

18-20 **FEBRUARY** 2024

RIMINI EXPO CENTRE, ITALY

THE EATING OUT EXPERIENCE SHOW

beerandfoodattraction.it





2024 EDITION

Beer&Food Attraction brings together the most comprehensive national and international offer of **beers**, drinks, food and trends for the OUT-OF-HOME sector in a single event.

A hub to discover **trends** and **changes** in the industry, a source of inspiration that adds value to this experience.

The event is exclusively reserved to sector operators and it takes place in Rimini, from Sunday 18th to Tuesday 20th February 2024, simultaneously with the 13th edition of the

International Horeca Meeting, organized by Italgrob.

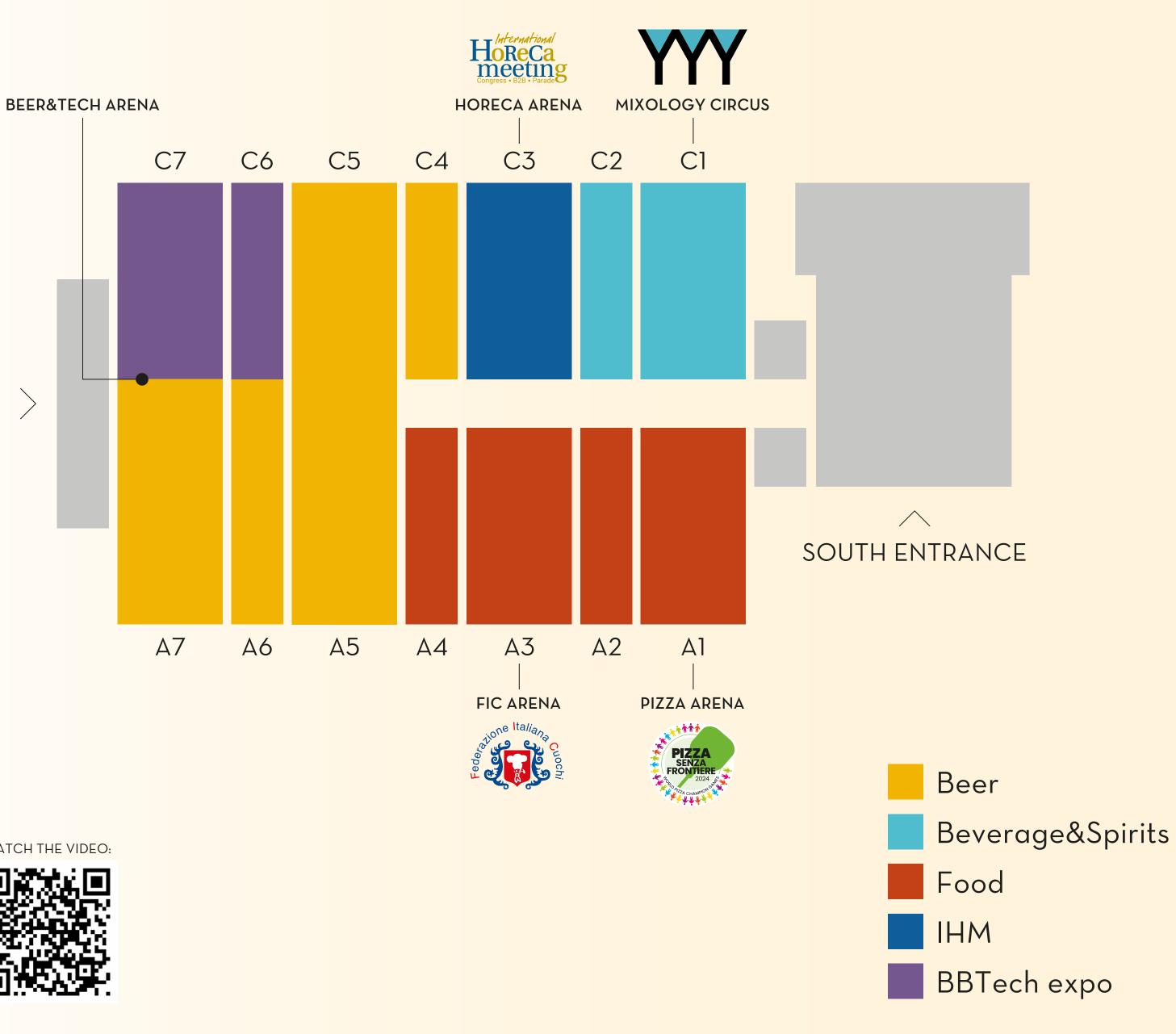


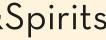
LAYOUT

WEST ENTRANCE

WATCH THE VIDEO







WHO IS EXHIBITING

BEERS CRAFT BEERS / SPECIALTY BEERS

BEVERAGES FRUIT JUICE / SOFT DRINKS / SPIRITS / WATER / WINE AND OTHER ALCOHOLIC DRINKS

FOOD

FOOD PACKAGING / FOODSERVICE FOOD PRODUCTS / FOODSERVICE TECHNOLOGIES AND EQUIPMENT / FROZEN FOOD / FURNITURE / PIZZA

EXHIBITORS BY BUSINESS SECTOR



EXHIBITORS

Data from the 2023 edition

436 **BEER&FOOD ATTRACTION EXHIBITORS**

from COUNTRIES

BBTECH EXPO EXHIBITORS

BRANDS

TOP 5 COUNTRIES OF ORIGIN

1. GERMANY 2. BELGIUM **3. AUSTRIA** 4. POLAND 5. SPAIN



WHO IS VISITING **PROFESSIONAL OPERATORS**

33,852 TOTAL VISITORS



44% PUBLIC ESTABLISHMENTS 25% distribution 61% RESTAURANTS / BARS / **44%** DRINK WHOLESALERS PIZZERIAS / WINE BARS 28% AGENTS **28%** PUBS-BREW PUBS / BEER SHOPS 13% FOODSERVICE WHOLESALERS / **6%** FRANCHISING / RESTAURANT CHAINS / CASH&CARRY CATERING COMPANIES **9%** IMPORT-EXPORT / 5% HOTELS PURCHASING GROUPS **4%** GDO **2%** FOODSERVICE TECHNOLOGIES 13% PRODUCERS **13%** SERVICES 5% ASSOCIATIONS, **INSTITUTIONS AND PRESS**

TOP 5 COUNTRIES OF ORIGIN

1. GERMANY 2. FRANCE **3. POLAND** 4. ROMANIA 5. SPAIN

Data from the 2023 edition

+30% **COMPARED TO 2020**

45% DECISION MAKERS

33% CEO / DIRECTORS / MANAGERS **9%** SALES MANAGERS **3%** F&B MANAGERS / PUBLICAN

55% INFLUENCERS

18% CONSULTANTS **16%** BARMEN / BARTENDERS **10%** CHEFS / PIZZA MAKERS **5%** BEER SOMMELIERS **3%** TECHNICIANS / INSTALLERS **3%** BREWMASTERS





HOSTED BUYERS

107 TOP INTERNATIONAL BUYERS from 36 COUNTRIES

2,851 **BUSINESS MEETINGS**

"For me, it is important to attend this exhibition because it's an opportunity to speak with many exhibitors and to keep in touch with the craft world, with breweries all over the world, to see where the trends are going and try some new products for us, for our country". **Artem Boldyrev** – Founder, Growler (Slovakia)

"Taking part in this exhibition gives us the opportunity to know and study new trends, new technologies, new producers, and it also gives us a good opportunity to always be in a development stage. To be short, it's a very well organized and effective exhibition".

Hayk Hakobyan - Founder, 379 Brewing Company (Armenia)

AUDIENCE

Data from the 2023 edition

248 JOURNALISTS

28,900 SOCIAL COMMUNITY 365,773 PAGE SESSIONS ON THE WEBSITE

290,853 TOTAL REACH

DIGITAL PLATFORM

51.634 **VISITS ON THE** EXHIBITIORS CATALOGUE









WHY EXHIBIT

BUSINESS

Achieve your financial and growth objectives by developing **new national and international markets**.

BRAND AWARENESS

Showcase your brand in an **international environment** to loyal customers and potential new contacts, enabling them to get to know your **products and innovations**.

COMMUNITY

Join an active and important community in the Out of Home sector, thereby multiplying **networking opportunities**.

UPDATE

Keep up to date with the main **industry trends** through a **packed programme of events** including talks, demos, show cooking, seminars and panel discussions.

WHY VISIT

GLOBAL NETWORKING

Make contact with companies and operators from all over the world, creating **new connections** and sharing **experiences** with professionals and associations in the Out of Home industry.

INSPIRATION

Expand your horizons, explore **new developments** and be the first to discover **new products, cutting-edge equipment and revolutionary techniques**.

EVENTS

Take part in a **packed programme** of talks, demos and show cooking with highly innovative and artistic content, and make contact with **leading experts and renowned chef** in the sector.

TRAINING

Expand your **knowledge and skills** and keep abreast of the very latest industry news, keeping a close eye on the increasingly topical issues of **sustainability, marketing and digital innovation**.



BEERS GALORE

Need a beer? Whether original, out of the ordinary, special or mainstream, **the best of Italian and international beers** are the main feature of Beer&Food Attraction.

Huge variety, bottled or flowing for a taste
of what's trending.
A perfect opportunity for small, medium and large
breweries to showcase their latest beers and enjoy
top of the hops status.



BEVERAGE

ALL YOU CAN DRINK

Everything you can drink so long as it's cool; from spirits and alcoholic beverages to refreshing soft drinks, sodas and pops. Plus mineral waters to rehydrate, all the juices nature has to offer and the sophisticated creations that use distilled drinks, without forgetting a world of **energy drinks** to keep you on the move.

Beer&Food Attraction is the stage for all your innovations, a trampoline for **new trends and interior design tendencies**. Rimini is the preferred place to meet the beverage wholesalers and stay tuned to the market.



FOOD

A SIP AND A BITE

Beer&Food Attraction offers a kaleidoscope of all the ways there are to eat out. Create and showcase the traditional and unprecedented combinations of food and drinks that make eating out a vibrant experience.

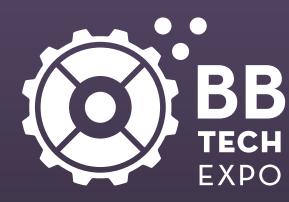
From **pub grub** to **veggie burgers**, **takeaway packaging** to **professional cooking equipment**, **furniture** and **foodservice solutions**, this is where it's at.



TECH

BEHIND THE SCENES

Running simultaneously to Beer&Food Attraction, BBTech expo focuses on the **technologies, equipment and accessories** required to produce and deliver beers and beverages. This high-profile event is a unique opportunity for industry professionals to capture the entire chain, going from **raw materials** through **processing, packaging and logistics** up to the final product.

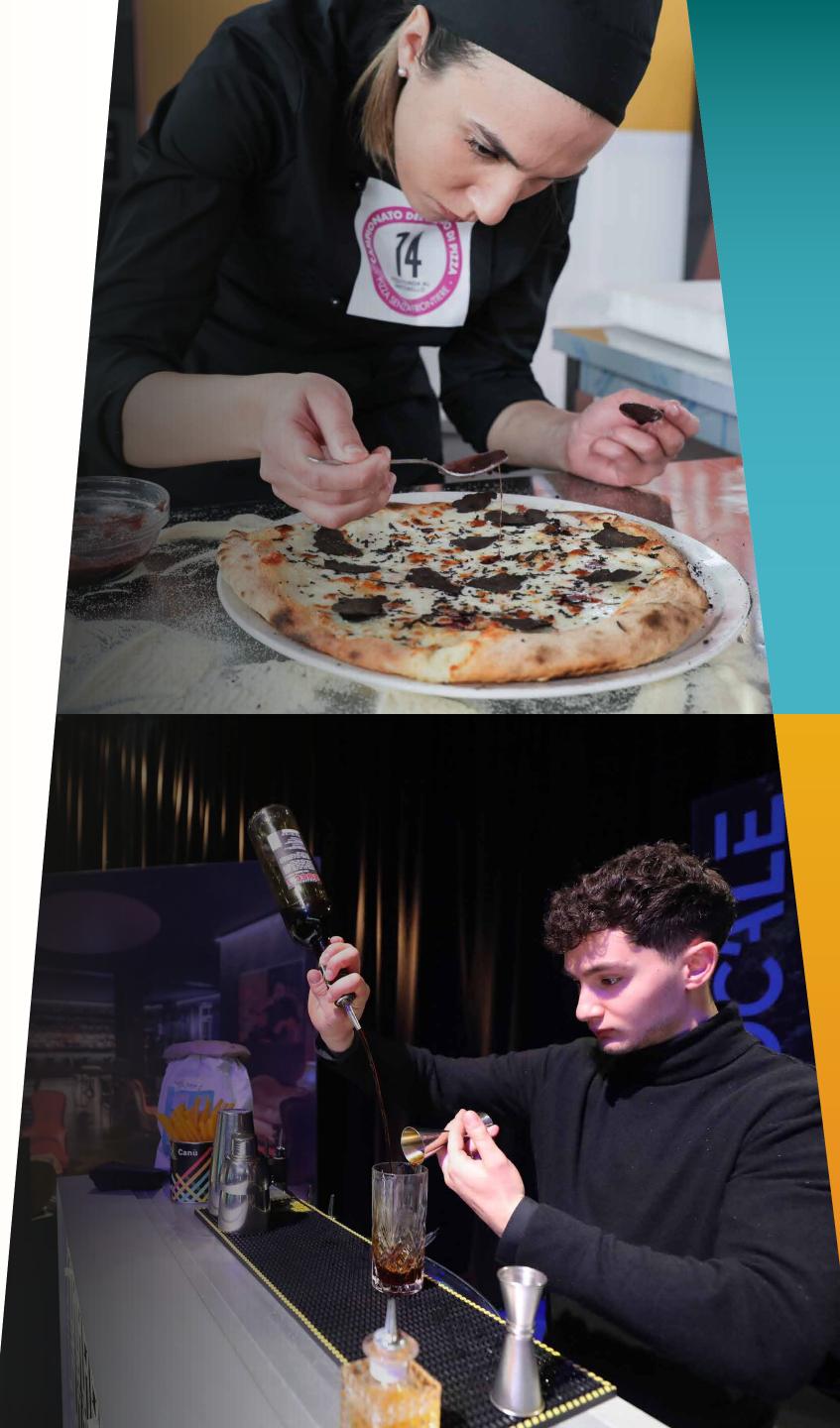




THE EVENTS

Beer&Food Attraction offers a unique platform for all professionals in the **Out of Home** industry.

The themed arenas provide ample space for championships, talks, demos and workshops held by authoritative industry experts, offering operators the opportunity to enrich their skills, stay abreast of the latest trends and explore visions and possible new industry scenarios.





THE EVENTS

INTERNATIONAL HORECA MEETING

It is the major event organised by **Italgrob** and Italian Exhibition Group, and brings together all the operators of the Horeca value chain: producers, distributors and consumption points.

BEER&TECH ARENA

Beers and technologies meet in a journey through a series of **meetings and training sessions** carried out in close collaboration with universities, consortia and associations in the sector.

MIXOLOGY CIRCUS

An exclusive area aimed at enhancing the **art of mixology**. The best bartenders from the Italian and international scene will present special drinks.

BEER OF THE YEAR AWARD

The competition, organised by **Unionbirrai**, rewards the best craft beers and crowns the best Italian craft brewery of the year.

ITALIAN CRAFT BEER CONFERENCE

Powered by **Unionbirrai**, the event aims to create an important **moment of insight** into brewing techniques, new technologies, raw materials, instrumentation and analysis of trends.

ITALIAN CUISINE CHAMPIONSHIPS

Organised by the **Italian Chefs Federation**, they are the most important event among national cooking competitions.

PIZZA SENZA FRONTIERE -WORLD PIZZA CHAMPION GAMES

Organised by **Ristorazione Italiana Magazine**, the championship includes several competition categories, with a total of **17 world titles**.

> L'analisi sensoriale applicata all'abbinamento cibo/birra. Episodio 2: micrortaggi e spezie



INTERNATIONAL HORECA MEETING

The International Horeca Meeting, now in its 13th edition, returns to Beer&Food Attraction, and with it the managers of the leading food and beverage companies.

IHM is the major event organised by **Italgrob** and Italian Exhibition Group, and brings together all the operators of the **Horeca** value chain: producers, distributors and consumption points.

The 3 days of the Rimini show will feature networking, product **demos, training, talks** on the future of Horeca, sustainability and B2B meetings.



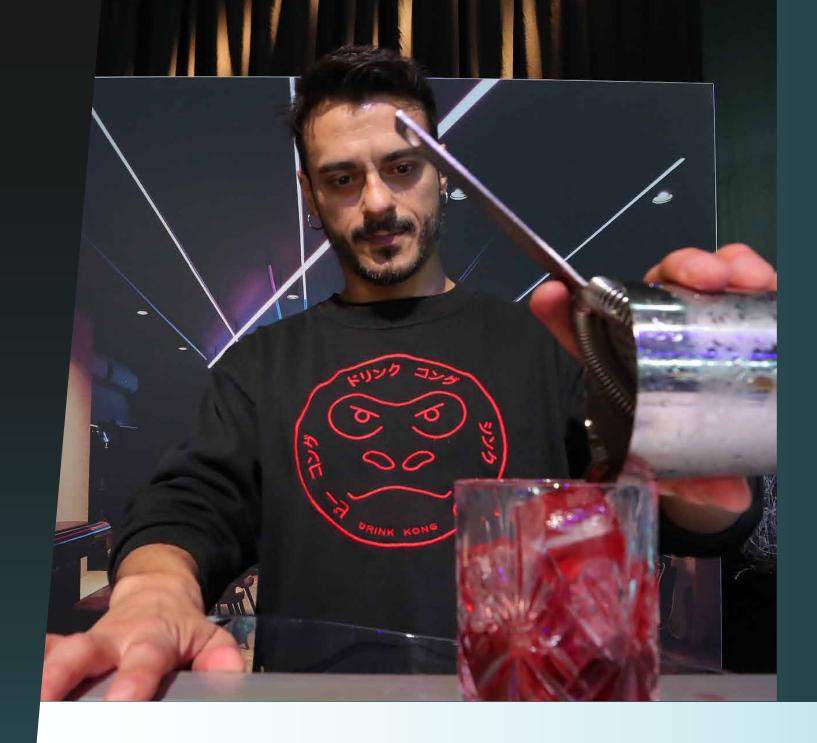


MIXOLOGY CIRCUS

Mixology Circus, now in its second edition, sprang from the desire to promote the **art** of mixing par excellence, because cocktails must be tasted: the palate becomes key to capturing the sensations, emotions and memories they trigger.

A unique opportunity to meet the best Italian and international bartenders who bring their mixing style to Rimini and share their experience, knowledge and the love they put into each glass to intoxicate our senses.

Mixology Circus is a **100% Beer&Food** Attraction project, organised in partnership with **Samuele Ambrosi**, cocktail bar developer, mixologist, official AIBES trainer, world champion and a leading expert in gin.



10 **EXCLUSIVE BARS:**

STAGE WITH HIGH-LEVEL MASTERCLASSES



THEMED AREAS

Flanking Mixology Circus, the 2024 edition will also feature four themed exhibition areas on the trendiest spirits:

GIN | WHISKY | RUM | GRAPPA

ITALIAN

INTERNATIONAL

SIGNATURE COCKTAILS TRENDY POSITIONS



INNOVATION DISTRICT

Beer&Food Attraction confirms its role as a platform for exchange between the **world of business and young entrepreneurs and investors**.

START-UPS AREA

Companies will be selected by Italian Exhibition Group in cooperation with ANGI -Associazione Nazionale Giovani Innovatori (National Association of Young Innovators).

Visitors will be able to explore the projects in the dedicated space, designed to offer maximum visibility.

Here, visitors will be able to talk to leading players in product development in the Out of Home industry, both nationally and internationally, while encouraging the sharing of **know-how, technologies, ideas and insights**.

INNOVATION AWARD

For the first time in its history, Beer&Food Attraction will see the presentation of an **Innovation Award**, awarded in partnership with **ANGI - Associazione Nazionale Giovani Innovatori (National Association of Young Innovators)** and aimed at showcasing the excellence of exhibiting companies, which will confirm the event's role as the primary venue for launching new products for the foodservice industry.

2024 NEWS

THE EATING OUT HUB

TEO is the **digital platform** that brings together in one place all the **food & beverage** events organised by Italian Exhibition Group with the aim of offering specific content over a much longer period of time.

BRING DOWN BARRIERS

Meet your financial and growth targets by reaching new national and international markets.

BE RELEVANT

Increase event sessions and content through the platform to reach more stakeholders.

MAXIMISE INVESTMENT

Leverage the **digital extension** to meet your **business objectives** through new channels and use the digital catalogue to showcase your brand and products.

INCREASE RETURNS

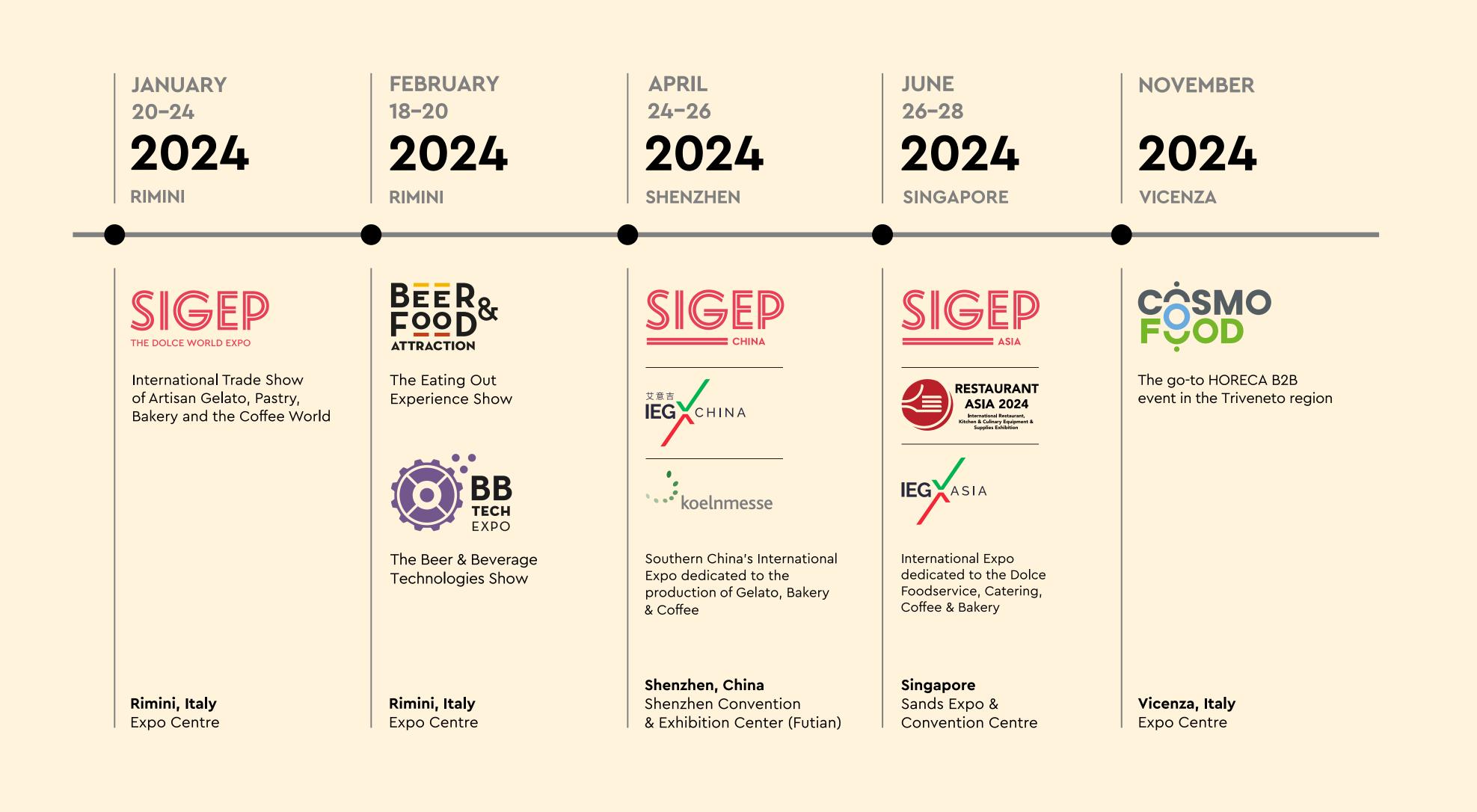
Increase your number of leads through the right mix of onsite and online with a **positive impact** on revenues.

OFFER THE BEST

Offer your visitors the best of both the **physical and virtual** worlds.







The Eating Out Hub is the business community that brings together the Italian Exhibition Group events in the out-of-home sector and acts as a catalyst for the birth of relationships, content and innovation.







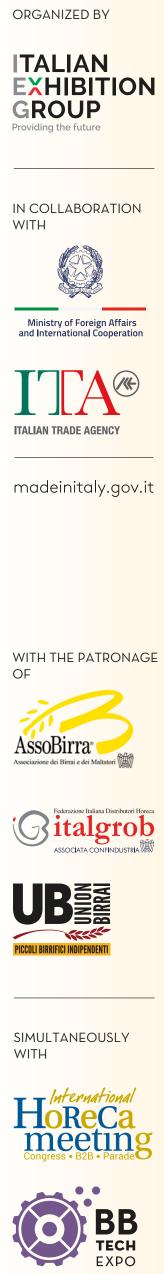
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