



**SIAL Montreal 2024**

**SUR  
PRIS**

**Palais de Congrès, May 15 – 17, 2024**

**INGLY**

**#foodaustria2024**

**#austriagoesSIAL2024**

**INGE**

**[www.advantageaustria.org/ca](http://www.advantageaustria.org/ca)**

**NIOUS**

**AUSTRIAN EXHIBITORS hosted by**

**ADVANTAGE AUSTRIA / Austrian Trade Commission – #5417**



# AUSTRIA NIGHT

## B2B Reception, May 15, 2024



Join us at the exclusive **AUSTRIA NIGHT**. Enjoy delicious Austrian food, drinks and products while having fruitful conversations with Austrian company representatives and making meaningful connections.

This invite-only networking reception takes place at **Hotel Gault**, in the heart of Old Montreal, just a few minutes' walk from Palais de Congrès.



## REGISTER

**Austria Night**

**May 15, 2024, 6 - 8pm**



Hosted by the Austrian Trade Commission on the occasion of SIAL Montreal 2024.

## GREETINGS



Today's consumers want foods that are not only fresh and locally sourced, but also healthy. For more than a decade, Austria's food industry has become the European leader for natural and innovative products. The Austrian food industry is a notable example of international success that does not rely on large multinationals. Austria's strengths lie in the high quality of the produce and staple foods from organic agriculture. 26% - that's the highest rate in Europe - of Austria's

agricultural land is farmed organically: that means that approximately one farm out of four is producing organic products. Austrian producers have enjoyed considerable success in the global market. As many as two out of every three Austrian produced foods are exported.

Austria is a country known for culture and nature, and for its high-quality gourmet products – in both the food and the beverage sector. Although it is a small country in size, Austria has managed to position itself in more than 180 export markets worldwide. Thanks to CETA, Austria and its products have been getting increasingly interesting for Canadian Buyers as well.

At this year's Austrian group booth #5417, hosted by ADVANTAGE AUSTRIA / Austrian Trade Commission in Canada, producers from Austria will present their products at the Canadian market. Products range from fine chutneys, sauces for cheese and pickles, walnut liqueurs, "taste-homemade" frozen potato products to non-alcoholic sparkling wine, organic frozen vegetables as well as innovative packaging solutions for spices, and more.

SIAL offers a great opportunity to explore and taste the products and discuss opportunities for doing business with Austrians. We are looking forward to seeing you at the show!



**Gregor Postl**

Austrian Consul and  
Trade Commissioner in Toronto

**HALL | SHOW MAP**

Canada 2024

mai 2024 / May 15-17, 2024  
à Congrès de Montréal

- PAVILLONS INTERNATIONAUX / INTERNATIONAL PAVILIONS
- ÉPICERIE / GROCERY
- BOISSONS / BEVERAGES
- VILLAGE START-UP / START-UP VILLAGE



## COMPANY BOOTH #5417

### **ADVANTAGE AUSTRIA / AUSTRIAN TRADE COMMISSION INTERNATIONAL PAVILION**

11ER NAHRUNGSMITTEL GMBH	#5417
FURORE GMBH / ALPDRINKS GMBH	#5417
JOMA PLASTIC ENGINEERING LTD.	#5417
KOTÁNYI GMBH	#5417
LANDESPRODUKTENHANDELSGESELLSCHAFT M.B.H	#5417
RANKEL WALNUS	#5417



# 11er Nahrungsmittel GmbH

Galinastraße 34,  
6820 Frastanz, Austria

T +43 5522 515 21 0

E [info@11er.at](mailto:info@11er.at)

W [www.11er.at](http://www.11er.at)



**Export Contact:** Mr. Oliver Grabher

M +43 5522 51521 277

E [oliver.grabher@11er.at](mailto:oliver.grabher@11er.at)



11er Nahrungsmittel GmbH is a modern company from the west of Austria that is completely dedicated to potato products. The potato specialist offers innovation combined with guaranteed origin and responsibility. With recipes that "taste homemade" and unrivalled quality, 11er has succeeded in becoming the leading producer of exceptional frozen potato specialties in Austria.

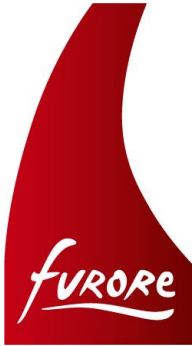


11er produces high quality frozen potato specialties such as french fries, rösti and croquettes and its exceptional products stand out in the market



Notes:

This image shows a single sheet of white paper with horizontal blue or grey ruling lines. The lines are evenly spaced and run across the width of the page. There are approximately 20 lines visible. The paper has a slight shadow on the right side, suggesting it's resting on a surface.

**furore GmbH**

Hans-Berchtold Strasse 52  
6840 Goetzis, Austria

**E** sales@furore.at

**W** [www.furore.at](http://www.furore.at)

**Export Contact:** Mr. Jesse Pagliaroli Jr.

Jesse Tree Fine Foods

87 Simpson Rd,  
Bolton, ON L7E 3R6

**M** +1 905-951-2124 | **F** +1 905-857.0065

**E** info@jessetreefinefoods.com



In our small factory, we develop and produce since 1999 delicious spreads – the perfect companion to cheese. furore offers a wide range of classic fruity – organic spreads – and new bbq sauces and chutneys. Only the best ingredients will be carefully filled in glasses. Cheese loves our companions, if hard or soft, blue or red washed, it has always been important to us to create something that simply accompanies, rather than overpowers, their inherent flavors. The assembly of these ingredients takes you on a journey in a world of lush pastures, spicy cheese, plumb berries, and fragrant herbs.

Since the very beginning we have also been happy to offer **PRIVATE LABEL** service to the industry. Available at specialty cheese counters, airlines and cruise ships around the world, the furore cheese companion is the perfect accompaniment for your cheese plate.



This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

**Alpdriinks GmbH**

Hans-Berchtold Strasse 52

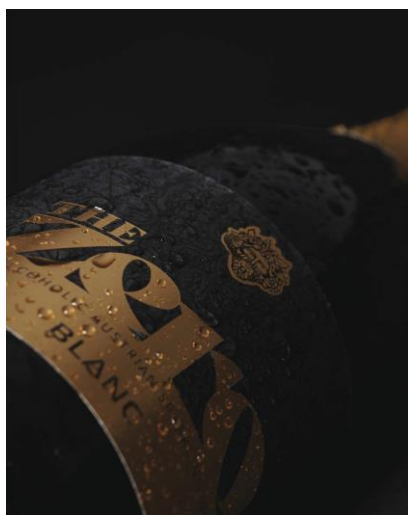
6840 Goetzis, Austria

**E** office@alpdriinks.at**W** [www.alpdriinks.at](http://www.alpdriinks.at)**Export Contact:** Mr. Jesse Pagliaroli Jr.

Jesse Tree Fine Foods

87 Simpson Rd,

Bolton, ON L7E 3R6

**M** +1 905-951-2124 | **F** +1 905-857.0065**E** info@jessetreefinefoods.com

Inspired by the spirit of the time and the desire for high quality, we have developed the Alpine sparkling wines. The elegant, complex, and varied sparkling wines present themselves non-alcoholic. They are made for those who want to enjoy their tingling moments without alcohol. A gentle dealcoholization process through vacuum distillation removes the alcohol from the wine, so that the fine aromas, unique flavor and all the beneficial active ingredients are preserved.

The **THEZERO Sparkling Rosé** is a fine sparkling Rosé and convinces with its exotic spicy fruit and aromas of apricot, nutmeg, and ripe grapes. It presents its elegance in fruity pale pink.

The **THEZERO Sparkling Blanc** – sensitive balance and fine perlage show up in clear and sparkling straw yellow. It scores with its aromas of ripe apples and pears and is exotic and animating on the finish.

The Alpen Rosé and Alpen Blanc are also available in the 200 ml Piccolo bottle.

THEZERO has also created non-alcoholic still wines and is constantly bringing new grape varieties in its ZERO portfolio.





This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

# JOMA

re:thinking plastic

## JOMA Plastic Engineering Ltd.

Wolfholzgasse 14-16,

2345 Brunn am Gebirge, Austria

T +43 2236 33633 | F +43 2236 33900

E [customerservice@jomapackaging.com](mailto:customerservice@jomapackaging.com)

W [www.jomapackaging.com](http://www.jomapackaging.com)



**Export Contact:** Mr. Paul, Weissenstein

M +43 664 1562618

E [paul.weissenstein@jomapackaging.com](mailto:paul.weissenstein@jomapackaging.com)



Discover JOMA, the distinguished market leader in retail spice packaging solutions. Our comprehensive product line includes a variety of packaging solutions, spanning from grinders to shakers, meticulously crafted to meet the diverse needs of our clients. Whether you represent a private label producer brand or a large-scale spice brand, our tailored offerings are designed to accommodate your unique requirements and cater to the demands of your customers.



At JOMA, we prioritize collaboration and innovation to ensure that your brand stands out in the market. With our expertise in packaging solutions, we aim to enhance your brand visibility and customer satisfaction. Partner with JOMA and experience unparalleled excellence in spice packaging solutions that elevate your brand to new heights of success!



Notes:

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

**KOTÁNYI GmbH**

Johann Galler Straße 11  
2120 Wolkersdorf, Austria

**T** +43 2245 5300 1010

**F** +43 2245 5300 1019

**W** [www.kotanyi.com](http://www.kotanyi.com)



**Export Contact:** Ms. Maximiliane Frey

**M** + 43 664 88 14 14 03

**E** [maximiliane.frey@kotanyi.com](mailto:maximiliane.frey@kotanyi.com)



Lose yourself in a world of flavor with Kotányi. Since the company was first established, we've been using our expertise to set food trends, inspire cooks and shape the culinary zeitgeist. Kotányi is a family business steeped in Austrian tradition, and as a leading international herb and spice brand, we intend to continue our impressive track record into the future. Because our innovation shapes your enjoyment.

There's nothing quite like the wonderful flavors of natural herbs and spices. Here at Kotányi, we handle all our spices with the utmost care so that we can create high-quality products, and our quality concept makes sure all our raw materials and products have the same outstanding quality. For us, that's the ultimate recipe for success.

We offer a unique range of products from all around the world, including 4500 seasoning products that help you add great flavors to your food.

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.



**Landesproduktenhandelsgesellschaft m.b.H.**

Am Holzplatz 1,

2301 Groß Enzersdorf, Austria

**T** +43 2249 2505 | **F** +43 2249 2505 25

**E** [office@gemueseland.at](mailto:office@gemueseland.at)

**W** [www.gemueseland.at](http://www.gemueseland.at)



**Export Contact:** Ms. Barbara Kargl

**M** +43 664 300 51 51

**E** [barbara.kargl@gemueseland.at](mailto:barbara.kargl@gemueseland.at)



Schneider's GEMÜSELAND, a family-owned business hailing from Austria, brings you a delightful array of frozen vegetables. Our commitment to quality and innovation has transformed us from a humble family enterprise into a thriving operation since 1956.

#### **Our Products:**

Frozen Organic Vegetables: Our frost-kissed bounty includes a variety of cuts, all sourced from the sun-drenched fields of Marchfeld.

- Carrots
- Yellow Carrots
- Peas
- Corn
- Potatoes
- Parsnips







Notes:

This image shows a single sheet of white paper with horizontal blue or grey ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

# RANKEL

**Rankel Walnuss**

Obere Hauptstrasse 21,  
2473 Potzneusiedl, Austria

**W** [www.rankel.at](http://www.rankel.at)



**Export Contact:** Mr. Bernhard Rankel

**M** +43 69918141993

**E** [office@rankel.at](mailto:office@rankel.at)



"Rankel Walnut Liqueurs" is a premium collection of exquisite walnut liqueurs crafted with precision and passion. Immerse your senses in the rich, velvety texture and indulgent flavor of hand-selected walnuts, expertly blended with a harmonious balance of fine spirits.

Each bottle encapsulates the essence of tradition and craftsmanship, offering a delightful symphony of nutty nuances and smooth sweetness. Whether sipped neat, on the rocks, or used as a sophisticated cocktail ingredient, Rankel Walnut Liqueurs elevate the drinking experience, promising a taste of timeless elegance and refined indulgence.

**Products:**

- Walnut liqueur classic
- Walnut liqueurs acacia matured vintage
- Walnut liqueur oak matured vintage



Notes:

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

# MARKETPLACE AUSTRIA

## FOOD & BEVERAGES

B2B Hosted Buyer Event, October 16, 2024



#foodaustria2024

Do not miss the chance to get a taste of Austria by meeting some of the best suppliers and producers at the Marketplace Austria in Vienna, presented by the Austrian Federal Economic Chamber. What to expect:

- More than 100 Austrian exhibitors and over 300 international participants are represented at the marketplace
- Potential flight costs coverage
- Two-night stay in a 4\* hotel in the heart of Vienna
- Attractive Site Visit Program

**MARKETPLACE AUSTRIA 2024**

**Oct. 16, 2024, Vienna/Austria**



**REGISTER & INFO**



The event is open to food and beverage buyers and experts from retail and wholesale worldwide. For those who cannot travel to Vienna, we offer online meetings.  
SPOTS ARE LIMITED, so register now!

We look forward to meeting you in Vienna, the culinary capital of the world!  
For questions, please contact Manuela Windischbauer or Christiane Boeck:  
**E** [toronto@advantageaustria.org](mailto:toronto@advantageaustria.org)

*All Information is subject to change.*



**SUR  
PRIS  
INGLY  
INGE  
NIOUS**

## CONTACT INFORMATION

### ADVANTAGE AUSTRIA TORONTO

**For more information about the Austrian food industry and its exhibitors at SIAL please contact:**

**Austrian Trade Commission / Consulate General of Austria – Commercial Section**

Mr. Gregor Postl, Consul and Trade Commissioner

30 St. Clair Avenue West, Suite 1402

**T** +1 416 967 3348 | **F** +1 416 967 4101

**E** [toronto@advantageaustria.org](mailto:toronto@advantageaustria.org)

**W** [www.advantageaustria.org/ca](http://www.advantageaustria.org/ca)

### Your contact at SIAL

**Manuela Windischbauer-Foley**

Trade Relations Officer  
Business Development Food & Non-Alcoholic Beverages

**M** +1 438 998 3147



**Christiane Boeck**

Trade Relations Officer  
Business Development Wine & Spirits

**M** +1 514 458 0673



## STAY IN TOUCH

### ADVANTAGE AUSTRIA VIENNA

**For any queries relating to Austrian Pavilions at trade shows in this sector please contact:**

Ms. Marion Tschernutter  
food | retail | consumer goods  
Wiedner Hauptstrasse 63  
1040 Vienna, Austria  
**T** +43 5 90 900-3500  
**E** marion.tschernutter@wko.at  
**W** [www.advantageaustria.org](http://www.advantageaustria.org)

**#foodaustria2024**  
**#austriagoesSIAL2024**

**For further information on Austrian companies check out the FRESH VIEW magazines. Current issues are available for download at [www.advantageaustria.org/ca](http://www.advantageaustria.org/ca)**



Want to get in touch with Austrian companies?  
Reach out to our team at [toronto@advantageaustria.org](mailto:toronto@advantageaustria.org)

connect with us



powered by

