



**9-10 NOVEMBER 2022** CARRIAGEWORKS, SYDNEY

Discover a brand-new business offering in 2022, ThinkFood Live presented by foodpro is a unique opportunity to place your business in front of the industry's top buyers looking for the latest in NPD and food manufacturing innovation.

New products are launched every month in Australian food stores, ThinkFood is the only event dedicated to the services and technologies that transform product ideation into market realities.

From food science and ingredient testing, right through to enabling technologies and packaging design. Explore new potential for your business and secure your spot at ThinkFood Live today.

### Your market covered

- Ingredients
- Food Science
- Logistics
- Supply Chain
- Manufacturing Technology
- Packaging Innovation & Design
- Consumer Research & Development
- Quality Assurance

### Why ThinkFood Live?

In these uncertain times Australians are increasing their expenditure on groceries.

Beyond the standard pantry items, consumers are exploring new tastes and retailers are searching for the latest products to drive basket value.

With an increased demand comes the need for innovation. That is where ThinkFood, and your business, comes into play.

Be at the epicentre of a 360-product solution, where your business is placed amongst professionals looking for trusted suppliers to help bring their products to life.

### Who will you meet?

At ThinkFood you can expect to meet with some of the brightest minds in manufacturing and product development from the industry's leading food companies.

This includes:

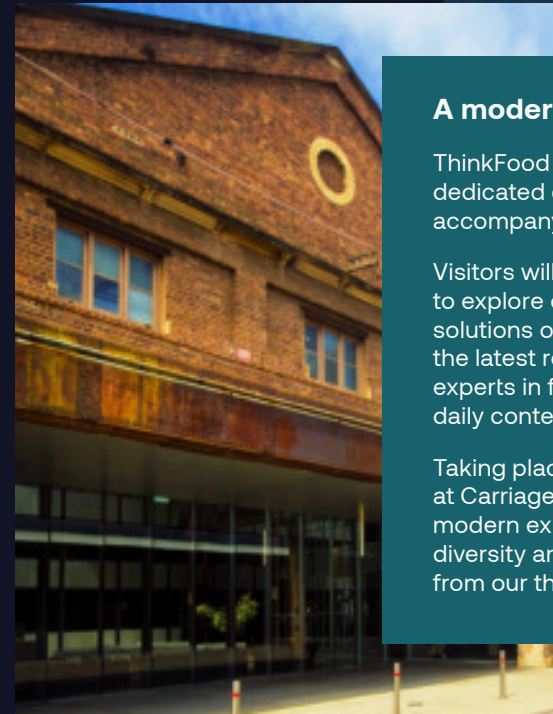
- |                                 |                          |
|---------------------------------|--------------------------|
| RESEARCH & DEVELOPMENT MANAGERS | TECHNICAL BUYERS         |
| OPERATIONS                      | PRODUCT & BRAND MANAGERS |
| Q&A MANAGERS                    | DESIGN PROFESSIONALS     |
| NPD MANAGERS                    | PURCHASING MANAGERS      |

### A modern exhibition space

ThinkFood Live features both a dedicated exhibition floor and accompanying conference.

Visitors will have the opportunity to explore complete 360 product solutions on the show floor and hear the latest research and insights from experts in food innovation during daily content streams.

Taking place across two days at Carriageworks in Sydney, this modern exhibition space reflects the diversity and innovation that comes from our thriving food industry.





PRESENTED BY

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### Stand rates

Size	Space	Shell
9sqm	\$4,410	\$5,175
12sqm	\$5,880	\$6,900
18sqm	\$8,820	\$10,350
27sqm	\$13,230	\$15,525
36sqm	\$17,640	\$20,700

A compulsory \$300 marketing package and \$40 PLI applies to all stands. All pricing is ex GST  
\$100 per corner loading will apply if applicable

#### SPACE ONLY

A blank canvas to build your base. This package excludes a marketing package and insurance.

#### SHELL SCHEME

Eye-catching, walled and illuminated. This package includes walls, carpet, lighting, fascia board with your company name.

#### WALK ON PACKAGES

*Additional \$95 per sqm*  
Get straight to business. This package includes all Shell Scheme features and furniture, including compact cafe table, chairs, lockable cupboard, basic power connection and shelving.

### Contact information:

Find the right package for your business, get in touch with the ThinkFood Live team today:

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NEW THINKFOOD WEBSITE LAUNCHING SOON!

