

F&B

Insight Asia

Volume 2 : 2016 | Mix well and Serve with Passion...



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INGREDIENTS
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IN 2016

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F&B Insight Asia is an Official Magazine of

Fi Food ingredients
Asia

EDITOR'S WORD

Greetings and warm welcome to our second issue of F&B Insight magazine, the official magazine for the Food Ingredients Asia exhibition in Southeast Asia.

Our magazine has a strong focus on food ingredient suppliers, food and beverage organisations in the ASEAN, trends in the F&B industry and the development of UBM's Food Ingredients exhibition and conference. Aside from functioning as a magazine, this second issue serves as a guide book for readers to know more about our biggest Food Ingredients show in Southeast Asia—Food Ingredients Asia 2016.

Recently, we realised that this magazine serves a higher purpose – we publish to help our stakeholders tell their stories. We want to create a community of food and beverage stakeholders who are all interested in new developments and innovations of food ingredients. The community could see the development and trend in the food industry of each ASEAN market that we will bring in to share in this magazine.

I also would like to thank all writers from around the ASEAN and our exhibitors in the exhibition who contributed information used in this second issue.

I hope the readers will get useful information from this magazine and that we will have a chance to meet with ASEAN food and beverage manufacturers and ingredient suppliers from around the world in our upcoming Fi Asia 2016 in Jakarta from 21 to 23 September 2016.

For those who are interested to subscribe, please send your request to our magazine correspondent Mr. Jiranut by sending an email to jiranut.f@ubm.com

Our warmest thanks to all readers and supporters.

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**The contents of this magazine have been compiled from information supplied by partner association in ASEAN and our exhibitors. Whilst every effort has been made to ensure that the contents are correct, the organisers are unable to accept any liability for errors that may occur. All materials are dated as 15 July 2016. We apologise for any inconvenience caused.



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Professor of Food Process Engineering at
the Department of Food Science and
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Welcome to the second edition of F&B Insight Asia. With Food ingredients (Fi) Asia 2016 to be held in Jakarta (21-23 September), this issue focuses on the vibrant Indonesia food and beverage (F&B) sector, and gives you valuable insights into this, and other regional markets.

The F&B market, not just in Indonesia, but throughout the ASEAN region continues to evolve, driven by population growth, rising incomes, changing lifestyles and consumer demands. Food ingredients have a vital role in helping the industry capitalise on these opportunities for business growth.

UBM, as the largest private sector event organiser in Asia is dedicated to showcase the best in the industry at Fi Asia 2016, bringing together leading manufacturers, suppliers, buyers and other F&B industry professionals, not just from the region but all around the world.

We are committed to growing the ASEAN F&B industry by featuring the latest ingredients and applications that can help you to transform your product and process development. Furthermore our comprehensive education program will provide opportunities to learn about the latest industry developments. Staying competitive means keeping up with the latest product, market and consumer trends.

Where else can you network with around 15,000 industry professionals, meet with more than 650 exhibitors, and learn from industry experts - all in one place. If F&B is your business, Fi Asia 2016 is where business happens!

I look forward to seeing you in Jakarta.



Mr. Christopher Eve
President Director
PT UBM Pameran Niaga Indonesia



**Food ingredients
Asia**

21-23 September 2016
Jl Expo, Jakarta, Indonesia



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The F&B market, not just in Indonesia, but throughout the ASEAN region continues to evolve, driven by population growth, rising incomes, changing lifestyles and consumer demands.





Mr. Adhi Lukman
Chairman of Indonesia Food and
Beverage Association (GAPMMI)

Indonesian F&B industry entering a new era

The Food & Beverage industry in Indonesia is entering a new phase after facing a rather tough year in 2015. Global economic slowdown, slumping of commodity prices, weakening purchasing power added with transitional stage in the government – consolidation and coordination of policies and regulations as well as new budget to roll out only at the end of 2015 created a challenging landscape for the industry. Within the first semester of 2015, industrial growth was predominantly contributed by soaring prices. Fortunately, coming to the second semester of 2015, we saw better economic fundamental and the progress of government budget movement drove further growth and most importantly, volume now was the dominating factor to contribute to the industry growth.

In the beginning of 2016, we are looking at better growth; volume is increasing, despite a slight bump between ends of February towards March 2016. The Q1 – 2016 growth reached 7.54% and the growth quality surpassed that of 2015, mainly because at this time, volume is driving the growth instead of soaring price. Hence the Food & Beverage Industry still managed to contribute 31% of the GDP (non-Oil & Gas industry sectors).

Investment record also showed a positive turnout in Q1 – 2016 compared to year 2015, whereby Foreign Direct Investment reached USD 1.5 billion and Domestic Direct Investment reached IDR 24.5 trillion. Investment in Food & Beverage industry is expected to surpass its record in 2015.

Year 2016, Indonesia is entering the AEC era, which only means huge potential for the industry in Indonesia to tap into the ASEAN market. As the largest economy in ASEAN, Indonesia contributes around 40% in terms of population and GDP, creating a new paradigm of ASEAN as GREATER INDONESIA.

This is the best opportunity for Indonesia to seize and to make the ASEAN Single Market and Production Base be happened. Taking ASEAN as GREATER INDONESIA,

business professionals in Indonesia should be more confident in winning the opportunity around ASEAN and to call ASEAN as home turf.

Certainly, there is always a new challenge for the Food and Beverage industry year to year. As the Food Safety Standard and Regulations are becoming stricter, everyone in the industry must anticipate and follow the development. Making use of local resources and product innovation are key to winning the market, while Indonesia still depends a whole lot on imports of raw materials and ingredients. Innovation is supremely important, especially in how to benefit from all global resources: ingredients, additives and processing technology. Indonesia is betting on Global Value Chain to give value-added points in processing chain and to supply finished products to the global market.

Next challenge is the government regulation which is expected to support the industry in increasing competitiveness. Modern marketing system also demands support in all products distribution activities. Products will not make it out there in the market, without good touch of marketing and human resources support.

As the largest
economy in ASEAN,
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ASEAN as GREATER
INDONESIA.

In view of all those challenges, GAPMMI is addressing it by strengthening the relationship and collaboration among stakeholders, including partnering the government in supporting economic growth and fostering competitiveness. GAPMMI actively contributes to the government policy-making process to keep a business-friendly environment while maintaining balance in the society, especially in keeping vigilant on food safety and health of the public. We are also active in socializing new regulations, coaching the industry to meet the standard, enhancing our members' capability and more. Beyond Indonesia, GAPMMI is also committed in the international scenario, particularly in the ASEAN. This year, GAPMMI is entrusted to be the President of AFBA (ASEAN Food and Beverage Alliance), whereby Regulation and Standard Harmonization in ASEAN is becoming AFBA's main focus in reducing non-tariff barriers.

Interm of export food industry, Indonesia is expecting a healthy trade balance for processed food, steadily improving from year to year. In 2014 (-) USD951 million, in 2015 (-) USD 276 million and up to April 2016, we are at (-) USD 28 million, while export value reached USD 1.9 billion.

In regards to Fi Asia, it's a good platform for GAPMMI and our members to explore new products, new food additives, new ingredients, process innovation and more. Fi Asia supports the food and beverage industry in product development through innovation. The event proves to be a solid channel for the industry to connect with the suppliers, for professionals to network and share ideas on product development and discover global product trends.



**SEAFast experience + expertise =
excellence in food safety**

The launch of FI Asia in Indonesia back in 2010 was marked with a close collaboration with SEAFast Center. Partnering with SEAFast Center and also IAFI – Indonesian Association of Food Technologists, an international scale seminar is presented in every year FI Asia is held in Indonesia. As a content partner, SEAFast Center has proven its distinction in providing insights into the food industry in Indonesia and its exposure to the region as well as international world.

Every edition of the international seminar attracts world-class speakers, strong support from the regional associations and best of the best in the industry, making it the most-anticipated seminar for all food and beverage professionals. In addition to the seminar itself, SEAFast Center organizes poster presentations, new product development competition, graduate student paper presentation and hosts FIFSTA meeting in concurrent.

FI Asia is very proud to introduce our partner, SEAFast Center in this occasion for the industry to know SEAFast Center closer and better.

About SEAFast Center

The South-East Asian Food and Agricultural Science and Technology (SEAFast) Center at Bogor Agricultural University (IPB) was established in 2004 as a Center focusing on improving food quality, nutrition and safety through science and technology research and education programs. However, the history of SEAFast spans 30 years, starting with Food Technology Development Center (FTDC) established in 1979, then in 1985 the Inter University Center for Food and Nutrition was established and further developed into Center for Food and Nutrition Studies (CFNS) in 1992. Other centers such as Center for Food and Nutrition Policy Studies (CFNPS; est. 1987) and Center for Assessment of Traditional Foods (CATF, est. 1997) were established and developed. All these centers were consolidated and merged to form the current SEAFast Center, bringing all the valuable expertise and rich experiences in food and nutrition together under one center, making SEAFast a leading Center of Excellence in Food Safety.

SEAFast Center was established to develop national and regional partnership

Every edition of the international seminar attracts world-class speakers, strong support from the regional associations and best of the best in the industry, making it the most-anticipated seminar for all food and beverage professionals.

in the research, system development and education of food and agricultural science and technology. This partnership gathers universities, government agencies, funding organizations and business sectors to focus on the improvement of food science and technology issues for Indonesia and, where appropriate, in other ASEAN nations. SEAFast partners and cooperate with many national, regional and international institutions.

SEAFast Center helps to facilitate, accommodate and support the food and agriculture sectors to achieve better food security, food safety and stability in Indonesia and the region (SEA)

SEAFast Center continuously facilitates, accommodates and supports the food and agriculture sectors to achieve better food security, food safety and stability in Indonesia. The Center (especially through the works established by previous centers of CFNS, CFNPS; and CATF) has been actively involved in contributing to the development of national policy, especially in food quality, safety, and nutrition aspect based on scientific approaches. Our work in consultation, research collaborations and other kinds of partnerships with institutions including Ministry of Agriculture, Ministry of Industry, Ministry of Trade, Ministry of Health, Ministry of Research and Technology, and The National Food and Drug Control, and national food companies have contributed to progress and development in the national food industry.

We observed that Small and Medium Enterprises (SMEs) accounts over 95% of the number of businesses dealing with food in Indonesia. Therefore we are committed with our outreach programs to continuously help and assist traditional/SMEs in improving food safety and production thus empowering small businesses to better compete and conform to requirements for quality and safe products. This approach contributes to increase the overall national food security, safety and quality in Indonesia.



Internationally, our Center also has strong association with top universities and other food related agencies in Asia, North America and Europe, such as ILSI Global and ILSI South East Asia Region, and IUFAST. This association has allowed us to significantly contribute to the development of food safety and quality in the region. For example our collaborations with ILSI SEAR in establishing training and programs to improve the understanding and qualifications of persons working on Risk Assessment in Food Safety started in Indonesia, and then the best practices were able to be replicated in other countries in the region.

SEAFast Center's insight on how is Indonesia in the map of food technology in Southeast Asia and advantages in going into AEC

The state of technology adoption, effective and efficient usage in food manufacturing and industry greatly varies in Indonesia. Major food manufacturers, multinational and national corporate with strong capital and investments, have adopted advanced and modern technology and management to operate at a very competitive level, thus enabling them to penetrate and expand their business in the region, and beyond. Distinct Indonesian products such instant noodle, biscuits and confectionery, and some beverages (coffee is one good example) are thriving in domestic, regional and international market. The success of these companies

with their distinct products is due to their investment in modern and efficient technology and management practices. With the AEC agreement in place, the future for these companies are challenging but bright and full of opportunities.

At the other end of the spectrum is the enormous number of SMEs with very limited investment and capital at their disposal to adopt and utilize food technology and machinery for their business operation. In addition to low access to value chain and limited knowledge and expertise in food processing, SMEs will require more assistance and time to be competitively ready to face challenges the AEC brings to the Indonesian domestic market. And even more time to adapt and develop to expand their business to enter the regional market. The current advantages that SMEs have are their ability to cater distinct Indonesian preference for food and beverages (in terms of taste and other sensory qualities); and the immediate access to Indonesian agricultural and marine resources for use as ingredients and food production. More adoption and continuous development of applicable technology and improved technical qualifications will be needed by SMEs to increase their value added products and compete in AEC regionally.

The upcoming edition of Fi Asia 2016 will feature an international seminar with the theme of "Food Innovations: ASEAN Economic Community (AEC) Challenges". The objective is to highlight significant developments in research and innovations in food science and technology with an emphasis on innovative ASEAN food research towards the world. It is held as one agenda from Indonesian Association of Food Technologists (IAFT/PATPI), the Department of Food Science and Technology of Bogor Agricultural University (DFST-IPB) and SEAFast Center.



Special Message from

Prof. Dr. Nuri Andarwulan
Director

Dr. Puspa Edi Giriwono
Executive Secretary

**South East Asian Food & Agricultural
Science & Technology (SEAFast)
Center**



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Food industry rely
on food ingredients
in developing the
functional foods
demanded by their
consumers.

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Dr. Purwiyatno Hariyadi

Professor of Food Process
Engineering at the
Department of Food
Science and Technology
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University (IPB)

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Indonesia's only trade
publication for food
industry: Food Review
Indonesia

The role of Indonesia's food industry in addressing the challenges of national food security

Many governments of the world have considered that food security is a critical aspect of nation security. According to Food Act of Indonesia; namely Law of the Republic of Indonesia Number 18/2012 on Food, food security is a "condition of the fulfillment of food for the country up to the individual, which is reflected in the availability of adequate food, both in quantity and quality, safe, diverse, nutritious, equitable, and affordable and does not conflict with religion, beliefs, and culture, to be able to live healthy, active, and productive in a sustainable manner". In other words; the vision of national food security (according to Food Law of Indonesia No. 18/2012) is to achieve nutrition and health status of the population; indicated by the fact that all individuals would have a healthy, active, and productive live in a sustainable manner.

It's realized that one important stakeholders of food security is food industry. The question is, what and how the role of Indonesia's food industry to address the challenges of food security?

First, the role of food industry is beyond providing basic nutrition. Through the kind of food product produced, food industry not only will influence the nutritional status of the individual; but also on overall health and productivity, in a sustainable manner. Food industry; by assuring the safety, nutrition and quality of food products produced; have a direct impact on the health and nutritional status of their consumers. Therefore, the food industry also has a strong influence on improving productivity of individuals (consumers) who consume their food products.

Therefore; Indonesian national food industry development should be driven and directed not only for business purposes, but also for the achievement of the vision of improved nutrition and health status of the population, which is a vision of national food security.

As a responsible organization, food industry should have initiatives that directly and indirectly has the potential to improve the nutritional status and health of the community is to provide a food product is safe, nutritious and quality. Various

possibilities for direct initiative that can be done, among other things, are:

1. Conduct an evaluation of the quality and content/nutrient composition of food produced; and concomitantly do the analysis on the relevance of their products with national nutrition and health development. If needed; the food industry should make adjustments; by doing the reformulation, substitution with more suitable ingredient.
2. Establish tighter control of some ingredients that have become public health issues; such as in relation to calories, sugar, sodium, saturated fat, trans fat, acrylamide, and others.
3. Developing new food products that have the potential to solve problems of nutrition and the public's health; for example by introducing a variety of different local functional ingredient for health; such as fruits, vegetables, whole grains, nuts, seeds, and others in accordance with the guidelines of relevant nutrition (dietary guidelines).
4. Develop a smaller food product size (portion) and/or new products which can provide sense of fullness (satiety) and appetite control, particularly to overcome the problems of obesity.

Food industry has always been very interested in developing new and better food products; with the objective of improving health and wellness. As the consumers are becoming more aware of the relationship between diet and health and wellness; their demand on foods that can provide benefits beyond basic nutrition is also increasing.

Food industry rely on food ingredients in developing the functional foods demanded by their consumers. Food ingredients are needed for formulating a new food to provide those needed extra benefits; ranging from anti-aging, prevent diseases, improve immune system, to inducing satiety.

Example of such needed ingredients are antioxidants, fibers, calcium, and vitamin D and may more. Omega-3 fatty acids, for example, may be needed to promote better brain development and memory; oat beta glucan may associated with reduces the risk of heart disease; chicory root fiber may contributes to better blood glucose management, and more and more. In general; food industry is looking for ingredient with potential of promoting optimal health and helping reduce the risk of disease.

The upcoming Food Ingredients (FI) Asia will be an exchange between ingredients suppliers and food & beverage manufacturers to accelerate the growth and development of innovative food & beverage products. The event embraces all elements of the entire food industry, from suppliers, manufacturers, researchers, scientists, regulators to academics.

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 Health ingredients Japan		5 – 7 OCTOBER 2016 Tokyo, Japan	
 Health ingredients Europe	 Natural ingredients	29 NOV – 1 DEC 2016 Frankfurt, Germany	
 Health ingredients South East Asia		22 – 24 MARCH 2017 Jakarta, Indonesia	
 Food ingredients Istanbul		2 – 4 MAY 2017 Istanbul, Turkey	
 Health ingredients China	 Food ingredients Asia-China	 Natural ingredients	20 – 22 JUNE 2017 Shanghai, China
 Food ingredients South America	 Health ingredients South America		22 – 24 AUGUST 2017 São Paulo, Brazil
 Food ingredients Asia	 Natural ingredients		13 – 15 SEPTEMBER 2017 Bangkok, Thailand
 Food ingredients India	 Health ingredients India		9 – 11 November 2017 Mumbai, India
 Health ingredients Japan			4 – 6 OCTOBER 2017 Tokyo, Japan
 Food ingredients Europe	 Natural ingredients		28 – 30 NOVEMBER 2017 Frankfurt, Germany
 Food ingredients Vietnam			16 – 18 MAY 2018 Ho Chi Minh City, Vietnam

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www.figlobal.com



Major ingredient trend in Asia in 2016

Asia, has a diversity of food cultures and traditions that offers food manufacturers a huge but complex market with varied tastes and preferences. A food product which is hugely successful in one Asian country need not necessarily be successful in another in Asia. Nevertheless, despite all the differences, Asians have developed few common traits identical to the global community.

conducted in March 2015. Clean label is as much on the radars of consumers in Asia Pacific as in many other parts of the world. Globally, the top three most appealing claims or descriptions are 'natural/all natural', 'no artificial ingredients' and 'low or reduced fat/sugar/salt'. In Asia Pacific, on pack claims relating to 'no additives' or 'no artificial ingredients' are quite or very important.

According to Ingredion "It is undeniable that there is a growing opportunity in Asia Pacific for manufacturers to tap into the blossoming clean label trend. Ensuring that products meet the needs and expectations of consumers in different countries is one challenge, formulating clean label foods successfully and cost-effectively is another."

Preference for healthy foods

The Asia-Pacific food and beverage sector is greatly influenced by the consumer preference for healthy food which is a major driver for functional food ingredients.

Euromonitor International reported that the market for fortified/functional beverages as well as fortified/functional packaged food are promising in major ASEAN countries and China, with strong expected growth until the end of the forecast period in 2020. Strongest growth potentials can be seen in emerging markets of Vietnam, Indonesia and China. As such, demand for fortified/functional ingredients are expected to remain strong in these countries.



Strong demand for clean labels

Ingredion a leading global ingredients solutions company has highlighted key results of its global consumer research

Market size (retail value) of fortified/functional packaged food in selected Asian countries

Country	Packaged Food			Beverages		
	Market Size in 2015 (in US\$ mil)	% growth (2014/15)	Forecast Market Size in 2020 (in US\$ mil)	Market Size in 2015 (in US\$ mil)	% growth (2014/15)	Forecast Market Size in 2020 (in US\$ mil)
China	36,508.30	16.23	66,985.10	14,975.20	7.1	22,563.40
Indonesia	4,890	9.74	6,290	1,330	10.4	1,770
Malaysia	1,130.60	6.52	1,301	733.2	7.55	1,002.60
Philippines	1,647.90	4.99	1,869.60	1,463.20	5.73	1,711
Singapore	398.27	2.28	401.3	167.3	2.08	182.1
Thailand	1,682.30	5.5	2,051.70	1,288.70	6.43	1,599.30
Vietnam	1,720	9.88	2,510	540	13.1	860

Euromonitor International. Retail value based on current exchange rate. Packaged milk & bakery and included under packaged food.



Despite the high volume of sales of HW products Asia has been experiencing, Euromonitor International believes that the market is far from being saturated. In fact, it has the second-lowest per capita consumption of HW products of any region, only above Middle East and Africa.

The advantage of manufacturers thinking of expanding their businesses in Asia Pacific is that the consumers in the region are relatively more adventurous and willing to try out new functional ingredients. In order to stay ahead of the trend, they need to tap into this openness, and be willing to launch new variants of novel, functional ingredients.

An interesting recent development is Vietnamese scientists and cooperatives have recently bred medicinal rice varieties with a high nutrition content that were reported by Vietnamese media in late 2015 to be "selling like hot cakes," despite a significant price premium. Loc Troi Group, for example, has Vibigaba, which is suitable for diabetics, and is working on a new rice variety which helps stabilise blood sugar levels, prevent atherosclerosis and provide high nutrients.

Willingness to pay a premium for healthier choices

Consumers believe health attributes are important, but are they willing to pay more for the benefits they provide? The answer is yes—to a degree. Based on a 2015 Nielsen report, a willingness to pay a premium for health benefits is higher in developing markets than elsewhere. More than nine-in-10 respondents in Asia-Pacific (93%) say they're willing to pay more for foods with health attributes to some degree, compared to about eight-in-10 in Europe (79%) and North America (80%).

Conversely, the willingness-to-pay-more scale in Asia-Pacific more closely resembles the global average spending buckets: The highest percentage of respondents are moderately willing to pay a premium (41%), followed by those that are very willing (30%) and slightly willing (22%). All attributes in this region are weighted more similarly, but there still are some differences. The biggest willingness-to-pay gap is also between those very willing to pay for all natural products (43%) and those very willing to pay for products with no high fructose corn syrup (22%).

In Asia-Pacific, the importance of food attributes largely mirrors the global averages, with a few exceptions. The desire for sustainably sourced ingredients (43%) is higher in Asia-Pacific than in any other region except Latin America (tie), and it is the second most important attribute for respondents in the region. The absence of caffeine is also rated more important in Asia-Pacific (28%) than worldwide (23%).



Halal ingredients

The Muslim population in Asia in 2014 was estimated to be almost 1.4 billion, or around 32% of the total population. Globally, the Muslim population is growing faster than others, and is increasingly seeking to consume only Halal-certified products.

A good example is gelatin, which according to a recent article on the Global Islamic Economy Gateway the global gelatin market was estimated at \$2.7 billion in 2015, and gelatin for use in pharmaceuticals and nutraceuticals, at \$0.8 billion. Muslims spend accounted for an estimated 17% of total global food and beverage expenditure in 2014, but less than 3% of gelatin is made from halal or permissible ingredients. This means a clear demand for greater production of halal gelatin. Worldwide Gelatin consumption is forecast to reach 395,840 tonnes by the year 2017.

Recently several Asian companies have taken up the challenge of producing non-porcine gelatin. For example, Vinh Hoan, Vietnam is producing Progel, a certified Halal marine gelatin.

Percentage very willing to pay a premium for each attribute

	Global Average	Asia Pacific
Back to basics	43%	43%
All natural	43%	43%
GMO free	42%	44%
No artificial colours	41%	42%
Made from vegetables/fruit	40%	39%
Natural flavours	30%	33%
Less is more		
No/low cholesterol	38%	37%
Low sodium/salt	33%	34%
Low sugar/sugar free	32%	30%
Low/no fat	30%	29%
Low/no calories	27%	29%
Low/no carbohydrates	27%	26%
Caffeine free	26%	25%
Gluten free	24%	26%
Portion control	23%	28%
No high fructose corn syrup	21%	27%
More is more		
High in fibre	36%	36%
High in protein	32%	34%
Whole grain	30%	29%
Calcium fortified	30%	31%
Vitamin fortified	30%	30%
Minerals fortified	29%	30%
Micronutrient fortified	25%	26%
Rich in unsaturated fat	23%	21%
Sustainable		
Ingredients sourced sustainably/fair trade	35%	43%
Organic	33%	36%
Local herbs/ingredients	26%	27%

Nielsen 2015



حلال

Halal Business Potential In Indonesia

Globally, estimated 1.2 to 1.57 billion Muslims populate the world, 60% of the populations live in Asia in countries such as Malaysia, Indonesia, Brunei Darussalam, Pakistan and Bangladesh. Indonesia has the world's largest Muslim population with approximately 88% of its 235 million country population, while 12% of its population is non-Muslim with religion of Christian, Catholic, Budha and Hindu. It's a potential market for Halal products. The increasing awareness of Muslim consumers on their religious obligations is creating greater demand for Halal products, as the command to consume and use Halal and to avoid those which are Haram as is written in the Quran.

In Indonesia, there is Lembaga Pengkajian Pangan Obat-obatan dan Kosmetika-Majelis Ulama Indonesia (LPPOM-MUI).

An assessment institution formed by MUI (Indonesian Ulama Council) is to run MUI function in protecting Muslim consumers in consuming Halal products of foods, drugs, and cosmetics. Their mission is to establish and develop Halal standard and inspection system in Indonesia. Since the previous case of lard found in food in 1988, LPPOM-MUI aims to give Muslim Indonesian a peace of mind in consuming foods, drugs, and cosmetics.

However, MUI has decided to further restrict the import of food products from other countries, by signaling that it will soon make it mandatory for all imported items to be sold in Indonesia to have Halal certification. Hence, it scares importers to import product to Indonesia. Many products imported from New Zealand and other

industry as the business-supporting sector. However, many business agents and peoples still had inadequate knowledge on the Halal concept in an integrated way.

It is essential to introduce what is Halal all about, Halal is not for Muslims only but Halal is for all. The Indonesian government cultivates the non-Muslims to understand that Halal is not just an Islamic value, but it is also a most potential economic value in today's world. It is shown that most non-Muslim countries in the West and East are utilizing the "Halal Brand" to their economic benefit and developing Halal products exports today. The reason for this vast thriving market contributed by the rising recognition of Halal products being widely recognized for its safety and quality assurance, and

the Halal Label has become a symbol of "Good Quality Product" in Indonesia.



Western countries such as the United States and Australia carries Halal labels which MUI did not recognized. Thus, it is significant that Indonesia Halal authority intend to make sure that all traded products are truly Halal.

Halal system can be apply not only to foods and beverages but also to the businesses based on Islamic principles. The Halal system in Indonesia had covered the food sector and also the Shariah banking

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Outlook & trends Indonesian F&B Industries

Rising household consumption is a major driver for Indonesia's economy, and an industry that thrives on this is food and beverages. Sales growth is fueled by rising personal incomes and increased spending on food and drink, especially from the growing number of middle class consumers that demand more diverse diets (including more meat, dairy products, and fruit and vegetables), quality and safety and convenience. Indonesia Investments in February 2016 reported "besides infrastructure, Indonesia's food and beverage sector remains a favourite of Indonesian banks for the disbursement of loans in 2016 as this sector is regarded promising."

The Indonesian Food and Beverage Association (GAPMMI) stated in December 2015 that turnover in Indonesia's food and beverage industry stands at about IDR 1,200 trillion (approx. US\$87.6 billion) in 2015, up from IDR 1,020 trillion (+17.6% year-on-year) in the preceding year (despite the slowdown of the country's overall economy).

Growing health awareness

Indonesian consumers are concerned about digestive health and cholesterol, based on an online survey of 500 Indonesian consumers about ready to eat (RTE) healthy foods by W&S market research. The main channel to purchased RTE healthy foods in Indonesia, like Thailand was convenience stores.

Fortified / functional foods seen as offering extra value

Euromonitor International reports that fortified/functional food and beverages remained the most appealing to consumers and held the biggest value share up to 2015 as Indonesian consumers see fortification as offering extra value to the products. They expect that more Indonesians, especially middle- to upper-income urban consumers to become more exposed to health issues frequently covered in the mass media, which may lead to their increased health consciousness. More importantly, manufacturers are likely to continue heavily investing in new launches and promotional efforts for their health and wellness (HW) products, while modern retailers are set to continue to grow in significance and provide more shelf space for HW packaged food and beverages.

This growing health consciousness creates opportunities for products such as nutritional drinks or cereals enhanced with vitamins and minerals. Fortified milk products target weight-lossers, body-builders and breastfeeding mothers.

Lifestyle changes drive demand for convenience

As in other developing countries, increasing urbanisation, busier lifestyles, and a

developing modern retail sector that offers an increased selection of convenience foods, including frozen foods is increasing the demand for fast and convenient foods, which do not compromise on healthy eating.

By and large, consumers are looking for fast and convenient food without significantly compromising on healthy eating. One product category that fits the bill is frozen foods, which reduces cooking time, but maintains much of the 'goodness' contained in vegetable or animal products. Frozen food sales are mainly driven by the expansion of modern retail outlets across the archipelago. Equipped with freezers and modern storage facilities, hypermarkets and supermarkets help to supply frozen goods even to formerly underserved regions such as eastern Indonesia. A December 2013 report from market research firm Euromonitor estimated growth in frozen processed food in Indonesia at 18% in current value terms and forecast continued robust sales growth with a constant value CAGR of 10%.

The Investment Coordinating Board (BKPM) stated that Indonesia is not merely seen by foreign investors as a market for their food products (through trade) but also as a production base. In 2015 the agency noted that applications by foreign investors for principle licenses in the food sector were worth a total of IDR 163.7 trillion (88.5%) of the total of IDR 184.9 trillion. GAPMMI also believes that the positive trend in the nation's food industry will continue as various foreign investors (from the United States, South Korea and Japan) have shown their interest to tap Indonesia's food and beverage industry.



Discover today's most innovative products

Fi Asia is the quickest and most cost effective way to source the most innovative ingredients, distributors and business solutions for the ASEAN food & beverage industry since 1996

Source food & beverage ingredients and meet the right suppliers for your business from beverages to bakery, dairy to confectionary, meet over 700+ local and regional exhibitors from all segments of the food & beverage industry all under 1 roof.

Talk to experts, gather intelligence and increase your network in only 3 days – saving you months of research, supplier meetings and travel costs!

Fi Food ingredients
Asia

Ni Natural
ingredients

13 – 15 September 2017
Bangkok, Thailand

 @Fi_Global

 Search for Food ingredients

Discover it all at www.fiasia.com/thailand



Seafood
cuisine

Activ International Asia Sdn Bhd
Booth No. Y19

FLAVOR BOOSTER

A range of Halal flavors mimicking Mirin/Japanese rice wine, used to add a freshness to primarily surimi products. Main functions are to reduce fishiness and enhance flavors in processed surimi and processed meat industry. We describe the flavor profile as sweet, fresh and rounded taste.



ADVANCED ENZYME TECHNOLOGIES LTD.
Booth No. PP9



SEBake EG6

SEBake EG6 is a cost-effective enzymatic solution for enhancing cake quality. SEBake EG6 can help reduce the egg content in a cake recipe by 15 to 20%, without affecting the cake volume, softness & mouthfeel. It's a great opportunity to save raw material costing and increase profits for cake makers!



AKOSPREAD™ NH 83

AKOSPREAD™ NH 83 is functional specialty fat to support your innovation needs. Made for bake-stable chocolate fillings, it gives cookies, croissants and cakes a soft centre that stays smooth, creamy and glossy right through shelf life. It contains non-hydrogenated fats and satisfies all requirements for a trans-free label.

ADM/MATSUTANI LLC JOINT VENTURE Booth No. X1



Fibersol-2

Fibersol®-2

Fibersol®-2 digestion - resistant maltodextrin is a soluble corn fiber that acts as a low-calorie bulking agent containing 90 percent dietary fiber. It can be used with minimal formulation adjustments in a variety of food and beverage applications to maintain or improve a product's desired attributes. Even at significant levels, Fibersol®-2 doesn't affect taste or viscosity.

PT ANJ AGRI PAPUA.
Booth No. C20



"PATI ALAM" sago starch.

PATI ALAM is organic sago starch originated from indigenous forest of West Papua.

Produced in a modern factory with a high standard of quality and safety, our sago starch has premium quality.

Sago starch has a unique viscosity & gelling profile to intensify chewiness and crumbliness in food products.

Agung Mulia Chemindo, PT
Booth No. R15



SEAFOOD POWDER and MARINE COLLAGEN PEPTIDE

Purest form of Seafood Powder and Marine Collagen Peptide from Norway. 100% natural without any artificial additive and trace of antibiotics. Fresh, Premium and Sustainable.

ASTAREAL CO., LTD.

Booth No. GG21

AstaReal® EL25 Cold Water Dispersible Beadlets



Natural astaxanthin is a powerful antioxidant with a wide range of clinically supported health benefits, but options for adding it to functional beverages and powdered products were limited until now. AstaReal® EL25 cold water dispersible beadlets permit new, innovative products that add astaxanthin's antioxidant power to a variety of beverages.



Avebe
Booth No. LL1



Perfectamy™ / Perfectagel™

Avebe - the largest innovative company producing solutions based on potato starch and protein - is showcasing its expertise and products at Food Ingredients Asia. Get inspired by our solutions for processed cheese. Our brands Perfectamy™ and Perfectagel™ combined with our technical expertise ensures that we can support our customers in the best way with solutions for different types of melting, stretch and elasticity.





PT.Bintang Kreasi Aroma Booth No. D21



Natural Extracts, Flavors, and Specialty Items

PT. Bintang Kreasi Aroma, in partnership with Robertet (France) - the world leader in natural ingredients, combines international expertise with local insight to deliver the finest natural products, adjustable to market needs.

Ballantyne Foods Pty Ltd
Booth No. H23



Australian Cheese and Dairy Powders

When you use Ballantyne cheese and dairy powders you'll discover a wide range of benefits, from superior taste attributes to manufacturing advantages - including:

- The natural complex cheese flavours that only real cheese can provide
- A superior base on which to promote and support your flavour profiles
- Creating consistent, reliable cheese flavour for a wide range of applications
- The opportunity to label your product "contains real cheese"

BénBérg Arôme is a modern high tech supplier for Flavors and Fragrances. For more than 47 year of experiences in the industry, we have supplied flavors and fragrances through cooperation's and partnership. We are supporting our customers with innovative solution with modern and high tech production & packaging facilities. Visit our Website at www.benbergarome.com



BBA INDONESIA
Booth No. D11



C&P Group Booth No. X21



The Original Saprona Transglutaminase

The only European produced Transglutaminase for all kind of food product.

- | | |
|---------------|--|
| Meat | - texture improvement, co-binding of meat pieces |
| Fish | - increase gel strength in fish ball - co bind of fish and seafood |
| Dairy | - increase texture and reduce ingredients in yogurt |
| Bakery | - higher volume in bread - improve bite of noodles |

CHAICHADA CO.,LTD. Booth No. HH5



Our main product: Dried Herbs and Spices are Kaffir Lime Leaf, Lemongrass Leaf and Tree, Ginger, Chili, Basil, Mint, Black Ginger, Roselle, Safflower, Finger Root, Pueraria Candollei, Butae Superba, Turmeric, Zingiber Montanum, Pandan Leaf, Chili, Thai Basil Leaf, Perilla Frutescens, Mulberry, Passion Fruit (Juice and Dried pulp), Garc Fruit (Dried Puree) and etc.

PT. Chemco Prima Mandiri
Booth No. AA11

Aspartame,
Potassium Sorbate,
Nisin, Xanthan Gum



FOOD ADDITIVES
PRODUCT NAME: SODIUM SACCHARIN 5-8MESH
PRODUCT STANDARD: SG/GH4578-2008
BATCH NO.: 14032401
MANUFACTURE DATE: MAR. 14, 2014
SHELF LIFE: 5 YEARS
NET WEIGHT: 25KG
GROSS WEIGHT: 26KGS
MANUFACTURER: CHINA FENGMEI SHEMA GROUP KAIFENG
NINGHUA FINE CHEMICAL CO., LTD.

PRODUCT DESCRIPTION OF SODIUM SACCHARIN
CHARACTER: A WHITE OR COLORLESS CRYSTALLINE
MAIN INGREDIENT: SODIUM SACCHARIN
USAGE: FOOD, BEVERAGE
STORAGE CONDITION: DRY, VENTILATE AND DAMPROOF
TRANSPORTATION: DAMPROOF AND AVOID MIXING WITH OTHER MATERIALS

We are Trading Chemicals For, Aspartame Sinosweet, Potassium Sorbate, BHT Jinsil C180 Jinneng Science/Reipu, Nisin & Natamycin Lanzhou Weiri, Xanthan Gum Deosen, Sodium Cyclamate Golden Times, Saccharine Tianjin North, Calcium Propionate Jiangbei Additive, CMC Chongqing Lihong, Sugar Ester Compass Food, Guar Gum Indian Hydrocoloids, Ascorbic Acid Shandong Luwei, Garlic Powder Tiankang Specification

Corman
Booth No. X32



Butter Sign

Buttersign is the essence of butter, captured by Corman to help you create, in your products a unique signature: Yours. With this range of natural butter flavours you can bring covers the whole spectrum of butter aromas into your products.



Corbion Purac Asia Pacific Booth No. H19



Verdad™ product line

The Verdad™ product line is designed to improve quality (taste, shelf life, food safety) without using any additives

(e-numbers). Food ingredients are used to create the desired benefits for both Savory (e.g. Meat products, Prepared foods) and Sweet (e.g. Confectionery, Beverages, Bread) foods.



**PT. DELION
CITRA DINAMIKA**
Booth No. **R11**

LION BROTHERS

Magrome
Flavor

Delion, established in 1986, is a flavor manufacturer with cutting-edge manufacturing facilities. We produce a wide range of liquid flavors for food & beverage industries: dairy, fruity, brown, floral,

beans, grains, & local authentic flavors. Moreover, we manufacture highly-stable flavor emulsions, cloudifier (BVO & TiO₂ - free), & bakery flavors.

PT DPO Indonesia
Booth No. **H21**



**Low sugar High fiber
soft serve ice cream**

Soft serve ice cream with 60% less sugar replace by isomaltulose and enriched with high fiber (FOS) that can improve your digestive system. Isomaltulose is a unique carbohydrate that has mouthfeel property like sugar and also low GI. It is suitable for diabetic people. FOS (Fructo Oligosaccharide) is short chain inulin, natural fiber and has the prebiotic effect that can help our digestive system

PT. DIAN CIPTA PERKASA
Booth No. **V1**

SUCRALOSE

PT. Dian Cipta Perkasa is legally certified as PBBBF in Indonesia. Establish in 1991, we are committed to providing a wide range of high quality raw material products and services for industrial market of Pharmaceutical, Food additive, Food Ingredients, Herbal extracts, Nutraceutical Product, Feed and Chemical.



PT. Dian Cipta Perkasa is also the biggest distributor for Sweetener such as Sucralose, Aspartame, Acesulfame K, and Fructose Crystalline Powder. We also provide product of Acidulant, Preservative, Hydrocolloid, Starch, Vitamin C series, Natural extract powder, Nutraceutical products, Collagen, Enzymes and etc,

**PT. EKACITTA
DIAN PERSADA**
Booth No. **AA29**



Microencapsulated iron salts

Microencapsulated iron salts are coated with a layer of vegetable fat. These products are enclosed in a microcapsule while maintaining their function. This technology offers considerable advantages: Excellent taste masking properties, prevention of interactions of the core material with other compounds, no vitamin degradation or discoloration in the final product.

EMSLAND GROUP
using nature to create

Emsland Group Booth No. **GG26**

Empure® Starches and Flakes

Emsland Group developed a wide range of clean label starches and flakes. In the food industry, our Empure® products are used in many foodstuffs in which they have a positive effect on a variety of functions such as thickening behavior, texture as well as stability tolerance and process tolerance.



EURONUT SPA

Booth No. **F23**



Hazelnut products for the confectionery industry



Euronut is an Italian company specialized in the processing of the hazelnut. The main products are: hazelnut paste, hazelnut proline paste, hazelnut paste, hazelnut diced, roasted hazelnuts, spread and filling creams. Euronut often works on "tailored-made" products: its mission is to offer products that will satisfy the needs of its customers, maintaining high quality standards and offering competitive prices.



FANCY WORLD COMPANY LIMITED
Booth No. **HH10**



CLARE'S COLLAGEN

Collagen peptide -for flexible smooth skin & anti-aging.

Acerola Cheery Extract, Vitamin C-Enhance immune system, Anti-oxidant.

Fructo-Oligosaccharide-Improved gastrointestinal, Food for probiotics.

Coenzyme Q10-it is a powerful antioxidant.

FrieslandCampina Ingredients (Domo)
Booth No. **Y1**



2'-Fucosyllactose (2'-FL)



Domo launches 2'-Fucosyllactose (2'-FL); the next generation infant nutrition ingredient. Scientific research in recent years has linked 2'-FL with a range of health benefits. 2'-FL is the first oligosaccharide with an identical structure to a human milk oligosaccharide available for application in infant nutrition.

FrieslandCampina Ingredients (Kievit)
Booth No. **Y1**

**Kievit's portfolio
for sensorial
sensations**



Addressing the premiumization and cleaner label trends, FrieslandCampina Kievit expands its portfolio of high-quality ingredients for irresistible beverages. Dairy or non-dairy, powder or liquid: Kievit has the right solution to enrich your instant or ready-to-drink coffee or tea and make them more tasteful, healthy or convenient. Turn coffee and tea moments into sensorial sensations with our expanding portfolio!

GRAND MULTI CHEMICALS, PT
Booth No. **F1**



Beef Leg Bone Extract



Pale brown concentrated liquid extract from 88% beef bone extract. A natural ingredients made from clean and safe New Zealand beef and beef bone for the food manufacture and food service industries internationally. Application: Beef flavoring, Protein extender, Color/ Taste enhancer, Seasoning mixes, Soup, Sauces, Bouillions, Gravies.

HALDIN PACIFIC SEMESTA, PT
Booth No. **BB1**



**Natural ingredients – liquid extract/
distillate and powder extract**

Haldin's products deliver exceptional top note mouthfeel, taste and health functions inside the consumer products.

Gaban Spice Manufacturing (M) Sdn Bhd
Booth No. **T14**



Steam Sterilized Spices, Herbs and Spices

Manufacturer and exporter of high quality steam sterilized spices, herbs and spice blends. Established in 1988 and we are ISO 9001:2008, Halal and HACCP certified company. Our products are food manufacturers, food service and retail all over the world.

Glanbia Nutritionals Singapore Pte Ltd
Booth No. **M1**

TruCal



TruCal is derived from milk, it contains an optimal balance of the minerals needed to maintain bone health. It achieves what calcium fortification alone cannot. A clean label ingredient that's also formulation friendly, it's the balanced approach to building and maintaining strong bones at any age.

PT Halim Sarigandum Prima
Booth No. **S11**



Tepung Terigu ex HSGP

PT HALIM SARIGANDUM PRIMA committed to produce good value wheat flour for our customer with advance technology in wheat flour production so we are able to produce wheat flour with high quality. Furthermore, with our production facility located in North Sumatera which is the nearest island among other Indonesia islands to export its goods to Asia thus we have competitive advantage in term of freight. With the principal of total quality commitment, honesty and responsibility. PT HALIM SARIGANDUM PRIMA flour mill is looking forward to grow mutually together with all of our customers.

GNT Singapore PTE LTD
Booth No. **X19**



**EXBERRY® Colouring Foods /
Fruit & Vegetable Concentrates for Colour**



GNT Group is the leading global provider of Colouring Foods. The company manufactures colouring concentrates from edible fruits, vegetables and plants using gentle physical methods. Artificial additives, chemicals or organic solvents are not used. The concentrates are sold under the EXBERRY® brand name in more than 65 markets worldwide and are used in a variety of foods, including confectionery and bakery products, dairy products and beverages.

HEXA FOOD SDN. BHD
Booth No. **Y33**



Tamarind Powder

Demand for tamarind powder has increased recently in seasoning application. Prices for raw dried tamarind has been on an uptrend since middle 2015.

HLEKS GIDA SANAYI VE TIC. A.Ş.

Booth No. **F21**



Shoogy Boom Popping Candy

Popping Candy (different colour, flavour and sieve size), Lollipop with Popping Candy, Popping Candy with Bubble Gum, Chocolate Balls with Popping Candy (milk, dark, white).

Hydrocolloid Indonesia

Booth No. **CC9**



Carrageenan

Hydrocolloid Indonesia is a leading manufacturer of food-grade Kappa to Iota semi-refined carrageenan. We are HACCP, Kosher, Halal, ISO 9001:2008 and FSSC 22000 certified. Our products are specially design for applications in meat and dairy. These systems deliver specific functionalities for every application such as particle suspension, thickening, gelling, fat replacement and many more.



Huntsman Pigments and Additives

Booth No. **P1**

HUNTSMAN

Enriching lives through innovation



HOMBITAN AFDC 101

HOMBITAN AFDC 101 pigment is Huntsman's latest innovation for high purity titanium dioxide products based on the enhanced crystal size controlled technology. This pigment combines the softness of anatase and the opacity of rutile. With the crystal size controlled technology, narrow distribution of crystals in selected wavelengths of light can be achieved.

IGH FLAVOURS & TECHNOLOGY

Booth No. **RR25**



Flavours for the food industry

IGH is a FLAVOURS FACTORY producing flavours for the following market segments: Beverages, Confectionery, Pastry, Ice-cream, Sport nutrition, Dairy and Nutraceuticals.

We produce liquid flavours, paste flavours, Spray-dry Flavours, Adsorbates, Natural and Natural Identical Flavours.

PT. INDO ANEKA ATSIRI

Booth No. **KK1**



- Natural Extracts (Liquid and Powder Extract)
- Essential Oils
- Aromatic Chemicals

PT. Indo Aneka Atsiri specializes in the manufacturing of quality Aromatic Chemicals, Essential Oils, Natural Extract Products as well as Natural Spray-dried Powders. Our range of products consist of Clove Oil derivatives, Coffee Extract, Coffee Absolute, Vanilla Extract, Vanilla Absolute, Cocoa Extract, Cassia Oil, Sandalwood Oil, Galangal Oil, Patchouli Oil, Massoia Oil, etc. We offer a wide range of natural products for the F&B industry, perfume industry, cosmetics industry, herbal and pharmaceutical industry.



INTHACO CO., LTD.

Booth No. **HH1**



Pandan Powder

Vegetable and fruits are important diets, variety is as important as quantity. And as foundation of healthiness, consider fruits and vegetables. It is rich in vitamins, nutrients, antioxidants, fiber and completely natural, free from additives. They are also great way to color your food naturally. Ideal for application: Ice-Cream, Beverage, Seasoning, Snack, Bakery, and etc.

INDESSO AROMA

Booth No. **K1**



TEA & COFFEE EXTRACTS

Indesso Aroma, an ISO 9001 & FSSC 22000 certified manufacturer of natural extracts, offers authentic tea & coffee extracts with a unique aroma capture technique so that "fresh brew" character can be preserved. Made from selected raw materials (e.g. Toraja / Mandheling Arabica Coffee) the extracts and aroma essences give signature taste & aroma in beverage application.



PT. Jerindo Sari Utama

Booth No. **V11**

HACO HVP, e-HVP, Yeast and Natural Extract



PT. Jerindo Sari Utama offers solution for your savoury products by introducing HACO HVP, e-HVP, Yeast and Natural Extract. Despite not consist of any meat ingredients, both HVP and yeast extract contain certain kind of amino acid that contribute to give meat-like taste similar to that in meat stock. It can be used to add taste, balance existing flavors, improve body and also replace MSG.

PT. JINYOUNG
Booth No. **A1**



Dehydrated Chicken Meat Powder

PT. JINYOUNG had been striving for research and development of savory extract products since 2002 in Indonesia. The Dehydrated Chicken Meat Powder is our current state of the art. It is made of fresh and selected raw materials, processed with our advanced drying technology. The natural mild taste and flavor of chicken from our Dehydrated Chicken Meat Powder will enhance the customer's culinary creations.

KARAGEN INDONESIA, CV.

Booth No. **HH18**



Carrageenan

Carrageenan is a general name for polysaccharides extracted from certain kinds of red seaweed. It provides a unique ability to form a variety of gel textures. Carrageenan delivers a stable consistency in many industries. It is widely used for their gelling, thickening, emulsifying, and stabilizing properties.

KH ROBERTS
Booth No. **G11**



KH ROBERTS ASIAN TEA FLAVOURS

Continuing the story of our Asian Tea flavours, KH Roberts brings to you our new Japanese-inspired artisan flavours - the bittersweet-tart Yuzu and the fresh floral Sakura. Both flavours make a delightful pairing with our rich Black Tea and vibrant Green Tea flavours, delivering excellent and authentic flavour performance in application.



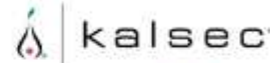
Malted Compound Powders

Muntions' Malted Chocolate, Malted Milk and Cocoa Malt Powders are rich in maltiness, milkiness, and chocolatey aroma and flavours. Each has a unique profile which can enhance flavor, mouth-feel and texture improvement in beverages, baked goods, ice-cream, confectionery etc. All products are homogenous and highly soluble.

Muntions plc Booth No. **G1**



Kalsec Booth No. **H11**



Natural spice and herb flavor extracts, colors and antioxidants

KALSEC® can you're your noodles look better taste better and last longer naturally. As an innovator of quality extracts, Kalsec® is the only manufacturer who offers all three natural ingredient product lines: spice and herb flavor extracts, colors and antioxidants. Besides convenience and efficiency, you also benefit from naturally-sourced products that work for your specific application. All this is supported with technical, application and regulatory expertise to help guide you through changing global environments and trends.

KERRY Booth No. **H1**



Leading to Better

Kerry's State-of-the-Art Taste & Nutrition Technologies

Kerry's capabilities, drive and expertise help add value and deliver better solutions. Here are our technologies:

Authentic Culinary Foundation, Natural Extracts, Flavours, Taste Modulators, Infant Nutrition, Emulsifier & Texturants, Nutritional Actives, Primary Ingredients and a range of systems in Functional, Dry & Liquid Beverages, Dairy, Culinary, Meats, Sweets and Cereals.



KIMICA Corporation
Booth No. **Y34**



Alginic acid, Alginate salts and Alginate ester (PGA)

KIMICA distributes superb quality Alginic acid, Alginate salts and Alginate ester (PGA) globally to a range of markets including noodles, fish meat balls, dumplings, bread, confectionery, fillings and icings.

PT Lautan Natural Krimerindo
Booth No. **R1**



PT Lautan Natural Krimerindo
Creating Value for Customers

FiberCreme

Dietary fiber is on top the list of ingredients used in health and weight-management. Find out how FiberCreme makes you fit, slim and enjoy life with your food. It can deliver a unique healthy ingredient with excellent taste to enrich your diet. Boost the fiber content of your food and beverages products with FiberCreme!

MAHARAJ FOOD CO., LTD.
Booth No. **HH2**



GOOD INGREDIENTS, GOOD TASTE

SAVOURY TASTES
FORMULATED BLENDS
SPRAY-DRIED SPECIALTY PRODUCTS
SPECIALTY INGREDIENTS
CONTRACT MANUFACTURING

FLAVOUR BOOSTER

Flavor boosters Generate unique flavor to food by chemical reactions which occur during food processing at minimum temperature of 120 Degree Celsius (Baking, Frying, Grilling, Roasting, etc.) It ensures superior aroma, taste, especially in high temperature process. Idea applications are for snack dough, Bakery products, processed meat and many more.

Mitsui Sugar Co., Ltd.
Booth No. **CC26**



Mitsui Sugar Co., Ltd.



Molasses Extract (Sugar Cane Extract)

"Molasses Extract" is produced by extracting valuable components, such as polyphenol, from sugarcane with our extraction technique. Sugarcane polyphenol adsorbs bad odor, and puts out volatiles which are sources of bad smell. This product is used for many kinds of foods and beverages for masking without sweetness.

Muehlenchemie
Booth No. **E1**



Deltamalt

The two new developed enzyme systems are based on an innovative fungal amylase (Deltamalt FN-A) or a combination of enzymes naturally present in grain with fungal amylase (Deltamalt FN-B). Use of these products improves the baking performance of the flour and simultaneously lowers the falling number, the flour's natural enzymatic activity.



The Indonesian market for collagen casings are supplied by Devro mostly

Variety of casing types according to consumers' needs. The type of casing and color with diameter in a range of 13-30 mm depend on demand. Sausages will have a tight texture and an attractive appearance and nice "Knak bite"



DEVRO

Devro collagen and polyamide casing

PT. Markaindo Selaras
Booth No. **GG19**



Micro-Tech Foods Ingredients, Inc.
Booth No. **PP3**



Texbind® Transglutaminase

EcoCal® Shell Calcium Oxide

IOMaster® Shell Calcium Oxide

Transglutaminase/Shell Calcium Oxide

Micro-Tech Foods Ingredients. Natural is our philosophy, we devote ourselves to research and develop natural ingredients' functionality for consumers' healthier food environment.

MTFI specialize in manufacturing Transglutaminase (TG) and Shell Calcium Oxide. Transglutaminase (TG) is designed for processed meat (poultry and livestock), noodle, seafood and so on. Shell Calcium Oxide is for washing fruits and vegetables, bakery and other processed food.

Mitsubishi-Kagaku Foods Corporation
Booth No. **S11**

▲ MITSUBISHI-KAGAKU FOODS CORPORATION



Ryoto™ Sugar Ester

Ryoto™ Sugar Ester is a safe emulsifier manufactured from materials derived from plant origins, such as sugar canes and palms. We are able to supply a wide range of grades by controlling the kind of fatty acid composition and the degree of esterification. Ryoto™ Sugar Ester is used for a wide variety of foods products such as beverages, cakes, chocolates, and dairy products and Ryoto™ Sugar Ester is positioned as a top brand in the industry.



Trehal™ (Trehalose)

Trehal™ (Trehalose) is a naturally occurring, non-reducing disaccharide which has unique-functionality compared to other commonly used saccharide in food and beverage. Trehal™ has many notable properties: non-participation in Maillard reaction, heat and acid resistance, high glass transition temperature, and low hygroscopic. Trehal™ is produced from starch with a proprietary enzymatic process.



Nagase
Booth No. **PP33**



NatureSeal, Inc.
Booth No. **EE6**



NatureSeal

NatureSeal, a world leader in fresh-cut, shelf-life extension technology products for the fresh produce industry. Our product line can extend the shelf-life of up to 21 days depending on the particular produce. NatureSeal treats over 20 produce items including but not limited to sliced apples, guava, mango, potato and avocado.





Nikken Foods
Booth No. **RR57**



Natural Flavors

Natural flavor comes from delicious, healthy seasonings based on raw materials including meat, seafood, and vegetables. Natural flavor means umami savoriness and aroma, captured and preserved in abundant flavors which always feel fresh and new. Nikken's original technology condenses ingredients into processed powders, extracts, and pastes.

Novozymes Booth No. PP41

novozymes
Novozymes Saphera®

"Novozymes new lactase (Saphera) for production of low-lactose dairy products (Fresh, Pasteurised and UHT Milk; Yogurt and Drinking Yoghurt; Milk drinks; Ice cream) with the following benefits:

- Better control of lactose elimination
- Better sweetness control
- Optimal solution for yogurt production
- Clean taste
(Less off flavors during shelf life)



Oleon (Asia-Pacific) Sdn Bhd
Booth No. **BB19**



RADIAMULS
TRADITIONAL ORIGIN



SPECIFIC ESTER BLEND

**Anti-Crystallising Agent
for Cooking Oils**

Anti-Crystallisation Agent for Cooking Oils

Oleon launches its newly developed anti-crystallisation agent. The specific ester blend shows excellent performance as anti-clouding agent in most used cooking oil. By modifying the crystal network of oils containing saturated triglycerides, addition of this blend in low percentages answers the demand of retail market for clear cooking oils.



Premium Foods Co., Ltd.,
Booth No. **F9**

Food ingredient and frozen food

Premium Foods Co., Ltd., established since 1997, with its group of food ingredient companies, is a food ingredient and frozen food manufacturer. The food ingredient segments includes air dried, spray dried, and freeze dried products. The frozen foods include ready to eat foods, frozen vegetables & fruits, etc. The company strives to enrich our customer's health by delivering a world of hygienic and safety products.

PT. PHYTOCHEMINDO REKSA
Booth No. **KK18**



Botanical extract, herbal infusions, herbal medicine

Phytochemindo Reksa is an independent and leading manufacturer of natural herbal plant extracts and service provider to leading manufacturers of pharmaceuticals, foods and beverages, and cosmetics since 1977. The company now offers the highest quality extracts, extraction services and other manufacturing services including the production of tablets, capsules, powders, and liquids.



PT. EVONIK INDONESIA
Booth No. **G1**



SIPERNAT® and AEROSIL®

- Provide high quality powder food through optimizing flow ability and reducing caking behavior
- Offer less turbidity and less sediment in ready-to-drink solutions for high consumer acceptance
- Improve wetting
- Please the eyes of consumers by maintaining the bold color



P.T. OGAWA INDONESIA
Booth No. **C1**



MAILARD REACTION FLAVORS

OGAWA introduce flavors with rich authentic taste, utilizing the reaction of sugars and amino acids. "Milk Taste" series are created to enhance sweet, and rich taste of milk for various applications. While for savory application, we have "OGAWA Taste" which are produced with no meat derived material, no MSG added, and for meat replacer.

MILK TASTE	OGAWA TASTE
Milk Taste Powder (NAT)	Meat Type Flavor
Fresh Milk Taste Powder (NI)	Roast Beef Type Flavor
Boiled Milk Taste Powder (NI)	Roast Chicken Type Flavor
	Boiled Chicken Type Flavor
	Roast Soy Sauce Flavor

PT. PAFAMANDIRI SAKTI
Booth No. **FF17**



HYDROCOLLOID

Hydrocolloid is a material that can form a gel when mixed with water. In addition as a gelling agent in food and beverage, hydrocolloid can also function as a thickener, stabilizer, emulsifier zero gravitation beverages and adds mouthfeel.

Q PLUS CONCEPT CO., LTD.
Booth No. **HH7**



QUALIMAX ®

The QUALIMAX ® (The Non-Phosphate sea food additive) increase water binding capacity by soaking apply. Frozen food additives are able to increase very good quality of raw material for higher productivity with very safe for customer. It keeps good appearance and organoleptic characteristics.

RICCA PEACOCK ASIA SDN BHD.
Booth No. **L20**



REKA NATURAL HALAL FLAVOURS & MICRO-ENCAPSULATED POWDERS

Our Reka Natural Halal Flavours comply with the strict regulations of EU, USDA, Japan, and fully certified by our Malaysia JAKIM Halal. These unique innovations trigger the emotions and memories of taste, aroma and mouth-feel, green and healthy with wide general applications.

Our Micro-Encapsulated Flavour Powders offers better control of flavor release with maximum impact in the end product at longer shelf life.



PT Ridda Manna Sejati
Booth No. **KK5-KK7**



Ohly Yeast Extract

For yeast solutions, just add Ohly

Ohly is one of the world's leading suppliers of yeast extracts, yeast based flavours and specialty powders for the food, fermentation, nutrition and animal feed markets globally. Our products are based on baker's, torula and brewer's yeast. Ohly is part of the ABF Ingredients group, who focus on high value ingredients in food and non-food applications.



PT. Santos Premium Krimer
Booth No. **PP53**



Non dairy Creamer

A leading manufacturer of Non-Dairy Creamer; for your drinks, bakery and snacks products.

Our creamers, composed from high quality materials, assured with ISO22000, ISO9001 and Halal from MUI. Made from either Coconut or Palm-Kernel Oil, with variety of taste to match your profile. Available in 25 kg paper bag packaging.



Rama Production Co., Ltd.
Booth No. **PP31**



ProtiAct ®

ProtiAct ® is functional compound based on high activity Transglutaminase enzyme (TG) which provides excellent functions for texture improvement and protein binding in various food applications containing protein. Due to its excellent properties, ProtiAct ® helps providing the better solutions to add value for meat, seafood, surimi and many more applications.

Richen Nutritional Co.Ltd.
Booth No. **L26**



Vitamins & Mineral premix; Customized nutrient premix

Over years, Richen has been enjoying increasing growth and reputation in China and abroad as a solution provider of nutrient fortification for foods, milk products, beverage and dietary supplements, from formula design and confirmation to the premix production and perfect delivery, we do it all. Our product portfolio includes natural GABA, single minerals, mineral premix and vitamin premix, customized nutrient premix.

Royal Buisman
Booth No. **RR23**



Natural caramelised sugars

Natural caramelised sugars, produced by Royal Buisman provide the magic touch for any type of coffee or cocoa drink. Guaranteed natural, our caramels contribute to a multitude of flavour profiles. Or, when needed, they also provide the possibility to save costs by partly replacing coffee or cocoa, maintaining the same flavour profile.

PT Sarigandum Prima
Booth No. **S11**



Tepung Terigu ex HSGP

PT HALIM SARIGANDUM PRIMA committed to produce good value wheat flour for our customer with advance technology in wheat flour production so we are able to produce wheat flour with high quality. Furthermore, with our production facility located in North Sumatera which is the nearest island among other Indonesia islands to export its goods to Asia thus we have competitive advantage in term of freight. With the principal of total quality commitment, honesty and responsibility, PT HALIM SARIGANDUM PRIMA flour mill is looking forward to grow mutually together with all of our customers.

Scents & Blends (PT. Kurongkor Utama)

Booth No. **D16**

Scents & Blends Pte Ltd



Lychee Flavor F0813A

Lychee is a sweet and nutritious fruit, it brings cooling effect on the human body to beat the scorching summer heat. Our Lychee flavor is giving you the real of Lychee taste and flavor that suitable for RTD and Confectionary Application.



Simpson Biotech Co., Ltd.

Booth No. **DD16**



Ruby® Mushroom

Antradio cinnamomea, or Ruby® Mushroom, is used as folk medicine for anti-cancer and liver-protection in Taiwan. Hepasim® is the active compound of Antradio cinnamomea mycelia processing anti-inflammatory and anti-liver fibrosis activity. Simpson Biotech owns all IP of the active compound Hepasim® and Ruby® Mushroom contains >12% of Hepasim®.

PT. SINAR PERMATA HALIM SWADAYA

Booth No. **S11**



Ryoto Ester SP

One step mixing solution in cakes, Ryoto Ester SP provides excellent egg-protein whippability and highly aerated cake batter with no special skills needed. It boosts the volume of cakes by 10-20% and gives them finer crumbs and more uniform & softer texture.

SEMARANG HERBAL INDOPLANT, PT

Booth No. **HH19**



SEMARANG
HERBAL INDOPLANT



POWDER HERBAL EXTRACT

- As a subsidiary company of PT. SIDOMUNCUL
- Specialized in botanical extraction, of Indonesian herbs
- CPOTB(GMP) and ISO certified
- Capacity of 100.000Kg/month
- High quality and low cost
- More than 500 units manufacturing equipment
- Supplying food and beverages, pharmaceuticals, nutraceuticals, cosmetics, agriculture industries
- Supplying domestic and international
- Use state of art method to extract
- Product process using documented procedure and rigorous control.

PT. Sonton Food Indonesia

Booth No. **C24**



Baked stable bread filling

Sonton Food Indonesia produces several types of bread filling, starting from Fruit Jam, Spread & Custard. Our bread filling is created to fulfill consumer needs with baked stable technology, where the product isn't changing during the baking process. More over with 1 kg pillow packaging, our product is easy to apply.

SRIBOGA FOOD SOLUTIONS (PT Ratu Sima International)

Booth No. **PP49**



Sriboga 'Inofa' Heat Treated Flour

Sriboga Food Solutions, the only producers of Heat Treated Wheat Flour in South East Asia, are leading global innovation and capabilities of this advanced technology which modifies the properties of flour to enhance its functionality. Our Inofa range of fully functional flour has been developed by industry experts, particularly for:

- Food coatings
- Bakery Products
- Processed Meat & Poultry
- Soups & Sauces
- Snack Foods



SternEnzym

Booth No. **E1**



Sternzym Fresh Cake Plus 24052

A-Amylase with moderate heat stability and increased tolerance to a high fat and sugar content and Lipase side-activity. Sternzym Fresh Cake Plus 24052 is offering the following benefits:

- Enhanced softness and moistness over longer period of time
- Less crumbling on cutting
- Better texture properties and crumb stability

SternVitamin

Booth No. **E1**



Energy Drink Premixes

SternVitamin develops and manufactures Micronutrient Premixes for the F&B industry. Energy drinks are amongst the most popular beverages in Southeast-Asia. We have created new energy drink premixes including innovative



and natural ingredients to boost energy and target health-conscious consumers. Find out more and visit us at our booth!



Super Food Ingredients Singapore

Booth No. **T5**

Beyond the Brew Beverage Concentrates

Super's Bag-in-Box Beverage Concentrate series - Beyond the Brew is an easy to use and consistent beverage base ideal for the creation of a wide variety of delicious and innovative drinks recipes. Enjoy convenience and great taste whether you are preparing drinks in large volumes or serving by the cup.



SUZHOU JIAHE FOODS INDUSTRY Co., LTD.
Booth No. PP17



Non-Dairy Creamer & Instant Coffee

non-dairy creamer for coffee // non-dairy creamer for milk tea // non-dairy

creamer for ice-cream // non-dairy creamer for solid beverages

100% robusta instant coffee powder // 100% arabica instant coffee powder

Tate & Lyle Asia Pacific Pte. Ltd.
Booth No. V9

TATE & LYLE

KRYSTAR®



KRYSTAR® Crystalline Fructose

KRYSTAR® Crystalline Fructose helps you reach your desired sweetness level with fewer total sugars and calories. With a fast sweetness onset and clean finish, you can give a boost to fruit, chocolate, caramel, and cinnamon flavor notes. It also helps balance sweetness profile and mask aftertaste of some other sweeteners.

TDS
INGREDIENTS

TDS INGREDIENTS
Booth No. AA21



PROLINK TG

Transglutaminase Enzyme for Meat, Dairy and Bakery Products. Providing the most suitable and innovative product for each application. Stable quality, continuous supply and Halal assured.

Thal Foods Product International Co., Ltd.

Booth No. HH8



TF-TIDE (Flavor Enhancer)

TF-TIDE is the natural flavor enhancer for food categories such as snacks, soy sauce, fish sauce, canned sea food, fishball and meatballs and etc. The synergistic effect can be recognized by cost savings because it is 5-10 times as stronger as MSG. Furthermore, TF-TIDE gives the Umami taste, maximizes the continuity and harmony of food flavors, gives cost-savings of the formulations, reduces undesired flavor and helps to reduce the sodium.



Thanakorn Vegetable Oil Product Co., Ltd.

Booth No. RR21



Healthy Cooking Oil (COOK BRAND)

COOK is the high - quality vegetable oil that has 3 kinds of products: refined soybean oil, refined sunflower oil and refined canola oil by using Ice Condensing Vacuum System that distinguishes its vegetable oil qualities. Good for

Health and Good for cooking: frying, baking, and salad dressing etc.



TOKIWA PHYTOCHEMICAL CO. LTD.

Booth No. PP7

takiwa
PHYTOCHEMICAL

BILBERON®
[Bilberry Extract]

BILBERON

BILBERON is high quality Bilberry extract firstly developed in Japan by Tokiwa.

Bilberon-25 is manufactured in accordance with Ministry of Health, Labour and Welfare GMP guideline. Also it is approved as a HALAL and KOSHER product.



PT. TRIPPER NATURE

Booth No. X29

TRIPPER
WE ADD VALUE AT WHOLE

Vanilla

TRIPPER vanilla in extract, ground, whole, paste, cut and spray dried is available in Indonesian, PNG and Madagascan varieties. TRIPPER vanilla is harvested at just the right moment, a rich flavor profile for innovative applications including baked goods, beverages, and syrups. Available in Fair for Life, organic, Kosher, and Halal.



UENO FINE CHEMICALS INDUSTRY (THAILAND)

Booth No. U9



SWEETENER (SORBITOL & MALTITOL) AND FOOD ADDITIVE

Our products supply is in powder & syrup form which are able to apply for variety of food applications. The benefits are low calories and friendly taste similar of sugar. Furthermore, they are most suitable for Diabetics people who would like to control the sugar or sucrose.



UNITED CHEMICALS
INTER ANEKA
Booth No. **U1**

OMYA CALCIPUR

Omya Calcipur is natural ground calcium carbonate that meets both FCC and E170 purity requirements and is Halal and Kosher certified. The new Omya Calcipur range allow maximum formulation and flexibility for different applications. Omya Calcipur provides versatile white pigment, acts as an anticaking agent and is excellent source of dietary calcium.



Universal Trading Indonesia
Booth No. **RR17**



universal trading

SBO (Soybean Oil) | SFO (Sunflower Oil)
| Canola oil | Olive Oil | Tomato Paste

Universal Trading Indonesia is specialized in the sourcing and distribution of imported raw materials for the industry. With our many years of experience in this industry, we are fully committed to help you source the best products & maximize your company savings.
www.universaltrading-int.com

VINH HOAN COLLAGEN CORPORATION
Booth No. **CC23**



AMIGEN (FISH COLLAGEN PEPTIDES)

Fish collagen has gained increasing interest as the alternative for mammalian counterparts, owing to the safety and religious concerns.

Vinh Hoan Collagen produces AMIGEN – fish collagen peptide that delivers pharmaceutical-grade purity, a unique amino acid profile, and single-source consistency- advantages no other products can match.

All our products are produced in a traceable, sustainable, and responsible manner.

VGMZ Sarepta LLC
Booth No. **KK19**



Natural essential mustard oil

VGMZ Sarepta LLC produces natural essential mustard oil in Russia. It is produced from mustard seeds through fermentative hydrolysis followed by steam distillation. Main component is allyl isothiocyanate with content 97%. Essential oil is used in food, pharmaceutical, meat-processing and fish industries. Essential oil usage allows to increase products' shelf life substantially.



Worldsalud Ltd
Booth No. **E23**



Perfect Beauty Life® Anti-Aging

Clinically proven efficacy for skin health improvement. Unique and innovative formulations of Lycolignol®-Complex combined with a mix of nutrients containing evening primrose oil and selenium to improve the signs of aged skin. The balanced active plant ingredients contribute to get an even skin structure and a regular skin tone.

PERFECT BEAUTY Life®
INNOVATIVE NUTRICOSMETIC
ANTI AGING

WITH THE EXCLUSIVE
LYCOLIGNOL®-COMPLEX

Manufactured by Worldsalud Ltd by Nature's Own Ltd, Switzerland
is member of Astoria Group

WORLD SALUD LIMITED

Switzerland



Business Matching How it works

For Visitor:

Before show days

1

Register for FI Asia by clicking
www.fiasia.com/register

2

Receive an invitation email
with a personalised link
before the event

3

Review profiles and
schedule meetings

During show days

4

Receive a SMS reminder
15 minutes before
a new meeting is due

5

Meet up with exhibitors
at the exhibitor booths
or Business Matching Area

Have a great event and many meaningful meetings!



with Almendra Chief Executive Officer
Mr. Inder Singh

almendra

Stevia,

a zero-calorie sweetener with possible additional health benefits

Many consumers are looking for healthy many low-calorie sweeteners on the market, most of them are artificial. Stevia, a 100% natural, zero calorie sweetener has recently become increasingly popular with a number of health benefits that have been confirmed in human studies. The two major sweet compounds that are isolated from the leaves are called stevioside and rebaudioside A.

Stevia may lower blood pressure

Studies have shown that taking stevioside as a supplement can reduce blood pressure. The mechanism is not well understood, but some researchers have suggested that stevioside may act by blocking calcium ion channels in cell membranes, a mechanism similar to some blood pressure lowering drugs.

Stevia may lower blood sugar levels and help fight diabetes. Type II diabetes, characterised by elevated blood sugar in the context of insulin resistance or an inability to produce insulin is a major global health problem. In one study of type 2 diabetic patients took either 1 gram of stevioside with a meal, or 1 gram of maize starch. The group taking stevioside had a reduction in blood sugar by about 18%. Another study compared sucrose (regular sugar), aspartame and stevia. It found that stevia lowered both blood sugar and insulin levels after a meal, compared to the other two sweeteners. Other studies in animals and in vitro have shown that stevioside may increase production of insulin, the hormone that drives blood sugar into cells, so this appears to be the mechanism behind the blood sugar lowering effects, as well as make the cells more sensitive to its effects.

Weight control

Stevia can be part of a well-balanced diet to help reduce energy intake. Replacing just 25g (about 6 teaspoons) of nutritive sweeteners in foods and beverages can provide a 100-kilocalorie reduction.

Other potential benefits

Advocates also claim other potential health benefits of stevia, such as inhibiting atherosclerosis, antimicrobial activity and as a possible aid in the treatment of osteoporosis.

Stevia – the future

According to Mintel, the presence of nutritionally beneficial compounds could see stevia-based sweeteners of the future that combine functional benefits as calorie-free sweetness.



Almendra CEO sees big market potential for stevia

Based in Singapore with a state of the art manufacturing facility in Thailand, Almendra is known as "the stevia people". Almendra Chief Executive Officer Mr. Inder Singh, said "Stevia is generally sweeter than sugar by a factor of 30-15,000. 0.1 gram of the natural sweetener stevia can replace 30 grams of sugar. With global beverage consumption (carbonates, juices, RTD teas and coffee, functional drinks and concentrates) of around 300 billion litres, this 30% replacement of sugar would result in a potential global demand of 30,000 tonnes of stevia, excluding other applications such as desserts, yogurt, pickled foods, breads and as a table top sweetener."

Mr. Singh noted that the main drivers of stevia market growth are;

- Obesity – which has become a global issue, resulting in some governments imposing taxes. For example a 10% tax on soft drinks translates to a 30% cost increase for beverage manufacturers.
- Mistrust of artificial- consumers prefer natural ingredients
- Negative sugar perception – calories from sugar have proven to be one of the main reasons to cause health issues that go beyond obesity. Although consumers are moving away from sugary drinks, they would like to retain the sweet taste they are used to.

"Almendra's high purity, zero calorie STEVIOSE™ 100, sourced from non-GMO stevia leaves is set to become the food industry's sweetener of choice, especially in beverages such as juices and carbonated soft drinks. Unmatched in the industry, STEVIOSE 100 consistently offers the cleanest and highest sweetening intensity, while remaining cost competitive. It can be used up to 100% sugar replacement," he commented.

Fast facts on stevia

- ▶ Stevia is much sweeter than sugar - the extract can taste 250-300 times sweeter than table sugar.
- ▶ Since stevia is so much sweeter than sugar, recipes require less of it.
- ▶ The extract is contained in a number of food items such as energy bars, candies, protein drinks and some teas.
- ▶ Stevia does not brown and caramelise the same way sugar does.
- ▶ Stevia is calorie-free, but that does not necessarily mean you will lose weight if you swap sugar for stevia.
- ▶ The stevia leaves contain potassium, zinc, magnesium and vitamin B3
- ▶ Based on the stevia nutrition facts, it is the 10.77% fiber which helps in curing constipation and promotes proper digestion.
- ▶ One of the benefits of stevia is that it contains a 702 ppm level of iron which can stimulate the production of hemoglobin.
- ▶ Stevia and other artificial sweeteners that have been approved for use in the US do not appear to pose any health risks when used in moderation.

Based on www.medicinalnewsday.com



JJ-Muntons invests in ASEAN for ASEAN

Joint venture JJ-Muntons celebrated the official opening of its impressive new 3,000sqm manufacturing facility at the IEAT Free Zone Area at Hemaraj Chonburi Industrial Estate, Thailand on April 27, 2016.

The new company JJ-Muntons (Thailand) Ltd, a 50:50 joint venture between Muntons, UK, a leading malted ingredients manufacturer, and Jebsen & Jessen, a leading distributor of nutrition and life science ingredients in South East Asia, invested US\$17.5 million in the 7,000 tonne annual capacity facility features one of the largest vacuum driers ever built. The JV is set to become Asia's preferred supplier of premium specialty malted ingredients to the food & beverage industries.

The site is technologically supported by its own strong Quality Assurance facility, a dedicated Muntons PLC Regional Innovation Center as well as Jebsen & Jessen Ingredient's Regional Application laboratory in Bangkok.

"This joint underscores Jebsen & Jessen (SEA)'s strategic desire to play a greater role in the value chain of the products and services that we provide to the market," said Jebsen & Jessen (SEA) Chairman, Heinrich Jessen. "It is a formidable combination of four critical factors: first, the best-in-kind technology, quality raw materials and global brand from Muntons; second, the extensive market access, distribution network and integrated operations know-how from Jebsen & Jessen (SEA); third, our shared commitment to invest and grow here; and fourth, the attractiveness of Thailand as a regional manufacturing and logistics hub."

For Muntons, which has been supplying malts, malt extracts, and many other malted ingredients across South East Asia and Thailand for many years, the joint venture facility is "the realisation of a dream that started some years ago," according to Alan Ridealgh, Managing Director of Muntons PLC in the UK. Sales and Marketing Director Neil Pearmain is also hopeful that will "bring benefits to the local community and to the company's business interests in the UK".



For, Marc Deschamps, Regional Managing Director of Jebsen & Jessen Ingredients, the facility holds great significance: "This is a very important investment 'in ASEAN for ASEAN'. The site which is located near Bangkok's deep sea port is a hub for South East Asia with domestic and export transport facilities by road, air and sea. Customers can enjoy fast and efficient delivery to any destination in South East Asia within just a few days. This will provide great customer flexibility in the supply of fresh malted products with shorter lead times and closer technical service and product development. The new plant will also have the capability of producing customised formulations in small batch sizes for customers."

Executive Interview with
Mr. Marc Deschamps
Regional Managing Director
Jebsen & Jessen Ingredients



Dr. Tina Tan,
General Manager
Matrix Flavours &
Fragrances

Matrix Flavours and Fragrances, a leading flavours manufacturer in Asia

Established in 1978, we are a flavour and fragrance house headquartered in Malaysia. Our core focus is research and development of flavours. We decided to start where the industry would end up anyway. Therefore we looked at the weaknesses of the industry and decided to concentrate on heat resistant flavours so that we will not be reinventing the wheel. We did not want to be a 'me-too' company. To this day, our heat resistant flavours have become a cornerstone of our business.

We have continually strengthened our portfolio of flavours, predominantly in the sweet area to cater for a variety of industries: food, oils and fats, pharmaceutical and animal-feed industries. We look to strengthening our portfolio by adding in savoury flavours in the next year.

Currently, we are present in 45 countries, with offices in India, Myanmar and Belgium; with two manufacturing sites, one in Malaysia, and the other in India.

Natural foods and natural flavours, highlight ingredients

I wouldn't consider this a trend, but with the continual growth of the middle class and affluence in many countries, the theme of natural foods and natural flavours comes to the forefront. The industry is coming to terms with it with definitions of what is to be classified as 'natural'. There are current disputes on what classifies as naturals, with most following either the US or EU definitions, which are at odds with each other. Over time, we hope there is some clarity in definitions and the gap will hopefully narrow, to make it easier for manufacturers worldwide.

There have been an increasing amount of natural products on supermarket shelves. Likewise, we find the request of natural flavours increasing in Southeast Asia. We have been developing a range of flavours to meet this market demand.

We are in the midst of constructing a new factory, not only to enhance our flavour and fragrances product range, but also to cater for increasing capacity of current products as our marketing reach expands. There is also a need to have production facilities for natural sweet and savoury flavours. Encapsulated flavours are also very much on our list for production.

We believe that, not only do we have to develop flavour technology, we also need to improve on process technology. We are constantly looking at new equipment and process technologies to modernise our facility, improving efficiency and streamlining process flows, for example the installation of an automatic dosing machine.

Can flavour and fragrance as an industry grow globally? Yes, definitely - flavours are predominantly utilised in the food industry; fragrances in cosmetics, personal care and household care industries. People will always need to eat and be clean. As long as the population grows and as societies become more affluent, the demand for more convenient packaged foods, cosmetics, personal care or cleaning agents will ensure that the flavour and fragrance industries will grow.

We spend a lot of our resources on research and development and continuously upgrading our technology and facility. I don't believe that we compete on a product-to-product basis. Each company has its' niche specialty that they dominate the field in. What I believe makes Matrix's success in the last 38 years, is a strong commitment to R&D and product knowledge, the consistent quality and adhered standards to globally recognised food safety systems such as FSSC 22000, as well as a strong orientation towards customer service and flexibility, gives us a competitive edge in this industry.

FI Asia, held in Jakarta this year, attracts a very strong local crowd. We look at this as an ideal opportunity to showcase flavours and concepts that will appeal to the local palate. As for exactly what this is, please visit our booth (Stand No. C8) to find out more!



With **over 537 million inhabitants**, Southeast Asia is one of the fastest growing parts of the world



Indonesia is one of the top 10 global markets for health and wellness products

Your gateway to South East Asia's health and wellness market



Health ingredients
South East Asia

22-24 March 2017
Jakarta, Indonesia

co-located with

 **CPhI** south east asia

www.hi-sea.com/book2017



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Hi China

Hi Japan

Fi Istanbul

Hi Europe

Halal Asia

Hi South East Asia

Hi Korea

ANJ AGRI PAPUA, PT
Booth number : **C20**



New ingredients for F&B industry

Sago starch is considered new ingredients for modern F&B industry due to lack of quality consistency and supply stability in the market. ANJ Agri Papua introduces its sago starch which is produced with modern machineries & tight quality control.

Commercial operations will be started in July 2016. Log supply is secured since we have concession for 40,000 hectares of land.

CHEMCO PRIMA MANDIRI, PT
Booth number : **AA11**



Focus on single product and develop a blending / mixing product

To continue to thrive as a business over the next five years and beyond, we look ahead, understand trends and forces that will shape our business in the future and move fast to prepare for what's to come to find more new product and customers to expand our business.

EMSLAND GROUP
Booth number : **GG26**

EMSLAND GROUP
using nature to create



Emsland Group – Using nature to create

With a wide range of potato and pea based starches, proteins, fibres, flakes and granules Emsland Group presents its latest innovations at booth no. GG26. We offer ingredients for trends such as clean label, gluten-free, fibre enriched, sustainability, acrylamide reduction, vegan as well as non-GMO and natural.

BUNGE AGRIBUSINESS SINGAPORE PTE LTD.
Booth number : **L22**

BUNGE



Welcoming Bunge edible oil product range launch!!!

Bunge is pleased to announce imminent launch of its imported soft edible oils range in Asia for the business and retail segments. Our healthy range of oils reflects our strong heritage of 200 years of perpetrating the tradition of bringing food from the farm to your Plate.

CP KELCO
Booth number : **S11**

CPKelco The What if...You CAN! Company
A HYPER COMPANY www.cpkelco.com

CP Kelco Announces Intent to Further Boost Pectin Capacity Following Completion of Brazil Plant Expansions

"Our principal CP Kelco has announced a major capacity expansion in GENU® pectin production to support strong growth in dairy and related applications. Prototypes developed in their Customer Support & Application Laboratory applying KELCOGEL® gellan gum in RTD emulsifier-free milk coffee and GENU® pectin in shelf-stable yoghurt will be presented"

GNT SINGAPORE PTE LTD.
Booth number : **X19**

GNT

EXBERRY®
Nutrifood®



Nutrifood® fruit and vegetable concentrates

Apart from our key product EXBERRY®, which is for colouring purposes only, GNT is supporting Nutrifood®, a fruit and vegetable concentrate that is natural and can enhance a wide range of food and drink applications. By incorporating Nutrifood® it is possible to 'add that something extra' which improves the nutritional balance, visual appeal and taste sensation with significantly higher levels of phytonutrients.

HALIM SAKTI PRATAMA, PT
Booth number : S11



New Warehouse Facility in Cikarang

We have built our new warehouse facility in Cikarang to serve our customers better, especially for them who are located in Eastern part of Jakarta areas. This new warehouse expansion will increase our storage capacity around 50%, to be 15000 MT. We have been implementing FIFO system to maintain products freshness.

INDO ANEKA ATSIRI, PT
Booth number : KK1



Sima Arome's New Plant

For more than 50 years we have been supplying Aromatic Chemicals, Essential Oils and Natural Extracts to all customers around the world. Sima Arome has now expanded its activities by building a state of the art manufacturing facility in Pandaan, Indonesia with high-tech machinery and technology. This new facility is able to produce superior quality Aromatic Chemicals, Essential Oils, Natural Extract Products as

LAUTAN NATURAL KRIMERINDO, PT
Booth number : R1



"New Spray Dryer Facility to Fulfil Your Needs"

PT Lautan Natural Krimerindo is always developing and inovating new products to bring value for customers. Our second Plant which is equipped with the latest European Technology is a realization of our commitment to fulfill our customers' requirement on high quality products. It has higher production capacity than our first Plant.

HALIM SARIGANDUM PRIMA, PT
Booth number : S11



PT. Halim Sarigandum Prima is the first commercial flour mill in Sumatera

PT. Halim Sarigandum Prima flour mill, occupying an area of 25000 m², is the first commercial flour mill established in Sumatera, Indonesia. The factory is strategically located in KIM II (Kawasan Industri Medan 2), which is 10 km away from Belawan International seaport. Our flour mill supply the food industries segment that use wheat flour as their main raw ingredients, such as noodles, breads, biscuits, snacks, cake and other traditional foods.

JERINDO SARI UTAMA, PT
Booth number : V11



Jerindo Expands its Product Portfolio to Better Serve the Customers

PT. Jerindo Sari Utama, known as authorized distributor of Symrise and MAFCO has expanded its business in the last 3 years by having new principals covering wider range of products, to better serve its customers in F&B industry. Jerindo's product portfolio now includes Hälsen & Lyon's tea, AB Food & Beverage's malt extracts, HACO's coffee & savoury products, Exandal's tara gum and EPI's dairy products.

MANTROSE-HAEUSER CO., INC.
Booth number : EE6



Mantrose-Haeuser Co., Inc. has expanded its line of anti-sticking coatings for the confectionery industry.

Mantrose-Haeuser has expanded its line of anti-sticking coatings for the confectionery industry. Certicoat® Polishes are highly stable, high-gloss, anti-stick polishes for starch, pectin and gelatin gummies and molded liquorice. Certicoat® 510M, 460M-A and CL90P provide a beautiful shine, extended shelf life and excellent lubricity to prevent piece to piece sticking

MITSUI SUGAR CO., LTD.
Booth number : **CC26**



"Molasses Extract" made by natural ingredient of sugar cane
Mitsui Sugar is Japanese top sugar manufacturer. The most popular sugar in Japan, the SPOON brand, is made by Mitsui sugar. At this exhibition, we will introduce "Molasses Extract". This product is produced by extracting valuable components, such as polyphenol, from sugarcane with our extraction technique.

OLEON (ASIA-PACIFIC) SDN BHD
Booth number : **BB19**

oleon
A NATURAL CHEMISTRY



Oleon Malaysia's Emulsifier Plant Further Extends Product Portfolio

The successful start-up of food emulsifier plant in Malaysia made it possible for Oleon to become a reliable and competitive supplier in the Asia Pacific & Middle East markets. To respond to specific market demands, Oleon has further expanding its product range and investing further in its local R&D capabilities.

SINAR PERMATA HALIM SWADAYA, PT
Booth number : **S11**



We Provide The Best Food Ingredients for Your Needs

We have been producing premium & best quality cake emulsifier in Indonesia, named Ryato Ester SP, for more than 30 years by using technology from Mitsubishi Kagaku Food Chemical. Besides, we've also expanded our manufacturing to various food additives such as Baking Powder, Blended Phosphate, Jelly Powder and many more.

NIKKEN FOODS
Booth number : **RR57**



3 years continuously received Halal Award (by CICOT, Rayong) on Feb. 18th. 2016

Our factory in Thailand produces Natural Flavors using all ingredients certified Halal. Soy sauce powder, Fermented seasonings, Seafood extract powder, Vegetable extract powder, more than 45 products. We are producing, selling and exporting Thailand market, Asean countries, Middle East countries, USA and Europe market.

ROYAL BUISMAN
Booth number : **RR23**

royalBuisman



Tea enrichment by Buisman's caramelised sugars

Royal Buisman has recently developed a tea concept with its natural caramelised sugars. Like in coffee and cocoa drinks, caramelised sugars add unique flavour components to tea as well. Attributes like astringency and bitterness are emphasized and in white teas the creaminess is boosted.

SONTON FOOD INDONESIA, PT
Booth number : **C24**



Opening ceremony of PT. Sonton Food Indonesia

Sonton Food Indonesia factory already start its operation since last March 2016. Our factory will producing fruit jam & custard cream with total capacity 7,000 ton per year.

This is the first Sonton's factory outside Japan & will focusing on serving B2B. In the future, SFI will expand the business to export market & consumer market

SRIBOGA FOOD SOLUTIONS
(RATU SIMA INTERNATIONAL, PT)
Booth number : PP49



Sriboga Food Solutions opens world class Innovation Center in South Jakarta

Sriboga Food Solutions, has recently opened a world class Innovation Center in the centrally located business district of South Jakarta.

The 650 sqm 'SFS' Innovation Center offers customers hands on services, to help customers overcome challenges in ingredient and food product development. They have equipped the Innovation Center with their expert team of industry professionals, including an international RTD and marketing team, as well as culinary chefs and bakers. Sriboga Food Solutions focuses on improving food quality and safety standards, and end to end solutions including processing, and will utilize their new Innovation Center to introduce customers to a new standard in ingredient solutions and innovation services.

TRIPPER NATURE, PT
Booth number : X29

TRIPPER
WE ARE NATURE AND ORGANIC



Fair for life Cinnamon & Canilla

In 2015 TRIPPER became the first company in Indonesia to offer fair trade cinnamon and vanilla through Fair for Life Social & Fair Trade accreditation. 2016 marks a successful one-year anniversary as Tripper expands its network of fair trade and organic suppliers to meet demand for natural and ethical ingredients.

SUZHOU JIAHE FOODS INDUSTRY CO., LTD.
Booth number : PP17



KING 晶花
FLOWER

Introducing brand new KINGFLOWER Instant coffee product

In the past year, Kingflower has successfully developed a brand new series of coffee products including 100% Arabica and 100% Robusta instant coffee powders, which are widely used in 3-in-1, RTD, and other coffee beverages, candies, and biscuits.

THAI FOODS PRODUCT INTERNATIONAL CO., LTD.
Booth number : HH3



New launch from Thai Foods Product International Co., Ltd

We have developed and launched many new products for this year as following:

1. Fresh Milk Powder for Coffee & Tea beverage
2. Bleaching Agent for improvement of color and appearance of fish-fillet and other fish product.
3. Natural Preservatives for substitution of substitute Sodium Benzoate and Potassium Sorbate. It fits for acidic foods such as soy sauce, fish sauce, fruit & vegetable pickles, and etc.

Be our Food ingredients Asia -ASEAN series Membership! Start receiving the special benefits of VIP members :

Welcome to the World of Extraordinary Privileges

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- **Free WIFI access** during the exhibition day of FI event in ASEAN (contact Member counter for more information).
- **VIP lounge access** in all events (condition of VIP lounge applied according to each event).

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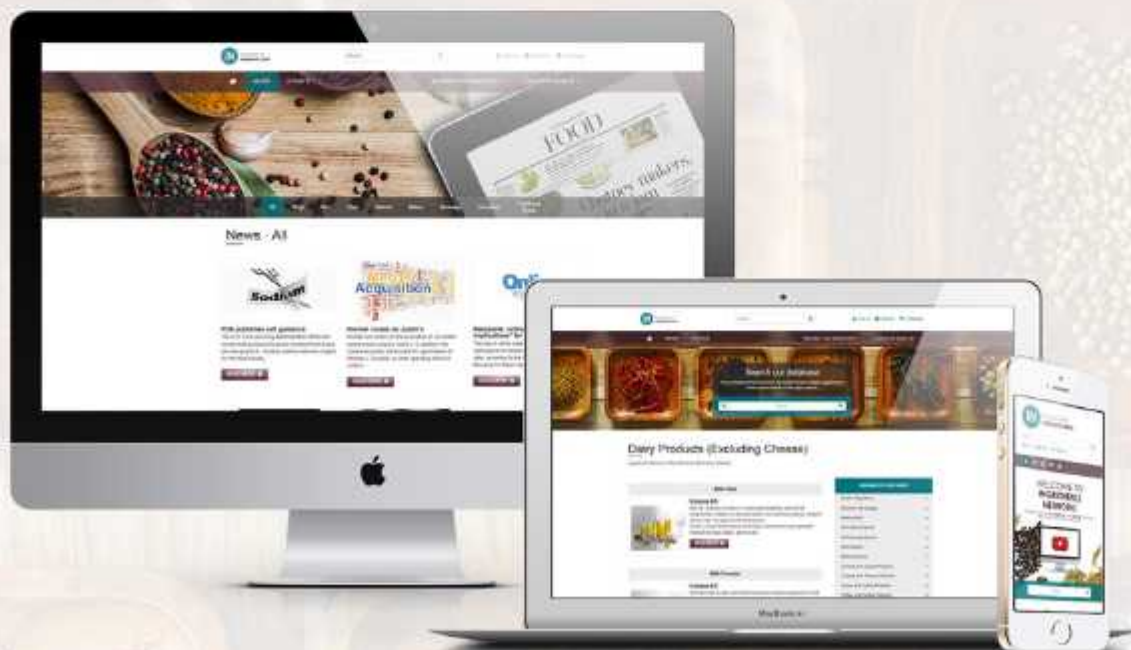
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Returning to Vietnam in 2018, make sure you book your stand as soon as possible as space will be limited. Should you need any assistance please contact:

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Food ingredients
Vietnam

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Postshow Report
Food Ingredients
Vietnam

F&B Insight
Asia

Fi Food ingredients Vietnam

18 - 20 MAY 2016

Saigon Exhibition Convention Center (SECC)
Ho Chi Minh City, Vietnam

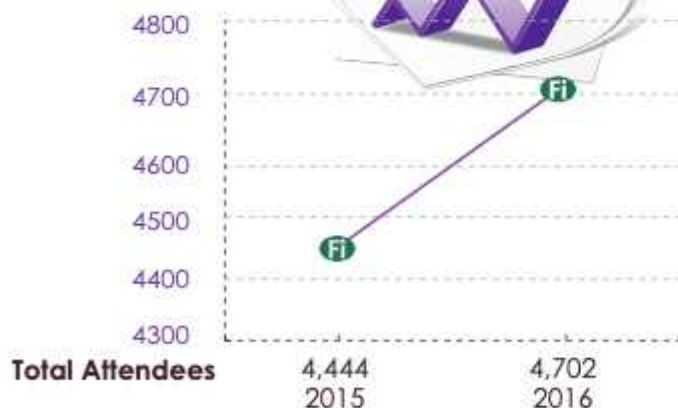
Attendee Statistics

- Number of attendee **4,702**
- Number of Countries **41**
- International Conference **284**
- Exhibitors Seminar **448**

Exhibitor Statistics

- Number of Exhibitors **142**
- Number of Countries **25**

International
attendance
growth since
2015:
22%



Top 10 countries

- Vietnam
- Cambodia
- China
- Thailand
- Singapore
- Malaysia
- Japan
- India
- South Korea
- Taiwan

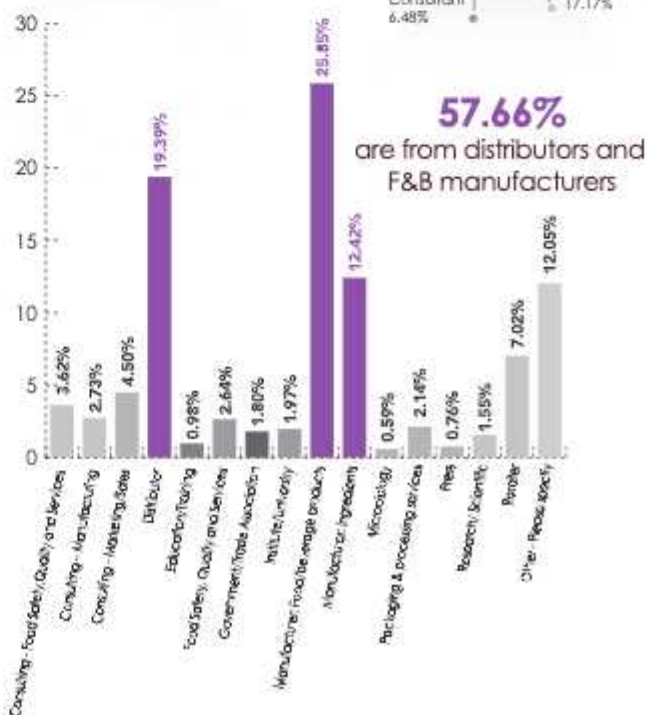
Total number of countries: **40**



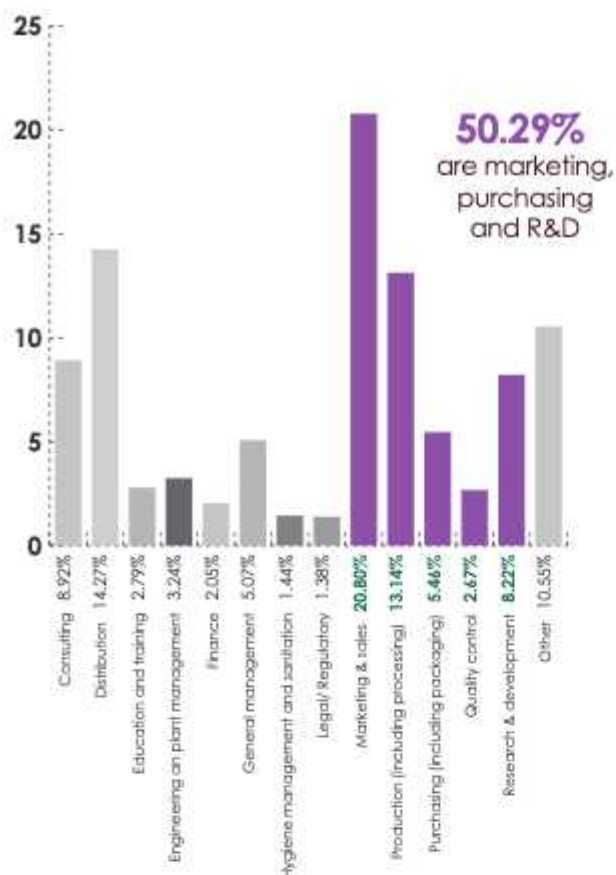
Visitor Geography



Job position



57.66%
are from distributors and
F&B manufacturers



Decision making power



Main Product Offering

Baby food & infant formulae	4.25%
Bakery products	8.12%
Beverages	10.55%
Cereals	4.19%
Confectionary	5.25%
Convenience foods & ready meals	4.68%
Dairy foods	6.16%
Desserts	2.96%
Fats & spreads	1.73%
Fish products	3.40%
Flavorings	6.09%
Food supplements	5.06%
Fruit & vegetable products	4.14%
Functional & health foods	4.07%
Ice cream	3.67%
Meat & poultry products	3.69%
Organic foods	3.62%
Pet food & feed meals	1.10%
Sauces & seasonings	3.05%
Snack foods	2.35%
Vegetarian foods	2.40%
Pharmaceuticals	2.22%
Other	7.25%



Highlight activities:

- Food ingredients Vietnam 2016: VAFoST International Symposium**
"3 S's of Food Ingredients - Science, Supply, Solutions"


- Food manufacturing executive forum : Food and Foodstuff Association of Ho Chi Minh City**
"Ingredients Network - Creating Opportunities and Food Industry Updates for Success"


- ASEAN alcohol seminar : Vietnam Beer - Alcohol - Beverage Association (VBA)**
"Potentials and Opportunities of beer and alcohol beverages in Vietnam"


- VAFost Young Achievers' Safe Food Competition: Vietnam Association of Food Science and Technology**


- Free Exhibitor Seminar**

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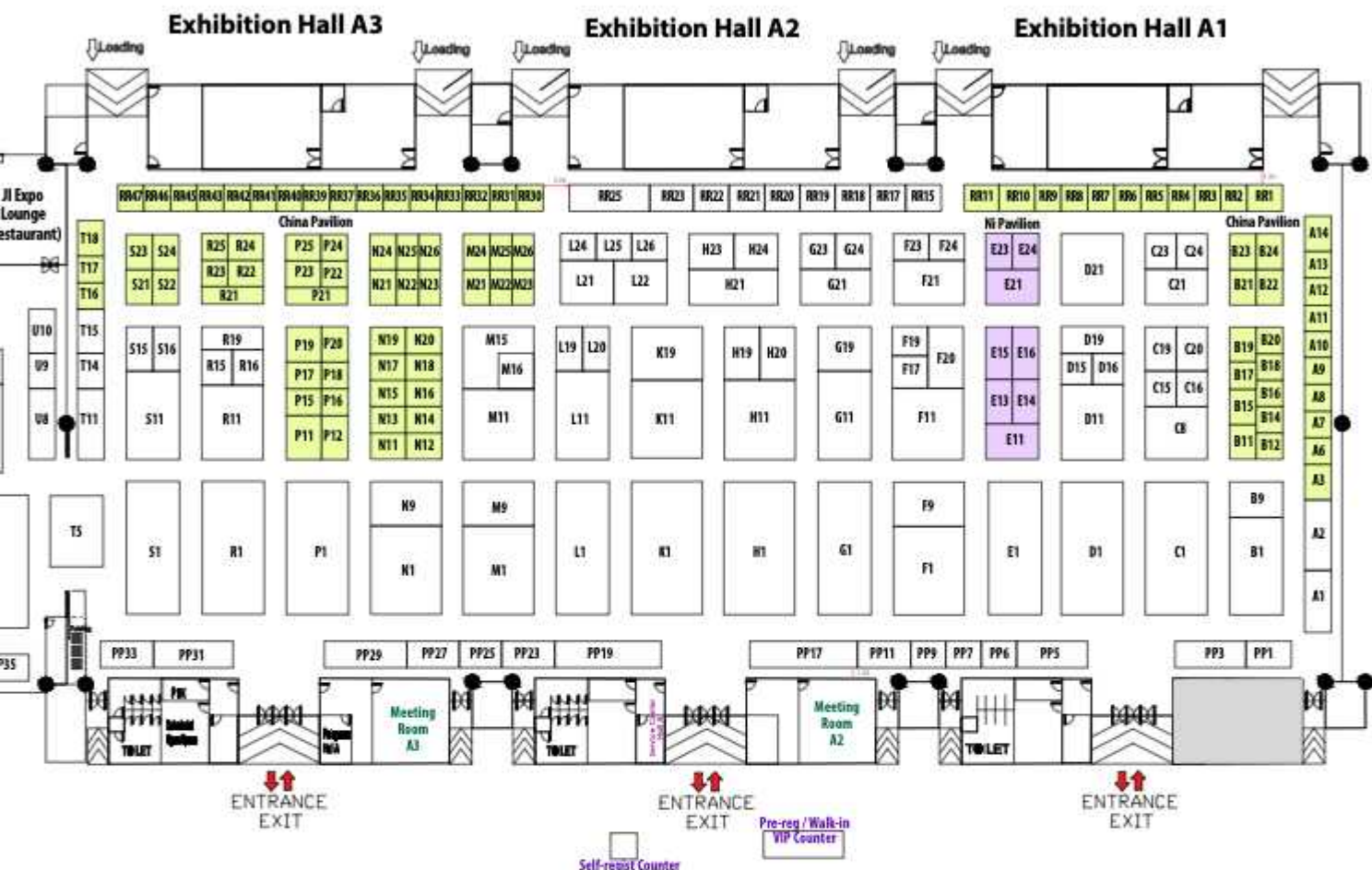


Company

Booth No

A AAK MALAYSIA SDN BHD.	X11
ACTIV INTERNATIONAL ASIA SDN BHD.	Y19
ADDED INTERNATIONAL (S) PTE LTD.	PP17
ADITYA BIRLA	S11
ADVANCED ENZYME TECHNOLOGIES LTD.	PP9
AGRANA BETEILIGUNGS-AG	G1
AGRAZ CHINA	G1
AGROCOMPLEX SP.ZO.O	PP25
AGROPUR	FF1
AGUNG MULIA CHEMINDO, PT	AA21
AGUS SP. Z.O.O.	C15
ALMER MALAYSIA SDN BHD	PP39
ALOECORP CHINA CO., LTD.	P22
AMANO ENZYME INC	U8
AMBE PHYTOEXTRACTS PVT. LTD.	E24
AMTECH INGREDIENTS	S1
ANGEL YEAST CO., LTD.	M9
ANHUI DANUO DAIRY INDUSTRY CO., LTD.	A9
ANHUI GREAT NATION ESSENTIAL OILS CO., LTD.	B16
ANHUI JINHE INDUSTRIAL CO., LTD.	P11
ANHUI SEALONG BIOTECHNOLOGY CO., LTD.	BB11
ANHUI XINGZHOU MEDICINE FOOD CO., LTD.	A8

ANJ AGRI PAPUA, PT	C20
ARBE CHEMINDO, PT	PP37
ARCHER DANIELS MIDLAND SINGAPORE PTE LTD.	X1
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ARMOR PROTEINES	S1
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ASIA PACIFIC FOOD INDUSTRY –	
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AZAFRAN INNOVACION LTD.	C19
B BAICHUAN FOOD CO., LTD.	CC10
BALLANTYNE FOODS	H23
BAOLINGBAO BIOLOGY CO., LTD.	P19
BARENTZ ASIA PACIFIC PTE LTD.	S1
BASF INDONESIA	AA1
BASIC AMERICAN FOOD	CC2
BCF LIFE SCIENCES	CC11
BE MEDIA FOCUS (THAILAND) CO., LTD.	LL19
BEHN MEYER CHEMICALS, PT	K19
BEIJING GINGKO-GROUP BIOLOGICAL	
TECHNOLOGY CO., LTD.	H24
BINTANG KREASI AROMA, PT	D21
BLUE DIAMOND GROWERS	EE8
BONTUOX	PP5
BRATACO, PT	PP37
BRENNTAG, PT	L1



BRONSON & JACOBS INDONESIA, PT
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COMMERCIAL CREAMERY COMPANY
CONAPROLE LE
CONNELL BERSAUDARA CHEMINDO, PT
CONTINEO MEDIA
CORBION PURAC ASIA PACIFIC
COTTON COMMERCE & INDUSTRY CO., LTD.

S15
L22
F1
X21
PP19
L11
HH5
PP35

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KK23
RR47
RR41
PP29
LL20
AA11
S23
P25
T11
RR5
K1
BB31
FF4
CC16
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MM31
H19
RR22

COUNCIL OF AGRICULTURE
CP KELCO
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D.E. CHUNG HUA FOODS CO., LTD.
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EUROVO SRL
EVONIK INDONESIA, PT
FAMILY CEREAL SDN BHD.
FANCY WORLD COMPANY LIMITED

GG1
S11
RR17
GG1
L25
Media Point
N18
B19
B23
GG24
R11
RR18
PP50
V1
F1
U1
M15
U1
C23
X27
RR61
AA29
GG26
PP23
F23
PP46
G1
PP43
HH10

FENCHEM BIOTEK LTD.	E11
FIBRISOL SERVICE AUSTRALIA PTY LTD.	U1
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FUTASTE PHARMACEUTICAL CO., LTD. / FUTASTE CO., LTD.	R23
G GABAN SPICE MANUFACTURING (M) SDN BHD.	T14
GALA LAKSANA KREASI, PT	PP45
GENMONT BIOTECH INC.	DD11
GENOSA	L11
GLANBIA NUTRITIONALS SINGAPORE PTE LTD.	M1
GNT INTERNATIONAL B.V	X19
GOLDEN TIME CHEMICAL (JIANGSU) CO., LTD.	U25
GRACELAND FRUIT, INC.	LL11
GRAND MULTI CHEMICALS, PT	F1
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GREEN CROSS WELLBEING	LL6
GREEN FRESH (FUJIAN) FOODSTUFF CO., LTD.	A3
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GUANGZHOU ROYAL QUEEN CO., LTD.	LL24
GUANGZHOU YAHE BIO TECH CO., LTD.	S24
H GUSHEN INDONESIA	KK5
H.A. RESEARCH CO., LTD.	D15
HAINAN SEMNL BIOTECHNOLOGY CO., LTD.	B20
HALDIN PACIFIC SEMESTA, PT	BB1
HALIM SAKTI PRATAMA, PT	S11
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HANGZHOU BODA BIOLOGICAL TECH. CO., LTD.	RR6
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HANGZHOU NUTRITION BIOTECHNOLOGY CO., LTD.	V30
HANGZHOU SHANDE AROMAS CO., LTD.	RR9
HANGZHOU TOPHER SCI. & TEC. INC.	MM33
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HENGSHUI CHANGHAO BIOTECHNOLOGY CO., LTD.	A7
HERBAL CREATION	RR60
HEXA FOOD SDN BHD.	Y33
HLEKS GIDA SAN. VE TIC. A.S.	F21
HONG-ZHONG BIOTECHNOLOGY CO., LTD.	DD18
HOOGWEGT SINGAPORE PTE. LTD.	BB32
HSIN LI HSIANG FOOD CO., LTD.	GG1
HUBEI LIANGZI XINGLONG IMPORT & EXPORT TRADE CO., LTD.	P18
HUBEI PROVINCIAL BAFENG PHARMACEUTICALS & CHEMICALS CO., LTD.	B12
HUBEI XINGFA CHEMICALS GROUP CO., LTD.	RR11
HUBEI YIZHI KONJAC BIOTECHNOLOGY CO., LTD.	N25
HUISONG PHARMACEUTICALS	L24
HUNG THONG FOOD TECHNOLOGY	BB28
HUNG YU AGRICULTURE BIOTECH ENTERPRISE LTD.	GG1
HUNTSMAN	P1
HYDROCOLLOID INDONESIA	CC9
HYDROSOL GMBH & CO. KG	E1
HYET SWEET	Y29
I IDAHO DAIRY PRODUCTS COMMISSION	FF3
IDAHO PACIFIC CORPORATION	CC2
IGH FLAVOURS & TECHNOLOGY S.A.	RR25
IMARAT CONSULTANTS	Media Point
IMCD	D1

INDESSO AROMA, PT	K1
INDO ANEKA ATSIRI, PT	KK1
INDOKEMIKA JAYATAMA, PT	P1
INNER MONGOLIA RAINBOW BIOTECH CO., LTD.	M21
INNOVA MARKET INSIGHT	M11
INTERFIBER LTD.	RR63
INTERNATIONAL MARKET BRANDS	FF7
INTHACO CO., LTD.	HH1
IPRONA AG-S.P.A.	PP27
ISCAL SUGAR CARAMEL	M16
ISCON BALAJI FOODS PVT LTD.	GG25
J JEBSEN & JESSEN INGREDIENTS	G1
JERINDO SARI UTAMA	V11
JIANGBEI ADDITIVE CO., LTD.	R25
JIANGSU GUOXIN UNION ENERGY CO., LTD.	N20
JIANGSU KOLOD FOOD INGREDIENTS CO., LTD.	RR40
JIANGSU SAINTY MACHINERY IMPORT AND EXPORT CO. LTD.	MM27
JIANGSU YIMING BIOLOGICAL CO., LTD.	RR8
JIANGXI ABANA INDUSTRY CO., LTD.	RR48
JIANGXI COSEN BIOLOGY CO., LTD.	U23
JIANGXI HENGDE FOOD CO., LTD.	U22
JIANGXI NANKE FOOD CO., LTD.	RR51
JIANGXI WEIERBAO FOODS & BIOLOGICAL CO., LTD.	V25
JIANGXI ZHONGTIAN AGRICULTURAL & BIOLOGICAL ENGINEERING CO., LTD.	MM23
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JINYOUNG, PT	A1
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JIZHOU CITY HUAYANG CHEMICAL CO., LTD.	P15
JIZHOU HUAHENG BIOLOGICAL TECHNOLOGY CO., LTD.	N26
JK SUCRALOSE INC.	BB27
JUBILANT LIFE SCIENCES LIMITED	PP11
JUMBO TRADING CO., LTD.	HH4
K KABULINCO JAYA, PT	X32
KANCOR INGREDIENTS LIMITED	F1
KARAGEN INDONESIA	HH18
KERRY ASIA PACIFIC	H1
KEVIN FOOD CO., LTD.	M22
KH ROBERTS PTE LTD.	G11
KIMICA CORPORATION	Y34
KINGLAND BIOTECH	GG1
KOHJIN LIFE SCIENCES CO., LTD.	U11
KURONGKOR UTAMA, PT	D16
L L & P FOOD INGREDIENT CO., LTD.	Y28
LACTALIS INGREDIENTS	RR59
LACTOSAN A/S	S1
LAUTAN LUAS TBK, PT	R1
LAUTAN NATURAL KRIMERINDO	R2
LAWSIM ZECHA, PT	PP1
LEIBER GMBH	L21
LIANYUNGANG DEBANG FINE CHEMICAL CO., LTD.	T16
LIANYUNGANG DONGTAI FOOD INGREDIENTS CO., LTD.	RR30
LIANYUNGANG KEDE CHEMICAL INDUSTRY CO., LTD.	B14
LIANYUNGANG MUPRO FI PLANT	M26
LIANYUNGANG SHUREN KECHUANG FOOD ADDITIVE CO., LTD.	A2
LIANYUNGANG TONGYUAN BIOLOGY TECHNOLOGY CO., LTD.	N17
LINYI SHANSONG BIOLOGICAL PRODUCTS CO., LTD.	RR35
LINYI YUANYUAN FOOD CO., LTD.	RR7
LIPOFOODS	L11
LLC INTERSTARCH UKRAINE	RR62
LUZHOU BIO-CHEM TECHNOLOGY (SHANDONG) CO., LTD.	P16
MAHARAJ FOOD CO., LTD.	HH2
MALKARA BIRLIK SÜT VE SÜT MAM. A.Ş. (MAYBI)	CC25
MANTROSE-HAEUSER CO., INC.	EE6
MARKAINDO SELARAS, PT	GG19
MATRIX FLAVOURS AND FRAGRANCES	C8
MC FOOD SPECIALTIES INC.	U11
MEDIA MATTER COMPANY	MM35
MEELUNIE B.V.	BB32
MEIHUA HOLDINGS GROUP CO., LTD.	RR46
MENARA BERLIAN, PT	CC11
MERPATI MAHARDIKA, PT	T15
MICRO-TECH FOODS INGREDIENTS, INC.	PP3
MING CHYI BIOTECHNOLOGY LTD.	EE12

MINTEL	Y11	SAFFRON MEDIA PVT LTD.	Media Point
MITSUBISHI CORPORATION LIFE SCIENCES	U11	SALPA S.A.S.	CC12
MITSUBISHI GAS CHEMICAL COMPANY INC.	S11	SANMIK GROUP LIMITED	T17
MITSUBISHI SHOJI FOODTECH CO., LTD.	U11	SANTOS PREMIUM KRIMER, PT	PP53
MITSUMI SUGAR CO., LTD.	CC26	SCHEIDEGGER TRADING CO.	FF6
MKFC	S11	SEAGARDEN AS	AA21
MOKATE SP. ZOO	BB21	SELE INGREDIENTS, PT	FF18
MORINAGA NUTRITIONAL FOODS (ASIA PACIFIC) PTE LTD.	LL7	SEMARANG HERBAL INDOPLANT, PT	HH19
MÜHLENCHMIE GMBH & CO. KG.	E1	SETHNESS PRODUCTS COMPANY	U1
MUNTONS PLC	G1	SHANDONG BAILONG CHUANGYUAN BIO-TECH CO., LTD.	P20
NAGASE IMPOR-EKSPOR INDONESIA, PT	PP33	SHANDONG BAISHENG BIOTECHNOLOGY CO., LTD.	B24
NANCHANG DUOMEI BIO-TECH CO., LTD.	V29	SHANDONG BIO SUNKEEN CO., LTD.	AA31
NANJING GREEN HELPER ENVIRO PROTECTION TECH. CO., LTD.	LL26	SHANDONG JIANYUAN FOODS CO., LTD.	S21
NANTONG ALCHEMY BIOTECH DEVELOPMENT CO., LTD.	M24	SHANDONG JIEJING GROUP CORPORATION	N19
NATURALIA INGREDIENTS	KK17	SHANDONG KUNDA BIOTECHNOLOGY CO., LTD.	N12
NATURALIN BIO-RESOURCES CO., LTD.	N16	SHANDONG TIANJIAO BIOTECH CO., LTD.	N13
NATUREX	N9	SHANDONG TIANMEI BIO TECH CO., LTD.	A13
NEW STEP INDUSTRY CO., LTD.	V21	SHANDONG TONGTAIWEIRUN CHEMICAL CO., LTD.	RR1b
NEW TREND GROUP	U1	SHANDONG XIANGCHI JIANYUAN BIO-TECH CO., LTD.	MM21
NEXIRA	K1	SHANDONG YULONG CELLULOSE TECHNOLOGY CO., LTD.	RR39
NIKKEN FOODS GROUP	RR57	SHANDONG YUWANG ECOLOGICAL FOOD INDUSTRY CO., LTD.	BB11
NINGBO J & S BOTANICS INC.	R24	SHANDONG ZHONGGU STARCH SUGAR CO., LTD.	S22
NK AUTOMATION PTE LTD.	R19	SHANGHAI HUAWEI FOODS CO., LTD.	V32
NORTHEAST PHARMACEUTICAL GROUP CO., LTD.	KK22	SHANGHAI JINHU ACTIVATED CARBON CO., LTD.	V27
NOVOZYMES MALAYSIA SDN BHD.	PP41	SHANGHAI PECENP INTERNATIONAL CO., LTD.	B17
NUTEK FOOD SCIENCE	S1	SHANGHAI SHENGUANG EDIBLE CHEMICALS CO., LTD.	MM24
NUTRILLO GMBH	RR55	SHAOXING MARINA BIOTECHNOLOGY CO., LTD.	U21
NUTRIN/LORENZATI	S16	SHENZHEN LEVEKING BIO-ENGINEERING CO., LTD.	G1
OGAWA INDONESIA, PT	C1	SHIJIAZHUANG DONGHUA JINLONG CHEMICAL CO., LTD.	P24
OLAM EUROPE LTD.	Y21	SHIJIAZHUANG HAITIAN AMINO ACID CO., LTD.	A11
O'LAUGHLIN CHEMICAL COMPANY LTD.	CC29	SHIRASHI CALCIUM KAISHA	F1
OLEON (ASIA-PACIFIC) SDN BHD.	BB19	SHUNDI FOODS CO., LTD.	V35
OMYA ASIA PACIFIC SDN BHD.	U1	SICHUAN KINDIA MAY SCIENCE AND TECH CO., LTD.	RR31
PABLO PUBLISHING PTE.	MM32	SICHUAN NEWSTAR KONJAC CO., LTD.	KK21
PACIFIC DEEP OCEAN BIOTECH CO., LTD.	EE11	SILESIA FLAVOURS SOUTH EAST ASIA PTE LTD.	H20
PACIFIC VALLEY FOODS	FF8	SIMPSON BIOTECH CO., LTD.	DD16
PAFA MANDIRI SAKTI, PT	FF17	SINERGI MULTI LESTARINDO, PT (SYNTHITE)	X9
PALSGAARD ASIA-PACIFIC PTE LTD.	G21	SINO CHAMPION BIO-TECHNOLOGY CO., LTD.	RR49
PAPRIKA OLE'S (INDIA) LTD.	PP6	SOJAPROTEIN	E21
PARABEL USA INC.	S1	SONTON FOOD INDONESIA, PT	C24
PARMOVO S.R.L.	AA25	SRIBOGA FLOUR MILL, PT	PP49
PEKA COUNT INC, PT	CC2	STABLE MICRO SYSTEMS LTD.	G23
PHYTOCHEMINDO REKSA, PT	KK18	STERN ENZYME GMBH & CO. KG.	E1
PHYTONET ASIA SDN. BHD.	AA26	STERN INGREDIENTS ASIA-PACIFIC PTE LTD.	E1
PLANT LIPIDS CPS LTD.	G19	STERN VITAMIN GMBH & CO. KG.	E1
POSITIVE ACTION PUBLICATIONS LTD.	HH17	STERNCHEMIE GMBH & CO. KG.	E1
PREMIUM FOODS CO., LTD.	F9	SUCI HARUMATIKUES SDN. BHD.	RR20
PRESERVED FOOD SPECIALTY CO., LTD.	AA32	SUNAR MISIR ENT. TES. SAN. VE TIC. A.S.	U1
PROPLAN INTERNATIONAL CO., LTD.	HH3	SUPER CONTINENTAL PTE LTD.	T5
PROVA SAS	V19	SUZHOU HOPE TECHNOLOGY CO., LTD.	V36
PURECIRCLE LIMITED	K1	TAIWAN YES DEEP OCEAN WATER CO., LTD.	DD17
Q PLUS CONCEPT CO., LTD.	HH7	TAIZHOU HUGO CHEMICALS CO., LTD.	LL23
QINGDAO BRIGHT MOON SEAWEED GROUP CO., LTD.	N15	TAT NISASTA	AA19
QINGDAO CODO INTERNATIONAL LIMITED	F1	TATE & LYLE ASIA PACIFIC PTE. LTD.	V9
QINGDAO CROWN IMP. & EXP. CORP. LTD.	N24	TCI CO., LTD.	GG1
QINGDAO MATSUMOTO FOODS CO., LTD.	RR34	TDS INGREDIENTS	AA21
QINGDAO SHENGDA COMMERCIAL&TRADE CO., LTD.	B22	TECHNO FOOD INGREDIENTS CO., LTD.	B11
QINGDAO Z & F SUNGOLD INTERNATIONAL TRADE CO., LTD.	A10	TECNESSENZE SRL	AA27
QINGHAILAKE PHARMACEUTICAL CO., LTD.	P23	TEGAR INTI SENTOSA, PT	B1
QINGYUAN FOODSTUFF CO., LTD.	A6	TEKIRDAĞ UN SAN. TIC. LTD. ŞTİ.	F20
QINHUANGDAO LIHUA STARCH CO., LTD.	A12	TEREOS ASIA PTE. LTD.	KK11
QUANTUM HI-TECH (CHINA) BIOLOGICAL CO., LTD.	E16	THAI FOODS PRODUCT INTERNATIONAL CO., LTD.	HH8
RAMA PRODUCTION CO., LTD.	PP31	THANAKORN VEGETABLE OIL PRODUCTS CO., LTD.	RR21
RED INDONESIA	FF11	THE ESSENCE [BEIJING] CO., LTD.	CC19
REDACHEM INDONESIA, PT	U10	TIANJIN TANGCHAO FOODS INDUSTRY CO., LTD.	RR32
REEPHOS CHEMICAL CO., LTD.	P12	TIANNING FLAVOR&FRAGRANCE (JIANGSU) CO., LTD.	B15
RENATA GLOBAL SUPPLY, PT	BB11	TIGAKA DISTRINDO PERKASA, PT	HH11
RICCA PEACOCK ASIA SDN BHD.	L20	TOKIWA PHYTOCHEMICAL CO., LTD.	PP7
RICE HOUSE UNIVERSAL CO., LTD.	GG1	TOSEI SEAFOOD	GG1
RICHEN NUTRITIONAL CO., LTD.	L26	TRIEFITA AROMA NUSANTARA, PT	D11
RIDDA MANNA SEJATI, PT	KK7	TRIPPER NATURE, PT	X29
RIKEVITA SINGAPORE PTE LTD.	BB9	TTCA CO., LTD.	N23
RINGIER TRADE MEDIA LTD.	MM34	UENO FINECHEMICALS INDUSTRY ULTIMATE PRODUCTS CO., LTD.	U9
ROBINA ANUGERAH ABADI, PT	G23	UMALAXMI ORGANICS PVT. LTD.	HH6
ROYAL BUISMAN	RR23	UNIBIOCHE FOOD TECH CORP. LTD.	F24
RP ROYAL DISTRIBUTION S.L.	CC11	UNITED CHEMICALS INTER ANEKA, PT	PP47
RZBC GROUP CO., LTD.	N21		U1
SA CORMAN	X32		

UNIVERSAL OLEORESINS	E13	XUZHOU BESPRING CHEMICAL CO., LTD.	RR36
US HIGHBUSH BLUEBERRY COUNCIL	EE7	XUZHOU FOODPHOS CO., LTD.	B18
UTC FOODS CORPORATION	GG1	XUZHOU MUZE CELLULOSE CO., LTD.	V34
V VEDAN VIETNAM ENTERPRISE CORPORATION LIMITED	X31	XUZHOU ZHENHUA FOOD CO., LTD.	RR42
VERENTIA INTI CIPTA ALAMI, PT	L11	Y YANTAI DESHENGYUAN INTERNATIONAL TRADE CO., LTD.	RR37
VGMZ SAREPTA LLC	KK19	YEN TEN FARM/DOUBLE GREAT BIOTECHNOLOGY INC.	GG1
VIDHI DYESTUFFS MFG. LTD.	G24	YUNLIN YUANCHANG POULTRY PRODUCT COOP	GG1
VINH HOAN CORPORATION	CC23	YUNNAN ADDIPHOS TECHNOLOGY CO., LTD.	N14
VIRIDIS BIOPHARMA PVT. LTD.	L11	Z ZHAOQING PERFUMERY CO., LTD.	LL27
VITABLEND ASIA PACIFIC PTE. LTD.	S1	ZHEJIANG CEREALS, OILS & FOODSTUFFS	
VITASWEET CO., LTD.	Y27	IMPORT & EXPORT CO., LTD.	V24
W WEDAR BIOTECHNOLOGY CO., LTD.	EE13	ZHEJIANG GREEN CRYSTAL FLAVOR CO., LTD.	U26
WEIFANG ENSIGN INDUSTRY CO., LTD.	R21	ZHEJIANG JIANGSHAN HENGLIANG BEE	
WEI-I FOODSTUFF CO., LTD.	GG1	PRODUCTS CO., LTD.	V28
WESTERN U.S. AGRICULTURAL TRADE		ZHEJIANG JINMING BIOLOGICAL SCIENCE	
ASSOCIATION (WUSATA)	FF5	& TECHNOLOGY CO., LTD.	V26
WORLDALUD LIMITED	E23	ZHEJIANG MINGHUANG NATURAL PRODUCTS	
WUHAN HUASWEET CO., LTD.	P17	DEVELOPMENT CO., LTD.	PP54
WUHAN YOUJI INDUSTRIES CO., LTD.	MM25	ZHEJIANG SILVER-ELEPHANT BIO-ENGINEERING CO., LTD.	V33
X XI'AN DAY NATURAL INC.	M25	ZHEJIANG TOP HYDROCOLLOIDS CO., LTD.	MM22
XIAMEN HUISON BIOTECH CO., LTD.	RR45	ZHEJIANG WANGLIN BIO-TECH CO., LTD.	MM26
XINGHUA LIANFU FOOD CO., LTD.	RR3	ZHUCHENG DONGXIAO BIOTECHNOLOGY CO., LTD.	M23
XINJIANG LONGPING HIGH-TECH HONGAN			
SEEDS CO., LTD.	R22		

information as of 29 July 2010

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21 - 23 September, 2016

Hall D1 - D2, A1 - A3

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Jakarta, Indonesia



For Gate 2 By Car/Taxi

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Certain nationalities need to obtain a visa to visit Indonesia. This depends on the purpose of visit and the length of stay. Some may obtain a visa upon arrival in Indonesia, and some will need to apply for a visa in advance, at the nearest Indonesian Embassy. Please check with your local Indonesian Embassy or your travel agent for the latest status and time required for processing.



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1. What is your company's type of business?

- ☐ Manufacturer – ingredients
- ☐ Manufacturer – food / beverage products
- ☐ Retailer
- ☐ Distributor
- ☐ Consulting – food safety, quality and services
- ☐ Consulting – manufacturing
- ☐ Consulting – marketing and sales
- ☐ Institute / University
- ☐ Food safety, quality and services
- ☐ Education / Training
- ☐ Packaging & processing service
- ☐ Other – Please specify _____

2. What are your main products offering?

- ☐ Baby food & infant formulae
- ☐ Bakery product
- ☐ Beverage
- ☐ Cereals
- ☐ Confectionery
- ☐ Convenience foods & ready meals
- ☐ Dairy foods
- ☐ Desserts
- ☐ Fats & spreads
- ☐ Fish products
- ☐ Flavourings
- ☐ Food supplements
- ☐ Fruit & vegetable products
- ☐ Functional & health foods
- ☐ Ice cream
- ☐ Meat & poultry products
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