

Food & Beverage, Storage, Cooling Technologies, Logistics & Storage Equipment Fair



2017 POST SHOW REPORT























Exhibition: CNR Food İstanbul

Organizer : ITF Istanbul Fuarcılık A.Ş. - CNR Holding Supporters : IIB -Istanbul Cereals Pulses Oil Seeds

and Products Exporters' Association

ETUDER-Foodservice Suppliers Association

Dates : 05-08 September 2018

Venue : CNR EXPO Yeşilköy İstanbul

Exhibition area: 50,000 m²



Food Istanbul 2017 with numbers





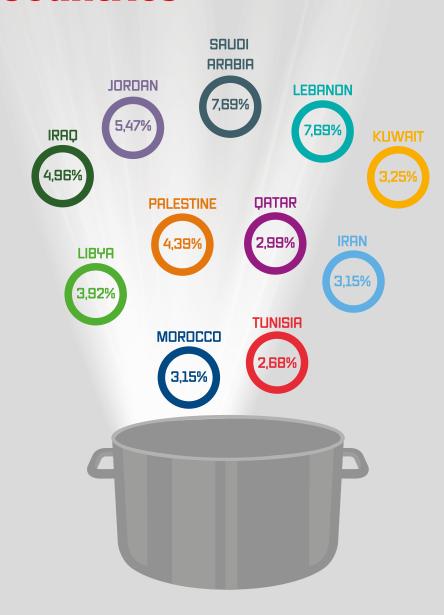
24.826
Total Visitors



3.874
International
Visitors



Visitors from 104 Countries



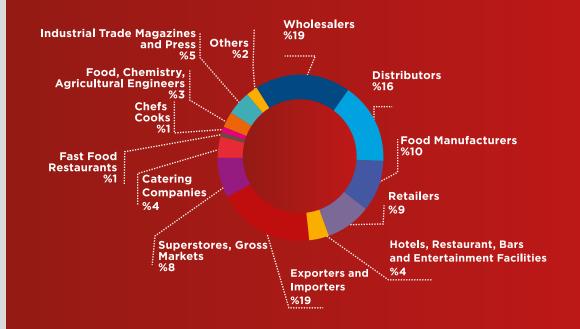
Visitors Profile

- Wholesalers
- Distributors and Dealers
- Exporters and Importers
- Superstores and Gross Markets
- Catering Companies
- Hotels
- Restaurants, Bars and Entertainment Facilities



- Fast-Food Restaurants
- Local Stores, Food and Snack Points
- Food Industry Executives
- Chefs and Cooks
- Food, Chemistry and Agriculture Engineers
- NGOs
- Industrial Trade Magazines and Press

2017 Visitor Breakdown







VIP BUYING DELEGATION The well-known international names such as Ricardo Renzo Rojas, son of Raul Rojas, known as Sugar King and Wayki en Golosinas SAC, the leading producer of Peru candy market, were within the VIP visitor list of the exhibition. In addition to these companies above, The Balsharaf Group and Tajero LLC were also in the

VIP buyer delegations of CNR Food Istanbul. The Balsharaf Group have 16,000 chain stores in the Middle East and provides the supply of Carrefour stores in Saudi Arabia. Tajero LLC distributes the products of companies like Unilever, Ferrero, Ülker to 5000 points.



Exhibition was more attractive with the colorful competitions







The exhibition hosted well-known international chefs for the cooking shows. Peruvian cuisine with Bruno Santa Cruz, American Rise Show with Sebahattin Güney, American Cranberry meals with Serkan Çetintas and Indian cuisine with Vinod Kumar Chouhan were on stage while the visitors were experiencing delicious moments during the exhibition.





During the "Candy Man" Show, Florian Belgrad attracted visitors' attention while he was making lollipops giving shape by adding various colors to the boiled candies at 140 degrees.



FUTURE FUTURE

The University of Özyeğin nominated with the "Best Starter Prize" also was the winner of "Chefs of Future" competition in which all chef candidates from Turkish Universities were on stage. The University of Gelisim besides having the 'Best Dessert Prize', was the second winner of competition. "Best main course meal prize" and "Honorable mention" were given to the University of Akdeniz.





Teams participating in the 'Pastry of Istanbul' competition, with the aim of opening up new horizons by showing their creativity, have bee nevaluated in pastry, praline chocolate, sculpture and bakery products. The winner of Pastry of Istanbul was Le Meridien Etiler, The second winner was Mövenpick Istanbul, while the third winner was The Ritz Carlton.

Local Chef Competition

The Local Chef competition, which carried the gastronomy and culinary culture areas further in Turkey, was organized within the fair events. The groups were evaluated from tableware, menus and groceries. The winner of Local Chef competition was Four Seasons Bosphorus. The second winner was Fairmont Quasar, while the third was Hyatt Regency.



LOCALCHEF



Food & Beverage, Storage, Cooling Technologies, Logistics & Storage Equipment Fair



See You On 05-08 September 2018

















