

INTERNATIONAL

Sandwich & snack news

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**THE BEST
THING SINCE
SLICED BREAD**



**NEW WATER BOILER RANGE
WITH BUILT-IN FILTRATION**



2014: The Big Show Year

It's going to be an exciting year for those who like keeping up to date with new product developments and networking with suppliers and peers, with a string of top exhibitions

Sandwich & Snack Show

5-6 Feb 2014, Paris Expo Porte de Versailles, Paris

Yes, it's a bit out of town, but the Sandwich & Snack Show in Paris is one of the largest trade fairs for snacks and takeaway meals in Europe, as well as the place where the latest European trends are revealed, and well worth a visit.

The exhibitors at the exhibition are divided into five main areas: food, supplies, equipment, technology and services. While there are some international exhibitors, including UK companies such as Colpac and Grote, this is a very French show with lot of interesting information about the market. You'll need to speak the language to talk to many of the exhibitors.

Casual Dining trade show, **26-27 February,**

Business Design Centre, London

With food sales becoming an increasingly important income stream for the UK's pub and bar sector, operators looking to expand their menu offering will find a host of new ideas at the new Casual Dining trade show. Taking place at the Business Design Centre in London, on 26-27 February, the new show is catering specifically to the business needs of casual dining operators (including food-led pubs and bars). The event - run by Diversified Communications, the organisers of the lunch! show - will feature 120 companies showcasing an innovative choice of food and drink, equipment, interior design, furniture, technology and table top.

Representatives from JD Wetherspoon, Greene King, Enterprise Inns, Mitchells & Butlers, Fuller Smith & Turner, Marston's, Punch Taverns, Whitbread, Spirit Pub Company, and hundreds of independents from across the UK, are among the 'who's who' of buyers that have already pre-registered to attend.

Much has changed for the traditional

pub over the last few decades. Average food sales in the UK's 49,500 pubs now account for 25% of total sales (compared to 9% in 2001). That figure is significantly higher (well over half of total sales) for many of the UK's 17,000 managed pub restaurants, which (according to foodservice analysts Horizons) now hold a 22% share of the UK's eating out market (forecast to rise to 26% by 2016).

Recent research by Mintel is equally upbeat, with their 'Pub Catering Market Report' (May 2013) predicting that the UK's pub catering market will grow to £7.77 billion by 2017 (it was £6.57bn in 2012). The report also revealed that pub/bar restaurants topped the list of most visited type of restaurant in the UK.

Food & Drink Expo **24 - 26 March 2014, NEC**

Food & Drink Expo featuring Farm Shop & Deli will be the UK's largest food and drink focused trade exhibition in 2014.

Key features at the show will include:

The Brainfood Factory: This live seminar theatre will host a wide range of master classes, live interviews, panel debates and product demonstrations, as leading industry experts discuss the latest news and trends.

Great New Idea: This initiative gives visitors the chance to select their favourite "new idea" from participating exhibitors.

Co-location: Food & Drink Expo incorporates Farm Shop & Deli Show 2014, one of the UK's most respected speciality food and drink events. The show brings together suppliers from across the whole speciality market and offers visitors the opportunity to gain insights into the latest industry trends during live seminars in Farm Shop & Deli Live.

The winner of the Farm Shop & Deli Awards, in association with Olives Et Al, will also be announced at the show. Also co-located with National Convenience Show and Foodex.

Hotelympia,

28th April - 1st May, ExCel, London

The UK's largest foodservice and hospitality exhibition and new product launch pad for catering equipment, design, technology, tableware, food & drink. There's a bold new layout and new dates for 2014, including the new co-located sustainability event, Waste Works.

lunch! 2014,

23-24 September, Business Design Centre, London

lunch! 2014 is already selling quickly after a successful 2013 show in September. The show returns to the Business Design Centre, London on 23-24 September 2014. lunch! 2013 saw a visitor increase of 37% increase. Over 300 exhibitors met and did business with 5,929 buyers from across the food-to-go industry.

The Café Society Awards, normally held in June, are moving alongside the Lunch! Show with a dinner at the Emirates Stadium (Arsenal football club) on the first night of the show. A new award is also being added - the Café Society Sandwich Challenge - in which sandwich designers will be invited to come up with new recipes for sandwiches in a café environment. Details of all the awards will be issued in the New Year.

