

**EXHIBITORS' BROCHURE** 

UNDER THE AUSPICES OF THE HELLENIC BAKERS' & CONFECTIONERS' ASSOCIATIONS

# 16th Of COTO

**INTERNATIONAL TRADE FAIR FOR THE BAKERY & PATISSERIE SECTORS** 

## Shaping the future of pastry!



GENERAL INFORMATION

### SHAPING THE FUTURE OF PASTRY!



For 29 years, ARTOZA has been the most important commercial forum for the bakery and patisserie sectors in Greece. However, ARTOZA is not only a platform for commercial meetings and contacts, but also an important information and innovation hub, which defines the development and modernization of the entire industry. With its immense recognition and international appeal, ARTOZA is a pole of attraction for tens of thousands of professionals, not only from Greece, but from the wider region.

We are certain that the next, 16th ARTOZA 2019 will yield the greatest commercial benefits possible for your business, we invite you to examine the information in this brochure with due care, in order to decide on your participation in the exhibition and select the best stand for your company.











### 29 YEARS ARTOZA: AN UNWAVERING, TIMELESS TRADE SHOW INSTITUTION!

Few exhibitions have withstood the test of time like ARTOZA, who-despite the crisis of recent years-has not only managed to maintain its strengths, but has blossomed into a shining institution as one of the most successful trade shows of its kind, in Greece and internationally.

**OAE** (Bakers Association of Greece) has long-lasting, unwavering ties with ARTOZA. The presence and support of the industry will be strong, as the exhibition is the most powerful "tool" for business and for the future of all of us!

M. MOUSIOS OAE PRESIDENT

2003 2005 2007 2009 2011 2013 2015 2017 2019

As always, ARTOZA was impeccably organized. It is a positive development that the exhibition has begun to gain international appeal! We have been here since the beginning, and we  $\overline{}$ will always participate in ARTOZA!

N. SAKELARIADIS AKTINA SA



GENERAL INFORMATION

### EXHIBITORS & EXHIBITS



- Bakery, patisserie and ice cream raw materials / Ready-to-use mixes
- Butters, margarines, etc.
- Bakery-patisserie flours, flour mixtures
- Baked goods
- Chocolate and confectionery products
- Bulk ice cream and ice cream products
- Ready-made sweets by weight syrup sweets
- Frozen dough products
- Coffee & hot beverages / Coffee machines
- Bakery and patisserie ovens
- · Machines used to make bakery and patisserie products
- Machines for packaging bakery and patisserie products
- Machines for producing phyllo pastry sheets and shredded phyllo (kataifi), etc.

- Various utensils and bakeware/ cookware
- Pizza and pasta machines
- Furnishings and decorations for bakeries and patisseries
- Patisserie and ice cream display cases
- · Patisserie and ice cream decorations
- Packaging materials Consumables
- Freezing/cooling systems and equipment. Cold rooms Warehouse equipment.
- Storage systems
- Cash register systems / Scales
- Service providers (ISO, HACCP, etc.)
- Sector organizations and bodies
- Vocational bakerypatisserie schools
- Trade press



- Owners of bakeries & patisseries
- Owners of patisserie workshops

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- Owners and staff of facilities producing bakery, patisserie, ice cream, pastry and chocolate products
- Raw material merchants and suppliers
- Machinery and supply merchants
- Bakery-patisserie artisans
- Pizza & cheese pie workshop owners • Hotel chefs, cooks and food &
- beverage managers
- Catering companies
- Liquor stores, coffee dealers, sweet shops • Cafes, snack bars, fast food
- and pizza restaurants
- Restaurant-coffee shop chains



- Television Radio
- Digital Marketing
- Barcode Invitations
- B2B Magazine Ads

### SPECIAL EVENTS

- bread, such as Epirus, Crete, etc.
- Hi-tech Pastry Show Spectacular shows with 3D cakes, caramel, chocolate and sugar paste.
- Packaging Demonstrations Very useful demonstrations for packaging and decorating store windows so that the professionals of the industry can maintain their business up to date.
- Coffee Seminars Informative seminars on the secrets of the perfect coffee in modern bakeries/ patisseries and the important role of baristas at the bakeries.
- Management & Digital Marketing Training on modern management techniques and advice on exploiting internet marketing and social media.
- Presentation of ice-cream production and window preparation. Internationally renowned gelaterias will present the latest techniques on ice cream.

### 250,000€ ADVERTISING BUDGET

ARTOZA will invest more than €250,000 for promotion and advertising. This will include Television and Radio coverage, digital marketing actions, promotion in sector magazines, and the sending of 40,000 targeted barcode invitations, whose aim is to maximize turnout by sector professionals.

ARTOZA is a historic exhibition and this year, it was exactly as we expected it. The overwhelming majority of visitors were industry professionals. The  $\Box$ trade show is constantly evolving for the better.

**OD. PAPADOPOULOS** ALLATINI MILLS SA





• Demonstrations of Traditional Greek Bread Recipes From flagship regions of Greece for

We are eagerly waiting for the largest celebration of the industry, ARTOZA 2019, to be informed about all the new products and to enrich  $\,\, \bigcirc$  $\hat{\Box}$ our knowledge with new ideas and innovations.

I. GLYKOS OEZE PRESIDENT









FRIDAY 10.00 - 19.00

SATURDAY 10.00 - 19.00

SUNDAY 10.00 - 19.00



MONDAY 10.00 - 18.30

