



F2F | HEALTH MATTERS



**February 14th - 18th 2024 International Mission to
UNITED ARAB EMIRATES**



F2F Health Matters

International development of innovative European healthy food, and sustainable bio-based techno-functional ingredients and solutions, and bio-solutions in new global markets



ABOUT US

The F2F (Farm to Fork) Health Matters project is an internationalization accelerator that aims to provide hands-on support services to European innovative SMEs specialised in healthy food, bio-based techno-functional ingredients and solutions and sustainable bio-solutions, willing to internationalise their expertise and products in new and overseas markets.

OBJECTIVES

The objective of F2F Health Matters is to promote the development of collaborative internationalization services with a clear geographic focus to offer practical support for a group of SMEs from participating regions specialized in the biotechnology and food sectors to develop an international roadmap.

To achieve that, a strategy has been defined based on providing a complete package of services to promote international collaboration and commercial development to the group of participating SMEs.

Other objectives of the project are to support international business development of European SMEs & clusters and to maximise inter-regional and inter-clusters cooperation, leverage collaborations with relevant regional stakeholders and keep aligned with regional strategies.



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SCHEDULE OF ACTIVITIES

14 - 18
February 2024

 <p>DAY 1</p> <hr/> <p>ARRIVAL IN DUBAI</p>	 <p>DAY 2</p> <hr/> <p>SESSION WITH TTE GULF</p>		 <p>DAY 2</p> <hr/> <p>B2B MEETINGS DUBAI</p>
	 <p>DAY 3</p> <hr/> <p>B2B MEETINGS DUBAI</p>	 <p>DAY 4</p> <hr/> <p>B2B MEETINGS DUBAI</p>	
 <p>DAY 4</p> <hr/> <p>SHOP VISITS</p>	 <p>DAY 5</p> <hr/> <p>STORE VISITS & OTHER MEETINGS</p>		 <p>DAY 6</p> <hr/> <p>FREE DAY</p>

PROGRAM OF THE F2F HEALTH MATTERS INTERNATIONAL MISSION TO UNITED ARAB EMIRATES

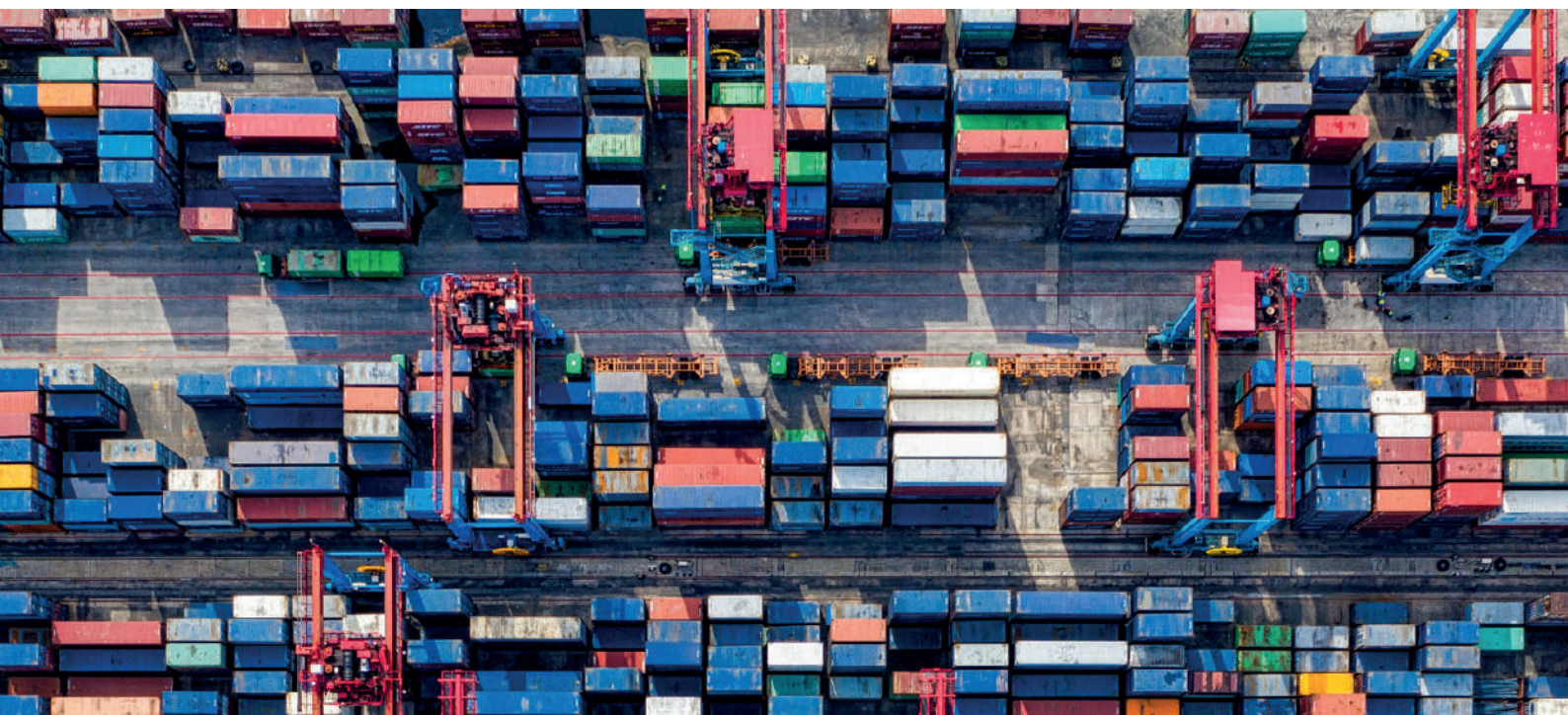
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HEALTHY PRODUCTS

18-23 / CLUSTERS



INGREDIENTS





ALGOLESKO

SME

ABOUT US

Algolesko was created in 2013 off the coast of Lesconil in Brittany. We are committed seaweed farmers composing a team of 14 people : a nursery section, marine team, production & commercial team. We own marine land in Natura 2000 protected area, work without inputs nor fresh water and control the entire seaweed production cycle, from the seed to the plate. Our growing methods are sustainable, virtuous and organic.

Our post-harvest preservation methods are unique in Europe, inherited from our Japanese partners : taste, texture and color are the three words that sum up our differences.

We are thrilled to share this know-how in the Emirates especially into the hotel and catering sector, retail also through specialized distributors : farmed wakame and kombu, harvested dulse and sea beans fresh salted in 250 g, 500g or 1 kg and our wakame pickles.



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VANILLA FAIR

SME

ABOUT US

Vanilla Fair is a dynamic company operating in the production and supply of superior quality vanilla. Founded in 2016, our small-scale company employs fewer than 20 individuals and is headquartered in Rennes, France, with production facilities strategically located in Maroantsetra, Madagascar. We are committed to offering exceptional vanilla, traceable through blockchain technology and sourced ethically, while maintaining high-quality standards.


Our primary focus at Vanilla Fair is to produce and supply an extensive range of premium-grade Bourbon vanilla, available in pods, powder, or seeds. Our products are intended for export to the United Arab Emirates, targeting dairies, ingredient distributors, wholesalers, and production facilities utilizing vanilla in their processes. The Bourbon vanilla we offer is specifically designed for food usage, delivering a rich and delicate flavor that enhances a variety of dishes, from pastries to beverages, dairy products, and more. Our goal is to collaborate with partners in the United Arab Emirates to provide superior quality products, catering to the specific needs of the local food industry while upholding our values of sustainability and fair trade.



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SUPPLEMENTS



SLIKE (SYDRIP)

SME

ABOUT US

Sydrrip, a brand rooted in innovation and a commitment to a healthy lifestyle, introduces you to a world where every moment is an opportunity for a personal ritual. Our claim is simple: "Your ritual anytime, anywhere," reflecting the idea that our products offer a time for yourself.

Starting with our Travel Filter Coffee, a nod to the founder's love for specialty coffee, we gained recognition from baristas and industry experts alike. The Barrel Coldbrew Bags, aged in whiskey, rum, or cherry barrels, deliver a unique taste sans the alcohol— product acknowledged with the SIAL PARIS 2022 Innovation Selected award.

Our latest addition, the Freeze-Dried Smoothie, is designed for those embracing a healthy lifestyle without compromising on convenience. It effortlessly fits into your routine, becoming a seamless part of your daily ritual—a philosophy at the core of all Sydrrip products.



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ROAL GROUP

SME

ABOUT US

The brand consists of 17 high-quality natural products. These are dietary supplements and cosmetic products developed with focus on beauty and health. The company has great business results and ZEEN is progressing with expansion to other countries in the world.

OUR STRENGTHS:

- Story of the brand
- International certification (opens any door to the world's markets)
- ZEEN is the strongest collagen brand on local market and becomes recognized in other markets as well (we are strong in retail and online, the products can be found for example in DM, PHOENIX, Amazon etc.)
- Beautiful, luxurious looking packaging, designed to trigger impulse driven purchase
- Natural composition of the products
- Very flexible MOQ/SKU

Marine Collagen – **bestselling** and **flagship product**

Collagen range creates majority of the sales and is the crown product of the company. It is the highest quality marine bio-active collagen, with premium packaging and aiming for pharma/beauty channel/beauty drug stores segment in the retail and online. The collagen went through clinical trials and has all the necessary certificates accepted world-wide.



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YOGAN CREAMERY

SME

ABOUT US

We are a family company based in Portugal of two Engineers that couldn't find healthy alternatives to dairy in the market. To consume a mixture of oils, flours and added flavours and colourings was not a solution, so we created our own.

Today we are experts in producing our plant based milk, fermente it and develop the best alternatives to milk, cheese and butter.

We have our own factory, export to more than 5 countries including Germany, France, Spain and Bulgaria and sell to clients from Whole Foods Market to Edeka. Our most popular solutions to Food Service clients are our cream cheese, mozzarella, aged cheeses and instant Powder Oat Milk for vending machines and coffee shops. The end consumer values our great flavour, clean label and lack of additives and preservatives and the most popular products are our vegan camembert, aged cheese and extra virgin olive oil butters.

We are excited and committed to find partners at EAU that will help us with our mission to make healthy (seriously, healthy!) plant based dairy accessible to everyone!



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GOURMET AND HEALTHY PRODUCTS





YOGURT KITCHEN

SME

ABOUT US


Yogurt Kitchen is a Belgian foodtech start-up that develops creative and zero-waste concepts. Consumers are increasingly looking for low-impact, healthy and surprising food experiences while still being high quality. Yogurt Kitchen helps its customers provide a healthy eating solution through a design yogurt dispenser made for upscale hotel buffets, modern corporate cafes and restaurants, trendy espresso bars, healthy fast-food restaurants, etc.

The company produces high quality local and artisanal yogurt and offers combinations of exciting toppings made around collaborations with iconic brands. Grouped together on a buffet, it creates an irresistible craving for a delicious breakfast bowl. Founded in 2020 by two entrepreneurs, Yogurt Kitchen has a global ambition with a head office in Belgium.

Yogurt Kitchen is looking for potential customers (4&5 stars hotels with at least 80 rooms), a logistic partner to distribute yogurt and toppings and a dairy production partner capable to produce the yogurt according to our recipe.



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ACUSHLA

SME

ABOUT US

Acushla is a word of Irish origin that means “beat of my heart”. Acushla’s terminology translates the concept from which it sprung, the strength of an emotion that would allow several generations from the same family to bond around a project connected to nature. An emotion that makes Acushla a project with passion.

From the Protected Designation of Origin (PDO) of Trás-os-Montes, Portugal, Acushla is an Organic Extra Virgin Olive Oil. Extracted from a variety of native olive trees from the region: cobrançosa, madural, verdeal and cordovil; Acushla is a balanced olive oil, medium fruity with a slightly bitter and peppery finish and a yellowish-green colour. With both low free acidity and peroxide value, Acushla olive oil excels in exceptional quality and design. More than an olive oil, Acushla intends to be an inspiration to the demanding and knowledgeable consumer, who searches for the best quality and the purity of unique flavours.



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DELY WAFFLES

SME

ABOUT US

DELY WAFFLES, the epitome of indulgence and craftsmanship, takes the art of waffle-making to new heights. Our delectable creations are a symphony of flavors, textures, and aromas, promising an irresistible culinary experience with every bite. Crafted with the finest ingredients and a touch of Belgian expertise, our waffles embody a perfect balance of crispy on the outside and pillowy soft on the inside. From the classic Brussels waffle to innovative mini varieties, each piece reflects our commitment to quality and passion for elevating moments of joy.

At the heart of DELY WAFFLES lies a state-of-the-art facility dedicated to producing premium frozen waffles. Meticulously designed to preserve the authenticity of our Belgian heritage, our production process ensures that every waffle retains its original taste and texture when thawed and enjoyed. With a focus on innovation, we consistently strive to redefine the frozen waffle landscape, combining tradition with modern convenience.

With aspirations that reach beyond borders, DELY WAFFLES is set to embark on an exciting journey to export our frozen waffles to the Gulf Region. Our ambition is to share the delight of our waffle creations with discerning palates across the region. Tailored for both retail and foodservice, our frozen waffles will not only grace the breakfast tables of homes but will also find a place of honor in the culinary offerings of hotels. It's a testament to our dedication to spreading the joy of exceptional waffles, making every moment a DELY moment in the Gulf.



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Cabomar

SME

ABOUT US

Cabomar Congelados is a frozen fish producer in Marin (Galicia), North West of Spain. Cabomar is a family business expert in the manufacture and marketing of Seafood with a wide range of frozen, precooked, fresh and chilled products.

We are mainly a B2B business, consolidated in Retail and Food Service channels in Spain and Europe.



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Pistacyl

SME

ABOUT US

Grupo Pistacyl is the fruit of Pérez Heras siblings' work, a family with a long agricultural tradition originating from the Valladolid town of Pozal de Gallinas.

Their love for the land and innovative vision of agriculture have given wings to this business group at the forefront of sustainable cultivation.

In 2008 the Pérez Heras family decided to put faith in pistachio cultivation with a first pistachio plantation in their hometown and the implementation of several research projects aimed at adapting and improving the production and quality of the cultivation of this nut in Castile and Leon.

In 2023 we began to market organically produced pistachios, after obtaining the European certificate. Since its beginnings, Grupo Pistacyl has looked for the best ways to take care of the land and the best adaptations for crops through the promotion of different research projects that have allowed it to optimize production and quality, always under the premise of sustainability.



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CLUSTERS



CLUSAGA

CLUSTER

| ABOUT US

The Galician Food & Drink Cluster (Clusaga) is a non-profit association made up of more than 130 members, including the main production and processing companies in the Galician food sector, as well as universities and technology centers in the community. Its objective is to contribute to the strengthening, empowerment, sustainable growth and improvement of the competitiveness and internationalization of the food and beverage sector in the region.

The food industry is one of the strategic sectors in Galicia, both due to its dimension, and its economic and social significance. Clusaga articulates an organised structure of this industry, in a broad sense, integrating food, innovation and research companies and other organisations, in cooperation processes. making it possible to reap benefits from the implementation of actions and collaborative projects and reaching a critical mass, strengthening the international competitiveness and visibility of the sector.

The leadership of Clusaga is based on transforming visions and plans into actions, finding the means and energy to develop new ideas, and creating practical solutions taking advantage of opportunities to improve the competitive position of its partners, with the consequent increase in profitability in a sustainable way.



WAGRALIM

CLUSTER

ABOUT US


Located in the heart of Europe, Wallonia (part of the Kingdom of Belgium), is a high potential and strategic region for business located at 55 kilometers of the capital, Brussels. Especially in the agri-food area, the largest industrial sector of the country has build-up a strong innovative ecosystem which stimulates growth in export and turnover as well as investment and attraction of foreign investors.

For a few years, global companies chose to set-up subsidiaries and/or forge partnerships with local actors.

Created in 2006, Wagralim is the Agri-Food Innovation Cluster of reference in Wallonia. Wagralim participates and stimulates local agri-food SMEs to be part of international activities and European initiatives.



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VALORIAL


CLUSTER

| ABOUT US

Valorial is the number one network devoted to agri-food innovation through a collaborative approach, Valorial brings together almost 400 members and a community of more than 5,000 innovators focusing on smarter food since 2006. Factories of the future, marketing 4.0, innovation management, new food uses... with Valorial you are on the brink of a full-blown revolution! Between “industrial operational excellence” and “better use value for the client”, Valorial tackles the main challenges facing the agri-food sector against a backdrop of digital transformation and ecological transition.

We have opted to funnel our skills into 6 strategic areas of innovation to support businesses and researchers (Water, climate, soil, Farms & factories operational excellence, Food supply for better eating, sustainable plant & animal production, Biomass full valorisation, and Innovative food uses & services. Our actions to encourage ideation, provide support (project development, labelling...) and promote innovation projects that are shaped around this mesh.



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Lolas Nicolas

EU Project Officer

BIOECONOMY CLUSTER


CLUSTER


| ABOUT US

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INOVCLUSTER

CLUSTER


ABOUT US


InovCluster – Associação do Cluster Agro-Industrial do Centro is headquartered at the Agro-Food Technological Support Center in Castelo Branco. Inovcluster’s contribution focuses on increasing the competitiveness of local and regional production systems. It also aims at distinguishing the Central Region of Portugal at a national and international level. For this purpose, it establishes a cooperation platform amongst the key players of this sector. It provides companies support through innovation processes, RTD, knowledge transfer, training, new product development, services and processes, marketing and internationalization.

Currently, InovCluster has 184 associates of which 148 are companies and entities such as: Associations / Cooperatives, Higher Education Institutions, R & D institutions linked to the agribusiness and agro-food sector, and several municipalities of the Portuguese Centro region.

InovCluster has been supported by the Municipality of Castelo Branco and funded by COMPETE – Operational Competitiveness Factors Program, by the National Strategic Reference Framework and by the European Union through the European Regional Development Fund.



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NOTES

Lined writing area with 20 horizontal lines.



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