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WorldFood İstanbul, the export gateway for the food industry, is getting closer

Food & gastronomy industries meet at WorldFood İstanbul

27th International Food Products & Processing Technologies Exhibition-WorldFood İstanbul, which is the international meeting point of the Turkish food industry, is preparing to introduce many new products to the food world with the participation of more than 1,000 brands at TUYAP Fair, Convention and Congress Center between September 4-7, 2019. Many brands and producers will be present at the exhibition under the headlines including retail chains, beverages, milk and dairy products, meat and poultry products, fresh vegetables and fruits, seafood, frozen products, basic foods and oils, sugary products, bakery products, cereals, and nuts.

Hosting 430 exhibitors from 29 countries and 16,085 visitors from 133 countries, WorldFood istanbul is preparing to host representatives from the food industry for 4 days between September 4-7, 2019. The exhibition is supported by the T.R. Ministry of Agriculture and Forestry, T.R. Ministry of Trade, Small and Medium Enterprises Development Organization (KOSGEB), Culinary Travel Society (GTD), Association of All Food Foreign Trade (TÜGİDER), Association of Agricultural Products Cereal Grains Business and Packaging Manufacturers (PAKDER), İstanbul Cereals Pulses Oil Seeds and Products Exporters' Association, Out-of-home Consumption Suppliers Association (ETÜDER), Marmara Regional Procurement Managers Platform (MARSAP), Association of Private Brand Products Industrialists and Suppliers (PLAT), and Turkish Cooks Association.

Stating that they are waiting for the 27th WorldFood İstanbul with excitement, ITE Group Director Kemal Ülgen shared his views: "We are pleased to move forward with more and more exhibitors every year at the WorldFood İstanbul that we have been organizing regularly for 27 years now. This year, we will organize an exhibition which will satisfy exhibitors and visitors thanks to the partnerships we built with the leading brands of the food industry. We will host more than 200 domestic and international professional buyers from many countries within the scope of WorldFood İstanbul with Hosted Buyers Programs held in cooperation with



Istanbul Exporters' Associations and also organized by T.C Ministry of Trade, which provides new purchase, business, and business development opportunities for the industry players. Ülgen continued his words with the evaluations concerning the exhibition and stated: "We will address the food industry in detail at WorldFood Istanbul. We aim to examine all points that are making progress or stagnating in the industry with the brands, academics, and decision makers from the industry. We are fully confident that we will shed light on the industry with the panels and seminars that we will organize for the long-term development of the food industry.

Bringing together food products & food technologies industries, which are developing rapidly, WorldFood İstanbul aims to provide information flow to the industry through conferences as well as creating platforms for new business opportunities and partnerships. In addition, Turkey's most important chefs will hold workshops and food tasting shows at the exhibition.

At the exhibition, the best and most creative plates will be rewarded in the "Best Plate Challenge"

With "Best Plate Challenge," which is held by collaborating with World Gourmet Society along with the support of the Turkish Cooks Association, Favorite Dishes, and Culinary Travel Society within the scope of WorldFood İstanbul, chefs coming from all around Turkey will be in a fierce competition to create the best and the most creative plates.

In the challenge where the chefs will show off their skills and present their own styles with local dishes, the finalists that will be selected from the videos sent will have the opportunity to present their plates to thousands of visitors in the 27th WorldFood İstanbul. The winner of "Best Plate Challenge Turkey" will be given his/her medal at the ceremony that will take place at WorldFood Istanbul and will become entitled to directly participate in the global challenge.

About ITE Turkey

ITE Turkey is the Turkey office of ITE Group, the international exhibition company which organizes more than 130 exhibitions and conferences worldwide with 32 offices in 20 countries with more than 1,000 experienced personnel. ITE Turkey, organizing premier exhibition organizations in leading industries of Turkey, consists of **YEM Fuarcilik**, **EUF – E Uluslararası Fuar Tanıtım Hizmetleri**, and **Platform Uluslararası Fuarcılık**.

ITE Turkey, which organizes the leading exhibitions of Turkey in the industries of *construction*, *tourism*, *cosmetics*, *food*, *rail systems*, and *logistics* takes its strength from the global network of ITE Group along with its experience in Turkey and the region. ITE Turkey creates new business, cooperation and purchasing opportunities in exhibitions by transferring its strong global network in the exhibition industry to each and every industry it is included in and supports the development of these industries.

www.ite-turkey.com

About EUF - E Uluslararası Fuar Tanıtım Hizmetleri

EUF - E Uluslararası Fuar Tanıtım Hizmetleri A.Ş., which is subsidiary of ITE Turkey, has organized exhibitions in energy, construction machinery, food, furniture, stationery, promotion, water and



wastewater treatment, tourism, rail systems, and logistics industries since 1999. EUF A.Ş takes global event organizer ITE Group's global knowledge and know-how techniques and cooperations and organizes the following events: EMITT (East Mediterranean International Travel and Tourism Exhibition), EURASIA RAIL (International Rolling Stocks, Infrastructure & Logistics Exhibition), and WORLDFOOD ISTANBUL (International Food Products and Technologies Exhibition).

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