

SIGEP

ASIA

Southeast Asia's International trade show of artisan gelato, pastry, bakery and the coffee world

In conjunction with:



RESTAURANT ASIA 2024

5TH International Restaurant, Kitchen & Culinary Equipment & Supplies Exhibition

Co-located with:



26-28 June 2024

SANDS EXPO & CONVENTION CENTRE
SINGAPORE

SOUTHEAST ASIA'S PREMIER F&B X HO.RE.CA TRADE SHOW

CRAFTED BY INDUSTRY EXPERTS FOR INDUSTRY PROFESSIONALS

ORGANISED BY



CO-ORGANISER
OF RESTAURANT ASIA



SUPPORTED BY

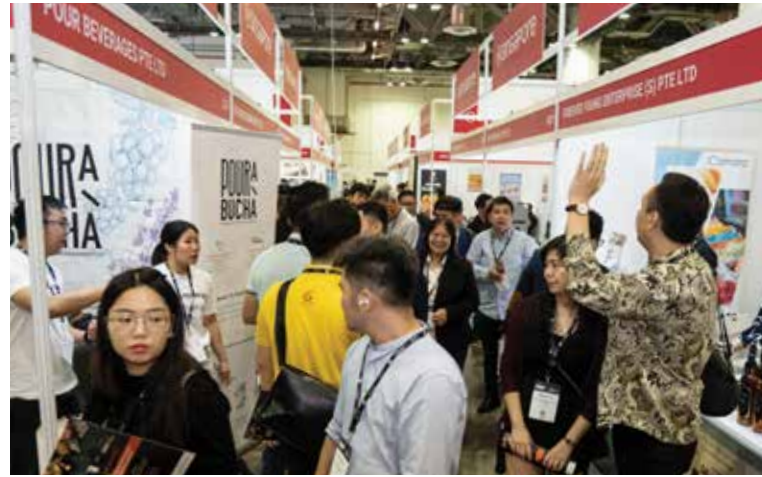


THE DOLCE WORLD EXPO COMES TO ASIA FOR THE FIRST TIME!

Held in conjunction with Restaurant Asia and co-located with Speciality Food & Drinks Asia, Speciality Coffee & Tea Asia and Food2Go.

Offering a comprehensive showcase of the latest trends & innovations, it is also a dynamic platform for networking and collaboration through receptions, conferences and seminars, engaging masterclasses, and demonstrations on the show floor.

With expertise from industry partners such as the ASEAN Coffee Federation, Restaurant Association of Singapore, Singapore Coffee Association, Singapore Nightlife Business Association, IEG Asia presents the most relevant F&B trade show in the regional market, bringing together 5 leading B2B shows under one roof to cover the entire F&B and Ho.re.ca. foodservice industry.



THE BEST PARTNERS FOR BUSINESS

360 FOODSERVICE SOLUTIONS



Meet all your sourcing needs on a platform that understands the unique synergies of the F&B industry.

DEDICATED BUSINESS PLATFORM



Multiply your international business network on a platform that values relationships.

BRANDING & ENGAGEMENT



Showcase your brand and products to the most relevant community in the foodservice sector

GROWTH ACCELERATOR



Achieve financial and growth objectives through development of new international markets.

KNOWLEDGE HUB



Stay updated through our programme of events, seminars, masterclasses, and panel discussions.



Co-organised with the Restaurant Association of Singapore, the only F&B and Horeca tradeshow for the industry, by the industry and focuses on 360 solutions for chefs and restaurateurs. The show features a dedicated showcase of restaurant, kitchen and culinary equipment and solutions, from food ingredients and products to cleaning supplies and waste management solutions.

The most targeted and focused business platform for artisan, gourmet and speciality food & drink producers. This show will also include Speciality Coffee & Tea Asia – a gathering of the regional and international specialty coffee & tea industry professionals to network, showcase their products and grow their businesses with an especial focus on innovative and premium products for independent cafes and retailers.

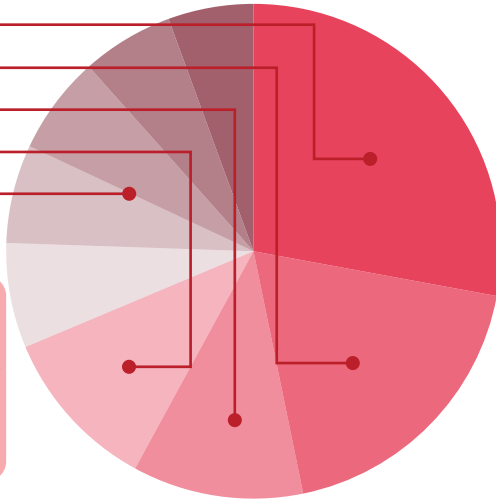
The one-stop solution for your F&B takeaway and delivery needs in this gathering of F&B suppliers, distributors, technology providers, food services, retail and hospitality professionals.

THE F&B TRADE SHOW FOR THE INDUSTRY BY THE INDUSTRY

Combined **12,000+**
Event Visitors in 2023

Breakdown by top international countries

- Malaysia 28%
- Indonesia 19%
- Japan 11%
- China 11%
- Others 31%



Visitor Profile

- Restaurateur / Caterer / Chef 25%
- Café Management / Barista 23%
- Bakery & Confectionery 20%
- Wholesaler & Distributor 8%
- Importer / Exporter 7%
- Others 17%

*Combined figures include visitors from SFDA, SCTA and Food2Go



HOSTED BUYER PROGRAMME
A DIFFERENT BUSINESS EXPERIENCE

Our programme is the gateway to bespoke B2B meetings meticulously tailored to meet your specific business needs. Whether you're in the restaurant, coffee shop, bakery, cocktail bar or gelateria business, our programme is designed to elevate your business prospects.

Unlocking the potential of face-to-face interactions that can pave the way for intimate business relationships through our digital business matching platform and networking sessions to open doors and discover unexplored opportunities for partnerships, collaborations and expansions within Southeast Asia and APAC's burgeoning culinary scene.

Backed by the expertise of Italian Exhibition Group S.p.A., IEG Asia Pte Ltd is committed to sourcing authentic buyers through some of these avenues:

- Industry databases
- Market research
- Networking
- Partnerships with associations



Moving forward, SIGEP Asia will helm the existing show titles, tapping on the rich expertise of our flagship event, SIGEP Rimini, to expand our reach beyond the region and provide opportunities to explore new markets. "

Ilaria Cicero
CEO, IEG Asia Pte Ltd



The event provided a great platform for networking and discovering new, high-quality products from the Singapore market and beyond, which bring great potential to F&B owners seeking to elevate their businesses. "

Paponpat Piyakulwarasak
CEO, Hoshi Japanese Restaurant



HOSTED BUYER ASSOCIATION PARTNERS

- The Malaysian Food and Beverage Executives Association
- Hotel & Restaurant Association of the Philippines
- Indonesian Hotel & Restaurant Association
- Restaurant Owners of the Philippines
- Restaurant Association of Singapore
- Restaurant Association of Vietnam
- Cambodia Restaurant Association

2024 FORECAST

- 100+ Dedicated Buyers
- 1000+ Business Meetings
- 16+ Countries & Regions





VISITOR PROFILES

Food Service

- Catering
- Restaurant
- Quick Service Restaurants
- Cloud / Dark Kitchens

Hospitality & Travel

- Airline
- Bakery
- Bar, Pub, Wine Bar & Nightclub
- Café, Bistro & Coffee Chain
- Country Club, Private Members
- Club, Recreational Club
- Cruise Line
- Hotel & Resort
- Rail
- Spa & Wellness

Retail

- Convenience & Grocery Store
- Department Store
- Independent Retailer
- Online Retailer
- Specialty Food & Drinks Retailers

Delicatessen

- Super & Hypermarket
- Wine, Beer & Spirit Retailer

Wholesale & Distribution

- Distribution
- Exporter
- Importer
- Wholesale

Others

- Chambers of Commerce
- Embassies
- Trade Associations
- Government Agencies
- Education Institutions
- Training & Consultancy



SIGEP ASIA & RESTAURANT ASIA



2023 HIGHLIGHTS



SFDA



SCTA



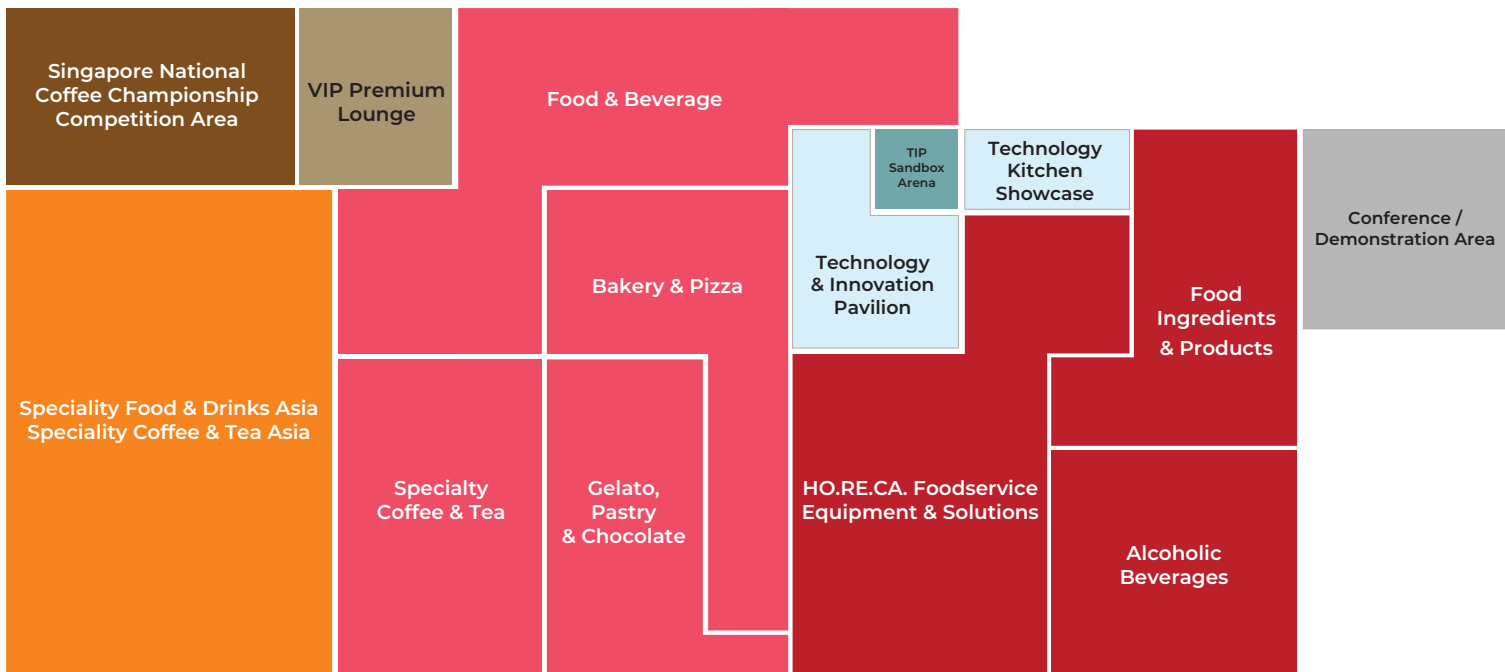
FOOD2GO



2024

PREVIEW

Floor Plan • 5 Shows • 8 Sectors & Pavilions



2024 HIGHLIGHTS

- Big Idea Food Competition
- Go Meat-Free Pavilion
- Meat Marketplace
- Restaurant Asia Symposium
- Singapore National Coffee Championship
- Technology Innovation Pavilion
- Technology Kitchen Feature Area

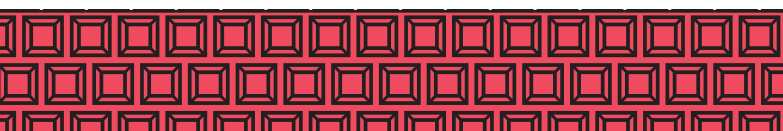
*Floorplan concept accurate as on 8 Feb 2024.



Talks, Masterclasses and Demos on Gelato, Pastry, Bakery & Coffee Foodsectors

SIGEP ASIA will host a series of events led by authoritative experts in the field, giving operators the opportunity to enhance their skills and keep abreast of the latest trends.

On stage will be the main representatives of the **international championships** promoted and organised by SIGEP, such as **Gelato World Cup**, **Juniores Pastry World Cup**, **The Pastry Queen – Pastry World Cup**, and **Bread In The City**. The best Gelato Makers, Pastry Chefs, Baristas and Bakers from all over the world will showcase their technical skills, creativity and innovation.



SEMINARS | MASTERCLASSES | PANEL DISCUSSIONS



NETWORKING OPPORTUNITIES

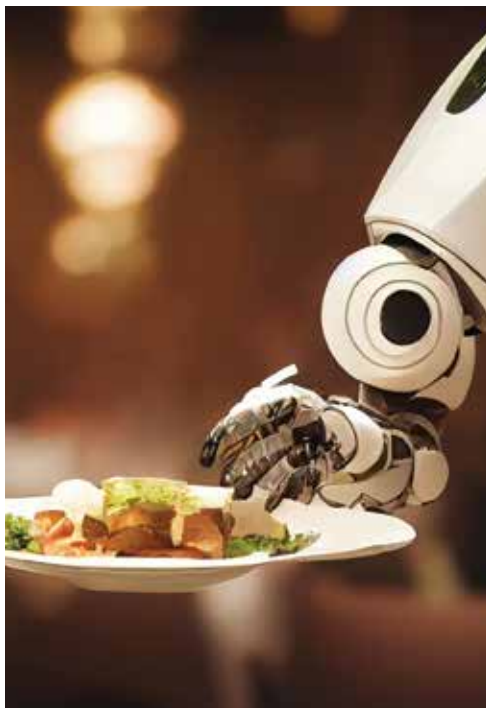


EVENTS

SINGAPORE COFFEE ASSOCIATION
SINGAPORE NATIONAL COFFEE
CHAMPIONSHIP



TECHNOLOGY INNOVATION PAVILION
TIP SANDBOX



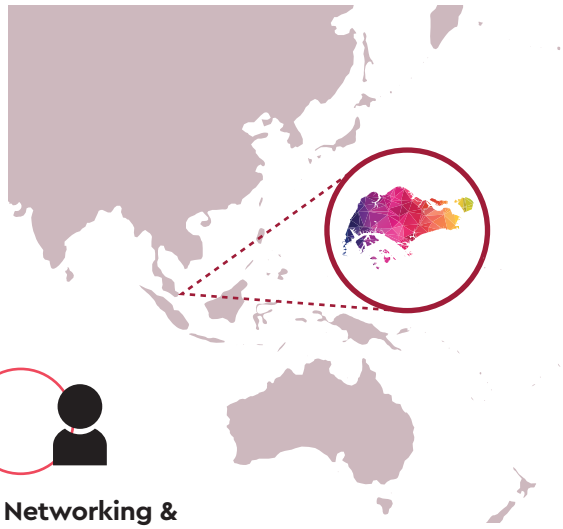
MEAT TRADERS ASSOCIATION
MEAT MARKETPLACE



GROW YOUR BUSINESS WITH US

Our Events are held in the heart of Asia, within a six-hour radius of any Southeast Asian country, Singapore is the ideal hub from which you can access the region and its markets.

Tap into IEG Group's international network and take your business to new heights.



Perfect location to enter the Asean Market

SIGEP SIGEP SIGEP
THE DOLCE WORLD EXPO CHINA ASIA

1 show – 3 opportunities



Dedicated Networking & Post Event Follow-up

INDUSTRY SECTORS



Gelato, Pastry & Chocolate



Bakery & Pizza



Food & Beverage



Specialty Coffee & Tea



Food Ingredients & Products



Alcoholic Beverages



HO.RE.CA. Foodservice Equipment & Solutions



F&B Technology & Solutions

EXHIBIT PROFILES



GELATO, PASTRY & CHOCOLATE

- Butter & Creams
- Bean-to-Bar Systems
- Biodegradable and Compostable Single-use Materials
- Candied Fruit, Compotes and Fruit Pastes
- Chocolate Machines and Systems
- Cocoa and Derivatives
- Cone and Wafer Machines and Accessories
- Desserts
- Dried Fruit and Nuts
- Eggs and Derivatives
- Fillings & Toppings
- Flavourings, Vanilla and Essences
- Gelato & Pastry Utensils
- Gelato & Pastry Machines & Equipment
- Gelato Wafers – Cones, Cannoli, Sticks and Fan Wafers
- Homogenisers & Pasteurisers
- Ingredients, Bases and Semi-finished Product for Gelato & Pastry
- Ingredients and Bases for Soft Serve
- Moulds & Decorations
- Semi-finished Products for Chocolate
- Soft Gelato and Frozen Yoghurt Machines
- Sugars, Honey and Sweeteners

BAKERY & PIZZA

- Bakery Mixes & Premixes
- Bakery Utensils
- Baking Ingredients
- Baking and Raising Agents
- Baking Systems & Appliances
- Baking Ware
- Bread Improvers
- Digital Scales

- Flours and Special Flours
- Frozen Baking Products
- Machinery & Equipment for Bakery
- Ovens
- Semi-finished Products for Bakery

FOOD & BEVERAGE

- Beverages
- Candy
- Chocolate-based Products & Pralines
- Dairy Products
- Deli Products
- Drinks & Juices
- Ice Cream and Popsicles
- Professional Uniforms
- Snack Foods
- Take-away Packaging
- Wrapping Equipment

SPECIALTY COFFEE & TEA

- Blenders
- Coffee / Tea Dispensers
- Coffee Beans
- Coffee Brewing Equipment
- Coffee Grinders
- Coffee Pods / Capsules
- Cups and Minicups
- Dairy Products
- Espresso Machines
- Finished Coffee Products
- Milk Alternatives
- Roasting Equipment
- Specialty Tea
- Syrups & Flavourings
- Tea Bags
- Tea Leaves
- Water Treatment

WE UNDERSTAND INDUSTRY DEMANDS

MAXIMISE YOUR BUSINESS ROI BY MEETING BOTH **F&B**

AND **HO.RE.CA FOODSERVICE BUYERS** AT THE SAME TIME

EXHIBIT PROFILES



RESTAURANT ASIA 2024

5th International Restaurant, Kitchen & Culinary
Equipment & Supplies Exhibition

Co-located with:



FOOD INGREDIENTS & PRODUCTS

Convenience Food
Condiments & Sauces
Fats & Oils
Fresh Fruit & Vegetables
Halal Food & Beverage
Health / Organic Food
Meat & Poultry
Plant-based Food
Premixes
Seafood
Spices
Super Food
Vegetarian Food
Grains & Pulses
Canned & Processed Food

ALCOHOLIC BEVERAGES

Bar Equipment & Accessories
Beer
Liqueurs
Spirits & Liquors
Sake & Fermented Beverages
Wines & Fortified Wines

HO.RE.CA FOODSERVICE EQUIPMENT & SOLUTIONS

Accounting / Billing Systems
Automated Kitchen Equipment
Barcoding / Scanners
Butchery Equipment & Accessories
Catering / Foodservice Equipment
Controlling & Regulation Technology
Customer Loyalty & Reward Systems
Cutlery, Glassware, Tableware & Utensils
Delivery & Ordering Platforms
Digital Signage
Employee Scheduling Solutions
Food Packaging & Labelling Technology
Food Processing / Cooking Equipment and Accessories
Foodservice Dispensing Machines
F&B Operations, Safety & Quality Management Systems
Ice Making Machines
Kitchen / Service Counters and Accessories
Laundry Equipment and Accessories
Logistics and Material Handling
Point-of-Sales & Related Systems
Refrigeration / Cold Storage
Robotics Tech & Automation
Security Systems
Sustainable Packaging Systems
Transport, Storage & Logistics
Vending Machines
Waste Management & Cleaning Solutions

OTHERS

Government Institutions
Associations & Organisations
Training Schools & Courses
Trade Media

EXHIBIT PROFILES



ARTISAN / GOURMET / SPECIALTY / FINE

Alcohol
Alternative & Plant-based Protein
Bakery & Confectionery
Beverages
Cheese & Dairy
Coffee & Coffee Beans
Fish & Seafood
Free-from, Vegan, Functional
Frozen Food
Grains & Grain Products
Honey, Jam & Preserves

Ingredients

Meat, Poultry, Processed meat
Milk & Alternative Milk
Olive oils, Vinegars & Dressings
Ready-to-Eat meals
Sauces & Condiments
Snacks
Syrups, Flavours, Sugar, Sweeteners & Extracts
Tea & Tea Leaves
Water

NON-F&B

Automation & Robotics
Cleaning, Filtration & Refrigeration
Furniture
Payment Solutions
Point-of-Sale (POS)
Waste Management Solutions & Cleaning Supplies

EXHIBITOR TESTIMONIALS

“ We would like to take a moment to express our heartfelt gratitude for your exceptional support and organisation of this trade show. It truly was a remarkable experience, and we cannot thank you enough for making it such a resounding success. We early look forward to collaborating with you again in the future.”

- Exponential X

“ We got a good location and the sales team gave us the idea of an open-booth concept which came out very nicely compared to our previous events.”

- Appzgate Solutions

“ Helpful event organising team. Well-organised event.”

- Rhima Singapore

“ Had a really great time at the show and had a good outreach to other brands and met potential clients. Florence was also helpful during the whole process. Thank you so much!”

- CAARTN Singapore

EXPLORE OUR SISTER SHOWS



Next Stop
SIGEP
CHINA

IEG CHINA

koelnmesse

24-26
APRIL 2024

SHENZHEN, CHINA
Shenzhen Convention
& Exhibition Centre (Futian)

SIGEP CHINA

24-26 APRIL 2024

www.sigepcn.com



SEE YOU AT
SIGEP
THE DOLCE
WORLD
EXPO

18-22 JANUARY 2025
RIMINI EXPO CENTRE

SIGEP RIMINI

18-22 JANUARY 2025

en.sigep.it

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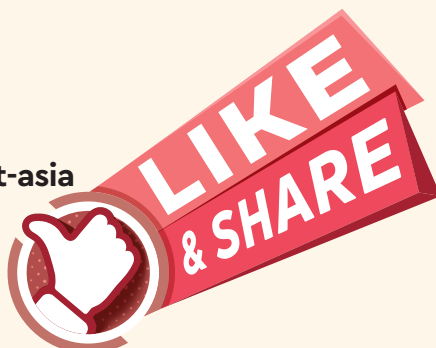
Stay updated on the latest news and developments on IEG Asia's F&B events and the Asia Pacific F&B industry!

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 youtube.com/@IEGAsia



**ITALIAN
EXHIBITION
GROUP**
Providing the future

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FIND YOUR IDEAL PACKAGE

CHOOSE FROM CUSTOMISABLE BOOTH OPTIONS

INCLUDED IN THE BOOTH PACKAGE



Raw Space Only

Minimum 18 sqm

Design your booth to create a unique experience for your visitors.

550 SGD/sqm
395 EUR/sqm
425 USD/sqm

Raw Space Includes:

- Floor space only



Basic Shell Scheme

Minimum 9 sqm

Save time and money with this standard exhibitions solution.

645 SGD/sqm
465 EUR/sqm
500 USD/sqm

Basic Shell Scheme Includes:

- Aluminium system panels
- Fascia board with company name and booth no.
- Needle-punched carpeting
- 2x Fluorescent lights
- 1x 13amp / 230V power outlet
- 1x Reception desk
- 1x Round table
- 2x Chrome folding chairs
- 1x Wastepaper Basket



Smart Shell Scheme

Minimum 18 sqm

The complete package to facilitate a conducive business experience.

760 SGD/sqm
547 EUR/sqm
589 USD/sqm

Smart Shell Scheme Includes:

- **Basic Shell Scheme items**
- Sleek Black System Panels
- 2x **Additional** Fluorescent lights
- 6x Long-arm spotlights
- 1x **Additional** 13amp / 230V power outlet
- Reception desk with logo print (**upgrade**)
- 1x **Additional** Round table
- 6x easy armchair (**upgrade**)
- 1x **Additional** Wastepaper Basket



Luxury Shell Scheme

Minimum 18 sqm

Treat your visitors to a comfortable networking experience. Complete with prominent branding and logo placement.

800 SGD/sqm
575 EUR/sqm
618 USD/sqm

Luxury Shell Scheme Includes:

- **Smart Shell Scheme items**
- 1x **Additional** Long-arm spotlight
- Pylon with Graphic Print
- 1x comms coffee table (**upgrade**)
- 4x Easy armchair
- 4x Single seater sofa (**upgrade**)
- 1x Zigzag brochure Rack



Start-up / Roaster Village

4 sqm Booth

Only for new exhibitors in SFDA/SCTA/F2GO

2,300 SGD
1,656 EUR
1,790 USD

Start-up / Roaster Village Includes:

- Black System Panels
- Vinyl sticker logo and booth number
- Needle Punched Carpeting
- 2x 12W LED Spotlights
- 1x 13amp / 230V power outlet
- 1x Reception Desk
- 8 1x Chrome folding chair
- 1x Wastepaper basket

*Images for illustration purposes only. Speak to your sales agent today to find the best option for your business.



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