

# endlessly UNIQUE



THE WORLD'S LEADING TRADE FAIR FOR  
BAKERY, CONFECTIONERY AND SNACKS

iba is a universe of possibilities: it is the central platform **for the international baking, confectionery and snack industry**. It showcases an endless variety of trends and new products and depicts value creation in a more complete way than any other trade fair. In keeping with the cycle of innovation, iba wins over all the players in the industry across the globe every three years – from **artisan bakeries** and **wholesale bakeries** to **industrial solutions**, as well as **restaurateurs, café owners, food retailers, hotel specialists and caterers**.

**International competitions** also inspire and contribute to the trailblazing global ambience of iba with their creative stimulus.

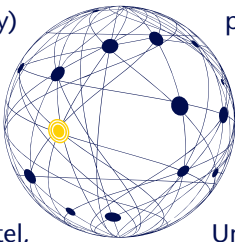
## iba's range of offers:

- Bakery and pastry equipment
- Bakery and pastry supplies
- Baking ingredients and raw materials
- Cleaning and hygiene
- Coffee and coffee machines
- Decorations
- Energy, ventilation and air-conditioning technology
- Fittings and furnishings for shops, cafés and patisseries
- Gastronomy and catering
- Ice cream and ice cream production
- Information technology
- Laboratory and measuring instruments
- Logistics
- Ovens and accessories
- Packaging solutions
- Pasta, pizza and tortilla production
- Process optimisation and automation
- Refrigeration and fermentation technology
- Sales
- Semi and fully-baked products
- Services
- Snacks and snack food production
- Supplier industry

## OFFER MEETS DEMAND – NATIONALLY AND INTERNATIONALLY



## VISITORS' INDUSTRIES

- |   |  |   |
|---|--|---|
| Artisan businesses (patisserie, bakery)   |  | Self-service bakery, petrol station       |
| Wholesale bakeries                        |  | Confectionery industry, supplier industry |
| Trade, food retailers                     |  | Marketing, sales                          |
| Coffee shop, café, ice cream shop         |  | Research and development                  |
| Catering, canteen, hotel, system catering |  | University, education and training        |

All results are taken from the trade fair statistics verified by FKM (Society of Voluntary Control of Fair and Exhibition Statistics) and from the independent visitors' and exhibitors' survey conducted by Gelszus Messe-Marktforschung GmbH, 2015.





## iba facts

Dates:	Sat, 15. September – Thurs, 20. September 2018
Opening hours:	Sat – Wed: 09:30 a.m. – 06:00 p.m. Thurs: 09:30 a.m. – 05:00 p.m.
Venue:	Fairground Munich
Frequency:	Every 3 years

## Organiser



Your Fair Partner

**GHM Gesellschaft für  
Handwerksmessen mbH**

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**iba@ghm.de  
www.iba.de**

The representative of iba in your  
country is available at:

[www.iba.de/contact](http://www.iba.de/contact)

## Owner



Zentralverband des  
Deutschen Bäckerhandwerks e. V.  
(German Bakers' Confederation)  
[www.baeckerhandwerk.de](http://www.baeckerhandwerk.de)

## Supporting partners



Internationale Union  
der Bäcker und Konditoren  
(International Union of Bakers  
and Confectioners)  
[www.worldbakersconfectioners.org](http://www.worldbakersconfectioners.org)



Deutscher Konditorenbund  
(German Association of Confectioners)  
[www.konditoren.de](http://www.konditoren.de)



Verband Deutscher  
Großbäckereien e. V.  
(German Federation of Plant Bakeries)  
[www.grossbaecker.de](http://www.grossbaecker.de)