

PRESS RELEASE

Moscow, 13 February 2020

Ingredients Russia 2020: raw materials, ingredients and mixtures for all food industry branches

The 23rd International Exhibition of Raw Materials, Ingredients and Mixtures 'Ingredients Russia' will start on 18 February at Crocus Expo IEC (Pavilion 2) in Moscow. The exhibition will run until 20 February 2020 inclusively.

Ingredients Russia is the unique Russian specialised international exhibition of raw materials, ingredients and mixtures for the food industry.

This year exhibition participants will include over 110 producers and suppliers, about 40 of them being new exhibitors: Biostar, El Nasr for Gelatin, Enders, Precheza, Semix Pluso Spol. S R.O, Amuragrotsentr, Amursky Gostinets, Bargas Trade, Brabender, Guiord, Kabat, Milkpro Ural and other companies.

The participants are ready to present to the visitors ingredients and mixtures for meat, dairy, fish, confectionery and bakery, raw materials for beverages, grocery, dietary and therapeutic food, as well as sport nutrition and biologically active supplements.

Items on display

GUIORD will display the process solutions aimed at improving finished products, reducing the cost and production expenses. You will be able to receive process recommendations on how to use stabiliser systems and baking improvers, broad-spectrum preservatives, flavourings, colourings.

The German company Enders will offer consumables and equipment for meat shops, food production, cooking shops.

Semix, the production company from the Czech Republic, will present ingredients for bakers and confectioners at the exhibition. The company's key areas of activity are the production of bakery mixes, and poppy processing.

The specialists of ND-Technic will suggest that the visitors estimate the possibility of using modified starch products in cooking sauces, ketchup, mayonnaise and food for infants.

BIOSTAR will present food ingredients, functional additives and spice blends for meat products. The company also produces artificial and natural polyamide sausage casings.

On the stand of PRECHEZA, one will be able to familiarise oneself with inorganic chemical products. The key product of PRECHEZA is the titanium dioxide PRETIOX. The company is currently producing 22 tints of this pigment.

Martin Bauer is ready to offer their own medicinal herbs and infusions, herb and fruit tea mixes, botanical extracts for food and pharmaceutical industries.

The Indian company Natural and CND will showcase the dried onion flaked, crushed, chopped, powdered and in other fractions, as well as frozen vegetables and spices.

Visit the official web-site www.ingred.ru for the full list of participants and the products that will be displayed at the exhibition.



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18 – 20 February 2020

Moscow, Russia
Crocus Expo IEC
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Organised by:

MVK

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Centre for operative communication with the participants from China

The Centre for operative communication with distant exhibition participants (China Communication Centre) being a special area for comfortable remote communication will be arranged for those visitors of Ingredients Russia who are interested in developing trade ties with the producers of food ingredients and mixtures from China. The Centre personnel will help the exhibition visitors to communicate quickly and easily with the employees of the Chinese participants that, unfortunately, cannot be present at the stands in person until the epidemiologic situation is finally resolved. The visitors can use such services as video conference, e-mailing and instant messaging.

On the business agenda

A busy agenda will be offered at the exhibition all the three days. Traditionally, the event will be held with the support of the Union of Food Ingredient Producers.

On 18 February, the event participants will discuss the condition and development prospects of the Russian food ingredient market, the objectives and projects of technical regulation, governmental support of Russian food ingredient producers, as well as development of innovative technology. The session will be moderated by **Tatyana V. Savenkova**, President of the Union of Food Ingredient Producers. The discussants will also include **Oleg Radin**, President of Roskrakhmalpatoka Association (Russian Starch and Treacle Association), **Artur Boyarov**, Director for Research and Analytics, 'BioTech2030 Process Platform' Association, and **Polina Semyonova**, Executive Director of the Union of Food Ingredient Producers.

The organic products **focus session** will be dedicated to the discussion of new requirements and standards for 'green' products, and prospects for the development of the domestic market of organic products. The session co-organiser will be Roskachestvo (Russian Quality System). The session participants include **Yelena Sarattseva**, Deputy Head, 'Russian Quality System' Autonomous Non-Profit Association, Chairperson of Project Technical Committee 708 'Ecologically Clean Agricultural Products, Raw Materials and Food', **Oleg Mironenko**, Executive Director, National Organic Union, **Polina Semyonova**, Executive Director, Union of Food Ingredient Producers, **Serguey Taranin**, Director for Research and Regulatory Support, Kraft Heinz Company, a representative of Higher School of Economics.

Furthermore, on **18 February** the event participants will discuss nutrition and healthy lifestyle, the areas of development of the culture of consumption. The session speakers will be **Lyudmila N. Shatnyuk**, Doctor of Engineering Sciences, professor at the Chair of Food Technology of the International Industrial Academy, emeritus professor of IIA, **Serguey Voskoboynikov**, Head of R&D, NovaProdukt AG, **Lydia McShane**, external advisor of the Healthy Food category, Perekrestok SC, **Viktorya Kerskaya**, Coordinator of the Three Dairy Products per Day project of the National Union of Dairy Producers, **Aleksey Korzh**, founder of the Gastroman project, teacher at the Higher School for Biotechnology and Food Technology of Peter the Great St. Petersburg Polytechnic University, **Yelizaveta Sharipova**, PR Director, MegaResearch Marketing Agency.

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On **19 February**, focus will be placed on the session ‘Consumer preferences: how to get onto the plate of the Russians’, where the participants will discuss the questions of how the consumer behaviour models are changing and how they are affecting the food market.

Anastasya Kachalova, researcher of the consumer panel research department, GfK, will share information about up-to-date consumer trends and their effect on the food market. **Vladimir Bessonov**, Doctor of Biological Sciences, Head of Food Chemistry Laboratory, Federally Funded Institution of Science ‘Federal Research Institute for Nutrition and Biotechnology’, will tell how to handle the consumer fears related to the harm of food products; **Aleksandra Levkova**, General Director, VolkoMolko, will offer a case study of vegetable alternatives to conventional food; new ideas of making classical products will be presented by **Yekaterina Balesnaya**, Lead Technologist, Bogorodsky Meat Processing Factory (Okraina TM) and **Vladimir Romanov**, head of the Meat Expert project, in their case study ‘New approach to making classical products: new ideas that do not go beyond GOSTs’.

The event will be continued on 19 February to discuss the process specifics and practical solutions of using food ingredients, the optimisation of food production in meat, confectionary and baking industries. The speakers will tell about up-to-date product marking requirements and control of quality criteria and safety indicators.

The members of V.M. Gorbatov Federal Research Centre of Food Systems of the Russian Academy of Sciences, and ‘Research Institute for Baking Industry’ Federal Autonomous Scientific Institution will act as experts.

On 20 February, the International Research-to-Practice Conference ‘Dairy and Milk-Containing Products’ organised by ‘Russian Research Institute for Dairy Industry’ Federal Autonomous Scientific Institution will be held. The ‘Marking Workshop’ will be the key event of the conference. The workshop is targeted at the chief engineers, technical directors, heads of production, deputy directors and heads of enterprises who are implementing the digital marking at their enterprises.

The session ‘Scientific and technological solutions in creating dairy and milk-containing products’ will also be held within the framework of the conference.

To visit Ingredients Russia and to attend the business agenda events, [get an e-ticket](#) at the [exhibition web-site](#).

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