



2-5 September RIGA, LATVIA

**Riga Food 2015**

**The No. 1 Food Fair!**



## **The Jubilee Fair, "Riga Food 2015", drew in a record number of participants**

**On 5 September the twentieth food industry fair, "Riga Food 2015", which gathered together the greatest number of visitors and participants - industry experts, specialists, representatives of governmental and non-governmental organisations, entrepreneurs, and gourmets from all over the world - was held at Kipsala International Exhibition Centre.**

**A total of 703 companies from 37 countries** participated at "Riga Food 2015". Of those, 48% of the participants were Latvian manufacturers, 18% were Latvian importers and wholesalers, and 34% were foreign companies. The expositions were presented on **national collective stands covering fifteen countries** - Belarus, Belgium, the Czech Republic, Estonia, Italy, Lithuania, Luxembourg, Georgia, Canada, Poland, Uzbekistan, Ukraine and, of course, Latvia. For the first time it was possible to see **the Indian national collective stand, "India Expo"**, where 36 companies presented their products.

Over the course of four days the exhibition was attended by **38,539 visitors**, which is a 2% increase on last year's figures.

"Regardless of the complicated situation on the market, the interest of foreign entrepreneurs in the Baltic market keeps on increasing. This is confirmed by the growing number of exhibition participants and professional visitors from abroad," said the "Riga Food" project manager, Rolands Nezborts, who added, "Riga Food" is a kind of bridge that is in search of new markets not only in the west, but also in the east."

### **The exhibition was opened by the president of Latvia and the minister of agriculture**

The opening ceremony of the "Riga Food 2015" exhibition was held with the participation of the president of Latvia, Raimonds Vejonis, plus the minister of agriculture, Janis Duklavs, the deputy mayor of Riga City Council, Andris Ameriks, the chairman of the board of the international exhibition company, BT 1, Viesturs Tile, and the project manager of "Riga Food", Rolands Nezborts. The ceremony was also honoured by the presence of the ambassadors of India, Georgia, Belarus, the Czech Republic, Poland, Hungary, Uzbekistan, Ukraine, and other countries.

At the opening ceremony, the significance of "Riga Food" was emphasised in terms of promoting food industry development and in the facilitation of international cooperation. The president of Latvia, Raimonds Vejonis, indicated that Latvian farmers not only had to be manufacturers of raw materials, but also had to create products with added value: "Only through the creation of new products will we be able to survive under conditions of global competition. We have to work with niche products by using Latvia's natural wealth and especially its biological raw materials." The president of Latvia also acknowledged that Russia's embargo had considerably influenced manufacturers and it proved the necessity to work actively with current markets and search for new ones.

The minister of agriculture, Janis Duklavs, said that the "Riga Food" exhibition was a way into new markets: "Following Russia's import ban, Latvia started selling these products in 35 countries and most of these products could be seen at the "Riga Food 2015" exhibition. The minister also emphasised that the food industry had always played a very significant role in the Latvian national economy. "In 2014 the manufacture of food and drinks products formed about a fifth of the total turnover of the country's manufacturing industry. The range of agricultural and food products that are being manufactured in Latvia is varied, qualitative and, most essentially, safe for consumers."

### **Latvian manufacturers represented in great numbers!**

For the third consecutive year, Latvian companies were represented not only on individual company stands, but also in the Latvian national exposition and at four regional collective stands. Exhibition visitors could see and enjoy the hospitality and traditional cuisine of the Latvian regions. When it comes to domestic producers, small producers, small and medium-sized enterprises, **Zemgale was represented by 64 of them, Latgale by 22, Vidzeme by 15, and Kurzeme by 14.** Everyone was able to find the most appropriate Latvian fruits and vegetables, honey and dairy products, smoked meats, fish, culinary and medicinal plants, and other local benefits that better suited their tastes.

The Latvian national collective stand was able to showcase a total of **24 participants** - Alojā Starkelsen, Bātas Avots, Daugulis & Partneri, Dimdiņi, Enhars, Felici, Lat Eko Food, Māršava, Milda, Mosenc, Puratos Latvia, Rāmkalni Nordeco, Rēzeknes Gaļas Kombināts, Kronis, Skrīveru Saldumi, Vladas SP, Vecsiljāņi and six enterprises representing the Latvian Bakers Association - Dona, Lāči, N. Bomja Bakery "Lielezers", Roga Agro, Saldus Maiznieks, and the Golddust Company.

For the first time at "Riga Food", Latvian manufacturers of dairy products - Latgales Piens, Lazdonas Piensaimnieks, Rīgas Piensaimnieks, Smiltenes Piens, Tukuma Piens, Talsu Piensaimnieks, and the cooperative partnership of Latvian dairy producers - were present at the "Milk" collective stand, which was organised by the Latvian Central Union of Dairy Producers, with the support of the Development and Investment Agency of Latvia.

### **A qualitative programme of events**

Apart of the vast food exposition, a series of presentations, seminars, master classes and business meetings was held. The Study Kitchen was also open in Kipsala, where the "Tasty Tasty Baltic" culinary show was held and where master demonstrations were given by the famous chef of the "Fischer's Fritz" restaurant in Berlin's "Regent Hotel", Christian Lohse, and by Latvian chefs Aleksejs Sutko and Elmars Tannis.

During the four days of the exhibition professionals discussed long-term cooperation opportunities, intellectual property protection in the food industry, topical issues regarding packaging, and food supplements, and also participated in the international contact stock exchange.

One of the biggest food procurement groups in Europe in the HoReCa sector, the "Constellation Group", participated in the "Riga Food 2015" exhibition and met up with Baltic food manufacturers in order to select cooperation partners. The Conference of Bakers was also held during the exhibition.

Many gourmets made the most of the opportunity to find something new and useful about table culture, gluten-free meals, kitchen equipment, and whiskey production, and also participated in master classes and tasting sessions, and were able to absorb some great ideas and recipes for their menus, plus much more.

### **The best chefs, apprentice chefs, bartenders, and baristas were determined**

"Riga Food" brought together the best chefs, apprentice chefs, bartenders, and baristas in order that they could show off their professionalism and agility, and compete for prizes in various contests and competitions.

The final competition in "**Latvian Apprentice Chef 2015**" for the most courageous and enterprising young cooks took place at the exhibition, after which the gold laurel medal was awarded to Kristiana Steinfelde from the "Kalku Varti" restaurant. Second place was taken by Artjoms Cernorizs from the "Gastronome" restaurant, and in third place was Ernests Sustins from the "MUUSU" restaurant.

As for the contest, "**Best Chef of Latvia 2015**", just as last year the fair sex triumphed. Ina Poliscenko from the "3prir" restaurant received not only the best chef title but also the tourist trophy, "Reaton Golden Ladle", and a money prize of EUR 1000. This young chef received appraisals for her delicious dessert and also won the "Balt-Hellin" special prize - EUR 500 for training abroad. "It was a fabulous dessert that provided Ina with a convincing victory," stated a member of the international jury of chefs, president of the Nordic WACS (World Association of Chef's Societies), Dragan Unic of Sweden.

Second place in the "Best Chef of Latvia 2015" competition was taken by Dinars Zvidrins from the "Kalku Varti" restaurant, while Anita Ramata from the "KID" restaurant took third place.

In addition to all of the above, the best bartenders and baristas competed at "Riga Food 2015". For the third successive year, the laurels in the "Evian & Badoit Latvia" contest between bartenders in mixing non-alcoholic cocktails were won by bartender Inguss Reizenbergs from "Gemoss", while second place was awarded to Voldemars Dzenis from the fish restaurant, "Le Dome", and bartender Leonards Pudniks took third place.

During the "**Riga Black Balsam Global Challenge**" competition, ten of the best bartenders were selected, these being Inguss Reizenbergs, Olegs Hindogins, Voldemars Dzenis, Toms Kapanadze, Rihards Piternieks, Uldis Petersons, Nora Karklina, Juris Kenins, Eduards Trofimcuks, and Santa Piragova. On 25 November the Latvian finalists will meet and compete for victory with the winners of the selective competitions for the Riga Black Balsam market countries, these being the United Kingdom, Ukraine, Russia, Israel, Lithuania, and Estonia.

The professional barista competition, "**Sanremo Opera Cup 2015**", acknowledged Raitis Vaitekuns of "Gemoss Coffee Studio" as the best barista, while second place was awarded to Raimonds Zadornovs from "King Coffee Service", and Arvis Zemanis from "Innocent Cafe" took third place.

### **Results of the food quality competitions for Latvian-made products**

This year the excellent food quality competitions in the honey and dairy products category were held during the exhibition.

The title, "**Latvian Best Honey 2015**", was awarded to Aiga Zaltgrauda for forest and meadow flowers honey, while the heather-blossom honey of the SIA Meduspils beekeeper, Janis Vainovskis, took second place, and third place was awarded to Liena Muceniece for honey from various flowers.

For the nineteenth time, awards were given to **high quality dairy products** that were produced in Latvia which, this year, were evaluated in seven groups. "Participation in the 'Riga Food', which included dairy product competitions, has become a great tradition. It is an opportunity for industry professionals, enthusiasts, and gourmets to show, talk about, and taste their products, as well as giving them the chance to evaluate the competitiveness of their products on the Latvian market. This year we are happy to receive three silver awards, for which we would like to thank everyone who has participated in the manufacture of these products - cottage cheese, cream cheese and Lakto," stated Harijs Panke, deputy chairman of the council of "Rigas Piena Kombinats" (the Food Union Group) when expressing his satisfaction.

In the category, **pasteurised milk with a fat content of between 2.0% to 2.5%**, first place, the "Riga Food 2015" gold medal, and the LDPCU Certificate was given to the "Baltais" pasteurised milk which has a fat content of 2.0% and is manufactured by "Tukuma Piens" (under the supervision of Zeltite Cemme). Second place was awarded by "Talsu Piens" pasteurised milk which has a fat content of 2.5% and is manufactured by "Talsu Pienaimnieks" (under the supervision of Dina Zazite and Lilija Afonina), and third place was taken by "Baltais" pasteurised milk which has a fat content of 2.0% and is manufactured by "Latgales Piens" (under the supervision of Zita Pudze).

In the cottage cheese group, **skimmed-milk curd with a fat content of up to 0.5% which is made in Latvia** was evaluated. **First place**, plus the "Riga Food 2015" gold medal, and the LPCS certificate of appreciation was won by the skimmed-milk curd, "Eksporta", which has a fat content of up to 0.5% and is manufactured by "Tukuma Piens" (under the supervision of Agita Vane). **Second place** was awarded to the skimmed-milk curd, "Limbažu Piens", which has a fat content of up to 0.5% and which is manufactured by "Valmieras Piens" (under the supervision of Marija Ramane). **Third place** was awarded to the skimmed-milk curd, "Lauku", which has a fat content of up to 0.5% and which is manufactured by "Smiltenes Piens" (under the supervision of Maija Berzina).

In the sour cream competition, **sour cream with a fat content of 25%** and which is made in Latvia was competing for medals. The "Riga Food 2015" gold medal and the LDPCU Certificate were granted to a sour cream which has a fat content of 25% and which is manufactured by "Smiltenes Piens" (under the supervision of Maija Berzina). **Second place** was awarded to "Baltais" sour cream which has a fat content of 25% and which is manufactured by "Tukuma Piens" (under the supervision of Zeltite Cemme), and a sour cream which has a fat content of 25% and which is manufactured by PKS "Straupe" took **third place** and the LDPCU Certificate (made under the supervision of Gunta Tetere).

In the **fresh cheese (based on cottage cheese)** category, **first place**, a gold medal, and the LDPCU Certificate was awarded to the fresh cheese, "TRIKATA Snow Balls with Garlic", which is made by SIA "Latvijas Piens" (under the supervision of Renars Tumens). **Second place** was taken by "Rasa" cream cheese (180g) which is made by "Rigas Piena Kombinats" (the Food Union Group) (under the supervision of Sandra Vavere). **Third place was given to** the fresh cheese, "Karums", with a blue cheese which is made by "Rigas Pienasaimnieks" (under the supervision of Daiga Straume).

**In the milk drinks competition, first place**, an exhibition gold medal, and the LDPCU Certificate was awarded to the yoghurt cocktail, "SHAKE" (apple), which is made by "Tukuma Piens" (under the supervision of Zeltite Cemme). **Second place** was won by the natural drink, "Lakto", which is made by "Valmieras Piens" (the Food Union Group) (under the supervision of Emilija Lapa). And **third place** was awarded to the whey albumen drink, "Piena Speks", with its yellow plum taste which is made by "Smiltenes Piens" (under the supervision of Vita Purina).

**In the 2014/2015 new product competition, the cheese group, first place** and gold medals from the "Riga Food 2014" exhibition were won by the cheese which has Mediterranean herbs and which is made by "Cesvaines Piens" (under the supervision of Marite Zadoroznaja). Second place was awarded to a smoked cheese with pepper which is made by "Kalnu Piens" (under the supervision of Laima Lemeze). **Third place** was awarded to the fresh soft cheese, "Mozzarella", which is made by "Smiltenes Piens" (under the supervision of Kristine Aboltina).

**In the 2014/2015 new product competition, the cultured dairy products group**, first place was won by the "SKYR" yoghurt with kiwi and rhubarbs which is made by "Tukuma piens" (under the supervision of Andzelika Locmele). Second place was given to the cottage cheese dessert, "Karums", with blackberries which is made by "Rigas Pienasaimnieks" (under the supervision of Inga Cikule). The whole milk curdled milk made by "Jaunpils Pienotava" took third place (made under the supervision of Dace Lejina).

#### **"Riga Food 2015 Best Packaging" contest**

To popularise modern and qualitative product packaging, the **"Riga Food 2015 Best Packaging" contest was held**. Competition participants included companies from Latvia, Lithuania, Estonia, Belarus, Georgia, and Ukraine. This year the items submitted were evaluated not only by exhibition visitors but also by members of a professional jury from Latvia, Lithuania, Poland, and Ukraine.

According to the professional jury's evaluation, first place **was won by the "MILZU!" (Latvia) rye flakes of the same name**, with second place going to the "RUTA" (Lithuania) **"RETRO" chocolate collection**, and **third place** to the "SPILVA" (Latvia) mayonnaise standing packs series. The top prize was awarded to SIA Aspari PD (Latvia) for their **tin can innovative covers for carbonated drinks**.

In the consumer evaluation category, **"Packaging for Drinks"**, first place was won by "Aspari PD" (Latvia) for their **tin can innovative covers for carbonated drinks**, with second place and a silver medal being given to "Froosh" of Fairfood Baltic (Estonia), and third place and a bronze medal going to the **"ABAVAS" rhubarb sparkling wine** which is manufactured by SIA Abavas Darzi (Latvia).

In the **"Packaging for Confectionery and Sweets"** category, first place and a gold medal were won by the "Aspasia" 6 assorted sweets made by "Skriveru Saldumi" (Latvia), with second place and a silver medal going to the gift set that was issued by Z/S Dorites (Latvia), and third place and a bronze medal being awarded to "Berry Princess" with strawberries in white chocolate made by "Skriveru Saldumi" (Latvia).

In the **"Packaging for Milk and Dairy Products"** category, exhibition visitors awarded first place and a gold medal to the **"Marrybella" ice-cream line packaging (150ml)** from Marrybella (Latvia), with second place and a silver medal going to the **congratulation card milk chocolate bar** from Fresh One (Latvia), and third place and a bronze medal being awarded by "Dzintars" processed cheese from "Rigas Piensaimnieks" (Latvia).

In the **"Packaging for Fish and Fish Products"** category, first place and a gold medal were won by the packaging for sushi products from Valerija Lukss (Latvia), with second place and a silver medal going to "Fish Barentsevo" from Uniflex (Belarus), and third place and a bronze medal being won by "Mackerel Fish Master" from Uniflex (Belarus).

In the category, **"Packaging for Bread and Bakery"**, first place and a gold medal was won by the "MARIO" crisp-bread (155g) from SIA Baltas Naktis (Latvia), while second place and a silver medal went to "KUKO" strawberry cake from "Latvijas Maiznieks" (Latvia), and third place was taken by a passion fruit cake made by "Latvijas Maiznieks" (Latvia).

In the **"Packaging for Food Not Included in the Aforementioned Product Groups"** category, exhibition visitors gave first place to "MILZU!" (Latvia) for their "MILZU! rye flakes", with second place going to food packaging that is suitable both for liquid and free-flowing form food that is made by Aspari PD (Latvia), and third place went to the "BIO tees" from Ezoterika (Latvija).

"Riga Food" is held by the international exhibition company, BT 1, a leading trade fair organiser in the Baltic States, in cooperation with the Ministry of Agriculture of the republic of Latvia, the Latvian State Institute of Agrarian Economics, the Latvian Technological Centre, EEN Latvia, the Chefs' Club, the Latvian Bartenders Federation, the Diplomatic Economic Club Latvia, and with foreign embassies and trade missions in Latvia. The exhibition is also supported by professional organisations, governmental institutions, and diplomatic missions from more than fifty countries.

Simultaneous with "Riga Food 2015", the exhibition's main event is the **Gastronomic Festival**, which takes gourmets on a tastes tour and which is already in its fourth consecutive year. Between 26 August-6 September, more than sixty restaurants, cafes, bars, tea rooms, wine bars, patisseries, pizzerias, and gourmet restaurants from nineteen cities across Latvia offered an unprecedented array of menus and treated their visitors to various masterpieces of culinary art. Find out more at: [www.gastrofest.lv](http://www.gastrofest.lv).

**The next, twenty-first, international exhibition of food, drinks, food processing, technology, packaging, innovations, public catering, hotel and shop equipment, and**

**services, which is entitled "Riga Food 2016", will be held in 2016, between 7-10 September.**

Follow the exhibition news on the website: [www.rigafood.lv](http://www.rigafood.lv);  
and in social media: [www.facebook.com/rigafood](http://www.facebook.com/rigafood)

**Further information is available from:**

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