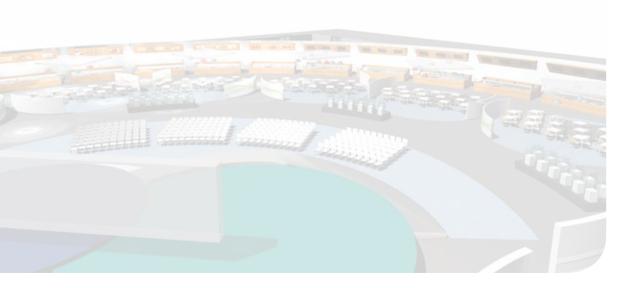


New dates and a new format to boost the international development of *Made in Italy* Food

# 12 - 13 APRIL 2017

PARMA, ITALY





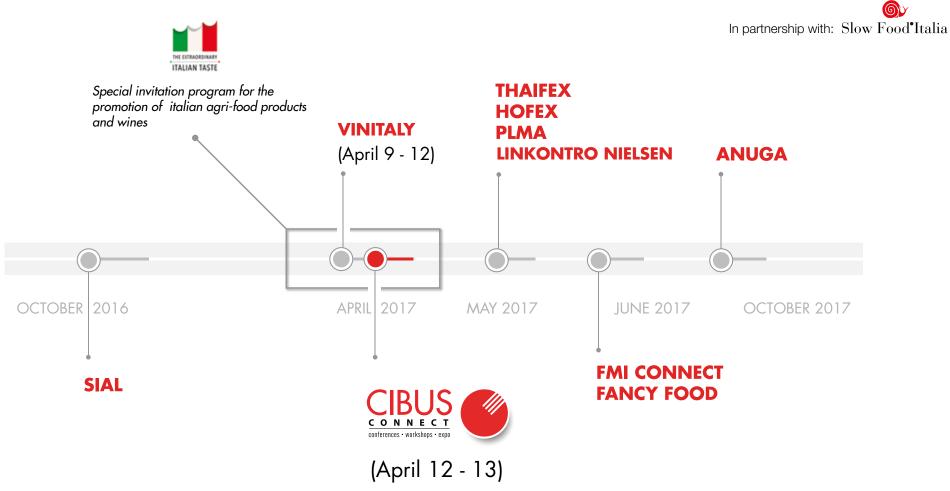


# CIBUS CONNECT 2017: AN EVENT CONVENIENTLY SCHEDULED WITH RESPECT TO THE MAIN INTERNATIONAL PROFESSIONAL EXHIBITIONS

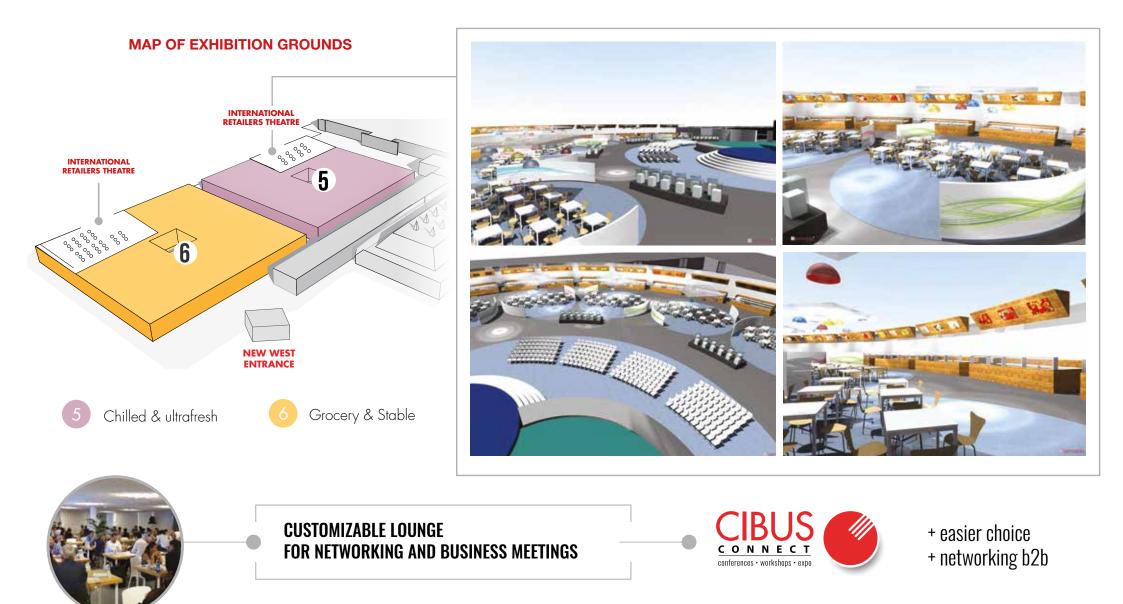
Scheduled in April, a convenient appointment for professionals visiting the main international trade fairs. A unique 2 day mix of exhibition, business and food &retail seminars to meet the demands of the international agrifood business community.

- Scheduled just after Vinitaly, to optimize the visit of international professional operators
- 6 month from SIAL and from ANUGA
- Italian preview for the May appointments
- Ideal dates for festivity products

An exhibition path entirely dedicated to Slow Food Italy members. Thanks to the "presidias", the range of products will be even more wide and diversified.



Cibus Connect will run in **Halls 5 and 6** in Parma Exhibition Center. Halls will be equipped with **restaurant area and VIP lounge** for exhibitors' networking. A simple formula and layout for a successful event.



## A NEW FORMAT FOR EASY "TURNKEY" PARTICIPATION

reception area, storage room

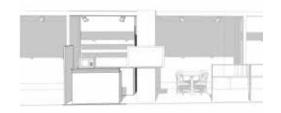
A 2 day **exhibiting formula** to meet the **"Time effective**" demand of companies. Cibus Connect 2017 participation is clear and simple and companies will choose from:

## 1 unit (12 sqm)



Turnkey booth to promote the company brand with graphics / photo / video,

Booth for tastings (6 sqm) OPTIONAL AND COMPATIBLE WITH ALL SOLUTIONS





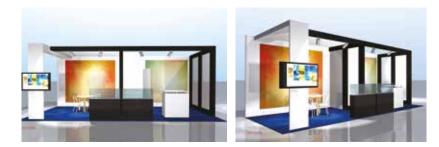


### 2 units (24 sqm)



3 units (36 sqm)

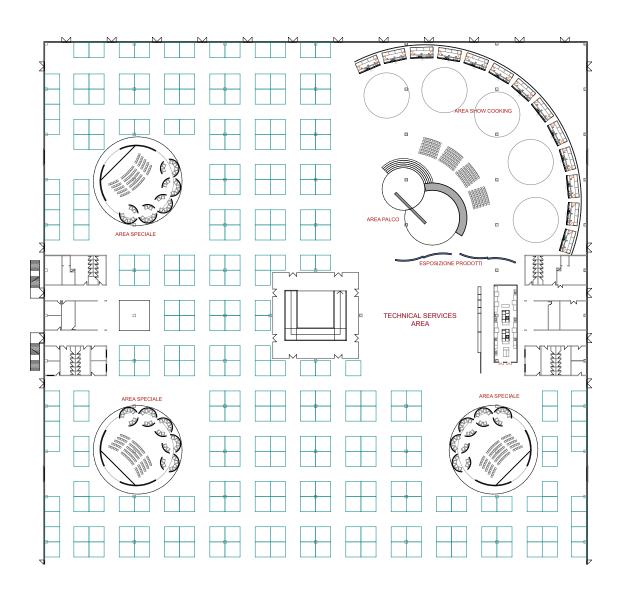


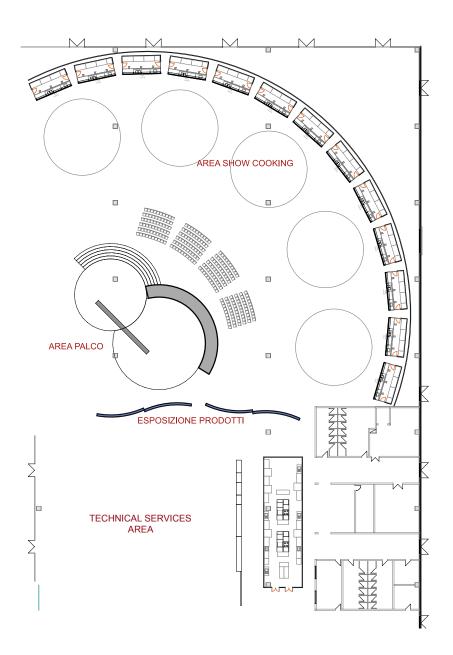


Turnkey booth to promote the company brand with graphics / photo / video, reception area, welcome lounge, storage room



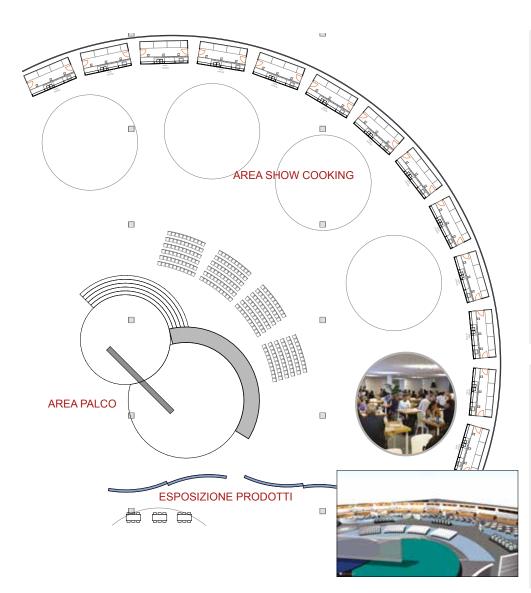
## INTERNATIONAL RETAILERS THEATRE





## INTERNATIONAL RETAILERS THEATRE

A spectacular and multifunctional area with cooking shows as background to workshops dedicated to the **Food & Retail** current issues. Exhibitors will have the opportunity to cook and serve their products for their clients or meet them during the seminars. Tables and show cooking areas will be customized and brand presentations will match with conferences and tastings. An extraordinary opportunity for the world top buyers to discover and try the best Made in Italy food products.



**Cooking show area** 

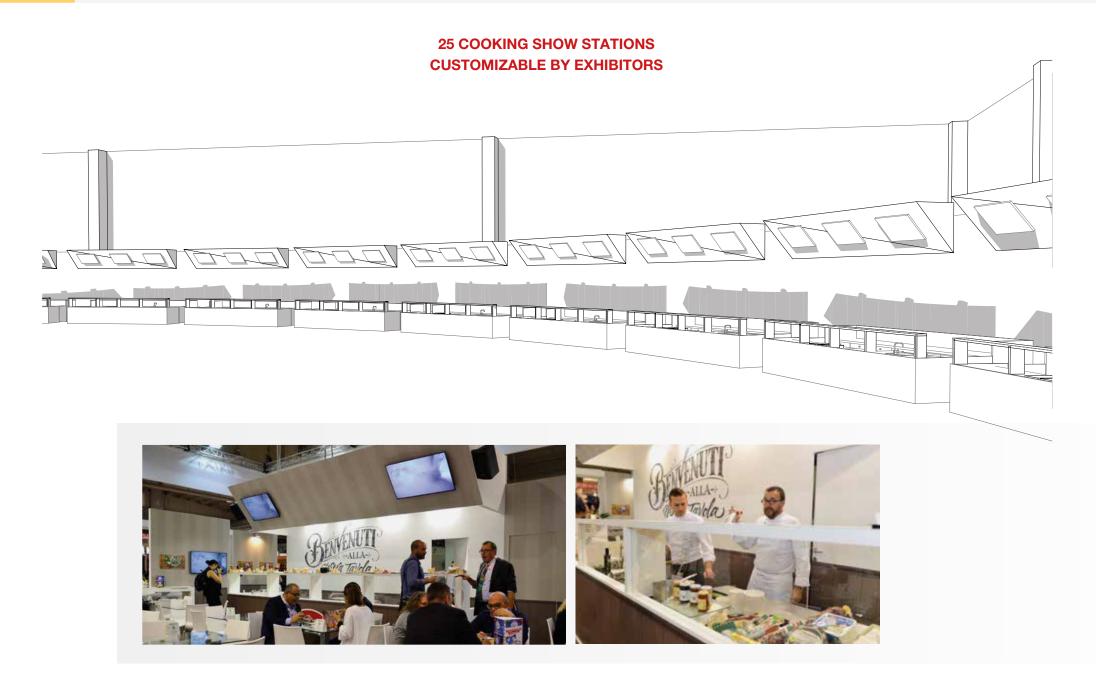


#### Stage area





## INTERNATIONAL RETAILERS THEATRE



Italian industry and national & international Retail will meet in a 2 day event combining workshops focussing on product lines, in-depth analysis of the global competitive landscape and food &retail current issues. Organized and developed with top level partners.

#### PROGRAM DAY BY DAY

#### WEDNESDAY, APRIL 12

WORKSHOPS - PAVILION 5		WORKSHOPS - PAVILION 6		
10.00 am - 11.00 am	Agrifood Monitor by Nomisma	11.00 am – 1.00 pm	FOOD	The Italian Food takes off on digital platforms
11.30 am - 1.00 pm	Gourmet and Regional Food Trends in France	2.00 pm- 3.30 pm	LSA	The Growth of organic food France and Benelux
2.00 pm - 3.30 pm	Focus on commercial catering	5.00 pm- 6.00 pm		Tespi Awards
4.00 pm – 5.30 pm	What's next on the u.s. food scene: a panel discussion on food trends, Mkgt tie-INS & more			

FORUM CIBUS CONNECT 2017 - SESSION 1							
5.00 pm - 7.30 pm	The positioning of the Made in Italy food and beverage sector in relation to international developments in consumption trends		in collaboration with				
8.00 pm - 10.00 pm	Gala Night		The European House Ambrosetti				

### **THURSDAY, APRIL 13**

WORKSHOPS - PAVILION 5		WORKSHOPS - PAVILION 6			
0.00 40.00	MARK UP	The responsability of doing businessand the importance	10.00 am – 11.00 am	Agrifood Monitor	Agrifood Monitor by Nomisma
	GDOWEEK	OWEEK of being responsable	11.30 am - 1.00 pm	retgil	The Growth of Convenience Store in Middle East
2.00 pm – 3.30 pm	La burness des Conservations	Focus on food service in travel retail	2.00 pm – 3.30 pm	GROCER	Trends in U.S. Retail: Supermarkets
4.00 pm – 5.30 pm	ret <u>ç</u> il	The growth of Natural travel retail	4.00 pm - 5.30 pm	Lebensmittel Zeitung	German Retail between digital and discount

#### FORUM CIBUS CONNECT 2017 - SESSION 2

5.00 pm – 7.00 pm

The positioning of the Made in Italy food and beverage sector in relation to international developments in consumption trends

organized by

FIEREDIPARMA

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FEDERALIMENTARE

in collaboration with

The European House
Ambrosetti

## HOSTED BUYER PROGRAM

A dynamic and innovative program designed with the expertise acquired during Milan 2015 EXPO / CIBUS 2016 and dedicated to international markets key-players.

**TRAVEL AND ACCOMMODATION BENEFITS** 

**NETWORKING EVENTS AND ACCESS TO THE RETAILERS THEATER** 

FACTORY VISITS AND RETAIL TOURS



#### An extraordinary experience to discover the best Made in Italy foods.

Everything was well organized, hosted buyer programs were perfect. I had a great experience in CIBUS, and I am sure I will come back for the next exhibition.

Julia Tan (BD Manager) GOODWELL CHINA - China ((

Most of the business contacts are of good quality. The hosted buyer program is a very good mechanism to facilitate the business opportunities between the countries.

Weixin Yang (Import Manager) METRO CHINA - China Italian Food is a capital reality for the economy and the development of the

country on an international scale.

Incoming Program developed in

partnership with

Parma has made a fantastic job of bringing together so many producers.

Alex Tosolini (Senior Vice President) THE KROGER COMPANY - United States of America

For us, Cibus is a fantastic opportunity to complete our portfolio of products, get to know technological advances, new trends of the Italian market, meet our historical suppliers and find new partners. We have already scheduled our visit ot Cibus Connect 2017

Marina Babakhanyan (Marketing and advertising Director) 000 AMERIA RUS - Russia .

The organization was excellent and I hope to return in the next edition

Miren Jasone Ruiz Arregui (Purchasing Manager) Eroski - Spain I participated in Cibus for the first time and perceived a strong energy and great enthusiasm: it is the concrete demonstration of the italian food sector and does respond significantly to the needs of the new customers who enjoy the the change in food patterns. I will most certainly come for the next Cibus editions.

Shingo Yamamoto (Buyer) ISETAN MITSUKOSHI LTD - Japan







www.cibus.it





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CRÉDIT AGRICOLE