

FOOD
DESIGN
FEST23

EVENT FOLDER

TERRITORIOS CREATIVOS PARA EXPLORAR EL CAMBIO

12.13.14.15 SEPTIEMBRE 2023
MADRID - ESPAÑA

WWW.FOODDESIGNFEST.COM



TERRITORIOS CREATIVOS PARA EXPLORAR EL CAMBIO



5^o International contemporary festival to explore the value of Food Design.

[#fooddesign](#) [#foodtech](#) [#foodculture](#) [#foodsustainability](#)

12.13.14.15 SEPTIEMBRE 2023

MADRID - ESPAÑA

[#FDF23](#) [#TODOSOMOSFOOD](#)

fooddesignfest.com

FOOD DESIGN FESTIVAL ES UN EVENTO EN COLABORACIÓN DE:

SINGULAR
The Food & Design Company

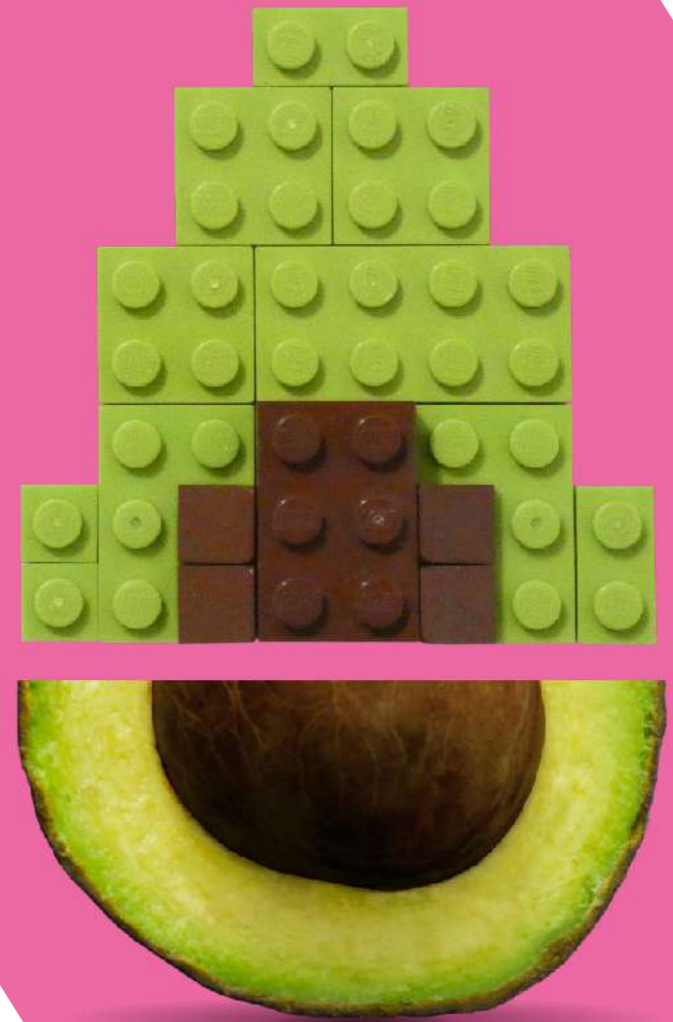


RA REVISTA ALIMENTARIA



INDEX

1. FOOD DESIGN FESTIVAL
2. CONTENT AND FORMAT
3. HOW TO PARTICIPATE
4. COMMUNICATION
5. ORGANIZATION



FOOD DESIGN FESTIVAL 2019
Premio de Diseño Nacional Anuario a la mejor
campaña de publicidad en un evento

1. FOOD DESIGN FESTIVAL

TERRITORIES CREATIVE IDEAS FOR A BETTER FUTURE FOR THE FOOD

The **Food Design Festival** is the largest national and international event of reference with the **#fooddesign #foodtech #foodsustainability #foodculture**.

To ensure access to safe, healthy, nutritious and affordable food that can nourish our communities and our planet, we need a shift towards more sustainable, resilient and localized food system. As designers we face the challenge of changing the way we produce, consume, buy, cook, eat and think about food, focusing on the planet as the source and destination of all processes.

Food Design Festival is an independent, plural and international event that aims to visualise new strategies and possibilities to dynamise the sector with valuable and quality content in order to create the necessary connections between professionals and explore new ideas to generate business with a positive impact on the food sector.



FOOD DESIGN FESTIVAL ES UN EVENTO EN COLABORACIÓN DE:

SINGULAR
The Food & Design Company



RA REVISTA
ALIMENTARIA

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we create your business | since 1954

Since its creation, we have become one of the main Food Design events in the world where designers, chefs and cooks, artists, researchers, teachers, architects, entrepreneurs, doctors, journalists and communicators, artisans and engineers, opinion leaders and professionals in the food industry develop different approaches that help us better understand the need to create a more sustainable food system for people and planet.

Food Design Festival is co-organised by Singular Foods, Design Institute of Spain, Revista Alimentaria y SGM Ferias y Servicios.

1. FOOD DESIGN FESTIVAL / OBJECTIVES

FOOD DESIGN OR HOW TO BRING TOGETHER FOOD, DESIGN AND PEOPLES

Food Design Festival is the 1st Contemporary Festival that Explores the Value of Design and its relationship with Food.

Founded in 2019 with the aim of becoming an essential meeting point for the agri-food sector and to address the future challenges the industry faces.

The first edition was held in the same year of its foundation and we were awarded the Anuario National Design Award for the best Advertising Campaign for an event.

This year, the 2023 edition will be a 4-day event where the connection between the different professional profiles is essential to generate new ventures and opportunities.

Food Design Festival is an event for innovators and entrepreneurs. For explorers of new Creative Territories for Change. There are no innovative companies without innovative people. There are no Creative Territories without creative people.



Food Design Festival is a space for education and dissemination thanks to the variety of activities programmed. A space designed to promote design and creativity as tools for innovation.

Food Design Festival is a brilliant showcase of Design and food innovation made in Spain and for the world, a crossroads with a modern, innovative, professionalised format at the forefront of new technologies.

Food Design Festival is held in Madrid, a geographical centre that facilitates and highlights the present and future of design, foodtech, sustainability, entrepreneurship, food innovation, gastronomy and retail; with all the necessary infrastructure for holding major events as is LA NAVE, bringing together food professionals from across the country and the world.

1. FOOD DESIGN FESTIVAL / PREVIOUS EDITIONS



2019. Creating innovation, new meanings and emotions.

The first edition of the Food Design Festival was held in 2019 during the month of June in Cordoba, a leading city in the Spanish food sector. It was attended by more than 150 people, with product tastings and samplings, 12 conferences and the participation of some 27 companies and sponsors.

In November we received the Anuario National Design Award 2019 for the best Commercial Advertising Campaign for Brand Design and communication at the Festival.



2020. Redesigning Foodtures

In 2020, and in the midst of the COVID-19 pandemic, we decided to promote the 1st International Digital Food Design Meeting, digitising the model we designed for the first edition and creating a new tool that would allow us to visualise new possibilities and dynamise the sector with valuable, quality content.

For 3 days, we brought together more than 300 European and Latin American speakers from various design disciplines. More than 5,000 people followed the festival on the respective digital channels during those 3 days.



2021. The Future of Food is Now!

In the third edition of Food Design Festival 2021 we created a journey around real experiences that highlight the link between people and their environment through specific applications of Design in food.

In five days of programming, more than 6,000 users interacted with the festival through social networks, channels and streaming platforms.

[Download Anuario #FDF21](#)



2022. Todos #somosfood

The 2022 edition turned Madrid into the capital of #fooddesign #foodtech #foodculture and #foodsustainability.

A week of in-person conferences, round tables, masterclasses, workshops and networking sessions with an extensive programme of activities featuring more than 130 national and international designers and professionals from the food value chain.

More than 1,500 people attended the different venues where the festival was held: Roca Madrid Gallery, Cosentino City Madrid, Welcome Design, Kool Hub, Escuela Superior de Diseño de Madrid and Madrid Food Innovation Hub.

[Download Anuario #FDF22](#)

2. FORMATS AND CONTENTS

A NEW IMPETUS TO FOOD INNOVATION WITH #FDF23

We introduce a new Food Design Festival that will be a turning point in the five years of life of the most international and inclusive festival tailor made for the design and food sectors.

After 4 successful editions, two of them in the middle of the pandemic, Food Design Festival returns for its 5th edition with a completely renewed proposal. The benchmark #fooddesign #foodtech #foodculture #foodsustainability festival now has a format that combines conferences, markets and exhibitions, gastronomic experiences, design, creativity, technology, leisure and entertainment.





WELCOME

Cocktail

On Tuesday September 12th we will celebrate a private welcome cocktail for the participants of this 5th edition. Exhibitors, sponsors, collaborators and administrations will participate in a meeting organised in Cosentino City Madrid.

WHAT IT ENTAILS

- Welcome #FDF23
- Institutional message
- Presentation #FDF23: Exhibitors, Contents and Activities, Sponsors.
- Design and Gastronomy Conference
- Round Table Madrid, epicentre of Food Design Innovation
- Networking area
- Cocktail and networking
- Music and performance

LOCATION

Cosentino City Madrid

* Attendance by invitation

TERRITORIOS CREATIVOS

Exhibitors, activities and sectoral presentations

#FDF23 Creative Territories for Exploring Change will be held from Wednesday the 13th to Friday the 15th at La Nave of the Madrid City Hall. Exhibitors from the design, food, production, retail, horeca and foodtech sectors will meet in the 6th sectorial Creative Territories : Pure Design, Futures Food, Sustainable Observatory, Campus FoodTech, World Retail and Gastro Design.

WHAT IT ENTAILS

- Sectoral exhibition areas
- Conferences, round tables and sectoral debates
- Green FoodTech with the presence of start-ups, incubators, accelerators and investors

LOCATION

Central Hall

CONGRESS

Cycle of conferences, talks and masterclasses

The #FDF23 Conference Series will be held this year in the Central Auditorium of La Nave of the Madrid City Hall with a capacity for more than 600 people, with prominent national and international speakers from the world of design, gastronomy, food industry, innovation, entrepreneurship and sustainability.

WHAT IT ENTAILS

- Major conferences
- Inspirational lectures
- Round tables
- Masterclasses
- FOODA '23 Awards Ceremony

LOCATION

La Nave Auditorium

PLAZA CENTRAL

Experiences, entertainment and leisure

We have set up a Central Plaza for the meeting in La Nave where we will develop different cultural, leisure and entertainment activities and meetings for #FDF23.

WHAT IT ENTAILS

- Exhibitions
- Gastronomic installations with students from the hotel and catering and design schools of the Community of Madrid.
- Drink & Gastro Lab
- Futures Market
- Metaverse experience
- Performances
- Sounds and musical performances

LOCATION

Central Hall

2. FORMATS AND CONTENTS / 2.1. WELCOME

GALA WELCOMING ALL INNOVATORS

Cosentino City Madrid will host the #FDF23 Creative Territories for Exploring Change Welcome Gala.

On Tuesday 12 September we will celebrate a private welcome cocktail for the participants of this 5th edition. Exhibitors, sponsors, collaborators and administrations will meet at Cosentino City Madrid.

#FDF23 media introduction with activities, exhibitors and participants of this edition. There will be a conference on Design and Gastronomy presented by Alfonso Santiago, VP of Communication of Cosentino Group and a round table on Madrid as the new world epicentre of Food Innovation, moderated by Fernando Martínez, Director of Alimentaria Magazine.

We will finish the day with the announcement of the 1st International Food Design Awards finalists, a cocktail offered by Cosentino Group and a networking session, with musical performances and a performance.



2. FORMATS AND CONTENTS / 2.2. CREATIVE TERRITORIES

LA NAVE, INNOVATION CENTRE OF MADRID CITY COUNCIL

The 5th edition of the Food Design Festival will be held at La Nave, which belongs to Madrid City Hall.

From Wednesday the 13th to Friday the 15th we will be at La Nave, where we expect more than 8.000 people to join this 5th edition to celebrate all the professional meetings, conferences, round tables, workshops, culture, leisure and entertainment activities, etc. turning Madrid into the international focus of Food Design, Food Tech, Sustainability and Food Culture.

La Nave is a meeting point open to any citizen, student, entrepreneur, investor, large corporation, institution or innovative professional who has the attitude and potential to respond to the city's challenges, with daily activities and training on new technologies and methodologies; workspace and programmes for startups adapted to their needs, and an ecosystem of entrepreneurship and innovation consolidated at the national and international level.





CREATIVE TERRITORIES TO DRIVING CHANGE

Food Design Festival will develop different areas that will focus the activities, conferences and exhibitors thematically.

from Wednesday the 13th through Friday the 15th at La Nave in Madrid. In this N5 we will develop 6 Creative Territories where each one will have its own activity schedule, conferences and round tables, debates and activities. More than 50 exhibitors, 100 conferences and activities and 25 startups selected for FoodTech Forum will bring these Creative Territories to life for exciting three days.



The Creative Territories that at the Food Design Festival will have their own programme and activities, in addition to the exhibitors that will participate in each one of them. 6.000 M2 to develop the business and institutional exhibition areas of each creative territory:

- Pure Design
- Future Food
- Sustainable Observatory
- Campus FoodTech
- World Retail
- Gastro Design

2. FORMATS AND CONTENTS / 2.2. CREATIVE TERRITORIES



1. PURE DESIGN

Pure Design is dedicated to design, creation and creators, bringing together professionals from local, national and international design, and other Food design disciplines, as well as exhibitors from companies that develop products and design services.

WHAT IT ENTAILS

- Exhibitors
- Designers and other design professionals
- Exhibitions
- Territorial auditorium for conferences and thematic talks
- Networking area

LOCATION
Central Hall

2. FUTURE FOOD

Future Food is the area dedicated to food processing, food innovation and food projects with social, cultural and economic impact.

WHAT IT ENTAILS

- Exhibitors of food companies and brands
- The Vegan Planet, an area dedicated to the plant based
- Exhibition of products of the future
- Territorial auditorium for conferences and thematic talks
- Networking area

LOCATION
Central Hall

3. OBSERVATORIO SOSTENIBLE

Observatorio Sostenible is the sustainability space, promoting circular economy projects and SDGs.

WHAT IT ENTAILS

- Exhibitors of companies and brands related to the circular economy, food and environmental sustainability.
- Time for The Planet Area
- Exhibition of sustainable packaging materials and solutions
- Territorial auditorium for conferences and thematic talks
- Networking area

LOCATION
Central Hall

4. CAMPUS FOODTECH

Campus FoodTech develops the foodtech and agtech area with the presence of companies, startups and technologies applied to industry, food development and the primary sector.

WHAT IT ENTAILS

- Green FoodTech Startups Madrid Forum
- Exhibition of entrepreneurial products
- Meeting with Investors
- Territorial auditorium for conferences and thematic talks
- Networking area

LOCATION
Classrooms in the Central Hall

5. WORLD RETAIL

World Retail will develop the retailers' vision with stakeholders, professionals, brands and companies in the sector.

WHAT IT ENTAILS

- Continuous spaces for the presence of brands and retail companies.
- Territorial auditorium for conferences and thematic talks

LOCATION
1st Floor

2. FORMATS AND CONTENTS / 2.2. CREATIVE TERRITORIES



6. GASTRO DESIGN

Gastro Design focuses on the culinary arts and food services. It is the area for food service companies and restaurant, catering and hospitality groups.

WHAT IT ENTAILS

- Continuous spaces for the presence of brands and catering companies, entrepreneurs and startups.
- Territorial auditorium for conferences and workshops
- Space for demonstrations and showcooking
- An F&B service and food trucks for visitors.

LOCATION

Parking 2

7. AUDITORIO CENTRAL

The **Central Auditorium** of La Nave will host a series of conferences with national and international speakers to generate knowledge about the relationship between design, food, sustainability and culture.

WHAT IT ENTAILS

- Major lecture series
- International Food Design Awards

LOCATION

La Nave Auditorium

8. PLAZA CENTRAL

We have created **the Central Plaza** where a variety of activities will take place. From informal talks, experiences, performances and entertainment to music sessions. It is the meeting point for the rest of the creative territories.

WHAT IT ENTAILS

- Conferences and masterclasses
- Workshops
- Tastings and tastings
- Installations, exhibitions
- Networking area
- Drinks Lab and showcooking
- Entertainment
- Music and performance

LOCATION

Central Hall

9. ZONA VIP

The VIP area is reserved for private meetings of all the professionals and brands that will participate in the festival; exhibitors, sponsors, collaborators, speakers and authorities. A space for networking and discovering opportunities.

WHAT IT ENTAILS

- Hospitality zone and private networking

LOCATION

1st Floor

10. ZONAS NETWORKING

Throughout the designed space, there are various areas distributed throughout the different multi-purpose areas for rest, meeting and networking.

LOCATION

- Spread throughout the site, in the Central Hall and outside.

2. FORMATS AND CONTENTS / 2.2. CREATIVE TERRITORIES



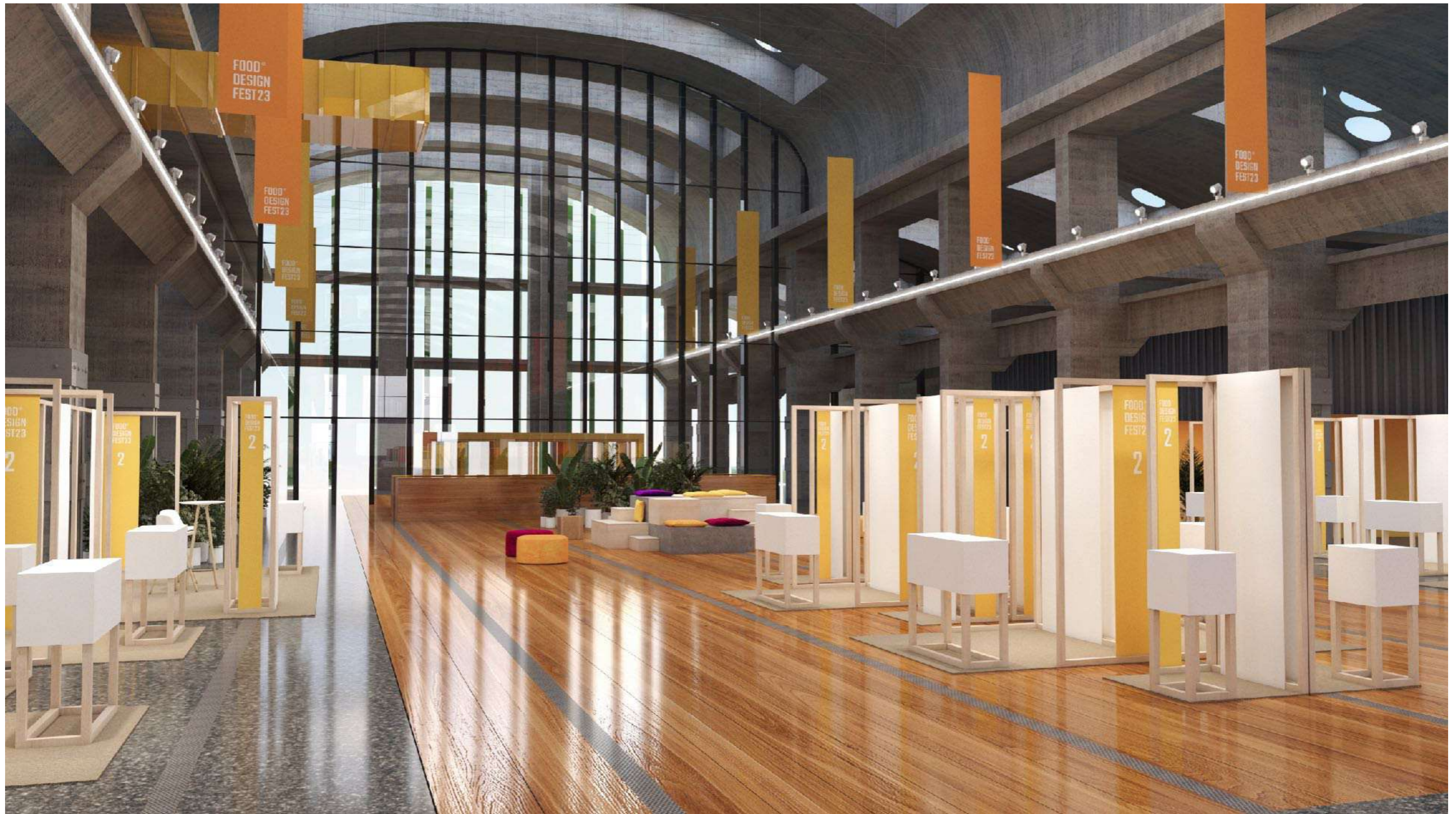
6.000 M2 para desarrollar las áreas expositivas empresariales e institucionales de los distintos territorios creativos y espacios específicos para desarrollar actividades y experiencias:

- 1 Pure Design
- 2 Futures Food
- 3 Observatorio Sostenible
- 4 Campus FoodTech
- 5 World Retail
- 6 Design Gastro
- 7 Auditorio Central
- 8 Plaza Central
- 9 Zona VIP
- AT Auditorios Territorios
- FB Food & Beverage
- NET Zonas Networking

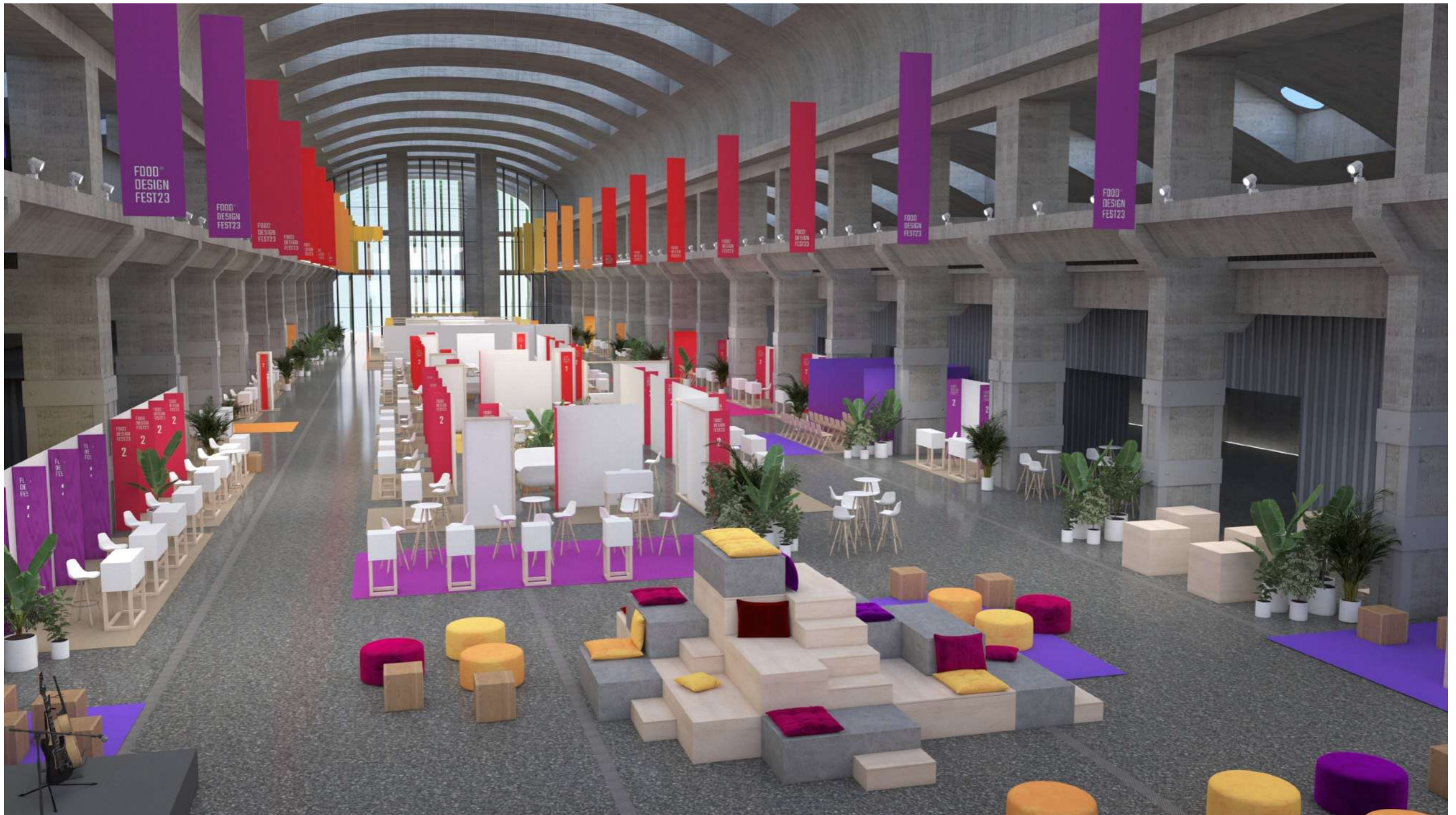
2. FORMATS AND CONTENTS / 2.2. CREATIVE TERRITORIES



2. FORMATS AND CONTENTS / 2.2. CREATIVE TERRITORIES / PURE DESIGN



2. FORMATS AND CONTENTS / 2.2. CREATIVE TERRITORIES / FUTURE FOOD

















CONTENT STRATEGY TO DRIVE CHANGE

The N5 Food Design Festival is developing a content strategy that will offer the opportunity to develop professional meetings, thematic conferences, round tables, workshops, etc. in the different thematic areas and territories created.

The typology of contents and formats will be made up of:

- Cycle of conferences Central Auditorium
- Conferences in territories
- Around The World, digital encounters
- Workshops
- Experiences
- Masterclasses
- Exhibitions
- FOODA Awards





CYCLE OF CONFERENCES AND MEETINGS IN THE TERRITORIES

Food Design Festival will host a series of conferences and round tables in the Auditorium of La Nave over three days that will provide an overview of the national and international context of Food Design, agri-food innovation, product and service design, experiences and success stories regarding the application of Design in the food value chain.

In addition, each Creative Territory will develop its own programme of conferences and sectoral talks. More than 100 speakers will participate in the three days of conferences that will be held from September 13th through the 15th.



SERGI FREIXES + IVÁN MERINO
Food designers



CABELLO X MURE
Diseño de autor



JOSÉ MANUEL PICÓ
Arquitecto y humanista.
Espacios Maestros



FRANCESCA ZAMPOLLO
Design and Food Design
researcher, consultant, teacher,
and keen public speaker



MARÍA JIMENA RICATTI
Doctora en Neurociencia y
fundadora de Sensorytrip



MÁXIMO CABRERA
Chef y fundador de Estudio
Crudo



PAOLO FUSARO
CEO RobinGood



LISARDO MENDO
Profesor en Esdesign, LCI, Bcn
Retail School, Elisava, Bau,
Collegi d'Arquitectes



ENRIC BATLLE
CEO de Batllegroup



AROUND THE WORLD

Around the World is the cycle of online conferences and round tables with the participation of design, innovation, research and entrepreneurship professionals from different parts of the World.

Food Design Festival has developed a network of partners around the world who participate in the various meetings we organise throughout the year. Designers, chefs, retail professionals, food entrepreneurs, food educators, environmentalists and many other related profiles attend our events each year.

More than 80 speakers will participate in the three days of conferences that will be held from September 13th through the 15th, uninterrupted live from La Nave.



AÚREA RODRÍGUEZ
Technology, Humanism &
Innovation Affairs



KATARINA KOSTIC
Fundadora de FROOF



LUZ SANZ
Co fundadora y CEO de Väcka



FRANCISCO KU HAR
Mycelium Specialist & Innomy
Chief Science Officer



JAVIER BERTERRECHE
Business Development
Manager at Bridge2Food



ERIC JENKUSKY
Co-Founder Matrix Food
Technologies



CINZIA FONTANA
Food Designer y fundador de
AMO Food Design



SAM TUCKER
CEO of VegCatalyst



FABIO PARASECOLI
Professor of Food Studies at
New York University

WORKSHOPS Y MASTERCLASSES

Food Design Festival 2023 will host different workshops and masterclasses aimed at diverse audiences and with unique themes.

From product workshops, platform demonstrations to masterclasses by retail professionals, digital art, development of multimedia gastronomic experiences and performances on different themes. These activities will take place in the territorial auditoriums or in the Central Plaza, depending on the theme.



GIORGIO DE PONTI
Food Retail Workshop



KATARINA KOSTIC
Workshop. Aprendiendo a hacer refrescos fermentados y probióticos



XAVI MORÓN
Organic Utopia Workshop



PEDRO LUIS PRIETO
Masterclass El Futuro de la Alimentación



TXEMA PÉREZ
Workshop. Optimiza tu modelo de negocio de restauración



ISABEL CODERCH
Masterclass. Desperdicio alimentario: soluciones reales para el sector Horeca



JUAN JOSÉ ALONSO LLERA
Profesor Alta Dirección IPADE México. Masterclass *Aprendiendo a respirar*



FRIDA GARCÍA
Workshop Neurociencia aplicada al sector alimentario



JOSÉ MARÍA PENCO
Catas de AOVE

INTERNATIONAL FOOD DESIGN AWARDS

With the International Food Design Awards we aim to create an International Award that gives visibility to Food Design. To this end, the following categories will be open for entries:

Open call for the 1st SWOT Awards
Design and Food Innovation Award with a single cash prize.

To conclude this first call for entries and at the proposal of the SWOT Awards jury and five exceptional guest professionals, the first three SWOT thematic prizes will be awarded, all endowed with a cash prize.

1st Prize for Best Spanish Food Designer 2022
1st Prize for Best International Food Designer 2022
1st Antoni Miralda Career Achievement Award



CULTURAL ACTIVITIES, EXPERIENCES, EXHIBITIONS, LEISURE AND ENTERTAINMENT

Food Design Festival 2023 hosts diverse activities and leisure and entertainment events, as well as becoming a meeting point for #FDF23.

We set up a space, La Plaza, where we activate synergies and encounters between all the festival visitors and where exhibitions, gastronomic installations, activities with students from Madrid's hotel and design schools, product samples, performances, drinks, gastro labs, sounds and musical performances will take place.



CABELLO X MURE
Exposición 10 años de Diseño de Autor



ANTONI MIRALDA
Exposición retrospectiva



ESCUELA SUPERIOR DE DISEÑO DE MADRID
Instalaciones



DRINKS & GASTRO LABS
Experiencias



FUTURE MARKET
Food Arquitectura



THE PLEASURE OF FOOD
Performance Paula Rojo



METAVERSO
Experiencias gastronómicas



HOW TO PARTICIPATE IN FOOD DESIGN FESTIVAL 2023

Whatever your marketing strategy, Food Design Festival offers you participation options to suit your needs. We developed a programme for both sponsors and exhibitors, so the most innovative brands and companies can develop their commercial and visibility strategy with us.





FORECAST AT #FDF23

With a track record of 4 editions since 2019, growing numbers and a purely commercial spirit, this professional festival is aimed at national and international visitors to national and international visitors, designers, foodtech professionals, health and research professionals, teachers, agri-food producers, hotels, restaurants, agri-food distribution, hotels, catering, specialised trade, press and media.

Forecast

+ 8.000

Professional visitors
(+ 87% 2022)

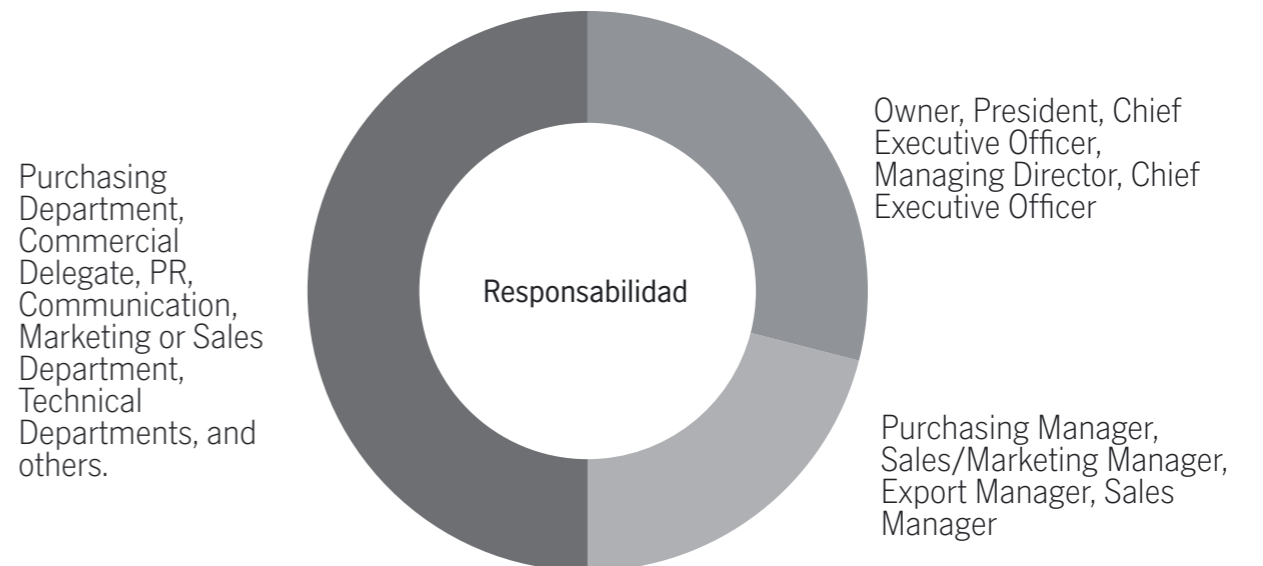
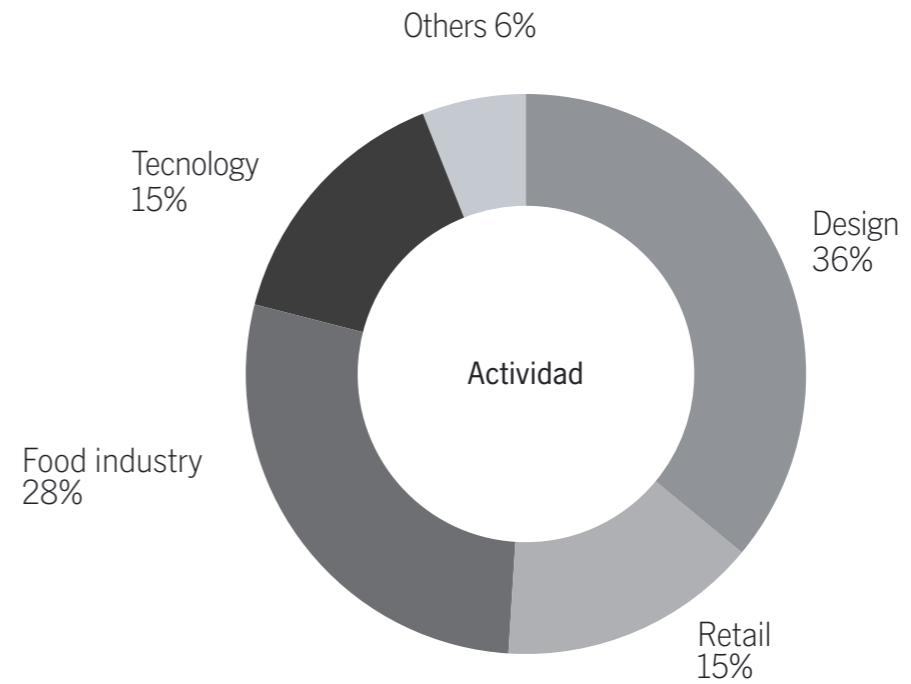
+ 100

Exhibitors

6.000 m²

Exhibition area

Visitantes profesionales





BENEFITS OF PARTICIPATING IN #FDF23

As a partner you will be able to participate in the different activities in mention, reinforcing your brand, image and notoriety as a promoter of Design and Food Sustainability.

Speaker slot

Link your company with Food Design and Innovation by taking part in the Conference Programme with other national and international speakers of recognised prestige.

Brand impact

We will maximise your brand image by linking it to a large number of online and offline communication elements, before, during and after the event. Your image on the homepage of the event website, newsletters, social networks, signage, screens,... are just some of the countless brand impacts you will get.

Exhibitors

Showcase your products and solutions in the exhibition area in front of thousands of potential buyers. Choose from the different models we have designed to fit your investment and ensure the highest visibility and visitor traffic to your stand.

Hospitality Vip

As a partner you will be able to offer a differential and unique treatment by inviting your clients and prospects to the VIP area of the festival. As well as being at the SWOT Awards gala with members of your company or clients.

For entrepreneurs

We know how difficult it is to start or grow a business. For this reason, our commitment is to offer a participation pack especially designed for start-ups, newly created companies or small producers.

Networking

Get closer to your target audience. We provide you with the opportunity to play a leading role in top-level networking activities, where you can share your knowledge, establish new contacts and establish alliances between companies.



MODALITIES OF PARTICIPATION

Whatever your marketing strategy, we offer participation options to suit your needs.

Exhibitors

We offer you 5 participation models within the Exhibitor modality so you can showcase your products and solutions in the creative territory of your sector and based on your needs.

We know how difficult it is to start a business or make it grow. For this reason, our commitment is to offer an Entrepreneurial Pack specially designed for start-ups, newly created companies or small producers who have been in business for no longer than 2 years.

Partners Packs

We offer you 3 models of Packs so that you can get the maximum benefit by linking your brand and leadership to the event that is leading the way in Designing the Future of Food.

You will be able to place your stand in the best areas of the exhibition section, participate in the conference as a speaker, obtain maximum visibility and invite your clients and prospects.

Areas and activities

We offer you the opportunity to maximise your brand presence and visibility by sponsoring the different areas and activities that will take place at the festival.

Exclusively sponsor the Central Plaza or the Central Auditorium, associate your brand with the 1st International Food Design Awards, be an F&B service provider in the networking, VIP Area and Gastro Design areas or sponsor the different cultural activities, experiences, exhibitions, leisure and entertainment.

4. COMMUNICATION

COMMUNICATION CAMPAIGN #FDF23

Food Design Festival will develop a communication campaign by way of the festival's own media outlets, as well as through the channels of our partners and associates.





DISSEMINATION PLAN

Food Design Festival 2023 will develop a powerful communication plan in networks, print and digital media with Revista Alimentaria (“Food Magazine”) as the Official Media Partner of the event through its general dissemination channels and others provided by different media outlets and associated partners.

Set Food Design Festival

Creation of a recording set where the different personalities of the festival will be interviewed and will activate and dynamize the contents in social networks in real time.

The festival's own official media

Print advertising
Online advertising
Social media advertising

Networks

We will be on the main social networks: Instagram, Facebook, YouTube and LinkedIn.

Newsletters

fooddesignfest.com: +3.500 usuarios
Design Institute of Spain: + 11.000 usuarios
Revista Alimentaria: + 36.000 usuarios
Newsletters LinkedIn (conjuntos): + 60.000 usuarios

Official Media Partner





WEB

The Official website of the **Food Design Festival** with all the information about the project, the schedule and the audiovisual documentation and chronicles of the activities that will be taking place.

www.fooddesignfest.com

Nearly 100,000 users connect to our website to consult the different novelties that take place during the festival. There will be an open online call for projects and products that want to participate in the meetings.

Subscription to the newsletter will always be visible both on the website and in different communications channels.



4. COMMUNICATION / REVISTA ALIMENTARIA



SPECIAL REVISTA ALIMENTARIA

Revista Alimentaria will feature a special Food Design Festival 2023 in its September issue.

Revista Alimentaria is positioned as one of the most important communication references in the food sector and industry. As partners of Food Design Festival, you will appear in this special edition of the magazine, as well as in the different activities organised before, during and after the festival.



5. ORGANISATION

WHO WE DO #FDF23

Food Design Festival 2023 is made up of professionals, organisations and institutions that are committed to making Madrid the capital of #fooddesign, #foodtech #foodculture #foodsustainability.



5. ORGANISATION / PROMOTERS



SINGULAR
The Food & Design Company

Singular Foods is a strategic design and innovation consultancy. We provide commercial value for the different players in the food system, from large corporations to entrepreneurs and startups that aim to bring about a paradigm shift in the food system.

www.singularfoods.net
[@thesingularfoods](https://www.instagram.com/thesingularfoods)



Design Institute of Spain (D!OS) is an organisation that promotes Design from Spain*.

D!OS projects nationally and internationally designers and companies that use Design as a business strategy, in close collaboration with business associations and professionals from the Design sector and Public Administrations.

*Entity registered in the RNA of the Ministry of the Interior, No. 618345 / 30.09.2019

www.designinstitute.es
[@designinstitute_ofspain](https://www.instagram.com/designinstitute_ofspain)



Revista Alimentaria is the oldest technical magazine in Spain, since 1964. It produces Innovation, Quality and Food Safety content for the entire agri-food chain. Edited by EYPASA, a member of the Agri-Food Committee of the AEC (Spanish Quality Association), it manages an ecosystem of magazines, websites, social media, newsletters and conferences, which offers the protagonists of the agri-food chain current and rigorous information, creating valuable content. It is also a member of Food for Life-Spain, the largest Technology Platform in the Spanish agri-food sector.

<https://eypasa.com/>
<https://revistaalimentaria.es/>



SGM Ferias y Servicios S.L. is the Spanish subsidiary of Koelnmesse, the Cologne Trade Fair, one of the largest trade fair organisations in the world. The function of SGM Ferias y Servicios S.L. is to offer Spanish customers all kinds of services related to their trade fair activities and the communication and business opportunities that characterise Koelnmesse's offer with more than 70 international events and 2,000 events per year, being the number 1 trade fair centre for more than 25 economic sectors.

<https://www.koelnmesse.es/>



DATA FROM CONTACT #FDF23

A great team working to improve and educate the Food system. We aspire to become your best business partner.

www.fooddesignfest.com



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