



# foodtech

21-25 FEBRUARY 2023

International Exhibition of Food and Drinks,  
Packaging, Machinery and Technology

## FINAL REPORT

### 28th INTERNATIONAL EXHIBITION OF FOOD AND DRINKS, PACKAGING, MACHINERY AND TECHNOLOGY

Pavilion 7 – City of Wine and Delicacies

Pavilion 11 – Technology Area

**The international exhibition FOODTECH** is the most representative forum of the food industry in Bulgaria. The 28th edition was again organized in partnership with industry associations and was held under the auspices of the Ministry of Agriculture.

**FOODTECH 2023** welcomed exhibitors and visitors with a new vision and attractive design of the stands highlighting the companies and their products. **Once again, the City of Wine and Delicacies in Pavilion 7 and the Technology Area in Pavilion 10** attracted audiences of many thousands.



## *Major exhibition categories*

- Food
- Materials, raw materials and supplies for the food industry
- Machinery and equipment for the food industry
- Packaging equipment
- Healthy food



## *KEY FIGURES*

**Participants:** Nearly 100 direct exhibitors and representatives of companies from 5 countries: Bulgaria, Romania, Turkey, Italy, China, USA

**Visitors:** more than 40,000

**Partners:** University of Food Technology, Food Industry Union, industry organizations

**FOODTECH 2023** presented the best of the food industry and its related activities, attracting professionals, experts, restaurateurs, traders and quality 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 innovations brought about by the dynamics in the demand and supply of products of higher and healthier quality.

## FOODTECH 2023 tempted



FOODTECH 2023 tempted connoisseurs of gourmet delicacies and fans of authentic Bulgarian tastes and origin.

**Family farms, organic farms and companies from the processing sector presented foods based on traditional recipes.** Companies from Turkey, USA, China, Romania came up with flavors and packaged foods characteristic of their countries.

Vegetarians and vegans found a variety of offers for their menu



# FOODTECH 2023 HIGHLIGHTS

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

## TASTES OF ITALY

**The exhibition SAPORI D'ITALIA** presented high-quality Italian food and wines. Lovers of Italian culinary traditions got their dose of delight with the specialized Tastes of Italy exhibition.

A wide range of foods, cooking ingredients, delicacies, typical dishes and specific drinks from the Apennine Peninsula were part of FOODTECH 2023. Nine companies participated in the 18th edition of SAPORI D'ITALIA. They exhibited different types of cheeses, meat specialties, pastries, vegetable preserves, olives and olive oil, gourmet delicacies from the wholesome Mediterranean cuisine.





# EVENTS ON THE ACCOMPANYING PROGRAM



- **Twelfth 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 and Technical Unions.
- **The Consumer's Choice competition** is an initiative for the daring and searching entrepreneurial spirit. It is an opportunity to obtain direct feedback from consumers and see how they like the products. Traditionally, it is implemented **in close partnership with the University of Food Technology**, whose students and professors conduct a survey and process the results. **58 unique products participated in the competition: meat, dairy, coffee and tea, sugar products and healthy food.** More than 30,000 visitors to the City of Wine and Delicacies tasted the products and assessed their qualities. The extremely tight results between the contestants proved the fierce competition and high standards to which the producers work. The finalists in the competition were honored at an official ceremony. Europe Hall at the Plovdiv International Fair gathered many sincere emotions and warm words of gratitude from the exhibitors for the organization of this edition of FOODTECH 2023.
- **Innovation competition:** In the section for innovations in the food industry, two technologies and two innovative products were awarded diplomas: **the technology for the production of lard with black truffle of Agroles Product OOD, the technology for processing rosehips without a carbon footprint of BALEVSKI OOD, the 100% pure oil light spray of Dafne 2018 EOOD and the shot to drink with zinc, vitamin C and propolis of SBS Bilimsel Bio Gozumler Turkey, represented by BIO ACTIVITY EOOD.**



*We look forward to seeing you at the next edition of*

**food  
tech**

*from February 20 - 24, 2024!*