

The ASEAN's largest food & beverage ingredients event in Bangkok served as a remarkable gathering point for industry leaders and innovators from across the globe. Fi Asia facilitated collaboration through insightful sessions, business matchmaking, and valuable connections.

Fi Asia Thailand 2023 in Numbers



22,319 Sqm.



74 Visiting countries



21,000+ Attendees



9 International pavilions



539 Exhibiting companies



Insightful conferences



27Start-up F&B product finalists

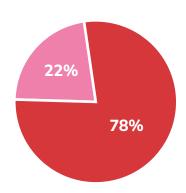


9,195Meeting requests
on business



Exhibitors

Total number of exhibiting companies: 539



- International
- Domestic
- 78%
- 22%

Top 10 exhibiting countries / regions

- 1.China
- 6.Indonesia
- 2.Thailand
- 7.Japan
- 3.India
- 8. Taiwan, China
- 4.Singapore
- 9. Malaysia
- 5.USA
- 10. Netherlands

9 International country / region pavilions

- 1.China
- 6.Japan
- 2.European
- 7. Taiwan, China
- 3.India
- 8.Thailand
- 4.Indonesia
- 9.USA
- 5.Ireland

Product pavilions

1 Beverage ingredients



2 Health ingredients



3 Natural ingredients



72%
of exhibitors
would like
to attend
Fi Asia again
in the future



Exhibitor testimonials

"It's been 4 years since Brenntag joined Fi Asia. For us, this is a very important show to reach out to our customers from the region. It's also one of the best opportunities for industry players to network and interact."

Kenneth Keh President Nutrition Asia Pacific Brenntag Asia Pacific Pte. Ltd.

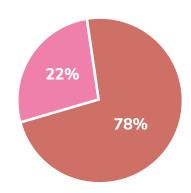
"We participated in Fi Asia 2023 in Bangkok, where we presented a diverse range of products and invited customers and distributors from the region to visit our booth. It was truly wonderful to reconnect with our valued customers and establish new connections after so many years. The event surpassed our expectations both in terms of visitor turnout and the opportunities it offered. We express our heartfelt gratitude to all who visited and supported us during the event."

Brent Cuddy Vice President of Human Nutrition Sales, APAC ADM



Visitors

Total number of visitors: 15,281



International 22%

Domestic 78%

1.Thailand

2.Malaysia 7.India

3.Philippines **8.**Singapore

6.Vietnam

4.Indonesia 9.Cambodia

5.China 10.Japan

Job level

64% Decision makers

Managers 39%

Non-Management 29%

C-Level **15%**

Consultant 7%

Board Members 5%

VP / Director 5%

Nature of business

Distributor
 Manufacturer: Finished food products
 Manufacturer: Ingredients & additives
 Manufacturer: Food / Beverage finished products
 16%
 15%
 14%
 Manufacturer: Food / Beverage finished products
 12%

5. Import / Export 9%

6. Manufacturer: Finished beverage products

7. Contract manufacturing

8. Manufacturer: Pet food / Animal nutrition

ing 3% od / Animal nutrition 2%

of our visitors are from the manufacturing, distribution and import/export sectors.

5%

Visitors purchasing power

of all attendees have purchasing power

26% Influence purchase

21% Specify need

20% Authorise purchase

Top 10 job functions

- 1. Research & development
- 2. Sales
- 3. Product development
- 4. General management
- 5. Marketing
- 6. Procurement / Purchasing
- 7. Distribution
- 8. Production
- 9. Education and training
- 10. Operations

Top 5 main reasons to visit

- 21% Source ingredients
- 17% Learn about the latest market trends
- **16%** Meet existing contacts / partners / suppliers
- **15%** Get knowledge on specific industry & business challenges
 - **9%** Source processing, packaging, services and equipment

Top 20 topics of interest

- 1. Functional food
- 2. Flavours and spices
- 3. Flavour enhancers
- 4. Proteins
- 5. Sweeteners / Sugar replacements
- 6. Food supplements / Nutraceuticals
- 7. Vitamins
- 8. Dairy
- 9. Antioxidants
- 10. Probiotics
- 11. Stabilisers and thickeners, binders, texturisers
- 12. Prebiotics
- 13. Fibres
- 14. Collagen
- 15. Colours
- 16. Functional beverages
- 17. Emulsifiers / Lecithins
- 18. Amino acid
- 19. Starches
- 20. Fruit & Vegetables products

Visitor testimonials

"Fi Asia 2023 was great – lots of innovative producers and it's provided me marketplace interest, benefiting my business. Overall, excellent job of bringing the industry together!"

Kirill Bolgarov Business Owner Coconut Kefir "The main reason is the accessibility to East Asian countries such as Malaysia, Indonesia, Thailand Vietnam. Also, it offers great accessibility to my Chinese suppliers for the spread of the exhibitors and visitors we have at Asia. My expectations were to meet my existing customers from various countries from Far East Asia as well as to meet new suppliers, which I think I went well. And this was my first visit to Fi Asia in Thailand, so I was looking forward to it. The spread of customers as well as the suppliers was overwhelming, so I recommend Fi Asia, Thailand to anyone who is looking to source a variety of food ingredients."

Romit Patel Managing Director Talha Corporation



Features Highlights

sustainable food future.



Future food workshop

Explore cutting-edge culinary concepts, engage in ideation sessions, and collaborate with tech providers and industry professionals at this hub for food innovation. Partner with TestBudLab and Bio Buddy to strengthen The Future Food Network, uniting founders, researchers, businesses, and organisations in shaping a

Beverage ingredients theatre

Explore the showcase of ready-to-drink products and hear from beverage industry experts at this destination, where you can discover the latest beverage trends in the ASEAN region.





Innovation tours

These specialised tours are led by market experts, NutriMarketing.

These tours reveal how top ingredient suppliers address market trends and provide an in-depth look at the industry landscape for Going Green, New Sensory Experiences and Holistic Health.



F&B start-ups competition

Discover innovative F&B products focused on health, and functional foods and beverages from 27 finalists including students and entrepreneurs. Find out more about these products developed using local raw materials during this one-of-a-kind competition!

Sensory box

Engage in a sensory evaluation experience that involves technical presentations and taste testing. Each day focuses on a different theme, Sensory Evaluation Techniques, Development of Plant-based Meat, Molecular Sensory Science and Rheology Solution for Optimising Food Texture.



Innovation zone

Discover the trendsetting hub in the F&B industry, the Innovation Zone, powered by Innova Market Insights, where industry leaders showcase new ingredients, giving them the spotlight they deserve.

International conferences

The central hub for staying informed about the latest trends, innovations, and technological advancements. Delve into the opportunities and challenges within the F&B business across ASEAN countries by industry experts.



Fi studio

Highlights & activities of Fi Asia were broadcasted through Fi Asia social media at strategic locations to keep the audiences connected and updated with all the latest happenings across the exhibition.

Suppliers finder

An interactive floor plan designed to help you locate current business partners or connect with new suppliers.



Recharge & wellness

A place to take a break, chat with new business connections, and recharge during the event. In this area, you'll find:

- Wi-Fi
- Charging stations for your devices
- Comfortable seating

Take a breather, recharge, and enjoy



Technical presentations 50 Sessions

Leading exhibitors are delivering presentations that delve into the latest ingredients and their real-world applications, market developments, emerging trends, pressing issues, and potential opportunities.

Match and meet lounge

The Business Matchmaking area at Fi Asia is where attendees can identify and connect with potential business partners and schedule meetings in advance and during the event.



VIP lounge

Strategically located within the Exhibition Hall, provides exhibitors and their brands a sophisticated space to mingle with VIP guests. With comfortable seating, a beverage bar, and canapés options, it's the ideal place for networking, business, or relaxation.

Customer Insight lounge

Customer Insights Lounge is designed for customers to have conversations in the comfort of a relaxing lounge space with snacks and beverages and participate in surveys and in-person discussions.

Sustainability square

In partnership with Suan Dusit University, SILPIN, and the local community of "Bang-kra-chao," this is an interactive zone at Fi Asia dedicated to showcasing sustainability within Informa Markets and the F&B industry. Over the course of the three-day event, it attracted 200 participants who engaged in a Look Choop workshop, where tradition meets sustainability.



Best at show

- Nutrition SC Public Company Limited
- Connell Bros. Co. (Thailand), LLC

Creativity

- BJC Specialties Co., Ltd.
- Unify Chemical Co., Ltd.

Informative

- Kerry Ingredients (Thailand) Ltd.
- Winner Group Enterprise Plc.

Innovative

- BIFIDO Co., Ltd.
- Sanguan Wongse Starch Co., Ltd.









Thank you to our partners

Supported by



























































Sponsored by



Flavor & Spices Category Alternative Protein Category Knowledge partner



Media Partners













































Asia's largest food and beverage ingredients event











For more information, please contact

China

Ms. JR Ma
 Email : Jr.Ma@imsinoexpo.com

Phone: +8613917425260

Japan

• Mr. Yosuke Horikawa Email : Yosuke.Horikawa@informa.com

Phone: +81352961017

South Korea

• Ms. Emma Im Email : Emma.Im@informa.com

Phone: +82267155425

Taiwan

• Ms. Sophia Lu Email : info.sales.tw@informa.com

Phone: +886227383898

• Ms. May Chien Email : May.Chien@pilatus-intl.com

Phone: +886930182556

India

• Mr. Ajay Lal Email : Ajay.Lal@informa.com

Phone: +919910559545

Indonesia

• Ms. Anna Maria Email : Anna@pamerindo.com

Phone: +628164823189

Vietnam

• Ms. Sophie Nguyen Email : Sophie.Nguyen@informa.com

Phone: +84988107703

Europe and USA

Phone: +31628299533

Thailand and the rest of Asia

• Ms. Thansaya Patcharathanachai Email : Thansaya.P@informa.com

Phone: +66616594636

• Ms. Baifern Agsornnam Email : Baifern.A@informa.com

Phone: +66827960265