



Post-Show Report: SIAL Mumbai 2025

A Landmark Event in the Food & Beverage Industry



Overview: A Resounding Success in the Heart of India's Food Trade Landscape

 The inaugural edition of SIAL India - Mumbai 2025 concluded successfully from August 28-30, 2025, at the Jio World Centre, BKC, Mumbai.

 The edition was inaugurated by Shri Abhishek Dev,
 Chairman, APEDA (Agricultural and Processed Food Products Export Development Authority)





- The event also hosted international buyers from 28 countries to promote India's exports.
- Co-organized by Agricultural and Processed Food
 Products Export Development Authority (APEDA), the
 event facilitated global partnerships and industry innovation.

Exhibitor Participation:

A Platform for Innovation and Diversity

• 150+ exhibitors from diverse food segments, including processed foods, beverages, organic produce, fresh fruits & vegetables etc.

 Exhibitors showcased the latest advancements in food products, sustainability practices, and packaging solutions etc.

• International Participation from **Equador & Argentina**





EXHIBITOR SATISFACTION
91.2%

Some of the top exhibitors included:



















... among others.

Exhibitor Categories

- Bakery & Confectionery
- Beverages
- Dairy Products
- Dried Fruits & Nuts
- Food Packaging
- Food Research Institutions
- Frozen & Ready-to-Eat
- Fruits & Vegetables
- Government Bodies & Allied Institutions
- Grains, Pulses & Staples
- Health, Organic & Functional Food
- Industry Associations
- Ingredients & Additives
- Meat, Poultry & Seafood
- Oils & Fats
- Special Dietary Products
- Spices & Condiments
- Technology & Solution Providers

Visitor Engagement:

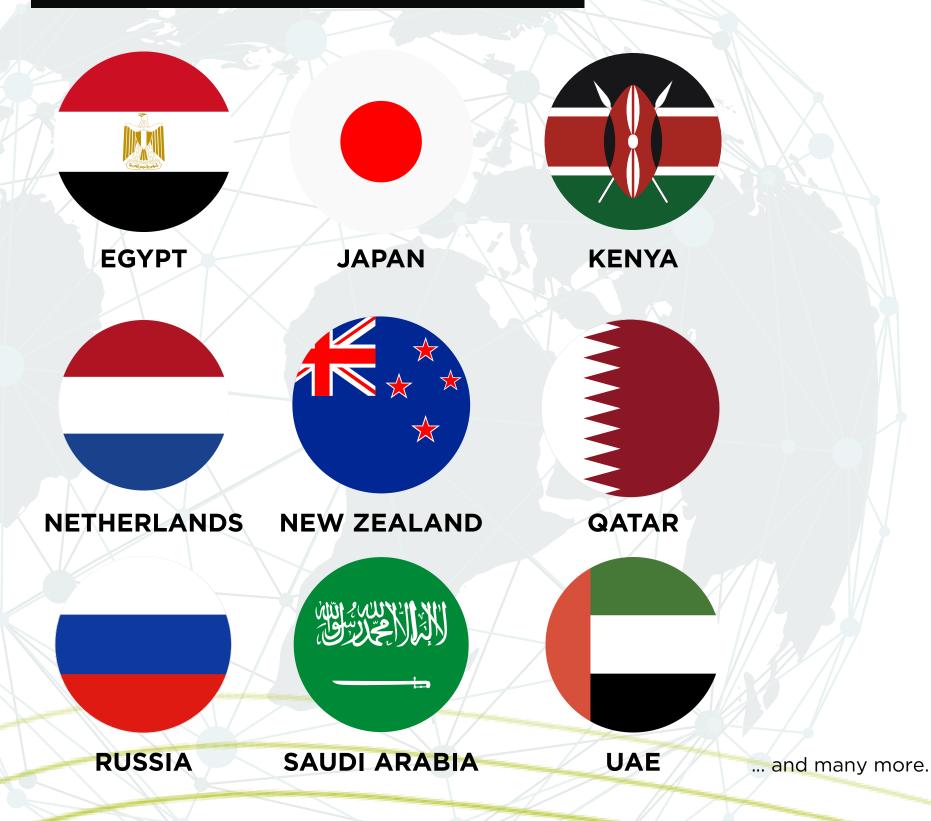
- A High-Impact Experience for Industry Leaders 8,000+ trade visitors from 18 countries, including industry professionals, decision-makers, buyers, and food influencers.
- A series of business matchmaking sessions facilitated direct connections between exhibitors and potential partners or clients.





VISITOR SATISFACTION 97.8%

Top 10 Visiting Countries



Visitor Profile

- Importers & Exporters
- Distributors & Wholesalers
- Sourcing & CNF Agents
- Duty-Free & Travel Retail Buyers
- International Trade Missions &
- Buying Delegations
- Supermarkets / Hypermarkets
- Convenience Stores
- Department Stores
- Specialty / Gourmet Food Stores
- Organic & Health Food Retailers
- E-commerce Grocery & Online Retail Platforms
- Hotels, Restaurants & QSR Chains
- Cafés & Coffee Chains
- Catering Companies
- Airline / Cruise Line Catering Procurement
- Institutional Buyers
- Food & Beverage Brand Owners / Manufacturers
- Packaging & Labelling Procurement Team



PRODUCT SEGMENTS



Spices / Sauces & Condiments



Dairy Products



Beverages



Snacks & Ready-to-Eat



Packaging & Food Technology



Organic & Health Foods



Fruits & Vegetables



Frozen Food



Food Service & Catering Supplies



Food Ingredients



VISITOR SEGMENTS









Airlines

HoReCa

Institutions

Import / Export







Government Bodies

Food Manufacturing / Processing

Food Distribution / Trading

LIVE COOKING SESSIONS



Independent Chef of the Year 2024/2025 – Hospitality Horizon Top Chef Awards

Double Gold Winner
Chef of the Year
The Gourmet Fest 2024

- Showcasing India's Heritage GI-tagged treasures and regional delicacies were presented, celebrating the authentic Taste of India.
- Culinary Excellence Live cooking sessions led by Chef Nishant Choubey brought traditional flavors to life for global visitors.
- Innovation Meets Tradition A curated menu featured GI-certified products, millets, and organic foods, blending heritage with contemporary tastes.



















Chef Nishant's Exclusive Recipes at SIAL Mumbai 2025

As part of the SIAL Mumbai 2025 live cooking sessions, **Chef Nishant** curated and presented a special range of millet-based dishes and beverages across three days, celebrating India's culinary innovation and sustainability.

DAY 1

Drink: Nachni (Finger Millet)
Chaas with Moringa Powder

- Tamatar ki Chaat with Avocado
 Mousse & Raw Mango Salsa
- Foxtail Millet & Berry Pulao with Fried Onion, Garlic, and Vegetables
- Roasted Potato with Dill Curd
 Sauce, Carrot Pickle, and Tahini
- Pomegranate and Cashew Butter Glazed Chicken on Creamed Spinach
- Millet Cookies

DAY 2

Drink: Beetroot and Amla Kanji with Chia Seeds

- Pulled Kathal Chettinad Basmati
 Biryani with Avocado Raita
- Chicken Biryani with Avocado Raita
- Millet Cookies

DAY 3

Drink: Bajra (Pearl Millet) Raab with Whole Grain Moong Dal

- Organic Spinach & Corn Rösti with Golden Garlic Slivers
- Savory Gochujang-Spiced Sweet
 Potato with Barnyard Millet &
 Pickle
- Freeze-Dried Strawberry Paneer,
 Cilantro Pesto with Pearl Millet
 Bhel
- Balchao-Spiced Chicken with Sindhi Barnyard Millet Khichdi and Dehydrated Vegetables
- Millet Cookies



Business Networking: A Gateway to New Opportunities

The event was attended by some key prominent buyers from **over 28 countries**, along with leading representatives from India, facilitating impactful business meetings and showcasing the event's global reach & strength.

COMPANY NAME	FIRST NAME
Wistoden Limited	Stephen
GANDHI FOODS INC	ALTAF
SM ARABIAN HOLDING CO.	MOHAMMED
GOLDEN PRAXIS GENERAL TRADING LLC	PRAJITH
Globosource co wll	Rakesh
Universal Impex Corporation General Trading LLC	Baldev
Food Fanatic LLC	Zubin
AL KHAREEF FOR TRADING	MOHAMMED
Rzayeff International	Turab
SOLENTI GLOBAL FOOD AND BEVERAGES TRADING LLC	KAPIL
Al Rhea General trading LLC	Mohan
Ali bin ali holding	Nazir
Blue Horse Corporation	Shyam
LeKha Distributor Company Limited	Trong Kha
S.M. INTERNATIONAL,S.A.	RAM
MSPD GENERAL TRADING LLC CO	PRAVIN C.
Greenland Food Stuff WLL	Ragesh kumar R
Somco Bahrain	Suveej

COMPANY NAME	FIRST NAME
Mega Store Inc	Rais
Veyseloglu Group	Mehman
Bol Mart	Ramil
Hari Om Foods Pty Ltd	Vineet
Our Wellness Village DMCC	Girishkumar
Maathai Supermarkets	Tracyter Nafula
Magunas Supermarket Chains	Joshua Wabomba
DT International	Dillon
Capital shoppers	Anne
All Seasons Trading Company	MOHAMMAD TAYYAB
CAPITAL HEALTH LTD.	Palvesh
al kbous group	hassan
Suplink International BV	Jagan
Bulk value ingredients Ltd	Shirish
A K M FOODSTUFF TRADING LLC	AMIYA KUMAR
Ter Maximum Company Ltd	Thierry
FIVE GROUP TRADING COMPANY	KALLIKOTHIYIL
Wellness Village cafe	Dr. Reena



• Business Development Opportunities:
Networking sessions and B2B
matchmaking initiatives with 1200+
Buyer-Seller meets that provided crucial platforms for exhibitors and visitors to explore potential partnerships, discuss business expansion, and consider international market entry.







A Game-Changer for India's Food Industry

- India's Gateway Event SIAL Mumbai 2025 positioned itself as a leading platform for food and beverage trade in India.
- Global Connections Successfully brought together international industry leaders, showcasing Mumbai's role in driving global F&B opportunities.
- Future-Ready Growth Emphasized collaboration, innovation, and sustainability as key pillars shaping the future of India's food sector.













Branding and Publicity

SIAL India carried out extensive branding and publicity activities for **SIAL Mumbai 2025**, ensuring wide visibility across various platforms. Multiple digital campaigns were executed, including **ad leads, promoted on 10 times, social media**, and **TradeIndia listings**. Additionally, **video decks** and **WhatsApp campaigns** were developed to enhance engagement and outreach among exhibitors, visitors, and industry stakeholders.

For better publicity and coverage of the event, **photography and videography activities** were conducted throughout the show to capture key highlights and important moments.

Trade Enquiries

During **SIAL India 2025**, many exhibitors interacted with potential buyers and generated numerous trade inquiries across various product categories. The event served as an effective platform for meaningful business discussions and buyer-seller meetings.

Several **APEDA exhibitors** also received a strong response and secured a significant number of promising trade inquiries. Exhibitors expressed satisfaction with the quality of buyers and the overall business opportunities created during the show.



Feedback

At the end of the event, feedback forms were collected from exhibitors, visitors, and partners. The following key points summarize the major feedback received from the participants of **SIAL Mumbai 2025**:

- Overall Satisfaction: The event recorded 91.2% exhibitor satisfaction and 97.8% visitor satisfaction, reflecting the overall success and positive response to the show's organization, planning, and execution.
- **Venue and Location:** Exhibitors and visitors highly appreciated Jio World Convention Centre as the venue and Mumbai as the location for SIAL India, recognizing it as the most suitable combination due to its world-class infrastructure, strong connectivity, large business community, and strategic importance for the food and beverage sector.
- Footfall and Buyer Quality: Many exhibitors expressed happiness with the high visitor turnout and quality of buyers, emphasizing that they met numerous potential clients and generated strong trade inquiries during the three days.

- Visitor Experience: Visitors shared remarkable feedback on the diversity of products displayed, international participation, and overall event experience, noting that SIAL Mumbai provided valuable networking and sourcing opportunities.
- Event Management and Branding: Participants appreciated the smooth organization, branding activities, and promotional efforts, stating that the event's visibility and communication before and during the show contributed significantly to its success.

SIAL Network

At the end of the event, feedback forms were collected from exhibitors, visitors, and partners. The following key points summarize the major feedback received from the participants of **SIAL Mumbai 2025**:

- **Global Presence:** Events in 7 countries and presence in 50 countries worldwide.
- **Experience:** Over 50 years of supporting food business development and exports.
- Exhibitors: 15,548 exhibitors from 119+ countries.
- Visitors: 673,800+ professionals from 200+ countries.

- **Purpose:** A global forum for exchange, meetings, and discussions on food innovation.
- **Impact:** SIAL is recognized as the premier food innovation event, introducing new trends, launching products in new markets, and addressing diversity, quality, and safety challenges.
- **Support:** Helps businesses understand changing market rules and develop strategies for evolving consumer preferences.

IN THE NEWS 2025 EDITION













































Current New

News Dogs

IN THE NEWS 2025 EDITION











Prime Time News



















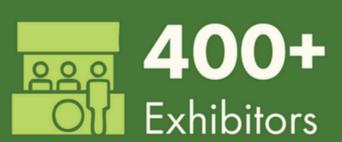






2026 PROJECTIONS











Highlights of SIAL India 2026 - Key Programs and Initiatives

SLAL HOSTED BUYER PROGRAM

We are thrilled to invite you to join us as a Hosted Buyer at the upcoming **SIAL India 2026** events, where you can explore the latest in food innovation and connect directly with top manufacturers and exporters.



The SIAL Society is an exclusive international buyers' club designed to connect Indian buyers with the world's most influential players in the global food and beverage industry.

By becoming a member, you gain privileged access to the entire SIAL Network of trade shows worldwide, ensuring that you are always at the forefront of global food business opportunities.

Highlights of SIAL India 2026 - Key Programs and Initiatives

SIAL LIXE COCKING

We are thrilled to announce **SIAL Live Cooking 2026**, a unique event where top chefs from around the world will create culinary masterpieces using your ingredients. This interactive showcase will take place during the **SIAL India 2026 - Mumbai Edition**, from **April 10th to 12th, 2026**, at Jio World Centre, Mumbai.

SIAL IND--VATION

Innovation Awards, celebrating unique and groundbreaking food products. This initiative recognizes creativity, taste, and market potential, offering exhibitors a platform to showcase their most innovative creations to industry experts and buyers.





THANKYOU

