



# ITA PARTICIPATION AT SIGEP ASIA 2025

16 - 18 July, Singapore  
Sands Expo & Convention Centre  
Halls A, B & C, Level 1

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Ministero degli Affari Esteri  
e della Cooperazione Internazionale

ITA®  
ITALIAN TRADE AGENCY





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# ITALIAN TRADE AGENCY



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📺 Italian Trade Agency

📍 Italian Trade Agency – Singapore

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ITA - Italian Trade Agency is the Governmental agency that supports the business development of our companies abroad and promotes the attraction of foreign investment in Italy.

With motivated and modern organisation and a widespread network of overseas offices, ITA provides information, assistance, consulting, promotion, and training to Italian small and medium-sized businesses. Using the most modern multi-channel promotion and communication tools, it acts to assert the excellence of Made in Italy in the world.

The network. Through its headquarters in Rome, an office in Milan, a global network of 69 offices and 18 correspondence points in 74 countries linked to Italian embassies and consulates, the Italian Trade Agency provides information, assistance, promotion, training and co-operation in the industrial, consumer goods and services sectors.

The Italian Trade Agency collaborates with Italian regions, Chambers of Commerce, Industry and Trade Associations and other public and private organisations.

Every year, ITA worldwide offices carry out hundreds of promotional projects and provide personalised services and assistance to thousands of Italian companies.

The Italian Trade Agency also assists and supports foreign companies that want to establish or expand business and trade relations with Italian companies or to invest in Italy.

The main services offered to Italian companies by the Italian Trade Agency to increase the flow of exports and investments between Italy and the rest of the world are:

- information and assistance
- identification of commercial partners
- visits to international trade shows and industrial districts
- support for investments abroad

# AMBASSADOR'S MESSAGE



Embassy of Italy  
Singapore



It is a great pleasure and honour to welcome you all to the opening of SIGEP Asia 2025, a landmark event in the food and beverage industry, organized by Italian Exhibition Group Asia.

This second edition of SIGEP Asia is set to welcome over 12,000 visitors from more than 30 countries, confirming the growing appeal of this platform for global artisans, professionals, and innovators in the sweet F&B sector.

Italy is proud to play a prominent role in this edition. Thanks to the efforts of the Italian Trade Agency, we are pleased to present a dedicated Italian Pavilion featuring 10 leading companies, along with an additional 53 Italian brands, bringing Italy's total presence to an impressive 63 exhibitors.

Italy's F&B sector continues to thrive on the global stage, with exports reaching €67,4 billion in 2024. This reflects the international trust in Italian products. In this regard, I would like to highlight that Italian cuisine has

been nominated in 2023 for inclusion on the UNESCO Intangible Cultural Heritage list, recognizing not only the culinary excellence of our country but also its social, cultural, and communal value.

Singapore, with its rich culinary landscape and role as a trade and innovation hub, remains a key market for Italy. In 2024, Italy ranked 4th among European countries exporting food and beverages to Singapore with €136 million.

I would like to thank the Italian Exhibition Group Asia and the Italian Trade Agency for their commitment in organizing Italy's participation, as well as all the Italian companies showcasing their products here.

I wish all participants a fruitful and inspiring experience at SIGEP Asia 2025 – may this be an opportunity to build connections, spark innovation, and celebrate the shared passion for excellence in food.

**Dante Brandi,**  
Ambassador of Italy to Singapore and  
Brunei Darussalam

# TRADE COMMISSIONER'S MESSAGE



It is with great pleasure that I welcome you to SIGEP Asia 2025, a leading trade event dedicated to the art of pastry, bakery, ice cream, and coffee.

This dynamic showcase represents the evolving and fruitful relationship between Italy and Singapore—an alliance rooted in a shared passion for gastronomic excellence, cultural exchange, and innovation.

Organized by Italian Exhibition Group (IEG), SIGEP Asia brings the legacy of Italy's beloved artisan food culture to Southeast Asia.

In this occasion we are proud to participate with a dedicated Italian Lounge, featuring 10 esteemed Italian companies whose products and expertise embody the depth, diversity, and creativity.

From handcrafted gelato to perfectly balanced espresso and classic baked goods, visitors will experience the unique characteristics that have made Italy a global benchmark for quality.

Through curated B2B meetings, this event encourages genuine business exchange and long-term collaboration among importers, distributors, and hospitality leaders across the region.

In 2024, Italian food and beverage exports to Singapore reached almost €136 million, with a steady trend vs. 2023 - a clear sign of global confidence in Italy and appreciation for its broad selection of high-quality products.

SIGEP Asia 2025 is more than a trade fair—it is a gateway to discovery, innovation, and shared prosperity.

It reflects Italy's continued commitment to deepening cultural and economic ties with Singapore and the broader ASEAN region through the universal language of taste, tradition, and collaboration.

**Giorgio Calveri,**  
Director of Singapore Office

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# ITALIAN PARTICIPANTS

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# BATTOCCHIO

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Since 1973 we invent design and produce HMI. Touch, Membrane Switch, Rugged Metal Keyboards, Silk screen panles, Nameplates.

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Membrane Keyboard and simil touch Keyboards for Ho.Re.Ca they ensure the best performance and hygiene

### Products

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# BUSSY



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Bussy is the Italian specialist in wafer products for pastry bakeries, gelaterias and home consumption. Its exclusive recipe is the result of consolidated know-how accumulated over a fifty year span, which has been used to experiment new taste and couverture combinations.

Today like yesterday, only top quality select materials are used, with no GMO, no preservatives, and only natural flavours and colouring.

Bussy, the wafer specialist.

## Products

The Bussy catalogue today has more than 200 products in different flavours, shapes and colours. The big Bussy wafer family comes in three types: wafers for filling with cream, wafers to decorate ice creams and sweet desserts, and wafers for home consumption. Bussy, a world of wafers.

# CAFFÈ GIOIA - LABCAFFÈ



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The story of Caffè Gioia began in 1949 in Eboli, Southern Italy, where Domenico Gioia and his wife Wanda opened a grocery shop with a small artisanal coffee roasting.

Growing demand led to the establishment of Caffè Domenico Gioia Srl in 1981 and the registration of the brand.

Today, known for quality and innovation, the company operates in over 40 countries. Over time, it underwent corporate changes, involving the second and third generations of the Gioia family.

## Products

Caffè Gioia ensures high quality by managing its entire production in Campania, using advanced technology in its 8000 m<sup>2</sup> factory. Its ecological roasting process uses clean hot air for uniform, aromatic coffee without combustion fumes. Positioned in the medium-high market, it blends top-grade Arabica and Robusta beans from South America, Africa, and Asia with meticulous craftsmanship, maintaining a strong focus on quality since its inception.

The product range includes conventional, organic and specialty coffee, in beans, ground, compostable paper pods and compatible capsules.

# DF ITALIA



automatic dispensers



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DF Italia is a company that, since 2004, has been researching and applying the most advanced technologies for the production of a complete range of automatic dispensers for all needs, suitable for the distribution of products stored at room temperature, fresh and at negative temperatures.

Our automatic dispensers are entirely produced in Italy, customizable according to customer needs and are present in more than 200 countries around the world.

## Products

- D-FRESH automatic dispensers for selling fresh packaged products
- D-FROZEN automatic dispensers for selling frozen packaged products
- DOORY FRESH automatic dispensers for selling voluminous fresh products and for the orders collection
- DOORY FROZEN automatic dispensers for selling voluminous frozen products and for the orders collection
- DOORY automatic lockers for selling room temperature products and for the orders collection
- Automatic MILK DISPENSERS for selling milk in bulk
- Automatic WATER DISPENSERS for selling micro filtrated sparkling and still fresh water

# LOCATELLI SALINE DI VOLTERRA



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Tuscany Salt. Pure Dried Vacuum Salt, Purity 99.9%. No Impurities.

Directly Extracted From The Tuscan Hills

## Products

Tuscany Salt, 99.9% NaCl

# MIA FOOD TECH



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MIA Food Tech produces machines specifically for the food industry with a special focus on products such as: chocolate, pralines, dragées, nougat, brittle, jams, cereal, muesli and nut based snacks.

Our experience and technical knowledge are showcased in a comprehensive production catalog, ranging from individual machines (stand-alone) to fully automatic lines and turnkey systems.

MIA Food Tech's innovation and ongoing research focuses on component design and development, as well as on the safe operation of its machines.

MIA Food Tech engineers constantly monitor the performance of our machines, using customer feedback to improve the features and design of the machines.

## Products

We build machinery for:

Roasting and peeling, Sorting, Chopping,  
Pre-refining, Refining, Storage,  
Dosing machines, Extrusion, Presses,  
Caramelized coating, Coating, Cooking,  
Spreading and cutting, Whisking, Sieving,  
Tempering, Enrobing

# PACKINT CHOCOLATE MACHINES



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Packint Chocolate Machines manufactures machines for the production of chocolate, compound, couverture, spreads, fillings from cocoa beans or cocoa mass/powder.

In our factory in Italy we have a pilot plant for tests and training, including the machines from our partner company Tecnochoc: lines to make chocolate bars, drops, tempering machines, cooling tunnels, one-shots.

The company is also a partner of some other important companies supplying industrial equipment for ice-cream and bakery.

## Products

We manufacture complete plants from 10 to 1200 kg/h or single machines to make chocolate or compound, spreads from cocoa mass and cocoa powder, and also bean to bar lines from 5 kg/h to 300 kg/h for high quality artisan chocolate production, starting directly from cocoa beans.

For refining we use the low speed ball mill technology, achieving a final fineness under 18-20 microns, maintaining the appropriate flow properties for the chocolate, and keeping temperature under control.

For conching we provide vertical rotary conches, with different levels of intensity depending on the product.

# SPINEL



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Spinel was born from an idea of Vincenzo, Giovanni and Cesare Spinelli, entrepreneurs with a wide experience in the coffee machines and vending machine industries. Indeed, our company is the result of a business that dates back to the early Sixties.

Spinel is a leading company in designing and production of high quality espresso coffee machines that are exclusively Italian-made. Each part has been studied and manufactured to be resistant, easy to maintain and use.

The competences developed in the productive field, the materials and components quality, the products reliability, the after-sale service

accuracy have made Spinel as a reference company in the international market of espresso coffee machines.

## Products

Espresso coffee machines for pods and capsules, both for the Horeca sector and Office/Home use.

# T.L.M.



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Executive Assistance



WE ARE INNOVATORS. WE ARE MAKERS. WE ARE DREAMERS. WE ARE TLM.

We are a company made up of forward-thinking, dynamic professionals who deeply value the human element in technology. We dream up, design, and manufacture flow pack machinery from scratch, cooking up every single component to meet the specific needs and requirements of our clients, and we have been doing this for over 40 years. We constantly engage in research and development to come up with groundbreaking technical solutions, higher levels of customization and sustainable processes. We strive to push our imagination a little further every time to provoke, innovate, astound, and make your projects come alive.

## Products

Flow Pack Machines.

# TORRONALBA



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For more than fifty years we have been working to enhance the authentic and genuine flavours of the raw materials.

We are a reliable and available partner for confectionery industry professionals from all over the world who seek quality and freshness to enrich their creations.

Our production perfectly combines the accuracy of industrial processes with the craftsmanship of the human touch.

Experts and professionals choose Torrionalba because they look for quality, authentic flavors and aim for uniqueness to differentiate

themselves among a large number of proposals with which they have to compete.

## Products

Our core business is hazelnut paste (from Alba), products involving chocolate and hazelnut, pistachio paste (100% pure paste), torrone (hazelnut nougat) and all the other traditional pastes for gelato, fruit pastes, decorations and pre-mixed powder ingredients for soft ice included.



# I AM ITALIAN CUISINE CANDIDATE FOR UNESCO HERITAGE

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