

food tech 2024

29th INTERNATIONAL EXHIBITION OF FOOD AND DRINKS, PACKAGING, MACHINERY AND TECHNOLOGY

FOODTECH was held together with
International Agricultural Exhibition **AGRA** and
The International Exhibition of Vine-growing and Wine producing **VINARIA**

The 29th edition of FOODTECH was held from 20 to 24 February 2024.
The international exhibition FOODTECH is the fastest developing forum and the most representative event for the food industry in Bulgaria.

International Fair Plovdiv organizes the 29th edition again under the auspices of the Ministry of Agriculture and Food and in partnership with the University of Food Technologies of Plovdiv.







FOODTECH 2024 attracted leading manufacturers and traders who presented their products and services to nearly 53,000 visitors.





- Science
- Practice
- Technology
- Technique
- Products
- Services



140 EXHIBITORS	**10 200 square meters of exhibition space**	**30 % increase in participants in the technology zone**
6 COUNTRIES Bulgaria, Greece, Turkey, Italy, Spain and Pakistan	**2 pavilions and open areas**	**130 publications in specialized media**

MAJOR CATEGORIES

- Foodstuffs;
- Materials, raw materials and supplies for the food industry;
- Machinery and equipment for the food industry;
- Packaging equipment;
- Healthy food.









FOODTECH 2024

A prestigious stage for presentations, tastings and premieres of products, technological solutions, machines and equipment for the food industry.



Exhibitors

FOODTECH 2024 presented the best in the food industry and its related activities, attracting professionals, experts, restaurateurs, traders and good food lovers.



The exhibition was distinguished by a wide assortment covering the entire range of food and beverages, as well as technologies for their production.

Companies offering **machinery and equipment for the food industry presented innovative technologies** that were awarded in the **Innovation Competition.**

FOODTECH 2024

PRESENT





- Clean and healthy foods; herbal and plant-based superfoods;
- Top tier meat products and delicacies, canned meat from ecologically clean areas;
- Fish, fish products and seafood delicacies;
- High-quality organic white and yellow cheeses, and dairy products;
- Original specialties from Italy;
- Bakery and pastries;
- Sweets and marmalades, chocolate and sugar products, desserts;
- Tahini, vegetable oils, chutneys, sauces and snacks;
- Equipment and machinery for raw material processing, sorting, packaging and labeling of finished products.

FOODTECH 2024

City of wine and delicacies



FOODTECH 2024 tempted connoisseurs of gourmet delicacies and fans of products with authentic Bulgarian taste and origin.

Family farms, organic farms and companies from the processing sector presented **foods based on traditional recipes.**

Exhibitors from Turkey, Italy, Spain, and Pakistan bet on flavors and ready-made foods characteristic of their countries.

For the first time, the exposition included **fish and fish products.**



The 29th edition cemented the trend of inclusion **of superfoods in the daily diet.**

FOODTECH 2024

The technology zone



An essential part of FOODTECH is the area where equipment for processing of raw materials, for food production, for sorting, packaging and labeling is exhibited and demonstrated live.

The data also shows a 30% increase in participants in the technology zone, which was organized in Pavilion 11 of the Fair.



- Modern food processing facilities;
- Packaging systems of various materials – glass, plastic, film and others;
- Bottling under inert gas technology;
- Design of production lines.

FOODTECH 2024

TASTES OF ITALY - *EXHIBITION OF ITALIAN FOOD AND WINES*

SAPORI D'ITALIA (TASTES OF ITALY) is an exhibition for food, products and spices from the famous Italian culinary tradition, represented by producers and traders from the regions of Sicily and Puglia.

It is held in the framework of FOODTECH and **brings authentic aromas and flavors from the Apennines.**

10 companies participated in the 19th edition.

They exhibited different types **of cheeses, sausages, meat specialties, pastries, preserved vegetables, olives and olive oil, gourmet delicacies from the wholesome Mediterranean cuisine.**









EVENTS ON THE ACCOMPANYING PROGRAM FOODTECH 2024

- **13th national scientific conference on Current issues of the food industry according to the latest requirements of Bulgarian and European regulations.**

  The scientific and practical event was organized by
  -The Food Industry Union
  -The University of Food Technology and the Federation of Scientific
  -Technical Unions.

- **Workshop on Innovative solutions in the production of healthy and sustainable food**
- **Consumer's Choice Competition -** The most impartial food and drink competition in which consumers are the judges. More than 35,000 visitors tasted and evaluated the qualities of twice as many products as in 2023 - 96. 68 of them received the highest score and 28 - the maximum score.
- **Innovations Competition**





Visitors
FOODTECH 2024

Over 53,000 visitors from 12 countries in Europe and Asia.





75%

Manufacturers, traders, distributors and importers

63%

Restaurateurs, owners, managers, managers of restaurants and hotels

54%

Lovers and connoisseurs of quality food and drinks



FOODTECH 2025

FEBRUARY 18-22

- Together with
  AGRA and VINARIA

WE ARE EXPECTING YOU!

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