



FHM
FOOD & HOTEL
MALAYSIA

Co-Locating:



THE 17TH EDITION OF MALAYSIA'S PREMIER
TRADE-ONLY FOOD AND HOSPITALITY EXHIBITION

Kuala Lumpur Convention Centre, Malaysia
19-22 September 2023

FOOD & HOTEL MALAYSIA 2023

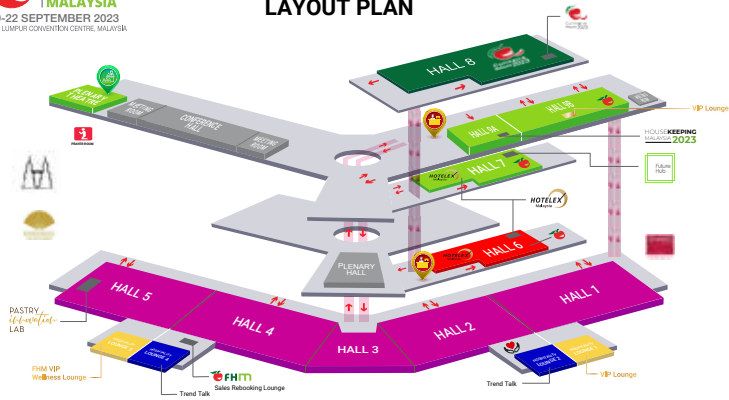


SHOW GUIDE

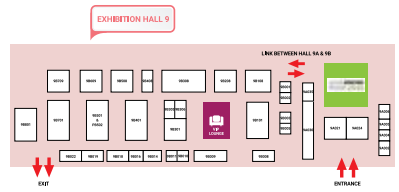
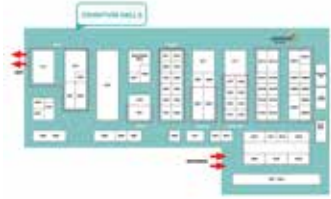


OVERALL HALL LAYOUT

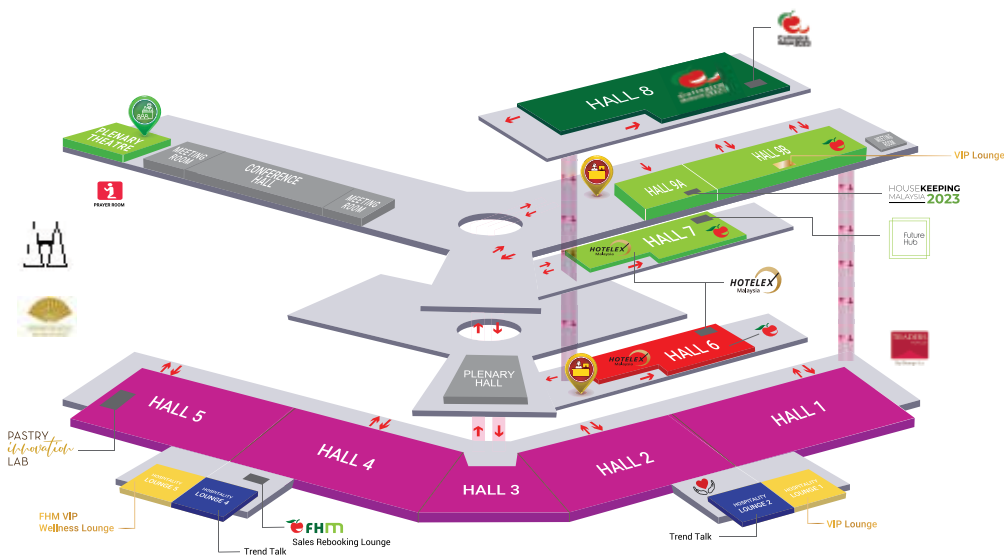
EXHIBITION HALL LAYOUT PLAN



LEVEL 4
Hall 8 - Culinaire Malaysia
LEVEL 3
Hall 9A & 9B - Hospitality
Hall 7 - Food & Beverage - International Pavilion - Hotelix Malaysia
LEVEL 1
Hall 6 - Food & Beverage - International Pavilion - Hotelix Malaysia
LEVEL G
Hall 1 & 2 - Food & Beverage Hall 3 - 5 - HORECA
LEGEND
Badge Printing & Registration
Opening Ceremony
Taste Tracker Checkpoint
Food Share



EXHIBITION HALL LAYOUT



LEVEL 4	LEVEL 3	LEVEL 1	LEVEL G	LEGEND
Hall 8 - Culinaire Malaysia	Hall 9A & 9B - Hospitality Hall 7 - Food & Beverage - International Pavilion - Hotelex Malaysia	Hall 6 - Food & Beverage - International Pavilion - Hotelex Malaysia	Hall 1 & 2 - Food & Beverage Hall 3 - 5 - HORECA	 Badge Printing & Registration  Opening Ceremony  Taste Tracker Checkpoint  Food Share

EXHIBITION HALL 1 LAYOUT

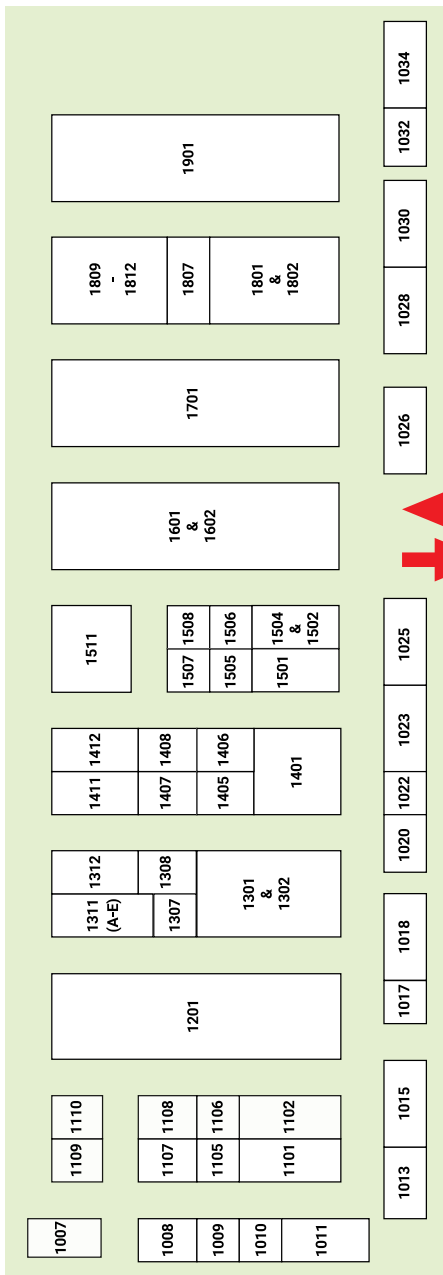
EXHIBITION HALL 1



VIP LOUNGE



RESTROOM



ENTRANCE / EXIT

EXHIBITION HALL 1

HALL 1

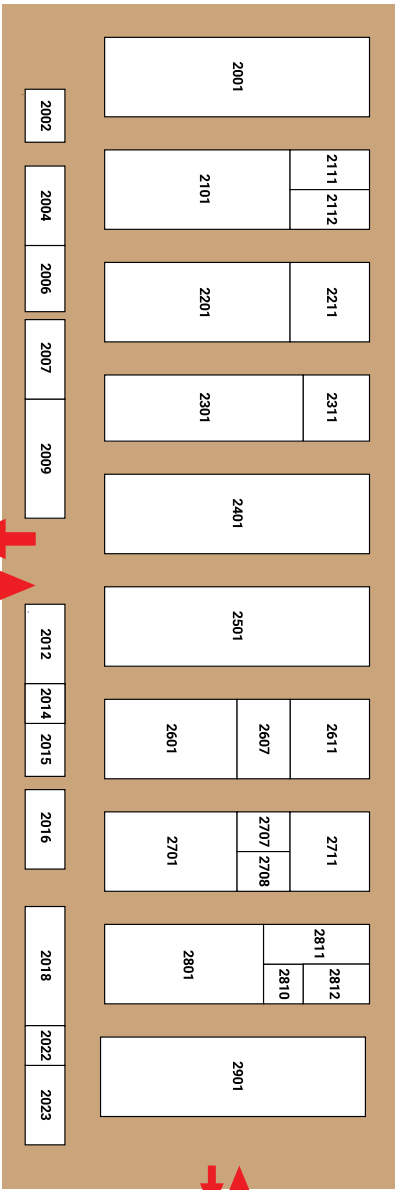
1007	CLEANERA MALAYSIA SDN BHD
1008 & 1107	HANWOO BOARD
1009	EAST ASIA PALM PRODUCTS SDN BHD (EAPP)
1010	COSTA EXPRESS MALAYSIA SDN BHD
1011	GREEN SELECT MARKETING SDN BHD (PROUD MEMBER OF ULTIMEAT GROUP)
1013	PACIFIC OILS & FATS INDUSTRIES SDN BHD
1015	CB FROZEN FOOD SDN BHD
1017	ANTSWORK COMMUNICATIONS SDN BHD
1018	OSTERBERG FOOD SERVICE SDN BHD
1020	ALBATROSS EXIM (M) SDN BHD
1022	HARMONY LOTUS FOODS (M) SDN BHD
1023	QL FIGO (JOHOR) SDN BHD
1025 & 1701	LUCKY FROZEN SDN BHD
1026	CENTRAL ZONE AGENCY
1028	ECIATTO SDN BHD
1030	GOLDEN CHOICE MARKETING SDN BHD
1032	WAY SAUCE SDN BHD
1034	ADABI CONSUMER INDUSTRIES SDN. BHD.
1101	WIN FAR TRADING SDN BHD
1102	SPRITZER
1105	JOEYEES TRADING SDN BHD
1106	V-NION FOOD INDUSTRIES SDN BHD
1108	LISTEN UP SDN BHD
1109	HK PRINCE FOODS HOLDINGS LIMITED
1110	SUNTRACO FOOD INDUSTRIES SDN BHD
1201	LEE'S FROZEN FOOD SDN BHD
1301	TIAN AN TRADING SDN BHD
1302	MAXIM CODE SDN BHD
1307	NGUAN SENG (1990) SDN BHD
1308	GREENLOVE DISTRIBUTION SDN BHD
1308	GREENLOVE FOOD INDUSTRIES SDN BHD
1311A	HAIKY BORNEO SDN BHD (HAI KEE HUNG SDN BHD / PURE OCEAN RESOURCES SDN BHD)
1311B	MARINE GOLD MARKETING SDN BHD (MASCORN)
1311C	PA FOOD SDN BHD
1311D	SWEETKISS FOOD TRADING (M) SDN BHD

EXHIBITION HALL 1

HALL 1

1311E	VIT MAKANAN (KUALA LUMPUR) SDN BHD (VIT'S)
1312	DELITEA SDN BHD
1401	MEAT & LIVESTOCK AUSTRALIA
1405	TEA BAG (M) SDN BHD
1406	CPI ECOMMERCE SDN BHD (AROMA TRUFFLE MALAYSIA)
1407	BEN FORTUNE PASTRY MANUFACTURING (M) SDN BHD
1408	REVETECH SDN BHD (VEGETORY)
1411	MAMEE FOOD SERVICE
1412	COSMIC CULINARY FOOD SOLUTION SDN BHD
1501	LONGSON FOOD PRODUCTS SDN BHD
1502	LINACO INGREDIENTS SDN BHD
1504	LINACO SPECIALTY INDUSTRIES SDN BHD
1505	VERMI INDUSTRIES SDN BHD
1506	GREEN HOUSE INGREDIENT SDN BHD
1507	SPICES & SEASONINGS SPECIALITIES SDN BHD
1508	MHP-MIRACLE HEALTH PRODUCTS SDN BHD
1511	APS-MANJA SDN BHD
1601	GLOBAL PACIFIC VICTORY (M) SDN BHD
1602	PASTRY WORLD SDN BHD
1801	PIAU KEE LIVE & FROZEN SEAFOODS SDN BHD
1802	GREEN MASTER GLOBAL FINE FOOD SDN BHD
1807	GFB FOOD SDN BHD
1809	MEGAH MEE SDN BHD
1810	DEEP SEA FISHERY KINGDOM SDN BHD
1811	DAQ LOGISTICS SDN BHD
1812	NYOLIKE
1901	BIDFOOD MALAYSIA SDN BHD

EXHIBITION HALL 2



ENTRANCE / EXIT

TO/FROM
HALL 3,4&5



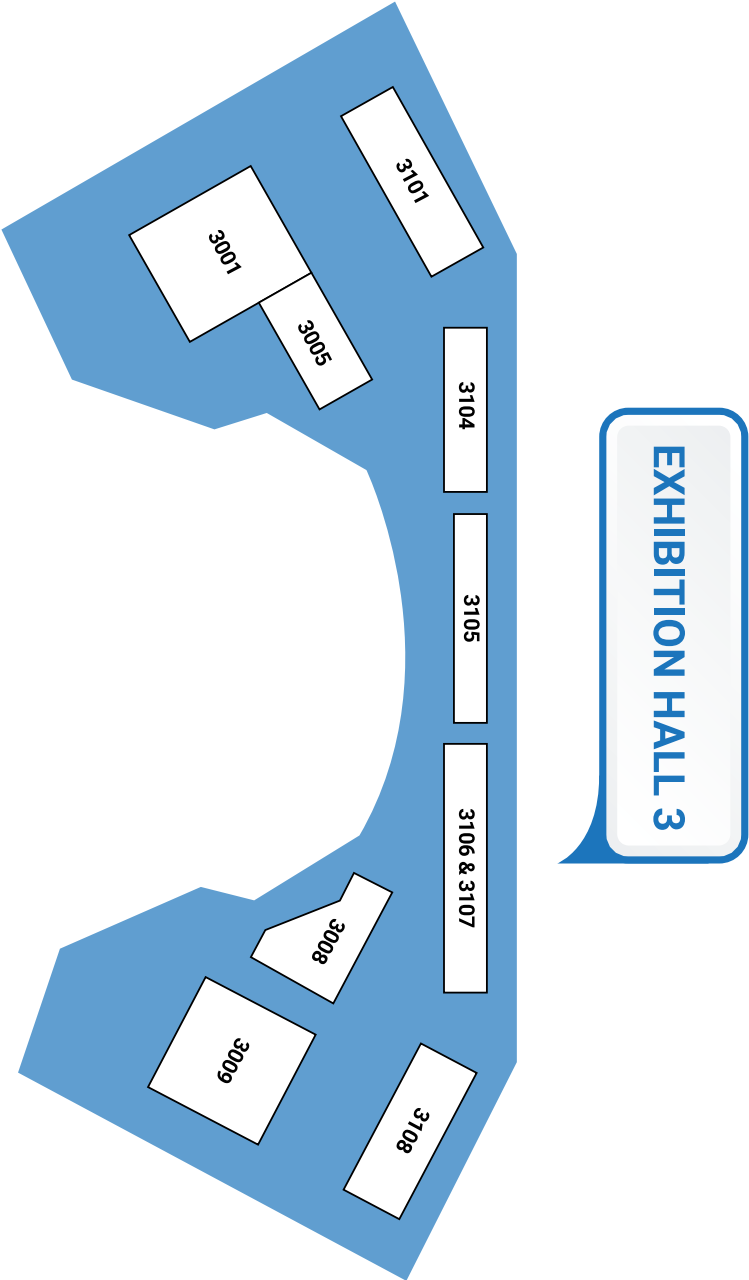
EXHIBITION HALL 2

EXHIBITION HALL 2

HALL 2

2001	BGS TRADING SDN BHD
2002	BINSEN PLASTIC INDUSTRY SDN BHD
2004	SYARIKAT THONG GUAN TRADING SDN BHD
2006	GHS FOOD INDUSTRIES SDN BHD
2007	CARTER MARKETING SDN BHD
2009	GLOBAL COFFEE RESOURCES
2012	ECO CARTON FOODSERVICE PACKAGING
2014	CRANBERRY MARKETING COMMITTEE (USA)
2015	AROPAK SDN BHD
2016	SOFRESH MARKETING SDN BHD
2018	CHIAP HENG CH'NG (M) SDN BHD
2022	ELEGANT WORLD (M) SDN BHD
2023	ITP FOODS SDN BHD
2101	DPO INTERNATIONAL
2111	VESTHEY FOODS INTERNATIONAL LTD
2112	GLOBAL PREMIUM RESOURCES SDN BHD
2201	DANKOFF COFFEE SPECIALIST SDN BHD
2211	AIM COFFEE (M) SDN BHD
2301	KANIKA MALAYSIA SDN BHD
2311	LASYPAK SDN BHD
2401	BESTARI SALES & MARKETING SDN BHD
2501	DKSH MALAYSIA SDN BHD
2601	NESTLE NESPRESSO MALAYSIA
2607	KUALA LUMPUR FRIED CHICKEN (M) SDN BHD
2611	GOODWILL EVEREST SDN BHD
2701	BONCAFE (M) SDN BHD
2707	HARVIST RED PALM OIL
2708	ABLEITNER FOODS SDN BHD
2711	MOI FOODS MALAYSIA SDN BHD
2801	CALDBECK MACGREGOR (M) SDN BHD
2810	MUN GLOBAL
2811	CT NEXUS SDN BHD
2812	COFFEE CATCHER SDN BHD
2901	ENGLISH HOTBREADS (SEL) SDN BHD

EXHIBITION HALL 3



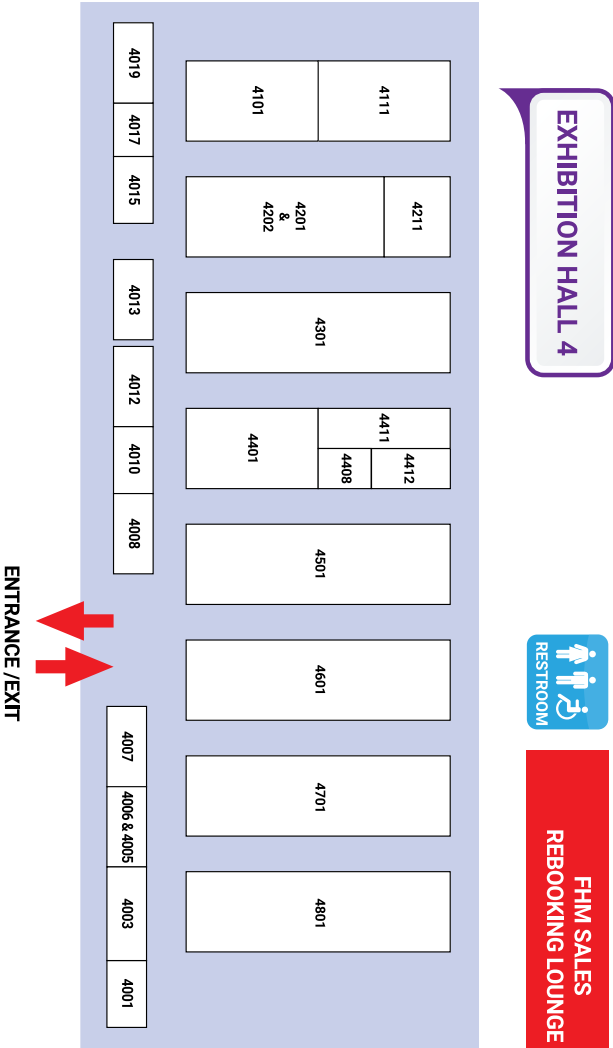
EXHIBITION HALL 3

HALL 3

3001	BASIC KITCHEN SDN BHD
3005	VEES KITCHEN APPLIANCES SDN BHD
3008	PURO COFFEE MALAYSIA SDN BHD
3009	EXAMAS JAYA SDN BHD
3101 & 3105	IMEC HYGIENE SDN BHD
3104	CDA
3106 & 3107	AKYU (MALAYSIA) SDN BHD
3107	VJP GLOBAL CO., LTD
3108	FABROTEC (M) SDN BHD

EXHIBITION HALL 4

↑ ↓
TO/FROM
HALL 1,2&3

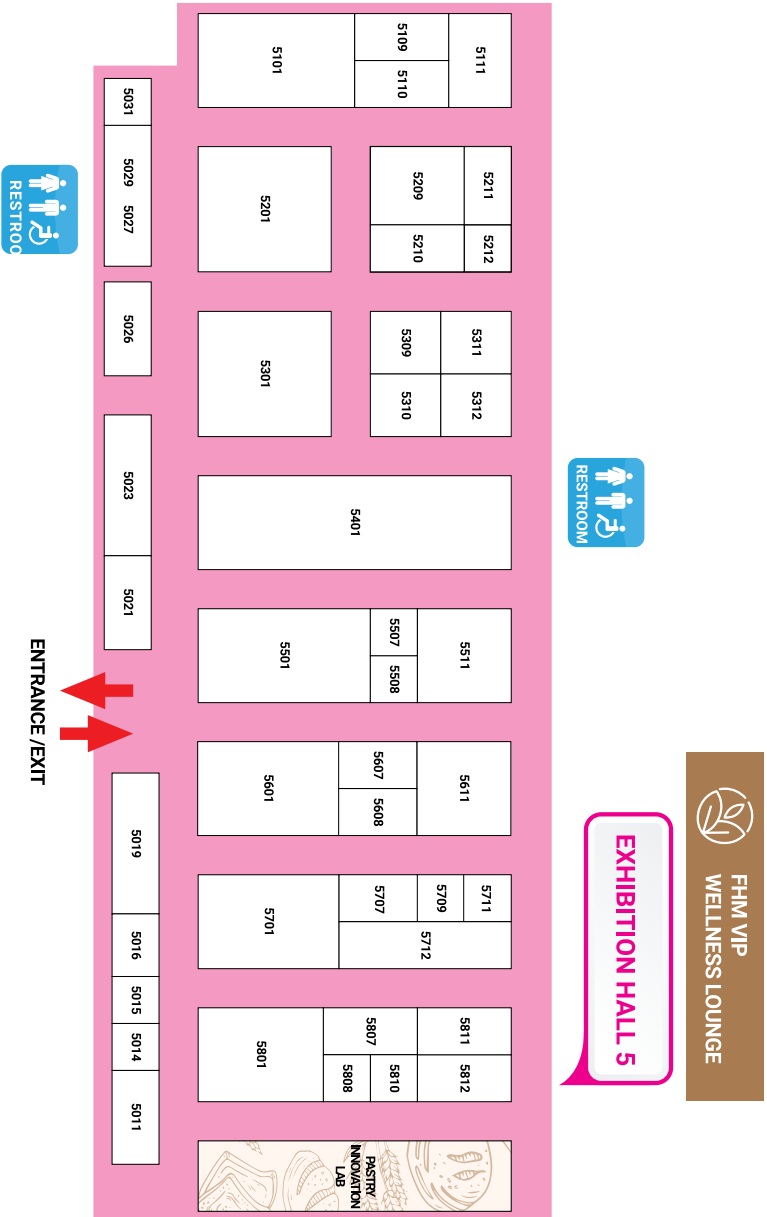


EXHIBITION HALL 4

HALL 4

4001	SINCERE EQUIPMENT SDN BHD
4003	MAH SING PLASTICS INDUSTRIES SDN BHD
4005	SOLID COOL MARKETING (JB) SDN BHD
4006	SOLID COOL MARKETING (KLANG) SDN BHD
4007	BACTERIA FREE WATER ENGINEERING (M) SDN BHD
4008	D&S EXPORTS
4010	NEWVOS SDN BHD
4012	BILI (M) SDN BHD
4013	BROWN PULP PAC SDN BHD
4015	SILIKAL ASIA SDN BHD
4017	XTRIKE ROBOTICS SDN BHD
4019	WB REFRIGERATION SDN BHD
4101	MEIKO CLEAN SOLUTIONS (SEA) SDN BHD
4111	KOYO CORPORATE (M) SDN BHD
4201	SCC CORPORATION SDN BHD
4202	SCC FOOD MANUFACTURING SDN BHD
4211	LIFONEX MARKETING SDN BHD
4301	ALLIED FOODSERVICE EQUIPMENT SDN BHD
4401	WINTERHALTER (M) SDN BHD
4408	STAR NET PACKAGING SDN BHD
4411	MONZONE AIR-CONDITIONING SDN BHD
4412	OVERSEAS SUPPLIES TRADING (M) SDN BHD
4501	UNOX (ASIA) SDN BHD
4601	NKR CONTINENTAL (M) SDN BHD
4701	F & B EQUIPMENT SDN BHD
4801	KITCHEN ARENA

EXHIBITION HALL 5



EXHIBITION HALL 5

HALL 5

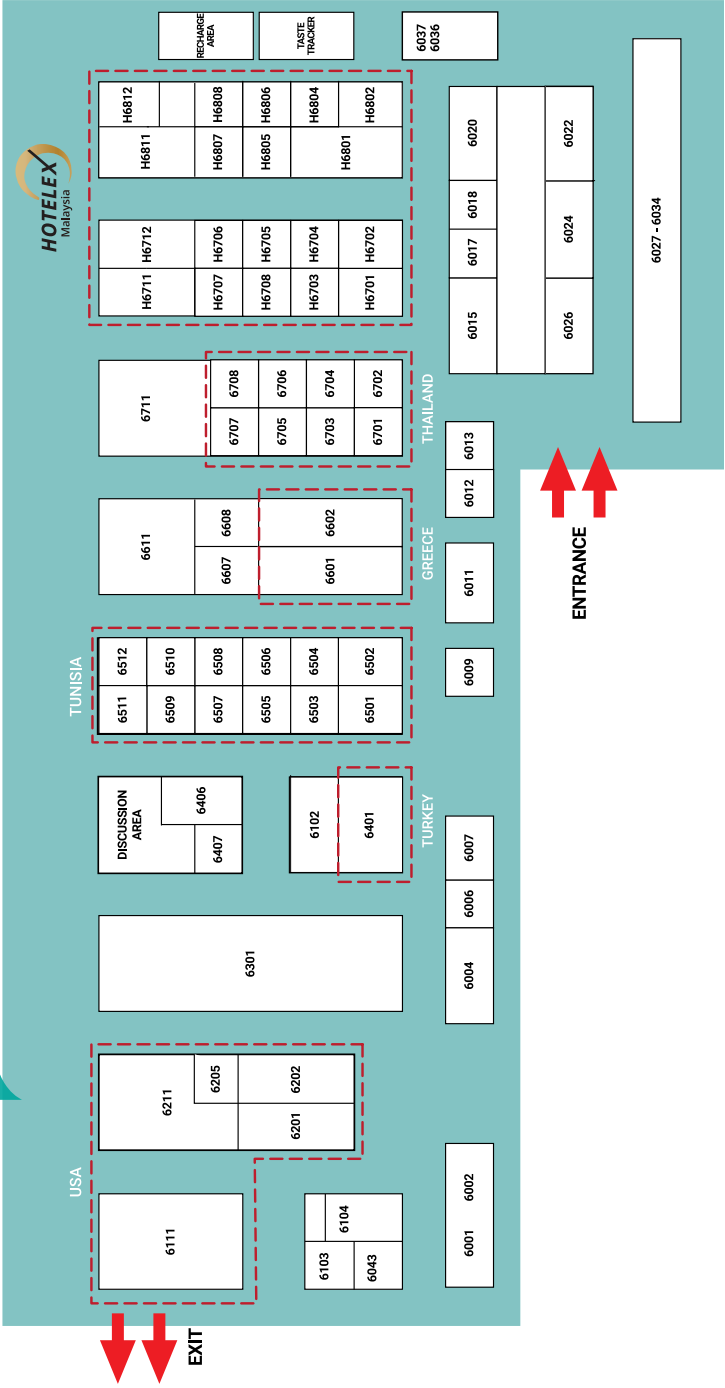
5011	SANAE FOOD SDN. BHD.
5014 & 5801	SRI MANISAN SDN BHD
5015	TIMCARE TECHNOLOGY SDN BHD
5016	MYICE FOOD SOLUTION SDN BHD
5019	BAKERS CHOICE PREMIUMS SDN BHD
5021	SWEET WONDERS CANDIES SDN BHD
5023	MULTIVAC SDN BHD
5026	CTT GO MARKETING SDN BHD (PASMO MALAYSIA)
5027 & 5029	PREMIUM J SDN BHD
5031	COO INDUCTION SDN BHD
5101	MYDAPUR SOLUTION SDN BHD
5109	GLOBAL TEK MACHINERY SDN BHD
5110	IMAX
5111	CABE (M) SDN BHD
5201	SOUTHERN MACHINERIES SDN BHD
5209	MARUBISHI INGREDIENTS & EQUIPMENTS (M) SDN BHD
5210	NTT HEATING SDN BHD
5211	BARISTA COFFEE SDN BHD
5212	SOLID STEEL METAL SDN BHD
5301	SINMAG BAKERY EQUIPMENT SDN BHD
5309	GWP PACKAGING MALAYSIA SDN BHD
5310	POLYSCIENTIFIC ENTERPRISE SDN BHD
5311	KYOWA (M) SDN BHD
5312	Q'ZINE GALLERY SDN BHD
5401	TEHMAG FOODS CORP. SDN BHD
5501	FRIESLANDCAMPINA PROFESSIONAL
5507	MII FOODSERVICE SDN BHD
5508	PANAXY GROUP (M) SDN BHD
5511	LIM YEW MARKETING SDN BHD
5601	KIM SHING MACHINERY SDN BHD
5607	SPAR FOOD MACHINERY MFG. CO., LTD.
5608	SECURE ROBOTICS SDN BHD
5611	WFF REFRIGERATION SALES & SERVICES SDN BHD
5701	SEJATI BAKERY TRADING SDN BHD

EXHIBITION HALL 5

HALL 5

5707	SHANG JAN INDUSTRY CO LTD
5707 & 5812	TAIWAN PRODUCT CENTER (TPC)
5709	QUALITY ASSOCIATES SDN BHD
5711	SOLUTIONPACK MACHINERY (M) SDN BHD
5712	COFFEEBOT VENDING MACHINE
5807	DLA NATURALS SDN BHD
5808	INNOVATIVE SHIELD SDN BHD
5810	GELATOMIO WHOLESALE SDN BHD
5811	KOMATSU OIL FILTERS MALAYSIA SDN BHD
5812	HUNDRED MACHINERY ENTERPRISE CO LTD

EXHIBITION HALL 6



EXHIBITION HALL 6

HALL 6

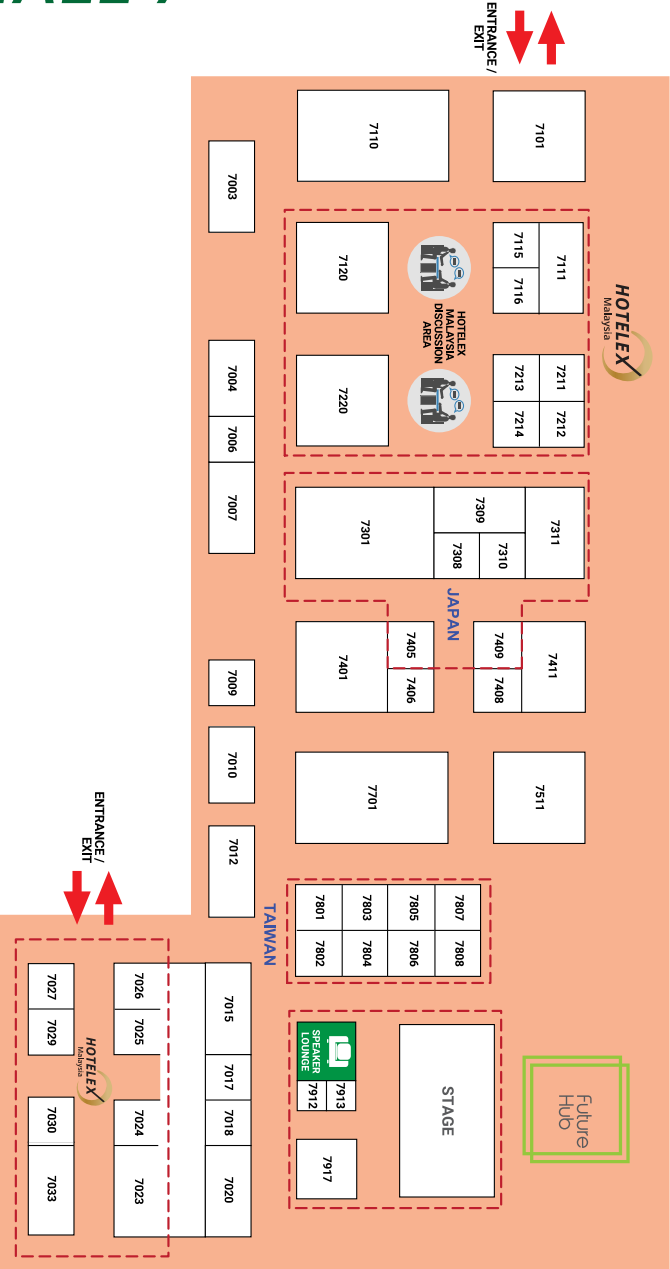
6001	BALLUN RESOURCES (M) SDN BHD
6002	MATAHARI SDN BHD
6004	ALMOND BOARD OF AUSTRALIA
6006	LIAN HOE TEA & COFFEE (M) SDN BHD
6007	AAYZ TRADING
6009	ECO BEE BIOTECH SDN BHD
6011	FUSIPIM SDN BHD
6012	MYBEER (M) SDN BHD
6013	DELTHIN FOOD & BEVERAGE (MALAYSIA) SDN. BHD.
6015	SIA HUAT PTE LTD (MALAYSIA SUBSIDIARY: HOCATSU (M) SDN. BHD.)
6018	ORITRONIC SDN BHD
6020	MALEX PAPER PRODUCTS SDN BHD
6022	OKI
6024	SUNQUICK
6026	URSCHEL ASIA PACIFIC PTE LTD
6027-6034	M-SHROOMS SDN BHD
6036 & 6037	KMCL TRADING (M) SDN BHD
6043	SPRAYING SYSTEMS (M) SDN BHD
6102	LF FRESH & FROZEN FOOD SDN BHD
6103	GABAN SPICE (M) MFG SDN BHD
6104	LAMB WESTON INTERNATIONAL PTE LTD
6111	GAN TECK KAR FOODS SDN BHD
6201	RAC C/O LIEU MARKETING ASSOCIATES
6202	CALIFORNIA MILK ADVISORY BOARD
6205	PACIFIC FERMENTATION IND. LTD
6211	POTATOES USA
6301	ISCON BALAJI FOODS PVT LTD
6401	RELLA GIDA SANAYI VE TICARET A.S.
6406	SIMPLE X COFFEE SDN BHD
6407	SIAM CANADIAN (ASIA) LIMITED
6501	SAGES
6502	BIOSCA TAMARA
6503	SOCODEC PLUS
6504	BOUDJEBEL SA VACPA
6505	ARIMAZ TRADING
6506	HORCHANI DATTES

EXHIBITION HALL 6

HALL 6

6507	CCF
6508	IFRIKIA VERS LE MONDE
6509	GOLDEN AGRI PRODUCT
6510	KING DATES
6511	MANARA AGROS
6512	SOCIETE BOUAJILA DE PRODUCTION AGRCIOLE
6601	EU ORCHARDS OF TASTE
6602	NATURAL EUROPE
6607	AGROMONTE - ROSSOCILIEGINO AGRICOLA S.R.L.
6608	MIYAZAKI PREFECTURE [JAPAN]
6701	PROPLAN INDUSTRIAL COMPANY LIMITED
6702	APPLE'S ISLAND (THAILAND) CO., LTD
6703	ICONSNACK COMPANY LIMITED
6704	MINOR DAIRY LIMITED
6705	SAHAPHAN FOODS CO., LTD.
6706	THAI FLOUR INDUSTRY CO., LTD.
6707	HC (THAILAND) CO., LTD
6708	THAI CENTERFOOD PRODUCT CO., LTD
6711	ASANDAS AND SONS PRIVATE LIMITED
H6701	XINGJI COLD AND HOT ELECTRIC APPLIANCE (GUANG DONG) CO., LTD
H6702	SUNKING DISPOSABLE PRODUCTS
H6703	GUANGZHOU GAODI TRADING COMPANY
H6704	GUANGZHOU YUANJIN FOOD COMPANY LIMITED
H6705	FOSHAN SHUNDE YINGSHUNAO ELECTRIC APPLIANCE INDUSTRY CO., LTD
H6706	GUANGZHOU PERFEX KITCHEN EQUIPMENT MANUFACTURER LIMITED
H6707	KINGPOWER ELECTRICAL APPLIANCES CO., LTD
H6708	SHANGHAI ZHOUSHI FOODSTUFFS CO., LTD.
H6711	XIAN SHIBO FLUID TECHNOLOGY CO., LTD
H6712	SHENZHEN SICAO ELECTRIC APPLIANCES CO.,LTD.
H6801	LIAONING ANDE FOODSTUFF CO., LTD
H6802	JIANGSU PENGYUAN TEXTILE GROUP CO.,LTD
H6805	SHAOWU ZHIXING BAMBOO AND WOOD PRODUCTS CO., LTD
H6806	DONGGUAN GLORY TINS MANUFACTORY CO., LTD.
H6807	WUXI JKE AUTOMATION TECHNOLOGY CO.,LTD
H6808	DONGGUAN CHANGCHENG CANS CO., LTD
H6811	GUANGDONG ENPACK PACKAGING CO.,LTD.
H6812	FOSHAN ESCOLO KITCHEN EQUIPMENT CO., LTD

EXHIBITION HALL 7



EXHIBITION HALL 7



EXHIBITION HALL 7

HALL 7

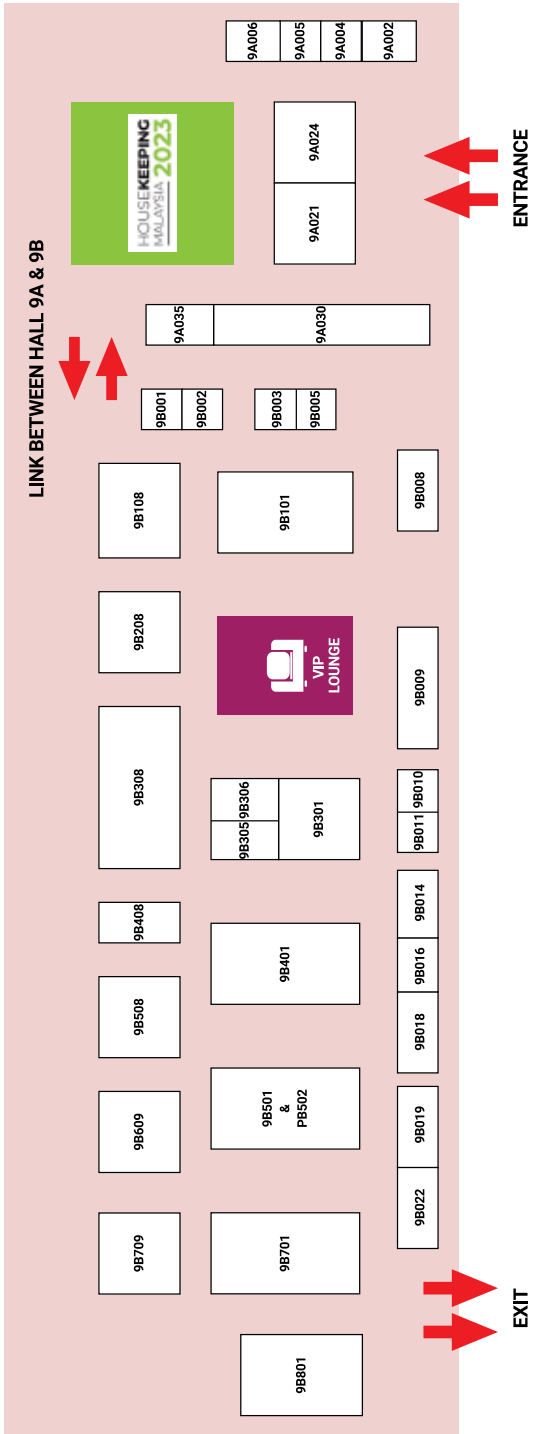
7003	RYUFU FOOD TECHNOLOGY (M) SDN BHD
7004	KIAN KEE OCEAN TRADING SDN BHD
7006	GREEN POT TEA MALAYSIA SDN BHD
7007	PRIMEO MALAYSIA (FOOKMEI GROUP OF COMPANIES)
7009	ASIANMAC (M) SDN BHD
7010	YSL KITCHEN EQUIPMENT SDN BHD
7012	LUTOSA SA
7015	RASA ROSZ SDN BHD
7018	TCR HOLDINGS SDN BHD
7020	GAINEX INTERNATIONAL LIMITED
7024	HEBEI ABIDING CO., LTD.
7025	FIRENACE
7026	WENZHOU JIASHIDA PACKAGING PRODUCTS CO., LTD.
7027	ZHEJIANG XINJING LINE FOOD CO., LTD
7029	JIANGXI DEDU FOOD TECHNOLOGY CO.,LTD
7030	KUNSHAN SUPIN FOODS CO., LTD.
7033	SUZHOU MCKEITH FOOD CO., LTD.
7101	HOSPITALITY, FOOD & BEVERAGE CORPORATE BOOTH
7115	ZHANJIANG HOESPRESSO COFFEE LTD.
7116	CHAOZHOU CITY, CHAO'AN DISTRICT ANBU TOWN XIANXI LVKANG COLOR PRINTING FACTORY
7120	DAMIN FOODSTUFF (ZHANGZHOU) CO., LTD
7213	TIANJIN YISHILI PAPER PRODUCTS CO., LTD
7214	UQESH ADVANCED MATERIALS TECHNOLOGY (GUANGZHOU) CO., LTD.
7220	NAMCHOW FOOD GROUP (SHANGHAI) CO., LTD
7301	JAPAN EXTERNAL TRADE ORGANIZATION (JETRO)
7309	SANKYU FOOD CO., LTD.
7310	RUICHENG JAPAN K.K
7311	OMEGA FROZEN SEAFOOD SDN BHD
7401	POLISH INVESTMENT & TRADE AGENCY
7405	EBARA FOODS MALAYSIA SDN BHD
7409	GVL LINK SDN BHD
7411	FHA-Food & Beverage FHA-HoReCa
7511	DEPARTMENT OF FISHERIES MALAYSIA
7511	POP POP LEGACY (M) SDN. BHD.

EXHIBITION HALL 7

HALL 7

7511	BOSMUDA FOOD & MARKETING
7511	DHUHA TENSAI RESOURCES
7511	KHM FOOD INDUSTRIES SDN BHD
7701	AKIFCAFE COFFEE INDUSTRIES SDN BHD
7701	MAJLIS AMANAH RAKYAT
7701	RIZATRADE RESOURCES SDN BHD
7701	BIN MALEK GLOBAL SDN BHD
7701	MARHAS TRADING
7701	NIMS ADELICIOUSZ SDN BHD
7701	AMEEN PRODUCTS SDN BHD
7701	PALM FIBER SDN BHD
7701	IZZLY NETWORK SDN. BHD.
7801	SOPHISCA FOOD INDUSTRIAL CO., LTD.
7802	RATO FERMENTATION CORP.
7802	TAIWAN EXTERNAL TRADE DEVELOPMENT COUNCIL
7803	SHANG CHIH FOOD CO., LTD.
7804	LYU YUAN PASTURE CO., LTD.
7805	HOYA
7806	GOLDEN HOWARD FOODS TRADING CO., LTD.
7807	TAI WAN CHEN HSIN CO., LTD
7808	SHIH CHEN FOODS CO., LTD.
7912	ABS GREENTECH SDN BHD
7913	ASIAN CARBONX CHANGE PLT
7914	KAIROS HARVEST SDN BHD
7917	RIPE FRESH SDN BHD

EXHIBITION HALL 9



EXHIBITION HALL 9

HALL 9

9A002	VENTINO CORPORATION SDN BHD
9A004	TRENDLUX SDN BHD
9A005	V-SERIES INTERNATIONAL SDN BHD
9A006	TANAMERA TROPICAL SPA SDN BHD
9A021	SLUMBERLAND MARKETING SDN BHD
9A024	MODERN HOME ESSENTIAL SDN.BHD.
9A030	ATHOS INTERNATIONAL SDN BHD
9A035	CYE RESOURCES SDN BHD
9B001	ADEL MARKETING (M) SDN BHD
9B002	SCENT PUR MANUFACTURING (M) SDN BHD
9B003	KINGO DIGITAL TECHNOLOGY (M) SDN BHD (VENTOPIA)
9B005	HILTON SUPPLY MANAGEMENT
9B008	KARCHER CLEANING SYSTEMS SDN BHD
9B009	CK PORCELAIN (M) SDN BHD
9B010	SMARTSTRIPE MARKETING SDN BHD
9B014	CEMARA AYU SDN BHD
9B016	SEITO SYSTEMS LIMITED
9B018	ALMEX SYSTEM TECHNOLOGY ASIA SDN BHD
9B019	TRAMONTINA MALAYSIA SDN BHD
9B022	HOTELWARE CONCEPT SDN BHD
9B101	EASTERN DECORATOR SDN BHD (AKEMI)
9B108	INFINITY EDGE (CANASIN)
9B208	INFINITY EDGE (M) SDN BHD
9B301	ADVANCE HOTEL SUPPLIES (M) SDN BHD
9B305	VERTEX HOSPITALITY SDN BHD
9B306	LAUNDRY CARE SDN BHD
9B308	NARDI MANUFACTURING (M) SDN BHD
9B401	S.KIAN SENG SDN BHD
9B408	YEO TECK SENG (KL) SDN BHD
9B501	CENTRAC SDN BHD
9B502	CATERCOMM SDN BHD
9B508	NORTH WEST ENTERPRISE SDN BHD
9B609	CHURCHILL CHINA (UK) LTD
9B701	RAK PORCELAIN LLC
9B709	UNICHEM PROLINE SDN BHD
9B801	GOODNITE INTERNATIONAL SDN BHD



EVENT HIGHLIGHTS

EVENT HIGHLIGHTS



OPENING CEREMONY

19 SEPTEMBER (10:30 AM - 12:30 PM)

📍 *Plenary Theatre, Level 3, KLCC*

GUEST OF HONOUR

YB Tuan Khairul Firdaus Akbar Khan
Deputy Minister of Tourism, Arts & Culture

PASTRY INNOVATION LAB

19 – 21 SEPTEMBER (11:00 AM – 5:00 PM)

22 SEPTEMBER (11:00 AM – 4:00 PM)

📍 *Hall 5, Ground Floor, KLCC*

Featuring creative masterclass demonstrations, hands-on sensorial tasting workshops, and a delightful Hi-Tea sessions, this programme also promotes health and wellness, plant-based, and sustainability trends in pastry making.

CULINAIRE MALAYSIA 2023

19 – 21 SEPTEMBER (10:00 AM – 6:00 PM)

22 SEPTEMBER (10:00 AM – 5:00 PM)

📍 *Hall 8, Level 4, KLCC*

Malaysian Association of Hotels (MAH), together with Informa Markets, Professional Culinaire Association of Malaysia (PCA) and The Malaysian Food and Beverage Executives Association (MFBFA), in conjunction with Food & Hotel Malaysia 2023 (FHM 2023), is proud to bring you the most coveted culinary competition in the South East Asia – Culinaire Malaysia 2023.

HOUSEKEEPING MALAYSIA 2023

19 – 21 SEPTEMBER (10:00 AM – 6:00 PM)

22 SEPTEMBER (10:00 AM – 5:00 PM)

📍 *Hall 9A, Level 3, KLCC*

With 7 captivating categories, housekeepers will compete in: **• bed-making • towel artistry and • vacuuming prowess**. The excitement escalates with team challenges, putting their creativity to the test in theme decoration and a medley competition that combines housekeeping skills in a thrilling team event.

CRAFTED @ FHM 2023

A SHOWCASE OF WINES, SPIRITS AND BEERS IN MALAYSIA

19 – 22 SEPTEMBER (10:00 AM – 9:00 PM)

📍 *Hospitality Lounge 7M, Level 3, KLCC*

Join us for a 4-day showcase where we'll be featuring a wide range of products available (and pre-launch products) in Malaysia.

HOTELEX MALAYSIA

19 – 21 SEPTEMBER (10:00 AM – 6:00 PM)

22 SEPTEMBER (10:00 AM – 5:00 PM)

📍 *Hall 6 and Hall 7, Level 3, KLCC*

With HOTELEX Malaysia's key industry exhibitors among 16 different profiles of kitchen and hotel supplies from China, HOTELEX Malaysia brings additional value and flavour to FHM's local and international buyers to build new business relationships and meaningful connections within the ever-changing food and hospitality community.

EVENT HIGHLIGHTS

TREND TALK, HOSPITALITY LOUNGE 2

19 SEPTEMBER (1:00 PM- 2:45 PM)
20 SEPTEMBER (11:00 AM- 3:30 PM)
21 SEPTEMBER (12:00 PM- 4:30 PM)
22 SEPTEMBER (11:00 AM- 4:15 PM)

📍 *Hospitality Lounge 2, Hall 2, Ground Floor, KLCC*

TREND TALK, HOSPITALITY LOUNGE 4

19 SEPTEMBER (2:00 PM – 6:00 PM)
20 SEPTEMBER (1:00 PM – 6:00 PM)
21 SEPTEMBER (11:00 AM – 6:00 PM)
22 SEPTEMBER (12:00 PM – 3:00 PM)

📍 *Hospitality Lounge 4, Hall 4, Ground Floor, KLCC*

WINE FEATURES

PRESENTED BY ENTWINE CONSULTANCY SDN BHD

20 SEPTEMBER (1:30 PM - 2:30 PM)
21 SEPTEMBER (3:30 PM - 4:30 PM)
22 SEPTEMBER (1:30 PM 2:30 PM)

📍 *Hospitality Lounge 2, Hall 2, Ground Floor, KLCC*

FUTURE HUB

19 SEPTEMBER (12:00 PM – 5:30 PM)
20 SEPTEMBER (10:30 AM – 6:00 PM)
21 SEPTEMBER
(1st Session 10:30 AM – 12:00 PM)
(2nd Session 2:30 PM – 4:00 PM)
22 SEPTEMBER (11:00 AM – 12:00 PM)

📍 *Future Hub, Hall 7, Level 3, KLCC*

TASTE TRACKER CHECKPOINT & PRIZES

19 -21 SEPTEMBER (10:00 AM – 6:00 PM)
22 SEPTEMBER (10:00 AM – 5:00 PM)

📍 *Recharge Area, Hall 6, Level 1*
Future Hub, Hall 7, Level 3
VIP Lounge, Hall 9B, Level 3,
KLCC

Visit and win attractive prizes!



MYSTERY GIFT REDEMPTION



19 - 21 SEPTEMBER (10:00 AM – 6:00 PM)
22 SEPTEMBER (10:00 AM – 5:00 PM)

📍 *Registration Counter Level 3*



TREND TALK & FUTURE HUB

TREND TALK & FUTURE HUB

TREND TALK

DAY 1 19 SEPTEMBER 2023

**HOSPITALITY LOUNGE 2,
HALL 2, GROUND FLOOR, KLCC**

TIME	TOPIC	SPEAKERS
1:00 PM – 1:45 PM	<p>Why do you think mycelium/mycoprotein based alternative proteins could be a major future food?</p> <p><i>Mycoprotein is a protein made from edible fungi that is found in the nature. Through fermentation, mycoprotein can be upscale sustainably and offered as a natural source of protein to the people. The fungi mycelium is a long threads of hypae, that resembles meat muscle. Nutrition wise, it is high in protein and dietary fiber but have zero cholesterol. There's growing evidence that consuming mycoprotein can help to reduce blood cholesterol and control blood glucose level. In short, mycoprotein is a good source of nutrition that benefits human health and at the same time sustainable to the environment.</i></p>	<p>Prof Alfred Cheung Co-founder & CTO Ultimate of Malaysia</p>
2:00 PM – 2:45 PM	<p>Sustainability in the Australian Red Meat Industry: How it is benefiting the F&B, Retail and Consumers</p> <p><i>Serving red meat sustainably. How versatility and quality play a major role?</i></p> <p><i>Viewpoint from a supplier's perspective on sustainably Aussie beef and lamb products.</i></p> <p><i>The Australian red meat and livestock industry set to be Carbon Neutral by 2030 (CN30).</i></p>	<p>Richmond Lim Chief Culinary Officer Singapore Expo</p> <p>Shaun Francis Director Orca Marketing</p> <p>Valeska Regional Manager, SEA Meat & Livestock Australia (MLA)</p> <p>Moderator: Rose Yong Representative Meat & Livestock Australia (MLA) Malaysia</p>

TREND TALK & FUTURE HUB

TREND TALK

DAY 1 19 SEPTEMBER 2023

**HOSPITALITY LOUNGE 4, HALL 4,
GROUND FLOOR, KLCC**

TIME	TOPIC	SPEAKERS
2:00PM - 6:00PM	Central Kitchens - The Future is Now! <i>Introduction to FCSI</i>	Alburn William President CKP Mario Sequeira President WW FCSI
	Why Do Businesses Consider a Central Kitchen? <i>We See a Trend in This Direction as People Expand Their Outlet Chain and Find Justification for Centralised Production Rather Than Multiply Resources. What Caused Them to Make the Transition, and What Kind of Technology and Business Considerations Led to This Decision?</i>	Chin Ren Yi Co-founder and Managing Director MyBurgerLab
	How Do You Properly Operate a Central Kitchen? <i>The Point of View of Operating a CPU.</i>	Soh Chung-Ky Executive Director Bangi Group of Companies
	What Are the Design Considerations in Creating a Central Kitchen That Meets an Enterprise's Business Objective?	Ahmed Subtogin Managing Director Par Synergy

TREND TALK & FUTURE HUB

FUTURE HUB

DAY 1 19 SEPTEMBER 2023

**FUTURE HUB, HALL 7,
LEVEL 3, KLCC**

TIME	TOPIC	SPEAKERS
12:00 PM - 12:45 PM	Regenerative Farming	Dr Ting-Seng Ho ABS Greentech
1:00 PM - 1:45 PM	Holistic IPM Approach Based on True Success Story of K-Siaf	R.M. Ravichandar Chief Executive Officer ABS Greentech
2:00 PM - 2:45 PM	Managing Scope 2 Carbon Emission - Using Renewable Energy Certificate (REC)	Ir Nirinder Singh Johl Founder & Chief Executive Officer Asia CarbonX Change Plt

Hoteliers can play a crucial role in mitigating their environmental impact by addressing their Scope 2 greenhouse gas emissions, which mainly result from the consumption of electricity, heat, and steam. One effective strategy to manage these emissions is by utilizing renewable electricity certificates, specifically derived Renewable Energy from biogas and biomass generated from waste within the palm oil industry. This approach not only aids in reducing the carbon footprint of hotel operations but also supports the sustainability of the palm oil industry. Here's how hoteliers can leverage renewable carbon credits to manage their Scope 2 emissions and enhance their support for the palm oil industry.

The speaker will explain on the following:

- Understanding Renewable Carbon Credits;
- Identifying Biogas and Biomass Opportunities;
- Investing in Biogas and Biomass Projects;
- Generating Renewable Energy;
- Calculating and Offset Emissions;
- Purchase and Retirement of Carbon Credits;
- Demonstrating Sustainability Commitment;
- Strengthening Industry Partnerships

In summary, hoteliers can effectively manage their Scope 2 greenhouse gas emissions by investing in renewable carbon credits sourced from biogas and biomass projects utilizing palm oil waste. This approach not only demonstrates their commitment to sustainability but also helps enhance the perception of the hotel industry's support for the palm oil sector by promoting waste-to-energy initiatives and reducing environmental impact.

TREND TALK & FUTURE HUB

FUTURE HUB

DAY 1 19 SEPTEMBER 2023

**FUTURE HUB, HALL 7,
LEVEL 3, KLCC**

TIME	TOPIC	SPEAKERS
3:00 PM - 3:45 PM	Taste Tomorrow Today: Grow, Serve and Savor the Freshest Plants with AI <i>Paul will be sharing about how growing your own plants can elevate F&B businesses and offices. He will be sharing about how Wally was created, the FAAS (Farming As A Service) model, and how we can all embrace a healthier lifestyle while doing good for the environment, our customers, our staff and our families.</i> <i>Come find out about what's in store for the future of growing our own food. From practical AI applications to the power of decentralized farming and how growing brings people together.</i>	Paul Yung Founder & CEO Ripe Fresh Sdn Bhd
4:00PM - 4:45PM	Unlocking the Future of Sustainable Food: Is Blockchain Still Relevant? <i>Discussion Point:</i> <ol style="list-style-type: none">1. Uncover whether blockchain still holds the key to revolutionizing food traceability in today's evolving landscape.2. Learn how blockchain's relevance to sustainability goals like waste reduction and ethical sourcing is being tested.3. Find out if blockchain remains a reliable tool for navigating complex sustainability regulations and earning consumer trust.4. Dive into real-world case studies that question or affirm blockchain's continued impact on food and hospitality sectors.5. Explore the future of sustainable food systems and assess whether blockchain will be a part of it.	Jonah Lau Co-Founder & CTO Sinisana Technologies
5:00 PM - 5:30 PM	Giving Children New Beginning, Hope & Love	Riza Alwi Advocacy & Communications Manager Orphancare Foundation

TREND TALK & FUTURE HUB

TREND TALK

DAY 2 20 SEPTEMBER 2023

**HOSPITALITY LOUNGE 2,
HALL 2, GROUND FLOOR, KLCC**

TIME	TOPIC	SPEAKERS
11:00 AM – 11:45 AM	<p>Take action to achieve Profitability with Aussie Beef and Lamb</p> <p><i>What is the secret success to a profitable menu?</i></p> <p><i>What is your viewpoint on secondary beef and lamb cuts if they are workable and if they are the future trend in F&B business?</i></p> <p><i>What are the key attributes of Aussie beef and lamb that can contribute to business viability and profitability?</i></p>	<p>Chef Victor Siow Restaurateur Las Carretas Restaurant</p> <p>James See VP of Sales Lucky Frozen Sdn Bhd</p> <p>Valeska Regional Manager, SEA Meat & Livestock Australia</p> <p>Moderator: Rose Yong Representative Meat & Livestock Australia (MLA) Malaysia</p>
1:30 PM – 2:30 PM	<p><u>Wine Feature</u></p> <p>The Key Trends of The Fine Wine Industry</p> <p><i>Exploring the current insights, identity and sustainability of both the fine wine capitals of the world, Bourgogne and Bordeaux, in Malaysia and South East Asia. Delve and discover the current industry working trenes, strategy, and practice of catering to the evolving sophisticated needs of the regional clientele. The session will include a guided tasting of select wines from the respective regions.</i></p>	<p>Danny Tai Proprietor / Partner Areni</p> <p>Thomas Ling Principal Partner Entwine Consultancy Sdn Bhd</p>
2:45 PM – 3:30 PM	<p>Ingredients of Tomorrow: Redefining Foodservice Dynamics with Sustainable Frozen Gems</p> <p><i>Discover the culinary evolution brought forth by Ingredients of Tomorrow: Redefining Foodservice Dynamics with Sustainable Frozen Gems.' In response to the intricate challenges such as skilled labour shortage and wastage faced by the Malaysia's Food Service Industry, this abstract presents a fresh and novel approach. Elevating efficiency, versatility and sustainability with less wastage, frozen groceries the likes of IQF Fruits present a revolution in maintaining year-round freshness and nutritional integrity. As local flavours meet global demands, the presentation delves into optimised ingredient utilisation, minimised wastage, and streamlined operations. Harnessing frozen-fresh groceries, this innovative stride empowers foodservice establishments to simplify production with duplicable processes, tantalise palates, ultimately steering the industry toward a more dynamic and competitive future.</i></p>	<p>Dr. Tan Poh Lee Head of Scientific Affairs Department DPO Malaysia Sdn Bhd</p>

TREND TALK & FUTURE HUB

TREND TALK

DAY 2 20 SEPTEMBER 2023

HOSPITALITY LOUNGE 4, HALL 4, GROUND FLOOR, KLCC

TIME	TOPIC	SPEAKERS
1:00 PM - 2:00 PM	<p>O'leary Walker Estate</p> <p><i>Locally owned and operated, O'Leary Walker Wines, a James Halliday Five Star Winery, celebrates 23 years of great wine in 2023. Their carefully hand-crafted wines, designed to highlight their unique characteristics, come from the best vineyards across the state.</i></p>	<p>Chin Dibin Group Head Sommelier Focus Dynamics</p>
2:00 PM - 3:00 PM	<p>Legend VS On The Rise</p> <p><i>Discover all you need to know about Aussie wines through the Australian Wine Discovery program. Complete with comprehensive tasting guides, images, maps and videos this easy-going program is for everyone wanting to broaden their knowledge on the fantastic world of Australian wines.</i></p>	<p>Trina Chee Consultant AYS Consultancy</p>
3:00 PM - 4:00 PM	<p>Discover Maotai, The World's Most Valuable Spirit</p> <p><i>Discover the allure of the world's most prized spirit, boasting a staggering value of US\$49 billion on the spirit chart. Unravel the secrets behind its immense popularity in China and learn the art of savoring this exceptional category of spirits. Embark on a journey as we proudly present our house brand, Cang, a sauce aroma baijiu meticulously crafted in the heart of Guizhou Moutai Town.</i></p>	<p>Benson Tong 1-star Michelin Chef Swan Winery (S) Pte Ltd</p>
4:00 PM - 5:00 PM	<p>Lerida Estate</p> <p><i>Nestled at the foot of the Cullerin Range at Lake George, Lerida Estate Winery is dedicated to making distinctive, world class, wines that represent the unique and beautiful site on which they are grown. Through the combination of cutting edge vineyard management, meticulous winemaking, a magnificent cool climate site and our spectacular Glenn Murcutt designed winery, Lerida Estate strives to provide a welcoming and memorable visitor experience to stand alongside our exceptional Canberra District wines.</i></p>	<p>Siva CEO AYS Consultancy</p>
5:00 PM - 6:00 PM	<p>Free Run Juice</p> <p><i>Introducing 'Shared' and 'Weave' two out of the many brands created by Free Run Juice. Free Run Juice handles everything for you, including winemaking, bottling, labelling and packaging, warehousing and logistics including container packing.</i></p>	

TREND TALK & FUTURE HUB

FUTURE HUB

DAY 2 20 SEPTEMBER 2023

**FUTURE HUB, HALL 7,
LEVEL 3, KLCC**

TIME	TOPIC	SPEAKERS
10:30 AM - 11:30 AM	<p>“Feeding The Future” Symposium: Nourishing Malaysia’s Tomorrow</p> <p>Creating a Greener Plate: Fortifying Food Systems for Malaysia’s Future</p> <p><i>In a world marked by population growth, resource limitations, and environmental concerns, the need for sustainable food systems has never been more urgent. As Malaysia strives to secure its food and nutrition future amidst evolving challenges, the imperative for sustainable food systems becomes paramount. Join us in this panel discussion as we unravel the intricate tapestry of issues and prospects in achieving resilient food production, distribution, and consumption in the nation. By convening experts across sectors, our discourse seeks to illuminate the dynamic interplay between food, health, environmental stewardship, and economic advancement. Together, we will explore novel avenues toward a future where nourishing the population harmonizes seamlessly with upholding ecological equilibrium.</i></p> <p><i>This panel aspires to cultivate a comprehensive dialogue that not only identifies the hurdles in establishing sustainable food systems but also emphasizes the myriad prospects for innovation, cooperation and transformative change. The conversation will empower participants to envision and actively engage in shaping a future where the interdependence of nutrition, environment, and nourishment is thoughtfully harmonized for the collective well-being.</i></p>	<p>YB Dr Ong Kian Ming Director Philosophy Politics & Economics (PPE) Program Taylor University Former Deputy Minister Ministry of International Trade and Industry</p> <p>Dr. Kalanithi Nesaretnam Board Director IOI Corporation Bhd & Co-founder Climate Governance Malaysia</p> <p>Moderator: Karen Chand Director Education Policy United Nations (UN) - Sustainable Development Solutions Network</p>
11:30 AM - 12:00 PM	<p>From Bean to Aroma: Unveiling Sustainable Vanilla Cultivation</p> <p><i>Welcome to a session that delves into the heart of sustainable agriculture, where flavor, tradition, and innovation converge. In this illuminating discussion, we turn our attention to the remarkable journey of Kairos Agriculture, a distinguished vanilla farm nestled amidst the lush landscapes of Penang, Malaysia.</i></p> <p><i>As the global community strives to address pressing challenges in food security and sustainability, the story of Kairos Agriculture stands as a testament to the power of responsible farming practices. This session invites you to explore the intricacies of cultivating one of the world’s most prized flavors – vanilla – while weaving a narrative of environmental stewardship, community empowerment, and culinary excellence.</i></p> <p><i>Throughout this session, we will have the opportunity to hear from the visionary minds behind Kairos Agriculture. They will share their insights into how they’ve harnessed the power of agriculture to contribute to the broader goal of ensuring food security and sustainability for our planet. So, as we embark on this session, let’s keep in mind that the story of Kairos Agriculture is more than just a tale of vanilla; it’s a story of innovation, stewardship, and a commitment to nourishing both our bodies and our planet. Join us as we explore how Kairos Agriculture is shaping the future of farming, one pod at a time.</i></p>	<p>Ezra Tan Founder & CEO Kairos Agriculture</p>

TREND TALK & FUTURE HUB

FUTURE HUB

DAY 2 20 SEPTEMBER 2023

**FUTURE HUB, HALL 7,
LEVEL 3, KLCC**

TIME TOPIC SPEAKERS

12:00 PM -
12:30 PM

Future Chefs: Crafting Culinary Excellence through Sustainability and Innovation

Dr Chong Li Choo
Associate Professor,
Director of Impact
Lab (Food Security &
Nutrition)
Programme Director
(Bachelor of Science
(Hons.) (Culinology))
School of Food Studies
& Gastronomy
Faculty of Social
Sciences & Leisure
Management
TAYLOR'S UNIVERSITY

In the rapidly evolving landscape of gastronomy, the role of future chefs extends beyond culinary creativity and technique. This solo presentation delves into the pivotal role that sustainability and innovation play in shaping the culinary arts of tomorrow. By exploring the synergy between these two crucial aspects, this presentation aims to inspire and equip future chefs with the knowledge, skills, and mindset necessary to create exquisite dishes that not only tantalize the taste buds but also embrace ethical sourcing, reduce environmental impact, and contribute to a more sustainable and flavorful culinary future.

Through this presentation, attendees will gain valuable insights into the transformative power of sustainability and innovation in the culinary realm. By embracing these transformative understanding, future chefs can create dishes that resonate with the flavors of today while sowing the seeds for a greener, more vibrant, and more responsible culinary future. The discourse aims to ignite a passion for conscious cooking and inspire chefs to wield their culinary skills as instruments of positive change.

12.30 PM
1:00 PM

Nurturing Healthy Eating Habits in Children: Innovative Approach to Feeding The Future

Irvin Tan
Founder & CEO
HaruPlate

Join us for an engaging presentation as we delve into the inspiring journey of HaruPlate, a pioneer in pediatric nutrition and a trailblazer in promoting healthy eating habits among children. In this presentation, we will explore how HaruPlate is shaping the future of child nutrition, fostering a lifelong love for healthy food, and contributing to the well-being of our communities.

HaruPlate is a Singaporean pediatric nutrition brand specializes in designing and distributing plant-based, functional foods tailored to children aged 1 to 12 years old.

In summary, HaruPlate is more than just a brand; it's a partner on your parenting journey, dedicated to transforming food into an exciting adventure for both you and your children. Their unique philosophy, "Feeding The Senses," is the guiding star that propels them forward as they strive to kindle children's enthusiasm for new culinary experiences.

By attending this presentation, you will gain insights into how HaruPlate is not only addressing the nutritional needs of children but also revolutionizing the way we think about food, health, and the future of our younger generations.

TREND TALK & FUTURE HUB

FUTURE HUB

DAY 2 20 SEPTEMBER 2023

**FUTURE HUB, HALL 7,
LEVEL 3, KLCC**

TIME	TOPIC	SPEAKERS
1:00 PM 1:30 PM	Nourishing the Senses: Agri-Sanal Excellence with Local Homegrown Ingredients <i>In a world grappling with environmental challenges and a growing need for sustainable practices, "agri-sanal" (a fusion of agriculture and artisanal) approaches have emerged as a promising solution. Join us for an inspiring journey into the heart of "Eartheories," a distinguished artisanal aromacare change maker that has become a beacon of transformative innovation. This presentation will illuminate the remarkable story of Eartheories, a brand born from a simple moment of inspiration during a lemongrass harvest, which has since blossomed into a force for change in the field of aromacare.</i> <i>Starting with lemongrass as their muse, Eartheories embarked on a quest to unlock the hidden potential of traditional Malay heritage recipes. Through extensive research and collaboration with esteemed scientists and academics, they've crafted a diverse range of over a hundred artisanal aromacare products, each carefully chosen for its therapeutic qualities.</i> <i>Hailing proudly from Malaysia, Eartheories is more than a brand; it's a commitment to building a sustainable "agri-sanal" ecosystem, where agriculture and artisanal craftsmanship unite. Through this mission, they empower local farmers, uplift communities and showcase the untapped potential of Malaysian ingredients.</i> <i>This presentation will not only inform you about Eartheories' unique story and mission but also inspire you to appreciate the value of traditional remedies and local ingredients in the modern world.</i>	Fadzli Subari Founder & CEO Eartheories Sdn Bhd Iskandar Dzulkarnain Abdul Kadir Co-founder & COO Eartheories Sdn Bhd
1:30 PM - 2:00 PM	From Fields to Future: Tech-Driven Farming Revolution <i>Fefifo stands at the forefront of agricultural innovation, pioneering the fusion of technology and farming to empower a new generation of forward-thinking agriculturalists.</i> <i>With a vision firmly set on the future of agriculture, Fefifo eliminates traditional barriers, making farming more accessible and sustainable. They're redefining the very essence of co-farming, bridging the gap between traditional practices and state-of-the-art technology.</i> <i>Fefifo's commitment doesn't end with technology; it extends to cultivating a vibrant community of experts who provide guidance and mentorship to partner growers. This collaborative ecosystem is the hallmark that distinguishes Fefifo as a genuine trailblazer in the agricultural landscape.</i> <i>Join us as we delve into the heart of Fefifo's tech-driven farming revolution, a journey that holds the promise of a more accessible, efficient, and prosperous future for agriculture and those who are its stewards.</i>	Chris Fong Founder & CEO Fefifo

TREND TALK & FUTURE HUB

FUTURE HUB

DAY 2 20 SEPTEMBER 2023

FUTURE HUB, HALL 7, LEVEL 3, KLCC

TIME	TOPIC	SPEAKERS
2:00 PM - 3:00 PM	<p>Revolutionizing Agriculture: Exploring Cutting-Edge Innovations in Sustainable Food Production</p> <p><i>The landscape of food production and agriculture is undergoing a profound transformation driven by technological breakthroughs, scientific advancements, and evolving consumer preferences. This panel discussion will illuminate the cutting-edge innovations that are reshaping how we grow, harvest, and distribute food, while also addressing the pressing need for sustainability and resilience in the face of global challenges. Bringing together experts from various sectors, this conversation will explore how these innovations are revolutionizing traditional practices and paving the way for a more efficient, environmentally friendly, and food-secure future.</i></p> <p><i>Through insightful discussions, the panel will provide a comprehensive exploration of the rapidly evolving landscape of food production and agriculture. Attendees will gain a deeper understanding of how these innovations hold the potential to address critical challenges, improve resource efficiency, and create a more resilient and sustainable food system. The discourse will inspire stakeholders to embrace and contribute to the ongoing transformation, fostering a future where innovation and sustainability go hand in hand to feed a growing population.</i></p>	<p>Arif Makhdzir CEO & Founder Braintree Technologies</p> <p>Jonah Lau Co-Founder & CTO Sinisana Technologies</p> <p>Vic Pui CTO Entomal</p> <p>Anabelle Co-Martinent CMO Phuture Foods</p> <p>Moderator: Chris Fong CEO & Founder Fefifo</p>
3:00 PM - 4:00 PM	<p>Bytes to Bites: Exploring the Digital Revolution in the Food Industry</p> <p><i>In an era of rapid technological advancement, the food industry is undergoing a profound transformation fueled by innovative technologies. This panel discussion invites you to delve into the exciting realm where cutting-edge digital solutions are reshaping every aspect of food production, distribution, consumption, and sustainability.</i></p> <p><i>Our esteemed panelists will lead a captivating exploration of the pivotal role technology plays in revolutionizing the food industry. From blockchain-enabled supply chains and smart agriculture to AI-driven culinary creations and virtual dining experiences, we'll navigate the dynamic landscape of digital innovation and its impact on the way we grow, prepare, and savour our meals.</i></p> <p><i>Join us for an enlightening discussion as we decode the language of algorithms, sensors, and virtual realms that are reshaping the very essence of our food systems. Our panelists, armed with diverse expertise and insights, will unveil the remarkable ways in which technology is transforming the food industry and propelling us into a tantalizing future where the fusion of data and flavor ignites culinary creativity like never before.</i></p>	<p>Somsubhra GanChoudhuri Co-founder & CEO AI Palette</p> <p>Anthony See CEO Food Market Hub</p> <p>Moderator: Navin Sinnathamby Head of Department, Digital Agriculture and Drone Technology Ecosystem Malaysia Digital Economy Corporation (MDEC)</p>

TREND TALK & FUTURE HUB

FUTURE HUB

DAY 2 20 SEPTEMBER 2023

**FUTURE HUB, HALL 7,
LEVEL 3, KLCC**

TIME	TOPIC	SPEAKERS
4:00 PM - 4:30 PM	Pioneering the Global Shift in Beverage Innovation <i>In this presentation, we will embark on a journey to uncover how this remarkable creation seamlessly aligns with our shared vision for a future that goes beyond mere sustainability, one that holds a greater purpose for the well-being of our planet.</i> <i>We will explore how Sachi embodies the ideals of sustainability, excellence, and responsible consumption. Through its unique origin, remarkable attributes, and the story of its creation, we will unveil how Sachi contributes to shaping a world where food and beverages are not just delicious but also environmentally conscious.</i> <i>Sachi stands at the forefront of the beverage industry, introducing the world's very first soy-based alcoholic drink on a global scale. Its conception was driven by a commitment to meeting the preferences of a new breed of contemporary consumers. This remarkable breakthrough proudly originates from Singapore and is crafted sustainably, using soy whey, a byproduct derived from tofu production.</i> <i>The roots of Sachi trace back to a noble mission focused on addressing the challenge of food waste valorization. A substantial volume of soy whey, a nutritious liquid generated during tofu manufacturing, was being discarded daily by tofu producers. Through nearly five years of unwavering dedication to research and development, they have achieved a groundbreaking feat—pioneering a patented technique to transform soy whey into an unprecedented alcoholic beverage with significant commercial promise. Bursting with soy antioxidants and boasting low-calorie content, Sachi has arrived to redefine the global landscape of beverages.</i> <i>Join us in this exploration of Sachi, a remarkable beverage that stands as a testament to the harmonious coexistence of tradition and innovation—a true emblem of the future of sustainable and nourishing living.</i>	Jonathan Ng CEO DrinkSachi
4:30 PM - 5:00 PM	Transforming Cocoa: Pioneering Sustainability with Safe, Pure, and Local Ingredients <i>In this presentation, we will embark on a captivating journey to explore the inspiring story and innovative mission of Vive Snack. We'll delve into how this visionary company, established in 2015, is dedicated to enriching lives through a green, organic, and joyful lifestyle. At its core, Vive Snack is committed to redefining the world of snacking by offering simple, healthy, and delicious food items crafted from safe and pure ingredients.</i> <i>Vive Snack made its debut with the revolutionary product, Cacao Nibs, and has since been on an unceasing exploration to expand its offerings with new and healthy delights. With a steadfast dedication to natural and healthy snacks, they have redefined the way we think about indulging in our favorite treats.</i> <i>Central to Vive Snack's philosophy is the farm-to-bar concept, which involves ethically sourcing organic ingredients, particularly cocoa, for their range of cocoa-based products. What makes their approach even more remarkable is their reliance on locally grown cocoa, fostering not only healthy eating but also sustainability within the communities they serve.</i> <i>Join us as we uncover the secrets behind their success and the future of sustainable snacking, which Vive Snack is actively shaping with each delectable bite and how their journey aligns with a vision for a greener, healthier, and more joyful lifestyle for all.</i>	Eric Khor Founder & CEO Vive Snack

TREND TALK & FUTURE HUB

FUTURE HUB

DAY 2 20 SEPTEMBER 2023

**FUTURE HUB, HALL 7,
LEVEL 3, KLCC**

TIME

TOPIC

SPEAKERS

5.00 PM -
6:00 PM

Precision Fermentation: Revolutionizing Food Production for a Sustainable Future

Edwin Lee
Founder & CEO
Ultimate

In a world where the demand for nutritious, ethical, and environmentally conscious food is rapidly growing, the traditional methods of protein production are facing unprecedented challenges. Today, we have the privilege of unveiling a groundbreaking solution that holds the potential to reshape our food landscape – Precision Fermentation, as pioneered by Ultimate.

Precision Fermentation, the heart of our discussion, introduces an era of precision, efficiency, and sustainability to food production. By harnessing the power of cutting-edge biotechnology, we are not only redefining how we nourish ourselves but also embracing a profound responsibility toward our planet.

Throughout this session, we will explore the remarkable journey of Ultimate, a trailblazer in the precision fermentation domain. We will dive deep into the technology that allows us to cultivate proteins through microorganisms, envisioning a future where we no longer need to choose between satisfying our palates and caring for our environment. Our esteemed speaker will elucidate the significance of Precision Fermentation for a sustainable food future. We will unravel how this innovative approach addresses critical global challenges, including the conservation of resources, the mitigation of climate change, and the advancement of food security.

We will learn how Ultimate is leading the way in producing alternative proteins that are delicious, nutritious, and ecologically responsible. From meat alternatives that closely mimic the flavors and textures we love to microproteins that cater to specialized nutritional needs, we are on the cusp of a culinary revolution that resonates with our aspirations for a healthier world.

TREND TALK & FUTURE HUB

TREND TALK

DAY 3 21 SEPTEMBER 2023

**HOSPITALITY LOUNGE 2,
HALL 2, GROUND FLOOR, KLCC**

TIME	TOPIC	SPEAKERS
12:30 PM - 1:30 PM	The Current Trends and Evolving Skill Set Needs of the Industry Seen via Leading Hospitality and Culinary Education Institutions <i>The landscape, identity and traits of the global Hospitality and Culinary industry is rapidly evolving and ever demanding than before. Capture the working insights and live viewpoints from experienced senior academics of the leading regional institutions.</i>	Ronald W. Binati Head of Programme – Hospitality Management, School of Hospitality Berjaya University Chef Kenneth Kam Academic Department Head, Culinary School of Hospitality, Tourism & Culinary Arts UOW Malaysia KDU University College Chef Khairul Anuar Lecturer of Culinary UOW Malaysia KDU Moderator: Thomas Ling Principal Partner Entwine Consultancy
2:00 PM – 2:45 PM	Craft Beer Appreciation and Positioning in The Malaysian Market <i>The presentation aims to provide knowledge on the fundamentals of craft beer, its industry, culture and positioning in the Malaysian market. The beer tasting session aims to help participants experience the product and gain better understanding of the points raised during the presentation.</i>	Alvin Lim Say Heng Craft Beer Ambassador MyBeer (M) Sdn Bhd & Paperkite Brewing Co.
3:30 PM – 4:30 PM	<u>Wine Feature</u> Japan's Kokushu - National Beverages (Saké, Shochu and Awamori) <i>Exploring the current trends, identity and sustainability of Japan's national beverages with a lead panel consisting of sake brewery owners, government officials and regional bodies, complete with a structured tasting session for the trade. Also highlighting various local trade training programs and professional courses on Japan's Kokushu for industry staff knowledge development.</i>	Naoya Kawasaki Masterchef Sushi Oribe Kuala Lumpur Thomas Ling Principal Partner Entwine Consultancy Sdn Bhd

TREND TALK & FUTURE HUB

TREND TALK

DAY 3 21 SEPTEMBER 2023

**HOSPITALITY LOUNGE 4,
HALL 4, GROUND FLOOR, KLCC**

TIME	TOPIC	SPEAKERS
11:00 AM - 12:00 PM	Leogate Estate Wines <i>Leogate Estate is a sustainable estate at the foot of the Brokenback Ranges in Australia's oldest wine-producing region, the Hunter Valley. Being bestowed with the status of a James Halliday red 5 star rated winery since 2012, Leogate Estate has maintained a presence for the last six years with consecutive vintages showcased on Qantas International flights where their "Brokenback Vineyard" Shiraz has been poured in Business Class and their "The Basin Reserve" Shiraz in First Class.</i>	Chin Dibin Group Head Sommelier Focus Dynamics
12:00 PM - 1:00 PM	Shottesbrooke Wines <i>From the ground up, Shottesbrooke has been built on a tradition of hard work, dedication and passion. The people, the place and the soul that have come together over many years, and which today see their wines being distributed around the world, continue on through everything they do.</i>	Roderick Wong Founder The Wine Academy
1:00 PM - 2:00 PM	The A.B.C of French Wines <i>The French Wine Scholar® program is the most advanced, comprehensive, and up-to-date French wine course. The syllabus takes a regional approach and discusses all French wine appellations and the factors that shape their identities.</i>	Trina Chee Consultant AYS Consultancy
2:00 PM - 3:00 PM	Adal Estate Wines <i>Adal Estate is a luxury wine brand made in Australia that reflects the unique terroir of our vineyards, using sustainable and eco-friendly farming practices to ensure the health and vitality of our land for generations to come. Adal Estate complements its Gippsland wine region harvest with grapes sourced from over 60 carefully selected South Eastern Australian vineyards in the premium regions of the Barossa Valley, Coonawarra, Adelaide Hills, Clare Valley, Barossa Valley, Currency Creek, Langhorne Creek, Limestone Coast, McLaren Vale, Riverland (SA), SEA (Murray Darling Victoria).</i>	Chin Dibin Group Head Sommelier Focus Dynamics
3:00 PM - 4:00 PM	Digiorgio Family Wines <i>Being the second oldest winery in the district, the aged vines surrounding the winery are planted on the famous terra rossa soil located in the heart of Coonawarra. This has provided the DiGiorgio family with a wonderful source of premium fruit, a state of the art production facility and a centrally located cellar door in Coonawarra.</i>	

TREND TALK & FUTURE HUB

TREND TALK

DAY 3 21 SEPTEMBER 2023

**HOSPITALITY LOUNGE 4,
HALL 4, GROUND FLOOR, KLCC**

TIME	TOPIC	SPEAKERS
4:00 PM - 5:00 PM	Wine In A Glass <i>Its convenience and ability to offer incredibly fast serve-times for busy bars makes Wine In A Glass the natural choice for sporting events, festivals, picnics or barbecues. Consumers can enjoy a glass of wine without having to worry about carrying glasses or drinking out of flimsy plastic tumblers.</i>	Michelle Anderson-Sims Managing Director Wine In A Glass (WIAG)
5:00 PM - 6:00 PM	Eden Hall Wines & Stage Door Wines <i>The medical profession features prominently in the Australian wine story. David Hall, a consultant Spinal Surgeon, followed the path of other medicos before him who went beyond developing a taste for good wine to wanting to produce his own fine wine. In the early 1990's he and his wife Mardi began exploring the beautiful Eden Valley in the Barossa high country and the rest, as they say, is history!</i>	Chin Dibin Group Head Sommelier Focus Dynamics

TREND TALK & FUTURE HUB

FUTURE HUB

DAY 3 21 SEPTEMBER 2023

**FUTURE HUB, HALL 7,
LEVEL 3, KLCC**

TIME

TOPIC

10:30 AM -
12:00 PM

Food Waste Management Forum

Managing Food Waste in Business Events: Role of the Venue

- *SDG Taskforce & Partnerships*
- *Examples of collaboration with organisers i.e. FHM 2023, stats from previous editions, etc*
- *Challenges/Realities of SDG journey*
- *Opportunity for supply chain*

F&B production - Food Waste Management at kitchens.

- *Identifying food waste that can be transformed*
- *Composting as an alternative sustainable method in managing food waste*
- *Microorganisms as an agent for fermentation of food waste into fertilizers and cleaning agents, replacing usage of chemicals*

John Burke

General Manager
KLCC

Dr. Balasundram Balan

ESG Master Trainer
MAHTEC Sdn Bhd

Sharmaine XinHui Kaur

Education & Solutions
Director
Co-founder EcoGarage
Sdn. Bhd.

Moderator

Ken Cheah

Learning & Development
Consultant
MAHTEC Sdn Bhd

2:30 PM -
4:00 PM

Food Waste Management - Industry Expert Sharing

- *Innovative Approaches & current research on Food Waste Management: Utilization of black soldier fly larva, leverage on AI technology & data analytics, food processing & packaging technology*
- *The University's Role and Initiatives: Taylor's Food Waste Management Hub & Taylor's S.T.A.R Programme*
- *Empowering the next generation: Behavioral change and consumer education*
- *Call to action: academic- industry collaboration*

- *Food Waste in Malaysia: Hotels, Hypermarkets, Manufacturers, Consumers*
- *Statistics from SWCorp, Landfills, and Climate Change: Landfills get lots of food waste. It makes a harmful gas called methane that affects climate change. Food waste worsens climate change because it wastes resources and makes methane.*
- *Global Food Waste and Consequences: Wasting food leads to hunger, food problems, and shortages.*
- *Urgency to Act Now:*
 - *We must act quickly because food waste hurts the environment, food supply, and economy.*
 - *Reducing waste saves resources, helps climate change, and fights hunger.*
 - *Governments, businesses, and people should work together to stop waste. This includes better food sharing and recycling.*

Dr Chong Li Choo

Associate Professor, Director
of Impact Lab (Food Security &
Nutrition)
Programme Director (Bachelor
of Science (Hons.) (Culinology)
School of Food Studies &
Gastronomy
Faculty of Social Sciences &
Leisure Management
TAYLOR'S UNIVERSITY

Rick Chee

Founder
Food Aid Foundation

Moderator

Ken Cheah

Learning & Development
Consultant
MAHTEC Sdn Bhd

TREND TALK & FUTURE HUB

TREND TALK

DAY 4 22 SEPTEMBER 2023

**HOSPITALITY LOUNGE 2,
HALL 2, GROUND FLOOR, KLCC**

TIME	TOPIC	SPEAKERS
11:00 AM – 12:00 PM	<p>Sustainability in the Beverage Industry</p> <p><i>Seminar talk panel by lead business participating exhibitors on sustainable services, products, demands and trends within their category profile. Followed by a tasting of sustainable beverages and/or food products with sustainable equipment, e.g. glassware, tableware, napkins, service product, packaging..</i></p>	<p>Thomas Ling Principal Partner Entwine Consultancy Sdn Bhd</p>
1:30 PM – 2:30 PM	<p><u>Wine Feature</u></p> <p>The Key Trends of the Regional and Global Spirits Industry</p> <p><i>Exploring the current trends, identity and sustainability of both the regional and global spirits drinks industry, i.e. whisky, gin, tequila, brandy, rum with a lead panel of brand senior managers, industry personalities and distillery owners. Also highlighting various local trade training programs and professional courses on beverage spirits for industry staff knowledge development.</i></p>	<p>Thomas Ling Principal Partner Entwine Consultancy Sdn Bhd</p>
3:15 PM – 4:15 PM	<p>The Importance of Structured Training Programs for Staff Empowerment and Retention</p> <p><i>Hotels, restaurants and concept dining outlets are still facing the ongoing struggle to keep their establishments afloat due to the perpetual issue of labour shortage with its crunch being felt ever more than before with the recent pandemic. A forum seminar workshop session on the often overlooked and taken for granted aspect of continued structured training initiatives and upskilling empowerment, and how it can be an effective tool to mitigate, reinvigorate and improve the staffing stretched thin predicament.</i></p>	<p>Edward C. Abraham Principal partner Entwine Asia</p> <p>Mohan Naidu Director Allegiance Wines</p> <p>Thomas Ling Principal Partner Entwine Consultancy</p>

TREND TALK & FUTURE HUB

TREND TALK

DAY 4 22 SEPTEMBER 2023

**HOSPITALITY LOUNGE 4,
HALL 4, GROUND FLOOR, KLCC**

TIME	TOPIC	SPEAKERS
12:00 PM - 1:00 PM	Ellis Wines <i>Ellis Wines is a family owned business situated on the rich red Cambrian soil in Colbinabbin. This region continues to develop an incredible reputation for its wine production. With elegance and style, Ellis Wines has harnessed the amazing regional abilities to produce an outstanding range of wines.</i>	
1:00 PM - 2:00 PM	Lou Miranda Estate <i>Lou Miranda Estate, a family owned boutique winery, are the proud custodians of four centenarian old vine blocks in the Southern Barossa Valley (the oldest dating back to 1897). Named for their father Lou Miranda, his daughters, Lisa, Angela and Victoria run the family boutique Barossa vineyards, winery and cellar door with charming devotion to good old-fashioned Italian hospitality.</i>	
2:00 PM - 3:00 PM	Vocabeerlary - Beer Styles For Fun And Profit	

TREND TALK & FUTURE HUB

FUTURE HUB

DAY 4 22 SEPTEMBER 2023

**FUTURE HUB, HALL 7,
LEVEL 3, KLCC**

TIME	TOPIC	SPEAKERS
11:00 AM – 12:00 PM	Shaping the Plant Based Culinary Arts <i>This Diploma focuses on crafting dishes solely from plants, providing a creative repertoire of product knowledge, skills, and recipes. Within the program students will explore a wide range of vegetables, fruit, nuts, seeds, grains, and pulses, gaining expert knowledge on ingredient varieties and innovative culinary uses. The program has been designed to provide specialised culinary education for the growing demand for plant-based restaurants and products.</i> <i>This Le Cordon Bleu Plant Base program will delve into 2 disciplines - Cuisine and Pastry. The recipes will not have any animal products such as milk, or any dairy products or eggs and we will teach you to use alternative ingredients or produce your own "milk" for our recipes. We advocate good health with good plant base ingredients which appease all our culinary senses.</i>	Chef Stéphane Frelon Technical Director & Executive Cuisine Chef Instructor Le Cordon Bleu Malaysia



**PASTRY
INNOVATION
LAB**

PASTRY INNOVATION LAB

MASTERCLASS DEMONSTRATION

DAY 1 19 SEPTEMBER 2023

11.00AM

Autumn

Hosted by **DKSH Malaysia Sdn Bhd**
Featuring **SCS, EMB, Monin, Biscoff and Oreo**
Presented by **Chef Yee Suet Rene**



12.00PM

Matcha Yuzu Choux Roll

Hosted by **Tehmag Food Corp Sdn Bhd**
Featuring **Dobla and IRCA**
Presented by **Chef Lim Chin Kheng**



1.30PM

Autumn Abundance

Hosted by **Sejati Bakery Trading Sdn Bhd**
Featuring **Frutsence and Top Kokoa**
Presented by **Chef Fun Jian Zhong**



3.00PM

Berries Galore

Hosted by **DPO International Sdn Bhd**
Featuring **Foodcraft**
Presented by **Chef Edward Chui**



PASTRY INNOVATION LAB

SENSORIAL TASTING WORKSHOP

DAY 1 19 SEPTEMBER 2023

12.00PM

Autumn

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Featuring **SCS, EMB, Monin, Biscoff and Oreo**
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Featuring **Foodcraft**
Presented by **Chef Edward Chui**



PASTRY INNOVATION LAB

MASTERCLASS DEMONSTRATION

DAY 2 20 SEPTEMBER 2023

11.00AM

Strawberry Cheesecake

Hosted by **BGS Trading Sdn Bhd**
Featuring **Anchor Food Professionals**
Presented by **Chef Frédéric Oger**



12.00PM

Exotic Choux

Hosted by **FrieslandCampina Professional**
Featuring **Debic**
Presented by **Chef Arvind Singam & Chef Chong Wei Tzeh**



1.30PM

Autumn Quiches

Hosted by **DLA Naturals Sdn Bhd**
Featuring **DLA**
Presented by **Chef Susan Low**



3.00PM

Romance of the Jade Rabbit

Hosted by **Almond Board of Australia**
Featuring **Almond**
Presented by **Chef Patrick Siau**



PASTRY INNOVATION LAB

SENSORIAL TASTING WORKSHOP

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PASTRY INNOVATION LAB

MASTERCLASS DEMONSTRATION

DAY 3 21 SEPTEMBER 2023

11.00AM

Lanterne

Hosted by **Bidfood Malaysia Sdn Bhd**
Featuring **Elle & Vire Professionals**
Presented by **Chef Chong Ko Wai**



12.00PM

Moon Hare

Hosted by **Sri Manisan Sdn Bhd**
Featuring **Candia, Murray Goulburn, Rauch & Maldon**
Presented by **Chef Tan Wei Loon**



1.30PM

Autumn Sensation

Hosted by **Lucky Frozen Sdn Bhd**
Featuring **Dairyland and Paysan Breton**
Presented by **Chef Johnson Lim**



PASTRY INNOVATION LAB

SENSORIAL TASTING WORKSHOP

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PASTRY INNOVATION LAB

MASTERCLASS DEMONSTRATION

DAY 4 22 SEPTEMBER 2023

11.00AM

Mid-autumn Night's Dream

Hosted by **Lee's Frozen Food Sdn Bhd**
Featuring **GUD**
Presented by **Chef Chong Wei Tzeh**



12.30PM

Mid-Autumn Awakening

Hosted by **Linaco Manufacturing (M) Sdn Bhd**
Featuring **COWA and RASAKU**
Presented by **Chef Debbie Teoh**



SENSORIAL TASTING WORKSHOP

DAY 4 22 SEPTEMBER 2023

12.00PM

Mid-autumn Night's Dream

Hosted by **Lee's Frozen Food Sdn Bhd**
Featuring **GUD**
Presented by **Chef Chong Wei Tzeh**



12.30PM

Mid-Autumn Aplenty

Hosted by **Linaco Manufacturing (M) Sdn Bhd**
Featuring **COWA and RASAKU**
Presented by **Chef Debbie Teoh**



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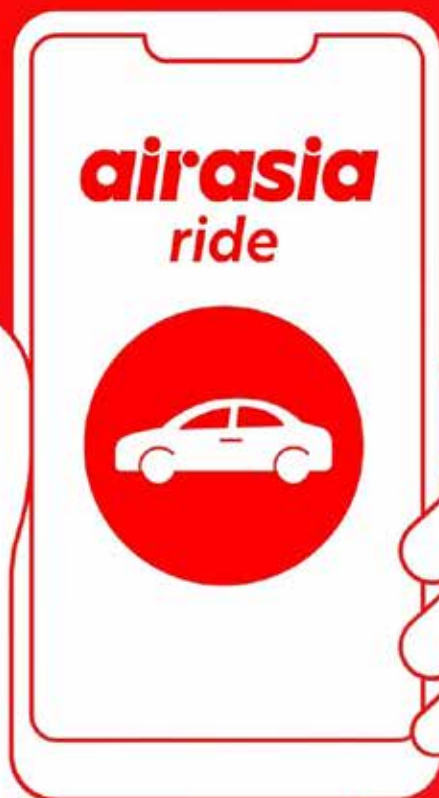
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