



**SIAL Toronto 2025**

**SURPRISINGLY**

**Enercare Centre, April 29 – May 1, 2025**

**INGENIOUS**

**#foodaustria2025**

**#austriagoesSIAL2025**

**INGENIOUS**

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

**INGENIOUS**

**AUSTRIAN EXHIBITORS hosted by**

**ADVANTAGE AUSTRIA / Austrian Trade Commission – #1725  
EU Delegation to Canada – #1719**



## GREETINGS



Today's consumers want foods that are not only fresh and locally sourced but also healthy. Austria's food industry has been the European leader in natural and innovative products for over a decade. 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 organic agricultural produce and staple foods. Austria ranks as the EU's foremost organic farming country. Every

fifth farm operates organically, and every fourth hectare of farmland is farmed based on organic guidelines.

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 its high-quality gourmet products in both the food and beverage sectors. Although a small country, Austria has positioned itself worldwide in over 180 export markets. Thanks to CETA, Austria and its products have become increasingly interesting for Canadian buyers.

Austrian producers will present their products to the Canadian market at this year's Austrian group booth #1725, hosted by ADVANTAGE AUSTRIA / Austrian Trade Commission in Canada. Products range from fine cheese and chutneys to non-alcoholic sparkling wine, innovative packaging solutions for spices, and more.

At booth #1719, the EU delegation to Canada showcases European products with geographical indication (GI). Explore Austria's regional specialties, like Vorarlberg alp cheese, Styrian horseradish, pumpkin seed oil, and a selection of Austrian quality wines with DAC appellation. See page 10 for details about the Austrian tasting.

SIAL offers an excellent 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!

A handwritten signature in black ink, reading "Gregor Postl". The signature is fluid and cursive, with a long horizontal line extending from the end.

**Gregor Postl**

Austrian Consul and Trade Commissioner in Toronto



**GET THE MAP**

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## COMPANY BOOTH #1725

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

CARGO-PARTNER GMBH	#1725
FURORE GMBH / ALPDRINKS GMBH	#1725
JOMA PLASTIC ENGINEERING LTD.	#1725
KÄSE MOOSBRUGGER – STEFAN FESSLER KG	#1725



## CARGO-PARTNER GMBH

Airportstrasse 9  
2401 Fischamend, Austria  
T + 43 5 9888-0  
E [atfis@cargo-partner.com](mailto:atfis@cargo-partner.com)  
W [www.cargo-partner.com](http://www.cargo-partner.com)



**Export Contact:** Ms. Sabrina Kienast  
M +43 664 8562936  
E [sabrina.kienast@cargo-partner.com](mailto:sabrina.kienast@cargo-partner.com)



Cargo-partner embodies Austria's dedication to excellence and innovation in global transport solutions. Founded in 1983 at Vienna Airport, the company has expanded to employ 4,000 professionals across 40 countries, reflecting its unwavering commitment to quality and customer satisfaction.

Offering a comprehensive range of services—including air, sea, rail, and road transport, as well as warehousing and supply chain management—cargo-partner tailors solutions to meet the unique needs of various industries such as automotive, high tech, pharmaceuticals, foodstuffs, and fashion. What distinguishes Cargo-partner is its dedication to sustainability and technological advancement. The company integrates eco-friendly practices throughout its operations and has been recognized with the EcoVadis Silver Medal for its sustainability efforts.

Additionally, cargo-partner's proprietary SPOT platform offers clients real-time supply chain visibility and collaboration, ensuring transparency and efficiency from order placement to final delivery.



## furore GmbH

Hans-Berchtold Strasse 52

6840 Goetzis, Austria

E [sales@furore.at](mailto:sales@furore.at)

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



**Export Contact:** Mr. Christian Gerhalter

M +43 699 1800 06 94

E [c.gerhalter@alpdrinks.at](mailto:c.gerhalter@alpdrinks.at)



In our small factory, we have been developing and producing delicious spreads since 1999 – 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 into glasses. Cheese loves our companions, whether hard or soft, blue or red washed, it has always been important to us to create something that accompanies, rather than overpowers, their inherent flavours. The assembly of these ingredients takes you on a journey in a world of lush pastures, spicy cheese, plump berries, and fragrant herbs.

Since the beginning, we have also been happy to offer the industry PRIVATE LABEL service. The Furore cheese companion is the perfect accompaniment for your cheese plate and is available at specialty cheese counters, airlines, and cruise ships worldwide.

**Alpdrinks GmbH**

Hans-Berchtold Strasse 52

6840 Goetzis, Austria

E [office@alpdrinks.at](mailto:office@alpdrinks.at)W [www.alpdrinks.at](http://www.alpdrinks.at)**Export Contact:** Mr. Christian Gerhalter**M** +43 699 1800 06 94**E** [c.gerhalter@alpdrinks.at](mailto:c.gerhalter@alpdrinks.at)

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 as 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 delicate aromas, unique flavour and all the beneficial active ingredients are preserved.

The **Alpen Rosé** is a delicate sparkling Rosé characterized by the aromas of exotic spicy fruit, apricot, nutmeg, and ripe grapes. Its elegance is fruity and pale pink.

The **Alpen Rosé ORGANIC** is made from grapes grown organically. It is fruity and sparkling on the palate—the audience jury of Corpus Culinario e. V. elected it the product of the year 2022.

The **Alpen 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.


**JOMA Plastic Engineering Ltd.**

Wolfholzgasse 14-16

2345 Brunn am Gebirge, Austria

**T** +43 2236 33633 | **F** +43 2236 33900

**E** customerservice@jomapackaging.com

**W** www.jomapackaging.com

**Export Contact:** Mr. Paul Weissenstein

**M** +43 664 1562618

**E** 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 your brand stands out. 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!





## Käse Moosbrugger Stefan Fessler KG

Mäherle 2

6841 Mäder, Austria

**T** + 43 5523 541 52

**E** office@kaese-moosbrugger.at

**W** www.kaese-moosbrugger.at



**Export Contact:** Mr. Elias Fessler

**M** +43 664 5109999

**E** e.fessler@kaese-moosbrugger.at



Käse Moosbrugger is more than just a cheese merchant.

It symbolizes Vorarlberg's proud craftsmanship tradition and proof that quality and dedication are appreciated worldwide. With every bite, you can feel the love and commitment with which our cheese is made.



We offer our customers a wide selection of cheeses. What sets Käse Moosbrugger apart is its commitment to sustainability and craftsmanship. Their close collaboration with regional farmers guarantees the highest-quality milk and supports local communities.

Whether you're enjoying a classic alpine cheese or a more exotic variation, Käse Moosbrugger's commitment to quality, tradition, and innovation is evident in every bite. Their passion for cheese-making continues to inspire and delight cheese lovers worldwide, making them ambassadors of alpine flavours.

## EU Delegation to Canada

### EU booth #1719



**Visit the EU booth #1719 and taste European Geographical Indication (GI) products. Austria will present high-quality GI products and DAC wines, which will be available during exclusive tastings.**

Geographical Indication (GI) products from the European Union (EU) will be showcased at SIAL 2025, highlighting their exceptional quality, authenticity, and strong connection to their regions of origin. These certified products - such as those bearing the Protected Designation of Origin (PDO) and Protected Geographical Indication (PGI) labels - reflect centuries of tradition, craftsmanship, and regional pride.

Austrian GI products will be featured in curated tasting experiences, including charcuterie boards and signature sample cones as part of the EU's presence at this year's event.

At booth #1719, visitors can also explore specialties from other EU Member States, offering a flavourful journey through Europe's rich culinary heritage.

### **AUSTRIA TASTING @EU booth #1719**

**Wednesday, April 30, 2:15 PM – 4:30 PM**

**Featured products include Vorarlberg alp cheese, Styrian horseradish and pumpkin seed oils, and a selection of Austrian DAC wines.**

Austria's DAC (Districtus Austriae Controllatus) system was established to create a clear and easily understandable label for regionally distinctive wines. This classification is similar to those in Italy (DOC), France (AOC), and Spain (DO), emphasizing the origin of the wine rather than the grape variety. To bear the "DAC" label, a wine must embody the typical taste profile of its region.

Austria has 18 DAC wine regions, including notable areas like Weinviertel, Kamptal, Wachau, and Burgenland. The goal of the DAC system is not to create new wine categories but to enhance the global recognition of regional wines and ensure consistent quality standards.

# MARKETPLACE AUSTRIA

## FOOD & BEVERAGES

B2B Hosted Buyer Event, October 1, 2025



#foodaustria2025

Do not miss the chance to taste 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

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

**Marketplace Austria**

**October 1, 2025**

**Vienna/Austria**

**REGISTER & INFO**



## 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  
**T** +1 438 998 3147



**Christiane Boeck**

Trade Relations Officer  
Business Development Wine & Spirits  
**T** +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)

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**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)**



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**Reach out to our team at [toronto@advantageaustria.org](mailto:toronto@advantageaustria.org)**

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Republic of Austria

