

Show Guide

參觀指南



RBHK
RESTAURANT & BAR



GOURMET
ASIA AS PART OF RBHK

6-8 SEP 2022
HKCEC

Major Supporters 主要支持機構



Organiser 主辦機構



Co-located with 同場舉行



General Information

參觀事項



Date and Opening Hours 日期及開放時間

6-7 Sep (Tue-Wed 週二至週三) 11:00 - 18:30
8 Sep (Thu 週四) 11:00 - 17:00

Venue 展覽地點

Level 5, Hong Kong Convention and Exhibition Centre
香港會議展覽中心5樓

Admission Details 參觀詳情

Open only to trade professionals

本展覽會是開放予業內人士參觀

General public and persons below the age of 18 will not be permitted to enter the show
公眾人士或18歲以下人士恕不招待

Qualified trade buyers can bring along their business cards for onsite registration
合資格業內人士可携公司名片進行現場登記

No admittance is allowed without a mask
拒戴口罩者將無法進入會場

At the show venue and each catering outlet, visitors are required to scan the "LeaveHomeSafe" QR code and proactively present of vaccination record which fulfills the requirement of "Vaccine Pass"
參觀人士於進入展覽館及餐飲區前，必須掃描「安心出行」二維碼及主動出示其符合「疫苗通行證」要求之疫苗接種記錄



Catering 餐飲服務

Restaurants are located on the ground floor, Level 1, 2, and 4; Designated cafeteria is located at Hall 5E
餐廳位於1樓、2樓和4樓；指定餐飲區位於展覽廳5E



Charging Station 充電區

Charging station at the back of Hall 5FG, it is available for visitors to recharge any electronic devices
充電區位於展覽廳 5FG 後方，為買家提供電子設備充電服務



Internet Access 上網服務

WiFi is provided by the HKCEC. Select "HK-CEC_Free_Wifi" network and click "I accept" when opening a web browser.
香港會議展覽中心設有無線上網服務。閣下請先選取【HKCEC_Free_Wifi】網絡，然後開啓瀏覽器，點擊【我接受】進行連接。

Organiser 主辦機構



Enquiry 查詢

☎ +852 3709 4981
✉ visit@rbhk-ga.com
🌐 www.rbhk-ga.com

Major Supporters 主要支持機構



Precautions & Safety Measures

衛生預防和安全措施

As the only trade show for the F&B industry in 2022, Restaurant & Bar Hong Kong x Gourmet Asia is committed to bringing industry players together to build an immersive, interactive yet worry free trading experience. Our events are organised with **Informa AllSecure health & safety standard**.

作為2022年香港餐飲業唯一的商貿展覽，香港餐飲展X亞洲高端食品展將為業界重建溝通橋梁，提供安全的貿易環境，讓買賣雙方能安心交流。展會根據**英富曼全方位安全標準**中健康與安全標準進行。

 <https://www.rbhk-ga.com/safetymeasures> 

How to stay safe at Restaurant & Bar Hong Kong x Gourmet Asia? 展覽期間如何確保安全？



Masks must be worn at all times
全程佩戴口罩



Handshakes are to be avoided
避免握手禮儀



Keep a safe distance of 1.5m when in queues, indicated by marks on the floor
排隊時保持1.5米距離，地上將貼上標記顯示位置

Food & Drinks Sampling / Designated Tasting Area / Cafeteria

試飲及試食 / 指定試飲試食區 / 餐飲區



Food or beverage consumption will only be allowed in designated catering area. Eating or drinking is prohibited inside exhibition stands or on hall aisles.
所有與會人士必須於指定餐飲區內飲食，請勿於展位範圍或展覽廳通道飲食。



Exhibitors should serve food or drinks samples in individual packs and provide lidded containers, disposable utensils and cutleries to buyers.
參展商提供的試飲試食樣品必須為獨立包裝及完全覆蓋，並需提供有蓋試飲試食器皿及用具給買家。



Exhibitors must direct buyers to consume the collected samples (labelling company name and stand no.) at the Designated Tasting Areas in Hall 5FG.
參展商必須提醒買家前往展覽廳5FG之指定試飲試食區內品嘗樣品，而試飲試食器皿上亦必需貼上公司名稱及展位號碼之標籤以資識別。



No spittoons are allowed, exhibitors are advised to prepare lidded paper cups as substitute for buyers. All used lidded paper cups should be covered and disposed in rubbish bin.
會場不設吐酒桶，參展商應提供有蓋吐酒紙杯作為替代，所有用過的吐酒紙杯必須密封及棄置在垃圾桶內。



Wash hands before and after the event.
活動開始及結束前洗手。

During Conferences and Seminars 研討會及座談會期間



4 seats at each table is recommended
建議每張桌子設4個座位



Tables are at least 1.5M apart
桌子之間相隔至少1.5米

Official Hygiene Sponsors
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6 SEP 2022 / DAY 1

Venue場地	Time時間	Events & Programme 活動及內容
Main Stage, Hall 5E	1100 - 1700	The Best of the Best MASTERCHEF Recommendation Restaurant Awards Ceremony
Coffee Competition Area, Hall 5G	1100 - 1830	Hong Kong Latte Art Championship 2022 香港咖啡拉花大賽 2022
Green Kitchen, Hall 5F	1330 - 1415	InvestHK x Hong Kong Productivity Council Introduction of InvestHK Services and Green Technologies for Restaurants <ul style="list-style-type: none"> Sindy Wong, Head of Tourism and Hospitality, Invest Hong Kong Edward Chow, Deputy head, Carbon and ESG Solutions, Hong Kong Productivity Council Steven Lai, Senior Consultant, FoodTech Research and Management, Hong Kong Productivity Council
	1445 - 1530	Good Food Technologies Limited Plant-based Meat 101: Asia Edition Ben Chan, Chef, Hong Kong Chefs Association
	1600 - 1700	Imperial Gallery Limited 茶入饌 Paul Wong, Chef
	1730 - 1815	Hanwoo Board Hanwoo Beef Cooking Demonstration Yong Soo Do, Executive Chef, Hanwoo Board
NOA Academy, Hall 5F	1430 - 1445	NOA Academy 天然有機學堂 Sustainability for Hospitality and Food Industry Opening Remarks Sindy Wong, Head of Tourism and Hospitality, Invest Hong Kong
	1445 - 1515	Small Practices for Big Impact for a More Sustainable F&B Scene Roman Ghale & Agung Prabowo, Co-founders, Penicillin Bar
	1515 - 1545	Journey to 'Zero Waste to Landfill' in the Hospitality industry - challenges and opportunities for wider stakeholder collaboration Marsha Gau, Project Manager, Green Hospitality
	1515 - 1545	What are the Principles of Event Sustainability? Amy So, Program Director, Asia Sustainability, Informa Markets Asia Ltd.
	1615 - 1645	Sustainability in the Foodservice Industry Heidi Yu Spurrell, CEO, Food Made Good HK
	1645 - 1715	Chefs As Agent Of Change Anita Cheng, Executive Committee & Honorary Member, Hong Kong Chefs Association
Italian Cocktail Challenge & Demo Area, Hall 5G	1215 - 1800	Italian Cocktail Challenge 調酒師挑戰賽
Wine Tasting Theatre, Hall 5D	1300 - 1500	Wine Tasting Theatre 醇酒品味廳 A Fresh Look! Prosecco DOC — The Rosé Typology & New-to-Market Ronny Lau, Chairman, Hong Kong Wine & Spirits Writers Association
	1600 - 1630	Pairing Sensations (Cru) 賞酒香味饌選
	1645 - 1715	Hong Kong Best Spirits Awards (Cru) 最佳烈酒大獎
	1730 - 1800	Hong Kong Washu Awards (Cru) 香港和酒大賞
Lucky Draw Spot, Booth 5F-A27 Hall 5F	12:00 17:00	Lucky Draw 幸運大抽獎



7 SEP 2022 / DAY 2

Venue場地	Time時間	Events & Programme 活動及內容
Coffee Competition Area, Hall 5G	1100 - 1830	Hong Kong Coffee in Good Spirits Championship 2022 香港咖啡調酒大賽 2022
Green Kitchen, Hall 5F	1330 - 1415	New Ascent Corporation Limited Handling of Plant-based Seafood Raymond Cheng, Senior R&D Culinary Chef of OmniFoods, Green Monday
	1445 - 1530	Oceania Pure International Company Limited 澳洲黑金和牛 Farm to Table Patrick Lau, Chef, Hong Kong Chefs Association
	1600 - 1645	Mindful Sparks Beverage Limited Sparkling Moonlight White Tea Patrick Lau, Chef, Hong Kong Chefs Association
	1715 - 1800	Hanwoo Board Hanwoo Beef Cooking Demonstration Yong Soo Do, Executive Chef, Hanwoo Board
NOA Academy, Hall 5F	1400 - 1430	NOA Academy 天然有機學堂 The Future Food Insight Plant-based Meat 101: Asia Edition Joshua Ng, Co-founder of Good Food Technologies
	1430 - 1500	American Food Products: A Tradition in Sustainability Jennifer Clever, Director of Agricultural Trade Office, U.S. Consulate General Hong Kong and Macau
	1500 - 1530	Consumer as Game Changers - Food System and Climate Change Alvin Lee, Senior ESG & Communications Manager, Green Monday
	1530 - 1600	Reducing Environmental Impact Through Waste Management How to Reduce the Cost of MSW Charging Through the Recycling of Beverage Packaging Paul Zimmerman, General Manager, Drink Without Waste Limited
	1600 - 1630	Why do Low Carbon Practices Matter in Food System? Carly Leung, Project Director, V'air Hong Kong
	1630 - 1700	Food Wanted, Not Wasted: Engaging Corporates to Avoid Food Waste Edmond Leung, Project Director, Feeding Hong Kong
	1700 - 1730	The Truly Sustainable Way to Grow Your Brand Richard Oliver, CEO & Founder, Sustainabl. Planet
Wine Tasting Theatre, Hall 5D	1230 - 1330	Wine Tasting Theatre 醇酒品味廳 Tips and Tricks: Using Georgian Wine to Enhance Dining Experiences Anty Fung (DipWSET, CS, CSW)
	1400 - 1500	Hidden Gems of Southern France Jennie Mack (DipWSET, FWS, IWS, SWS), Co-Founder, Managing Director and Principal Educator, Asia Wine Service and Education Centre (AWSEC*)
	1530 - 1630	Future Trends in the Bar Industry Chin Chun Wing, Chairman, Hong Kong Bar & Club Association
	1700 - 1800	Understanding Aroma Stephen Mack (DipWSET, AS, Kikisake-shi, FWS), CEO, Asia Wine Service and Education Centre (AWSEC*)
Lucky Draw Spot, Booth 5F-A27 Hall 5F	12:00 17:00	Lucky Draw 幸運大抽獎

以 **70%** 能源效益 建構無限綠色未來



- 每年減少碳排放9,800KG
- 節省用水量高達67%
- 每月節省\$700能源費
- 每年節省13,000度電

全新節能
揭門式洗碗碟機

AS-100 (HeatPLUS)



5F entrance

歡迎蒞臨 **5F-E16**
踏上綠色之旅，感受
AS-100 (HeatPLUS)
強大節能威力

8 SEP 2022 / DAY 3

Venue場地	Time時間	Events & Programme 活動及內容
Coffee Competition Area, Hall 5G	1100 - 1830	Finals - Hong Kong Latte Art Championship x Hong Kong Coffee in Good Spirits Championship 2022 香港咖啡拉花大賽及香港咖啡調酒大賽 2022 Final 總決賽
Green Kitchen, Hall 5F	1315 - 1400	Healthworks (Herbal Tea) Company Limited Healthworks • Herbs and Food sharing the same origin Body Nature with Chinese food therapy: How to boost up your body in your daily life Eric Ip, Chef, Hong Kong Chefs Association
	1430 - 1515	Luxor Global Foodage Limited Home Pizza Ollie, Chef, Luxor Global Foodage Limited
NOA Academy, Hall 5F	1400 - 1430	Natural & Organic Industry - Sustainable Lifestyle & Future Hong Kong Organic Market Update Professor Jonathan Woon Chung Wong, Director of the Hong Kong Organic Resource Centre
	1430 - 1515	Inner and Outer Beauty of Cosmetic Products: Certification of NATRUE and Verification of Recycled Content <ul style="list-style-type: none"> • Queenie Tse, Technical Service Manager, SGS Hong Kong • Don Lee, Business Manager, SGS Hong Kong
	1515 - 1545	Understanding the Opportunities and Trends of Health Supplements in Hong Kong Joanne Cheung, President, The Hong Kong Health Food Association
	1545 - 1615	Ketogenic Diet for Better Health 生酮如何令你減脂減藥更健康 <ul style="list-style-type: none"> • Christy Ngor, Naturopathic doctor & Nutritionist of Organic Mama • Kenny Fok, Keto Specialist of Organic Mama
Wine Tasting Theatre, Hall 5D	1230 - 1330	Wine Tasting Theatre 醇酒品味廳 Premium Chinese Wine Tasting: Dynasty Wine + Xian Heng Huadiao <ul style="list-style-type: none"> • Peter Kwong, Wine Educator, Columnist and Wine Judge • Handy Chau, Chief Editor of Wine & Spirits Magazine • Kenneth Lee, Owner of Tung Tai Hong
	1430 - 1630	Wine Luxe International Awards Wine Luxe 國際大獎
Lucky Draw Spot, Booth 5F-A27 Hall 5F	1200	Lucky Draw 幸運大抽獎

Italian Bar Experience at Hall 5F - E38



Supported By



Italian Cocktail Challenge

調酒師挑戰賽

Italian
Cocktail
Challenge

📍 Italian Cocktail Challenge and Demo Area, Hall 5F
📅 6 Sep (Tue) ⌚ 12:15 - 18:00

With the support from Italian Trade Commission and co-organised with Hong Kong Bartenders Association, the competition seeks out bartenders and mixologists who are at the forefront of the cocktail-making artistry. A series of premium Italian spirits, liqueurs, aperitifs and glassware will be chosen by contestants to recreate and reinvent the beauty of Italy, in a glass.

由意大利商務專員公署大力支持以及與香港調酒師協會合辦，調酒師挑戰賽旨在培養調酒界明日之星，推廣雞尾酒製作工藝及加強調酒業界交流。過程中參賽者需使用來自意大利的烈酒、利口酒、餐前酒和酒杯，運用創意及高超的調酒技巧重塑意大利之美。

With the support of 全力支持



Co-organiser 協辦機構



Hong Kong Bartenders Association
(A member of the International Bartenders Association)
香港調酒專業協會 國際酒師協會會員





Wine Tasting Theatre

醇酒品味廳

- 📍 Hall 5D
- 🕒 6 Sep (Tue) 13:00 - 15:00
7 Sep (Wed) 12:30 - 18:00
8 Sep (Thu) 12:30 - 13:30



Sommeliers and industry experts will share their extensive knowledge and wine appreciation tips in a series of seminars, workshops and wine judging and presentation ceremonies, providing insights of the latest market trends and easy-to-learn techniques on how to taste wine like a pro.

由侍酒師和行業專家主持的一系列研討會、工作坊和頒獎典禮，與你分享葡萄酒知識和簡單易學的鑑賞技巧，同時分析最新市場趨勢，讓你在數小時內搖身一變成為葡萄酒大師！

6 Sep (Tue)

13:00 - 15:00 MWM Wine School **A Fresh Look! Prosecco DOC - The Rosé Typology & New-to-Market Prosecco DOC** 新視角：探索粉紅酒及全新品牌
Ronny Lau
(Cantonese 粵語)



7 Sep (Wed)

12:30 - 13:30 MWM Wine School **Tips and Tricks: Using Georgian Wine to Enhance Dining Experiences**
侍酒師秘訣：運用格魯吉亞葡萄酒提升用餐體驗
Anty Fung, DipWSET, CS, CSW
(Cantonese 粵語)



14:00 - 15:00 Asia Wine Service & Education Centre **Hidden Gems of Southern France**
南法的隱世之寶
Jennie Mack, DipWSET, FWS, IWS, SWS
(English 英語)



15:30 - 16:30 Hong Kong Bar & Club Association **Future Trends in the Bar Industry**
酒吧行業未來趨勢
*This is a non-wine tasting session 此環節不設品酒
Chin Wing Chun
(Cantonese 粵語)



17:00 - 18:00 Asia Wine Service & Education Centre **Understanding Aroma**
如何辨識香氣
Stephen Mack, DipWSET, AS, Kikisake-shi, FWS
(English 英語)



8 Sep (Thu)

12:30 - 13:30 Wine & Spirits **Premium Chinese Wine Tasting: Dynasty Wine + Xian Heng Huadiao**
優質時尚中國酒品鑒會品嚐：王朝葡萄酒+咸亨花雕
Peter Kwong, Handy Chau, Kenneth Lee
(Cantonese 粵語)



Hong Kong Latte Art Championship and Hong Kong Coffee in Good Spirits Championship 香港咖啡拉花大賽及香港咖啡調酒大賽

📍 Coffee Competition Area, Hall 5G
📅 6-8 Sep (Tue-Thu) ⌚ 11:00 - 17:00

Co-organised with Hong Kong Specialty Coffee Association, Hong Kong Latte Art Championship and Hong Kong Coffee in Good Spirits Championship will again challenge baristas to become the next homebrew champions to represent Hong Kong in the World Competition.

與香港專業咖啡協會合辦，香港咖啡拉花大賽及香港咖啡調酒大賽將考驗咖啡師的技術和才能。參賽者有望代表香港出席世界賽。

Organiser
主辦單位

HKSCA
HONG KONG SPECIALTY COFFEE ASSOCIATION

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Baristas will be tested on artistic expression in milk drinks, presenting their most intricate and visually appealing latte art designs to win judges' heart.

考驗咖啡師如何用嫺熟的拉花技藝，為咖啡傾注巧思，創造出最細膩、最精美、最具衝擊力的拉花圖案。



The competition challenges barista/barkeeper's mixology skills in a setting where coffee and alcohol go perfectly together, showcasing exceptional techniques and creativity to blend flavours.

香港咖啡調酒大賽旨在考驗參賽者的創意及咖啡調酒技巧，在限時內炮製出兩者完美融合的風味特飲。



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咖啡杯贊助

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Filter Grinder Sponsor
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意式咖啡機贊助



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Plant Milk Sponsor
(Exclusive)
獨家植物奶贊助



Spirit Sponsors
烈酒贊助



Green Kitchen 綠色煮意

📍 Green Kitchen, Hall 5F
📅 6-8 Sep (Tue-Thu) ⌚ 13:15 - 18:15



Featuring exhibitor-sponsored products from Restaurant & Bar Hong Kong x Gourmet Asia and Natural & Organic Asia, the 3-day event invites star-rated chefs to create culinary masterpieces using classic and sustainable ingredients, sharing appetising delights as well as green ideas to the F&B and natural & organic industry.

由香港餐飲展X亞洲高端食品展及亞洲天然及有機博覽聯合呈獻，請來星級名廚利用展覽贊助的經典及可持續食材即席炮製多款美饌佳餚，與業內人士分享獨特滋味與環保意念，並將綠色飲食觀念引入餐飲及天然有機產業。

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TEA CHATEAU

HERBAL TEA

6 Sep (Tue)

13:30 - 14:15

**InvestHK x Hong Kong
Productivity Council**

Introduction of InvestHK Services and
Green Technologies for Restaurants

14:45 - 15:30

Good Food Technologies Limited
Plant-based Meat 101: Asia Edition

16:00 - 17:00

Imperial Gallery Limited
茶入饌

17:30 - 18:15

Hanwoo Board
Hanwoo Beef Cooking Demonstration

7 Sep (Wed)

13:30 - 14:15

New Ascent Corporation Limited
Handling of Plant-based Seafood

14:45 - 15:30

**Oceania Pure International
Company Limited**
澳洲黑金和牛 Farm to Table

16:00 - 16:45

Mindful Sparks Beverage Limited
Sparkling Moonlight White Tea

17:15 - 18:00

Hanwoo Board
Hanwoo Beef Cooking Demonstration

8 Sep (Thu)

13:15 - 14:00

**Healthworks (Herbal Tea)
Company Limited**

Healthworks • Herbs and Food
sharing the same origin
Body Nature with Chinese food therapy:
How to boost up your body in your daily life

14:30 - 15:15

Luxor Global Foodage Limited
Home Pizza

The Best of the Best MASTERCHEF Recommendation Restaurant



THE BEST OF THE BEST
MASTERCHEF
RECOMMENDATION RESTAURANT
ASIA ART OF CUISINE ASSOCIATION OF HONG KONG

📍 Main Stage, Hall 5E
📅 6 Sep (Tue)

🕒 11:00 - 17:00

Organised by Asia Art of Cuisine Society (AOC), BOBM crowns the best restaurants in Hong Kong that provide customers with the first-rate dining and hospitality experience. The annual ceremony gathers the entire F&B community including hoteliers, restaurateurs, chefs, mixologists and tastemakers under one roof, capturing the best in the city's dining scene.

由亞洲餐飲廚藝協會主辦，BOBM頒獎典禮是餐飲業備受矚目的年度盛事，旨在表彰本地餐廳的食物質素及優質服務。屆時來自酒店經理、餐廳東主、廚師、調酒師、品酒師業內人士匯聚一堂，描繪出香港餐飲業最亮麗的風景！

Organiser
主辦單位



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Hong Kong office

👤 **Sindy Wong**, Head of Tourism and Hospitality

📍 24/F, Fairmont House, 8 Cotton Tree Drive, Central, Hong Kong

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The Government of the Hong Kong
Special Administrative Region



Hong Kong Best Spirits Awards 最佳烈酒大獎

📍 Hall 5D 📅 6 Sep (Tue) ⌚ 16:45 - 17:15

The event presents a list of top-of-the-range bars and spirits selected by spirits experts and lovers, bringing the best and budding spirits to consumers in Hong Kong, Macau and Great China.

最佳烈酒大獎由專業及大眾評審共同評選，為香港、澳門和大中華地區引入能夠迎合消費者口味，市場潛力巨大的優質佳釀。

Co-organiser
協辦單位

WHISKY
Magazine



Hong Kong Washu Awards 香港和酒大賞

📍 Hall 5D 📅 6 Sep (Tue) ⌚ 17:30 - 18:00

To promote Japanese culture and commend the outstanding contribution of female F&B professionals, Hong Kong Washu Awards will return to bring you a collection of award-winning Japanese sake, wine, fruit liqueur and spirits, selected by a female judging panel comprising Miss Sake Hong Kong, sake experts and female consumers.

評審團由女性和酒專家、消費者及Miss SAKE Hong Kong組成，選出多款最佳日本清酒、葡萄酒、水果利口酒和烈酒，旨在推廣日本飲料及文化，並表揚港日兩地專業女性對飲食業的重要貢獻。

Co-organisers
協辦單位

Miss
SAKE
Hong Kong



THE TIME SOMMELIER



Wine Luxe International Awards Wine Luxe 國際大獎

📍 Hall 5D 📅 8 Sep (Thu) ⌚ 14:30 - 16:30

With an aim to establish a new standard of wine rating for Greater China Market, the Wine Luxe International Awards invite 50 authoritative judges to redefine wine excellence while setting a benchmark for quality to boost China Wine Consumers' confidence on wine purchase and consumption.

Wine Luxe 國際大獎旨在為大中華區市場訂立葡萄酒評級新標準，誠邀50多位權威評審挑選頂級佳釀，重新定義葡萄酒品質並樹立業界標杆，以提升中國消費者採購區內葡萄酒的信心。

Co-organiser
協辦單位

WINE+LUXE
WINE + LUXE



Pairing Sensations Awards Ceremony 賞酒嘗味饌選頒獎典禮

PAIRING
Sensations
賞酒嘗味饌選

📍 Hall 5D 🎫 6 Sep (Tue) 🕒 16:00 - 16:30

A stage designed for chefs and sommeliers to present their philosophy and stories behind the magic of food & beverage pairing. Serving as a bridge for the global F&B industry, the event lines up chefs, sommeliers and restaurateurs to cultivate culinary exchange, and connects the world through the mix and match of flavours from different countries.

以用餐搭配為主題的全新大獎，由廚師和侍酒師分享美酒與佳餚配搭背後的理念和故事。活動以連結為主題，為廚師、侍酒師和餐廳東主提供交流切磋的機會，更透過融合不同國家的風味，讓香港餐飲業與世界接軌。

TOP 12 JUDGES Selections

wood ear
ami



a n d ē

CHAAT



Gaddi's



明閣
MING COURT



Check out all entries 查看入圍名單

<https://www.rbhk-ga.com/pairing-sensations>

Co-organiser
協辦單位



THE TIME SOMMELIER

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United States
Department of
Agriculture



PAVILION

U.S. COOKING DEMONSTRATION AREA

September 6-8, 2022 | 11:30 – 17:30 | 📍 Hall 5G, Booth 5G-G02

U.S. Great Food Cooking Demonstrations Featuring Quality Products From:

- * Alaska Seafood Marketing Institute
- * American Egg Board
- * Food Export Midwest and Northeast
- * U.S. Dairy Export Council
- * U.S. Meat Export Federation
- * Virginia Department of Agriculture and Consumer Services



For more information about U.S. food & beverage products, please visit the U.S. Agricultural Trade Office at **5G-G07**



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Beer Street

📍 Hall 5FG

Feeling thirsty after a long day of hustling? Drop into the beer street where you can find some of the most innovative, expressive and representative craft beer brands brewing across Asia. Here you can immerse yourself in a range of flavours and aromas while getting to know the ingredients and concepts behind each bottle. Cheers!

逛了半天展覽，想解渴提神？走進啤酒街，發掘亞洲最創新、最具特色和代表性的精釀啤酒品牌，感受每瓶手工啤酒獨有的香氣及味道，並細品背後的釀造過程和理念，為啤酒工藝乾杯！



LUCKY DRAW 幸運大抽獎

Drop your business card to win
The Fullerton Ocean Park Hotel Hong Kong
vouchers!

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The Fullerton Ocean Park Hotel Hong Kong
禮券！

Lucky Draw Spot 抽獎處：

Booth 5F-A27, Hall 5F, near Green Kitchen Event Area
展覽廳5F展位5F-A27綠色煮意活動區旁

Time 時間：

6 - 7 Sep (Tue - Wed): 12:00 & 17:00

8 Sep (Thu): 12:00

Buyers must drop their business card at least 5 minutes before each lucky draw session.

買家必須於抽獎最少5分鐘前投入你的個人卡片。

Buyers may participate in all time slots!

歡迎買家參加所有抽獎時段



The Fullerton Ocean Park Hotel Hong Kong voucher
(Valued at 價值 HK\$2,000)





Exhibitor List

5G-A26	A & W FOOD SERVICE (HONG KONG) LTD
5G-F30	AITCH'S BILTONG LIMITED
5G-B08	ALARCON ENTERPRISE LIMITED
5G-G08	ALASKA SEAFOOD MARKETING INSTITUTE (ASMI)
5G-H11	AMERICAN EGG BOARD, C/O USA POULTRY & EGG EXPORT COUNCIL
5G-E27	ASIA ART OF CUISINE SOCIETY
5G-D37	ASIA WINE SERVICE & EDUCATION CENTRE (AWSEC)
5F-F09	ASIANESHOP.COM
5F-E12	ATHENA TABLEWARE HK LIMITED
5F-E35	AUPHAN SOFTWARE (HK) LIMITED
5G-B26	AWESOME FOODS LIMITED
5F-E09	BBMSL LIMITED
5G-C33	BILLION ON TRADING LIMITED
5G-A12	BILL'S FOOD FACTORY LIMITED
5F-F36	BIO-GENE TECHNOLOGY LIMITED
5G-A46	BLAZE IDEAS HONG KONG LIMITED
5G-A41	BRANDWERK LIMITED
5G-F13	BRIGHT MATE HOLDINGS LIMITED
5G-G15	BRILLIANT UNIVERSAL LIMITED
5G-A02	C & Y CANFOOD TRADING COMPANY LIMITED
5G-H21	C LAB ROASTERY LIMITED
5G-C02	CENTURY FOOD COMPANY LIMITED
5F-E16	CHAMPION GROUP INTERNATIONAL LIMITED
5G-E02	CHEF'S WORKSHOP (HK) LIMITED
5G-D06	CHONG HING HONG FROZEN FOOD INTERNATIONAL TRADING LIMITED
5F-D04	CHOPE GROUP LIMITED
5G-E31	CJP (H.K.) LIMITED
5F-F34	CONTINENTAL CLEAN TECH LIMITED
5G-A34	CREATIVE FOODSERVICE & PACKAGING LIMITED
5F-E25	CROZZ LIMITED
5G-D41	CRU MEDIA LTD
5F-F11	CTE GROUP LIMITED
5F-E14	CYSUN (H.K.) LIMITED
5G-B02	DANISH AGRICULTURE & FOOD COUNCIL
5G-A43	DARK SIDE ENTERPRISE LIMITED
5G-B41	DE LUNA TRADING LIMITED
5F-G11	DELTA PYRAMAX COMPANY LIMITED
5G-D26	DIVERXU LIMITED
5F-D26	DOLA TECHNOLOGY LIMITED
5F-G44	DOUBLE HAVEN BRANDS LIMITED
5G-F11	DR FOOD SERVICE LIMITED
5G-G27	DREAM BIG LIMITED
5G-B34	EARNEST PACKAGING LIMITED
5F-D12	EATS365 HONG KONG LIMITED
5G-B15	EBARA FOODS HONG KONG LTD
5F-D02	EC ELECTRONICS LIMITED
5G-F33	EDDIE INTERNATIONAL FROZEN FOOD (HK) LIMITED
5G-C29	EG PLUS LIMITED
5F-E03	EPOINT SYSTEMS HK LIMITED



Exhibitor List

5F-D32	ERUN SYSTEMS LIMITED
5G-C40	EUGINA LIMITED
5G-H15	EUROPEAN GOURMET LIMITED
5F-E26	EVERYWARE LIMITED
5G-G13	FISH/VEGETABLE MARKETING ORGANIZATIONS
5F-F25	FIXWELL X FUKUSHIMA GALILEI
5G-F31	FRUITFUL FOOD & BEVERAGE COMPANY LIMITED
5G-H19	G.M.P. INDUSTRIAL COMPANY LIMITED
5G-B16	GALA CREATIVE LTD
5G-F15	GARMING MARINE PRODUCTS (INTERNATIONAL) COMPANY LIMITED
5G-B32	GLOBAL CHAMPION FOOD COMPANY LIMITED
5G-B29	GOLDEN HOWARD FOODS HONG KONG LIMITED
5G-H13	GOOD FOOD TECHNOLOGIES LIMITED
5F-G36	GOODBASE TRADING LIMITED
5G-C26/1	GRACE CUP INTERNATIONAL TRADING COMPANY LIMITED
5F-D06	GRAND REMIX CATERING EQUIPMENT COMPANY
5G-A33	GRANDZONE HOTEL SUPPLIES LIMITED
5G-B09	GREAT (HK) INVESTMENT COMPANY LIMITED
5F-G46	H.K. LOVECRAFT LIMITED
5G-G16	HANWOO BOARD
5G-A44	HEROES BEER COMPANY LIMITED
5G-F12	HINEX TRADING COMPANY LIMITED
5F-E30	HK SGA OPERATIONS LIMITED
5G-H24	HOLISTIC COFFEE COMPANY LIMITED
5G-G26	HONG KONG BAKERY & CONFECTIONERY ASSOCIATION
5F-G47	HONG KONG BAR & CLUB ASSOCIATION
5F-F46	HONG KONG BARTENDERS ASSOCIATION
5G-A42	HONG KONG BEER COMPANY LIMITED
5G-B45	HONG KONG CRAFT BEER COMPANY
5G-F34	HONG KONG STREET EATS LIMITED
5G-A08	HONG KONG WHISTLE LIMITED
5G-B36	HOP HING LOONG COMPANY LIMITED
5G-B46	HOWONG BREWING LIMITED
5G-C34	HUANG JU FOOD (INTERNATIONAL) COMPANY LIMITED
5F-E29	IKET COMPANY LIMITED
5G-E26	IMPERIAL GALLERY LIMITED
5F-F28	INLINE APPS LIMITED
5G-E12	INSTITUTO DE PROMOCIÓN EXTERIOR DE CASTILLA-LA MANCHA (IPEX)
5F-E34	INTERTEK TESTING SERVICES HONG KONG LIMITED
5G-E09	INVEST HONG KONG
5F-E38	ITALIAN TRADE COMMISSION
5G-C32	JAPANESE SAKE COMPANY LIMITED
5G-G30	JENZET LIMITED
5F-E02	JETCOOL EQUIPMENT ENGINEERING LTD
5G-D13	KAIRUN FOOD HONG KONG LIMITED
5G-F16	KANEZEN HONG KONG CO LTD
5G-C15	KITCHEN ICON LIMITED
5F-F12	KNK HOTEL SUPPLIES LTD
5G-H23	KNOCKBOX COMPANY LIMITED



Exhibitor List

5G-H25	KOKO COFFEE ROASTERS LIMITED
5G-C26/5	KUM THIM FOOD INDUSTRIES SDN BHD
5G-E35	KUMACHU INTERNATIONAL FOOD COMPANY LIMITED
5G-C26	KYO EXH CONNECTIONS
5G-D16	LAM KIE YUEN TEA COMPANY LIMITED
5G-A11	LANGTECH LIMITED
5F-G33	LIFT LIFESTYLE INTERNATIONAL LTD
5F-G29	LOGOS PACKAGING HOLDINGS LIMITED
5G-H22	LOVERAMICS LIMITED
5G-C26/8	LOW SEAT HOON HANDMADE MEE SUAHD SDN BHD
5G-E34	LUCKY DUCK FOOD LIMITED
5F-F02	LUEN PUN ENTERPRISE GROUP LTD
5G-A40	LUMICREST INTERNATIONAL LIMITED
5G-G14	LUXOR GLOBAL FOODAGE LIMITED
5F-G09	MAN SANG ENVELOPE MANUFACTURING COMPANY LIMITED
5G-C26/6	MARK'S FOOD SOLUTIONS SDN BHD
5F-F31	MAX GREEN SUPPLY LIMITED
5G-C36	MTBL GLOBAL (HONG KONG) LIMITED
5G-A36	MILESTONE BEVERAGES HK LIMITED
5G-D02	MILLENNIUM HONG KONG FOOD SERVICE LIMITED
5G-E30	MINDFUL SPARKS BEVERAGE LIMITED
5G-A45	MOONZEN BREWERY COMPANY LIMITED
5F-G14	MULTI-TEK TRADING COMPANY LIMITED
5G-G29	MULTIZEN ASIA LIMITED
5G-C44	MWM WINE SCHOOL
5G-D35	NATURALIS WORLD LIMITED
5G-G33	NEW ASCENT CORPORATION LIMITED
5F-G16	NEW GROWTH DISPOSABLE PRODUCT COMPANY LIMITED
5G-A16	NIHON SHOKKEN HOLDINGS COMPANY LIMITED
5G-C08	NUTRILINK LTD
5G-D12	OCEAN HARVEST FROZEN FOOD LIMITED
5G-C14	OCEAN TAI FOODS COMPANY LIMITED
5F-G02	OCEANIA PURE INTERNATIONAL COMPANY LIMITED
5F-D36	ON LEE TRADING COMPANY
5G-B39	ONLY BEVERAGES
5G-C26/2	ORGANIC & FRESH FOOD INDUSTRY SDN BHD
5G-B40	ORIENTAL PEGASUS DEVELOPMENT LIMITED
5F-G42	OWLSOME BROTHERS LIMITED
5F-G35	PACK & VAC LIMITED
5F-G34	PALRON NEW MATERIALS COMPANY LIMITED
5G-C26/4	PASTRY WORLD SDN BHD
5G-D43	PD JEMMUELSON LIMITED
5G-C12	PRO ONE CATERING LTD
5F-E37	QUALICOM INNOVATIONS (ASIA) LIMITED
5F-E31	QUICK TIME SYSTEM
5F-G25	RAPPBOX (HK) LTD
5G-G11	RICH FOOD COMPANY
5F-F26	ROBOT COUPE HONG KONG LIMITED
5F-G12	SAAM 3 LTD



Exhibitor List

5G-E14	SAPORI INTERNATIONAL LTD
5F-E13	SEITO SYSTEMS LIMITED
5G-F29	SHING CHIT TRADING COMPANY LIMITED
5F-D30	SHUN SHING POLYETHYLENE PRINTING COMPANY LIMITED
5G-E11	SILVER DYNAMIC DEVELOPMENT LIMITED
5G-B43	SKPACK COMPANY LIMITED
5G-A38	SMART BEVERAGES LIMITED
5F-E04	SMARTEC HOTEL SUPPLIES LIMITED
5F-G26	STAR INDUSTRIAL COMPANY LIMITED
5G-C13	STEAK KING HOLDINGS LIMITED
5G-G10	STRONG MAX LIMITED
5G-H20	STUDIO CAFFEINE COMPANY LIMITED
5G-B33	SUMMUS ENTERPRISE LIMITED
5F-F16	SUN CHEONG HONG STATIONERY & PAPER
5G-E08	SUN FAT HEUNG FOOD PRODUCTS LIMITED
5G-D08	SUN PAK LAM COMPANY LIMITED
5G-A09	SUPERMAX GLOBAL (HK) LIMITED
5G-D36	TASTE CHARMING INTERNATIONAL TRADING LTD
5F-G41	THE TIME SOMMELIER LIMITED
5F-E32	TOP FINE (HK) INDUSTRIAL COMPANY LIMITED
5G-C26/3	TROPICAL FRUIT MANUFACTURING SDN BHD
5G-B37	TWO MORE GLASSES
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5G-F08	U.S. DAIRY EXPORT COUNCIL
5G-D34	UK DEPARTMENT FOR INTERNATIONAL TRADE IN HONG KONG
5G-F26	ULTIMATE COFFEE COMPANY LTD
5G-F02	UNITED STATES MEAT EXPORT FEDERATION
5G-G12	VIRGINIA DEPARTMENT OF AGRICULTURE AND CONSUMER SERVICES
5G-D25	WA KEE VEGETABLE STALL LIMITED
5F-F14	WAH FAT HOUSEHOLD WARES LTD
5G-C16	WAI FAT SEAFOOD INT'L LTD
5G-D33	WAI HING HONG HOLDINGS LIMITED
5F-F04	WAI LI EQUIPMENT SERVICE LIMITED
5F-F30	WAI WAH PRINTING COMPANY
5F-D14	WEE CREATION COMPANY LIMITED
5B-B47	WL MULTIMEDIA LTD
5F-G43	WS MEDIA CONCEPTS LIMITED (WINE & SPIRITS)
5G-B12	YICK FUNG MARINE PRODUCTS CO.
5G-C26/7	YUGATRADE SDN BHD (INA)

Floor Plan



Where Food & Businesses Meet

5-7 SEP 2023 Hong Kong Convention and Exhibition Centre

RBHK

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Show Guide 參觀指南



Natural & Organic Asia

6-8 SEP 2022
HKCEC

Major Supporters 主要支持機構



Organiser 主辦機構



Co-located with 同場舉行



General Information

參觀事項



Date and Opening Hours 日期及開放時間

6-7 Sep (Tue-Wed 週二至週三) 11:00 - 18:30
8 Sep (Thu 週四) 11:00 - 17:00

Venue 展覽地點

Level 5, Hong Kong Convention and Exhibition Centre
香港會議展覽中心5樓

Admission Details 參觀詳情

Open only to trade professionals

本展覽會是開放予業內人士參觀

General public and persons below the age of 18 will not be permitted to enter the show
公眾人士或18歲以下人士恕不招待

Qualified trade buyers can bring along their business cards for onsite registration
合資格業內人士可携公司名片進行現場登記

No admittance is allowed without a mask
拒戴口罩者將無法進入會場

At the show venue and each catering outlet, visitors are required to scan the "LeaveHomeSafe" QR code and proactively present of vaccination record which fulfills the requirement of "Vaccine Pass"
參觀人士於進入展覽館及餐飲區前，必須掃描「安心出行」二維碼及主動出示其符合「疫苗通行證」要求之疫苗接種記錄



Catering 餐飲服務

Restaurants are located on the ground floor, Level 1, 2, and 4; Designated cafeteria is located at Hall 5E
餐廳位於1樓、2樓和4樓；指定餐飲區位於展覽廳5E



Charging Station 充電區

Charging station at the back of Hall 5FG, it is available for visitors to recharge any electronic devices
充電區位於展覽廳 5FG 後方，為買家提供電子設備充電服務



Internet Access 上網服務

WiFi is provided by the HKCEC. Select "HK-CEC_Free_Wifi" network and click "I accept" when opening a web browser.
香港會議展覽中心設有無線上網服務。閣下請先選取【HKCEC_Free_Wifi】網絡，然後開啓瀏覽器，點擊【我接受】進行連接。

Organiser 主辦機構



Enquiry 查詢

☎ +852 3709 4981

✉ visit@naturalandorganicasia.com

🌐 www.naturalandorganicasia.com

Major Supporters 主要支持機構





Natural & Organic Asia

Precautions & Safety Measures

衛生預防和安全措施

As a popular trade show for the natural and organic industry, Natural & Organic Asia is committed to bringing industry players together to build an immersive, interactive yet worry-free trading experience. Our events are organised with **Informa AllSecure health & safety standard**.

作為香港備受矚目的天然及有機業商貿展覽，亞洲天然及有機博覽將為業界重建溝通橋梁，提供安全的貿易環境，讓買賣雙方能安心交流。展會根據**英富曼全方位安全標準**中健康與安全標準進行。

<https://www.naturalandorganicasia.com/safetymeasures>

How to stay safe at Natural & Organic Asia? 展覽期間如何確保安全？



Masks must be worn at all times
全程佩戴口罩



Handshakes are to be avoided
避免握手禮儀



Keep a safe distance of 1.5m when in queues, indicated by marks on the floor
排隊時保持1.5米距離，地上將貼上標記顯示位置

Food & Drinks Sampling / Designated Tasting Area / Cafeteria

試飲及試食 / 指定試飲試食區 / 餐飲區



Food or beverage consumption will only be allowed in designated catering area. Eating or drinking is prohibited inside exhibition stands or on hall aisles.
所有與會人士必須於指定餐飲區內飲食，請勿於展位範圍或展覽廳通道飲食。



Exhibitors should serve food or drinks samples in individual packs and provide lidded containers, disposable utensils and cutleries to buyers.
參展商提供的試飲試食樣品必須為獨立包裝及完全覆蓋，並需提供有蓋試飲試食器皿及用具給買家。



Exhibitors must direct buyers to consume the collected samples (labelling company name and stand no.) at the Designated Tasting Areas in Hall 5FG.
參展商必須提醒買家前往展覽廳5FG之指定試飲試食區內品嘗樣品，而試飲試食器皿上亦必需貼上公司名稱及展位號碼之標籤以資識別。



No spittoons are allowed, exhibitors are advised to prepare lidded paper cups as substitute for buyers. All used lidded paper cups should be covered and disposed in rubbish bin.
會場不設吐酒桶，參展商應提供有蓋吐酒紙杯作為替代，所有用過的吐酒紙杯必須密封及棄置在垃圾桶內。



Wash hands before and after the event.
活動開始及結束前洗手。

During Conferences and Seminars 研討會及座談會期間



4 seats at each table is recommended
建議每張桌子設4個座位



Tables are at least 1.5M apart
桌子之間相隔至少1.5米

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NOA Academy

天然有機學堂

Join Natural & Organic Asia Academy (NOA Academy) to have latest must-know industry updates within your grasp! From sustainable practices for the hospitality and food industry, future food insights, waste management to natural & organic industry opportunities and certification, NOA Academy helps you stay at the forefront of the dynamic industry!

天然有機學堂帶來一系列業內人士不能錯過的資訊。講座涵蓋熱門議題，包括餐飲款待業如何推廣及實行可持續理念、未來食品的趨勢、環境及廢物處理以及天然有機行業趨勢和認證等，讓你掌握最新行業趨勢及啟發創新意念，保持競爭優勢，時刻走在業界最前！



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green
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Seats are on a first-come-first-served basis. Please proceed directly to the event area 5 minutes before the session begins.
座位先到先得。請於活動環節開始前 5 分鐘入座。



Visit Event Website for latest update and learn more about the speakers.

www.naturalandorganicasia.com/noa-academy/

6 SEP 2022 (TUE)









Sustainability for Hospitality and Food Industry

Time 時間	Events & Programme 活動及內容
14:30 - 14:45 15 mins	Opening Remarks Ms Cindy Wong, Head of Tourism and Hospitality of Invest Hong Kong (English) 
14:45 - 15:15 30 mins	Small Practices for Big Impact for a More Sustainable F&B Scene Environmental protection and sustainability is a big topic, we might not be able to do everything at once but we believe that "Small things make great things". We try every way in our bar operations to be more sustainable, through Reduce — Utilize — Recycle — Upcycle — Explore — Branding — Messaging, we established a unique close-loop system to run our bar and to demonstrate how we can follow the sustainable footsteps in economical ways. We try to be the pioneer and being the best practices of the F&B industry, to show our peers that how they can join force to make the sector greener, cleaner and more responsible to our planet and next generation. Mr Roman Ghale & Mr Agung Prabowo, Co-founders of Penicillin Bar (English) 

(Continued on next page)

*Please note that the programme is subject to change and will be updated continuously up to the conference.



Time時間	Events & Programme 活動及內容
15:15 - 15:45 30 mins	<p data-bbox="336 164 916 204">Journey to 'Zero Waste to Landfill' in the Hospitality industry - challenges and opportunities for wider stakeholder collaboration</p> <p data-bbox="336 225 927 403">In 2020, the daily disposal of Municipal Solid Waste at landfills reached 1.44 kg/person in Hong Kong, higher than most major cities in the world. To combat climate change, it is imperative that cities start promoting resource-saving as well as waste reduction and recycling. MSW Charging is the centre of the EPD waste reduction strategy. However, the road to prepare for the new legislation, especially where the Hospitality sector is concerned, is far from paved. In this session, GREEN Hospitality will share learnings and insights from its pilot project with F&Bs from Hong Kong's Central / SoHo area.</p> <p data-bbox="336 424 759 464">Ms Marsha Gau, Project Manager of Green Hospitality (English)</p> <div data-bbox="949 167 1025 288"></div>
15:45 - 16:15 30 mins	<p data-bbox="336 499 762 518">What are the Principles of Event Sustainability?</p> <p data-bbox="336 539 927 655">Informa is one of the leading exhibition organisers in the industry. They have been focusing on sustainability for over a decade now. In 2021, Informa was ranked no.1 within media sector in Dow Jones Sustainable Index (DJSI). The company follows a central program called FasterForward, which is the set of principles guiding the company to becoming a more sustainable business.</p> <p data-bbox="336 676 927 738">Amy will share the secrets of the Program in this session. These sustainable practice tips will also be applicable to events in hotels, co-working spaces, restaurants and more.</p> <p data-bbox="336 759 927 799">Ms Amy So, Program Director, Asia Sustainability of Informa Markets Asia Ltd. (English)</p> <div data-bbox="949 502 1025 649"></div>
16:15 - 16:45 30 mins	<p data-bbox="336 834 706 853">Sustainability in the Foodservice Industry</p> <p data-bbox="336 874 927 1053">During 2021, the world really woke up to our big problems with food. COP26 and The UN Food System Summit highlighted the immense human and environmental challenges. On one hand, approximately 800 million people now suffer from hunger or malnutrition. On the other, around 1 billion are chronically obese or overweight — a startling contradiction. As the world changes at breath-taking speed, the need to transform food production is becoming increasingly urgent. At the same time, the chorus for change is growing louder with ever more voices demanding more eco-friendly and equitable food systems.</p> <p data-bbox="336 1074 927 1114">During this webinar, Heidi Yu Spurrell, CEO & Founder of Food Made Good HK, will share 10 trends that will be critical in shaping a sustainable food culture.</p> <p data-bbox="336 1134 734 1174">Ms Heidi Yu Spurrell, CEO of Food Made Good HK (English)</p> <div data-bbox="949 837 1025 984"></div>
16:45 - 17:15 30 mins	<p data-bbox="336 1209 572 1228">Chefs As Agent Of Change</p> <p data-bbox="336 1249 927 1366">Putting big vision into workable and practical small yet solid steps for chefs, kitchens, and restaurants. Talk to chefs in layman terms, give them simple guidelines, and let them know the role they can play as a responsible chef. In the presentation, we will follow the food process chain: from sourcing of food ingredients, redesigning menus, reducing food waste, to engaging customers in sustainable food dialogue.</p> <p data-bbox="336 1386 927 1449">Ms Anita Cheng, Executive Committee & Honorary Member of Hong Kong Chefs Association (English)</p> <div data-bbox="949 1209 1025 1366"></div>



7 SEP 2022 (WED)

The Future Food Insight

Time時間

Events & Programme 活動及內容

14:00 - 14:30 30 mins

Plant-based Meat 101: Asia Edition

Alternative proteins have taken the world by storm. As of August 2022, plant-based is the largest alt-protein category. It's important to observe, however, that there is no one-size-fits-all. Products developed by the West are designed for their local dietary and culinary preferences — be it the choice of animal protein or cooking approach, there are many subtle differences vs the Asian market. This talk elaborates on such gaps and why Good Food Technologies' Chinese-centric approach may be positioned to represent the East.

Mr Joshua Ng, Co-founder of Good Food Technologies
(English)



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14:30 - 15:00 30 mins

American Food Products: A Tradition in Sustainability

Sustainability is not a new concept for American farmers. The success of U.S. agriculture is rooted in a long-standing tradition of sustainable practices to ensure farming operations and natural resources can be passed on from generation to generation. The U.S. Department of Agriculture remains committed to working toward diverse and sustainable agricultural systems. Our objectives include providing safe and nutritious food and conserving natural resources for the benefit of current and future populations. Learn about the great work American farmers continue to do to bring sustainable food products to consumers at home and around the world.

Ms Jennifer Clever, Director of Agricultural Trade Office, U.S. Consulate General Hong Kong and Macau
(English)



USDA United States Department of Agriculture

15:00 - 15:30 30 mins

Consumers as Game Changers - Food System and Climate Change

The nexus of global crises like climate change, food insecurity and public health issues is actually our overconsumption of animal protein, and that there is an urgent need for change. The Green Monday movement was established to provide a common platform where institutions and individuals can join together to contribute to sustainability and health. How do we understand the food system, and how could everyone be the changemaker?

Mr Alvin Lee, Senior ESG & Communications Manager of Green Monday
(English)











green
monday

*Please note that the programme is subject to change and will be updated continuously up to the conference.



7 SEP 2022 (WED)

Reducing Environmental Impact Through Waste Management











Time時間	Events & Programme 活動及內容		
15:30 - 16:00	30 mins	<p>How to Reduce the Cost of MSW Charging Through the Recycling of Beverage Packaging</p> <p>Hong Kong will implement a rubbish levy in the near future, and removing recyclables from the waste stream will help reduce the levy. Drink Without Waste will introduce a self-assessment survey and share hand-on suggestions and examples on how to reduce and recover beverage packaging waste.</p> <p>Mr Paul Zimmerman, General Manager of Drink Without Waste Limited (English)</p>	 
16:00 - 16:30	30 mins	<p>Why do Low Carbon Practices Matter in Food System?</p> <p>In this session, we will discuss how food and climate change are closely related by examining food production and food waste management. Climate change is the common threat leading to devastating impacts on food availability, livelihoods, and human health. According to the World Bank Group, the globe is facing food security challenges, food loss and wastage, all at the same time. By reflecting on our industrial practices in our food systems, we will explore ways to lead to low carbon practices globally and locally.</p> <p>Ms Carly Leung, Project Director of V'air Hong Kong (English)</p>	 
16:30 - 17:00	30 mins	<p>Food Wanted, Not Wasted: Engaging Corporates to Avoid Food Waste</p> <p>Over 3,300 tonnes of food waste are sent to landfills every day in Hong Kong. This is equal to the weight of 233 double decker buses! The environmental and social costs of food waste are far-reaching, and we will need everyone along the food supply chain to work together to make a difference. Feeding Hong Kong works with the food industry, striving for a Hong Kong where no good food goes to waste. We will be sharing case studies, ideas, and practices the whole industry can implement together.</p> <p>Mr Edmond Leung, Project Director of Feeding Hong Kong (English)</p>	 
17:00 - 17:30	30 mins	<p>The Truly Sustainable Way to Grow Your Brand</p> <p>The pandemic has put the sustainability revolution into hyperdrive, and consumers are in the driver's seat. It is clear that the next normal is all about saving the planet. It is not easy to be an authentically sustainable company in a world subscribed to 'green-washing' where virtually every company proclaims its devotion to sustainability. If you want to get it right, win loyal customers and demonstrate your holistic commitment to the environment, custom branding on truly sustainable packaging is your solution. Join Richard Oliver, CEO & Founder of Sustainabl. Planet as he shares insights into how our customers have built cult-like followings with the help of our planet positive packaging.</p> <p>Mr Richard Oliver, CEO & Founder of Sustainabl. Planet (English)</p>	 

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8 SEP 2022 (THU)

Natural & Organic Industry - Sustainable Lifestyle & Future

Time時間	Events & Programme 活動及內容
14:00 - 14:30 30 mins	<p>Hong Kong Organic Market Update</p> <p>High surging community demand for good quality and safe agricultural products directs the popularity and the awareness of organic choice, especially under covid pandemics. However, the expansion of the organic market here in Hong Kong is mixed with misconception and confusion since there is no organic labeling regulation being established. False declaration of organic products is becoming ubiquitous. Therefore, the mission of Hong Kong Organic Resource Centre is to promote local organic agriculture and educate the public about organic certification. In this presentation we will provide an update of the local organic market based on our latest consumer survey carried out early this year.</p> <p>Professor Jonathan Woon Chung Wong, Director of the Hong Kong Organic Resource Centre (English)</p>  
14:30 - 15:15 30 mins	<p>Inner and Outer Beauty of Cosmetic Products: Certification of NATRUE and Verification of Recycled Content</p> <p>SGS, as a NATRUE approved certifier, will introduce the framework of NATRUE standard, explain the process and procedure necessary to obtain a NATRUE certificate covering two key topics, document verification and production audit.</p> <p>The standard of ISO 14021:2016 Environmental labels and declarations — Self-declared environmental claims, specifies the requirements for self-declared environmental claims, including statements, symbols and graphics, regarding products. It further describes selected terms commonly used in environmental claims and qualifies their uses.</p> <p>Ms Queenie Tse, Technical Service Manager of SGS Hong Kong Mr Don Lee, Business Manager of SGS Hong Kong (English)</p>   
15:15 - 15:45 30 mins	<p>Understanding the Opportunities and Trends of Health Supplements in Hong Kong</p> <p>The presentation mainly introduces Hong Kong's health supplement market and its general regulation including nutrition labels and governing laws.</p> <p>The market research conducted by Hong Kong Health Food Association and University of Hong Kong is concluded precisely, revealing a constant increase in market size and average consumption. In addition, the research reveals the rising awareness in immune-related supplements due to COVID-19 outbreak.</p> <p>As we face challenges such as aging population and climate change, we have to take these factors into consideration for the development of new health supplements. Through digital transformation and taking up supplier responsibilities, we hope to deliver better and more sustainable products to the general public.</p> <p>Ms Joanne Cheung, President of The Hong Kong Health Food Association (English)</p>  
15:45 - 16:15 30 mins	<p>Ketogenic Diet for Better Health 生酮如何令你減脂減藥更健康</p> <p>生酮飲食在近年由新興起、潮流、到現在已經成為茶餘飯後的話題。漸漸融入市民大眾，把生酮飲食生活化，更成為一個生態圈。當中也有很多誤解的地方，會令人心臟病、三高、膽固醇高... 其實正正相反，仲有助去走長期藥物，最佳的良藥，就是你不是一直跟在身上的脂肪（酮）。</p> <p>Ms Christy Ngor, Naturopathic doctor & Nutritionist of Organic Mama Mr Kenny Fok, Keto Specialist of Organic Mama (本環節將以粵語進行 This session will be conducted in Cantonese)</p>   

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5F-C22	CHONG ON TONG HEALTH COMPANY LIMITED
5F-C26	DENIS CHINA COMPANY LIMITED
5F-A12	EASY LINKS MANAGEMENT COMPANY LIMITED
5F-B16	ELPIS LIFE LIMITED
5F-C02	ETTASON (H.K.) LTD
5F-A21	EVERMORE INTERNATIONAL COSMETICS COMPANY LIMITED
5F-D37	FEEDING HONG KONG LIMITED
5F-B02	FIELD SOILS (HK) COMPANY LIMITED
5F-C13	FOOD EXPORT ASSOCIATION OF THE MIDWEST USA
5F-A25	FOOD FOR GOOD LIMITED
5F-B03	FOODISDOM LIMITED
5F-B04	FRENCH83 (HK) LIMITED
5F-C23	GINSENG BOARD OF WISCONSIN
5F-C28	GO NATURAL MARKETING & PR COMPANY LIMITED
5F-B01	HAPPY FAVOUR LIMITED
5F-D25	HEALTH FACTOR FOODS COMPANY LIMITED
5F-B26	HEALTHWORKS (HERBAL TEA) COMPANY LIMITED
5F-B14	HEALTHY GIANT LIMITED
5F-A22	HUNG RA ANA GROUP COMPANY LIMITED
5F-C32	INFORMA MARKETS ASIA LIMITED
5F-C12	JIREH INTERNATIONAL HEALTH LIMITED
5F-A11	KEEP MOVING TRADING COMPANY LIMITED
5F-B25	KINGMAKER LIMITED
5F-C25	LOCK INTERNATIONAL COMPANY LIMITED



Exhibitor list



5F-D11	MARTOSCA ASIA PACIFIC LIMITED
5F-B22	MING CHYI BIOTECHNOLOGY LIMITED (MCB)
5F-C24	NATNATCOCO INTERNATIONAL LIMITED
5F-C27	ORGANIC MAMA LIMITED
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5F-A19	T&S INTERNATIONAL (ASIA) LIMITED
5F-B24	THE BRILLIANT WORK INTERNATIONAL COMPANY LIMITED
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5F-C11	TOP QUALITY DEVELOPMENT CO., LTD.
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