

# Food ingredients Asia 2019

The leading global gathering for food ingredients in Asia!

## **General Information**

Date	11 September 2019, Wednesday       10:00 -18:00 hrs.         12 September 2019, Thursday       10:00 -18:00 hrs.         13 September 2019, Friday       10:00 -17:00 hrs.				
Venue	Bangkok International Trade & Exhibition Centre (BITEC), Bangkok, Thailand				
Attendee Statistics	According to Fi Asia 2017 statistic, Number of Attendee is 20,142 from 76 countries Growth of 20% from Fi Asia 2015				
Exhibit Profile	Food & beverage ingredients, Color / natural color, Bakery product, egg product, dairy product, Edible fats and oils, Emulsifiers, firming agents, food acids, Flavorings & seasonings, Natural ingredients, herbal, Health, nutraceuticals, organic or functional, supplement ingredients, and many more				
Visitors Profile	Manufacturers, producers of foods, beverages & supplements, Ingredients manufacturers, suppliers, traders & distributors, Professionals involved in food safety, quality & services, Professionals involved in food education & training, Researchers & food technologists, Government & trade associations, Consultants & Press				
Why Thailand?					
	billion by 2018, making Thailand one of the most attractive F&B markets in the Asia Pacific.  Thailand is a pan Asian hub for the food industry, increasingly importing added-value food ingredients that are not locally available.  Thailand's F&B processing industry is one of the most developed in South East Asia, with more than 10,000 factories, exporting 50% of production.  As a region increasingly responsive to global food ingredient trends and with				
	a rising population of over 537 million, South East Asia represents one of the fastest growing economies in the world.  With over 20,000 visitors expected, Fi Asia offers a unique opportunity to meet with key decision makers and showcase your products and services to global audience.				
Fi Asia 2019 Features					
	Innovation Zone Innovation Tour Discovery Tour International Conference Technical Workshop and Seminar Business Matching Sensory Box F&B Start-up Innovative Products Competition				
Pavilion	Natural Ingredients, Beverage ingredients, Health ingredients, European, USA, Thailand, India, Japan, China and New Business Pavilion				



### Price Rate

### **Participation Option**



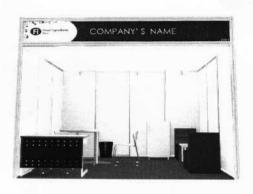
Space only min. 12m<sup>2</sup>

Rent a space to build and design your own stand & pay for electricity (organizer not provide carpet)



Shell Scheme A min. 12m<sup>2</sup>

Reception desk, chairs, waste paper basket, lockable cabinet, socket 5amp (not for lighting, fluorescent 40W, dark gray carpet)



Shell Scheme B min. 12m<sup>2</sup>

Round discussion table, chairs, waste paper basket, lockable cabinet, coffee table, bar refrigerator, easy arm chair (sofa), reception desk, socket 5amp. (not for lighting), spotlights 100W (with arm), dark gray carpet

#### Choose required package:

□ Space only □ Shell Scheme A (THB 5,512 Surcharge /m2) □ Shell Scheme B (THB 9,421 Surcharge /m2)

		gr-2000000000000000000000000000000000000		
	1 open side	2 open sides	3 open sides	4 open sides
(price / m² in Thai Baht rate)	Regular	Regular	Regular	Regular
Gold (min. 12m²)	THB 18,437	THB 18,633	THB 18,752	THB 18,870
Silver (min. 12m²)	THB 18,278	THB 18,475	THB 18,555	THB 18,633
Bronze (min. 12m²)	THB 18,160	THB 18,278	THB 18,357	THB 18,437

Please note that bronze, silver and gold correspond to the areas on the floor plan and the rate depends on the number of open sides.

#### Additional Services and Costs:

☑ Stand cleaning: THB 255 per m2 is compulsory

☑ Ingredients Network\* THB 15,562 is compulsory

\* Ingredients Network, the food B2B sourcing platform by Fi Global event network. Generate quality leads for your business. Showcase your company and products online to all potential buyers in the food industry. Receive product inquiries and respond to Request for Information. Improve company online presence through Search Engine Optimization.

Find more on www.ingredientsnetwork.com

#### **Contact Details**

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