

www.fikorea.org

2019 FI KOREA

August 21st [Wed] - 23rd [Fri] | aT Center, Seoul, Korea



Host | Korea Food Ingredient Industry Association | Globalcomms |

B2B Exhibition with over 5,000 food business industry professionals.

FI KOREA 2019

Period | August 21st (Wed) – 23rd (Fri)

Program | Exhibition | Conference | Exhibitor Seminar | Biz-Matching | Award ceremony for excellent Food ingredient · Safety · Technology

Place | aT Center, Seoul, Korea

Host | Korea Food Ingredient Industry Association, Globalcomms

Supports(TBD) | Ministry of Agriculture, Food and Rural Affairs, Gyeonggi-Do, Jeollabuk-Do, Foodpolis, Korea Health Supplement Association

Media Partners(TBD) | Food Journal, 21food, FIC(Shanghai), ALTA Publishing Company, Ethnic Food Europe, Event & Convention House.,Ltd., ECHEMI

Why FI KOREA 2019?

The only professional Food Ingredients B2B Exhibition in Korea

Exhibition | 25 nations, 130 companies, 170 booths

Conference | 6 Sessions, 12 Speakers

Exhibition Seminar | 20 companies with 30 topics

Biz-Matching | Meeting with major purchasing team

Award Ceremony | Awarding excellent companies



FI KOREA 2019 Program



Exhibition

(25 nations, 130 companies, 170 booths)

- Food Ingredients
- Food Tech and Equipment
- Food Safety
- Health Food Functional Food



Exhibition Seminar

(20 companies with 30 topics)

- Presenting of excellent technology & products from both domestic and overseas
- Policy forum for developing food ingredient industry



Conference (6 Sessions, 12 Speakers)

World Current Trend in Food Technology
Development Policy in Food Ingredients Industry
ICT Convergence in Food Industry
/ Anti-aging, Obesity, Skin Health



Biz-Matching

1:1 business meetings with purchasing team of international major companies

Exhibition Items

Category	Items
Food Ingredients	<p>Functional Food Ingredients Amino Acids, Dietary Fiber, Fatty Acids, Functional Glucide, Lactic Acid Bacteria, Minerals, Oligosaccharide, Peptides, Phospholipids, Plant Extracts, Proteins, Seaweed, Bifido Bacteria, Bioactive Components, Emulsifiers, Pre-Biotics, Pro-Biotics, Aromatic Plants, Essential Oils, Fat Replacers Fats, Oils & Waxes.</p> <p>Natural Food Ingredients Dairy Product, Egg Products, Fruits and Vegetable Products, Herbs, Mushroom, Honey Products, Nuts, Salts, Sea Foods, Seeds, Soya & Soya Product, Organic Foods etc.</p> <p>Food Ingredients Starch, Saccharum Amylaceum, Sorbitol, Oils and Fats, Fat Replacer, Flour, Yeast Products, Anhydrous Vegetable and Meat, Frozen/Chilled Food, Condiment, Spice, Milk Products, Health Products, Plant and Vegetable Extracts, Beverage Concentrates, Curing Products, Soya Products, Instant Tea, Functional Food Additives, Cocoa Products, Edible Fiber, Beans, Roasted Seeds and Nuts, Ingredients form insects.</p> <p>Food Additives Acidity Regulators, Anticaking Agents, Antifoaming Agents, Antioxidants, Bleaching Agents, Bulking Agents, Coating Agents, Colors, Color Fixatives, Compound Food Additives, Emulsifiers, Enzymes, Flavors & Aromas, Flavor Enhancer, Flour Treatment Agents, Humectants, Nutrition Enhancers, Preservatives, Stabilizer and Coagulators, Sweeteners, Thickeners, Modified Starch, Fillings, Functional Food Additives, Food Processing Aide, Gum Bases.</p> <p>Halal Food Ingredients Halal Certificated Food Ingredients</p> <p>Cosmetics Ingredients cosmetics material ,perfume, skin functional material, scalp/hair care functional material</p>
Food Safety	<p>Food Safety Food Safety Management Certification(HACCP), Food Hygiene, Food Traceability Systems, Food Standard Criteria</p>
Food Tech	<p>ICT Convergence In Food Industry</p> <p>Big Data (Trend Analysis, Customer Analysis, Data Application, Smart Farm, Customized Manufacturing Technology, Test and Inspection, Food Safety)</p> <p>IoT(Real-time Inventory Management System, Optimized Logistics Program, Thermo-hygrostat, Refrigerating and Air Conditioning Homogenization Auto-control System, Traceability Management System and Hazard Analysis and Critical Control Point System, Sensor, RFID)</p> <p>AI (Control Manufacturing and Storage Environment, Customized Nutrition Labeling for Customers, Customized Recipe, Robot Control, Embedded System)</p> <p>O2O(Distribution, Restaurant, Payment, Delivery, Information, Direct Dealing Service, Mobile Coupons and Gift Cards, CRM,e-business)</p> <p>Smart Food (Artificial Food Ingredients, 3D Printer, Alternative Food Ingredients, HMR, Convenience Food, Fast Cooking Food, Healthy Food, Food for the Aged, Food for Patients)</p> <p>Automation (FMS, Robot System, Automatic Control Equipment, Process Control Equipment, Process Management System, Factory Automation Equipment and Component, CAD/CAM, AE, CAE, CIM and Relative System, Packaging, Logistic Equipment and System)</p> <p>Food Technology food processing machine, food material & additives production and applying technology, food test equipment, packing machine, packing material</p> <p>Cosmetics Technology cosmetics technology, perfume, skin functional technology, scalp/Hair control functional technology, Manufacturing ,measuring machine, analyzing test equipment, container</p>
Health Functional Food	<p>anti-aging, allergy, immunity, brain function, cancer prevention, stomach health, mental health, obesity, skin health, sleeping functional soft drink</p>

2019 Exhibition Information

Pre-Application Special Promotion

Nov 1, 2018 – April 30, 2019

10% Discount

May 1 – Jun 30, 2019

5% Discount

* Additional 5% discount will be applied to 2018 exhibitors.

Special Benefits for Exhibitors

- Presentation chance in Exhibitor Seminar (30min)

Participation Fee

Booth Type	Unit Price
Space Only	USD 2,880 / 9sqm
Shell Scheme Package	USD 3,600 / 9sqm



Shell Scheme Package

1 Shell Scheme Package Includes Company name sign, 3 Spotlights, 1kw power outlet, Floor Carpet, 1 Information Table, 4 Chairs, 1 meeting table

* Above image can be changed occasionally.

Conference Information

Create your own Conference Session.
Benefits for the hosts vary depending on the number of booths as below.

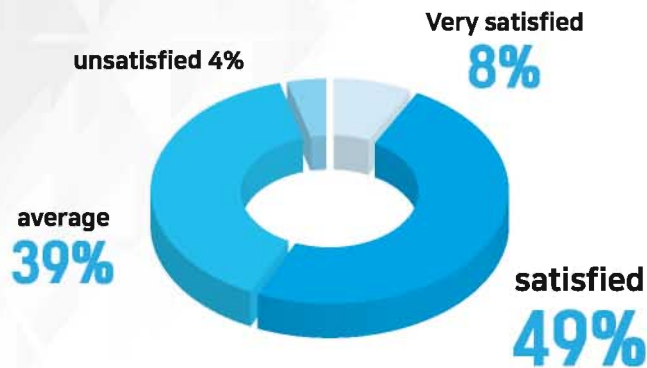
At a Glance FI KOREA 2018 Exhibition

Exhibitor 72 companies with 112 booths, from 10 nations

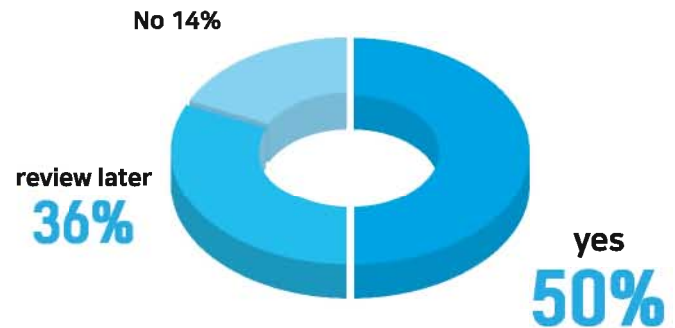
Visitor 5,522 visitors

Exhibition Assessment Survey Result

Satisfaction Survey of FI 2018

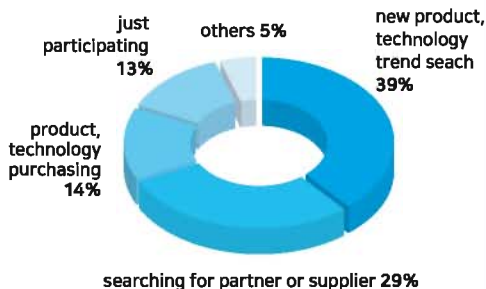


Willing to attend FI KOREA 2019

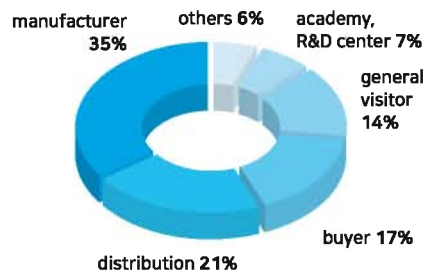


Purpose and Classification of Visitors

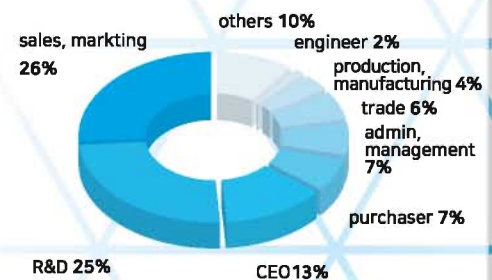
By Purpose of visit



By Business



By Occupation



Guidance of Korea Food Ingredient Industry Association

Objective and operation plan

Strengthen global competitiveness and develop for food ingredients industry via developing Food Ingredients. Build strong network of food ingredients (Natural, Functional / Bio, Inner beauty / Food Additives) as well as its related industry sector.

- Survey, research and policy suggestion for activating industry and enhancing food ingredients R&D
- Sharing Food ingredients industry related latest information and strengthen global network
- Food ingredients related exhibition, business meeting holding and supporting
- Strengthen network of food ingredients industry workers and its job extension

Member Qualification

- Anyone who are in field of food ingredient (Natural, Functional / Bio, Inner beauty / Food Additives) industry
- Anyone who are working for food technology, control and safety companies



FI KOREA 2018 Conference

FI KOREA 2018 Conference

Title Global Food Trend & Ingredient Conference 2018

Organized by Globalcomms, Ingresia Co., Ltd.

Theme Taste Innovation & Reformulation

Program	Speakers
Global Innovation - Service robot & Silicon valley start-up's food ingredients	Jeong-Kwan Choi Country Manager, Innova Market Insights
How taste is perceived in food & beverage - PAMs as potential sweet enhancers	Mee-Ra Rhyu PhD., Korea Food Research Institute
Soft drink - RTD Tea innovation	Kyoungeun Yeo Senior Technologist, Pepsi Lipton Global R&D
Round Table / Speaker Q&A	TaeHwan Choi CEO, Famnet
Natural sweetener - The latest stevia technology	Jingkai Shen NEA Sales VP, Pure Circle
New sugar substitute - Allulose	Chong-Jin Park R&D Director, Samyang Corp.
Global Trend - Low sodium & low sugar	Joe Tanaka Country Manager, Innova Market Insights
Round Table / Speaker Q&A	Chang-Hoon Kang R&D Institute Director, SAJO Group

Title Seminar for HACCP surveillance level up

Organized by Korea Safety Association, Mutual Cooperation Center for Food Safety, Food Journal

Theme HACCP surveillance level up for Food safety

Program	Speakers
Current HACCEP system and developing direction	Jeongwan Oh Manager Ministry of Food and Drug Safety
HACCP certification body's surveillance control direction	Byeonghun Kim Director HACCP
HACCP applied company's surveillance control direction	Seongyeong Cho Doctor HYUNDAI GREEN FOOD
Round Table / Speaker Q&A	Sangdo Ha Professor (CHUNG-ANG UNIVERSITY) Juhyeong Lee Department Head (Mutual Cooperation Center for Food Safety) Yunmi Cho Research Director (communication & issue)

FI KOREA 2018 Ingredient Technology Seminar

Topic	Speakers
How do ECHEMI develop in food industry?	Echemi Technology Co., Ltd
Agri-food Business Opportunities in Alberta, Canada	Alberta Korea Office, Economic Development & Trade, Alberta, Canada
Natural Product Test using by C14 Analysis	Beta Analytic INC.
Protein, Polypeptide, Amino Acids and Health	HEBEI HARMONY AMINO ACID CO., LTD
Heat killed probiotics EF-2001	BeRM INTERNATIONAL CO. Ltd

The Comprehensive food market for your business!
The only B2B Exhibition & Conference in Korea

FI KOREA 2019

FI KOREA SECRETARIAT

B1114, 11, beobwon-ro 11-gil, Songpa-gu, Seoul, KOREA 05836

T 02-2008-1210

F 02-2008-1216

E biz@globalcomms.co.kr

H www.fikorea.org