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AAHAR 2025, the International Food & Hospitality Fair is the flagship B2B event organised by India Trade Promotion Organisation (ITPO), the premier trade promotion body of Government of India. The 39th edition of the expo will be held at the iconic venue of Bharat Mandapam at New Delhi.

Highlights of this year's edition will be over 3000 exhibitors with over 150 overseas exhibitors from more than 25 countries and more than 1 lakh visitors including overseas visitors. The premier B2B food and hospitality trade fair, AAHAR 2025, will be held from March 4th to 8th, 2025 at New Delhi. It is expected to see around 70% more exhibitors compared to the 2024 edition and this annual event brings together a diverse range of exhibitors and visitors from India as well as

**AAHAR 2025 to Host 3,000 Exhibitors, a 70 percent Surge**



25-odd foreign countries, offering a unique platform to explore the latest trends, innovations, and opportunities in the food and hospitality industry. More than 25,000 industry professionals will also attend the 2025 edition.

The expo is a highly-anticipated event that offers unparalleled networking opportunities for industry professionals, buyers, and sellers from across the globe. Visitors can explore various food and agro based products, from snacks and beverages to cutting-edge equipment and the latest innovations and trends shaping the food processing sector. It also provides an ideal platform for businesses in this sector to expand their reach in the Asian market, find new partners and source potential suppliers.

**Union Budget 2025**

The Indian Union Budget for 2025-26 increased the overall tourism budget by nearly 4% but left the global marketing budget unchanged. The budget introduces streamlined e-visa facilities and visa fee waivers to attract international tourists, though 'industry status' for tourism remains unaddressed. It also demonstrates a mixed approach towards bolstering the tourism sector. Here's a breakdown of the views aired by K. J. Joseph, President of AAHCK, the premier Hotels association in Kerala.



**Positives:**

- \* **Increased Overall Budget:** The nearly 4% increase in the tourism budget signals the government's continued commitment to the sector.
- \* **Streamlined E-visa Facilities and Visa Fee Waivers:** These measures are likely to attract more international tourists by making the visa process easier and more affordable. This can lead to increased tourist arrivals and revenue.
- \* **Focus on Destination Development:** Developing 50 top tourist destinations in partnership with states is a commendable initiative. It can lead to the creation of world-class facilities and improved connectivity, enhancing the overall tourist experience.
- \* **Promotion of Medical Tourism:** The "Heal in India" initiative, with its focus on capacity building and easier visa norms, can position India as a leading destination for medical tourism, attracting patients from around the world.

**Concerns:**

- \* **Unchanged Global Marketing Budget:** Leaving the global marketing budget unchanged is a missed opportunity. In a competitive global tourism market, a strong marketing campaign is crucial to attract international tourists. Without an increased budget, India may struggle to effectively promote itself as a premier tourist destination.
- \* **Unaddressed 'Industry Status' for Tourism:** The continued lack of 'industry status' for tourism is a significant concern. This status would provide the sector with various benefits, including access to cheaper credit and tax incentives, which could help boost investment and growth.

**Overall:**

The budget includes some positive steps towards developing the tourism sector, particularly with the focus on visa reforms and destination development. However, the lack of attention to global marketing and the 'industry status' issue could hinder the sector's full potential.

**Some additional Points:**

- \* It's crucial to ensure that the increased budget allocation translates into effective implementation on the ground.
  - \* The government should consider involving the private sector in tourism development to leverage their expertise and resources.
  - \* Sustainable and responsible tourism practices should be prioritized to ensure the long-term growth of the sector.
- By addressing the concerns and building on the positives, India can unlock the full potential of its tourism sector and make it a significant contributor to the country's economic growth and employment generation. The Kerala Tourism sector is currently experiencing a significant boom, with record-breaking numbers of visitors and exciting new initiatives. Here's a summary of the current status:

**Key Highlights:**

- \* **Record-breaking visitor numbers:** Kerala witnessed an unprecedented tourism surge in 2024, with 22.25 million visitors, a remarkable 21% increase from pre-pandemic levels.
- \* **Domestic tourism dominates:** The majority of visitors are domestic tourists, with over 1 crore traveling to Kerala in the first half of 2024.
- \* **International tourism on the rise:** International tourist arrivals are also increasing, with 649,057 visitors in 2023.
- \* **New initiatives:** The Kerala Tourism department has launched several new initiatives to further boost the sector, including the "Come Together in Kerala" campaign and the K-Homes project.
- \* **K-Homes project:** This project aims to convert unoccupied homes near major tourist destinations into accommodations, providing visitors with more comfortable and unique stay options.
- \* **Focus on sustainable tourism:** The State is focusing on sustainable and eco-friendly tourism practices, attracting environmentally conscious travelers.
- \* **Diverse tourism offerings:** The state offers a wide range of tourism experiences, including backwaters, beaches, mountains, cultural attractions, and adventure tourism.

**Status of the tourism sector in Kerala:**

Kerala has a large number of hotels and resorts, catering to all budgets and preferences. The state government has a system in place for classifying hotels based on their facilities and services. This classification helps tourists choose accommodations that meet their needs and expectations.

Overall, the Kerala Tourism sector is thriving, with strong growth in both domestic and international visitors. The state government's initiatives and focus on sustainable tourism are expected to further drive the sector's growth in the coming years.

The Budget takes a comprehensive approach to address the needs of the tourism and hospitality sectors. Reacting to the budget, Jose Pradeep, President KTM said "The Union Budget 2025 presents a forward-thinking approach that is bound to benefit the hospitality and tourism sector significantly."



Glenmorangie has unveiled the bold new look of its acclaimed 18-Year-Old whisky in India, named Glenmorangie Infinita 18 Years Old. This Highland single malt is known for its remarkable complexity, blending floral, honeyed, dried fruit, and subtle spicy notes, making it one of the brand's most balanced expressions.

Created under the expert guidance of Dr. Bill Lumsden, Director of Whisky Creation, Infinita embodies his vision for the ultimate Glenmorangie. Distilled in the brand's iconic giraffe-high stills, the whisky matures for 15 years in American oak bourbon casks, with a portion spending an additional three years in Oloroso sherry casks. After 18 years, it emerges with infinite complexity, offering

### Glenmorangie Infinita 18-Year-Old Debuts in India



flavors like caramelized honeyed citrus, floral jasmine, and gentle spice. Bottled at 43% ABV, the whisky features a luxurious honeyed gold color and a striking new design with a copper label and blue gift box adorned with the infinity symbol. Glenmorangie Infinita celebrates exceptional craftsmanship and flavor, with a lingering finish of dried fruit sweetness. Dr. Lumsden describes Infinita as a perfect blend of Glenmorangie's signature style, offering a complex, multi-layered experience with every sip. Smriti Sekhsaria, Marketing Director at Moët Hennessy India, highlights its enhanced sensory experience and invites Indian connoisseurs to explore this masterpiece. Available exclusively in Haryana and Maharashtra.

### Accor

has announced the signing of Pullman Chennai Anna Salai, marking a significant step in its expansion in South India. Scheduled to open in early 2025, the 233-key property is owned by the Ceebros Group and will become a flagship for Accor's premium offerings in the region.

Spread over 5,000 square meters, Pullman Chennai Anna Salai will feature 233 rooms, including 11 suites, designed to provide sustainable and productive spaces for guests. The property will also host a variety of dining options, including an all-day restaurant, specialty dining venues, and a rooftop bar. Guests can unwind with wellness facilities such as a fitness center, spa, and swimming pool.



The Pullman brand is known for its innovative approach to blending work and leisure, offering vibrant social hubs and adaptable meeting spaces. Pullman Chennai Anna Salai will feature three ballrooms, pre-function areas, and a fully equipped business center, catering to events ranging from corporate meetings to social gatherings.

This development highlights Accor's commitment to strengthening its footprint in India's premium hospitality sector. With its strategic location and comprehensive facilities, Pullman Chennai Anna Salai is set to become a landmark destination for business and leisure travelers alike.

### MilkyMist

a leading dairy brand from South India, has collaborated with SIG and AnaBio Technologies to introduce a revolutionary probiotic buttermilk in aseptic carton packaging, unveiled at Gulfood Manufacturing 2024 in Dubai. This product is the world's first long-life probiotic buttermilk, offering consumers a nutritious, shelf-stable beverage with live probiotics, without the need for refrigeration. Probiotics are well-known for supporting gut health and boosting immunity. However, their integration into long-life beverages has been challenging due to the heat treatments in traditional Ultra-High-Temperature (UHT) processing, which can damage probiotic viability. Leveraging AnaBio's patented encapsulation technology and SIG's gentle aseptic filling process, MilkyMist has overcome this hurdle, creating a probiotic buttermilk that retains its health benefits over an extended shelf life. Dr. K. Rathnam, CEO of MilkyMist, expressed enthusiasm about the launch: "We are thrilled to offer our probiotic buttermilk, a groundbreaking product that combines health and convenience, reducing energy consumption and food waste. This product brings the goodness of probiotics to consumers' daily diets. This innovative offering by MilkyMist not only promotes health and convenience but also aligns with environmental goals by reducing food waste and energy use. The product's extended shelf life makes it accessible to consumers in regions where refrigeration may be limited, marking a significant advancement in the dairy and probiotic beverage industries."



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### Nestlé

has introduced an innovative addition to its Nescafé Classic range—a new line of soluble coffee designed for both hot and cold beverages. Available in two natural flavors, caramel and hazelnut, this product brings a versatile option to coffee lovers looking for convenience and variety.

Crafted by Nestlé's coffee experts, the new soluble coffee dissolves seamlessly in both hot and cold water, creating a smooth, balanced cup regardless of temperature. This launch provides consumers with a flexible coffee solution, allowing them to enjoy their drink either hot or as a refreshing iced option, simply by adjusting the water temperature. The product also includes subtle notes of natural flavoring without any added sugar, catering to those seeking healthier options. Ideal for a classic hot cup or an invigorating iced coffee, the new Nescafé soluble coffee can be enjoyed on its own or paired with milk or a dairy alternative for added creaminess. Currently available in Central and Eastern Europe, this product marks an exciting new chapter for Nescafé, bringing the brand's iconic taste to consumers in a more adaptable form that suits different coffee preferences and occasions.



### ITC and Pizza Hut Announce Partnership to Introduce Sunfeast Beverages on the Menu

Pizza Hut has recently announced a strategic partnership with ITC to introduce two of ITC's popular Sunfeast beverages, the Dark Fantasy Milkshake and Mango Smoothie, to its menu. This collaboration aims to enhance the Pizza Hut dining experience by offering unique beverage options that cater to evolving consumer preferences, combining both brands' focus on quality and innovation.

The addition of these Sunfeast beverages to Pizza Hut's offerings adds a celebratory touch to meals, appealing to a wide range of tastes and making the dining experience more enjoyable for families and friends. The Dark Fantasy Milkshake is crafted for chocolate lovers, featuring a creamy blend of Belgian chocolate in a

rich milkshake base, perfect for a decadent treat. Meanwhile, the Mango Smoothie brings the tropical sweetness of mangoes into a refreshing and creamy drink, making it a versatile option for all ages.



The partnership reflects Pizza Hut and ITC's shared commitment to delivering memorable flavors across service channels, ensuring that there's something special for every guest. The launch of these beverages is especially tailored for family-friendly enjoyment, with a particular appeal for children. This collaboration not only expands Pizza Hut's beverage selection but also strengthens its dedication to providing a diverse and satisfying dining experience for all, making these Sunfeast treats a welcome addition to the menu.



**Beyond Snack raises USD 8.3 million in Series A funding round**

Kerala based banana chips maker, Beyond Snack has secured USD 8.3 million in a funding round led by 12 Flags Group. The latest infusion also includes participation from existing investor NAB Ventures, Japanese venture capital firm Enrission India Capital, and Faad Network, among others. The four-year-old company is now valued at around Rs. 300 crore. Founded by entrepreneurs and co-founders including CEO Manas Madhu, Beyond Snack has made a name for itself with its plant-based savory snacks, free of artificial colors and flavors. The company first gained widespread attention on Shark Tank India Season 1, where it secured investments from Ashneer Grover and Aman Gupta. It is already present in about 20,000 retail outlets, with half of its sales coming from offline channels. It

plans to double that reach to 40,000 outlets by the end of fiscal 2026 and expand to more than 40 cities, focusing on southern states such as Karnataka and Tamil Nadu.

The latest funding will help Beyond Snack strengthen its supply chain, launch new products, and deepen its back end integration. This aligns with the company's goal of reaching untapped markets, especially in the south, where its current presence is limited. Already operating in 18 cities across India, the brand also boasts an international footprint in 12 countries. Demand for its products abroad, the company says, has been encouraging as global consumers embrace healthier snacking options. Beyond Snack has raised a total of Rs. 192 crore to date, including earlier investments from NAB Ventures, 100X.VC, Faad Network, and angel investors. Kapoor's 12 Flags Group, which launched its USD 100 million India Consumer Fund in 2023, has been looking to back early-growth consumer brands.



**Snack Market in India**

In India, the savory snack market grew from an estimated Rs.50,000 crores in fiscal 2015 to about Rs. 75,100 crores in fiscal 2022, as per a 2024 report. Of this, organized and branded snacks make up around Rs. 42,300 crores led by established names such as Haldiram, Lays, Bingo, Balaji Wafers and Bikaji Foods International. Beyond Snack aims to stand out in this crowded space by offering a modern spin on banana chips, a traditional favorite often sold in unbranded loose packs.

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**Growth in both International & Domestic Tourists in Kerala**

In 2024 more than 7.4 lakhs International Tourists had visited Kerala and this is a 13.76% increase over the past year. While for domestic tourists there was a 2% increase and compared to 2023 90,000 more people international tourists has visited Kerala. Domestic tourists who visited Kerala in 2024 has surpassed over 2.3 crores, which is more than 3.75 lakhs compared to the previous year.

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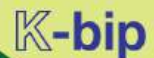
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## Pros & Cons of Nutraceuticals in Food Sector

### Nutraceuticals

The term nutraceutical is a combination of two words: nutrient, meaning nourishing or food-based component, and pharmaceutical, referring to a medical drug. Nutraceuticals encompass any nourishing food or food-derived product that offers health benefits, such as providing nutritional value, preventing diseases, promoting overall health, or supporting physiological functions.

### Classification of Nutraceuticals

Nutraceuticals are broadly categorized into three types including Fortified Nutraceuticals, Chemical Based Nutraceuticals & Recombinant Nutraceuticals.

Some examples of fortified nutraceuticals include calcium-fortified orange juice and milk enriched with cholecalciferol (vitamin D3).

Nutraceuticals based on Chemical Nature and this category is further subdivided into:

- Carotenoids: Natural pigments found in plants and other sources that are valued for their health benefits.

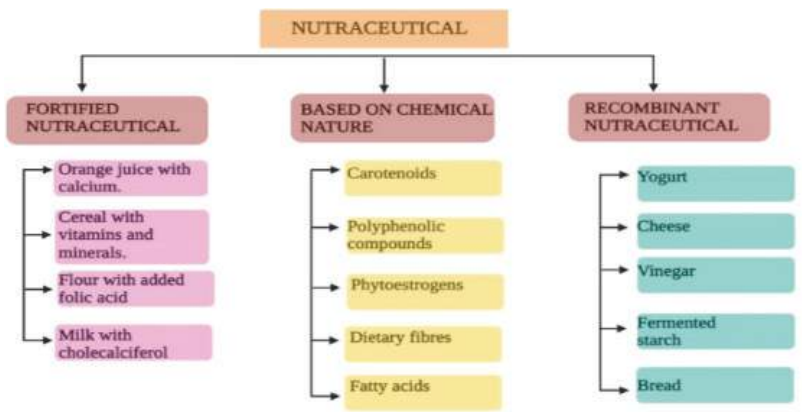
- Polyphenolic Compounds: Micronutrients found in plants that offer antioxidant and anti-inflammatory properties.

- Dietary Fiber: A type of carbohydrate found in plant-based foods that the body cannot digest, beneficial for gut health and disease prevention.

- Fatty Acids: These promote health and help prevent diseases, particularly by reducing the risk of atherosclerosis due to their antioxidant and anti-inflammatory properties.

- Phytoestrogens: Plant-based compounds that mimic estrogen, providing a natural alternative to synthetic estrogen receptors.

Some examples of recombinant nutraceuticals are yogurt, cheese, vinegar, fermented starch and bread.



■ **Food Additives** - Nutraceuticals are often used as food additives, such as vitamins, minerals, antioxidants, and carotenoids, to enhance the nutritional value of food products.

■ **Health Promotion** - Nutraceuticals help maintain brain chemistry, reduce the risk of cancer and heart diseases, and prevent neurodegenerative disorders such as Alzheimer's and Parkinson's.

■ **Therapeutic Support** - Nutraceuticals offer therapeutic benefits for various conditions, including digestive issues, coughs, colds, arthritis, sleep disorders, cancer treatment, depression, high cholesterol, blood pressure regulation, and pain relief.

### Cons of nutraceuticals in the food sector

While nutraceuticals offer numerous health benefits, inappropriate usage or overconsumption may pose health risks. Some challenges associated with nutraceuticals include:

■ **Safety Concerns** - Nutraceuticals can be adulterated or contaminated with heavy metals, pesticides, mycotoxins, and other harmful substances, increasing the risk of adverse effects. Ensuring product safety and identifying trustworthy sources can be challenging for consumers.

■ **False Advertising** - Many nutraceutical products are falsely marketed as "metal-free" but may contain trace amounts of harmful substances like lead, arsenic, or cadmium, providing inadequate transparency about the ingredients and manufacturing process, leading to potential health risks.

■ **Side Effects** - Excessive consumption of nutraceuticals can cause side effects such as elevated blood pressure, digestive issues, liver damage, and other adverse health outcomes.

■ **High Cost** - Nutraceutical products are often more expensive than traditional food products or dietary supplements, making them less accessible to the general population.

■ **Lack of Scientific Evidence** - There is a lack of clinical trials and long-term studies to validate the safety and effectiveness of many nutraceuticals. This makes it difficult for consumers and healthcare providers to rely on them as a proven treatment option.

■ **Bioavailability Issues** - Many nutraceuticals are quickly metabolized and eliminated from the body before they can produce any significant therapeutic effects, reducing their effectiveness.

■ **Placebo Effect** - The effectiveness of some nutraceuticals may be misinterpreted due to the placebo effect, where users perceive improvements in their health that are actually due to the body's natural healing process.

■ **Lack of Disclosure** - Patients may not disclose their drug/supplements usage to healthcare providers, leading to potential drug-nutrient interactions that can compromise treatment outcomes.



### Uses of Nutraceuticals in the Food Industry:

■ **Antioxidants** - Antioxidants help delay the oxidation of bioactive compounds in food, such as vitamins, minerals, carotenoids, and polyphenols. They protect the body from oxidative stress and reduce the risk of chronic diseases.

■ **Omega-3 Fatty Acids** - Omega-3 fatty acids play a crucial role in preventing cardiovascular diseases. They help reduce inflammation and prevent plaque formation in arteries, thereby improving heart health.

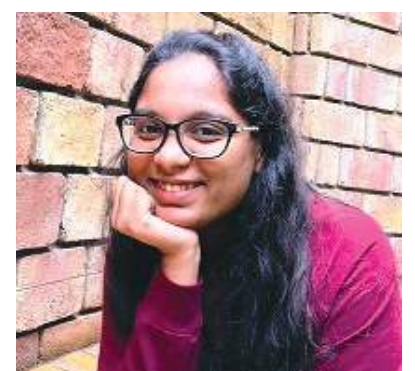
■ **Carotenoids** - Carotenoids are powerful antioxidants that help prevent diseases such as cancer, cardiovascular diseases, and eye disorders. They also reduce inflammation, slow down aging, and improve vision.

■ **Dietary Fiber** - Fiber-rich meals help in weight management, reduce the risk of coronary heart disease and stroke, control diabetes, promote gut health, relieve constipation, and enhance workout performance by maintaining energy levels.

■ **Phytoestrogens** - Phytoestrogens are known for their antioxidant and anti-androgenic properties. They reduce the risk of osteoporosis, modulate tumor suppressor genes, and play a role in preventing the development of certain cancers.

■ **Polyphenols** - Polyphenols have strong antioxidant and anti-inflammatory properties. They promote gut health, reduce the risk of cardiovascular diseases and hypertension, and lower the chances of developing type 2 diabetes.

■ **Fatty Acids** - Fatty acids, found in oils and fats, have anti-inflammatory and immunomodulatory properties, contributing to overall health and reducing the risk of chronic diseases.



Ms. Avani M  
The writer is a Nutritionist based in Hyderabad





**Aasaar Tex** is one of the leading and well established company in home textile field and was founded in 1978 to produce cotton bedsheets. The company entered into international market in the year of 1995 with good experience in the home textile industry and currently is professionally managed and is one of the trusted manufacturer of hotel linens for both domestic and international buyers. The firm has well established dyeing, weaving and finishing units to handle volume orders to meet the delivery schedule for each and every order. A well trained team is controlling the product quality in all stages to maintain international quality standards. They are also regularly manufacturing large volume of cotton products in different weaving techniques like plaids, dobby, jacquard and seersuckers. It is also manufacturing linen and polyester products as required by the buyers.

Products offered are fabrics, kitchen linens, bedsets, curtains, throws & rugs, table linens, cushion covers, towels, bamboo & seagrass mats and all type of handloom power loom fabrics & made-ups. The production unit has a monthly capacity of about 2 Lakhs meters.

[www.aasaartex.com](http://www.aasaartex.com)



South India Linen Manufacturers was founded in 1995 to offer a range of quality bed, bathroom linens and f & b linen to the elite hospitality market. Products are offered under the brand name-Amoda and the company always ensures that the products are of the highest quality that reflects the firm's true brand value. The company's ability to detail and quality control in the process ensure that the high expectations of their clients are always met. The product range to include various products used in hotel rooms and currently offers a complete package of bed, bath linen and f & b linen to major hotel groups.

[www.amoda.com](http://www.amoda.com)



Zuukra, a brand of Rison International is a renowned manufacturer of hospitality linen & uniforms and provides complete banquet, bed, bath room & uniform linen solutions, in India and overseas. The brand offers custom-made linen and uniforms with competitive prices, top-quality products. The firm offers an extensive range of linens designed to accommodate every budget, with an unwavering focus on uncompromising quality. Each product undergoes meticulous stage-wise inspections, ensuring that only the finest fabrics and made-ups find their way to our valued clients and their discerning guests. The products meet international standards, all at affordable Indian prices. Elevate your hospitality experience with the exquisite linens that combine affordability and excellence in perfect harmony.

[www.zuukra.com](http://www.zuukra.com)



[www.foodhospitalityasia.com](http://www.foodhospitalityasia.com)



HOTELAID-Global Kitchen Solutions

The company established in 2012 has been a leading supplier and exporter of high-quality commercial kitchen and laundry equipment. With years of experience in the industry, we have established as a top-notch provider of an array of innovative and reliable products to hospitality industry worldwide.

The company's mission is to meet the diverse needs of the hospitality industry which includes resorts, hotels, catering companies, hospitals, educational institutions, hostels etc. The sister concern S&A Hoteltec started in 2019 has continued the legacy of excellence and has partnered with renowned brands to cater to the domestic market. While Hotelaid deals with the export market, S&A deals with the domestic needs.

Products on offer are commercial kitchen tailored to user's needs and the firm offers an array of culinary equipment to meet the diverse needs of the hospitality sector. Other range are commercial and industrial laundry, commercial and industrial refrigeration, commercial and industrial dishwashing equipment etc.

The company has grown as a top-notch provider of the most innovative products to elite hospitality brands globally. Its presence is established in Maldives, Seychelles, Africa and India.

[www.hotelaidonline.com](http://www.hotelaidonline.com)



international markets of USA, Canada, Europe, Middle East, Australia and other parts of world through Prebor Exports Pvt. Ltd.

Venus Industries founded in 1963, began business as a humble organization and moved up the ladder with its grit and fortitude. An initial breakthrough came about with a big business tie-up with Indian Airlines and since then, the firm stands with 50 plus glorious years of experience in the HORECA trade.

The firm prides itself in offering an array of hotelware, serveware & barware accessories. Along with providing an extensive range of designs and products to choose from, the firm also specializes in providing custom made products and designs as per client specifications.

The firm expanded and developed an export wing under the name of Prebor Exports Pvt. Ltd. to cater to the International market. It therefore made its presence felt in the Indian as well the

The categories offered include banquet furniture, barware, chafing dish, cookware, cutlery, flatware and serve ware.

[www.Venusindustries.com](http://www.Venusindustries.com)







This startup company based out of Cochin is one of the fastest-growing food ingredient startups based in Kerala. The firm's food service brand, Cheflin, caters to restaurants, cafes, hotels, and caterers, providing them with our premium products. Their diverse portfolio includes marinades, seasonings, sauce premixes, breading, blended spices, and much more. Notably, one of their key products is the Egg Mayonnaise Premix Powder, which allows customers to easily prepare wet mayonnaise in just three simple steps at consumer end.

The product range includes marinades, breadings, sauce premixes, sprinklers, spice blends and snack dustings. Curated Luxury Spice Collections indulges in culinary excellence with our chef-curated spice collections, promising a unique and exceptional flavor experience. Categories offered include spice blends, sprinklers, sauce premixes, marinades, noodles/pasta/soya and snacks. The best seller collection includes tandoori masala, cheese & oregano sprinkler, piri piri sprinkler select, cheesy jalapeno sauce premix and mayonnaise premix-veg. Product applications include shawarma, fried chicken, dusting, sauce dip, mandi cooking, culinary and grill.

According to your dietary preferences, the company offers veg and non-veg flavours. One of the highlights of this company is that it offers a feature that allows you to customise the blends according to your personal preferences. The company also undertakes bulk orders that cater to the buyers' needs.



www.growcoms.com

**AbCoffee leads the charge with India's first coconut-based non-dairy beverages**



AbCoffee, a trailblazer in India's grab-and-go coffee scene, is setting new trends by launching the country's first-ever range of 13 coconut-based, non-dairy beverages. The product caters to the growing consumer demand for plant-based alternatives, offering both coffee and non-coffee options that align with modern preferences.

Initially launched in Mumbai, the coconut-based range has received overwhelming enthusiasm, leading to a swift expansion across more than 75 retail outlets nationwide. The beverages, which combine the creamy

richness of coconut milk with specialty coffee beans sourced from India, offer a delicious, low-calorie, dairy-free choice for health-conscious customers. With creative offerings like the Iced Coconut Thai Latte, Bubble Gum Coconut Swirl, and Vanilla Coconut Latte, AbCoffee is meeting the needs of both coffee enthusiasts and non-coffee drinkers alike. This launch not only showcases the brand's commitment to innovation but also strengthens its position in India's rapidly evolving coffee culture.

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# INDONESIA INTERNATIONAL FOOD & HORECA EXPO

The 3rd International Exhibition of Food & beverage products, Technologies, Ingredients, Addictives, Raw Material, Services, Equipments, and Supplies.

30 APRIL - 3 MAY  
**2025**

INDONESIA CONVENTIONAL EXHIBITION, TANGERANG , INDONESIA.





**Food, Beverage & Hospitality Exhibition 2025, Nepal**

The 11th GAI Food, Beverage, and Hospitality Exhibition 2025 organized by the House of Rajkarnicar will be held from September 12th to September 15th, 2025 at Bhrikutimandap, Kathmandu, Nepal.

The food, beverage, and hospitality sector being the major contributor to Nepal's national economy is projected to generate revenue of about US \$ 500 million in Nepal in 2025, with an expected annual growth rate of 8 % to 10%. While food and beverage have become big revenue sources and profit centers for hotels, restaurants, and "party palaces", they have mushroomed beyond anyone's expectations in the last few years. Likewise, take-away food outlets, street food vendors, supermarkets, and grocery stores have popped up in every neighborhood and markets in large numbers. The number of accommodation and food service establishments currently operating in Nepal is more than 142,223 and additionally, there are more than 1000 hotels, restaurants, and party palaces that are under construction and in the pipeline, waiting to be completed and to be in operation by 2026.

The FBH 2025 will host 250+ national and international exhibitors from about 10 countries. And will spread over to more than 50000 sqft of exhibition area making it the only and the largest food, beverage, and hospitality exhibition ever held in Nepal. The scale and grandeur of this exhibition reflect the growing interest and development in the sector.

The exhibition has continued to strengthen & consolidate as business to business event. The visitor promotion campaign is designed to target key decision-makers and business visitors from not just the capital, but also major cities across Nepal, including Chitwan, Pokhara, Lumbini, Bhairahawa, Biratnagar, Birgunj, Butwal, and more. This comprehensive effort includes an extensive social media campaign, print advertisements, an event app, telemarketing, SMS, WhatsApp, email campaigns and business visitors will be able to check the exhibitor's list and directly pre-book appointments with the exhibitors for the duration of the exhibition. The goal is to ensure the exhibition reaches a broad national audience, maximizing its impact across the country.

Special events like Master Baker, Master Chef, Best Bartender, Best Barista Competitions, Industry Nite Mocktail Reception, Networking Sessions among exhibitors and buyers, Retailers Power Breakfast Reception, and launching of a small business mart have been planned to bring the expo within the reach of small companies, professional business, freelance entrepreneurs and start-ups in addition to the big, popular established national and international brands that the Expo hosts every year.

The exhibition is kindly supported by Hotremai, Archii, Hotel Association of Nepal, Chef Association of Nepal, Restaurant & Bar Association of Nepal, HPMFNepal Chapter, Events & Venue Association of Nepal, Retailers Association of Nepal and Fast Food Association Nepal.

[www.fbhnepal.com](http://www.fbhnepal.com)

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**[www.foodtechkerala.com](http://www.foodtechkerala.com)**



# EVENT CALENDER 2025



**3<sup>rd</sup> INDONESIA INTERNATIONAL FOOD & HORECA SHOW**  
 April 30 - May 3, 2025  
 Tangerang, Indonesia



May 22-24, 2025  
 Cochin, India



Kerala's Premier Food Processing & Packaging Exhibition

May 22-24, 2025  
 Cochin, India



July 25-27, 2025  
 Colombo, Sri Lanka



August 7-9, 2025  
 HCMN City, Vietnam



August 23-25, 2025  
 Colombo, Sri Lanka



September 2-4, 2025  
 Bangkok, Thailand



September 7-9, 2025  
 Hulhumale, Maldives



September 12-15, 2025  
 Kathmandu, Nepal



VIET NAM INT'L EXHIBITION ON  
 FOOD & BEVERAGE PRODUCT MACHINERY, EQUIPMENT & TECHNOLOGY  
 OCTOBER 8-10, 2025  
 NGUYEN VAN LINH, HO CHI MINH CITY

For further details of the above shows, pls visit  
[www.foodhospitalityasia.com](http://www.foodhospitalityasia.com)





**Join us!**

Expand ASEAN market together!

# ASEAN FOOD & BEVERAGE EXHIBITION 2025 (FNB)

## ASEAN (BANGKOK) VENDING MACHINE & SELF-SERVICE FACILITIES EXPO 2025 (VEND)

**2-4  
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2025**

**IMPACT EXHIBITION CENTER,  
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**Supported By :**

Thailand Convention and Exhibition Bureau

**Co-organized by :**

Tourism Council of Thailand

The Thai Future Food Trade Association

Franchise and License Association Thailand

Asia-Pacific Vending Association

Guangdong Grandeur International Exhibition Group

**10,000sq.m**

**Exhibitors  
200+**

**Visitors  
10,000+**



**Policy Support**

Thailand's government is actively fostering the vending machine and food&beverage sector, creating an environment for growth and innovation.



**Government/Association Support**

The exhibition is backed by the Thailand Exhibition Bureau and The Thailand Tourism Council, enhancing its prestige and recognition.



**Location Advantage**

At ASEAN's core, Thailand is a vital trade hub with a stable environment and liberalized trade, ideal for business.



**Professional Buyers**

The forum convenes professional buyers, enhancing industry communication and fostering exchange.

**Contact Us**

**Tel :** 86-(0)20-22074185

**Email :** Info@grandeurint.com

**FNB web :** www.aseanfnb.com

**VEND web :** www.vendasean.com





### Product Dictionary

Use the Source Card to identify suppliers for the following products. Fill in the product codes. You will receive from us a list of sources and your enquiry will be sent to them

**Food & Beverages**

- 1000 Cashew
- 1001 Coconut Products
- 1002 Coffee
- 1003 Cooking Oils
- 1004 Curry Powder
- 1005 Herbal Food Supplements
- 1006 Preservatives (Jam, squashes)
- 1007 Rice/Grain Products
- 1008 Spices & Millets
- 1009 Seafood
- 1010 Tea

**Bakery**

- 2000 Bakery Equipment
- 2001 Canned Food Products
- 2002 Confectioneries & Sweets
- 2003 Delicatessen Food Products
- 2004 Flavours
- 2005 Food Ingredients
- 2006 Health & Natural Foods
- 2007 RTE & Ethnic food

**Food Process Technology**

- 3000 Food Processing Equipment
- 3001 Dairy Technology
- 3002 Edible Oil Processing
- 3003 Fish Processing Technology
- 3004 Meat Processing Technology
- 3005 Vegetable & Fruit Technology
- 3006 Warehousing & ColdRooms
- 3007 Food Safety & Quality Management

**Packaging Technology**

- 4000 Can Sealing Machines
- 4001 Containers, Labels & Printing
- 4002 Conveying, Transport & Storage
- 4003 Packaging Machineries
- 4004 Packaging Materials

**Hotel Supplies**

- 5000 Architecture Hardware
- 5001 Bar Accessories
- 5002 Commercial Kitchen Equipment
- 5003 Cleaning Equipment & Supplies
- 5004 Energy Management Systems
- 5005 Food Service Equipment
- 5006 Health Club & Spa Equipment
- 5007 Hotel Furniture/Fabric Furnishings
- 5008 Hotel Management Schools
- 5009 Hospitality Information Systems
- 5010 Housekeeping Supplies & Service
- 5011 In-Room Technologies
- 5012 Leisure & Amusement
- 5013 Lighting Accessories
- 5014 Refrigeration Equipment
- 5015 Table & Glassware Accessories
- 5016 Vending & Dispensing Machines
- 5017 Waste & Water Management

**Agri-Business**

- 6000 Agri- Machinery & Farm Equipment
- 6001 Animal Husbandry & Breeding
- 6002 Aquaculture
- 6003 Bio-Fertilizer & Soil Substitutes
- 6004 Bio-Technology & Pest Control
- 6005 Dairy & Livestock Processing
- 6006 Environmental Technology
- 6007 Farms & Hatcheries
- 6008 Feed Supplements & Additives
- 6009 Floriculture Technologies
- 6010 Fertilizers & Agro Chemicals
- 6011 Fish Farming Techniques
- 6012 Fishery Products
- 6013 Geo-Textiles & Coir Pith
- 6014 Genetics & Tissue Culture
- 6015 Horticulture Technologies
- 6016 Landscaping, Mowers & Garden Tools
- 6017 6018 Pumps & Motors
- 6019 Poultry Equipment
- 6020 Shade Nets & Green Houses
- 6021 Tractors & Tillers
- 6022 Veterinary Supplies
- 6023 Water Treatment Equipment
- 6024 Others (pls specify) -----

**Connect with Product Suppliers from all over India with this convenient Source Card**

Look for the Product Codes from the Product Dictionary(above) that you are interested in sourcing. Write down the numbers in the boxes below and in case the Product Codes for your target products are not available, do fill-up the Others section. We will forward your inquiry to the respective suppliers who will contact you directly with necessary price and product information. To allow us to process your request quickly, kindly do answer all questions mentioned below:  
Do refer our website: [www.foodhospitalityasia.com](http://www.foodhospitalityasia.com) for the online form or mail to [info@foodhospitalityasia.com](mailto:info@foodhospitalityasia.com) or whatsapp to: +91-8893304450

Product Inquiry

<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>

1. Name Mr. Ms. \_\_\_\_\_  
Job Title \_\_\_\_\_

2. Company Name \_\_\_\_\_  
Address \_\_\_\_\_  
City \_\_\_\_\_ State \_\_\_\_\_  
Country \_\_\_\_\_ Pin Code \_\_\_\_\_  
Tel \_\_\_\_\_ Mob(Country Code) \_\_\_\_\_  
Mail \_\_\_\_\_ Website \_\_\_\_\_

3. Reader Profile can be best described as (Check One Only)  
 Food Processors  Horeca  Agribusiness  Caterers/Food Servers  
 Bakery  Rice Mill  Importer/Exporter  Distributor/Dealer  
 Supermarkets  Chefs  Food & Beverages  Consultant  
 Others(Pls. specify) \_\_\_\_\_

4. Do you Import from India  Yes  No  Plan to

5. If Yes or Plan to, pls specify the products(refer Product Codes) \_\_\_\_\_  
or Others(pls. specify) \_\_\_\_\_

6. Subscription Rates (Tick your option)  
 India:  1 Year(4 Issues): Rs.850/- (by Courier)  
 Overseas:  1 Year: US \$ 150/-  2 Years: US\$ 275/-

**PAYMENT DETAILS:**

Payment by Bank Transfer to be made in favour of Food Hospitality Media payable at Cochin, India

Bank Details: Account Name: **Food Hospitality Media**, Bank : **Federal Bank Ltd.**  
 Branch: **Girinagar Branch, Cochin-682 020, India** Account No : **10580200015518**  
 IFSC Code: **FDRL0001058**.

7. Signature \_\_\_\_\_ Date: \_\_\_\_/\_\_\_\_/\_\_\_\_  
Day Month Year

**SCAN QR CODE TO PAY**  
(Valid in India only)



**Food Hospitality Media**  
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 Tel: +91 8089304450 | 8893304450  
 mail: [info@foodhospitalityasia.com](mailto:info@foodhospitalityasia.com)

\* Important: We can only process your request if all the business information above is completed and your request is signed and dated.



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- ▶ Food & Beverage
- ▶ Flavours & Ingredients
- ▶ Nutraceuticals & Health Foods
- ▶ Food Processing Equipment
- ▶ Dairy & Milk Processing
- ▶ Post Harvest Technology
- ▶ Packaging Machinery
- ▶ Start-Ups in Food Sector
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- ▶ QC & Certification

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