

August 2024, Mumbai, India

Anuga Select India & Anuga FoodTec India 2024: A Resounding Success, Sparking New Business Opportunities and Industry Innovations

Anuga FoodTec India 2024
anugafoodtec-india.com

Anuga Select India 2024
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28-30 August 2024

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Mumbai, 30th August 2024: The conclusion of Anuga Select India & Anuga FoodTec India 2024 represents a significant milestone, reaffirming its role as a leading force in advancing and elevating the food and beverage sector. The exhibition facilitated a wealth of business opportunities, fostered engaging dialogues, and showcased major technological innovations with over 54,000 unique trade buyers attending the mega event. Additionally, it served as a premier platform for the debut of cutting-edge products and solutions, establishing a foundation for continued growth and strategic collaboration in the industry.

The Exhibition's diverse segments, including the **Innovative TrendZone, Packaging Theatre, Startup Pavilion and Culinary Corner**, captivated attendees with their focus on innovation and creativity. These segments not only enriched the exhibition experience but also highlighted the latest trends and technologies shaping the future of the industry. From groundbreaking **product launches** to **strategic partnerships**, Anuga Select India & Anuga FoodTec India 2024 has set a new benchmark for industry excellence and continues to be a catalyst for future growth and innovation.

Anuga Select India featured esteemed brands from the F&B industry such as **Everest**, famously known for its rich and diverse range of spice blends, **Revolt** showcased its range of energy drinks with attractive packaging. **Ocean** captured interest with its extensive selection of vitamin water, and **Gopal Snacks** that is recognized for its high-quality, flavorful snack offerings. **Ruchi Gold** stood out with its premium cooking oils, and **Fortune** highlighted its commitment to quality and variety in edible oils and food products. Each brand contributed uniquely to the exhibition, underscoring the dynamic nature of the industry. The exhibition extended to international boundaries with pavilions from countries such as **Brazil, Indonesia, Iran, Italy, Poland, Saudi Arabia, South Africa, South Korea, and Turkey**.

Anuga FoodTec India included a display of machinery, processing, packaging and manufacturing companies like **Latini**, a confectionery machinery serving brands like Parle, Nestlé, and Hershey's. **Netzsch** introduced efficient chic bean grinding technologies. **Mitsubishi Electric** showcased innovations in robotics and software, including MELSOFT MaiLab and the MELFA CRH Series robot. **Sensograph** presented advanced, customizable packaging solutions. **Flexlink** revealed the Compact Spiral Elevator and versatile conveyor systems for the food and beverage industry.

Day 1 Highlights: The first day of Anuga Select India and Anuga FoodTec India 2024 delivered a series of impactful and comprehensive sessions, setting the stage for an exceptional Exhibition.

Revolutionizing Business and Technology: The day showcased groundbreaking business technologies and strategies set to transform the food and beverage industry and drive growth for start-ups and MSMEs

Empowering MSMEs with Financial Solutions: Attendees gained insights into bespoke financial products for MSMEs, highlighting how tailored banking solutions can secure funding, manage finances, and drive sustainable growth.

Mastering Global Market Expansion: Experts shared key strategies for entering international markets, focusing on navigating global regulations and standards to achieve export success and seize global opportunities.

Innovating Winning Products: The agenda also featured a deep dive into product innovation, revealing the secrets to creating exceptional products that meet consumer expectations and stand out in competitive markets.

Product Launches: Two exciting product launches were unveiled at Anuga Select 2024—**White Coffee by Swadgram and Indian Soul**. These innovative offerings cater to India's diverse food and beverage preferences, underscoring the exhibition's commitment to delivering unique and premium choices for every taste.

The key panel speakers present at the discussions on Day 1 were, **Mr. Prashant Waghmare, DGM, APEDA, Mr. Nilesh Amritkar, National President, AFSTI Mysore, Mr. Shri Dwivedi, Joint Director (Tech), Export Inspection Council, Mr. Gnyak Varia, Managing Director, Flavorama, Shri S.G. Dwivedi, Joint Director (Tech) Export Inspection Council Mumbai, Subha Nishtala, Vice-President, AFTSI, Mysuru, Fr. Jyothi Gokhale, Hon. Secretary, AFTSI Mumbai Mr. Vivek Kookkal, Head, Dairy & Beverages, ITC Ltd, Dr. Babu Rao Guduri, Joint Director, Indian Institute of Packaging, Mr. Vikas Gupta, Global Head, R&D, TATA Consumer Products, Mr. Saibal Chandra Banerjee, Sr. Vice President, Wellness Forever and many more esteemed guests.**

There were also showcases and panel discussions in the Culinary Corner by renowned chefs such as, **Chef Manjit Gill, Chef Vicky Ratnani, Chef Rakhee Vaswani, Chef Mohan Krishnan, GM, Food R&D, The Savera Chennai, Chef Sabyasachi Gorai, President of Young Chefs Association of India, Chef Jerson Monterey Jack, Director of Culinary Operations, Sodexo India.** They shared exclusive insights about technology and regional cuisines and about the challenge of merging tech.

Day 2 Highlights: The second day of Anuga Select India and Anuga FoodTec India 2024 delivered a series of dynamic and insightful sessions, setting a high benchmark for the Exhibition.

Future of Indian Retail: The session on the future of Indian retail highlighted the market's shift driven by technology, with even traditional grocers increasingly adopting digital tools, marking the sector as both assertive and emerging.

The evolving digital landscape: The evolving digital landscape was further explored, highlighting how social media has democratized the F&B industry and become a powerful tool for advertising, enabling brands to connect with consumers more effectively and equitably.

Trailblazing women reshaping the F&B industry: The spotlight on trailblazing women reshaping the F&B industry underscored their pivotal role in driving innovation and inclusivity.

Supply chain dynamics: In parallel, discussions on supply chain dynamics focused on the challenges and opportunities within this critical sector.

Groundbreaking innovations in food processing: Showcased the advancements that are revolutionizing how food is produced, packaged, and delivered.

Hospitality Hope 2.0: Rashmi Uday Singh unveiled the new initiative that expands her ongoing charity work by offering services that benefit the broader public.

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The key panel speakers present at the discussions on Day 2 were, **Mr. Umesh Madhyan, Vice President - Logistics - Hindustan Coca-Cola Beverages Pvt Ltd, Mr. Abhishek Aditya, Supply Chain - Director - McCain Foods, Dr. S. Gautam, Head Food Technology Division - BARC Mumbai, Guruprasad Bangle, CTO, SolutionBuggy, Pritee Chaudhary, Regional Director - FSSAI, Ministry of Health & Family Welfare, Esteban Valenzuela, Chilean Minister for Agriculture, Jacqui Price - General Manager Marketing, Australian Macadamia Society, Damodar Mall, CEO - Reliance Retails, Pearl Mistry, Director, Della Group, Rashmi Uday Singh, Food author, Columnist & Founder of Hospitality Hope, Kunal Vijayakar, Food Writer, Youtube & TV Personality, Gauri Devidayal, Co-Founder - Food Matters Group** and many more esteemed guests.

There were also showcases and panel discussions in the Culinary Corner by renowned chefs such as, **Chef Saurabh Sharma, Author, TV Show Host, Researcher, Food Historian & Culinary Mentor, Chef Vinod Bhati, Board of Advisors IFCA, Chef Suvir Saran, Michellen Star Chef - Author, Educator, Columnist, Chef Gautam Chaudhary, Chef Rakhee Vaswani, Chef Parth Bajaj.**

Day 3 Highlights: The third day of Anuga Select India and Anuga FoodTec India 2024 featured a series of enlightening and cutting-edge conversations, further establishing the Exhibition as a beacon of industry innovation.

Starting Your Own Food Start-up: The food workshop provided a comprehensive guide on how to successfully enter the F&B sector, outlining strategic pathways for aspiring entrepreneurs.

NABL Accreditation and Its Benefits: This session emphasized the importance of NABL accreditation, detailing the process and the numerous advantages it offers, from enhancing credibility to ensuring compliance with international standards.

Culinary Corner: The Culinary Corner offered a diverse array of themes, including 'Forest Feast Culinary Creations with Fungi,' 'All Things Crustacean with Akina,' and 'Time-Travelled Indian Food,' showcasing innovative approaches to cooking and celebrating the rich culinary heritage of various ingredients and techniques.

The key panel speakers present at the discussions on Day 3 were, **Guruprasad Bangle, CTO, SolutionBuggy, Dr. Bhumi Rajyaguru, Deputy Director - NABL.**

There were also showcases and panel discussions in the Culinary Corner by renowned chefs such as, **Chef Beena Noronha, Corporate Chef Chrome Hospitality, Executive Chef for Lyla Bombay and Gigi Bombay, Chef Rahul Punjabi, Corporate Executive Chef - Aspect Hospitality, Chef Varun Inamdar, Celebrity Chef & Restaurateur.**

Commenting on the same, **Denis Steker**, Senior VP, Koelnmesse said, "Anuga Select India and Anuga FoodTec India 2024 have showcased the importance of innovation and collaboration in shaping the future of the global F&B industry. Over the past three days, we've witnessed a wealth of ideas, practical solutions, and a collective commitment to pushing boundaries. The exchange of knowledge and expertise here is a testament to the Exhibition's role as a catalyst for industry transformation."

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Adding to the same, **Milind Dixit**, Managing Director, Koelnmesse said, "The success of Anuga Select India and Anuga FoodTec India 2024 reflects the vibrant and dynamic nature of the Indian market. Each session, whether on the evolving retail landscape, digital innovations, or culinary creativity, has highlighted India's pivotal role in the global food ecosystem. We are proud to bring together such a diverse array of voices and ideas, and we look forward to continuing this momentum in the years to come."

As Anuga Select India & Anuga FoodTec India 2024 draws to a close, the exhibition has underscored its significance as a pivotal platform for industry networking, innovation, and progress. Through remarkable showcases, significant product launches, and groundbreaking projects, it has established a new standard of excellence in the sector.

About Koelnmesse -

Koelnmesse is a worldwide trade fairs for the food industry and food production and an international leader in organizing global trade fairs for the food and beverage industry as well as for food production. With events such as Anuga, Anuga FoodTec, ISM, and ProSweets Cologne, Koelnmesse covers a wide spectrum - from ingredients to production, packaging, finished products, and the latest technologies and innovations. These globally renowned trade fairs, held in Cologne, Germany, set benchmarks in their respective sectors. In addition, Koelnmesse organizes numerous industry-specific trade fairs in key markets worldwide, including Brazil, China, India, Italy, Japan, Colombia, Thailand, and the United Arab Emirates. Through these global activities, Koelnmesse offers its clients tailored events and leading regional trade fairs across various markets, providing a foundation for sustainable international business. Koelnmesse is thus ideally positioned to drive innovation and development in both the food industry and food production.

Global Competence in Food and FoodTec: Koelnmesse is an international leader in the implementation of trade fairs for food and services and products related to food and beverage processing. Fairs like Anuga, ISM - International Sweets and Biscuits Fair and Anuga FoodTec are recognised worldwide as absolute leaders in their sectors. Koelnmesse also organises top-notch fairs in the food and beverage sector in other emerging markets around the world, such as Brazil, China, India, Italy, Japan, Thailand, the United States and the United Arab Emirates. With these global activities, Koelnmesse provides customers with a complete portfolio of professional events across different markets, ensuring a sustainable and international business network. Further information: <https://anuga-india.com/>

Koelnmesse is an international leader in organising trade fairs in the field of food and beverage processing. Anuga FoodTec and ProSweets Cologne are established, world-

leading trade fairs, hosted in Cologne/Germany. In addition to the events at its Cologne headquarters, Koelnmesse also stages further food technology trade fairs with different sector specific areas of focus and content in key markets across the world, including India, Italy and Colombia. These global activities enable Koelnmesse to offer its customers bespoke events and leading regional trade fairs in a variety of markets, thus creating the foundation for sustainable international business. Koelnmesse is also ideally positioned in the field of food and beverages with its leading international trade fairs Anuga and ISM and its global network of satellite events. Further information: www.anugafoodtec.com/trade-fair/industry-trade-fairs

The next events:

FoodTec:

LogiFood Southeast Asia 2024 - Bangkok, Thailand, 16.- 18.10.2024

ProSweets Cologne - Cologne, 02.-05.02.2025

Andina Pack - Bogotá, Colombia, 4.-7.11.2025

Food:

ISM - Middle East - Dubai, 24.-26.09.2024

ISM - Cologne, 02.-05.02.2025

Thaifex Horec Asia 2025 - Bangkok, Thailand, 05.-07.03.2025

Note for editorial offices:

Anuga FoodTec India (*formerly known as ANUTEK - International FoodTec India*) photos are available in

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