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24 – 26 February 2026

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Helping plan your time at the Show



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#IFEX26

Event Information

Dates:

24 - 26 February 2026

Venue:

Eikon Exhibition Centre, Lisburn

Opening Times:

Tuesday 24th February 10am - 5pm

Wednesday 25th February 10am - 5pm

Thursday 26th February 10am - 4pm



Free IFEX Shuttle Bus run Tuesday to Thursday from Lisburn Train Station to Eikon Exhibition Centre and back, daily. View timetable at www.ifexexhibition.co.uk/visiting/where-when



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Welcome

IFEX 2026: Bigger, Bolder and Built for the Industry



Toby Wand & Billie Moore,
Managing Directors of 365 Events

Organised by
365 events



Renowned as Northern Ireland's flagship trade event for the hospitality, foodservice and retail sectors, IFEX 2026 marks an exciting new chapter as the show moves to its new home at the Eikon Exhibition Centre, Lisburn, delivering increased scale, new features and greater opportunity for the industry.

Whether you are visiting IFEX for the first time or returning as a long-standing supporter, the show remains a cornerstone of the industry - bringing together the very best of Northern Ireland's food, drink and culinary talent alongside a growing number of new and returning exhibitors showcasing innovation, solutions and fresh thinking.

The hospitality and foodservice sectors continue to face significant challenges, from skills shortages to rising costs and changing consumer expectations. IFEX exists to meet those challenges head on, creating a place where businesses can source new products, discover emerging technologies, learn from industry leaders and make meaningful connections that drive progress.

With new features, expanded content and more exhibitors than ever before, IFEX 2026 is our most ambitious edition yet. On behalf of the entire IFEX team, we extend a warm welcome to our visitors, exhibitors, sponsors and competitors. We hope you enjoy the show and leave inspired, informed and equipped to move your business forward.

Sean Owens, Director,
IFEX Salon Culinaire Belfast

Since IFEX's inception almost 30 years ago, Salon Culinaire Belfast has grown to become one of the most respected and prestigious culinary competitions in the UK, playing a vital role in developing skills, recognising excellence and shaping the future of our industry.

As the hospitality and foodservice sector continues to evolve, the importance of skills, standards and professional development has never been greater. At IFEX, Salon Culinaire remains at the heart of that journey, providing chefs at every stage of their career with the opportunity to benchmark their abilities against international standards in a live, competitive environment.

ChefSkills Live Theatre will once again be a focal point of IFEX 2026, bringing energy, intensity and inspiration to the

show floor as hundreds of chefs compete across a wide range of classes. From emerging talent to senior professionals, these competitions showcase not only technical ability, but creativity, discipline and passion for the craft.

Alongside the crowning of Northern Ireland's Chef of the Year, Salon Culinaire continues to support students, apprentices and young professionals, helping to address the industry's skills gap and secure its future. I would like to sincerely thank our colleges, sponsors and partners for their continued commitment – without them, this event simply would not happen. I look forward to an outstanding Salon Culinaire and to discovering the next generation of exceptional culinary talent, which is what IFEX is all about.



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Stephens Catering Equipment returns as Premier Equipment & Hygiene Provider of IFEX 2026

As a long-standing supporter of the show, Stephens Catering Equipment will once again play a central role at IFEX, supplying professional kitchen equipment across the show floor. 2026 marks 30 years of Stephens' support for IFEX and Salon Culinaire, during which time the company has invested over £1 million in backing skills, competitions and industry development.

For IFEX 2026, Stephens will be the principal equipment and hygiene partner for the ChefSkills Live Theatre, Salon Culinaire competitions and key skills and demonstration areas, helping to ensure chefs can perform at the highest level in a live competitive environment.

"IFEX continues to be one of the most important trade events in the calendar for the hospitality, foodservice and retail sectors," comments Managing Director, Paul Caves. "It's where the industry comes together to share ideas, discover innovation and see equipment put to the test in real working conditions. Supporting the chef competitions is particularly important to us, as it allows us to back the skills, standards and talent that drive this industry forward."

"At a time when operators are facing increasing pressure on costs and labour, it's essential that kitchens are equipped with solutions that deliver efficiency without compromising quality."



At IFEX 2026, we'll be showcasing the latest energy-efficient, labour-saving equipment and practical concepts designed to support profitability and long-term sustainability."

The Stephens team will be on hand throughout the show to offer expert advice on kitchen design, equipment selection and operational efficiency, helping businesses reduce energy usage, improve workflow and lower their carbon footprint.

Visit the team on E650 / L338.

Renowned Belfast Chef opens IFEX 2026

I'm incredibly proud to be opening IFEX 2026, a show that has played such an important role in supporting and celebrating Northern Ireland's hospitality and foodservice industry for generations. As a Belfast-born chef, it's especially meaningful to welcome the industry together here at a time when our sector continues to show resilience, innovation and ambition, even in the face of ongoing challenges.

Northern Ireland has earned its reputation for producing exceptional food, outstanding chefs and a hospitality offering that punches well above its weight on the global stage. That success hasn't happened by chance. It's built on hard work, skill, collaboration and a deep respect for both produce and people. Events like IFEX are vital in bringing those elements together, creating space for the industry to connect, learn and move forward collectively.

Throughout my career, I've seen first-hand how important strong foundations are, whether that's learning your craft in the kitchen, surrounding yourself with good people, or staying open to change.

The hospitality industry is evolving rapidly, and the ability to adapt, innovate and invest in skills has never been more important. IFEX provides an invaluable platform to explore new ideas, discover emerging talent, and engage with the suppliers, educators and organisations helping to shape the future of the sector.

One of the highlights of IFEX is always the energy on the show floor – from live demonstrations and competitions to conversations that spark new thinking. Salon Culinaire and ChefSkills Live Theatre in particular showcase the dedication, discipline and passion that sit at the heart of our industry. Watching chefs challenge themselves in a live environment is a powerful reminder of why skills development and mentorship matter so much.

I'm delighted to see IFEX continue to grow and respond to the needs of the industry, and I commend everyone involved in delivering such an ambitious event. To all those exhibiting,

competing and attending, I wish you a successful IFEX 2026. Take the time to engage, ask questions, support one another and enjoy being part of an industry that continues to thrive through talent, teamwork and determination.

Niall McKenna



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What's on at IFEX 2026

IFEX is back... bigger and better than ever at its new home the Eikon Exhibition Centre.

For those looking to source the newest food and drink products, catering equipment, technology and services or simply keep their fingers on the pulse on the hottest trends, the three-day event promises to serve up innovative new business ideas and will combine quality produce with world-class culinary competitions across the three days.



Features include:



Skills Take Centre Stage

Central to IFEX is Salon Culinaire Belfast, the national centre for excellence in the industry, nurturing the talent of the future through world-class competitions and expert demonstrations. Housing almost 250 industry and student chefs, the Chef Skills Live Theatre will come alive each day with a series of fast-paced, back-to-back live cooking competitions.

World Skills & Wild Food Arena (NEW)

This hands-on arena puts practical skills and real-world experience firmly in the spotlight. Mornings see students compete in live World Skills challenges – testing larder knife skills across fishmongery to vegetable cuts. In the afternoon, the arena transforms into a Wild Food experience, exploring foraging, wild ingredients and innovative cooking techniques. *View full programme on page 16-17.*

Great Taste Market

In partnership with The Guild of Fine Food, IFEX 2026 welcomes back the Great Taste Market, bringing a unique opportunity for visitors to see and taste Ireland's award-winning products all in one place. Meet the producers, sample outstanding products and discover the stories, provenance and quality behind some of the finest artisan brands.



IFEX Kitchen Live (NEW)

Feeding the Nation: Public Sector in Focus

The morning programme shines a spotlight on public sector catering, with demonstrations and talks from leading voices across education and healthcare. From the Education Authority to hospital catering teams, alongside daily talks from the Food Standards Agency, these sessions explore best practice, compliance and innovation.

Live Cooking, Real Conversations

Kitchen Live comes to life each afternoon with top chefs cooking live on stage. Watch signature dishes take shape while chefs share insights, ideas and experience through engaging live interviews.

View full programme on page 12-13.



Suzie Lee, Hosting IFEX Kitchen Live



Irish Producers Spotlight

Shine a spotlight on the incredible talent of Irish producers at IFEX, where craftsmanship and quality take centre stage. From the Artisan Pavilion to the IFEX Bar, Dublin Food Chain and the vibrant Irish Producers Village, visitors can meet the makers, hear their stories and experience the passion behind every product. See, taste and test exceptional local food and drink straight from the source and discover the people and places shaping Ireland's thriving artisan scene.

The Liquid Minds Stage (NEW)

New for 2026, the Liquid Minds Stage celebrates innovation across tea, coffee and alcohol. Enjoy a packed programme of exciting masterclasses and live competitions. From barista craft to mixology trends, there is a packed schedule across the three days, with the activity supported by Liquid Minds, ESTA and SCA. *View full programme on page 22.*



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Check out our healthier catering tips for children's menus



Scan the QR code to find out more

IFEX Kitchen Live

Putting chefs and real-world experience centre stage, IFEX Kitchen Live, offers visitors the chance to watch leading culinary professionals cook live while sharing insight from the pass.

With dedicated sessions focused on public sector catering alongside renowned chef-led demonstrations, this feature combines practical cooking, open conversation and best practice, delivering inspiration and ideas that can be taken straight back to the kitchen.

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TO VIEW FULL
PROGRAMME



Tuesday 24th February 2026

Catering within Healthcare

10.15 - 11.15

Recipe Ideas for Patients with Allergies
Causeway Hospital, Northern Trust

11.30 - 12.00

Practical IDDSI Cooking for Residents
and Patients with Dysphagia, Dining
with Dignity

12.15 - 12.45

Easy to Make Gluten Free and Fortified
Dishes for your Patients and Residents,
Premier Foods

12.50 - 13.00

Nutritional Standards In Public Sector
Venues, Food Standards Agency

The Chef's Pass (Hosted by Suzie Lee)

13:00 - 13:45

Niall McKenna, James Street South &
Waterman House

14:00 - 14:45

Connor Johnston, Deanes Meat Locker

15:00 - 15:45

Artur Fron,
Taste Atelier, The Burnt Chef Project



Connor Johnston



Artur Fron



Niall McKenna

Wednesday 25th February 2026

Catering for Kids

10:30 - 11:00

Fuelling the Future: The Changing Plate
of School Meals, Education Authority NI

11:15 - 11:20

Northern Ireland Food Strategy
Framework, Food NI

12:00 - 12:15

Little Plates, Big Impact: Creating
Healthier Menus that Kids will Love,
Food Standards Agency

The Chef's Pass (Hosted by Suzie Lee)

12:30 - 13:15

Paul Cunningham, Mourne Larder

13:30 - 14:15

Martin McAdam, The Street Kitchen

14:30 - 15:15

Lawrence Barrow, Hearth and Tine

15:30 - 16:15

Melissa McCabe, Feast

16.30 - 17.00

IFEX Innovation Awards Presentation

Thursday 26th February 2026

College and University Catering

10.30 - 11.00

Feeding Today's Universities Campus

11:15 - 11:45

Bowlology, Sodexo

12:00 - 12:15

Nutritional Standards In Public Sector
Venues, Food Standards Agency

The Chef's Pass (Hosted by Suzie Lee)

12:30 - 13:15

Jonny Stevenson, Urban Scullery

13:30 - 14:15

Jonny Taylor, Saga Restaurant & Shed
Bistro

14:30 - 15:15

Lottie Noren, Beau



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Chefs take Centre Stage at **Salon Culinaire**

Salon Culinaire Belfast returns to IFEX 2026 with a packed programme of live competitions, showcasing the very best of culinary talent. From rising stars to established professionals, chefs step into the spotlight to test their skills, creativity and composure in a fast-paced, live environment that challenges technique and celebrates excellence.

At the heart of the programme is ChefSkills Live Theatre, where six fully equipped workstations host back-to-back competitions from morning to close. Chefs will compete across a wide range of classes, from classical disciplines to contemporary challenges, reflecting the realities of modern kitchens.

This year's programme features more than 30 cooking categories, culminating in the highly anticipated IFEX Northern Ireland Chef of the Year, supported by Food NI – one of the most respected titles in the industry.

Commenting on what is set to be a thrilling three days at IFEX, Sean Owens, Salon Culinaire Director said:

"Salon Culinaire exists to give chefs a platform to push themselves, develop their skills and be recognised for the professionalism and passion they bring to the industry. This year marks an important moment for hospitality. The skills gap is widening, and now more than ever it is vital that we invest in talent, champion excellence and create

opportunities that encourage people to build long-term careers in our sector. The 2026 programme is our strongest yet, with a fantastic mix of established and new competitions that reflect both tradition and innovation. It's incredibly rewarding to see chefs of all levels step forward and compete."

New competitions for 2026 add further depth to the programme, including the All-Ireland Young Pastry Chef of the Year, the Tim Andrew Trophy, sponsored by Andrew Ingredients. Edible Art competitions also return, delivering a visually striking display of craftsmanship and imagination using chocolate, sugar and other edible foods.

With strong industry backing and an enthusiastic field of competitors, Salon Culinaire Belfast 2026 promises three days of outstanding competition, inspiration and celebration of culinary excellence.



World Skills and Wild Food Arena

SCAN QR CODE
TO VIEW FULL
PROGRAMME



Making its debut at IFEX 2026, the World Skills and Wild Food Arena is a bold new feature designed to showcase practical ability, hands-on learning and culinary curiosity.

This practical demo theatre brings skills to the forefront of the show, offering visitors a dynamic programme that evolves throughout the day.

Each morning, the arena is dedicated to live World Skills-style competitions, where students go head-to-head in challenges. These competitions reflect the real-world demands of hospitality and catering, highlighting the importance of core skills that underpin successful careers across the sector.

Competition classes include Larder Knife Skills – Butchery, Fishmongery and Vegetable Cuts, where competitors are judged on precision, consistency and speed. The NI Hospital Caterers Culinary Skills Final also takes place in the arena, shining a spotlight on the high standards and professionalism within healthcare catering and the vital role it plays in public sector foodservice.

By afternoon, the arena takes a bold new direction, introducing Feather, Fur and Foraging in, an engaging Wild Food experience that explores the relationship between nature, sustainability and creative cooking. Through live demonstrations and

talks, chefs and experts delve into foraging, wild ingredients and alternative approaches to sourcing and cooking food, encouraging visitors to think differently about flavour, provenance and seasonality.

Combining competition, education and exploration, the World Skills and Wild Food Arena adds a fresh and distinctive dimension to IFEX 2026.



Colin Wheeler-James

Tuesday 24th February 2026

Chef Skills Comp Butchery

Chef Skills Comp Fishmongery

Chef Skills Comp Vegetable Cuts

12:30 - 13:00

Forage

Colin Wheeler-James, Founder,
Ground Up Cookery School

13:30 - 14:00

Fin

Matt Stitt, Filleter, Keenan Seafood

14:30 - 15:00

Fur

15:30 - 16:00

Feather

Stevie Brothers, Executive
Chef, Hilliard House Hotel



Wednesday 25th February 2026

Chef Skills Comp Butchery

Chef Skills Comp Fishmongery

Chef Skills Comp Vegetable Cuts

Hospitals Culinary Skills

12:30 - 13:00

Fin

Sean Harrigon, Head Chef, Taylors House

13:30 - 14:00

Forage - Land

Colin Wheeler-James, Founder,
Ground Up Cookery School

14:30 - 15:00

Forage - Sea

Paul Cunningham, Head Chef, Mourne Larder

15:30 - 16:00

Fur



Thursday 26th February 2026

Chef Skills Comp Butchery

Chef Skills Comp Fishmongery

Chef Skills Comp Vegetable Cuts

13:30 - 14:00

Forage

Darragh Dooley, Executive Chef, Killeavy Castle

14:30 - 15:00

Fin

Matt Stitt, Filleter, Keenan Seafood

15:30 - 16:00

Fur



Sysco set to showcase Culinary Innovation and Global Flavours at IFEX 2026

Sysco, Ireland's leading foodservice provider, will be attending and exhibiting at IFEX 2026, Northern Ireland's premier foodservice, hospitality, and retail trade exhibition, from 24–26 February at the Eikon Exhibition Centre.

Across three days, Sysco's team of foodservice and culinary experts will deliver fresh insights, share industry leading ideas and spotlight an expansive lineup of innovative products. Visitors will experience live demonstrations, explore global flavours, and discover new solutions designed to help operators manage margins, reduce waste, and elevate their offerings.

Innovation at the Heart

Culinary innovation will take centre stage at the Foodie Hub, where Sysco Development Chefs Kyle Greer and Simon Hudson, will lead a programme

of engaging live demonstrations. Showcasing how a single ingredient can be intelligently transformed into multiple dishes, the sessions will highlight practical techniques that balance creativity with commercial awareness.

Through sustainability-led approaches such as kombucha brines used to preserve meats and create light, crisp batters for broccoli, alongside innovative fermentation techniques using koji for both steak and fish and a deeper exploration of the nutritional benefits these methods deliver, visitors will discover how Sysco is redefining modern culinary thinking helping operators reduce waste, maximise flavour and create menus with a lighter environmental footprint.

Specialist Stations and Global Flavours

The Foodie Hub will also feature two specialist stations including Sysco's World Food selection, led by newly appointed Limerick Development Chef, Keith Pigott, and an Authentic Italian showcase in partnership with the Italian Trade Agency (ITA). Both will provide visitors with the opportunity to explore global flavours, discover new menu ideas, and benefit from the expert guidance and innovative solutions of Sysco's specialist teams.

A focal point over the three days will be Centre Plate, home to Sysco's in-house butchery Carver & Co. With over 80 years of combined experience, master butchers Anthony Noble and Gary Young, will demonstrate bespoke cuts prepared to the highest standards and provide practical advice to help chefs create exceptional dishes every time. Visitors can see first-hand how precision cutting, product knowledge, and provenance come together to maximise yield and reduce waste, enabling operators to unlock the full potential of each cut.

Also featuring at IFEX is ReadyChef, the prepped produce specialist, bringing innovation, consistency, and convenience to the forefront of fresh food preparation. Offering both Ready to Eat and Ready to Cook solutions, the ReadyChef range champions seasonal Irish ingredients, responsibly sourced through sustainable practices and supported by fully

traceable supply chains, and built on the Tallon family's long-standing heritage in fresh produce. Designed to flex around real kitchen demands, ReadyChef delivers tailored solutions that help operators reduce prep time, minimise waste, and maintain quality.

Beverages, Bakery and Beyond

The beverage and impulse section will provide a vibrant showcase of both own-brand and local supplier innovation. Visitors can explore Citavo, Sysco's own coffee brand, alongside a curated selection of local Northern Ireland producers including Clearer Water, Maine Drinks, and Long Meadow Cider, which were added to Sysco's growing portfolio of local brands last year. Integrated as part of a larger café and bakery zone, visitors can sample products and explore the latest trends in beverages and bakery. One of the company's most recent local additions, family-run artisan bakery, The Yellow Door, will also be in attendance to demonstrate how operators can

customise products, elevate their menus, and drive innovation.

Classic Drinks, Sysco's dedicated wine specialist, will host an exclusive Wine Room designed to inspire and inform hospitality professionals. This immersive space will offer guided tastings led by knowledgeable experts, showcasing a carefully curated selection of wines alongside insight into emerging grape varieties, evolving consumer trends, and shifting wine styles, which will provide tips on how operators can elevate the guest experience, helping operators stay ahead in an increasingly competitive market.

Beyond food and drink, Sysco will highlight the breadth of its non-food range, demonstrating how the right operational essentials can support consistency, efficiency, and quality across hospitality settings. From crockery and glassware to chemicals and disposables, the range is underpinned by trusted supplier relationships.

Helping Operators Grow

Bringing together innovation, expertise, and trusted partnerships under one roof, Sysco's presence at IFEX 2026 is designed to leave visitors with practical takeaways and fresh inspiration which helps operators innovate while managing costs.

From future-focused menus and local supplier collaborations to operational efficiencies that support sustainable growth, the stand reflects Sysco's commitment to helping operators succeed in a rapidly evolving marketplace. Visitors are invited to explore, taste, and engage with the teams on the stand to discover solutions that deliver real impact beyond the show floor.

Commenting on Sysco's participation, Colin Staunton said:

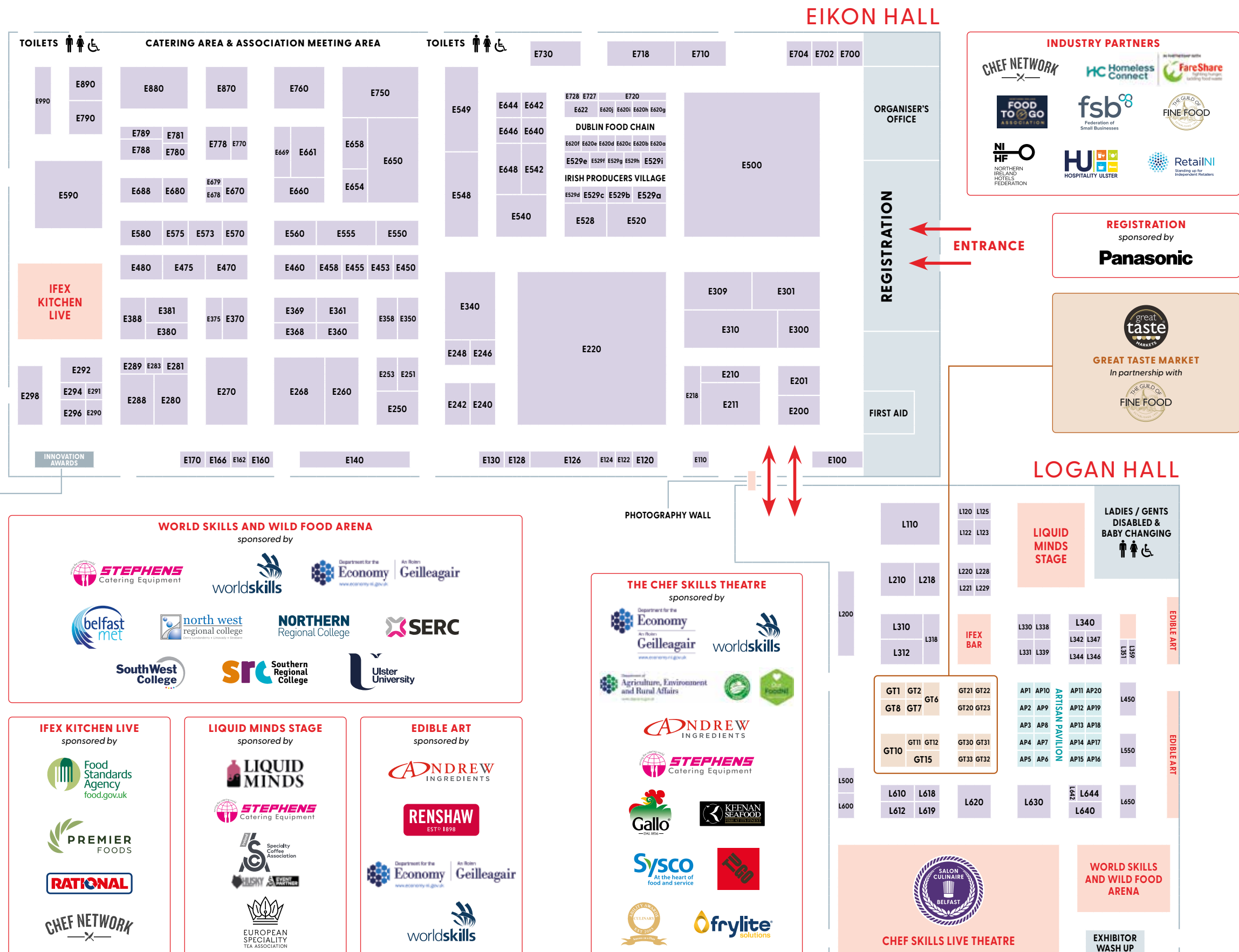
"IFEX is Northern Ireland's premier foodservice event, and we're thrilled to return this year with our biggest and most innovative presence yet.

The opening of our state of the art Belfast depot in 2025 marked a major milestone for Sysco, enabling us to partner with even more fantastic local suppliers and further enhance the service we provide to customers.

We're looking forward to welcoming both customers and suppliers to IFEX, where our commitment to sustainability, local producers, and ongoing innovation will be brought to life by our fantastic Sysco team."



IFEX Floor Plan 2026



The Liquid Minds Stage

New for 2026, the Liquid Minds Stage celebrates innovation across tea, coffee and alcohol. Enjoy a packed programme of interviews, debates, tastings and masterclasses led by industry experts.

THREE DAYS. BOLD FLAVOURS. UNMISSABLE MOMENTS.

TUESDAY 10:00 - 13:30

SCA Irish Cup Tasters Championship

The action heats up in the Cup Tasters Competition. Watch top tasters battle it out for the chance to become Irish Cup Tasters Champion 2026 and represent Ireland on the world stage in Bangkok in May.

TUESDAY 13:45 - 14:15

Outwalker & Limavady Takeover

A stage takeover showcasing Outwalker and Limavady, featuring a guided tasting and cocktail session, demonstrating how whiskey can be used to create exceptional cocktails.

TUESDAY 14:30 - 17:00

SCA Irish Cup Tasters Championship

The Cup Tasters Competition continues. Watch top tasters battle it out for the chance to become Irish Cup Tasters Champion 2026 and represent Ireland on the world stage in Bangkok in May.

WEDNESDAY 10:00 - 11:30

ESTA Tea Tasting Competition

Celebrating all things speciality tea, competitors will use their sense of taste and smell to identify different teas through a series of blind tastings, showcasing tea knowledge and craftsmanship.

WEDNESDAY 12:00 - 13:30

ESTA Matcha Latte Art Battle

The ESTA Matcha Latte Art Battle is a competition created to highlight the possibilities of attractive dairy- and plant-based teas in a fast coffee-environment.

WEDNESDAY 13:00 - 13:45

Refined & Redefined

This session takeover by The Sober Irish is dedicated to demonstrating the quality and potential of mocktails. This session will introduce leading non-alcoholic offerings and demonstrate how to use them to produce exceptional alcohol-free drinks.

WEDNESDAY 14:00 - 17:00

SERAC Ice Cocktail Competition

Experience the thrill as NI's top bartenders go head-to-head showcasing a deep understanding of how ice defines a world-class cocktail. Sponsored by Outwalker and Limavady Whiskey, this event is designed to celebrate technical skill and creativity.

THURSDAY 10:00 - 10:45

The origins of Tea with Suki Tea

Bringing together tea specialists from around the world, Oscar Woolley will host a panel and tasting to discuss different teas.

THURSDAY 11:00 - 11:45

Fire & 5th Takeover

THURSDAY 12:00 - 12:45

Suki Tea Cocktail Masterclass

Liquid Minds showcases how Suki Tea can transform cocktails. This session explores flavour profiles, techniques, and how tea can be used to create cocktails that are lighter, lower in sugar, and full of character.

THURSDAY 13:00 - 13:45

Coffee Cocktail Masterclass

Introducing The Flat White, a brand-new coffee cocktail by Liquid Minds.

Chris, Manager of TRAIT Coffee Shop dives into coffee flavours and techniques designed to excite bartenders and elevate coffee cocktails.

THURSDAY 14:00 - 14:45

Next Gen Live Podcast

A panel-led, podcast-style session bringing together key voices to share insights, discuss industry perspectives, and reflect on the experiences and themes showcased throughout the event.



Great Taste Market

Great Taste
Market &
Innovation
Awards

'Great Tasting' additions to IFEX

This year there's set to be even more ingredients for a successful show than ever before with the return of the Great Taste Market at IFEX.

A much-loved feature, IFEX have once again partnered with The Guild of Fine Food to bring this unique opportunity for visitors to see and taste Ireland's award-winning products all in one place. This year, the Great Taste Market at IFEX includes a collection of fine food and drink stalls, ranging from bakery products, tea, coffee, gins and so much more.

John Farrand, managing director, organisers of Great Taste, comments:

Events like IFEX are critical to our industry, they provide a real opportunity for independent food and drink retailers

to showcase their products to buyers, chefs and food-service operators amongst others. For those looking to buy, a chance to meet the makers is the best way to understand the provenance and personality behind those products. It's a chance to learn about what has gone into each item, not just the ingredients, but the process and the passion.

We all share a common goal, which is to get great-tasting food and drink in front of consumers, but in today's troubling and uncertain environment, it is more important than ever to stay on top of trends, innovation, and best practice. It is also when we should all be making connections with like-minded individuals and forging relationships to help support each other.

The Great Taste Market at IFEX 2026 is a genuine opportunity to make these connections. Northern Ireland and Irish producers have been hugely successful in Great Taste in recent years, and many will be there to share their stories and provide samples of their products, days like this really are invaluable for all involved.

Some of the names that you'll see at the Great Market this year include...

- Blackfire Food
- Burren Balsamics
- Golden Road Gin
- Grá Chocolates
- Grove Dairy
- Hello Fresh
- Irish Black Butter
- Johnsons Coffee
- Milgro
- Moocha Kombucha
- S D Bell & Company
- Scotts Crispy Onions
- Steeper Culture
- Yellow Door

IFEX Innovation Awards

Are you looking for new, innovative, interesting products for your business?

Wondering what is set to be this year's 'must-have' product?

Need a solution to challenges in your business?

A visit to the IFEX Innovation Awards display is a must!

Announced at 4.30pm on Wednesday 25th February, at IFEX Kitchen Live where the Innovation Award winners will be selected by an independent panel of judges looking for all-around excellence.

This year, there are two Innovation Awards categories:

- Catering Equipment, Design & Technology
- Food & Drink

Lookback at 2024 winners:

Designed to highlight and recognise outstanding products that have been created since the last event, industry winners in 2024 included:

- Best Food & Drink product – Outwalker Whiskey
- Best in Catering Equipment, Design & Technology – Ecobia for its Biodigester range





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10 Reasons
to Visit IFEX

10

REASONS TO VISIT IFEX 2026

Meet hundreds of key suppliers
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Source and sample products
driving the industry forward

Find practical solutions
for real challenges

Connect directly with the
people behind the brands

Learn from industry leaders
and experts

Watch future talent rise
through live competition

Experience new features
exclusive to IFEX

Explore technology and innovation
transforming the sector

Stay ahead of changing consumer
and market demands

IFEX only comes around
every two years – don't miss it!



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ifex 2028
Food | Drink | Retail | Hospitality
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ScotHot27
24-25 February 2027
SEC, Glasgow

IFEX28
22-24 February 2028
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Prepare to be wowed! The Edible Art display will showcase the exceptional skills and talents of the industry. This visually striking feature celebrates the artistic side of food, with intricate decorative exhibits created using a wide range of mediums, including hand-crafted works in fat, chocolate, marzipan and edible materials.



Categories include celebration cakes, bridal bouquets of handmade sugar flowers and decorative displays of the competitor's choice, each demonstrating imagination, technical skill and attention to detail.

The finalists' stunning creations are on display in what can truly be described as 'an edible art gallery.'

"Edible Art is a fantastic showcase of the creativity, precision and technical skill that exists across our industry. Andrew Ingredients is delighted to partner with Renshaw to support a competition that truly celebrates craftsmanship and inspires excellence."

Claire Andrew, Brand Manager, Andrew Ingredients



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Colin Neill MBE, Chief Executive, Hospitality Ulster



As we move into 2026, IFEX gives us all a chance to come together, catch up with industry trends and enjoy a bit of time out from the day-to-day pressures. Hospitality Ulster has long been a supporter of IFEX and we look forward to welcoming members and to our stand so we can hear first hand what matters to them and update them on our ongoing initiatives.

Janice Gault, MBE, Chief Executive, Northern Ireland Hotels Federation



We're welcoming IFEX back for 2026. The event highlights the many facets of the sector and is a great opportunity to connect with the wider tourism and hospitality industry and see developments firsthand.

Michael Henderson, Chief Executive, Northern Ireland Food To Go Association



Northern Ireland Food To Go is happy to be partnered with IFEX 2026. This is an exciting time for the food-to-go industry across the country as many tourists and social media influencers continue to visit from around the world to taste the fresh, high-quality food on offer from our local stores, making Northern Ireland one of the top food destinations in the world.

Roisin McAliskey, Development Manager, FSB Northern Ireland



The FSB recognises the pivotal role that IFEX plays in bringing the sector together to exchange ideas, build meaningful connections and drive innovation and practical solutions. Alongside our presence at IFEX, we are delighted to be hosting a dedicated event exploring the impact of current policies on the sector. This session offers a valuable opportunity for both members and those keen to learn more about FSB Northern Ireland to gain insight into the current landscape and the vital lobbying work that ensures the sector's voice is heard in issues most important to businesses.

Connor Johnston, Chef Network Advisory Council Member and Head Chef at DEANE'S Meatlocker, Belfast



Chef Network are thrilled to be lending support to IFEX 2026. We're looking forward to welcoming new and existing members to the Chef Network stand at IFEX where they can network, exchange ideas, and learn more about our initiatives that work to promote positive kitchens across Ireland.

Glyn Roberts, Chief Executive Officer, Retail NI



Retail is the largest sector of our private sector economy and we're looking forward to welcoming members to our stand where they can learn more about what we are doing for the retail sector and how we can help them day to day.



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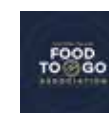
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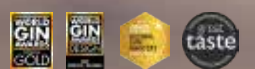


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Henderson Foodservice returns to IFEX 2026 with a stand-out presence that will reflect the full breadth of expertise behind one of the region's leading foodservice partners. The team will be out in force, pushing traditional showcases aside to firmly focus on how their food, people and solutions come together to support hospitality operators in the real world.

At the heart of the stand is a chef-led theatre with Geoff Baird, the company's business development chef, delivering live cooking and curated tasting menus throughout the show. Geoff will be joined by exclusive brands, local producers and premium suppliers, highlighting on-trend ingredients across brunch, all-day dining and premium casual menus. Expect inspiration with purpose, demonstrating consistency, quality and operational value with efficiency as a foundation.

Henderson Foodservice's exclusive and own-brand ranges will be available for visitors to taste and learn more about, including local meat brand K&G McAtamney, chef-endorsed Koffmann's potato solutions, and the versatile Country Range portfolio. Each is presented within dishes rather than on shelves, reinforcing Henderson Foodservice's position as a menu partner, not just a distributor.

Beyond the food, visitors can engage with the knowledgeable teams behind the business, spanning culinary, sales, trading and digital expertise. Added-value solutions, from award-winning eCommerce to Henderson Technology's EDGEPOS and Henderson Print offerings, further underline a solutions-led approach designed to make hospitality easier, smarter and more profitable day to day.

Join Henderson Foodservice at stand E500 in the heart of the action at IFEX 2026.

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Its vision is simply to be the leading supplier and installer of quality equipment for the catering sector. The company recognises that while selling is very important, after sales service is crucial and it has a service department that is second to none with a dedicated team of service and support staff.

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service with a service plan in place if required. E.B Gas Services also offers an installation service which employs a number of engineers who are all 'Gas Safe' registered for the installation of pipework, final connections and certification.

Rodney Marks, Equipment Sales Manager, EB Gas Services Ltd.

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Workforce Management minus the Graft! Gig Grafter takes the hard work out of managing people for hospitality and retail businesses by simplifying scheduling, time tracking, holiday management, and payroll in one intuitive platform.



Peter Wilson of Wilson's Centra and SuperValu, Portadown

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That impact is best summed up by Peter Wilson of Wilson's Centra and SuperValu, Portadown: "I'm a big fan of Gig Grafter. It simplified scheduling and helped our stores operate smoothly. It saved us time, solved real challenges, and I only wish we'd started using it sooner."

With Gig Grafter, workforce management finally works the way it should – **without the Graft!**

FSA supports 'Healthy Futures' Obesity Strategic Framework and NI Food Strategy

In Northern Ireland (NI) the Food Standards Agency has a remit for Dietary Health policy and our Making Food Better Programme actively supports NI food businesses to make the food environment healthier.

They can do this by reducing calories, saturated fat, sugar, and salt in the food they produce, sell or serve. They can also reduce portion sizes, provide easily accessible nutritional information and ensure that their marketing and other promotional activities support and encourage healthier choices.

This work is more important than ever, as recent data shows that in NI two-thirds (67%) of adults live with either overweight (36%) or obesity (30%), and a quarter (25%) of Primary 1 children were above a healthy weight.

The 'Healthy Futures' Framework and NI Food Strategy are two key cross-government workstreams that provide opportunities for collaborative working.

We need to consider our food system and ways in which we can prevent and address overweight and obesity, from education and prevention through to weight management and treatment services.

The FSA is committed to working with partners to achieve the identified outcomes within the frameworks, with a particular focus on supporting food businesses to deliver necessary change.



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