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1-3 SEP 2026

Hong Kong Convention
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香港會議展覽中心

多重口感疊加：以極致層次感，定義烘焙甜品市場新高度

Texture Layering: Defining the New Frontier of Bakery & Confectionery with Multi-Sensory Excellence

「風味融合」已不再是新鮮事，**當前的烘焙市場已日益擁抱「多重口感疊加」趨勢**——豐富且分明的層次感（如外脆內綿、爆漿流心），讓每一口都充滿新發現。根據最新市場洞察，**71% 的消費者視「口感」為食物享受的核心驅動力**。這股風潮正為**烘焙甜品與食品包裝業**帶來前所未有的商業紅利。

While flavour fusion is now standard, **the bakery landscape has shifted towards "Texture Layering"**. Distinct, multi-layered textures—such as the contrast between a crisp shell and a molten centre—ensure every bite is a new discovery. According to the latest market insights, **71% of consumers cite "texture" as a primary driver of food enjoyment**. This sensory revolution is unlocking unprecedented commercial dividends for both the **bakery and food packaging sectors**.

資料來源 Source: [Taste Tomorrow](#)



要在單一產品中實現酥、脆、滑、彈的完美共存，對研發穩定性、自動化生產及長效保鮮提出了嚴苛挑戰。當前，香港餐飲龍頭與烘焙業者正急於尋找能突破技術瓶頸、確保品質一致性的優質合作夥伴。**這正是您的技術解決方案進入市場、大顯身手的最佳時刻。**

Achieving the perfect harmony of crispness and silkiness within a single product presents rigorous hurdles in stability and shelf-life. Currently, Hong Kong's F&B leaders and bakers are scouting for premium partners to break through technical bottlenecks and ensure product consistency. **This is the ultimate window for your technical solutions to take centre stage.**

立即參展 Exhibit Now

烘焙甜品展商機遇：

Opportunities for Bakery Exhibitors:

這正是您的主場！無論是能精準控質的**質地改良劑與穩定劑**、大幅提升產能的**高端自動化設備**（如擠壓、層疊及噴塗系統），或是為產品畫龍點睛的**脆片、醬料與果乾供應商**，RBHK 2026 將直接為您對接深耕香港本地的餐飲決策者，以及尋求優質供應鏈以出口海外的區域買家。

This is your premier platform for growth! Whether you provide precision **texture modifiers and stabilisers**, manufacture **high-end automated machinery** (extruding, laminating, or spraying systems), or supply **signature inclusions** like specialised flakes and sauces, RBHK 2026 connects you directly with Hong Kong's key F&B decision-makers and regional buyers seeking premium supply chains to facilitate their overseas exports.

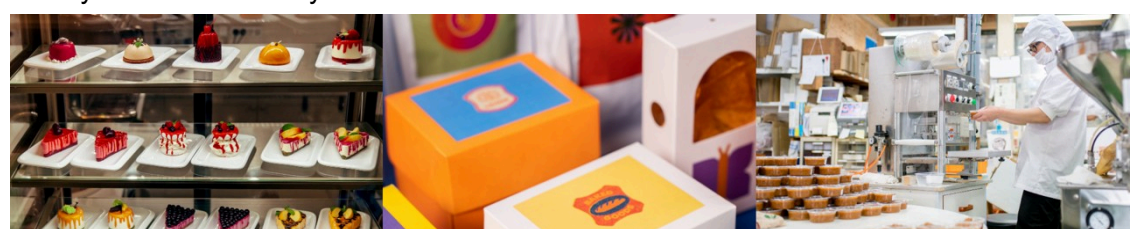


食品包裝展商機遇：

Opportunities for Packaging Exhibitors:

完美質感的最後一步，取決於包裝的防護力。市場目前對具備**高阻隔、保脆及智能控濕**功能的創新材料需求若渴，以確保產品從工廠到消費者指尖始終如初。RBHK 2026 的食品包裝專區，正是您精準對接烘焙與甜品業高質量客戶的最快捷徑。

The final mile of sensory perfection relies on packaging. The market is hungry for innovative materials featuring **high-barrier, crispness-retention, and smart moisture-control** properties to ensure products remain pristine from factory to fingertip. RBHK 2026's Food Packaging Zone is your most direct route to high-quality clients within the bakery and confectionery sectors.



RBHK 2026 劃分八大展區，完整覆蓋餐飲全產業鏈。無論您專注烘焙甜品、食品包裝、還是其他餐飲環節，都可以在這裏高效對接決策買家、提升品牌曝光並轉化實質訂單。RBHK 2026 features eight specialised zones, providing comprehensive coverage of the entire F&B supply chain. Whether you focus on bakery and confectionery, food packaging, or other sectors, this is the premier platform to efficiently engage with key decision-makers, amplify brand exposure, and convert leads into tangible orders.



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