

XXXInternational exhibition of Food and Drinks, Packaging, Machineries and Technologies

food tech 2025

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

The 30th anniversary edition of the International Exhibition FOODTECH 2025 has established itself as the most dynamically developing forum for food, beverages, machinery, technologies and packaging in Bulgaria. Under the auspices of the Ministry of Agriculture and Food and in partnership with the University of Food Technologies of Plovdiv, the event once again proved its strategic importance for the sector.

International Fair Plovdiv organizes the 30th edition again under theauspices of the Ministry of Agriculture and Food and in partnership with the University of Food Technologies of Plovdiv.



FOODTECH 2025 attracted leading manufacturers and traders who presented their products and services to nearly 53 000 visitors.

- Scienc
- Practice
- Technology
- Technique
- Products
- Services







160 EXHIBITORS	**10 200 square meters of exhibition space**	**30 % increase in participantsin the technology zone**
7 COUNTRIES Bulgaria, Italy, Vietnam, Greece, Pakistan, Singapore and the Czech Republic	**2 pavilions and open areas**	**550 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 2025

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



Exhibitors

FOODTECH 2025 presented **the best in the food industry** and it's related activities, **attracting professionals, experts, restaurateurs, traders and good food lovers.**



The main objective of **FOODTECH 2025** was to **bring together leading companies from the food and beverage industry to showcase innovations, sustainable solutions and authentic tastes to a professional and consumer audience.** The exhibition sought to foster connections between production, technology, science and the market.

FOODTECH 2025

PRESENT







- Natural and healthy foods: organic cheeses, tahini, chutneys, vegetable oils
- Innovative and sustainable processing and packaging technologies
- Authentic meat and dairy products, bakery products, desserts
- Tastings, demonstrations and competition formats with active participation of visitors

FOODTECH 2025

City of wine and delicacies

FOODTECH 2025 impressed with a 30% increase in exhibition area compared to the previous edition and the participation of nearly 160 exhibitors from 7 countries.

During the five days of the forum, **visitors enjoyed the full spectrum of the food industry** – from traditional Bulgarian recipes and gourmet delicacies to superfoods, processing machines and new packaging technologies.









FOODTECH 2025

The technology zone

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



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



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

FOODTECH 2025

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

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

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

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









EVENTS ON THE ACCOMPANYING PROGRAM FOODTECH 2025

- National scientific and practical conference with international participation
- Innovation competition and Pop-up Museum of Italian Gelato
- Sustainable Scoops Gelato competition
- Consumer's Choice competition with over 35 000 tasting visitors
- Recognition for the best products in various categories







FOODTECH 2025

Conclusion



FOODTECH 2025 has established itself as the fastest growing and most influential event in the food and beverage industry in Bulgaria. The impressive growth in terms of participants, the diversity of products, technological innovations and strong consumer interest confirmed its importance.

The exhibition not only reflected current trends, but also provided a stage for the creation of new partnerships and ideas.

Expectations for the next edition are even higher - with the potential for expansion both on a Bulgarian and international level.







Visitors
FOODTECH 2025

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







Manufacturers, traders,distributors and importers



Restaurateurs, owners,managers, managers ofrestaurants and hotels



Lovers and connoisseurs ofquality food and drinks



FOODTECH 2026

17 - 21 FEBRUARY

Together with AGRA and VINARIA

WE ARE EXPECTING YOU!

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