









Italia //ongevity

#SFFF19 @SPECIALITYFAIR ECIALITYANDFINEFOODFAIRS.CO.UK The 20th edition of the UK's leading showcase of food and drink

A little background on us...

Celebrating its 20th year, the Fair is the UK's most renowned event for the speciality, artisan and fine food & drink industry. Over the last 19 years the Fair has built a fantastic reputation for delivering quality visitors with real buying power.

Buyers and chefs from the retail, hospitality and distribution sectors ensure the Fair, held annually in September in Central London, is a key date within their diaries so that they benefit from unrivalled networking and the chance to stay ahead of their competitors by sourcing the latest on-trend products.

Year after year buyers take the opportunity to launch into the market and make the most of heightened exposure and direct face time with both national and international buyers at the event.

Our Audience

2018 was a fantastic year for the Fair, and here is a round-up of the stats;

10,005 visitors

(up 6% on last year)

OVER

700 exhibitors

WHO OUR VISITORS WERE:

Retail 24% Hospitality 22% Manufacturer 18% Foodservice 13% Wholesaler / Distributor 13% Import / Export 10% 79%

of our visitors attend the Fair to keep up-to-date with the market and are on the hunt for new products

There's no better way to do business than face-toface by meeting buyers with 83% of exhibitors stating they had noteworthy meetings at the Fair

Key Buyers



"We export to India and are keen to find new and exciting products from this market. So far, we've found lots of interesting bits to take back with us and are excited to work with new brands."

Jignasa Shah, Consultant, Eurasia Intertrading LTD "The Fair for me has been a onestop-shop of discovery. There has been a myriad of new, exciting and innovative products. This is a mustgo-to show. #outstanding."

Steve Walpole, Head of Food, Ugo Food Group

"Speciality & Fine Food Fair has, for more than 10 years now, been an amazing source of inspiration for us because of the products on display and the enthusiasm and dedication of the producers and vendors. I cannot imagine a year going by without visiting the show!

Mark Himsworth, Waitrose

"What struck me was the number of really interesting, delicious, well thought out, young foodie start-ups who were a joy to meet and a real testament to how exciting our industry has become."

Sam Rosen-Nash, Buyer, Fortnum & Mason

'It's great to have refresh, regroup & on things with never Kelly Molloy, Harvey Nichols



Floorplan

GROUND FLOOR

(EY SOLD AVAILABLE

NEW Layout

A refresh of the ground floor layout, moving the staircase to enhance footfall traffic to the Gallery Level.

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NEW Our 20th Anniversary Celebration

We will be going big in 2019 and celebrating our 20th anniversary, so join us for a host of activities in the run up to the Fair and during the event looking back at the speciality food industry over the past two decades.

Welcome Point

A friendly and informative entrance for all visitors to ensure they are aware of all attractions and key areas around the Fair.

Floorplan UPPER FLOOR

Savour the Flavour

Our experiential theatre delivers ideas and delicious tastings to help drive more customers and increase profit alongside practical tips and advice on routes to market, product innovation and menu development

KEY SOLD AVAILABLE

Food for Thought

An impressive line-up of business owners and experts take to the stage at Food for Thought to provide free advice in interactive sessions for retailers and food and drink start-ups.



The Great Taste Deli

A display of winners from the world's largest and most trusted food and drink awards. We are proud to partner with the Great Taste Awards.

The Discovery Zone

A showcase of the new and exciting businesses within the premium food and drink industry and a perfect place to launch your new brand (only available if you have been trading in the UK for 36 months or less).

UPDATED The Drinks Cabinet

Due to it's incredible success in 2018, the popular Drinks Cabinet returns for another year showcasing an array of suppliers offering the greatest tipples around. Reserved exclusively for luxury drinks, mixers, non-alcoholic drinks and high-end bar snacks, this is your

opportunity to reach the industry's key decision makers and have a meeting in our luxury lounge.

This is the perfect opportunity to position yourself at the forefront of the speciality drinks market at a key destination within the Fair.

Partners & Testimonials

Don't just take our word for it, have a look at what our clients have to say...



"We returned to the show this year having not exhibited here for 5 years. I can honestly say we were very pleased to have returned and have experienced great service from the Fresh Montgomery team, and more importantly gained some great new leads and had some productive conversations with our existing stockists. We will be back next year!"

Angela Dearlove, Cook Trading

"Magnificent! Really pleased with the atmosphere, audience and

Amazing! We made our money back in 2 days!"

Mo Ragput, The Datery

"We were delighted with the response at Speciality & Fine Food Fair where we had more than 100 sales leads from potential customers, ranging from farm shops and restaurants to national retailers."

Arwyn Morris, Trailhead Premium Beef Jerky

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Frederick kampinan, cowianusi Botanical Beers Co.

Axelle de Femery, HoneyBerry Ltd

the caterer • Grocer finefood speciality foo



Your stand



2019 will be a big year for the Fair as we celebrate the 20 years of the speciality food and drink market, we'd love you to join us!

Exhibiting is your opportunity to put your products directly in front of a high-quality audience of food and drink buyers looking to source the latest in speciality, artisan and fine food and drink

By exhibiting at Speciality & Fine Food Fair we offer more than just a stand.



All our packages include:

• Exhibitor Education Morning – a chance to prepare for the Fair and

hear hints and tips from buyers

Space Only £400 per m² + VAT

Exhibitors can book a blank area of the Fair to create their own brand experience that reflects their messaging and vision. The exhibitor must provide flooring and free-standing walls.

Ready Made Shell Scheme £470 ner m² + VAT

Includes walls, carpet, nameboard & lighting. PLUS for stands of 4m² or more the choice of either a free 500w socket or cabinet.

Discovery Zone £85Ø + VAT ner stand

The Discovery Zone is reserved for new businesses which have only been trading in the UK for fewer than 36 months.

Perche' SpecialtyFood con ItaliaLongevity?



ATTRAZIONE

Attrazione buyer e gruppi di acquisto nel cluster Longevity: i buoni prodotti italiani che fanno vivere a

- Presenza in stand con campioni cataloghi e ns. personale

Matching b2b con buyer selezionati Report con profilo dei

buver interessati ai vs prodotti

LOGISTICA

-Followup 12 mesi con Logistica e domiciliazione Londra Groupage dall'Italia per spedizione campioni/materiali agosto.

12 mesi nella piattaforma b2b ItaliaLongevity.it (interazione con 20 mila buyer e gruppi d'acquisto internazionali)

- Service residente Prowexx.

BUSINESS MODEL

Ouota di partecipazione 300 eur per azienda + campioni per 150 eur con consegna Italia:

-Commissione sulle vendite ai buyer fiera, matching, piattaforme e cataloghi ItaliaLongevity e Prowexx

SPECIALITY FINE FOOD

La fiera UK N.1 del settore. Ci sono molti eventi a Londra ma da 20 anni è questo l'appuntamento di riferimento per Retailers, distributori, ecommerce, foodservice, buyer, grossisti UK in cerca di nuovi prodotti e nuovi fornitori Massima visibilità: E' irrilevante la concorrenza delle marche italiane industriali.

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Packade

exhibiting

offer a prominent ertising space enmain entrance of Fine Food Fair and attention of all ng and leaving. T for two panels

CONTACT US

Our event team is committed to helping you find new customers and we have numerous ways that we can add value to your experience at Speciality & Fine Food Fair 2019.

We'd love to tell you more about the Fair and how we can help you grow your business.



FOR MORE INFORMATION, PLEASE CONTACT:



Il punto d'incontro con i FoodBuyer UK B2B | Logistica | Marketplace | Fiere PROWEXX – London



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