



**SIAL Toronto 2023**

**SURPRISINGLY**

**Enercare Centre, May 9 – 11, 2023**

**INGENIOUS**

**#foodaustria2023**

**#austria@SIAL2023**

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

**INGENIOUS**

**AUSTRIAN EXHIBITORS hosted by**

**ADVANTAGE AUSTRIA / Austrian Trade Commission – #2027  
Europe Home of Cheese – #2233**



## CONTACT INFORMATION

### ADVANTAGE AUSTRIA TORONTO

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

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**#foodaustria2023**

**#austria@SIAL2023**

**MARKETPLACE AUSTRIA 2023**

**Oct. 4, 2023, Vienna/Austria**



**REGISTER & INFO**



## 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 great example of an international success story, which does not involve 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 #2027, hosted by ADVANTAGE AUSTRIA / Austrian Trade Commission in Canada, producers from Austria will present their products at the Canadian market. Meet the producers, from delicious cheeses to fine jams, chutneys, sauces for cheese and pickles, non-alcoholic sparkling wine, organic granola and granola bars, a cooler made of wine and tonic as well as a caffeinated beverage, and more. Make sure to also taste Austrian cheese products at the Europe Home of Cheese booth #2233.

We are looking forward to seeing you at the show! It's a great place to meet and taste the products and discuss opportunities for doing business with Austrians.

A handwritten signature in black ink that reads "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

# HALL | SHOW MAP



- PAVILLONS PROVINCIAUX / CANADIAN PAVILIONS
- PAVILLONS INTERNATIONAUX / INTERNATIONAL PAVILIONS
- ÉPICERIE / GROCERY
- PRODUITS FRAIS / FRESH MARKET
- BOISSONS / BEVERAGES
- SIAL EMBALLAGE / SIAL PACKAGING
- FROMAGE / CHEESE
- SIAL GROCERANT

1739 CONTIPACK INC The Eto Group of Companies	1838 1836 EL Sympath INDUSTRIES EMILE Pack 3000 canada Ltd	1839 Innodat 220KM INC. 1837 Sweet Revenge Date Co 1936 Europe at your table, 1934 AOC Iberico Imports	1939 Canadian Bloom Association The Oxford Connection 2036 CANADIAN GROCER 1933 Candispro Corporation	2039 La Presserie	2138 SOLFARMERS INC 2238 Northeast Dairy Business Innovation Center 2135 Triple Cheese 2133 Sodalat International	2239 Lactalis Canada 2338 Bradburys Cheese 2235 La JINXIANG INTERNATIONAL 2233 Europe, Home of Cheese (Austrian and French)	2339 GPS Deli Inc. 2333 SIAL CANADA / SIAL NETWORK 2430 NANAK TRADING COMPANY
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1729 PRODOMINICA CONSULATE GENERAL OF THE CZECH REPUBLIC IN TORONTO 1826 1820 BUEBLES DZ SON BIO 1723 PASTURIZADO RICA 1719 Chambre of Commerce et de Cooperation Canada Madagascar	1829 ICEX SPAIN TORRE AND 1928 SALYSOL 1827 MONTESANO CARDINAL EXTREMADURA S.A. 1926 SA 1825 QUESOS REVILLA, S.L. 1924 Acrotes Del Sur - Cousur, 1823 BERNARDO HERNANDEZ EUROPE SL S.L. 1922 DELIRIARDS EUROPE SL S.L. 1821 MYRES GOURMET C.B. 1920 Spanish Cheese S.L. 1819 QUESOS EL PASTOR HINOJA DE 1918 ANTONIO SOTOS SL DE	1927 Carehour Investment Partnership Agency of Latvia 2026 Agency of Latvia 1919 Investment and Development Agency of Latvia	2027 ADVANTAGE AUSTRIA / Austrian Trade Commission 2019 HEPA Hungarian Export Promotion Agency	2119 TAITRA(Taiwan External Trade Development Council)	2229 TAITRA(Taiwan External Trade Development Council) 2328 FOODOPRA CO., LTD. 2225 San Price (Thailand) Co., Ltd. 2324 Exotic Food Public 2223 Toum Foods & Product 2322 Delif Co., Ltd. 2221 K.B.S. Spry Food Co., 2320 Thai Coconut Public 2219 JENG TONG RICE CO., LTD. 2318 S.G. INTER CO., LTD.	2329 AGSUD FOODS 2428 FOMEX PULPACK PVT LTD 2327 BIOLE NATH FOODS 2426 SETHIA MARKETING 2325 SALVAM KIRORHAI NUTRIFOODS LIMITED 2424 MARKETING 2323 SIL GEE AGRO TECH 2422 YITHI MASALA PROCESS 2321 EXACTITUDE PRIVATE 2420 SUN BIO NATURALS (INDIA) 2319 NECTARFRESH BIORG 2418 ORCHID FIM (INDIA)
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➤ **GET THE MAP**  
Scan QR Code



## COMPANY | BOOTH

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

BIOLOGON GMBH	#2027
FUORE / ALPDRINKS GMBH	#2027
GURKENPRINZ GMBH	#2027
MIIND GMBH	#2027
RUPP GMBH	#2027
STAUD'S GMBH	#2027
VINTONIC GMBH	#2027

### **EUROPE HOME OF CHEESE CHEESE PAVILION**

AMA GESMBH	#2233
BERGLANDMILCH EGEN.	#2233
DIE KÄSEMACHER GMBH	#2233
FUORE GMBH	#2233
SULZBERGER KÄSEREBELLEN GMBH	#2233
RUPP GMBH	#2233



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We are a Tyrolean family business that specialises in the production and refinement of high-quality foods of controlled organic cultivation.

Our core competencies lie in gently hand-mixed muesli and traditionally rack-oven baked crunchies and mueslis. Through this we can meet our clients wishes regarding roasting-degree size of cluster and more. We sell high-quality and affordable organic foods that are produced in harmony with nature. Artificial flavours, colouring agents, nutrients, and preservatives are a no-go. Our products are audited and certified and are produced according to the international food standards.

Our in-house product- and technic-development is constantly searching for innovative products and solutions. As a company that loves nature, we partnered with organisations like respACT, UN Global Compact, climatePartner and Ökoenergie Tirol and are currently preparing for the EMAS-Certification.

Some of our products:

- Muesli, crunchy, porridge, granola, muesli bars
- Organic, vegan, glutenfree and soyfree

BOOTH #2027, INTERNATIONAL PAVILION  
BOOTH #2233, CHEESE PAVILION



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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 – and new organic spreads. 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.

**Unique sweet intensively aromatic taste of fruity and spicy spreads in organic quality.**

**no preservatives, free from colorants,  
gluten-free, lactose-free, vegan,  
vegetarian, organic**



# Alpdrinks GmbH

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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 **Alpen 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.

**Alpen Rosé ORGANIC** is made from grapes from organic farming. It is fruity and sparkling on the palate. The organic sparkling wine was elected as product of the year 2022 by the audience jury of Corpus Culinario e.V.

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.

The Alpen Rosé and Alpen Blanc are made from Austrian Welschriesling wine.





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**Welcome to the world of GURKENPRINZ**

The **GURKENPRINZ brand** has been deeply rooted in Burgenland, Austria's easternmost province, for decades. It has always specialised in the production of **fine sour vegetable delicacies**, which are now available throughout Austria and beyond.

**GURKENPRINZ** lives the partnership with **15 selected farmers in the region and in Eastern Austria**.

The long-standing and reliable cooperation enables sustainability and offers **security in terms of quality**.

These close collaborations make it possible to guarantee regional procurement security, traceability, harvesting of fresh products, short processing chains, and originality.



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Welcome to MIIND, an Austrian soft drink company that produces and distributes premium beverages made with the finest ingredients. Our refreshing drinks come in classic (lemon-balm) and innovative (grape-mint) flavors, perfect as a postworkout refreshment or meal accompaniment.

Join our community of satisfied customers worldwide and experience the #refreshingmoment that MIIND provides. Choose MIIND for a delightful taste of Austrian quality that will leave you feeling energized and renewed - because at MIIND, we believe that every sip is a moment to enjoy.

- Low calorie
- Natural caffeine
- Austrian spring water
- 100% vegan



**Rupp Austria GmbH**

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A passion for cheese that has been burning since 1908, passed down through generations and so strong, that it drives Rupp forward to this day. As a result, Rupp is one of Europe's leading global processed cheese producers and the preferred supplier of some of the largest dairy firms in the world.

The company specializes in producing all types of speciality cheeses. Both branded products and private labels are offered from a single source and delivered to well-known reference customers in more than 60 countries.

**Product range:**

- Processed cheese: individual wrapped slice (IWS), triangles, blocks, sausages, portions, spreadable in cups & various snacks
- Natural cheese: blocks, portions, slices and shreds
- Cream cheese: larger sizes for food service industry
- Dried grated cheese: shakers, sachets
- Vegan: slices, portions, spreads, shreds



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**Delicate Temptation from Vienna**

It all started in 1971 with apricot compote and pickled gherkins: Today, **STAUD'S traditional Viennese sweet and sour delicacies** are available in the best hotels and gastronomic establishments all around the globe, from New York to Tokyo. Based on a 1883 wholesaler's business, Hans Staud founded STAUD'S Vienna in the 1970s and began refining fruit and vegetables in the heart of Vienna's Ottakring.

From the beginning, the company has led **respectful relationships with suppliers**, cared for the **right treatment of nature**, while honing the **spirit of innovation**.

Around **300 varieties** are being produced according to **traditional craftsmanship** and **state-of-the-art technology**. The selected fruits and vegetables come mainly from Austria or are sourced from where they thrive best. The products are free of gluten, lactose, or chemical preservatives and – except for our organic honeys – are also vegan. Thus, STAUD'S carries only the **best taste from Vienna** into the world.



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**Two friends, one idea**

Reinhard Mattes is a winemaker - Thomas Voglsam produces fruit juices. What do they have in common? Not only a friendship that has existed for more than 15 years, but also very high-quality standards for their products. The idea to create a joint product had already existed for some time - the goal was to produce a new, stylish, unusual, and high-quality wine-mixed drink. After many attempts the two friends were finally satisfied with the result - VinTonic was born.

The Aperitivo VinTonic makes a unique, distinctive, and refreshing drink. VinTonic is a fruity, spicy, and pleasantly light experience. A pleasure on many occasions!

VinTonic fully meets the Aperitivo trend and combines the two worlds of wine and tonic. You will love VinTonic!

- VinTonic Rosé
- VinTonic Classic



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The campaign "Europe Home of Cheese" promotes cheeses from Europe and from Austria.

From the high mountains that define Austria's stunning landscape come some of Europe's finest cheeses. Here, in the quiet outdoors far away from urban life, natural high-quality milk from small family farms is processed using protected production methods passed down over generations. In Austria, cheese makers are working with traditional methods. This reflects the unmistakable, incomparable taste and quality of today's cheeses. Respect for the environment and the animals is a matter for Austrian farmers as intensive farming is impossible in the mountain areas. For nearly two decades, all Austrian milk farmers are voluntarily producing GMO-free milk and cheese only.

Nature is paramount in Austria.

Unsurprisingly, Austria is a pioneer in organic farming. 26% of the agriculture is organic. That is the highest rate in the EU.

# Berglandmilch eGen



## Berglandmilch eGen

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Berglandmilch is Austria's largest dairy producer and processes in the heart of the Alps milk from about 9,000 dairy farmers. 100% GMO free production characterizes amongst other things the worldwide unique Austrian quality.

People enjoy the wide and innovative range of products in over 50 countries worldwide under brand names like Schäringer, Tiroler Milch, Lattella, Alpi, Alpidan, and more.





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The company DIE KÄSEMACHER, located in the north of Austria, is acting as a niche player in the sheep and goat milk business with emphasis on 100% handmade production in Austria.

After more than 30 years of existence, we became experts in the manual production of:

- vegetables filled with fresh cheese
- fresh cheese products
- semi hard cheese
- grated hard cheese

DIE KÄSEMACHER offers a rich portfolio of premium products for those who love to enjoy delicious food.

The vegetables for the popular antipasti specialties from DIE KÄSEMACHER, such as "peppersweet" and "sunnypepp", we get from our own harvest.

This is raised and managed by long-standing partners in fields in Europe. After cultivating and growing the plants from our own seeds, each fruit is picked by hand in order to be able to guarantee a gentle harvest. Then the freshly harvested vegetables begin their journey to our warehouse.

Many hard-working hands core the crunchy vegetables before they get filled with delicious fresh cheese by hand.





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**The pure taste of  
mountain farmers' hay-milk**

The special mountain herbs of the Alpine flora give our cheese a uniquely rebellious aroma. Furthermore, due to the premium quality of the hay-milk, we can refrain from using any additives or preservatives in our cheese-making process, thus producing our cheese according to well-tried, traditional farming methods.

- 100% mountain farmer`s hay milk TSG
- Silage free feed
- Loyalty to milk suppliers
- Well-being of hay-milk cows
- Well tried, traditional farming
- The long natural ripening and the careful maintenance
- GMO-free production

# AUSTRIA X HUNGARY NIGHT

## B2B Reception, May 10, 2023

# AUSTRIA X HUNGARY NIGHT



**Networking Reception**  
**10 May, 2023 | 6 – 8 p.m.**

On Occasion of:  
#Austria@SIAL 2023  
#Hungary@SIAL 2023



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

This invite-only networking reception takes place close to the Enercare Centre, in the heart of Liberty Village neighbourhood.



## REGISTER

**Austria x Hungary Night**  
**May 10, 2023, 6 - 8pm**



Hosted by the Austrian Trade Commission, the Consulate General of Hungary in Toronto, and HEPA Hungarian Export Promotion Agency on the occasion of SIAL Toronto 2023.

# MARKETPLACE AUSTRIA – F&B

## B2B Hosted Buyer Event, October 4, 2023



### Meet Austrian producers of food and beverages in Vienna/Austria!

Marketplace Austria – Food & Beverages is the exclusive opportunity for food and drink buyers in Canada and from around the world to meet suppliers and producers in Vienna and to get a taste of Austria. Places are limited, so register now!



## REGISTER & INFO

Marketplace Austria 2023  
<https://food2023.b2match.io/>



For questions, please contact Manuela Windischbauer or Christiane Boeck:

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## STAY IN TOUCH

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)

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