

POST EVENT REPORT



JUNE 12 - 16, 2019



WORLD TRADE CENTER METRO MANILA







Founded in 2006, the Manila Food and Beverage Expo (MAFBEX) is the country's biggest gathering of the iconic pillars and outstanding newcomers of the food trade. Held every month of June, a topnotch trade affair that turns a spotlight on the latest F&B innovation.

Inspired by the idea of opening up the F&B industry to new and novel perspectives, the key objective of this year's show is to let everyone "Experience the Fusion" of gastronomic wonders and robust business opportunities. MAFBEX draws this idea from the realization that excellence and ingenuity thrive hardest where there is openness to change and diversity in perspectives.



IN COOPERATION WITH





















FOR THE

BENEFIT OF





































































"Now on its 13th instalment, the Manila Food and Beverage Exposition or simply MAFBEX, continues to be motivated by our longstanding commitment to elevate the local food and beverage industry. Over a decade since its inception, I can confidently say that we have come very far in realizing our goals for this robust trade sector. More than ever, the local F&B industry is not only thriving on a domestic level but more so, internationally. However, we believe that the road to true success is one without end."

> MR. JOSEPH ANG Founding Chairman, **Worldbex Services** International



EVENT IN NUMBERS

5-DAY FOOT TRAFFIC

53,800



TOTAL NUMBER

OF BOOTHS







JILL AITHNIE ANG Managing Director, **Worldbex Services** International











PRODUCT PROFILE

- Bakery
- Confectionery
- Frozen Food
- Organic ProductsFood Packaging
- Seafood
- Dairy Products
- Wines
- Coffee And Tea
- Food Service & Equipment
- Ingredients & Outsourcing Solutions Prepared Meals
- Delicacies
- Health Products & Food Supplement



EXHIBITOR SURVEY RESULTS



97.5% showcased latest their food products



97%
were satisfied with the event



94.5% of the exhibitors generated leads from MAFBEX

"The Hotel & Restaurant
Association of the
Philippines (HRAP)
supports the consistent
efforts of MAFBEX in
setting up a perfect
platform of environment
wherein food lovers with
diverse tastes and
preference can come
together and explore
the best of what the local
and global F&B industry
has to offer."

EUGENE T. YAP
President
Hotel & Restaurant
Association of the
Philippines (HRAP)



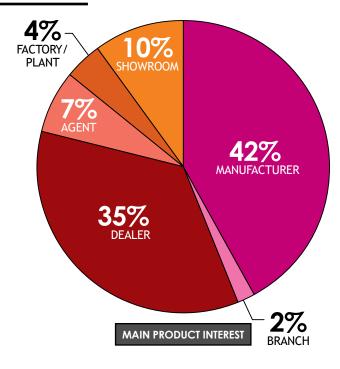
VISITOR SURVEY RESULTS



FAVORITE HIGHLIGHT OF THE EXPO

- Product Awareness
- Exhibits
- Chefs of the World
- Franchising opportunities
- The Brew District
- Mafbex Culinary Cup: Home Chef Edition

99%
of the visitors will
recommend MAFBEX
to others



2019

WORLDBEX SERVICES INTERNATIONAL

MANILA FOODS AND BEVERAGES EXPO

EVENT HIGHLIGHTS

MANILA FOODS AND BEVERAGES EXP

2019

believe my winning dish was my own take on a traditional Malaysian dish and turning it into a Filipino-Malaysian fusion appetizer called Panseared Tilapia with Sambal Sauce. Through my background as a registered nurse, I wanted to make sure that the dish was good for the body as well. The combination of its health benefits together with the balanced complexity of the dish."

"Out of all the 3 dishes, I

MS. NATHALIE SANTIAGO MAFBEX Culinary Cup: Home Chef Edition Grand Winner







DEPARTMENT OF AGRICULTURE PAVILION

A noble move to empower regional F&B players, the pavilion consist of exhibitors that will showcase products from Baguio, Pampanga, Occidental Mindoro, Nueva Vizcaya, Albay, Tacloban City, Cagayan de Oro and other parts of Metro Manila.



BFAR PAVILION

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EVENT HIGHLIGHTS





JUNE 12, 2019 (WEDNESDAY)

1:00 PM - 2:30 PM Sous Chef **Diamond Hote** Christopher Bantog 3:00 PM - 4:30 PM Chef Marlon Cipriano Alba Restaurante Español 5:00 PM - 6:30 PM **Executive Chef** Richmonde Hotel Victor Barangan

JUNE 13, 2019 (THURSDAY)

1:00 PM - 2:30 PM Chef Paul Samonte **Dusit Thani** Chef Baik Jong Ran Chef Chuser Quidlat 3:00 PM - 4:30 PM Korean Cultural Center 5:00 PM - 6:30 PM Hotel & Restaurant Chefs Associaion of the Phils (HRCAP)

JUNE 14, 2019 (FRIDAY)

1:00 PM - 2:30 PM Sous Chef Huey Marcial Century Park Hotel Lorenzo's Way 3:00 PM - 4:30 PM **Executive Chef** George Lizares 5:00 PM - 6:30 PM Sous Chef Bryan Salarzon Hyatt Regency Manila City of Dreams

JUNE 15, 2019 (SATURDAY)

1:00 PM - 2:30 PM Chef Mark Collamat, Pan Pacific Hotel Chef Yna Oliceros, Chef Jomel Roxas LJS Group of Companies 3:00 PM - 4:30 PM Chef Justin Sison 5:00 PM - 6:30 PM Corporate Chef City Garden Hotel **Dennis Peralta**

JUNE 16, 2019 (SUNDAY)

1:00 PM - 2:30 PM Chef Justin Sison LJS Group of Companies 3:00 PM - 4:30 PM Cheng Ban Yek & Co., Inc. Chef Pablo "Boy" Logro 5:00 PM - 6:30 PM Martin Place Social & Ausphin Chef Philip John Golding, Chef Chad Datu, International Institute Chef Claudine Mendozo



THE BREW DISTRICT



"MAFBEX's strong commitment to empower the local F&B industry through its B2B connections is really commendable too as it helps local entrepreneurs and businesses to clinch new partnerships or ventures and attract customers or clients."

> SENATOR CYNTHIA A. VILLAR Senate of the Philippines



INTERNATIONAL PAVILION Participating countries:







ITALY



INDONESIA





TAIWAN

THAILAND

MALAYSIA

VIETNAM



EVENT HIGHLIGHTS







YHE CULINARY COMPETITIONS

SEMINARS

JUNE 12, 2019 (WEDNESDAY)

12:00 NN - 1:00 PM	Best Practices in Buffet Controls	
1:30 PM - 2:30 PM	Sustainable Ingredients in Fusion Cooking	
3:00 PM - 4:00 PM	How to Open A Coffee Shop	
4:30 PM - 5:30 PM	Kitchen Innovation through diversity and inclusion	
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JUNE 13, 2019 (THURSDAY)

CONE 15, LOIS (ITIONSDAT)	
10:30 AM - 11:30 AM	Workforce Development for the Hospitality and
	Tourism Industry through AHLEI Certification
12:00 NN -1:00 PM	Evolution of Fusion Cuisine: A Breakthrough In
	Nutrition Trends for Millenials
1:30 PM - 2:30 PM	How to Build a Restaurant Brand
3:00 PM - 4:00 PM	Fusion in Traditional Cuisine
4:30 PM - 5:30 PM	Food Safety Risks in the Flow of Food:
	Occurrence and Prevention

JUNE 14, 2019 (FRIDAY)

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10:30 AM - 11:30 AM	Kaon Ta! Telling the Filipino Story thru the Palate
12:00 PM - 1:00 PM	How to Support Local Farmers by Buying What's in Season
1:30 PM - 2:30 PM	Culinary Tourism: Mapping the Flavors of the Philippines
3:00 PM - 4:00 PM	Handling Food Safety Related Complaints in
	Food Service Establishments
4:30 PM - 5:30 PM	TESDA Readiness in the Hospitality Industry

JUNE 15, 2019 (SATURDAY)

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10:30 AM - 11:30 AM	Importance of Food Service to Culinary Arts
12:00 NN - 1:00 PM	Promotion Strategies for Your Products and Services
1:30 PM - 2:30 PM	Less is More, The Simplified Menu
3:00 PM - 4:00 PM	Hangover, Fatigue and the Law
4:30 PM - 5:30 PM	Spirit Infusions in Bar
	JUNE 16, 2019 (SUNDAY)
10:30 AM = 11:30 AM	Food Production for Airline and Institutional Accounts

10:30 AM - 11:30 AM	Food Production for Airline and Institutional Accounts
12:00 NN - 1:00 PM	Foolproof Food and Beverage Planning for Events
1:30 PM - 2:30 PM	UMAMI and Nutrition
3:00 PM - 4:00 PM	Hospitality Industry Experience: Towards a Benildean
	Degree in Hotel, Restaurant and Institution Management



FLAIR COMPETITION

Contestants showcase their own one-of-a-kind bottle-flipping and flair skills in front of various judges and visitors.



"I laud the organizers of the 13th Manila Food and Beverage Expo (MAFBEX) for promoting the country's culinary traditions and boosting our government's efforts to diversify markets for our food and beverage industry."

EMMANUEL F. PINOL Secretary Department of Agriculture (DA)













OVERALL MEDIA VALUE TOTAL:

PHP 44,754,246.86



















































JUNE 17 - 21, 2020 SAVETHEDATE

WORLD TRADE CENTER METRO MANILA

10:00 AM - 8:00 PM

