

# 深圳国际手工冰淇淋、烘焙及咖啡展览会 SIGEP China | Excellence in Foodservice

同期举办 世界食品(深圳)博览会 CO-LOCATED Anuga Select China

2025.04.24-26 深圳会展中心(福田)Shenzhen Convention & Exhibition Center (Futian)



主办单位 ORGANISED BY





### **About SIGEP China**

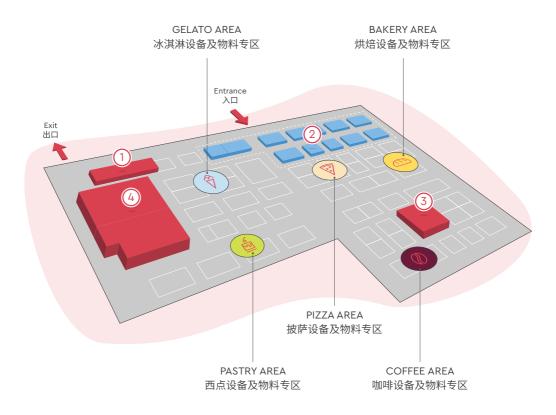
## 展会介绍

由艾意吉展览(上海)有限公司和科隆展览(北京)有限公司共同主办,承袭意大利 SIGEP World,全球领先致力于甜品烘焙和咖啡餐饮业的B2B展会46年甜蜜事业,SIGEP China 2025将于2025年4月24-26日在深圳会展中心(福田)举办。作为首个战略布局中国华南地区的国际手工冰淇淋、烘焙及咖啡展览会,SIGEP China着力意式手工冰淇淋、烘焙、西点、咖啡茶饮、披萨五大板块,将全球知名品牌与其新产品、新技术、新趋势和新形式集中展示,为华南及大湾区市场打造专属的甜点和咖啡盛宴。

Originating from SIGEP World, SIGEP China 2025, co-organised by IEG China and Koelnmesse (Beijing) Co., Ltd., will be held from 24–26 April, 2025 at the Shenzhen Convention and Exhibition Center (Futian). The exhibition focuses on five major categories: gelato, bakery, pastry, coffee and pizza, showcasing global renowned brands and their new products, technologies, trends, and forms, creating an exclusive dessert and coffee feast for the Southern China and Greater Bay Area markets.



# Journey into the future 2025重塑新布局











Gelato China Cup 冰淇淋世界杯 (中国区选拔赛)

Juniores Psatry World Cup (China Seletion) 青年西点杯(中国区选拔赛)



COFFEE AREA 咖啡设备及物料专区



BAKERY AREA 烘焙设备及物料专区



PASTRY AREA 西点设备及物料专区



GELATO AREA 冰淇淋设备及物料专区



PIZZA AREA 披萨设备及物料专区 观众综合数据



#### **Visitors**

### 观众综合数据

# 29,390

74 COUNTRIES AND REGIONS BROUGHT 29,390 VISITORS 名专业观众来自74个国家及地区

# 1,418

PROFESSIONALS
BAKER/PASTRY/GELATO CHEF 名烘焙师、西点师、冰淇淋师

### 1,044

74 COUNTRIES AND REGIONS
BROUGHT 1,044 OVERSEAS VISITORS
名海外观众来自74个国家及地区

### 34.2%

PROFESSIONAL VISITORS FROM
BAKERY STORE / CAFÉ /
TEA CHAIN STORE / GELATO SHOP
专业观众来自烘焙门店/咖啡茶饮连锁门店/冰淇淋门店

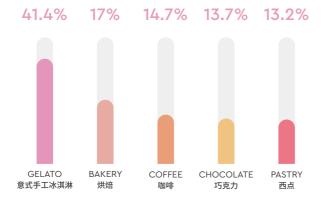
# 2024 Top buyer 大买家来源

E-commerce   电商	¥%.J© TEMU	京东	小红书
Hotel   酒店	Kempinski notelies since 1997	Shangri-La hotel	THE RITZ-CARLTON
Supermarket   商超	MINI SOU S前機品	₹	<b>city</b> 'super

\*In no particular order. 以上排名不分先后

### Interested exhibits

观众感兴趣产品



#### **TOP 10**

VISITORS' COUNTRIES				
China	中国大陆			
Argentina	阿根廷			
Korea	韩国			
USA	美国			
Singapore	新加坡			
Japan	日本			
Italy	意大利			
Australia	澳大利亚			
Malaysia	马来西亚			
France	法国			

# Visitor breakdown per industry 观众行业构成

	34.2%
Bakery store / Café /Tea Chain Store / Gelato shop 烘焙门店/咖啡茶饮连锁门店/冰淇淋门店	15.4%
E-commerce / New Retail Channel 电商/新零售渠道商	
Supermarkets / Imported Food Markets / Convenience Stores / Duty free shop	10.3%
大型超市/进口商超/便利店/免税店	9.8%
Hotels / Restaurants / Resorts / Leisure & Entertainment 酒店/中高端餐厅/度假村/娱乐休闲	8.4%
Manufacturers 生产商	7.8%
Distributors / Wholesalers / Retailers 经销商/分销商/零售商	7.7%
Media / Association & Institutions / Consultants & Services 媒体/协会机构/服务	7.4%
Importers / Agents 进口商/代理商	4.9%
Others 其他	

# Visitors' testimonial 买家引语

我主要是来品尝一些非常好吃的Gelato,以及寻找一些好的供应商。因为我是在这个行业工作的。 SIGEP China 是一个非常有趣的展会,而且组织的非常好。展会现场冰淇淋的种类非常多。我们还想看看面包、机器和其他东西。

I come to taste some very good gelato and find some nice supplier as I am working in the business. SIGEP China is so very interesting show and well organized. There are quite a big variety of options in terms of ice cream. We also would like to have a look at bread, machines, and other stuff.

我来参加展会是为了寻找咖啡机和一些可以制作披萨等食品的机器。我在这里看到了很多供应商。在这个展会上,他们有非常好且高质量的机器设备。我看到了很多非常好的品牌。这是一个非常大的展会,来自欧洲的展会。

I come here to look for coffee machines and some machines they can make food like pizza. I saw many suppliers here. They have a very nice and very high-quality machine in this exhibition. I saw lots of very good brands. It's a very big exhibition and is from European country.

Lorenzo Prandi 意大利厨房厨师长 Italian Kitchen Chef de Cuisine

The ritz-carlton Shenzhen

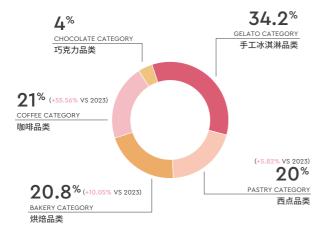




展商综合数据



# Breakdown of exhibitors 参展商品类细分



# Recommended exhibitors 部分精选展商





















































robot @ coupe°



\*In no particular order. 以上排名不分先后

# 500+

EXHIBITORS 知名展商

30 (+100% vs 2023)

INTERNATIONAL COUNTRIES AND REGIONS

个国家及地区参展

40,000 m<sup>2</sup>

(+14% vs 2023)

COVERING 1 HALL 1个展厅,覆盖面积40,000平方米



#### Exhibitors' testimonial

### 展商寄语



SIGEP China对我们整个中国市场开发的战略上有很大的帮助。特别是大湾区近几年的发展,整体市场的消费水平的提升,让我们看到了很多机会。

This SIGEP China exhibition is of great help to our strategy of developing the entire Chinese market. In particular, the development of the Greater Bay Area in recent years, and the increase in the overall consumption level of the market in this region, let us see a lot of opportunities.

Kevin Lv 吕永川 General Manager, MEC3 总经理、曼凯雪食品贸易(上海)有限公司













卡比詹尼集团来自意大利博洛尼亚,是全球高端冰淇淋设备的制造商。自从SIGEP来到中国,我们就一直参展。SIGEP China做到了精、尖、专、我们认为,今年的效果是相当不错的。

Carpigiani Group, from Bologna, Italy, is a global manufacturer of high-end ice cream equipment. We have been exhibiting since SIGEP came to China. Although the scale of the event is not very large, SIGEP China has achieved precision, innovation, and specialization. We think the results this year are quite good.

Welling Zhang 张名锋
China Marketing Manager, Carpigiani
中国区市场部经理, 卡比詹尼(中山) 机械制造有限公司

# BABBI

我们的足迹几乎遍布世界上每一个国家。在 过去的十年中,我们一直在中国开展业务。我 们很高兴能参展第二届 SIGEP China。SIGEP China 让我们有机会在中国华南和大湾区市 场展示冰淇淋相关产品。

We are very happy and glad to be present for the second edition of SIGEP China. SIGEP China gives us opportunity to be present with gelato in the south market of China.

Thomas Mancin Export Area Manager, BABBI SRL a s.u. 出口区域经理,BABBI



我觉得本届SIGEP China是一次非常好的展会。我们看到更多专业观众的来访,现场的人流量非常不错,我们收获了很多咖啡、烘焙、甜点以及冰淇淋行业的客户。

I think this year's SIGEP China is a very good exhibition. We saw more professional visitors, and the flow of people on the site was very good. We gained a lot of customers from the coffee, bakery, pastry and gelato sectors.

Ache Zhu 朱刚 Director, Melitta professional 部门总监,美乐家咖啡(上海)有限公司 宣传综合数据



# Media coverage

## 媒体报道

2,000+ Press mentions 新闻曝光

INCL. 18%

International exposure 海外发布

INCL. 85% media exposure

Mainstream 主流媒体报道

INCL. **77** 

Interviews 展商采访



## 合 抖音

823,851+ EXPOSURE 曝光量

9,228+ CLICK 点击量

1.44% CTR 点击率





5,436,034+ EXPOSURE 曝光量

154,276+ CLICK 点击量

2.84% CTR 点击率



82,879+ EXPOSURE 曝光量

3,973+ FW 转发量

12,508+ ACCRU 用户量



**EXPOSURE** 3,670,021+

CLICK 250,000+ 点击量

USERS 49,000+ 用户数量

#### MEDIA | 媒体































































































































# Gelato China Cup 冰淇淋世界杯(中国区选拔赛)

2025年,即将迎来第2届冰淇淋世界杯 (中国区选拔赛)。继2023年首届赛事的成功举办后,2025年的比赛将汇集更多顶尖的冰淇淋制作选手,为大家呈现一场冰淇淋艺术与技术的盛宴。参赛选手将在比赛中展示他们精湛的技艺和创新的创意,争夺代表中国参加2026年Gelato World Cup全球总决赛的资格,荣登世界舞台与其他国家的选手巅峰对决。这场激动人心的赛事不仅是对选手能力的极大肯定,更是推动冰淇淋行业不断进步的重要力量。

The 2<sup>nd</sup> Gelato China Cup is coming up in 2025. Contestants will showcase their exquisite skills and innovative ideas in the competition, and compete to represent China at the 2026 Gelato World Cup Grand Final, where they will be honoured to compete against other countries on the world stage. This exciting event is not only a great recognition of the competitors' abilities, but also an important force for the continuous progress of the whole industry.





# Juniores Pastry World Cup (China Selection)

# licup 青年西点世界杯(中国区选拔赛)

青年西点世界杯是一项独特的团队赛事,面向26岁以下的年轻人,为他们提供了一个极具教育意义的机会,检验他们的技能,寻找宝贵的灵感,以开启一个有价值的、成功的职业生涯。2024年比赛的主题是:神话与传说。通过年轻面点师的创作,讲述自己国家的神话或传说,对于弘扬自己国家的文化和历史具有重要意义。

The Juniores World Pastry Cup is a unique team event aimed at young people under 26, offering them a highly educational opportunity to test their skills and find valuable inspiration to kickstart a rewarding and successful career.

The theme of the 2024 competition is: Myths and legends. Telling a myth or a legend of one's own country is important to enhance the culture and history of one's own nation through the young pastry chefs' creations.





# CTI Latte Art Duel & Brewing for Fun CTI 趣味冲煮赛 & CTI 咖啡拉花大赛

本届展会同期还举办了两大备受瞩目的咖啡赛事——CTI咖啡拉花大赛和CTI趣味冲煮赛。逾十年的历程和坚持,为国内热衷于拉花技艺的咖啡师们打造一个集趣味、高效和专业于一体的竞技平台,助力选手实现职业价值,挖掘行业人才,并在不断升级的赛事中共同探索咖啡世界的无限可能性。而CTI趣味冲煮赛则以传达"有趣的咖啡最好喝"的理念为宗旨,吸引了包括专业咖啡师和业余爱好者在内的各路咖啡人士,共同探索咖啡的冲煮乐趣。

With over a decade of experience and perseverance, these events have provided a competitive platform that combines fun, efficiency, and professionalism for coffee enthusiasts devoted to latte art skills in the country. They assist participants in realising their professional value, discovering industry talents, and collectively exploring the boundless possibilities of the coffee world in continuously upgrading competitions.







# Your Dolce Destination 创意风味中心

走进The Dolce Hub, SIGEP China的创意与风味的中心。在这里,冰淇淋和咖啡的匠人们不断突破口味与质感的极限,探索一个甜蜜的世界,优质品牌在这里展示他们的最佳产品。

The Dolce Hub与最新的潮流接轨,旨在带来不同的风味与创意,让人们沉浸在味蕾与质感的碰撞中。

The Dolce Hub是甜蜜与创新在SIGEP China的完美结合。

Step into The Dolce Hub, the epicenter of creativity and flavor. Here, gelato and coffee artisans push the boundaries of taste and texture. Discover a world of sweet indulgence, where top brands showcase their finest creations. Engage with the latest trends, savor delightful treats, and immerse yourself in a hub of sweet experiments. The Dolce Hub is where dolce meets innovation at SIGEP China.



# Recommended exhibitors 2024 2024 年部分精选展商



brewista











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\*In no particular order. 以上排名不分先后





# Digital & communo hub

# 数字交互空间

Multi-dimensional display of exhibitors' products

展商产品多维度展示

02

01



Business Matching Space 精准商贸配对空间

03



Convenient overview of 5 categories

便捷纵览5大品类

ONE SE

New Product Launch & Innovation Showcase 新品发布 & 创新展示

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365 Days Online 365天全天在线



# SIGEP全球网络

全球卓越的食品服务行业商贸平台



GELATO 手工冰淇淋	PASTRY 糕点	COFFEE 咖啡	BAKERY 烘焙	PIZZA 披萨
	6 \\			

- EQUIPMENT& TECHNOLOGIES 设备和技术
- INGREDIENTS 原料
- PACKAGING SOLUTIONS 包装解决方案
- FROZEN FOOD 冷冻食品
- FURNITURE & TABLEWARE 家具和餐具



# 深圳国际手工冰淇淋、烘焙及咖啡展览会

SIGEP China | Excellence in Foodservice 2025年4月24-26日 | 深圳会展中心(福田)



类型   Booth Type	International (EUR)	国内区 (人民币)
标摊 Shell Scheme	345 / sqm	1,950元/平米
光地 Raw Space	285 / sqm	1,500元/平米

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