

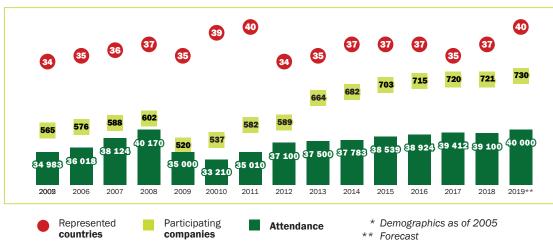
# Wide international participation and numerous national collective stands at Riga Food prove its international significance

**Business** 

contacts



## **Participation and attendance figures\***



#### **National collective stands**

The exhibition had a record high number of national collective stands from various countries since 2006. This trend will continue in 2019, and it is planned that at least 18–20 national collective stands will demonstrate the interest that the food industry of various countries takes in the Baltic States.

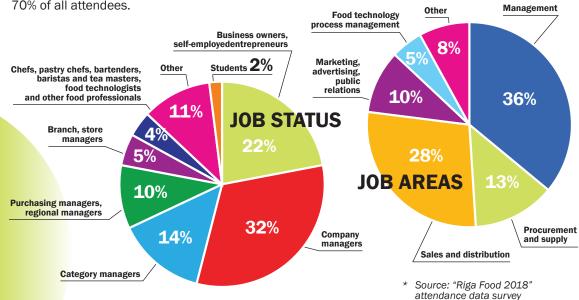
### **Collective Stands of Latvia's Regions**

As of 2013, the food fair allots space for the collective stands of Latvia's regions – Latgale, Vidzeme, Kurzeme and Zemgale – to show the production of small manufacturers.



### Riga Food professional attendance\*

**Food professionals** and representatives of connected branches – 70% of all attendees.



# Riga Food annually gathers professionals from the European Union and other countries to meet in the heart of the Baltics and to develop their business!

# **BUSINESS FORUM**

# Matchmaking Event for food professionals and entrepreneurs

"Riga Food" offers a dynamic and international opportunity for eventual cooperation partners from the East and West to meet with one another.

On-line Matchmaking Event news available at www.rigafood.com!

### **Workshops and discussions**

With participation of Latvian and foreign food industry enterprises, professional associations, entrepreneurs and diplomats.





## **SPECIAL GUESTS**

#### **Directors and VIP Day**

The first exhibition day – **Directors Day on 4 September** – is dedicated to encourage direct contacts and partnering on the top management level.

Moreover, diplomatic officials of many countries visit the fair on this day to take part in the VIP exhibition tour organised by "Diplomatic Economic Club".

# Opening ceremony and business party

Ministers for agriculture of Latvia, neighbouring states and other countries taking part in the "Riga Food" opening ceremony and guests of the business party positively prove the high prestige of the fair, provides domestic and international publicity for participating companies, and it is an excellent environment for establishing personal contacts.

# **POSITIVE EMOTIONS**

#### **Public attendance**

**On 5–7 September**, the exhibition is open not only to professionals but also to end-consumers and customers. Attendance in 2019 is expected to reach more than 40,000 visitors





# Riga Food 2019 Trade Shows



#### **TECHNOLOGY AND INGREDIENTS**

Food processing and production equipment, ingredients, spices and additives, industrial automation of the food industry.



#### **PRINTING AND PACKAGING TECH**

Packaging, packaging equipment, equipment and raw materials for producing packaging materials. Labels. Marking, Barcodes, Printing equipment, materials and supplies.



#### **DRINKS**

Alcoholic and non-alcoholic beverages, beer, wine, coffee, tea. Competitions and tasting.



#### **GOURMET**

Gourmet food and selected beverages.



# **CATERING AND RETAIL TECH**

Equipment and facilities for public catering and retail sales.



Food, packaging, marketing, warehousing and transportation logistics. Warehousing machinery and equipment. Logistics and supply chain management software.



#### **SPECIALTY**

Wholesome and functional food, kosher and halal products, vegetarian products, organic food. Supplements, Ingredients with improved nutritional value, Botanical extracts, Herbal products. Encapsulated and powdered herbs. Vitamins and mineral supplements. Baby food supplements. Sports nutrition. Anti-ageing and weightloss supplements.



### **REGULAR EXPO**

General food products, meat. milk, fish, bread, confectionery, frozen food, fresh food, fruits, vegetables, processed food.

#### **CLEAN EXPO**

Disinfectants, cleaning agents and devices. Laboratory equipment. Ecology in the food industry and public catering. Implementation and supervision of the HACCP system. Work clothes.



#### **INNOVATION**

Science for the food industry. processing industry and technology. Scientific and research institutions and educational establishments. scientists and students breakthroughs.



#### HOTEL **EXPO**

Hotel equipment, facilities, tools, table design. accessories.





**Project manager Rolands Nežborts** rolands.nezborts@bt1.lv