



# Artozyma

## HELEXPO

11th INTERNATIONAL EXHIBITION FOR BAKERY  
CONFECTIONERY • EQUIPMENT & PRODUCTS



THESSALONIKI  
INTERNATIONAL EXHIBITION &  
CONGRESS CENTER-GREECE

**save the date!**

**24-26 | 02 | 2024**

ORGANIZED BY  
**HELEXPO**



# Artozyma

HELEXPO

## Flour and sugar are the guests of honour

The 11th edition of ARTOZYMA trade fair event is coming to attract the interest of bakery and confectionery business sector.

The trade fair hosts the largest bakery and confectionery raw ingredient, packaging, and equipment companies in Greece, while it focus on the latest trends of the sector through original thematic features and side events.



# B2B meetings

The professional profile of the fair is secured through targeted b2b business meetings between exhibitors and buyers from Greek and International market.

# seminars, workshops, master classes

ARTOZYMA is a three-day celebration full of colour, actions, seminars, workshops and master classes!



The event show rooms will host imaginative creations made by the most innovative young professionals and the scent of fresh bread will be everywhere.

At the same time a lot of side events, such as the Pan-Hellenic Bread Championship and the Pastry Lab and Bakery Lab will take place during the trade fair days.

# Artozyma 2022 at a glance

## 5<sup>th</sup> Pan-Hellenic Bread Championship

The new generation students from bakery colleges made their best efforts during the competition of 5th Pan-Hellenic Bread Championship.

The members of the national Baking Team stand by the young bakers in order to support and teach them the craft of bread baking.

The jury panel consists of Greek bakers and members of the national Baking Team and they shared their valuable knowledge and experience.



## "Pinakoti Bread" was honoured on the 5<sup>th</sup> Pan-Hellenic Bread Championship

The name of this traditional Greek type Bread came from Pinakoti which was an accessory (usually wooden and narrow) for traditional bread making process. It usually had many partitions, one for each bread.



# pastry lab

Hellas Pastry Chef Club hosted renowned **Pastry Chefs** at Artozyma 2022, honorary members of the Club from the Greece and all over the world, who presented the latest confectionery trends.



## bakery lab

The 'Not just fresh, Tasty too' Masterclasses consist of three days seminar on bakery products. There is a constant interchange of theory and practice, aiming at presenting bread-baking methods and techniques that focus on freshness, flavour, tastiness, and nutritional quality.



## Seminars & Workshops

- Small industry baking-confectionery, approaching modern challenges
- Patisseries in their Digital Age
- Gluten-free Product Certification in Greece



**BAKERY- PASTRY  
MACHINERY & EQUIPMENT**



**CONFECTIONERY-BAKERY  
RAW MATERIALS-INGREDIENTS**



**ICE CREAM PRODUCTS**



**BAKERY & CONFECTIONERY  
PRODUCTS**



**BAKERY  
& CONFECTIONERY  
UTENSILS**



**BAKERY  
& CONFECTIONERY  
UTENSILS**



**BAKERY & CONFECTIONERY  
PACKAGING**

# price list of rented space

AREAS	TYPE	COST	
covered area	One open side	Type 1 (space only)	100,00€/sq.m
	Two open sides	Type 1 (space only)	110,00€/sq.m
	Three open sides	Type 1 (space only)	121,00€/sq.m
	Four open sides	Type 1 (space only)	133,00€/sq.m
	CONSTRUCTION (beyond type 1 space)		25,00€/sq.m
	Outdoor space only		65,00€/sq.m
	registration fee		100,00€

## TYPE

# 1

### WITHOUT EQUIPMENT

Space only without equipment includes:  
Demarcated space on the ground and general cleaning.  
Does not include power supply and connection.  
The cost for power supply and connection is €35/kw.

## TYPE

# 2

### WITH EQUIPMENT

Includes: Panel walls, fascia sign with the company name, the stand number sign, beige carpet, basic cleaning, 1 desk, 1 small table, 3 chairs, POWER SUPPLY/ LIGHTS: 2x5 spotlights and 1 socket 500W (per 16 sqm.), power supply.



\* The rental price depends on the final open sides of the stand.  
\* The above prices do not include 24% VAT

## Discounts

24-49 sq.m. DISCOUNT 10%    50-99 sq.m. DISCOUNT 15%    100 sq.m. UP TO DISCOUNT 20%

## Exhibitor amenities

### The rental price includes:

- The rental price includes:
- Participation in the B2B meetings held with Hosted Buyers (regardless of sq.m.)
- Provision of exhibition spaces for preparation, operation, and dismantling
- Operations - customer service support
- New carpet floor in all the public spaces
- Cleaning services and security
- Free Exhibitors' badges and free entry pass
- Free online trade visitors' invitations
- Online exhibitors' catalogue entry
- Free access to the Trade Visitors' badge scanner app (downloading visitors' contact details info)
- Building air conditioning system supply

### During the show days

- Free Wi-Fi during the show days
- Medical aid supply in case of emergency
- Free parking at exhibition center premises for exhibitors and visitors



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CONFECTIONERY, EQUIPMENT & PRODUCTS

## 24-26 | 02 | 2024

### Working hours

Saturday & Sunday 10.00 - 19.00

Monday 10.00 - 18.00



THESSALONIKI INTERNATIONAL EXHIBITION AND CONGRESS CENTER

### Information:

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ORGANIZED BY

## HELEXPO

WITH THE SUPPORT OF



ΟΜΟΣΠΟΝΔΙΑ  
ΑΡΤΟΠΟΙΩΝ ΕΛΛΑΔΟΣ



ΣΥΜΑΤΕΙΟ ΑΡΤΟΠΟΙΩΝ ΘΕΣΣΑΛΟΝΙΚΗΣ  
"ΠΡΟΦΗΤΗΣ ΗΛΙΑΣ"



ΣΥΝΤΕΧΝΙΑ  
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