

Exhibitor & Exhibit Information of the Third China International Import Expo

General No. 24
Food and Agricultural Products (No. 6)



新时代 共享 未来 NEW ERA, SHARED FUTURE



Notice for Reading

Dear readers and users of the Exhibitor and Exhibit Information of the Third China International Import Expo,

On the basis that exhibitors volunteer to provide relevant information, the China International Import Expo Bureau (hereinafter referred to as the "CIIE Bureau") compiles, not for profit, and freely provides the *Exhibitor and Exhibit Information of the Third China International Import Expo (CIIE)* (hereinafter referred to the *Exhibitor and Exhibit Information*) in order to timely provide buyers and relevant units with information about the exhibitors and their exhibits and facilitate the matchmaking and negotiation before the CIIE.

The information on relevant exhibitors, their commodities or services has been provided by corresponding exhibitors of the third CIIE. Meanwhile, such exhibitors will be liable for the truthfulness, accuracy, and validity of what they have provided. The CIIE Bureau just collects, arranges, and releases relevant information.

When you read or use the *Exhibitor and Exhibit Information*, please contact the CIIE Bureau timely if any untruthful or unfaithful information is found, for prompt verification and correction. If any suspected illegal condition is found, relevant legal provisions can be referred to for disposal or please immediately contact the CIIE Bureau and we will remind relevant units for rectification.

It is hereby declared.

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China International Import Expo Bureau July 2020



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Introduction to Exhibition Area

The Food and Agricultural Products Exhibition Area is one of the Business Exhibition's exhibition areas with the largest area and most exhibitors from the widest range of countries. It reflects the highest level of the global food sector and builds a professional trading platform for international food markets.

The Food and Agricultural Products Exhibition Area is planned to cover an area of 90,000 square meters during the third CIIE. In addition to exhibits like meat and dairy products, organic food and prepackaged food will also be displayed to advocate green, healthy and safe production of agricultural products. At that time, multiple enterprises from more than 100 countries will exhibit organic and healthy "local specialties" and all kinds of processed foods integrated with modern science and technology. The exhibitors include not only the enterprises on the list of Fortune Global 500 and industrial leaders but also representative enterprises from countries and regions along the "Belt and Road" and emerging market economies. While expanding their market share in China, they will gather the strength of the whole industry chain to continuously improve the scientific and technological

content in their products in order to provide Chinese consumers with diversified innovative products. To give full play to the role of the CIIE as a platform, the related ministries of the country and business associations will hold a number of supporting activities related to the theme of the exhibition area to provide exhibitors and buyers with relevant policy information and dynamic conditions of food and agricultural products industries.



La Encina Seleccion.SL

◆ Brief Introduction to Exhibitors

La Encina Seleccion.SL, headquartered in Barcelona, Spain, mainly engages in the businesses of Spanish ham, Spanish cheese and Spanish wine. The company has participated in the first and second CIIE. Despite that La Encina Seleccion.SL has entered the Chinese market only for a short period of time with its branch company located in Shanghai, its future is still promising owing to the support of the CIIE.

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Highlights

Aljomar 100% Acorn-Fed Iberian Ham

This product is Aljomar 100% Acorn-Fed Iberian Ham.

When the Spanish Iberian black pigs weigh 92 kilograms to 115 kilograms, they will be fed about 10 kilograms of acorns every day in the natural acorn forest.

Picture 1: Produ



The overall weight increment \geq 46 kilograms

The average time for weight increment ≥ 60 days

The average activity space for each pig \geq 10,000 square meters

The time for maturing: 48 months

The production of Iberico breed acorn-fed ham accounts for about

1.2% of the gross product of Spanish ham.

5J CINCO JOTAS Iberico Breed Acorn-fed Ham

This product is Aljomar 100% Acorn-Fed Iberian Ham.

When the Spanish Iberian black pigs weigh 92 kilograms to 115 kilograms, they will be fed about 10 kilograms of acorns every day in the natural acorn forest.

The overall weight increment \geq 46 kilograms

The average time for weight increment ≥ 60 days

The average activity space for each pig $\geq 10,000$ square meters

The time for maturing: 36 months

Picture 2: Product Diagram of 5J CINCO JOTAS Iberico Breed

The production of Iberico breed acorn-fed ham accounts for about

1.2% of the gross product of Spanish ham

Carrasco Acorn-Fed Iberian Ham



This product is 75% Acorn-Fed Iberian Ham. When the Spanish

Iberian black pigs weigh 92 kilograms to 115 kilograms, they will be fed about 10 kilograms of acorns every day in the natural acorn forest.

The overall weight increment ≥ 46 kilograms

The average time for weight increment ≥ 60 days

The average activity space for each pig \geq 10,000 square



Picture 3: Product Diagram of Carrasco Acorn-Fed Iberian

The time for maturing: 48 months

meters

The production of Iberico breed acorn-fed ham accounts for about

1.2% of the gross product of Spanish ham



SENCILLO GRECOSOL,S.L

◆ Brief Introduction to Exhibitors

Established in 2012, SENCILLO GRECOSOL,S.L is headquartered in Madrid, the capital of Spain. It mainly markets such high-end and high-quality ingredients as the Iberian black pork and Iberian ham. In collaboration with its partner pasture, the company produces 10% of the total Iberian black pork in Spain. In 2019, SENCILLO GRECOSOL,S.L founded a branch in Shanghai, which is SENCILLO (Shanghai) Food International Trade Co., Ltd. to dedicate to the imports of Spanish high-quality ingredients.

Official Website: www.sencillogs.com

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♦ Highlights

Iberian Black Pork



Picture 4: Product Diagram of Iberian Black Pork

Widely recognized as a superb breed, Iberian black pig is seen as the inheritance of the traditional European free-range breeding in the ecosystem, and the Iberian black pork is a top food ingredient in the restaurants of the world-renowned chefs. The Iberian black pigs live on weeds, wild fruits, aromatic plants and wild fungi. In the season when acorns mature, Iberian black pigs will eat a large number of ripe acorns. Therefore, in order to ensure an adequate supply of acorns and to provide sufficient movement space, the average breeding space for each Iberian black pig reaches 1~2 hectares.

Iberico Ham

The Iberico ham, truffle, goose liver and caviar are reputed as the "Four Top Ingredients" in Europe. The thin enough sliced ham by a

master can ensure the best taste. A slice of Iberico ham containing rich fat tastes tender and oily with a strong lingering flavor of the acorn.



Picture 5: Product Diagram of Iberico Ham



Arctica Food Group Canada Inc.

◆ Brief Introduction to Exhibitors

Arctica Food, a Canadian leading brand of wild sea cucumbers, has participated in the first and second CIIE. With rich experience in product development and up-gradation, Arctica Food has devoted itself to the development of high-quality green food and health care products, and customized products for the Chinese market.

Official Website: www.arcticafood.com

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♦ Highlights

Arctica Food Wild Sea Cucumber

Caught in the deep and freezing waters in the North Atlantic Ocean, the sea cucumbers are pure and fleshy with an extremely long growing period. Rich in Omega and minerals, the highly sought-after products are of premium quality.





Picture 6~7: Product Diagram of Arctica Food Wild Sea Cucumber

Arctica Food Camelina Series

The series of products are 100% organic camelina seeds and edible oil with nutrient-rich content, which adopts the original cold-pressing technology. The camelina seed oil contains up to 70% of essential fatty acids, including omega-3, 6, and 9, and is rich in natural vitamin E and unique nervonic acid. It can be cooked at 246°C and stored for years, making it very easy to be incorporated into your daily diet and a highly sought-after superfood.





Picture 8~9: Product Diagram of Arctica Food Camelina Series

Arctica Food Nutrition Supplement Series

The series includes 5 products including wild Arctic sea cucumber & American ginseng, Sea Cucumber & Glucosamine, Harp Seal Omega-3, Wild Bee Propolis and Hydrolyzed Collagen, all of which have passed the Canadian NPN and GMP certification.







Picture 10~12: Advertising Diagram of Arctica Food Nutrition Supplement Series

Arctica Food Wildflower Honey

The honey is from wildflowers in the cold region of northern

Quebec, Canada, which features good taste, strong fragrance, and

lingering aftertaste. It is an optimal choice for applying to other food such as bread and mixing with water.





Picture 13~14: Advertising Diagram of Arctica Food Wildflower Honey

Arctica Food Soybean Series

Growing in the century-old farm in Quebec, Canada, the non-GM soybeans contain high protein and are a good choice of juicing and cooking.





Picture 15~16: Advertising Diagram of Arctica Food Soybean Series



ALTAMARE.SA

◆ Brief Introduction to Exhibitors

Headquartered in Puerto Madryn, Argentina, ALTAMARE.SA was established in 2014, which mainly engages in the fishing, processing, exporting and domestic sales of squids, red shrimps and codfish of Argentina. As an exhibitor of the second CIIE, ALTAMARE.SA has been granted the title of "China-Argentina Fishery Cooperation Demonstration Base" by the two governments in 2015. Following the operation principle of "Industry Expansion and Product Domestication", the company now is in possession of 7 modern fishing vessels (with an annual output of 13,000 tons) for catching all kinds of fishes including red shrimps, squids, and codfish in Argentina's exclusive economic zone, a modern processing plant, a refrigeration house with a capacity of 1,800 tons, and a newly established refrigeration house project with a capacity of 3,500 tons.

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Highlights

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Argentine Frozen Red Shrimps & Argentine Squids & Argentine Little Yellow Croaker & Argentine Southwest Atlantic Butterfish



Picture 17: Product Diagram of Argentine Seafood



HIJOS DE CARLOS ALBO, S.L.U.

◆ Brief Introduction to Exhibitors

Established in 1869, HIJOS DE CARLOS ALBO, S.L.U. is headquartered in Vigo, the Autonomous Community of Galicia, Spain, and builds factories in Vigo, El Hierro and Tapia. It mainly engages in the production, processing and marketing of canned seafood, vegetables, meat, cold soup and braised dishes. With a wide range of products totaling one hundred categories, the company enjoys an annual output of 70 million cans and a sales volume of nearly EUR 100 million. Its products are currently available in 30 countries or regions around the world. It has participated in the previous two sessions of the CIIE.

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Highlights

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Canned Yellowfin Tuna Soaked in Olive Oil & Canned Sardine Soaked in Olive Oil



Picture 18: Product Diagram of Canned Fishes Soaked in Olive Oil



Official Website of the CIIE:

https://www.ciie.org/

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Official APP



Official WeChat

We are looking forward to seeing you at the third CIIE.

