

2 - 4 June 2025

Egypt International Exhibition Center, Cairo, Egypt

Thousands of ingredients, endless possibilities.

Discover the potential in one of the fastest growing F&B markets



2024 Event **overview**

Fi Africa, co-located with ProPak MENA, is the top destination for F&B manufacturing from this dynamic region. In 2024 the event hosted the largest gathering of F&B professionals from Egypt and across the region to connect, learn and do business.



12th Edition



350 Exhibitors



34 Partners



90 Speakers



13,700 Attendees



\$ 38.6M Total impressions



\$ 38.4M Value of business



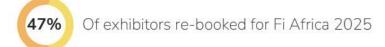
80 Countries represented

Exhibitors overview









Exhibitor testimonials

Perfect opportunity to meet current suppliers, discover new suppliers to explore sourcing opportunities and learn about market trends.

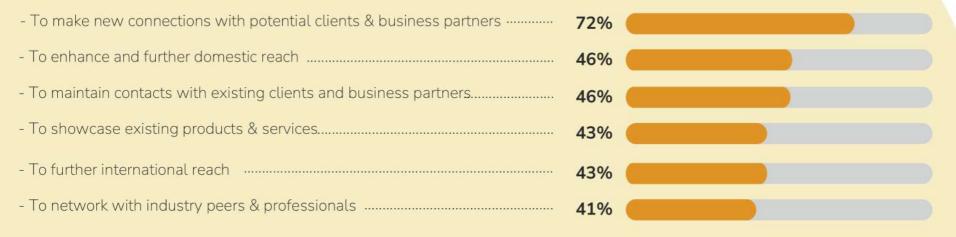
Sherif Zulficar | Supply Chain & Operations Manager Mashreq Group

We successfully reached our target audience, and the first impression was outstanding-an excellent edition this year.

Lex van Houten | Marketing Manager

AMF Bakery System

Primary reason for exhibiting at Fi Africa 2024



Featured countries at Fi Africa

Fi Africa, held alongside ProPak MENA in 2024, featured exhibitors from over 20 countries. This year's edition prioritised specific countries, responding to attendee interest in exploring a wider variety of ingredients and technologies from the following regions.





Visitors overview

97%

Of visitors consider the event important for their business and/or organisation



Are likely to recommend the event to a friend or colleague in the industry



Are likely to attend the show in 2025



With purchasing or influencing authority

Visitors testimonials

66

A key event to explore the latest advancements in technology

and innovation.

Ehab Shedid

Senior Procurement Manager Egypt Foods Group

66

In one location, you'll find all the necessary raw materials

and machinery.

Emad Farouk

Senior Product Development Manager Juhayna

66

Fi Africa is the place to learn about new suppliers

and technologies.

Ayman Shaker Facility Manage Nature's Rule

Seniority level

- Owner/Board Director	. 30%
- Manager	20%
- Director/Head of Department/General Manager	16%
- Executive	15%
- C-Level	8%

Fi Africa 2024 **featured speakers**



Walid Gamaleldin

Chairman of Suez

Canal Economic Zone



Engy El Hefni Marketing Director

Danone Egypt



Mamdouh Issa

Managing Director for AHDO

Arab Health and Development Corporation



Dr. Tameem Eldawy

Deputy Executive

Director Food Export Council



Shaimaa Fathy Tawfik

Export Development

Director at Beyti, an Almarai Subsidiary



Professor Hend Abdullah

QCAP Director

ARC, Ministry of Agriculture What to expect at Fi Africa 2025

Fi Africa 2025, co-located with ProPak MENA, is set to host its biggest event yet with a wider showcase of ingredients and F&B manufacturing solutions. The event will also widen its reach and increase attendance by more than 40% from Egypt and other key F&B African manufacturing hubs.

16000+

Expected attendees

350+

Exhibiting companies

6

Features

1900+

Expected delagates

90+

Speakers

20000

Gross SQM

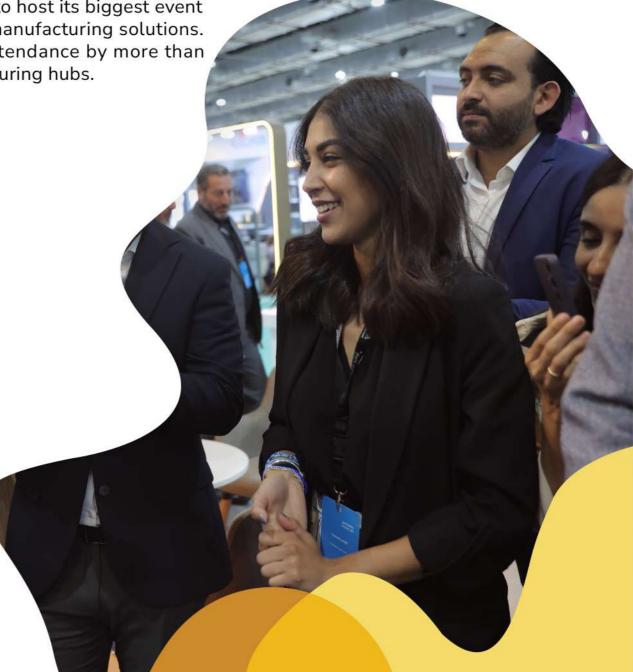


Exhibit to grow your business



Engage face-to-face with F&B experts from Egypt and Africa.



Benefit from an exclusive VIP matchmaking programme, connecting exhibitors with key buyers.



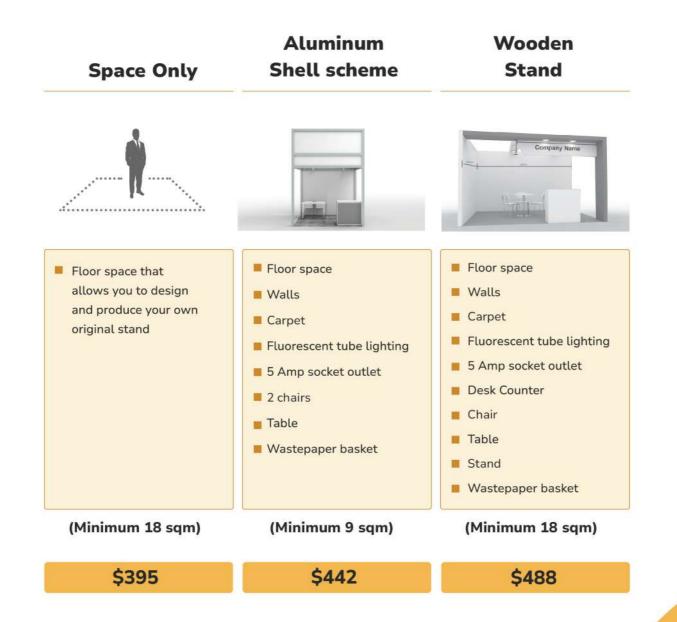
Meet with policymakers and distributors who can facilitate business growth and entry into new markets.



Establish your brand as a leader within Africa's rapidly growing F&B sector.



Exhibiting Opportunities



Who will you meet?

Fi Africa is the leading platform for F&B manufacturing in the region. In it's 13th edition the event will attract 16,000+ F&B professionals and stakeholders from Egypt and the broader African market actively seeking to source ingredients and manufacturing solutions.



F&B Manufacturers

- C-level
- Supply Chain
- Procurement
- Quality Assurance/ Control
- R&D



Dealer & Distributor

- · C-level / Owner
- Sales Manager
- Business Development



F&B

(Restaurants, Bakeries, Hotels)

- Owners
- Chefs
- Procurement



Retailers

- C-level
- Supply Chain
- Logistics



Investor

- Venture Capitalists
- Fund Management
- Private Equity



Government Officials

- Ministerial Bodies
- Embassies
- Chambers
- Policy Makers/ Regulators

Product categories on the show floor







Flavour Enhancers



Dairy Ingredients



Herbs & spices



Functional Ingredients



Oils & Fats



Starches and Thickeners



Preservatives



Grains and Cereals

Fi Africa and ProPak MENA 2025 Conference

The Fi Africa and ProPak MENA 2025 Conference will serve as an educational feature covering the whole process of food and beverages manufacturing – from raw material sourcing to shelfing, aimed at influencing advancement in the industry across Africa and the MENA region.

1900+

Delegates

Speakers

Sessions

Conference tracks:

- The Egyptian Market Landscape
- Food Security and Safety
- Sustainable Sourcing and Innovation
- Climate Change
- Health-driven Product Development
- Ready-to-eat Food Solutions
- Technology in Packaging and Ingredients Innovation
- Coffee and Tea Market Overview
- The Beverage Sector Overview



Food Experience Area

The Food Experience Area features live demonstrations of food preparation and production, accompanied by hands-on training in two distinct stations: one focused on live cooking and the other on gelato making. The core theme of the sessions revolves around food safety, security and waste management, with each demonstration designed to highlight best practices in these areas. Participants will gain practical insights into maintaining safety standards and minimizing waste throughout the food production process.



Live Cooking



Gelato Training



Fi Africa Awards

The Fi Africa Awards is designed to celebrate and support the food manufacturing industry across Africa. In its inaugural edition, the awards will focus on recognizing outstanding food manufacturing companies from North Africa and Egypt, highlighting their achievements and contributions to the sector.

To apply or for more information, contact Adham Ibrahim at; adham.ibrahim@informa.com



Workshops

In-depth technical sessions providing our delegates with focused educational content.



Reducing Food Waste Roundtable discussion

This roundtable discussion brings together key decision-makers from across Africa and the MENA region to collaborate on strategies and solutions for reducing food waste. In partnership with UNIDO and WPO, the session will focus on sharing insights and developing actionable measures to tackle food waste on a regional scale.

Partners:







Annual Gathering for Women in F&B

The annual Women in F&B Gathering is a dynamic social networking event designed to empower and connect women across the food and beverage industry. It serves as a platform to celebrate women's empowerment, promote diversity in the workforce and address both general and industry-specific challenges faced by women. This year's edition introduces a new element: the inclusion of male participants, offering a unique opportunity for them to share their perspectives and insights on the role of women in transforming the industry.



The Matchmaking Programme and Event App

The Fi Africa 2025 matchmaking programme will connect business leaders from the region's food and beverage and manufacturing industries, fostering valuable interactions between visitors and exhibitors. Attendees can schedule meetings in advance, ensuring meaningful connections before, during and after the event.

The event app will help attendees book meetings and streamline interactions. It will also offer additional features to enhance the event experience with additional time, access and value.

200+ 100+ 350+

VIPs

Exhibitors

Meetings to be conducted

Target VIPs: Top decision makers, buyers, leaders and owners with significant purchasing power from

key sectors:

- F&B Manufacturers
- Retailers
- Distributors



Unrivaled sponsorship opportunities

Beyond the event, Fi Africa offers year-round engagement and market intelligence, enabling exhibitors to drive industry influence, establish partnerships, and solidify their presence in Africa's rapidly evolving F&B sector.



40M+ Reach 640K+

Website visits

Increase brand visibility



180K+

Network of F&B and manufacturing professionals

75K+

Social media followers

Establish thought leadership

To discover the sponsorship opportunities available for your brand, get in touch with us today.

Download sponsorship brochure

An **Opportunity** for every palate

We enable the whole F&B community to connect, learn, network and do business through our series of online and in-person events, and supporting digital platforms and solutions.

Leverage our global and extensive network

and market expertise to reach thousands of F&B manufacturers and achieve your business objectives.

www.figlobal.com



Better Stands at Fi Africa 2025

At Fi Africa, we embrace raising the level of awareness and improving the sustainability of our event. Disposable, single-use exhibitor stands contribute to over 80% of waste on the show floor and have a detrimental impact to the environment. The Informa Better Stands programme is our commitment to reducing disposable stands and replacing them with higher quality, re-usable structures made from robust, sustainable materials. We're encouraging exhibitors to join us in this journey, towards a more sustainable, and responsible future for the exhibition industry.

The programme has been divided into 3 key stages:



- Stand structure and walls
- Platform or raised flooring
- Furniture and equipment
- Lighting



All Bronze elements, plus:

- Fascia & overhead signage
- Rigged structure
- Ceiling
- Display facilities



All Bronze and Silver elements, plus:

- Graphics & decorative items
- Floor covering



All elements of a particular category must be reused or recycled in order to achieve that classification.

Contact the sales team at fiafrica@informa.com to for more information and guidance as to how you can be more sustainable with your stand build.

Our Commitment to Sustainability

Economical

Help our markets through inspiring sustainable development

What we focus on:

- Providing content that enables sustainable development
- Sharing best practices with our stakeholders
- Developing market relevant partnerships

Environmental

Run the event in an increasingly environmentally responsible manner

What we focus on:

- Reducing our event's carbon emissions
- Creating less waste
- Considering sustainability credentials of the items sourced for the event

Social

Run the event in a socially responsible manner

What we focus on:

- Doing business safely and ethically
- Considering wellbeing and accessibility
- Measuring our impacts

Outstanding sustainability efforts

Fi Africa and ProPak MENA are the first exhibitions in Egypt to be awarded a prestigious certificate for our "Outstanding Sustainability Efforts" from the Federation of Egyptian Industries (ECO FEI).

This certificate acknowledges the hard work and dedication of our team in implementing innovative initiatives that reduce our ecological footprint and contribute to a greener future. From using energy-efficient lighting and waste reduction strategies to promoting eco-friendly materials, we are actively working towards creating a more sustainable event experience.

We are grateful to our partners, exhibitors, and attendees for their support and collaboration in this journey towards sustainability. Together, we can make a significant impact and inspire positive change in the exhibition industry.



Get in touch

Contact our team today for more information about your exhibiting and sponsorship opportunities at Fi Africa 2025 in Cairo-Egypt.

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Enquire to exhibit

