

Cuisine coffee & culture: Speciality F&B Asia trade shows reveal exciting line-up

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Speciality Food & Drinks Asia (SFDA) and Speciality Coffee & Tea Asia (SCTA) return this year at the Sands Expo & Convention Centre from 26 to 28 June 2024 to gather Singapore and international food and beverage (F&B) industries. The trade events are held on a bigger stage this year – now part of SIGEP Asia, the first-ever Asian edition of the world’s leading Italian international artisan gelato, pastry, bakery and coffee trade show SIGEP, held alongside Restaurant Asia, and co-located with takeaway and delivery trade show Food2Go.

Organised by IEG Asia, the overall event is expected to host up to 10,000 trade visitors and buyers, and over 320 exhibitors and brands from more than 30 countries and regions. This offers F&B producers and purveyors, as well as decision-makers in retail, foodservice and hospitality sectors, an all-encompassing platform to grow their businesses and shape the future of the F&B industry in Asia.

Explore a wide variety of brands and products

From established global brands showcasing their latest innovations to homegrown artisanal producers offering unique regional specialities, SFDA and SCTA brings together a diverse range of businesses such as Oatly, F&N Foods, Limwood Group, Lei Food & Drinks Singapore, Soshinsen Holding, Sanjeevani Basmati, Ideas Ocean (IDOCAN), Kerry Ingredients, Elevare, Biga Italian Bakery and more.

Visitors seeking sustainable food products can look forward to meeting eco-conscious brands, including sustainable seafood farmers Farm Suzuki from Japan; Singapore’s first-ever edible cutlery startup Crunch Cutlery; local bean-free & sustainable coffee pioneers Prefer; and coconut, organic and plant-based product distributors Siam Coconut, among others.

8 country pavilions and highlights connecting the world with food

This year, the event will feature pavilions from across the globe, including Kuwait, China, Malaysia, Japan, Austria and Mexico.

The Kuwait pavilion, presented by Kuwait's Public Authority for Industry, will showcase the best of Kuwaiti coffee, sweets, pastries, spices, herbs, seasonings and food packaging materials.

The Mexico highlight, presented by the Embassy of Mexico in Singapore, will feature an array of meat and dairy products, various herbs and spices – including a variety of chilli peppers – and well-loved beverages such as tequila and mezcal.

The Japanese pavilion will showcase a curated selection of premium Japanese products such as wagyu beef, collagen and fruit jams. Two distinguished Japanese sake companies will also present their exquisite brews in Singapore for the first time, and modern tea ceremony startup WACHA will be showcasing their matcha selection and tea ceremony robot "Sennorobi".