



Press Release

27th August, 2025

WORLDFOOD ISTANBUL begins on September 2nd.

The 33rd WORLDFOOD ISTANBUL OPENS ITS DOORS!

The International Food Products and Processing Technologies Exhibition – WorldFood Istanbul, the longest-running exhibition in Türkiye's food industry, continues to serve as a hub for sectoral collaboration. The exhibition will welcome visitors at Tüyap Fair Convention and Congress Center from September 2–5, 2025.

The International Food Products and Processing Technologies Exhibition – WorldFood Istanbul will introduce many new products and the latest technologies to the food industry. Attracting strong interest from both Türkiye and abroad, the exhibition will bring together more than 900 buyers from 100 countries at **Tüyap Fair Convention and Congress Center**.

WorldFood Istanbul, which will host exhibitors from regions including the **United States, Brazil, Italy, France, Poland, China, India, South Korea, Thailand, Indonesia, Egypt, Nigeria, the United Arab Emirates, Saudi Arabia, Russia, Georgia, and Albania**, will not only generate significant business opportunities in Türkiye and beyond but also help boost trade activity and the export potential of domestic producers. The exhibition will further strengthen its role as a "regional and international vision platform" with expert-led sessions where industry leaders will share their perspectives on the future of Türkiye's food and food technologies sector.

Commenting on the exhibition, **Exhibition Director Semi Benbanaste** said: *"As the longest-running exhibition in Türkiye's food sector, the 33rd WorldFood Istanbul is more than just a showcase of food products and technologies; it is a meeting point that guides the sector's development. Our exhibition offers a rich program of panels, sessions, and events designed to encourage knowledge-sharing while creating new business opportunities for exhibitors. With its innovation-driven structure, it provides both industry professionals and start-ups with a platform to present themselves. This year, we are positioning WorldFood Istanbul as a strong ecosystem where the ideas and collaborations shaping the future of the food industry can emerge."*

Over four days, more than 30 thematic events will be held across four main themes. Over 80 leading figures from the food industry will take the FOOD ARENA stage, delivering inspiring sessions on topics ranging from climate-friendly solutions and AI-powered food innovations to next-generation agriculture and ethical production.



Offering a 360° perspective on the present and future of the food industry, FOOD ARENA Events will explore global and local trends, supply chain vulnerabilities, pesticide regulations, and food safety crises on Tuesday, September 2, under the theme **"The Big Picture: The Awakening of Food and Agriculture"**. On Wednesday, September 3, the theme **"Planet on a Plate: Climate-Friendly Smart Food"** will address the future of regenerative agriculture, responsibility from the individual to the system, and resilient food models. On Thursday, September 4, **"The Code of Tomorrow: From Data to Dish"** will highlight the digital transformation of the food industry, focusing on a new ecosystem that spans biotech harvests, data-driven production decisions, cell-based foods, and soilless agriculture. On Friday, September 5, the final day of the exhibition, WorldFood Istanbul will host **"The Entrepreneur's Kitchen: What Will We Eat Tomorrow?"**, a session bringing together industry professionals to examine today's consumption habits and tomorrow's expectations.

FOOD ARENA will feature sectoral sessions on the **Conference Stage**, thematic talks, live presentations, exclusive recipes, and chef-led workshops on the **Kitchen Stage**. The program will also include the **Food Tech Garage**, a startup showcase, as well as guided exhibition tours with themed booth visits as part of the **Master Class**.

Show Kitchen Workshops and Chef Talks at WorldFood Istanbul!

This year, under the theme **"From Nature to Digital, Seed to Plate: Food Awakens!"** WorldFood Istanbul has curated a dynamic program featuring conversations with master chefs, exclusive recipes highlighting forgotten and sustainable flavors, and presentations showcasing products from exhibiting companies. The kitchen corner will also host a variety of talks and hands-on workshops.

WorldFood Istanbul will host an impressive lineup of renowned culinary figures, including Chef and MasterChef Türkiye jury member **Somer Sivrioğlu**; Fireroom Foods founder and executive chef **Hazer Amani**; chef, YouTuber, author, and TV personality **Refika Birgül**; food designer and storyteller **Ceyda Artun**; chef and content creator **Ferhat Bora**; chef and functional nutritionist **Yasin Taze**; Ziyade Fasil business manager, chef, and TV presenter **Özlem Mekik**; and chef **Yağız İzgül**.

Startup Gathering with Food Tech Garage

WorldFood Istanbul connects start-ups pioneering innovative and sustainable technologies with industry professionals. Now in its fifth year, the Food Tech Garage program will once again serve as an inspiring meeting point for visitors, curated in collaboration with **Kök Project** and **Yeni Çiftçi Platformu**. Start-ups that stand out for their innovative solutions to enhance efficiency, protect the environment, and support climate action through smart technologies in food production, agriculture, supply chain, energy, and water management will be featured at the specially designed Food Tech Garage booth throughout the exhibition.

Special Exhibition Tours Including Thematic Booth Visits with Master Class

WorldFood Istanbul, which regularly hosts delegations and organizes themed tours, will guide exhibitors through the exhibition halls this year, focusing on topics such as protein-based nutrition, climate-friendly production, desserts and bakery products, brand stories, and next-generation beverages.



On Tuesday, September 2, "**Strong Plate: Abundant Protein Tour**" will highlight both traditional and alternative protein options. On Wednesday, September 3, "**Happiness in a Bite: Dessert Tour**" will present the fusion of culinary heritage with contemporary touches. On Thursday, September 4, "**From Soil to Shelf: Ecological Flavors Tour**" will invite exhibitors to experience nature-inspired products for a more sustainable future. On Friday, September 5, "**Brew, Revive, Sip: Beverage Tour**" will close the exhibition with a focus on innovative beverage trends. These guided tours will offer hands-on product experiences, live demonstrations, and in-depth insights from expert guides. Chef and food designer **Ceyda Artun**, founder of Sanki Atölye, will be joined by renowned chef and content creator **Ferhat Bora**, known for his work on Yemek.com, along with brand management expert and influencer **Ömürden Sezgin**.

To learn more about the speakers participating in the sectoral sessions on the Conference Stage, please visit the website [link](#).

For detailed information:

Bersay Communications Consultancy

Ayben Cumali, +90 554 84468 05, ayben.cumali@bersay.com.tr