incoming initiative in the sector, organized in collaboration with Agenzia ICE – Italian Trade & Investment Agency and supported by the Emilia-Romagna Region. The program brings together decision-makers from over 80 countries, facilitating B2B meetings, technology scouting, and investment opportunities. In 2023, it hosted more than 3,000 international top buyers, and for 2026, the program has been further strengthened to connect exhibitors with global partners across strategic supply chains and emerging markets.

FPS FOOD PROCESS SOLUTIONS AND OPTICEPT TECHNOLOGIES SECURE COMMERCIAL ORDER FOR SP7 PEF SYSTEM WITH LEADING SAUDI POTATO PRODUCER

FPS Food Process Solutions (“FPS”), a global leader in turn key food processing technologies, has secured a commercial order for the FPS OptiCept S Series (SP7) system as part of a major End to End potato project

with the RASMCO Group in Saudi Arabia.

Secured in late 2025, this order marks a significant milestone for FPS. The modular SP7 system will deliver advanced Pulsed Electric Field (PEF) treatment for potatoes—a

major step toward introducing FPS’s next generation technology to the Saudi market. Install for mid-2026 is already

underway.

“We are encouraged by the strong response to our PEF technology within Saudi Arabia’s potato processing sector,” says Mourade el Hassouni, General Manager, Middle East & Africa, FPS Food Process Solutions. “This order reflects our commitment to delivering the highest levels of efficiency and quality to major customers in the region.”

This latest project adds to the growing adoption of FPS PEF installations in North America and Asia, for French fry and potato chip production.



ANUGA SELECT CHINA 2026 CONCLUDES ON A HIGH NOTE, CEMENTING SOUTHERN CHINA’S STATUS AS A GLOBAL F&B TRADE GATEWAY

The fifth edition of Anuga Select China officially concluded on 29 April 2026 at the Shenzhen Convention & Exhibition Center (Futian), delivering exceptional results that reaffirm the event’s position as a premier annual trade platform for the global food and beverage industry. Organised by Koelnmesse, the China Chamber of Commerce of I/E of Foodstuffs, Native Produce and Animal By-Products and Shenzhen Retail Business Association, the show saw robust international participation and record-breaking business matching activity.

With a powerful blend of international sourcing, future-driven technology, and dynamic business matching, the show

welcomed 10,732 unique trade visitors, professional buyers, industry leaders, and decision-makers from 69 countries and regions.

Mr. Michiel Kruse, Managing Director of Koelnmesse (Beijing) Co., Ltd. said, “Anuga Select China has proven itself as a true meeting place for the global food community - where international expertise meets local market realities, and where business partnerships take shape. The energy and engagement we witnessed this year reaffirm that Southern China, and particularly the Greater Bay Area, is a vital gateway for F&B growth.”

This year’s edition brought together 628 premium exhibitors

from 32 countries and regions, covering the entire F&B value chain - from raw ingredients to endconsumer experiences. The event significantly expanded its international presence, featuring national and regional pavilions from Côte d’Ivoire, the European Union, Ecuador, Germany, Italy, Malaysia, the Netherlands, Poland, South Korea, Türkiye, the UK, Uruguay, and Thailand. Notable participants included the National Meat Institute of Uruguay, the Chamber of Commerce of Ecuador, the Korean Ginseng Growers Association of Geumsan, Thailand’s national soy milk brand Lactoasoy and Germany’s century-old olive oil brand Brändle.



HOW TO BUILD A TRUSTED INFANT FORMULA: FIVE KEY FOUNDATIONS

Infant nutrition is one of the most sensitive and demanding categories in the food industry. Choosing the right partner comes down to trust, which is built on a few critical foundations.

When developing infant milk formula, there's no room for compromises: safety, regulatory compliance and nutritional quality must all be met, while still keeping up with customer expectations.

In infant nutrition, trust is not built on a single factor, but on a combination of carefully controlled elements, from raw materials to production processes and expertise refined over time. At Valio, these foundations are embedded into how infant nutrition products are developed and manufactured. Based on over 70 years of experience, we have identified five essentials that form the foundation of trusted infant formula production.

1. It all starts with the milk

The quality of infant formula begins with the raw materials. Variability or lack of transparency at this stage can affect both safety and consistency, making reliable sourcing a fundamental requirement.

For manufacturers, this means working with partners who can ensure a known origin and stable quality from the very beginning.

Valio's IMF products are made in Lapinlahti, the northernmost infant nutrition factory in the world. There, Finnish milk is sourced from nearby farms, enabling full visibility into origin and consistent quality throughout the process.

2. Fresh ingredients make a real difference

Fresh, milk based ingredients play a critical role in maintaining nutritional quality and functionality in infant formula.

Valio produces cheese in the same manufacturing area, where their dedicated infant nutrition manufacturing facility is located. This enables the use of fresh whey combined into fresh milk, ensuring consistent availability and quality, supporting controlled process.

3. You want to know exactly where everything comes from

In a highly regulated category, traceability is essential for compliance, quality assurance and risk management.

Manufacturers need to be able to trace every step of the process. Not only to meet regulatory requirements, but also to ensure transparency and control.

At Valio's Lapinlahti plant, the entire production process takes place in one location – from raw materials to finished infant milk formula. This enables full traceability from farm to formula and simplifies quality management across markets.

4. Get the process working perfectly, batch after batch

Consistent product quality depends on stable and well-controlled processes. Variability in production can create challenges in meeting both regulatory standards and consumer expectations.

For companies developing infant nutrition products, this highlights the importance of working with a partner whose processes are designed for repeatability and control.

Valio's purpose-built production environment and integrated operations support reliable, consistent outcomes. It helps ensure that product quality remains stable from batch to batch and across markets.

5. There are no shortcuts in building experience

Infant nutrition requires a combination of scientific understanding and practical production expertise. Building this capability takes time.

For manufacturers, access to experienced partners

can significantly reduce complexity and support more efficient product development.

With over 70 years of experience in early life nutrition, Valio combines research-driven insight with hands-on production know-how: supporting partners in developing safe, compliant and competitive products with confidence.

Find your unique advantage with a partner you can trust

The infant nutrition category continues to evolve, driven by advances in science and a growing focus on benefits such as cognitive development, immune support and gut wellbeing. At the same time, expectations for safety, transparency and quality are higher than ever.

In this environment, success comes down to getting the fundamentals right, and choosing a partner who can deliver them consistently.

By combining high-quality raw materials, controlled ingredient streams, integrated production and decades of expertise, Valio supports the development of reliable, premium infant milk formula products. This not only helps ensure consistency and compliance, it also provides a strong foundation for building your unique advantage in a competitive market.



For more information, visit: www.valio.com/your-unique-advantage

YOUNG ADULTS CONSUMING WALNUTS REPORTED IMPROVED SLEEP QUALITY, NEW STUDY FINDS

A first of its kind study uncovers the role walnuts may play as a sleep-supportive, whole food.

Eating a daily serving of about one handful of walnuts (40 grams or about 1.5 ounces) with dinner may help improve measures of overall sleep quality and reduce daytime sleepiness in healthy young adults, according to a new randomized controlled trial published in *Food & Function*.¹

Researchers from the University of Barcelona aimed to study the potential impact that daily walnut consumption could have on specified urine biomarkers (6-SMT, a biproduct of melatonin), sleep quality parameters (sleep latency, wake after sleep onset, awakenings, and efficiency) and daytime sleepiness.

The study evaluated the effects of consuming 40 grams

of walnuts daily with dinner over an eight-week period among 76 healthy young adults ages 20-28 (85% female), who completed both walnut and control phases in a crossover design. Researchers found that eating walnuts boosted a key biomarker of the sleep-regulating hormone, melatonin, which was significantly increased in evening urine samples after a four-week intervention period when participants consumed walnuts, as compared to the control period.

The walnut intervention also shortened the time it took participants to fall asleep by 1.3 minutes, improved overall sleep quality scores, and reduced self-reported daytime sleepiness compared to a control, nut-free period. While global sleep

quality scores improved, there were no significant differences in measures of circadian-related variables between the intervention and control conditions. With these findings, the researchers suggest that walnut consumption could potentially be a simple, food-based approach to supporting healthy sleep.

"This is the first randomized controlled trial to show that daily walnut consumption measurably improved objective sleep quality and increased melatonin levels during evening hours after an intervention period," said Dr. Maria Izquierdo-Pulido, lead researcher of the study out of the University of Barcelona.

The researchers explain that walnuts' unique combination of

sleep-supportive nutrients such as tryptophan (84.6 mg) – a precursor to melatonin, plant-based melatonin (118 ng), magnesium (45 mg), and B vitamins (0.2 mg each vitamin B5 and vitamin B6) may help explain the positive outcomes seen in the study. These findings suggest walnuts may help naturally support sleep quality, though more research is needed to understand the mechanism.

Dr. María Fernanda Zerón-Rugiero, co-leader of the study explains, “While the observed effects in this study came following walnut consumption at dinner, we believe that the daily intake, rather than the timing, led to the sleep-supportive benefits.”

This study is among the first to demonstrate walnuts’ potential as a sleep-supporting food. As such, the study contained a number of limitations, including unmeasured dietary tryptophan and melatonin intake, that restrict the applicability of the study findings to the general population. However, the findings may have particular relevance to university students, who are known to struggle with sleep. A study conducted on university students in Ajman University during the academic year 2022–2023 uncovered that the students had a high prevalence of irregular bedtime and inadequate sleeping hours. This was affecting their sleep

quality and causing excessive daytime sleepiness. The students, especially women (65.7% participants), were suffering from fatigue, potentially affecting their normal functionality.²

While further research is warranted to examine these effects, these initial findings add to the growing body of evidence supporting the role of diet and specific nutrient-dense foods, such as walnuts, in promoting sleep health.

Here are some easy ways to add a handful of walnuts to your

evening meal:

- Add a light, fresh touch to your meal with Crunchy Cucumber and Dill Salad.
- You can try one of the staples of our cuisine, pilaf, with the Walnut Peas Pulav.
- Add a tasty and healthy start to your dinner with Walnuts Spinach Soup.

To learn more about the breadth of research supporting walnut consumption, along with recipe ideas and inspiration, visit www.californiawalnuts.ae.

References:

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1. Zerón-Rugiero MF, Ibarra-Picón A, Díez-Hernández M et al. Daily Walnut Consumption Increases 6-Sulfatoxymelatonin Urinary Levels and Can Improve Sleep Quality: A Randomized Crossover Trial [published online ahead of print August 12, 2025]. *Food & Function*. DOI: 10.1039/d5fo00971e.

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PALM OIL

SUSTAINABLE PALM OIL: A STRATEGIC OPPORTUNITY FOR THE MIDDLE EAST

There are business opportunities for the Middle East in Sustainable Palm Oil. But companies must move now!

Geographically located between the production markets of Asia and the largest consumption market for sustainable palm oil, Europe, there are huge opportunities for Middle East companies to benefit from their unique position. But with a new regulation coming into force at the end of 2026, companies need to move now, if they want to make good use of these opportunities. Ruben Brunsveld, Deputy Director EMEA at the Roundtable on Sustainable Palm Oil (RSPO), explains why.

“Found in some of the popular

pistachio cream-filled Dubai chocolate, palm oil is an essential ingredient in the production of many products because of its unique melting properties and texture,” says Ruben Brunsveld, Deputy Director EMEA, Market Transformation. Its derivatives are used in soap bars, cleaning products and detergents to give them the soapy qualities, and it is used on many food products, from pastries to pizzas, to give them just the right texture.

And yet this versatile and useful product has struggled with its reputation. The boom

in demand in the 1990s led to large-scale deforestation and loss of biodiversity in some producing countries. Consumers chose to boycott products containing palm oil. In response to the urgent need for sustainably produced palm oil, the Roundtable on Sustainable Palm Oil (RSPO) was established in 2004 and is now the leading global standard for sustainable palm oil production and consumption. “The RSPO has been at the forefront of making palm oil sustainable for over twenty years,” explains Ruben, “RSPO membership can



help Middle East companies in different ways.”

1. European Market Access

The European palm oil sector is undergoing an important shift from voluntary sustainability initiatives to mandatory legislation. The EU has adopted the European Union Deforestation Regulation (EUDR), which will ban many palm oil products from the market, starting 30 December 2026, if they are not deforestation-free and legally produced. This affects companies exporting palm oil, soap, glycerol or other oleochemicals to the European market.

Whilst RSPO certification is not considered a green lane for access to the European market, it is the world's most robust system for risk assessment and assurance when it comes to palm oil. So much so that the Dutch National Competent Authority, which will oversee the implementation of the regulation in Europe's largest sea port, has granted the RSPO the status of a private control system for the implementation of EUDR, stating that “independent systems, such as the RSPO, which have a process for audits and certification, can be a valuable

contribution to the assessment of the self-monitoring and legal compliance of member companies”. This gives RSPO Member companies an important business advantage when exporting to Europe.

2. Business Development

The EUDR provides opportunities for companies producing end products in the Middle East, as they might have lower sourcing costs compared to their European competitors. But as the EUDR becomes the norm, Middle East companies must be aware that even if they do not fall under its legal scope, the European customer will demand that the palm oil in their product is sustainably produced. Middle East companies must be aware of the market demands.

3. ESG Reporting

With stock markets and public regulators increasingly requiring companies to report on their ESG performance, the market for non-financial reporting is booming in the Middle East. Using RSPO Certified material and being a member of this global network are important steps in assessing the risks and impacts in your palm oil supply chain. “The RSPO

is currently developing an important benchmark study that will show how its members can use the RSPO Standards to report confidently against all the latest standards,” says Ruben.

The organisation now has over 6,000 members globally and over 120 members in the region. These are members that contribute to making the world more sustainable while at the same time benefiting from the business advantages that the RSPO offers, which include market access, improved reputation and risk mitigation.

If you want to learn more about how your business can benefit from RSPO membership, please send an email to info.middleeast@rspo.org and the Secretariat will get in touch with you to book an informal and cost-free call to explore how you too can benefit from joining this global partnership for sustainable palm oil.



Ready to commit to a bigger cause?

Choose RSPO Certified Sustainable Palm Oil

Find Out More



NEW TOMATO FARM IN AL AIN TO PRODUCE KGS OF FRESH TOMATOES ANNUALLY

At a time when global supply chains remain vulnerable, the UAE continues to lead by example in strengthening its focus on local food production, in line with its long-term vision for food security and self-sufficiency. Supporting this national priority, a new high-tech tomato farm has been launched by UNS Vertical Farms in Al Ain, further reinforcing the country's push towards sustainable, homegrown agriculture.

Developed by UNS Vertical Farms, part of the UAE-based Speedex Group, the newly opened 10,000-square-metre facility is designed to produce approximately 150,000 kilograms of fresh tomatoes annually, contributing to a more consistent supply of locally grown produce. The initiative reflects a broader shift towards resilient, high-quality agricultural solutions that ensure freshness, flavour, and year-round availability, while catering to evolving demand across both households and the HORECA sector.

As countries increasingly focus on strengthening food resilience and local production, this launch aligns with the UAE's strategic objectives. UNS Vertical Farms proudly supports UAE'S strategic objectives by employing advanced controlled-environment agriculture (CEA) technologies, combining hydroponics with IoT, AI, and data-driven systems to create a highly efficient,

sustainable, and precision-controlled farming environment. Advanced sensors continuously monitor temperature, humidity, CO₂ levels, lighting, and nutrient delivery, while centralized control systems integrate climate control, irrigation cycles, airflow, and evaporative cooling into a single automated platform. This fully integrated approach ensures every variable is finely tuned to maximize efficiency, improve yields, minimize waste, and deliver consistently high-quality produce to the nation.

The farm cultivates a carefully curated selection of premium tomato varieties, including cherry and bunch tomatoes, all of which are non-GMO and free from pesticides and herbicides. Unlike imported produce, which is often optimized for long-distance transit, UNS Farms focuses on delivering superior taste, quality, and freshness tailored to the needs of UAE consumers.

"Food security today goes beyond availability, it is about building a resilient, sustainable, and future-ready UAE food ecosystem," said Mehram Murtaza, Director of UNS Vertical Farms. "This facility reflects our commitment to supporting the UAE's national vision by delivering consistent, high-quality produce grown locally with precision and care."



2026 U.S. DIETARY GUIDELINES HIGHLIGHT NEED FOR SUSTAINABLE PROTEIN—YEAST PROTEIN OFFERS A VIABLE OPTION

As new guidelines prioritize nutrient density, protein adequacy, and environmental sustainability, Angel Yeast's **AngeoPro™** offers a future-proof answer for food innovators.

The newly released 2026 U.S. Dietary Guidelines (2025–2030) mark a historic pivot in American nutrition policy—shifting from calorie counting to nutrient-dense, whole-food-based eating, with a strong emphasis on higher protein intake (1.2–1.6g/kg body weight) and sustainable food choices. In this evolving landscape, yeast protein is positioned as a breakthrough ingredient that meets both nutritional and planetary health demands.

The guidelines explicitly encourage:

- Increased daily protein consumption, especially high-quality, complete proteins at every meal;
- Reduction of ultra-processed foods and added sugars;
- Adoption of environmentally sustainable dietary patterns;
- Inclusion of diverse protein sources, including plant- and fermentation-derived options.

AngeoPro™, Angel Yeast's next-generation non-GMO yeast protein, is engineered to align precisely with these priorities. With up to 90% protein content, a PDCAAS score of 1.0, and a full spectrum of all 9 essential amino acids—including ≥23% BCAA and arginine levels twice that of whey—**AngeoPro™** delivers the high-quality protein the guidelines demand.

Critically, it does so with unmatched sustainability:

AngeoPro™ generates 95% less emissions than beef — and even lower than most plant-based options, making it one of the most climate-friendly complete proteins available today.

"Today's consumers aren't just asking 'Is this healthy?'" —they're asking 'Is this good for the planet?'," said Jo Chang, Product Manager of Yeast Protein at

Angel Yeast. "The 2026 Dietary Guidelines validate what we've long believed: the future of protein must be nutrient-rich, clean-label, and low-impact. Yeast protein, produced through precision fermentation, answers all three."

AngeoPro™ is also dairy-free, lactose-free, gluten-free, soy-free, non-GMO, and allergen-free, supporting the guidelines' push for inclusive, minimally processed foods. Its neutral taste, heat stability, and full solubility—including a 100% clear formulation for RTD beverages—enable seamless integration into protein shakes, bars, meal replacements, and functional foods without compromising sensory experience.

As chronic disease rates rise and environmental pressures mount, the 2026 Guidelines signal a new era: nutrition and sustainability are inseparable. For food and supplement brands seeking to future-proof their portfolios, yeast protein isn't just an alternative—it's the logical next step.

For more information, visit <https://en.angelyeast.com/>

2026 U.S. DIETARY GUIDELINE SHIFT	HOW ANGEOPRO™ DELIVERS
↑ Protein intake (1.2–1.6g/kg)	90% protein , PDCAAS 1.0, complete EAA profile
🎯 Focus on nutrient density	High BCAA, arginine, lysine; no empty calories
↓ Reduce ultra-processed foods	Clean-label , minimal processing, no additives
🌱 Embrace sustainable diets	95% lower GHG vs. beef
🔄 Diversify protein sources	Fermentation-derived , non-animal, scalable

CSM INGREDIENTS LAUNCHES TIGER GRANULAT

CSM Ingredients – a Nexture company – expands its savory bakery decoration portfolio with Tiger Granulat, the powdered evolution of its renowned Tiger Paste. Designed to provide a decorative, extra crispy crust and a bold savory finish, Tiger Granulat offers bakers and food manufacturers a practical, ready-to-use solution to enhance a wide range of bread and savory baked goods, from baguettes and loaves to focaccia, pretzels and baked snacks.

Building on the success and recognizability of Tiger Paste, Tiger Granulat translates the same distinctive visual and sensory signature into a powder format, specifically developed to ensure greater flexibility in application and optimal performance also on industrial production lines.

A versatile decorative solution for modern bakery needs

Bakery products are increasingly required to stand out not only for taste, but also for texture and visual appeal. At the same time, bakers and manufacturers are looking for solutions that are easy to use, reliable and adaptable to different processes and scales.

Tiger Granulat responds to these needs by offering a ready-to-use decorative ingredient that can be applied directly to the dough surface before baking, without additional mixing steps. During baking, it develops a characteristic extra crunchy crust with a distinctive decorative effect, helping transform everyday bread formats into recognizable, premium products.

Thanks to its powdered form, Tiger Granulat allows for precise and individual dosing, enabling manufacturers to modulate flavor intensity and visual impact according to specific product concepts and target markets. The product is suitable for manual or mechanical application, including sprinkling, rolling or pressing, making it compatible with both artisanal practices and automated industrial lines. This ease of handling supports operational efficiency while ensuring consistent results batch after batch.

Wide application potential across savory bakery

Tiger Granulat is suitable for all types of bread and small



savory baked goods, offering creative freedom across a broad product range. Typical applications include:

- Baguettes and bread loaves, for a distinctive crust and premium shelf appeal
- Rustic and specialty breads, enhancing texture and visual identity
- Focaccia and flatbreads, adding crunch and savory character
- Pretzels and baked snacks, delivering extra crispy enjoyment without greasy handling

The result is a tasty, creative and visually striking bakery offering, designed to support portfolio differentiation and added value at point of sale.

With Tiger Granulat, CSM Ingredients further strengthens its position as a partner for bakery professionals seeking value-added, application-oriented ingredient solutions. The product reflects the company's ability to evolve established concepts into formats that meet changing production requirements, without compromising on sensory quality or visual impact.

For more information, visit www.csmingredients.com

HYBRID PRODUCTS:

THE BEST OF BOTH WORLDS AT ATTRACTIVE PRICES

Today's consumers are not just cutting back on their meat consumption, they're also looking for more balanced foods with optimum nutritional value and high quality. Reasons for this include health, environmental factors, animal welfare and especially the price of certain varieties of meat. This applies to poultry and red meat alike. However, the boom in plant-based alternatives shows that the desire for "meaty" enjoyment remains as strong as ever. In this context hybrid products are gaining in importance. Planteneers and Hydrosol have developed all-in concepts that bring both worlds together to enable a wide spectrum of hybrid products, combining Planteneers' knowledge of plant proteins with Hydrosol's expertise in taste and texture.

From Clean Label and High Protein to Food Service and Kids' Products

Functional systems from Hydrosol and Planteneers give manufacturers a broad base of individual solutions tailored to different market requirements. "Through targeted combinations of different ingredients, for example, hybrid products can be created that have no declarable



"Through targeted combinations of different ingredients, for example, hybrid products can be created that have no declarable E-numbers or other additives," explains Kirsten Jacke, Senior Product Manager at Hydrosol.

E-numbers or other additives," explains Kirsten Jacke, Senior Product Manager at Hydrosol. "Also, they usually contain less salt and fat than conventional meat products. Clean label foods are especially suited to markets where natural, health-oriented products and ingredient transparency are important."

Another possibility is products aligned towards the needs and preferences of children, like hybrid chicken pops enriched with cauliflower or chickpeas. Enrichment with selected micronutrients further improves the nutrient profile. Sister company SternVitamin helps with this, for example with a premix that contains B-vitamins, zinc, and iron to support growth, the immune system, and cognitive development.

In addition to micronutrients, hybrid products also offer a basis for high protein foods. Individual concepts

can be implemented for retail as well as food service. The snack market offers special potential. According to the Innova Snacking 2025 survey, consumers prefer tasty and healthy snacks with low fat but high protein and fiber – perfect for hybrid products. Another advantage is that with snack products consumers are more experimental and open to new concepts than they are with meat products. That means that in this segment the barrier to entry is lower. In addition, margins and pricing are easier to work out. As these examples show, hybrid products offer a range of attractive approaches for addressing a growing market segment. And this is in no way limited to meat products – Hydrosol and Planteneers are currently working on new hybrid solutions for dairy products.

Bühler introduces the next evolution of two of its most trusted solutions in chocolate mass processing: the Finer S Edition 26 five-roll refiner and the ELK S Edition 26 single-shaft conche. While the two core process steps in high-quality chocolate mass processing – refining and conching – remain as robust and reliable as ever, the Edition 26 systems run cleaner, smarter, more efficiently, and with greater transparency. With its new Edition 26, Bühler is equipping its customers for future requirements and reinforcing its leading position in the chocolate industry.

Through its proven technologies, Bühler has won long-standing trust and recognition from customers across the global chocolate industry. For decades, its DoMiReCo process – dosing, mixing, refining, and conching – has set the benchmark. At the heart of this process are refining and conching, the two steps that largely define final product quality. Fineness, taste and aroma, flow behavior, and raw



BÜHLER PRESENTS NEW EDITIONS OF TWO ICONS IN CHOCOLATE MASS PROCESSING

material efficiency are all shaped here. With Edition 26, Bühler is helping customers address industry challenges and turn them into business opportunities.

“Our roll refiner has helped shape the chocolate industry for more than a century. Achieving fineness down to 12 micrometers – crucial for the target particle-size distribution that delivers mouthfeel and smoothness – remains unique to Bühler’s five-roll refiner. That is why we built the Edition 26 on the

strongest possible foundation, adding value where customers feel it most: easier operation, greater reliability, higher energy efficiency, optimized maintenance, and better hygiene,” says Skeljzen Nesimi, Head of Product Management, Chocolate & Flavor Creation, Bühler.

With cocoa price volatility and supply shortages, getting the most out of every cocoa bean is not just a slogan – it is a direct lever on profitability. Working closely with customers, Bühler engineers took a whole-process view to pinpoint where performance can be improved. To deliver gains, such as greater reliability, higher energy efficiency, and optimized maintenance, Bühler harnesses the full potential of digital solutions. “Our sensor technology monitors the refining process and automatically fine-tunes roll speed, pressure, and temperature – all without manual intervention and independent of operator skills. This real-time optimization ensures consistent fineness, increases throughput, and reduces waste,” says Skeljzen Nesimi. A stable and consistent fineness prevents costly fat overdosing in the conche, saving significant production costs.





Where Tradition and Innovation Shape Baking Excellence

With its new concept and product highlights, BRAUN proudly presents a versatile world of craftsmanship, flavor, and innovation. Built on decades of expertise in bakery and confectionery ingredients, BRAUN continues to set benchmarks in quality and reliability – combining traditional values with modern technology to meet the evolving needs of today's food industry. Our high performance ingredient systems help bakers around the world achieve authentic textures and flavors that delight consumers everywhere. Whether it's a small artisanal bakery or large scale production, our products and concepts deliver consistency, convenience, and outstanding sensory appeal.

With its new concept “**Out of the Box – Loaf Cake**” – a tribute to the beloved classic – BRAUN showcases the colorful variety

of loaf cakes, reimagined and transformed into creative recipe ideas: from innovative shapes and bold flavor combinations to modern decorative creations, BRAUN shows just how versatile loaf cakes can be!

Another highlight is the new **Schokobella** variety “**Nut & Milk**” – featuring a distinctive, natural taste of roasted hazelnuts and milk. Known for its creamy texture, intense flavor, and versatility, the renowned **Schokobella** range has become a favorite among professionals seeking premium quality and stability across diverse applications – from coatings to bakery fillings and dessert toppings. Easy to use, slice stable, and with an appealing finish, **Schokobella** ensures perfection in every bite.

Also catching the eye: the new BRAUN Gourmet Pastes **Gourmet Paste Pistachio Kerman 30% RSPO SG**, **Gourmet Paste Pistachio**

Kerman Natura 99%, **Gourmet Paste Pistachio Kerman 99%**, and **Gourmet Paste Pistachio Original 70%**. Made with roasted pistachios (in varying proportions), they offer authentic flavor and striking visual highlights for creative and modern bakery creations.

At BRAUN, product quality is not a promise – it's our foundation. Every formulation reflects our deep understanding of ingredients, our commitment to food safety, and our passion for excellence. We continuously invest in research and innovation to provide our partners with reliable, trend driven solutions and flavor profiles that inspire creativity and growth.

Rooted in tradition, driven by innovation – discover how our products bring authentic taste, perfect texture, and exceptional quality to creative bakery and confectionery applications, shaping the future of bakery and confectionery worldwide.

For more information and detailed product specifications, please visit our website and experience the world of flavor excellence.





GEA Bakery is a leading partner to the global bakery industry and part of GEA Group, one of the world's largest system suppliers for food, beverage and pharmaceutical processing.

Formed through the integration of Imaforni and Comas and operating as GEA Bakery Italia S.p.A. since January 2026, the company is headquartered in Italy and employs over 400 people across its production sites. Today, it supports customers in more than 100 countries, combining strong local expertise with a global footprint.

GEA Bakery delivers end-to-end, fully integrated production lines for a wide range of applications, including cookies, crackers, cakes, layer cakes, pies & tarts, pizza and special

GEA BAKERY: DRIVING INNOVATION AND EFFICIENCY IN INDUSTRIAL BAKERY PRODUCTION

bread. Its solutions cover the entire process chain, from raw ingredient handling and dough preparation to forming, baking and downstream operations, ensuring efficiency, flexibility and consistent product quality.

Innovation and sustainability remain central to its approach, with technologies designed

to reduce energy and water consumption while improving overall process performance. Backed by the strength of a DAX-listed group, GEA Bakery continues to support bakery producers worldwide in addressing evolving market demands for efficiency, flexibility and product variety.

INDUSTRIAL BAKERY SOLUTION

GEA Bake Depositor 2LC

The GEA Bake Depositor 2LC is a compact and highly versatile lobe depositor designed for the precise production of soft dough cookies, semi-liquid batters, and filled or co-extruded bakery products. It is ideally suited for small to medium-sized artisanal and industrial producers who require flexibility, consistency, and reliable performance in tray-based production.

Engineered to deliver high efficiency and product uniformity, the Bake Depositor 2LC supports a wide range of bakery applications, including deposited, wire-cut, soft-center, and co-extruded cookies, as well as dual-color and filled products. Format changeovers are fast and simple, enabling quick adaptation between product types and maximizing production uptime.

Despite its compact footprint, the machine offers high output performance, reaching up to 50 strokes per minute for deposited products and 100 cuts per

minute for wire-cut applications. It can be used as a stand-alone unit or seamlessly integrated into existing production lines, ensuring maximum operational flexibility.

The modular design ensures excellent versatility in handling different dough types. Groove rollers are ideal for traditional depositing applications, while vane rollers with flexible paddles are optimized for aerated or lighter doughs, guaranteeing consistent product quality across recipes.

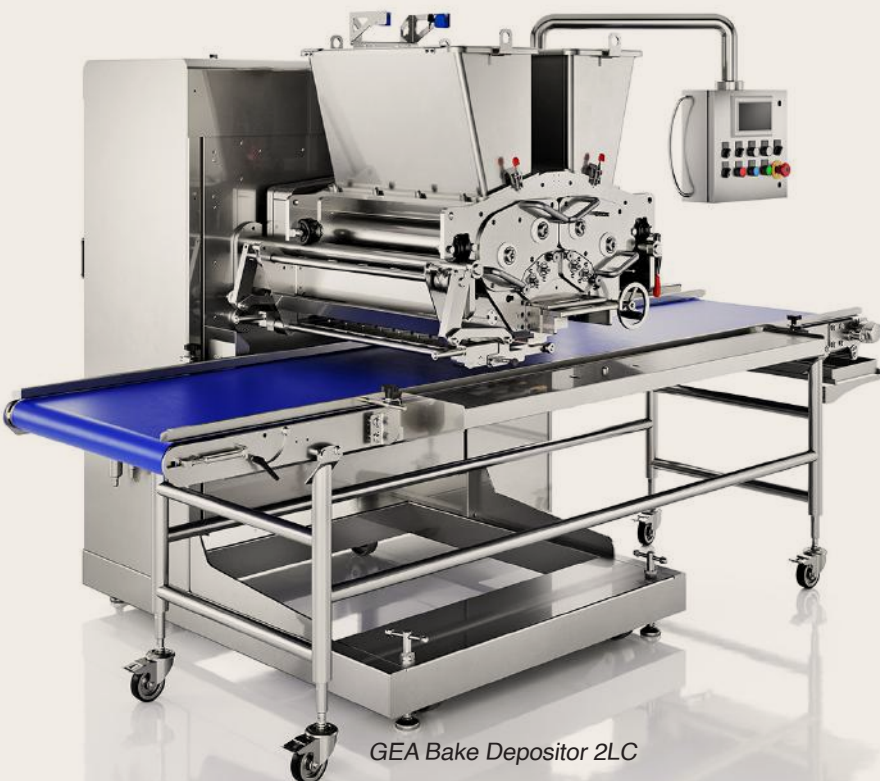
The Bake Depositor 2LC also enables advanced product creativity through co-extrusion and dual-color capabilities, allowing manufacturers to produce

filled biscuits and visually distinctive cookies with patterns such as striped, marbled, or checkerboard designs.

Built with hygiene, reliability, and ease of maintenance in mind, the machine features a full stainless-steel structure and a partially or fully removable depositing head for fast and safe cleaning. Its lubrication-free mechanical design with direct-drive systems reduces wear, eliminates contamination risks, and ensures long-term operational reliability.

A dedicated waterproof rear cabinet protects the drive system while ensuring easy access for maintenance and performance adjustment. The intuitive HMI interface provides real-time monitoring of operating time, energy consumption, and drive performance, supporting predictive maintenance and efficient production management.

Combining compact design with powerful performance, the GEA Bake Depositor 2LC delivers exceptional flexibility, product consistency, and efficiency, enabling manufacturers to bring a wide variety of cookie concepts to life with ease and precision.



GEA Bake Depositor 2LC

For more information, visit <https://www.gea.com/en/campaigns/gea-bake-depositor-2lc/>

Our French fries and potato co-products processing equipment sets the industry standard for dependability, offering rapid and efficient processing of potato products including fries, wedges, and an array of co-products. Collaborating with our experts and strategic partners, we deliver comprehensive turnkey solutions — from spud to shipping.

Unrivalled Frying Control and Performance

We offer a diverse range of heating options, allowing you to choose between natural gas, oil, steam, thermal fluid, electric heating, KleenHeat® and Greenheat. Our fryers boast optimal product handling, uniform oil heating and flow control, efficient fines removal, rapid oil turnover, and clean-in-place sanitation. These features ensure the production of high-quality products with extended shelf life.

Heat and Control fryers provide precise oil flow control for even cooking in even the largest fryers. Full control of zone flows and minimised oil volume further enhance operational efficiency and oil quality. With reliability, minimal operator

intervention, and highly effective Clean-in-Place (CIP) systems, your operating costs are controlled while maximising production.

French Fry Fryer

The Heat and Control French Fry Fryer ensures trouble-free, high-capacity production with precise oil management for uniform cooking, and consistent quality. Integrated seamlessly into our full French fry processing lines — already operational worldwide — our fryers boast an impressive processing capacity of over 35 tons per hour of finished product.

Our French fry and formed potato product systems are the workhorses of the industry. With options including multi-zone and two-stage continuous fryer systems, manufacturers are guaranteed uniformity in their products.

Two Stage Fryers

With a specialised two-stage setup, tailored for the production of batter-coated fries, but equally suited to uncoated fries, this style of fryer boasts a unique design that maximises production capacity, with a minimal footprint.



PRODUCTION SPOTLIGHT: FRENCH FRY FRYERS





French Fry Fryer

Stage 1: Set Coating

Oil velocity control and flexibility reduce damage to your product and coating losses. Controlled oil flow through multiple AccuFlow™ inlets ensures each French fry receives a consistent cooking time. Oil inlet directs fines out of the fryer to safeguard oil and product quality. An outside belt return reduces oil volume, further enhancing oil turnover time. Fines are efficiently removed through multiple outlets, minimising oil degradation. The design of this system includes a drip tray oil flush system and full Clean-in-Place (CIP), ensuring optimal hygiene and reduced fines build-up in both stages.

Stage 2: Completes Cooking

With the batter firmly set, fries undergo final cooking in the second stage fryer. Multiple zones of oil inlets and outlets maintain a consistent average cooking

temperature, low Delta T, by rapidly adjusting to changes in product load. Oil flow penetrates the pack for uniform cooking, eliminating clusters and quickly removing fines without product damage. Multi-zone frying is a great option of processors seeking to customise cooking conditions for different cuts of coated and uncoated French Fries with minimal fryer footprint.

Precise Frying Control for Product Quality

Heat and Control's unique continuous fryer design gives you complete control over product quality. AccuFlow™ oil inlets are proven to offer equal side-to-side oil flow for uniform cooking across all fryer width classes. Multiple oil inlets and outlets enable adjustments to oil velocity, volume, and temperature drop to suit specific products, while

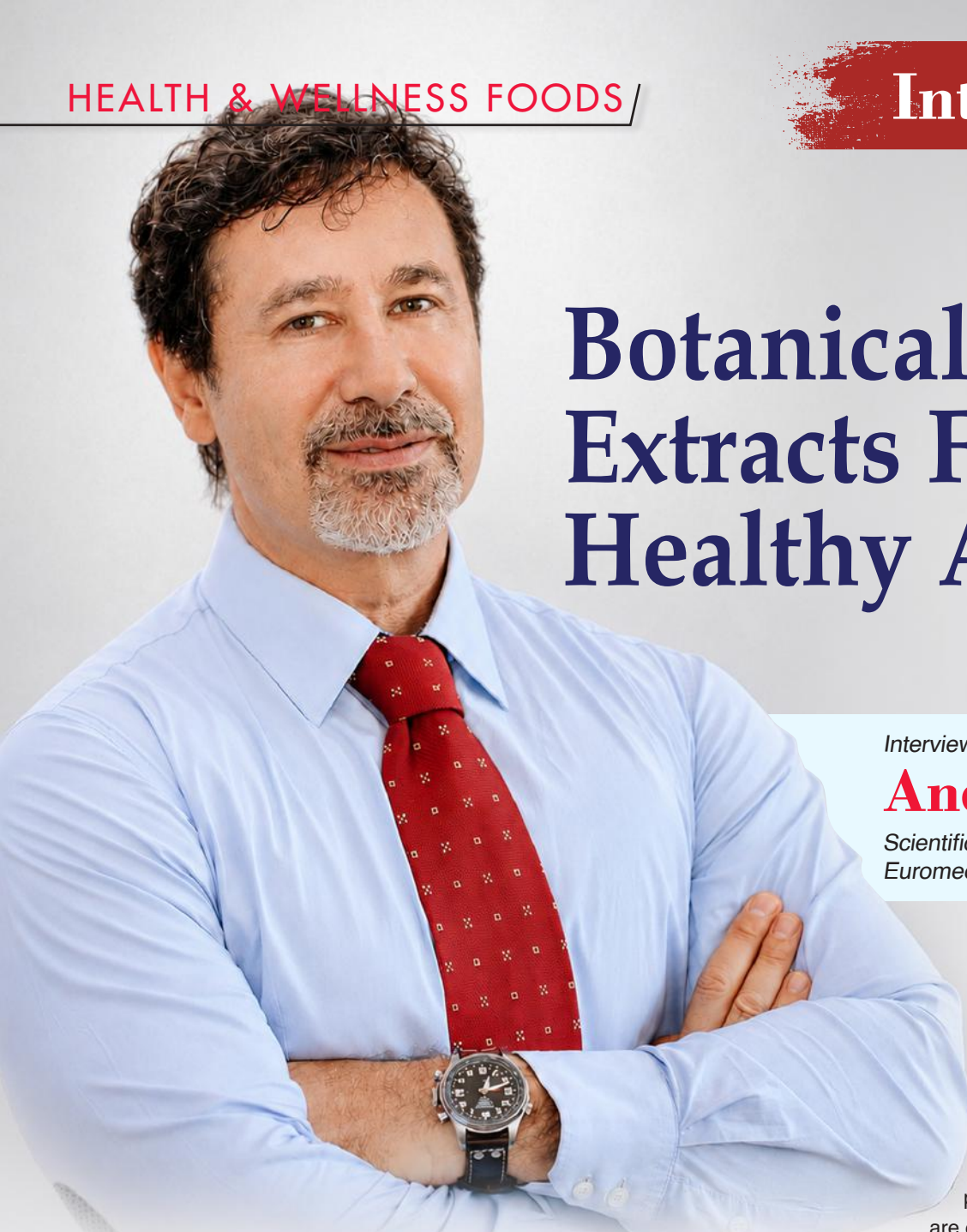
efficiently removing fines.

Continuous oil circulation between the fryer, filter, and heat exchanger provides precise temperature control and rapid adjustment to changes in product load. Low oil volume and rapid turnover ensure fresh products with extended shelf life.

Easy Cleaning

CIP spray nozzles in the hood and exhaust stack clean all areas above the oil path. Self-locking motorised screw jacks conveniently raise the hood, and conveyors, clear of the pan for complete cleaning and maintenance access. Our fryer included cleverly engineered features which minimise fines buildup from the outset - to reduce overall cleaning time and improve cleaning effectiveness.

For more information visit us at www.heatandcontrol.com or email info@heatandcontrol.com

A portrait of Andrea Zangara, a man with dark curly hair and a grey beard, wearing a light blue shirt and a red tie with a small white pattern. He is standing with his arms crossed and a watch on his left wrist.

Botanical Extracts For Healthy Ageing

Interview With

Andrea Zangara

Scientific Communication Advisor
Euromed

An increasingly ageing global population can be attributed, in part, to health-conscious consumers paying closer attention to good nutritional habits. When it comes to healthy eating, the Mediterranean diet has a very strong, evidence-based reputation, with edible plants that grow in the region playing a key role. We talk to Andrea Zangara, Scientific Communication Advisor at Euromed, about botanicals and their supportive effects for longevity. The company offers a broad range of high-purity and effective extracts from Mediterranean fruits and vegetables for use in dietary supplements, functional foods, cosmetics and pharmaceuticals.

The Mediterranean diet serves as inspiration for your wide range of botanical extracts. Why is this?

With a global population living longer and longer, preventive approaches are crucial. That's why we developed the Mediterranean fruits and vegetables range, inspired by the documented health benefits of the Mediterranean diet. Advancing age is a major risk factor for the development of cardiovascular disease, due to a combination of increased blood pressure, inflammation, reduced antioxidant capacity and dyslipidaemia. However, a disturbed gut flora also contributes to premature ageing. Research has shown that the Mediterranean dietary pattern is able to counteract these problems and reduce the risk of cardiovascular and metabolic diseases.

What benefits do these natural extracts offer for healthy ageing, and what is the supporting evidence?

We have several applications that support healthy ageing. Mediteanox®, for example, is a natural olive extract containing hydroxytyrosol, which has been shown to have heart-friendly properties recognised by the European Food Safety Authority (EFSA). It offers the documented cardiovascular benefits of olive oil in a convenient and concentrated dosage form. Findings from a recent clinical study also highlight the potential of hydroxytyrosol as a neuroprotective agent. Independent research conducted by the University of Jaén (Spain) found that daily supplementation of Mediteanox® after a stroke could improve certain biochemical and oxidative-stress-related parameters and blood pressure, as well as neurological and functional outcomes. Moreover, with Pomanox® we offer a full-spectrum polyphenol pomegranate extract standardised to naturally high levels of punicalagins, with clinically proven benefits for healthy ageing. Several human studies have documented the efficacy of Pomanox® in consistently lowering blood pressure, suggesting that it may

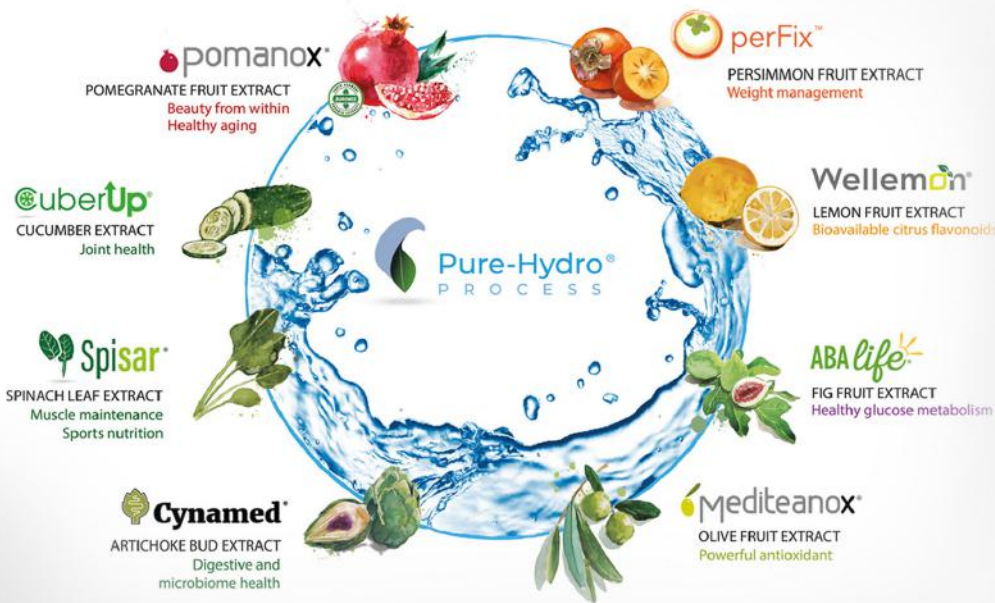
also support cardiovascular health. Much of the existing research on natural pomegranate extract has focused on its cardiovascular health benefits; however, additional healthy ageing advantages like modulation of inflammatory and metabolic responses, as well as prebiotic effects, have also been observed. The most extensive clinical evaluation of Pomanox® comes from a 12-week study conducted at Manchester Metropolitan University, providing a comprehensive validation of its healthspan potential. Adults aged 55–70 years received 740 mg of the extract daily, and the findings were presented in three peer-reviewed papers exploring inflammation, vascular health, endocrine balance and cognition. In *C. elegans*, a model organism for aging studies, pomegranate extract not only extended lifespan but also improved vitality. Taken together, these indications suggest that it can help maintain a superior quality of life, extend health span and promote cellular health during the ageing process.

In addition, supplementation with Pomanox® and Mediteanox® may act synergistically to improve endothelial function, promote healthy blood lipid levels and reduce oxidation of LDL cholesterol. Other evidence-based health benefits from our renowned range of Mediterranean fruit and vegetable extracts include metabolic, digestive, weight management, immune health and mobility support.

Speaking of mobility – the global prevalence of joint problems is expected to increase in line with an ever-ageing population. How do you see the market potential here?

Joint health is an important piece in the healthy ageing puzzle, and there is increasing interest in natural, preventive options offered by nutraceuticals and functional foods. When it comes to the older generations such as “Baby Boomers”, acute issues are more prevalent and require immediate solutions. However, prevention is key, particularly with regards to joint health. Researchers have found that supplementation with Euromed’s cucumber extract CuberUp® may be a useful natural approach to maintaining healthy joints. Cucumber is already well-known in traditional medicine. Based on the beneficial effects on symptoms, inflammation





and cartilage degradation biomarkers observed in the study, supplementation may be a promising approach to preventing knee joint 'wear and tear' and age-related frailty.

Hand in hand with joint comfort goes muscle health. What products does your company offer in this segment?

There is growing interest among seniors in supplements that support muscle strength and contribute to healthy ageing. Here, the Mediterranean diet, known for its link to improved longevity and reduced age-related frailty, has a lot to offer. For instance, our spinach extract Spisar® has been shown to enhance muscle strength, mass and quality. Fig extract rich in abscisic acid (ABA) can improve insulin sensitivity and glycemic control for effective energy use in muscles. And last but not least, pomegranate extract provides a plethora of health benefits including higher energy and endurance, and a reduction in cortisol levels.

You mentioned a lot of research investigating the effects of these botanicals. What role does scientific validation play for consumers these days?

While traditional knowledge around botanicals has existed for centuries, modern consumers are demanding more evidence of efficacy. Scientific research and clinical studies are therefore becoming increasingly important in validating the health claims of botanicals. This trend is pushing companies to invest in research and development to substantiate the benefits of botanical ingredients with data. Brands that can successfully bridge the gap between traditional wisdom and modern science will gain trust and credibility. Furthermore, companies that invest in research partnerships with universities and institutions can create products that not only have strong consumer appeal, but also rigorous scientific validation. Ideally, one would reference published gold standard clinical studies which are characterised

by rigorous methodologies, particularly randomised controlled trials. The study population is another critical aspect. It should be relevant to the product's intended use, with a size large enough to yield statistically significant results. For instance, if a dietary supplement is aimed at improving muscle strength in older adults, the study should involve participants from this demographic.

Last but not least – could you give us a small insight into your supply chain from seed to finished extract?

We only use botanicals that are verified, sustainably and properly grown, and harvested to preserve the integrity of the plants and bioactive profiles. For example, the olives for Mediteanox® and the pomegranates for Pomanox® are harvested and processed in the agriculturally rich region in Murcia known as the "Garden of Europe", which provides easy access to botanical-origin raw materials, supports local agriculture and reduces the carbon footprint. Each production batch, from herb to finished extract, undergoes multiple laboratory tests for identity, potency and potential impurities to ensure the highest standards. From botanical macro- and micro-identification to control of active ingredients and potential impurities, to chromatographic analysis, we comprehensively test botanical raw materials. Our PhytoProof® seal allows brand owners to highlight the reliable origin and quality of botanical raw materials on their finished products. It confirms that Euromed ingredients are unadulterated and contain no impurities.

For more information, visit www.euromedgroup.com



BAZZARA: THE LUXURY OF ITALIAN COFFEE CRAFTED IN TRIESTE

Founded in 1966, Bazzara is now a Benefit Company that has grown from a family laboratory into an international brand present in over 25 countries.

Thanks to distribution through the HoReCa, online, and retail channels, the brand aims to bring “Made in Italy” to the world, transforming the daily gesture of coffee into an accessible luxury experience.

Included by Forbes Italia among “the 100 excellences of Italian food & beverage”, Bazzara has become synonymous with quality, culture, and refinement.

Its Dodicigrancru, Panarabica, and Rarity lines — the products that make up the luxury coffee line — have won the prestigious recognition as “Selection Coffee” at the Luxury Food&Beverage Quality Awards in 2023, 2024, and 2025, respectively.

The master roasters select only the best coffee varieties, slow-roasting them in small quantities to enhance their aromas and complexity.

From balanced blends to the rarest single origins, every Bazzara coffee tells a story of artisanal passion and the pursuit of excellence. Bazzara coffee is available in whole bean, ground, and convenient single-serving formats (capsules and pods).

Among the most iconic coffees are:

- **Dodicigrancru**: a journey around the world in a cup, where twelve of the most prized Arabicas worldwide merge into an unrepeatable harmony;
- **Panarabica**: a trilogy of blends that encapsulates the most authentic flavors of the three coffee continents — America, Africa, and Asia;
- **Rarity**: a collection that brings together three authentic icons of

the coffee world, rare and precious. Panama Geisha — refined and silky, with a delicate body reminiscent of tea; Nepal Himalaya — a pure harmony of aromas and flavours that reflect its pristine land; and Jamaica Blue Mountain — famous for offering a unique sensory experience and being transported in wooden barrels like rum.

These are complemented by the Italian Blends line, which reinterprets the tastes of different regions of Italy by balancing Arabica and Robusta; the Single Origins, which highlight the aromatic nuances of each terroir, similar to wine; and the Organic and Fairtrade selections, dedicated to those who seek excellence while respecting the environment and people.

For more information, visit www.bazzara.it/en/

NEW MINERA BOTTLE HIGHLIGHTS GENTLEBRAND'S SMARTWEIGHTING PACKAGING APPROACH

SmartWeighting is a design and development approach created by Gentlebrand that focuses on optimising how material is distributed and expressed within a bottle structure, rather than simply reducing material weight. By combining structural engineering with considered design language, the approach enables lighter packaging to maintain both functional reliability and a premium on-shelf presence.

"MINERA SmartWeighting allowed us to demonstrate that reducing weight does not have to mean making compromises," commented Andrea Rizzardi, Director of Gentlebrand. "SmartWeighting focuses on how material is used, not simply how much, ensuring structural reliability, visual quality and brand positioning are preserved."

The SmartWeighting approach was developed in response to a common industry challenge. Lightweight bottles are often associated with low cost products, making it difficult for beverage producers to pursue lightweighting without

affecting perceived quality. SmartWeighting addresses this by carefully balancing weight optimisation with structure and visual design, allowing lighter bottles to retain a refined look and feel.

The MINERA SmartWeighting water project applies these principles to the design of a still water bottle intended to deliver both functional performance and aesthetic distinction. The objective was to achieve an optimal container weight while guaranteeing strength and stability throughout every stage of production, from blowing and filling through to transport and storage.

The MINERA still water bottle was developed by Gentlebrand in collaboration with Competek, an engineering partner specialising

in beverage packaging, who supported the technical and industrial development of the project.

In order to meet performance requirements, the bottle design alternates clean, minimalist areas with technical and functional elements that discreetly reinforce the structure. Further optimisation was applied to the neck finish, reducing excess material while improving handling and user experience. Development was supported through collaboration with international partners across the beverage supply chain to ensure industrial compatibility.

For beverage producers, SmartWeighting delivers benefits across the supply chain, including reduced PET usage and improved logistics efficiency, without compromising bottle performance or perceived quality. By integrating visual aesthetics, engineering and material optimisation, SmartWeighting establishes a balanced relationship between responsible material use and brand expression.





NEW LIGHTWEIGHTED POT RETAINS ITS VERSATILITY

"The new lightweight round container is made entirely from polypropylene. This means that the pack is recycle-ready and can be recycled in countries with the appropriate infrastructure in place."



Amcor (NYSE: AMCR, ASX: AMC), a global leader in developing and producing responsible packaging solutions, is launching an enhanced version of its top-selling UniPak 1kg pot for the dairy market, reducing material usage while maintaining the performance, robustness and line compatibility required for this sector.

Amcor says that, with a combined weight of 31.6 g at standard material for the pot and lid, its new UniPak is material-efficient without compromising strength, durability or end user convenience. Compared to the company's previous container of this size, the reduced weight of the new pack can deliver an up to nine percent reduction in carbon emissions based on anticipated production volume.

The new lightweight round container is made entirely from polypropylene. This means that the pack is recycle-ready and can be recycled in countries with the appropriate infrastructure in place. Despite its lighter weight, the UniPak retains its robustness to provide product protection throughout the supply chain, and its more compact dimensions allow easy handling in the home. The lightweighted compression molded liquid-tight lid offers excellent top load strength and remains fastened to the pot, even for most cases of severe

squeezing, while improved tamper-evidence enhances product security and provides reassurance to consumers.

"The dairy sector is continuing to grow with, in particular, a strong showing in larger yoghurt formats," said Katrina Burrett, product line director, containers & reusables, Amcor Global Rigid Packaging Solutions. "For dairy packaging, the 1kg size is especially popular, and our new UniPak has been designed to enable brand owners to maximize opportunities with a high-performance solution that also supports their sustainability objectives. This new pack demonstrates that meaningful lightweighting doesn't have to come at the expense of strength or performance – and that's exactly what our customers are asking for."

To support brand differentiation, UniPak is compatible with a wide range of decoration options, including in-mold labelling, and is available in multiple different shapes – square, rectangular, round and oval – and sizes. Shared lid diameters across different formats allow companies to simplify inventory and supply chains. Each pack has also been designed to optimize pallet utilization for improved logistics, and a protective collar protects the lid and improves the stability of the pots.

For more information, visit www.amcor.com



TWO MEGA VENUES, ONE COMMERCIAL POWERHOUSE:

GULFOOD 2026

DELIVERS RECORD GLOBAL TRADE IMPACT

In January 2026, Dubai made global exhibition history as Gulfood, the world's largest annual food and beverage sourcing event, successfully delivered a record-breaking 100% expansion by operating seamlessly across two mega venues. Running from 26–30 January at Dubai World Trade Centre and the newly unveiled \$2.7 billion Dubai Exhibition Centre at Expo City, Gulfood sold out more than 280,000 square metres of exhibition space,

setting a new global benchmark for scale, delivery and commercial ambition. Over five days, close to 300,000 attendees from over 195 countries and 8,500+ exhibitors showcased more than 1.5 million products across 12 sectors, engaging directly with international buyers and distributors through a fully integrated two-venue model that transformed unprecedented scale into measurable commercial outcomes and uninterrupted deal-making at a historic scale.



At the commercial core of the show, the Big Deal Hub reinforced Gulfood's role as a deal-making engine, as it united 1,000+ premium buyers from around the world through 3,500+ curated meetings, generating AED 168 billion in deals.

Innovation with Commercial Intent

As the global agri-tech market is projected to exceed \$40 billion by 2030, Gulfood 2026 reinforced its evolution beyond food and beverage into a broader innovation ecosystem focused on scalability and market readiness. Gulfood Startups connected over 250 high-growth startups, investors and visionaries, to accelerate pathways from innovation to commercialisation, seizing the opportunity to align with Gulfood's landmark scale and reach.

The inaugural World Agri-Foodtech Startup Challenge, organised by Gulfood and DMCC in partnership with the India Middle East Agri-Alliance (IMEAA), culminated on day five of the show, with Ahmed Bin Sulayem, Executive Chairman and CEO, DMCC, commenting: "The World Agri-FoodTech Startup Challenge, organised by DMCC in partnership with Gulfood and the India Middle East Agri-Alliance, made its debut at Gulfood 2026, underlining the scale and maturity of global food-tech innovation. With hundreds of startups participating in this



inaugural edition—and a cash prize of USD 135,000, the largest of its kind globally—the challenge showcased commercially focused solutions spanning next-generation ingredients, sustainable food systems, and applied agri-technology. DMCC

remains committed to translating such innovation into tangible trade outcomes by supporting high-potential startups to scale and grow from Dubai, while strengthening the emirate's position as a leading global hub for food security, innovation, and agri-food trade."

Gulfood 2027 Editions

Building on its strongest commercial edition to date, Gulfood will return from 15–19 March 2027, with an expanded mandate to unlock new markets, deepen buyer engagement and deliver even greater global trade outcomes for the food and beverage industry. The inaugural Gulfood360 Africa/Kenya is set to be held in Nairobi from 4–6 May 2027, signalling a new era of food trade as Nairobi opens the door to the wider African market.

TUTTOFOOD 2026: RECORD-BREAKING FAIR WITH +30% ATTENDANCE



*With its second edition organized by Fiere di Parma, TUTTOFOOD consolidates its position as a dynamic hub for global exchange, further driving exports, revenue, and international business relations. **Food Business Gulf & ME** magazine editor **M. Matt** was invited to attend and cover the exhibition, which concluded with record-breaking attendance and highlighted strong global demand for innovative, high-quality food products and international business collaboration.*

TUTTOFOOD 2026 closed with record-breaking numbers, registering 123,000 attendees over four days, including 27,000 international visitors, representing

a 30% increase compared to the 2025 edition. The participation of such a large number of professional operators—including industry, distribution, foodservice, importers,

and buyers—demonstrates the fair's ability, organized for the second year by Fiere di Parma, to convert global demand for high-quality food into commercial relationships, market

access, and business development. At the same time, it confirms TUTTOFOOD's growing role as a key international economic platform for the food & beverage sector.

This successful outcome stems from a strategic partnership between Fiere di Parma and Fiera Milano, with international support from Koelnmesse, organizer of the world's largest food trade fair, Anuga in Cologne. TUTTOFOOD 2026 edition covered 10 pavilions, totalling 82,000 square meters of fully booked exhibition space (+15%), hosted 5,000 brands (+20%, approximately 30% of which from abroad), and welcomed 4,000 top international buyers.

Antonio Cellie, CEO of Fiere di Parma, said: "The figures and the unanimously positive feedback from exhibitors, buyers, visitors, and regular attendees of historic global food fairs confirm it: we have filled a space that was still unexpectedly open, creating a completely new international event for the agri-food sector. This event fully reflects Italian know-how in trade fair organization, offering a platform for exhibitors from around the world to connect with international markets, within a fully integrated business ecosystem".

"Today, trade fairs are no longer

just product showcases" Cellie added "They are business hubs where companies assess international demand, develop markets, build commercial relationships, and turn opportunities into tangible economic results. The growth in attendance shows that companies and operators are seeking physical, qualified spaces to navigate a global market that is increasingly fragmented, selective, and competitive."

Attendance growth is particularly significant given the current context of geopolitical tensions, tariffs, energy cost pressures, commodity volatility, and the restructuring of global supply chains.

Buyers from the USA, Latin America, Asia, the Gulf, and European countries such as France, recognize the high reputation of Made in Italy, thanks to the undeniable quality of raw materials, authenticity, production reliability, distinctive offerings, and the gastronomic and cultural value it carries. One European buyer highlighted that approximately 70% of their restaurant business revolves around Italian products, demonstrating that Italian cuisine has become a structural element of the international foodservice offering. Key Italian categories such as olive oil, balsamic

vinegar, flour, pasta, biscuits, and chocolate are considered irreplaceable in many markets. For operators such as Cencosud (Latin America) and City Super Group (Hong Kong), Italy represents the main European sourcing market for food products.

An interesting aspect is that Italian food is perceived not only as classic or traditional but also as innovative, capable of experimenting and creating new culinary recipes, anticipating trends.

In terms of innovation, Ben Costantini from Sesamers, a French company that brought startups from seven countries to the fair, specialized in software platforms, functional beverages, artisan sauces, and processing machinery, said, "TUTTOFOOD is not just a place to sell today's products; it is where the next generation of food innovators finds their market."

At the close of TUTTOFOOD, Banco Alimentare Lombardia collected approximately 25 tons of food from over 600 companies that generously donated surplus products, distributing them to more than 1,000 local partner organizations (canteens, reception centers, family homes, etc.), benefiting over 200,000 people in need.



SIAL PARIS 2026: THE EVENT THAT SHEDS LIGHT ON AND ACCELERATES THE GLOBAL FOOD BUSINESS



SIAL Paris will take place at Paris Nord Villepinte from 17 to 21 October 2026. The 2026 edition is set to be the most ambitious in the show's history, surpassing an already record-breaking 2024 event and further cementing its status as the global leader of the food industry. A true global benchmark for food industry professionals, SIAL Paris once again positions itself as a powerful business accelerator, an unparalleled showcase for major innovations and a strategic observatory of the trends shaping the future of food worldwide.

With 85% of exhibition space already booked, up to 8,000 exhibitors expected, 295,000 professionals and more than 280,000 m² of exhibition space spanning 10 key sectors, SIAL Paris 2026 confirms not only its exceptional international reach,

but also the renewed confidence and long-term commitment of companies across the entire food value chain.

Already, more than 260,000 m² of exhibition space has been sold, representing an increase of +16% compared with the previous edition at the same stage. Several sectors are already close to capacity, including grocery products, fine food, meat, poultry, delicatessen, cereals, pulses, fruit and vegetables.

At the same time, other universes – such as multi-product grocery, sweet goods, frozen products and beverages – are showing strong recruitment momentum, contributing to a renewed and diversified offer. Italy, Spain, Türkiye, Greece and France currently form the Top 5 exhibiting countries, reflecting the strong mobilisation of major European exporting nations.

INNOVATION AT THE HEART OF STRATEGY

In 2026, SIAL Paris is more determined than ever to place innovation at the core of its strategy. SIAL Innovation, which will celebrate its 30th anniversary, is reinventing itself with a new design and an enriched experience. It now fully integrates SIAL Taste, placing tasting at the heart of the innovation journey and offering visitors the opportunity to see, understand and experience the food of tomorrow.

More than 650 startups are expected at the show, including around 150 gathered within the SIAL Start-up area, highlighting emerging projects that are transforming the food industry. A dedicated Startup Pitch stage will give young companies increased visibility and direct access to investors, buyers and partners.

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