

POST SHOW REPORT 2025

Taste the Heritage

ASIA'S LEADING FOOD & BEVERAGE EVENT



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HIGHLIGHTS OF FHA-FOOD & BEVERAGE 2025











over 37 sessions

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443 PARTICIPANTS

from 13 countries competing in our competitions



347 INTERNATIONAL HOSTED BUYERS

from 20 countries/regions









12 SPECIALISED SEGMENTS

across 60,000 SQM of show floor













PARTNER COUNTRY



Building on the success of its largest-ever pavilion in 2024, **Australia** returned to **FHA-Food & Beverage 2025** as the official **Partner Country**, in collaboration with the Australian Trade and Investment Commission (Austrade). This year's presence featured over 120 Australian exhibitors, showcasing a diverse array of products—including premium meat and dairy, healthy snacks, frozen foods, beverages, and cutting-edge food technology innovations.

Attendees were treated to a dynamic programme of live demonstrations, product tastings, and thought leadership sessions, offering valuable insights and meaningful engagement opportunities across the Australian food and beverage sector.



EXHIBITORS

More than **86%** Overseas Exhibitors

47 PARTICIPATING COUNTRIES/REGIONS

- ARMENIA
- AUSTRALIA
- AUSTRIA
- BELGIUM
- BRAZIL
- BRUNEI DARUSSALAM
- CANADA
- CHINA
- CYPRUS
- CZECH REPUBLIC
- DENMARK
- FINLAND
- FRANCE
- GEORGIA (REP OF)
- GERMANYGREECE

• HONG KONG SAR

• HUNGARY

- INDIAINDONESIA
- ITALY
- JAPAN
- JORDAN
- LITHUANIA (REP OF)
- MALAYSIA
- MONACO
- MOROCCO
- NETHERLANDS
- NEW ZEALAND
- PHILIPPINES
- POLAND
- PORTUGAL

- REPUBLIC OF IRELAND
- SAUDI ARABIA
- SINGAPORE
- SOUTH KOREA
- SPAIN
- SRI LANKA (REP OF)
- SWITZERLAND
- TAIWAN
- THAILAND
- TÜRKİYE
- UK
- UNITED ARAB
- EMIRATES
- URUGUAY
- USA
- VIETNAM

FHA-Food & Beverage 2025 is a really great platform to showcase the best of what Australia has to offer and really what we're looking to do is connect as many of these businesses with the buyers that we've recruited from the region. We've recruited over **300 buyers from Southeast Asia** and further that are going to be able to connect with our Australian premium producers.

Chris Morley

Trade and Investment Commissioner – Hanoi Austrade Australia

Building on last year's success, we aim to reach an even wider audience with this year's edition. FHA–Food & Beverage 2025 is one of the most significant shows in the region, and participating in it elevates our brand on the international stage. Whether it's local sourcing or global procurement, this event is a key highlight for us—especially when it comes to staying ahead of global trends.

Kenny Toh

TESTIMONIALS

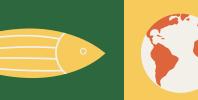
It has been a very interesting show at FHA-Food & Beverage 2025. Certainly a show that helps us to connect with industry buyers and distributors which is our target audience. Being here not only allows us to explore what's happening across the market, but also helps us stay ahead of emerging trends so we can better serve our customers. Without FHA, we risk losing visibility, as this is where we truly engage with key buyers, importers, and distributors.

Melissa Phanich

AVP - Commercial Minor Dairy Limited Thailand



Chief Strategic Officer





ATTENDEES





TOP 10 COUNTRIES/ REGIONS

- Australia
- China
- Indonesia
- Malaysia
- Philippines
- Singapore
- South Korea
- Taiwan
- Thailand
- Vietnam

TOP 10 PRODUCT INTEREST

- Beverage
- Chilled / Frozen Food
- Baked Confectionery Goods / Desserts / Ingredients
- Foodservice Equipment & Accessories
- Canned / Processed Food

31,482 SINGAPORE

BREAKDOWN BY REGION

15,503

REST OF ASIA Bangladesh, Bhutan, Brunei, Cambodia, China, East Timor, Hong Kong SAR, India, Indonesia, Japan, Jordan, Kazakhstan, Laos, Lebanon, Macau, Malaysia, Maldives, Mongolia, Myanmar, Nepal, Pakistan, Palestine, Philippines, South Korea, Sri Lanka, Taiwan, Thailand, Uzbekistan, Vietnam

1,007

OTHERS Africa, Europe, Middle East, North America, Oceania, South America, USA

- Health / Natural / Organic Food
- Coffee Beans / Grounds
- Halal
- Dairy & Eggs
- Packaging Technology

TESTIMONIALS

FHA-Food & Beverage 2025 is an important event for those of us in F&B, offering the chance to discover new products, ingredients, and ideas. I've found it valuable for building connections, sharing knowledge, and staying updated with industry trends. I would definitely recommend it to my colleagues and friends—it's a fantastic opportunity to learn, explore, and bring fresh inspiration back to our business.

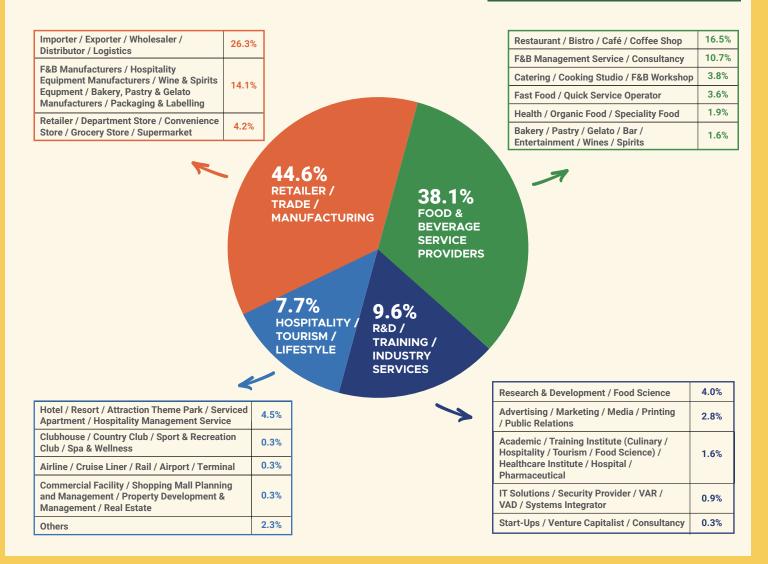
Federico Schiraldi

Head Chef Altro Zafferano Italy This is our first time attending FHA–Food & Beverage 2025 in Singapore. We chose to participate this year as we're looking to expand our range of imported products. We also see this show as a great opportunity to explore new concepts and ideas that could shape the future of our food business.

I Gde Sucahya Jaya

Owner Bali Pick Fresh Indonesia

BREAKDOWN BY BUSINESS NATURE



BREAKDOWN BY 43.1% Management / JOB FUNCTION **Business** Creative / Sales Development & Marketing / Food & Procurement / Brand Beverage Supply Chain / Management / Service Operations Public Relations Professionals Research / Academia / 7.5% 6.7% Professional Services 7.7%

Amazon 1 Group McCormick Unilever Minerva Global Limited Accor Resorts World Sentosa AEON Yunnan Commerce Asahi Agricomm Trading Australia Bacha Singapore Paris Baguette Taiwan Trade Markets Dnata Capella Hotel Din Tai Fung Far East Hospitality Club Med Louisiana Far East Don don donki Coca Cola Emirates Fei Siong Group Jumbo Group Elsie's Kitchen Baskin Robins Little Farms Nestle New Zealand Fresh SATS Catering Bee Cheng Hiang Indoguna GoPizza Bali Culinary Professionals Marina Bay Sands Ippudo Meiji Seika Fairmont & Swissotel the Stamford Lotte Duty Free Dairy Farm International Wilmar Distribution Breitenburger Milchzentrale eG Michelin Guide Wine Trade Asia Aggency for Science, Technology and Research

HOSTED BUYER PROGRAMME

347 Hosted Buyers from 20 countries/regions engaged in 6,500 meetings

SOME OF OUR HOSTED BUYERS



The exhibition was a fantastic platform to connect with industry leaders and discover innovative products. We achieved our objectives and found valuable solutions aligned with our business needs. The overall organization and networking opportunities were excellent.

Abdul Gafoor Kovval Chemmayil

Manager Business Development Al Tayeb Distribution (Lulu Group International) United Arab Emirates

FHA-Food & Beverage 2025 is an exceptional food show that brings together a diverse range of global products. As a hosted VIP buyer, I had the opportunity to connect directly with suppliers and principals, exchange valuable insights, and stay updated on the latest industry trends. A truly inspiring and productive event.

Pitchamon Kohsakjarukhul

Vice President - Strategic Procurement KCG Corporation Public Company Limited Thailand When attending the FHA-Food & Beverage 2025 exhibition, I had the opportunity to meet the exporter directly and sign some purchase contracts. Meeting and exchanging directly with the exporter helps both sides understand each other better, making the purchasing process more convenient. In addition, meeting and exchanging directly helps us avoid risks that may occur when not exchanging directly.

Cindy Vu My Binh

Director Nam Thai Food JSC Vietnam

SEMINAR HIGHLIGHTS

Two seminar tracks featuring 79 industry experts and attracting over 2,500 attendees across 37 insightful sessions.

FHA SEMINAR

We opened Day 1 with a strong focus on **SS632 and SS630 standards**, delving into regulatory frameworks around functional foods and exploring trade opportunities between the **EU and Singapore**, graced by **H.E. Iwona Piorko**, Ambassador of the European Union to Singapore.

Day 2 zoomed in on **Gen Z health and wellness trends**, **personalised nutrition for aging populations**, and a dynamic discussion on the **halal food landscape**—uncovering both challenges and opportunities.

Day 3 featured sessions led by **ACI-NYP Learning Studio**, including innovations in **healthy beverages**, a **sake appreciation** segment, and a forward-looking panel on **AI in food service**.



SUSTAINABLE FOOD FUTURE SEMINAR

Day 1 explored sustainable food systems, alternative proteins, cultivated meat & seafood, and innovative packaging solutions.

Day 2 covered **regulatory updates**, **foodtech breakthroughs**, and creative uses of **alternative ingredients**—including a live tasting of **mochi made from adlai**, Asia's emerging supergrain.

Day 3 wrapped up with a full-day showcase: "Discover EU Authenticity on Your Plate", spotlighting PDO-certified Feta, Tokaj wine, Irish cream, whiskey, and Poitín—followed by the exciting finale of THE SPARK Challenge. Seminars like this are especially helpful because the audience gets to hear from the experts in the field and get real life examples on hos sustainability is driving the business and how it can be implemented in a really positive way.

Ricarda Schneider

Marriott International Director, Sustainability Asia Pacific excluding China Singapore



COMPETITION HIGHLIGHTS

443 Participants from13 countries competing in our world-class competitions





INDIVIDUAL CHALLENGE - CULINARY

BEST CHEF AWARD *Kelvin Mau, Singapore*

APPRENTICE TEAM OF THE YEAR AWARD

Temasek Polytechnic, Culinary & Catering Management Team 1 Joanne Koong & Xaeus Yong, Singapore

INDIVIDUAL CHALLENGE - PATISSERIE

BEST DESSERT AWARDS

Champion

Huei Fang Foo, Singapore

1st Runner Up

Pang Xiaorong, China

2nd Runner Up Jolene Lim, Singapore

OUTSTANDING ARTISTRY AND TECHNIQUE *An Li Jun, Singapore*

NATIONAL TEAM CHALLENGE

BEST PASTRY CHEF Heo Yeon Kyung, South Korea

BEST SHOWPIECE (CHEF'S TABLE) Wee Pei Hau, Singapore

Champion – Team Singapore

- Team Manager: Elvin Chew
- Team Members: Ang Kian Shiang, Cheong Wai Leong, Cheng Yen Ping, Lee Ren Bin Pierre, Neo Jun Hao, Ong Jing Qin, Sean Ho Xiang Rui, Sim Wei Hong, Suhoo Tan, Ung Kenneth, Wee Pai Hau

1st Runner Up – Team China Regional

- Team Manager: Qu Di
- Team Members: Huang Daquan, Lan Jun, Li Shiling, Li Yueqi, Qu Jian, Shi Xinyu, Xie Arong, Yan Han, Zhang Haohui

2nd Runner Up – Team South Korea

- Team Manager: Jung Byungwoon
- Team Members: Bae Yeong San, Heo Yeon Kyung, Jeong Yerin, Joo Sung Hwan, Kim Dae Sung, Kim Min Sik, Lee Gyeong Yong, Lim Jihoon, Park Seongil, Yu Hayeong

BATTLE FOR THE LION



Champion – Team China Regional

- Team Manager: Qu Di
- Team Members: Huang Daquan, Lan Jun, Li Shiling, Li Yueqi, Qu Jian, Shi Xinyu, Xie Arong, Yan Han, Zhang Haohui

COMPETITION HIGHLIGHTS



NEW



INTERNATIONAL FASHION DRINKS COMPETITION X ZERO MIXOLOGY CHALLENGE

Champion

Liew Jia Ler, Malaysia

1st Runner Up

Amy Guan Bo Yuan, China

2nd Runner Up

Muhammad Nor Adrian Bin Abdullah, Singapore



NATIONAL COCKTAIL **CHAMPIONSHIP**

COCKTAIL CATEGORY

1 st Place	Amy Guan Bo Yuan, China
2 nd Place	Rojie Leong-on, Philippines
3 rd Place	Ryan Labro, Philippines

STUDENT CATEGORY

1 st Place	Duc Tuan Nguyen, Vietnam
2 nd Place	Quentin Aldrich Tanuya, Indonesia

3rd Place Khient Gerald Herda, Philippines

COCKTAIL CATEGORY

Champion

Aldrin Javar, Philippines

BETTER STANDS CERTIFICATION

The Better Stands Certificate celebrates the collaborative efforts of exhibitors and their contractors in designing innovative, reusable stands that minimise waste and maximise impact. This year's entries showcased remarkable creativity and a shared vision for a greener future.

CONGRATULATIONS TO THE 4 BOOTHS AND THEIR CONTRACTORS!



BIOPAK



CASTILLA Y LEÓN PAVILION

Contractor: Viajes El Corte Inglés SA



JAPAN-JETRO PAVILION



SINGAPORE PAVILION

Contractor: Bencon Exposition Pte Ltd

Contractor: C2 Creative Communications Pte Ltd

EVENT APP



69,872

Total devices logged into





Total impressions on people



11,368,510

Total impressions on exhibiting companies



5,346,215

Total impressions on products





Total meeting requests sent

SCAN TO REPLAY FHA-FOOD & BEVERAGE 2025 HIGHLIGHTS





UNWAVERING SUPPORT FOR FHA-FOOD & BEVERAGE 2025 FROM OUR VALUED PARTNERS

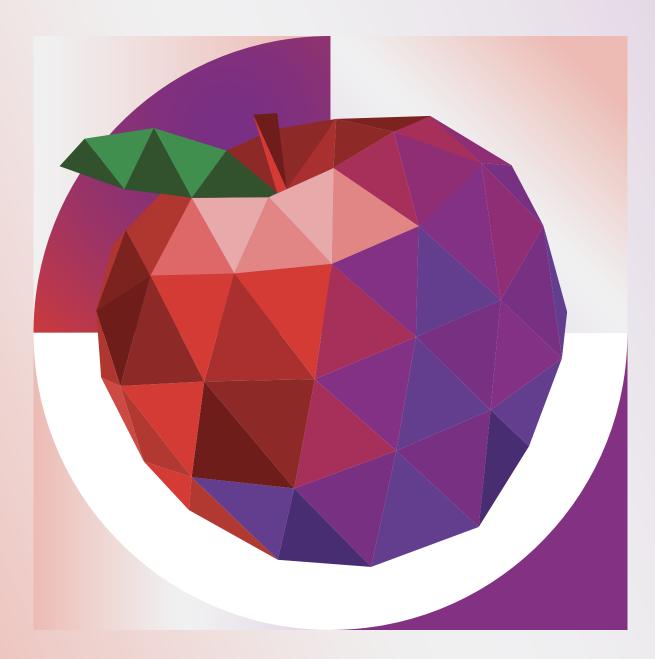
Partner Country







SEE YOU NEXT YEAR





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