Data Sheet

24th Edition

FITHEP 2027
FOOD TRADE FAIR LATIN AMERICAN

24th International Fair of Technology and Raw Materials for the Manufacture of Ice-creams, Confectionery, Chocolates, Bakery, Pasta, Pizza, 'Empanadas' and Products for Supermarkets, Restaurants, Coffee Bars, Food Service and Catering

May 30th to June 2nd, 2027

La Rural Exhibition Center
Buenos Aires | Argentina

To attend FITHEP 2027 Food Trade Fair, please register online at

www.fithep-expoalimentaria.com

Organized by

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SISTEMA MITA

UBA AGRONOMÍA Facultad de Agronomía

UNIVERSITÀ DI PARMA

ORGANIZER

Publitec is a Publishing Company having almost 60 years'experience in the dissemination of Food Science and technology. With head office in Buenos Aires and San Pablo and trade office in Amsterdam (EU) as well as a large database, Publitec has become a leading company in the entrepreneurial organization of trade fairs and publishing related events.

Publitec's five magazines, newsletter, and two directories are disseminated at the regional level and are available at the main trade fairs, congresses, and seminars on the food industry in Argentina and Latin America.

Technical Journals:

Heladería • Panadería LATINOAMERICANA

La Alimentación LATINOAMERICANA

La Industria Cárnica LATINOAMERICANA

Tecnología Láctea LATINOAMERICANA

DIRECTORIO NACIONAL DE PROVEEDORES Industria Cárnica - Láctea

DIRECTORIO DE PROVEEDORES FITHEP

DETAILED INFORMATION

Industries

Technology for the manufacture of ice-creams and ice-cream by-products. Technology for the manufacture of flour products. Technology for the manufacture of sweet and confectionery. Utensils for food service and gastronomic sectors. Equipment for food preservation and distribution. Ingredients for the manufacture of ice-cream and its derivatives. Ingredients or the manufacture of bakery products. Ingredients for the manufacture of pizza and 'empanadas'. Ingredients fot the manufacture of pasta. Furnishings for the gastronomic industry.

Food Process Technology

Industrial furnaces and convection ovens for bakery. Kneaders, cutters and beaters. Dosing machines. Packing machines. Dough Sheeters. Ravioli, pancake, crepe makers. Industrial cookie makers. Colloid mills for homogenizing. Ice-makers. Cold storage logistics and chilling plants.

THE TRADE SHOW

24th FITHEP 2027 FOOD TRADE FAIR LATIN AMERICAN

FITHEP 2026 LATIN AMERICAN FOOD TRADE FAIR

International Fair of Technology and Raw Materials for the Manufacture of Ice-creams, Confectionery, Chocolates, bakery, Pasta, Pizza, 'Empanadas' and Products for Supermarkets, Restaurants, Coffee Bars, Food Service and Catering.

Dates: May 30, 31 and June 1, 2, 2027

Location: La Rural Exhibition Center

City: Buenos Aires - Argentina

Gastronomic Utensils and Equipment

Non-stick plates for bakery. Trays and tray carts. Plastic and cardboard packaging. Fridges, commercial displays and freezers. Clothing.

Ingredients

Industrial flours. Confectionery and bakery mixes. Fruit pulps. Dessert sauces and syrups. Toppings. Creams and dairy based products. Homogenizers and stabilizers. Additives and preservatives. Flavors and colors. Seed for bakery products. Baking powder, margarine and refined bovine fat. Chocolate covering for patisserie. Ice-cream paste containers.

VISITORS

Profile

Business people. Entrepreneurs. Gastronomic Professionals. Technical Consultants. Quality Assurance Department. Food Engineers and Food Technologists.

Industries

Bakery. Ice-creams Shops. Patisserie. Coffee bars. Catering. Food Service. Restaurants. Supermarkets. Confectionery. Chocolates Shops. Fresh and Dry Pasta Manufacturers. Pizzerias and 'Empanada' Food Shops.

Areas

Handmade
Semi industrial
Industrial

Activities

Trainings

Masters' classes and show cooking by entities. Free-paying courses manufacturing processes. Seminar on additives and ingredients. Daily business conferences. Exhibitors' demonstrations of products.

Domestic Visitors

From all over Argentina.

Foreign Visitors

From Uruguay, Brazil, Chile, Paraguay, Peru, Bolivia, Venezuela, Colombia, Mexico, Spain, Italy and France.

2026 Edition

Total number of professional visitors:

24000

Supported by

24 FITHEP LATAM EXPOALIMENTARIA 2027 is sponsored and supported by the main chambers and associations in the sector:

- Federation of Pastry Chefs.
- Association of Artisanal Ice Cream and Related Manufacturers – AFADHYA.
- Chamber of Confectioneries of the Argentine Republic
- MITA - FAUBA
- Parma University

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FOOD TRADE FAIR
LATIN AMERICAN

www.fithep-expoalimentaria.com

Dates: May 30th to June 2nd, 2027

Venue: La Rural Exhibition Center

City: Buenos Aires | Argentina

EXHIBITION PRICES FOR INTERNATIONAL EXHIBITORS

Price per square meter: 300€

Standard Design

The hire of complete booth and booth space during assembly, exhibition and dismantling includes:

- Assembly and dismantling costs.
- Shipping and shipping back costs.
- Technical Management during assembly.
- Shell Scheme booth anodized aluminum and hardboard perimeter panels.
- Lighting: spotlights and 1 electric outlet.
- Furnishing: 1 desk, 2 chairs or sidewalks.
- Carpet floor.
- Electricity supply for lighting.

Payment Conditions

50% by bank transfer upon the signature of the agreement and 50% in March 2027.

Important

The 300€ price that includes the Standard Design is valid for up to 15 square meter booths. As from 16 square meters the price is only per square meter, which means Standard Design and additional services are excluded.

The price per square meter also includes:

- Press releases in the technical journals ***Heladería - Panadería Latinoamericana*** (distributed all over the region).
- Technical Innovation Dissemination in ***Heladería Panadería Latinoamericana*** and ***Prensa Alimentaria.***
- Being listed on Catálogo Oficial de FITHEP for free.

Optional:

Water connection and drainage system.