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Post-Show Report: SIAL India 2024

A Landmark Event in the Food & Beverage Industry

ORGANIZED BY:





5 - 72024
IICC (YASHOBHOOMI)
DWARKA, NEW DELHI, INDIA





Overview: A Resounding Success in the Heart of India's Food Trade Landscape

- SIAL India 2024 concluded successfully from **December** 5-7, 2024, at the Yashobhoomi Convention Centre, Dwarka, New Delhi.
- The event attracted over 220+ exhibitors and 8,500+ trade visitors, showcasing India's growing role as a leader in the global food and beverage sector.
- Supported by the Ministry of Food Processing Industries (MoFPI) and APEDA, the event facilitated global partnerships and industry innovation.

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Empowering Innovation:

A Resounding Success in the Heart of India's Food Trade Landscape

- **Ministry Support:** Showcased as a key collaborator, the Ministry of Food Processing Industries (MoFPI) bolstered the event, spotlighting processed food advancements.
- **Beneficiary Showcase:** Featured 42 beneficiaries from PMKSY, PLISFPI, and PMFME schemes, displaying their products at the MoFPI pavilion, highlighting the success and impact of government-supported entrepreneurs.
- **Leadership Presence:** Highlighted the visit of Dr. Subrata Gupta, Secretary of the Ministry of Food Processing Industries, underscoring government commitment to fostering industry growth and development.





Exhibitor Participation:

A Platform for Innovation and Diversity

- 220+ exhibitors from diverse food segments, including processed foods, beverages, organic produce, and food technologies.
- Exhibitors showcased the latest advancements in food products, sustainability practices, food processing technologies, and packaging solutions.
- A broad mix of Indian and international brands, highlighting the diversity and innovation within the sector.











SIAL QSR TASTING ZONE

A Culinary Experience at SIAL India 2024

- Showcased Innovation: Featured new products, including health-conscious meals, plant-based options, and international cuisines.
- Interactive Engagement: Live tastings and chef-led demonstrations offering firsthand experiences of evolving QSR trends.
- Networking Hub: Brought together QSR
 professionals, suppliers, and food innovators
 to discuss business opportunities and
 market growth.































Global Representation:

Connecting Countries, Expanding Horizons

- International participation from countries including Estonia, Turkiye, Russia, South Korea, European Union, Ukraine, Thailand, Sri Lanka, Iran & many more.
- High-level international delegations underscored India's growing importance as a hub for global food trade.
- Ambassadors and officials from various countries attended, fostering cross-border collaborations and trade relations.















Notable Dignitaries: A Celebration of Global Diplomacy and Business

• Shri Abhishek Dev, Chairman of APEDA, inaugurated the event.

Key international dignitaries included:

- Ms. Piret Hartman, Honourable Minister of Regional Affairs and Agriculture, Government of Estonia
- Mr. Deepak Agarwal, Managing Director, NAFED
- H.E. Juan Angulo, Ambassador of Chile to India
- H.E. Patrick John Rata, Ambassador of New Zealand to India
- H.E. Fırat Sunel, Ambassador of Türkiye to India
- H.E. Diana Mickevičienė, Ambassador of Lithuania to India
- H.E. Marje Luup, Ambassador of Estonia to India
- Mr. Ahmet Ozer, Vice President of the Executive Board, Istanbul Chamber of Commerce





Visitor Engagement:

A High-Impact Experience for Industry Leaders

- 8,500+ trade visitors, including industry professionals, decision-makers, buyers, and influencers.
- Opportunities to explore new business opportunities, connect with industry experts, and engage in high-level networking.
- A series of business matchmaking sessions facilitated direct connections between exhibitors and potential partners or clients.







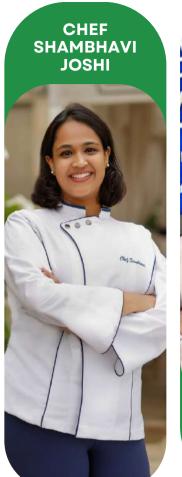




SIAL LIVE COOKING

- Culinary Masterclasses: Live demonstrations by renowned chefs showcasing global and Indian food trends.
- Interactive Sessions: Handson cooking experiences featuring new techniques and innovations.
- Industry Insights: Focus on sustainability and food technology for culinary professionals.































Innovation and Sustainability:

Shaping the Future of Food Production

- The event spotlighted innovation and sustainability across all aspects of the food industry.
- Exhibitors presented eco-friendly packaging solutions, organic foods, and new food processing technologies.
- Key topics explored in panel discussions included sustainability practices, food safety, traceability, and technology integration.





















The SIAL Innovation awards of the international food exhibition are awarded to those who help shape what we eat both today and tomorrow.









Exhibitor: AS TFTAK

Manufacturer: TFTAK

Brand: YOOK

Exhibitor : Revala OÜ

Manufacturer: REVALA LTD

Brand: Revala

Exhibitor: SEMIS FOODS PRIVATE LIMITED

Manufacturer: SEMIS FOODS PRIVATE LIMITED

Brand: NUTRIVISE XTREME, NUTRIVISE BAKES

2024 JURY MEMBERS



Diwan Gautam AnandFounding Trustee,
Cuisine India Foundation



Amit Lohani
Founder Director,
Forum of Indian Food
Importers



Saikat Sarkar

AVP & Head – Premium Grocery,

Reliance Retail Ltd.



Chef Manoj RaiCEO,
Punjabi By Nature



Chef Manisha BhasinCorporate Executive Chef,
ITC Hotels



Gayatri ChibbaMarketing Director,
InterAds VNS





Panel Discussions:

Thought Leadership in Food Industry Innovation

- Global Indian Cuisine Trends: Explored urban consumption patterns, global supply chain impacts, and evolving Indian palates.
- Empowering Women in Agri-Food: Highlighted success stories of women's contributions to the agricultural value chain.
- **Experiential Food Retail:** Examined the shift towards creating engaging consumer experiences in food retail.
- Food Processing Policy Roundtable: Addressed challenges and opportunities in global food processing and trade policies.













DECEMBER 5

Mr. Om Routray Founder, Indian Culinary Agenda

2:00 PM - 2:045 PM

2:45 PM - 3:00 PM

3:00 PM - 3:10 PM

Networking and Tea

Technical Session 1

• Mr. Vianney Meynier

• Chef Ajay Chopra

• Ms. Anushka Singhal

France

Decoding the Global Indian Platter:

Spotting Trends, Creating Opportunities

Department for India and South Asia,

Director, Zion Hospitality Pvt Ltd.

Assistant Brand Manager, Food Stories

• Representative Indian Culinary Forum

Question and Answer Session

Head, Agrotech & Market Entry Strategy,

Business France India, Consulate General of

DECEMBER 6

Ms. Tanushree Bhowmik, World Bank 11:00 AM -11:45 AM

11:45 AM-12:00 PM

12:00 PM - 12:10 PM

Mr. Om Routray, Founder, Indian Culinary Agenda 12:10 PM - 12:55 PM

12:55 PM- 1:00 PM

1:00 PM - 1:30 PM

Ms. Mili Dubey, ASG, PHDCCI 1:30 PM - 2:30 PM

Technical Session 1

Grass Root Women in Agri- Food Value Chain

- Ms. Umadevi Swaminathan, Managing Director, Rural Distribution Network (RUDI), Self-Employed Women's Association of India (SEWA)
- Ms. Pratibha Singh, Regional Manager Asia, Australian Centre for International Agricultural Research
- Ms. Jyotsna Lall, Director Programmes, Aga Khan Trust for Culture

Question and Answer Session

Networking and Tea

Technical Session 2

Changing the Retail Landscape: Creating Experiential retail in Food

- Mr. Vijay Pratap Singh Aditya, Founder, Ekgaon Technologies
- Mr. Rocky Mohan, Chairman, Goldwater Breweries Ltds
- Mr. Nitin Puri, Founder, KisaanSay
- Representative: National Restaurant Association India

Question and Answer Session

Networking and Lunch

Technical Session 3

Round Table Discussion: ESTONIA – INDIA Food & Beverage Cooperation

- Opening Remarks and Moderation: Ms. Mili Dubey, ASG, PHDCCI
- **Special Address:** Counsellor Trade and Economic Affairs, Delegation of the EU to India
- Special Address: Representative Embassy of Estonia





Business Networking:

A Gateway to New Opportunities

- Extensive Engagement: The event hosted over 150 buyers, including prominent representatives from India, facilitating over 2,000 meetings, highlighting the event's expansive reach and impact.
- Business Development Opportunities: Networking sessions and B2B matchmaking initiatives provided crucial platforms for exhibitors and visitors to explore potential partnerships, discuss business expansion, and consider international market entry.
- Strategic Alliances Formed: Numerous collaborations and partnerships were established, significantly contributing to the sustained growth of the global food and beverage sector.













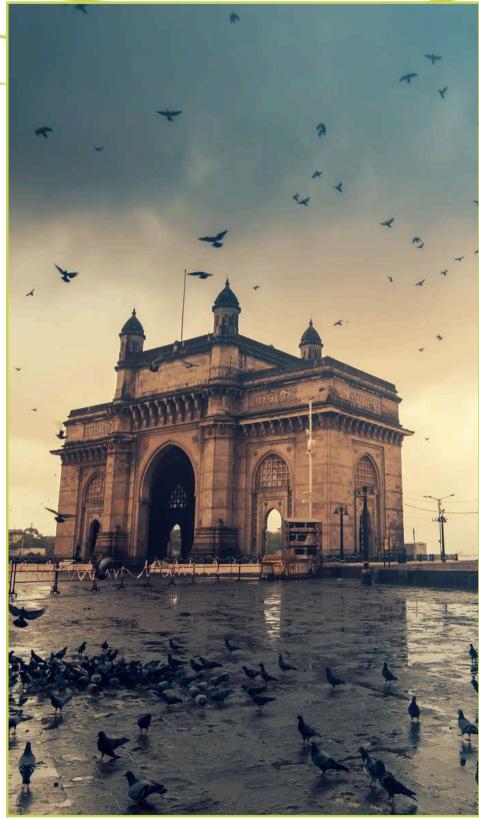


Looking Ahead:

SIAL India Expands to Mumbai in 2025

- SIAL India Mumbai will take place in 26-28 June 2025, expanding the event's footprint to India's commercial and financial capital.
- Mumbai's location is expected to further elevate India's position as a global leader in the food trade sector.
- SIAL India Delhi will return from 11-13 December 2025, ensuring the continuation of India's key food industry event.





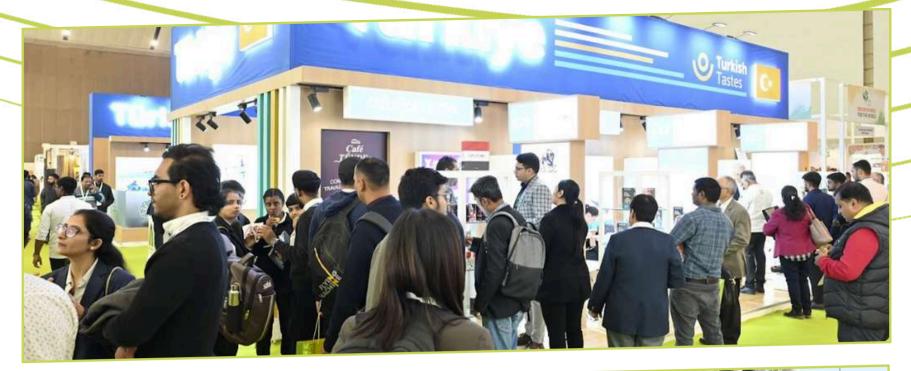




Closing Remarks:

A Game-Changer for India's Food Industry

- **SIAL India 2024** has established itself as the most important food and beverage trade event in India.
- The event successfully connected international food industry leaders, showcasing India's role as a key player in the global food sector.
- Future growth in the Indian food industry is supported by continued collaboration, innovation, and sustainable practices.















About SIAL India

- Part of the global SIAL network, SIAL India serves as a leading trade platform for the food and beverage industry.
- SIAL events take place worldwide in key markets such as Paris, Shanghai, and Abu Dhabi, with a focus on innovation, global trade, and industry advancements.











IN THE NEWS

























































































THANK YOU! SEE YOU NEXT YEAR