

BAKERY AND TECHNOLOGIES

6th INTERNATIONAL EXHIBITION OF TECHNOLOGY & PRODUCTS FOR BAKERY, PASTRY AND CONFECTIONERY

JANUARY
18|22 2020

RIMINI
Expo Centre
ITALY

Discover tomorrow's bakery

CONTEMPORARY WITH

 **Sige**

ufi

41st International Trade Show
of Artisan Gelato, Pastry,
Bakery and the Coffee World

IN COLLABORATION WITH


Ministero delle
Sviluppo Economico


ITCA
ITALIAN TRADE AGENCY
ICE - Agenzia per la promozione all'estero e
l'internazionalizzazione delle imprese italiane

PROMOTED BY


CONSORZIO
SIPAN

ORGANISED BY

ITALIAN
EXHIBITION
GROUP
Providing the future

A.B.Tech Expo and Sigepe: Technology & Art

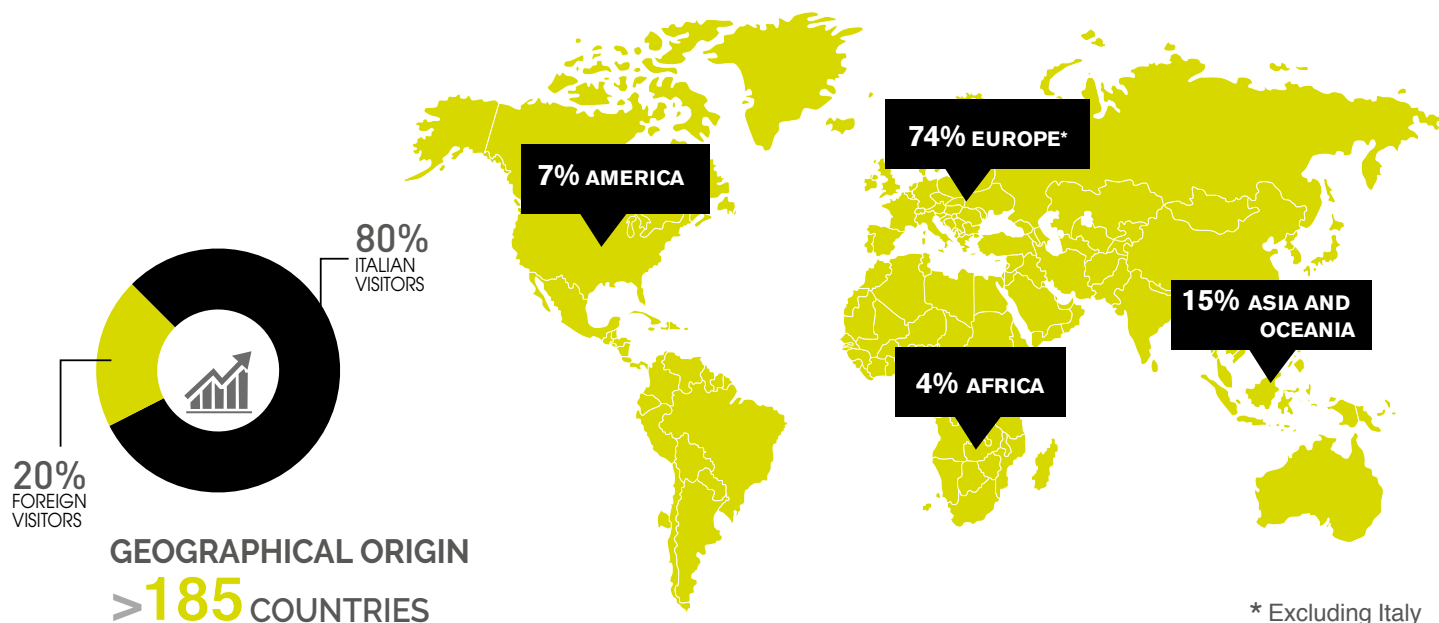
An extraordinary show which anticipates the trends and novelties of the 5 supply chains: **bakery, confectionery, pastry & chocolate, gelato and coffee**. An exhibiting area of 129,000 sqm showcasing the very best of the global scene of **raw materials, ingredients, technology and equipment, furnishings and services**. A show that enhances and rewards global excellence, presents new formats, supports global networking and promotes the growth of companies and professional operators.



VISITS

168,814 * (of which **33,029 +3%** International Buyers)

at Sigepe * 2019's edition



* Excluding Italy

5 Reasons to be there

1. UNDISPUTED LEADER IN LAUNCHING TRENDS, premises, events and competition formats all marked by world excellence.

2. A NOT-TO-BE-MISSED APPOINTMENT for the presentation of new products and technological breakthroughs.

3. THE PLACE WHERE ALL SUPPLY CHAIN COMPONENTS COME TOGETHER: managers, distribution, manufacturers, trade associations, media.

4. GREAT ATTRACTION for big investors.

5. THE PRIVILEGED MEDIUM FOR TRADE COMPANIES to communicate all year round with their markets.



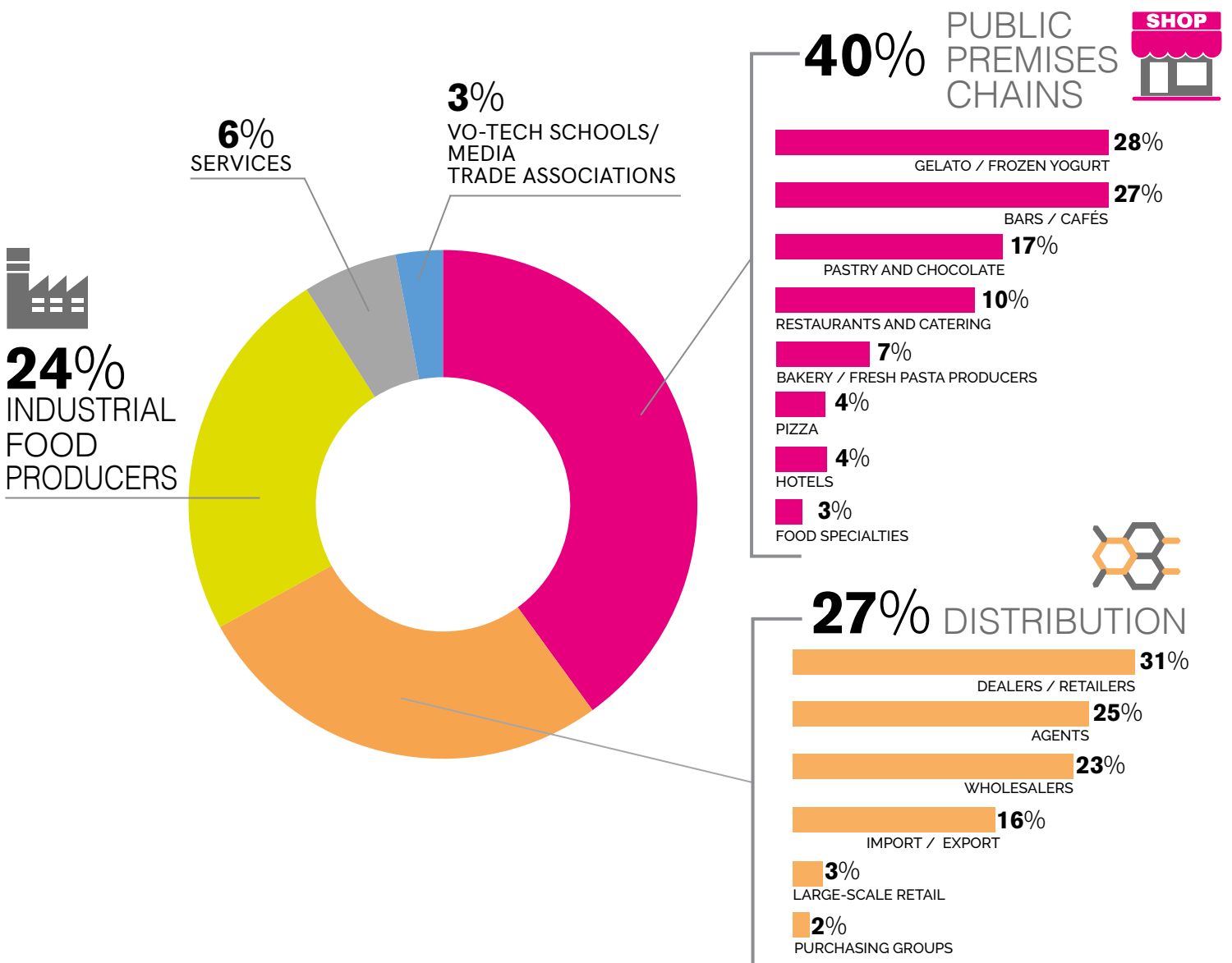


New trends


























All the business trends in the baking industry, with lots of innovative technologies, production and consumer trends, new premises formats and marketing concepts.

A.B.Tech Expo Academy

This project encompasses all the free training and information events inside the exhibitors' stands and in the various forums staged during the event.



All the supply chains in 129,000 sqm of exhibiting space with more than 1,250 companies.

	INGREDIENTS	TECHNOLOGIES	FURNISHINGS	SHOPWINDOWS	PACKAGING
BAKERY					
CONFECTIONERY					
PASTRY & CHOCOLATE					
GELATO					
COFFEE					



Awards



BAKERY EVENTS
Bread in the City
International Bakery Cup



ITALIAN BARISTA CHAMPIONSHIPS
Valid for the World
Coffee Events
international circuit



GELATO WORLD CUP
The most prestigious
competition in the world
of Artisan Gelato.



LAYOUT 2020



GELATO

Ingredients
Technologies
Small appliances
Refrigerated showcases
Accessories, cups
and cones

PASTRY

Ingredients
Technologies
Small appliances
Frozen finished product
Packaging and
decorations

CHOCOLATE

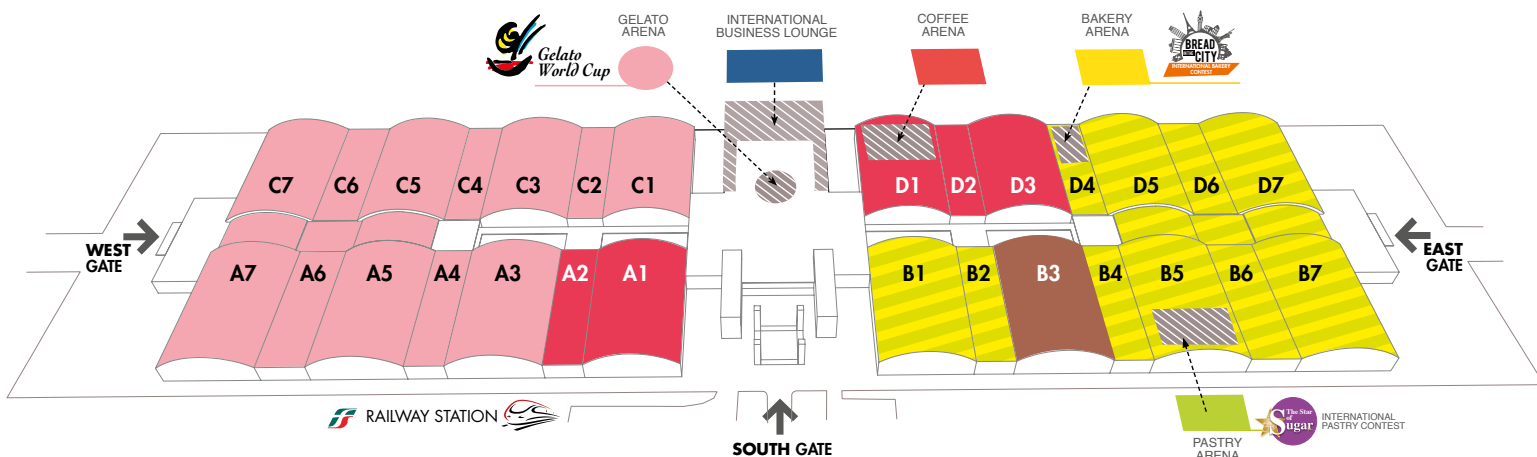
Ingredients
Technologies
Small appliances

BAKERY

Ingredients
Technologies
Small appliances
Processing
Packaging

COFFEE

Ingredients
Technologies



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IN COLLABORATION WITH



ASSIPAN
ASSIPAN Associazione
Italiana Panificatori

Federazione Italiana
panificatori, pasticceri e affini.

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WITH THE PATRONAGE OF

ITALMOPA
Associazione Industriali
Mugnai d'Italia

aibi
Associazione Italiana
Bakery Ingredients

