

A Gulfood Hospitality
Equipment and Food Service Expo

Co- located with

21-25 FEB 2021
DUBAI WORLD TRADE CENTRE

GULFOOD.COM #GULFOOD2021



THE SAFEST & MOST COMPETITIVE F&B SOURCING EVENT IN THE WORLD



WHAT YOU'LL MISS
IF YOU'RE NOT HERE

>>> AT GULFOOD 2021





ALL DAYS



EVENT GENERAL HEALTH & SAFETY MEASURES

We are committed to providing you with a safe environment to do business, in accordance with all the health & safety guidelines set out by the local authorities. The event will be delivered with strict standards of health & safety precautionary measures including social distancing, contactless transactions and hygiene protocols at all times. Only recently in December 2020, Dubai World Trade Centre organised the safest and only live, in-person tech event in the world - GITEX.





HEALTH AND SAFETY GUIDELINES



Due to new health and safety protocols, registration/ tickets are only sold online at gulfood.com/register and there will be no registration onsite.

<REGISTER NOW>



Strictly print@home badge protocols implemented. Make sure to print your badge at home and bring it with you. Strictly no issuance of badges onsite



Wearing of masks is mandatory. A penalty of AED 3000 fine may be levied by by government authorities for non-compliance.



Keep a 2 metres social distance at all times



Individually sanitised and packed badge holders and lanyards distributed at multiple locations



Badges are non-transferable and badge-holders are required to show valid identification. Penalty of AED 3000 and denied entry applicable to violators.



Sanitisers readily available at multiple locations



Avoid shaking hands and exchanging business cards



Real time monitoring of crowd density and venue capacity



Aisles shall be a minimum of 2.5 metres width one way and 4 metres for 2-way traffic



Exhibition stand maximum capacity and the minimum 2m social distancing guideline to be respected at all times



Clear signage of maximum capacity allowed at any one time will be displayed on the front of the stand. If a stand has a meeting room - maximum capacity will be displayed also



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The following practices are in addition to current Dubai Municipality Food code 2020 for food sampling e.g. person in charge, hygiene, wash-up facilities etc.



Exhibitors to ensure that all visitors are offered hand sanitisers and gloves prior to commencing food sampling.



Exhibitors to ensure that all food sampling and live cooking areas have clear signage of maximum capacity permitted and social distancing floor stickers displayed in sampling area.



If an exhibitor intends to conduct food sampling/tasting at the stand the following must be adhered to:

- Designated sampling area to be provided
- Area must allow a minimum 4 sqm per person
- · Area must provide specific seating for tasting
- Area should not be for gathering, meetings or events of any other nature.
- Access to this area needs to be controlled at all times by the exhibitor
- Number of people inside should not exceed the maximum capacity permitted



If you are providing sampling on your stand you will need to ensure the stand surfaces are sanitised after every use.

Additional stand sanitisation products and services can be ordered from DWTC's EventPlus Team.

Email: support@eventplus.ae Global contact number: +971 4 389 3899



The organizer of the event shall provide designated sanitised areas for food tasting where visitors can taste food after removing their masks temporarily. Access to these areas will be controlled by the hostesses in line with social distancing and capacity guidelines.





Face masks may be removed to sample item within the designated sampling area however masks must be reapplied immediately afterwards.



Food provided for sampling should be covered throughout the exhibition individually wrapped. Where food items cannot be individually wrapped, sampling platters should be covered and served by service staff. Visitors must be reminded to use the designated area to consume the food sample.



If food is prepared and served on on a stand, the food should be served on disposable serving plates or cups. The food should be served as individual portions in a way that visitors can pick it up and take it to the designated food tasting areas.



If a visitor wishes to take a sample from the exhibition, for laboratory testing/external review, the food sample must be individually packed.



All live cooking demos within a stand must observe a 2 metre social distance. The viewing area also needs to be incorporated on the stand and social distancing of 2 metres to be followed.



If food is prepared on the stand, the stand should have hand washing facilities incorporated



Perishable items may not be removed from the exhibition according to the Dubai Municipality (DM) food safety guidelines.



Sampling areas must be cleaned and sanitized before the next guest is seated



NO EATING AND DRINKING

WHILE WALKING IN AISLES

Foods shall not be provided to visitors unless it is part of sampling and testing.

Foods must not be eaten in any other areas except the designated sampling areas. Visitors are not permitted to eat while walking in the aisles. Both visitors and the sample provider will be held responsible for non-compliance.



DWTC food hygiene team will strictly enforce all policies. Dubai Municipality Food Safety inspectors will support DWTC in ensuring the Exhibitors strictly adhere to the food safety regulations.



Individual bins for the disposal of PPE, food and disposable plates and cutlery should be provided by the exhibitor on their stands



Conference chairs are set 2 metres apart from each other at the conference



Conference chairs are protected with an antimicrobial shield and are sanitised regularly



Disinfection protocols are adhered to in all public areas, F&B outlets and restrooms



Exhibition halls shall close at 10pm for daily sterilisation and sanitisation



Air change rate in the halls is 8 times per hour. Air extraction in the halls is pre-scheduled and all hall shutter doors will be kept open both before and after the event to assist with air circulation



Trained safety wardens to monitor social distancing & wearing of masks throughout the event



Download mobile app to access the full event programme and network with attendees. https://connexions.gulfood.com/





PCR Testing Clinic managed by Dubai Health Authority available on-site, located at the Marketing Suite (Opposite Hall 3)



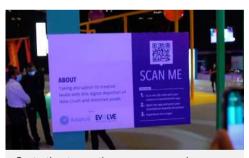
Isolation rooms are set up at the venue for suspected cases and managed with Dubai Health Authority (DHA).



Life Pharmacy open throughout the show period. Location concourse 2 (between hall 6 & 7)



Buffet permitted if served by waiting staff. Individually packaged food and beverage items available in venue outlets



Contactless transactions are encouraged



Prayer rooms are open and follow federal guidelines

IMPORTANT NOTICE

If you have a fever, cough, shortness of breath, are feeling unwell or suspect you have symptoms of COVID-19 prior to the show, please seek medical attention and do not attend the event.

For any queries on health and safety measures, please contact Irene Hayes on Irene.Hayes@dwtc.com

GET A HEAD-START IN 2021

WITH THE MOST **DIVERSE, INNOVATIVE FOOD SHOWCASE**

LIVE, IN-PERSON



YEAR'S FIRST & WORLD'S FOREMOST F&B SOURCING HUB

2,500+ leading global manufacturers, world's most loved brands, powerhouse suppliers and distributors never miss a chance to showcase at Gulfood and this year is no different, except now with full health & safety protocols.

Meet some of our exhibitors



































Italy



Japan



Pakistan













20 COMPETITIVE HALLS OF INNOVATIVE FOOD & **BEVERAGES**

Explore the most promising new product launches to kick-start your 2021 with great success



60+ CHEFS UNITE TO SHOW THEIR **CULINARY INGENUITY - LIVE, ON STAGE**

HALL 8, 21-25 FEB



NORBERT NIEDERKOFLER **3 MICHELIN STAR** Italy/Germany



MARCO SACCO 2 MICHELIN STAR Italy Piccolo Lago Restaurant



RUI SILVESTRE 1 MICHELIN STAR Portugal Vistas Restaurant



KAZÁNOWSKI Executive Chef, Zuma Middle East & Turkey



STINNISSEN Executive Chef. Boca Restaurant

GULFOOD INNOVATION SUMMIT

New Perspectives, Ground-Breaking Insights From 70+ Industry Leaders On Stage

60+ HOURS OF IMMERSIVE CONTENT



ALMHEIRI Minister of State for Food and Water Security UAE



AMADOU DIALLO CFO Middle Fast & Africa DHL GLOBAL FORWARDING



JOSE SILVA JUMEIRAH GROUP



HANI WEISS CEO MAF RETAIL



SKY KURTZ Co-Founder and CFO **PURE HARVEST** SMART FARMS



TRADE CENTRE ARENA, 22-24 FEB

VIEW AGENDA >

CHEF TALKS: HEAR THE PASSIONATE STORIES BEHIND THEIR CULINARY BREAKTHROUGHS





HEATHER MILLS Founder. VBITES



SANDY EL HAYEK General Manager. TIME OUT MARKET



SEAN DENNIS Co-Founder & CEO **SEAFOOD SOUQ**

ZA'ABEEL HALL 4, 21-25 FEB



From getting Kosher certified to training on food safety post-pandemic, get hands-on learning on diverse topics from a panel of experts

HALL 2 - 21, 23 & 24 FEB

VIEW AGENDA >

POWER UP YOUR MARKETING SKILLS

Big F&B brands get on stage to reveal their latest marketing success secrets.

Learn from MarComm heads of:

IN PARTNERSHIP WITH



VIEW AGENDA >













For The Coffee Connoisseurs: **Brewer's Cup & Latte Art Battle**

Baristas get into battle mode to pitch their outstanding coffee innovations & latte art

ZA'ABEEL HALL 6, 21 - 25 FEB

VIEW PROGRAMME >



Hear from top startup founders like



TALABAT



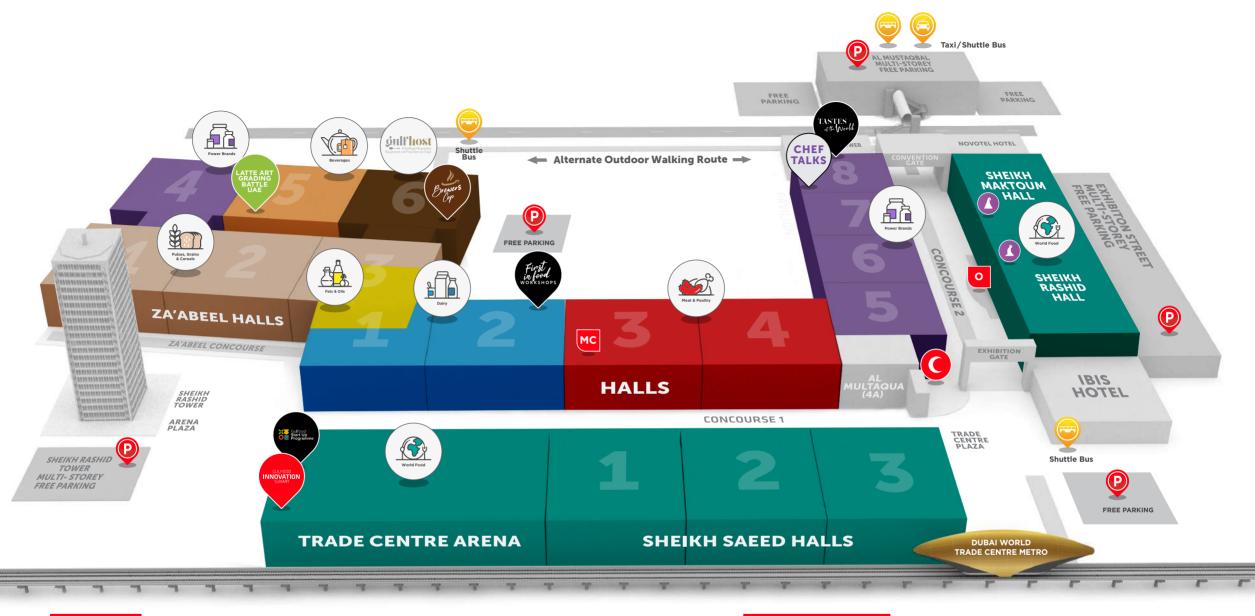


FADE FIT

Learn about the breakthrough inventions that are reinventing F&B.

TRADE CENTRE ARENA, 21 FEB VIEW AGENDA >





SECTORS



















SHOW FEATURES



Programme









Brewers Cup Championship



















EXHIBITION

MOVE FAST TO SOURCE

FROM 2,500+ FOOD & BEVERAGE **GIANTS FROM 85 COUNTRIES**

























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This year, Gulfood is so much more important, because it's the only face-to-face food show ... and we've got partners from over 12 countries already confirmed that are coming



ANANYA NARAYAN

HUNTER FOODS

CLICK FOR FULL EXHIBITOR LIST >>



DIVERSE, INNOVATIVE FOOD SHOWCASE ACROSS 8 SECTORS, 20 HALLS



From 100% plant-based juicy meats to neverseen-before innovations like (Naan Chips) and Vitamin-C packed cocktails - discover the most incredible range of food and beverage from around the world.

CLICK TO VIEW PRODUCTS BY SECTOR

GULFOOD INNOVATION **AWARDS**

A powerful demonstration of unrelenting global passion and competitiveness in food innovation

265 ENTRIES FROM 44 COUNTRIES ACROSS 10 CATEGORIES

BEST PACKAGING DESIGN IMPACT



CHUMAK SAUCE CRANBERRY DOY PACK 200 G



Hall: Sheikh Saeed Hall 2 | Stand: S2-D44

Great tasting sauce in a handy new pack. Super convenient to use and easier to carry.



HUNTER'S GOURMET ORGANIC SUPERFOODS RANGE



Hunter Foods (L.L.C)

Hall: 6 | Stand: D6-29

Super sustainable, 100% recyclable packaging that keeps the food fresh & safe, and reduces plastic waste.





CAROB BAR



Carob World Portugal, LDA

Hall: Trade Centre Arena | Stand: S-M11

A fruit native to the region, presented to the world in a new innovative format.



GRACI FUNCTIONAL ORGANIC OVERNIGHT MUESLI WITH APRICOTS. DATES, JERUSALEM ARTICHOKE



FELICI LLC

Hall: Trade Centre Arena | Stand: S-G11

A uniquely designed 100% recyclable stand-up pouch for a healthy organic product.



MOST IMPACTFUL SUSTAINABLE PRODUCT





SUSTAINABLE RICE PRODUCT



Olam International Limited Hall: 6 | Stand: C6-29

Reduces the environmental impact of rice cultivation through innovations in Farm Management, Water Use, Nutrient Management and more



HUNTER'S GOURMET ORGANIC SUPERFOODS RANGE



Hunter Foods (L.L.C) Hall: 6 | Stand: D6-29

Organic superfoods in innovative environment-friendly, 100% recyclable packaging.

FOREST-GROWN JAPANESE DRIED SHIITAKE DONKO 70G



Sugimoto

Hall: Trade Centre Arena | Stand: S-H22

Winner of the grand prize of the Sustainable Award 2020 from the Japanese Government - a breakthrough for dried Shiitake



AL AIN PLANT BASE **BOTTLE 500 ML**



Agthia Group PJSC Hall: 8 | Stand: B8-10

First company in the Middle East and GCC making a portfolio of bottled water products from plant-based sources.

MOST INNOVATIVE BAKED PRODUCT



HUNTER'S GOURMET BAKED PRETZOS WITH BLACK SEEDS



Hunter Foods (L.L.C) Hall: 6 | Stand: D6-29

Healthy & incredibly nutritious snack with Black Seeds. known for boosting immune system and lowering blood



BUTTER GARLIC NAAN CHIPS WITH MAKHANI DIP



Wingreens Farms Pvt. Ltd

Hall: Trade Centre Arena | Stand: S-B3

Convenient, easy to eat, and pocket friendly to enjoy on-the-go. The perfect, crunchiest Naan Chip ever created.



OLNY GRAIN ROLL WITH MAPLE SYRUP



Inter Europol S.A.

Hall: Sheikh Saeed Hall 1 | Stand: S1-K27

A unique recipe that combines the healhiest ingredients such as oat grains and flakes, sunflower seeds, linseed, millet flakes, pumpkin seeds, and more.



BAKE NATURLY SOFT-BAKED BARS



Dofreeze L.L.C

Hall: 5 | Stand: A5-29

Baked from natural ingredients, delicious healthy bars made from the three healthiest grains on earth: Whole Wheat, Buckwheat, and Oats.

MOST INNOVATIVE BEVERAGE



MONK FRUIT CHOCOLATE **POWDFR**



Tertulia Brugge S.A.

Hall: Trade Centre Arena | Stand: S-K22

A sweet fruit with ZERO calories, a healing ingredient. unique in antioxidants called magrosides. Perfectly delicious and extremely nutritious.



ESSENTIAL COCKTAIL SIGNATURE LINE / %100 ORGANIC PURE JUICE BLENDS



Aroma Product / Georgia's Natural Hall: Za'abeel Hall 5 | Stand: Z5-F49

A signature range extremely rich in vitamins, potassium, fibers, antioxidants and minerals.



ICED KARAK TEA



Aastha Enterprises

Hall: Za'abeel Hall 5 | Stand: Z5-C50

The famous, favourite Karak Tea as a unique instant drink - that's refreshing in summer too.



ACTIVE+ VITAMIN C 1000MG



Hall: Za'abeel Hall 5 | Stand: Z5-11

Enjoy all the benefits of Vitamin C in a beverage: reduces wrinkles, helps absorb iron in the blood, antioxidant, reduces the nicotine side effects and increases immunity.

MOST INNOVATIVE DAIRY PRODUCT



SMART ICE CREAM POWDER BLACKCURRANT WITH PROBI-OTICS AND SUPERFOOD



Revala

Hall: Trade Centre Arena | Stand: S-K50

A healthier dessert that supports immune system with natural minerals, vitamins and probiotics.



DAIRY FREE - COTTAGE STYLE



Fino Food Kft.

Hall: Trade Centre Arena | Stand: S-F33

Amazing vegan innovation, excellent taste and texture to replace cottage cheese.



PLANTON CREAMO 15% PLANT-BASED PRODUCT FROM COCO-**NUT MILK 200G**



Jogurty magda Sp. z o.o.

Hall: Sheikh Saeed Hall 1 | Stand: S1-K17

Innovative 100% Vegan sour cream coconut alternative, Soy free, rich and velvety texture.



PLANTON BREAKFAST MUESLI



Jogurty magda Sp. z o.o.

Hall: Sheikh Saeed Hall 1 | Stand: S1-K17

A perfect combination of PlantON Prebiotic and the unique composition by Dobra Kaloria. Ready to eat.

MOST INNOVATIVE FROZEN OR CHILLED FOOD





CURD CAKE "BIF7PIFNFILE"



Cannelle Bakery Ltd.

Hall: Trade Centre Arena | Stand: S-G25

A tasty and highly nutritious treat that can be enjoyed on its own or with some sauce or topping. A baked dairy innovation.

KIBE DE BATATA COM QUEIJO CATUPIRY



GloballFoods Brasil

Hall: Trade Centre Arena | Stand: S-J34

A delightful combination of potatoes, wheat and mint the first meatless kibbe as a delicious innovation



LIQUID EGG PRODUCTS OV-OSTAR™ (PURE PAK)



Ovostar Ltd.

Hall: Sheikh Saeed Hall 2 | Stand: S2-D36

Highly practical for professionals, arriving in two variants: Whole Eggs and Egg Whites. Produced from farm fresh eggs.



ZING SHRIMPS



Al-Kabeer Group ME Hall: 4 | Stand: E4-1

Bite-size shrimps massaged with mild flavour of chilli & pepper extract with some hint of ginger & onion note.



MOST INNOVATIVE HALAL PRODUCT



FIVE STAR JERKY



Caribe Producers

Hall: Sheikh Saeed Hall 3 | Stand: S3-B10

The first 100% Made in the USA snack of Halal beef, from packaging to the harvesting. Significant protein boosts for in between meals.



POSCA ROMANA - CRAFTED BY NATURE!



P.O.S.C.A. GmbH

Hall: Za'abeel Hall 5 | Stand: Z5-E30

Made from the finest Austrian grapes, enhanced by an 8-year old process in wooden barrels, alongside Acetobacter bacteria to transform into vinegar acid.



HUNTER'S GOURMET HAND COOKED POTATO CHIPS SHAWARMA



Hunter Foods (L.L.C)

Hall: 6 | Stand: D6-29

A unique blend of herbs and spices to offer the perfect Shawarma flavor that everyone loves.



BALSAMIC FILLED CANDIES



Acetaia Leonardi

Hall: Sheikh Saeed Hall 1 | Stand: S1-D27

Launching at Gulfood 2021 - a truly innovative sweet product that is dairy free and 100% vegetal.

MOST INNOVATIVE HEALTH & WELLNESS PRODUCT



WALNUT WHITE CHOCO SPREAD



Cold Pressok

Hall: Trade Centre Arena | Stand: S-E16

In this product, innovation is all about taste. Walnut white choco spread is made of 75% walnuts.

FORTIFIED RICE PRODUCTS Olam International Limited Hall: 6 | Stand: C6-29



Looks, feels, smells, and tastes like a regular milled rice product but provides additional nutrition. Healthy, nutritious, and high-quality rice.



JACKFRUIT365



Eastern Condiments Middle East & North Africa Hall: 5 | Stand: A5-10

Patented, made from 100% mature green unripe Jackfruits of India.



VEGAN SPREADABLE



Terra Food Group of Companies Hall: Sheikh Saeed Hall 2 | Stand: S2-D34, A1-19

100% plant based natural product, which combined the best "superfood" ingredients from the nature. Dubbed as the most innovative vegan product.

MOST INNOVATIVE MEAT OR **POULTRY PRODUCT**



BEYOND BREAKFAST SAUSAGE® LINKS



Beyond Meat

Hall: 3 | Stand: C3-27

Nutritious and juicy plant-based links, Vegan – Vegetarian Society Approved.



SMOKED CHICKEN AND QUAIL



Soligorsk Poultry Factory

Hall: 2 | Stand: F2-2

Environmentally friendly product consisting of an egg and a mixture of natural spices.



TURKEY MEAT CARPACCIO



UPG-Invest

Hall: 3 | Stand: D3-23

A Halal carpaccio, produced of turkey breast that can be raw smoked or boiled semi-smoked.



BEYOND MEATBALLS™



Beyond Meat

Hall: 3 | Stand: C3-27

A convenient, juicy, nutritious and satisfying addition to any meal. Made with plant-based Beyond Beef and a signature blend of Italian spices.

MOST INNOVATIVE ORGANIC PRODUCT



HÖLLINGER ORGANIC SHOT IMMUN+



IMS Hoellinger GmbH

Hall: Sheikh Saeed Hall 2 | Stand: S2-E38

Offered in a sustainable glass bottle, the ginger shot contains the best of the ginger root and valuable vitamin



ORGANIC GINGER SYRUP



IMS Hoellinger GmbH

Hall: Sheikh Saeed Hall 2 | Stand: S2-E38

Refreshing, hot and a bit sweet, it contains high-quality, directly pressed ginger juice, and therefore all the wholesome ingredients.



ORGANIC FRUIT SHOTS



Osterberg International A/S

Hall: Sheikh Saeed Hall 2 | Stand: S2-B26

Based on 100% pure fruit and vegetables. The range includes African, Arabic, Asian and Nordic fruit shots.



VEGUP BIO COCONUT VEGAN-**GURT NATURAL**



Jogurty magda Sp. z o.o.

Hall: Sheikh Saeed Hall 1 | Stand: S1-K17

A 100% plant-based product made with coconut milk, which makes it lactose free.



3 DAYS OF POWERFUL, THOUGHT-PROVOKING CONVERSATIONS

22-24 FEB | TRADE CENTRE ARENA

Hear from global food authorities, business leaders, food technologists, sports stars, startup founders and senior analysts on succeeding in a fast-shifting food landscape.



Key Themes Covered













Food Security

Cooperation

Technology

Hospitality

CONFERENCE

GULFOOD INNOVATION **SUMMIT**

DAY 1 FEATURED SESSIONS 22 FEB. TRADE CENTRE ARENA



THE UAE FOOD SECURITY STRATEGY: MISSION. TARGET & INVESTMENTS

H.E. MARIAM ALMHEIRI Minister of State for Food and Water Security **UAE**

12.30 PM REACHING 3 BILLION CONSUMERS



DENNIS LISTER VP Product and Business Development **EMIRATES SKYCARGO**



AMADOU DIALLO CEO Middle East & Africa DHL GLOBAL FORWARDING



CARLOS GARCIA Partner, Middle East Customs & International Trade PWC MIDDLE EAST



AHMAD SULTAN AL HADDAD Chief Operating Officer, Parks and Zones **DP WORLD, UAE REGION**

3.30 PM

ADJUSTING FOOD RETAIL SUPPLY CHAIN



ARDA CENK TOKBAS Managing Director **PINAR ARABIA**



WILLEM VAN WALT MEIJER CEO AL AIN FARMS



HANI WEISS CFO MAF RETAIL



BHUSHANT GANDHI COO **TRUEBELL**

CLICK FOR THE FULL AGENDA >>

GULFOOD INNOVATION **SUMMIT**

DAY 2 FEATURED SESSIONS 23 FEB, TRADE CENTRE ARENA



2.45 PM

NEXT STEPS FOR PLANT-BASED & ETHICAL VEGAN FOOD

HEATHER MILLS, Founder - VBITES



12.00 PM

FOOD WASTE - TURNING TRASH INTO CASH



SH. DR MAJID **SULTAN AL QASSIMI** Co-Founder **SOMA MATER**



MARCIO BARRADAS Founder **ESSENCE FOOD**



IGNACIO RAMIREZ Managing Director WINNOW SOLUTIONS



MAJID AL NUAIMI Head of Strategy BEE'AH

3.30 PM

FOOD SECURITY IN A BIO-REACTOR?



DIDIER TOUBIA Founder ALEPH FARMS



ESHCHAR BEN SHITRIT CFO REDEFINE MEAT



NIR GOLDSTEIN THE GOOD FOOD INSTITUTE



MODERATOR TRISKA HAMID WAMDA

GULFOOD INNOVATION **SUMMIT**



DAY 3 FEATURED SESSIONS 24 FEB, TRADE CENTRE ARENA

11.00 AM

DELIVERING ON THE VISION OF DESTINATION DINING

JOSE SILVA, CEO - JUMEIRAH GROUP



2.10 PM

KOSHER FOOD TRENDS IN THE UAE, POST NORMALIZATION



FILLKRIFL Founder **ELLI'S KOSHER KITCHEN**



RABBI JOEL WEINBERGER Head of Operations STAR K

2.30 PM BUILDING A FOOD TECH ECOSYSTEM FOR THE FUTURE



MOHAMED BALLOUT CEO КІТОРІ



TOON GYSEELS coo **TALABAT**



MARWAN TARABAY Founder THE LEAP NATION



BASIL MOFTAH General Partner **GLOBAL VENTURES**

Excited to discuss entrepreneurship and how 2021 will be a defining year for the online delivery sector. Gulfood is critical because it brings together the top players in the region and paves the way for many opportunities."

TALABAT



21 FEB | TRADE CENTRE ARENA

NEXT-GENERATION F&B INNOVATORS & STARTUPS SHARE IDEAS TO REINVENT THE INDUSTRY

12.00 PM

SECRETS OF MY SUCCESS: SPORTS HERO AND STAR SPILL THE BEANS



MARCUS SMITH Entrepreneur, Extreme Athlete and Coach



HEATHER MILLS Founder **VBITES**



ACCELERATING ENTREPRENEURSHIP IN FOOD INNOVATION AND AGRITECH



CINAR KURRA CEO CATALYST



BINA KHAN Founder SUMMIT AND CO.



TRISKA HAMID Editor WAMDA



ERICH SIEBER Managing Partner **PEAKBRIDGE VC**

3.00 PM

JUST GIVE UP - A CANDID TALK



KRIS FADE Radio Host, Entrepreneur & Founder **FADE FIT**

1 PM - 2 PM 3 PM - 4.30 PM

STARTUP SHOWCASE

Top food and beverage startups present their groundbreaking tech solutions

CLICK FOR THE FULL AGENDA

TASTES OF THE WORLD

MULTI-SENSORY, **ACTION-PACKED FOOD FESTIVAL BRINGING** MEGA TRENDS TO LIFE

HALL 8



MICHELIN STAR CHEFS: DISCOVER THE STROKES OF GENIUS THAT KEEPS THEM AHEAD

GAL BEN-MOSHE

1 MICHELIN STAR

Germany

MARCO SACCO **2 MICHELIN STAR** Italy



21 FEB. 1:35 PM 22 FEB. 12:50 PM

NORBERT NIEDERKOFLER 3 MICHELIN STAR Italy/Germany



22 FEB. 1.45 PM

RENÉ FRANK 2 MICHELIN STAR Germany



23 FEB, 1:30 PM

RUI SILVESTRE 1 MICHELIN STAR Portugal



24 FEB. 1:20 PM

CLICK TO SEE AGENDA



UAE'S GREATEST CHEFS UNITE

Launching at Gulfood 2021 - the Chef's Club is a dynamic inner circle of UAE's most influential chefs coming together for a series of year-round culinary initiatives.



21 FEB. 12:30 - 12.50 PM



CHEF PAWEL KAZANOWSKI Executive Chef Zuma -Middle East and Turkey



CHEF MARIO FICO Head Chef Zuma Abu Dhabi





MATTHIJS STINNISSEN Executive Chef Boca Restaurant

23 FEB, 11:50 AM - 12.10 PM





FRANCESCO GUARRACINO Corporate Chef Roberto's

24 FEB, 1:50 - 2.10 PM

5 DAYS OF MASTERCLASSES: STRATEGIES TO PERFECT YOUR CRAFT AND BUSINESS

HALL 8



NEW DUBAI FUSION CUISINE SCENE

22 FEB - 2.35 PM **COLIN CLAGUE Executive Chef RUYA**



ZERO WASTE: SUSTAINABLE FINE DINING

22 FEB - 3:28 PM

GIOVANNI PAPI Head Chef Ristorante ARMANI HOTEL



SIGNATURE DISH FROM ONE OF **DUBAI'S TOP** CHEFS

23 FEB - 3:30 PM

BERNARDO PALLADINI Head Chef **TORNO SUBITO** BY BOTTURA



ULTIMATE COMMERCIAL KITCHEN TECHNOLOGY

25 FEB - 12.30 PM

RABIH AL AARAJ Head Chef. R&D MKN

CLICK TO SEE AGENDA

ALONGSIDE THE POPULAR **EXPERIENTIAL FAVOURITES**



MAIN KITCHEN

Cooking up a storm with creative ingredients and the most advanced kitchen and tools



FLOUR KITCHEN

Dedicated to the wonderful world of wheat flours - see innovative dough creations and pizza acrobatics



PASTRY ART

Dive into the magic and succulent science of pastry-making, with dessert maestros leading the line-up

CLICK TO SEE AGENDA

LET THE BATTLES BEGIN THRILLING CULINARY COMPETITIONS



GULFOOD INTERNATIONAL CULINARY LEAGUE

24 FEB, 11.20AM - 5PM Hall 8

World-class chefs present their innovative take on regional cuisines to a highprofile jury



UAE NATIONAL BREWER'S CUP CHAMPIONSHIP

PRESENTATIONS 21-25 FEB FINALS 25 FEB, 11.10 AM - 4 PM

Za'abeel Hall 4

Baristas showcase their hand-brewing mastery in two rounds of intense, aromatic pitching



LATTE ART GRADING BATTLE

COMPETITION

24 & 25 FEB 11AM - 4PM

7a'abeel Hall 6

Is it coffee or art? Master the craft across 3 days of certified latte art courses followed by the highly-charged, fierce battle.

CHEF TALKS:

UNLOCK THE STORIES BEHIND THEIR CULINARY TRIUMPHS HALL 8



THE FIRST ARAB MASTER CHEF

TAREK IBRAHIM

Corporate Master Chef MEAT AND LIVESTOCK AUSTRALIA

21 FEB, 12 PM



PERFECTING SCIENCE IN THE ART OF COOKING

CHEF AMRO

Products Innovation Manager MAM FOOD CO.

24 FEB, 12 PM



GOING BACKWARDS TO GO FORWARDS

TROY PAYNE

Eccentric Cook

PANGOLINAN GROUP

24 FEB, 3 PM

RAMPING UP F&B BRAND POWER

IN PARTNERSHIP WITH THE MARKETING SOCIETY



22 FEB | HALL 2



PURPOSE DRIVEN MARKETING



PETER DEBENEDICTIS Chief Marketing Officer MICROSOFT, MEA



THE EVOLUTION OF CONSUMER BEHAVIOUR - PART 1

11.30 AM

BELIN ALEV Regional Comms Director EMEA. TETRA PAK



THE EVOLUTION OF CONSUMER BEHAVIOUR - PART 2

11.45 AM

TJ LIGHTWALLA Managing Director, Lead for **Experience Services MENA ACCENTURE** INTERACTIVE



FOOD/DIGITAL LAUNCHES ADDRESSING POST-**COVID CONSUMER NEEDS**

12.05 PM

BEVERLY D'CRUZ Chief Brand Officer **PIZZA HUT**



THE FUTURE OF FOOD MARKETING AND ADVERTISING

1.00 PM

MUSTAFA SHAMSELDIN Chief Marketing Officer **PEPSICO**

CLICK TO SEE ALL WORKSHOPS

LEARN FROM THE BEST IN THE BUSINESS

21-24 FEB | HALL 2



INNOVATING FOR GROWTH IN THE TIME OF CRISIS

21 FEB - 1.30 PM

Director Research & Innovation, Quality & Food Safety,

SAMIR MOFTAH DANONE



SUSTAINABLE DINING

23 FEB - 11.00 AM

ROHA DAUD Brand Consultant Food & Wellness, Founder CAUSE KITCHN



KOSHER CERTIFICATION WORKSHOP

23 FEB - 1.00 PM

RABBI LEVI DUCHMAN Rabbi of the Jewish Community of U.A.E., Founder

EMIRATES AGENCY FOR KOSHER CERTIFICATION



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