## F2 ANNEX - EXHIBITION THEMES



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# **INDAGRA FOOD**

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1. PAC	KED FOOD PRODUCTS AND RAW MATERIALS	
1.1	Cereals and cereal products: grains, bread, pastry and confectionery	
	(incl. precooked and frozen products)	0
1.2	Meat and meat products: meat, meat foods, meat specialties, poultry, eggs, venison _	0
1.3	Fish and fish products	O
1.4	Seafood	O
1.5	Milk products: milk, butter, yogurt and sour milk, cream, cheese,	
	milk products and buttermilk, powdered milk based products, milk based desserts,	
	casein, condensed milk	O
1.6	Fruits, vegetables and mushrooms	O
1.7	Sweets and sweet products: chocolate, jam, biscuits, bonbons, ice-cream, etc	
1.8	Honey and primary products of beekeeping	O
1.9	Grain based foods, pasta and rice	
1.10	Frozen foods	O
1.11	Marinated foods	0
1.12	Preserved foods (canned food)	O
1.13	Bio/organic and ecological foods	<b></b> _
1.13.1	Traditional products	
1.14	Oil, margarine and other fats	
1.15	Vinegar	
1.16	Aromatic herbs, spices and seasonings	
1.17	Ingredients for food industry	<b></b>
1.17.1	Ingredients prolonging food durability: acidifiers and stabilizers, antioxidants	
	and preservatives	
1.17.2	Structural ingredients: condensers, thickening and gelling, natural and modified	
	hydrocolloids, emulsifiers, fermentation agents, improvers, stabilizers, yeast	$\mathbf{O}$
1.17.3	Additives that shape sensory characteristics: sugars and sweeteners,	•
flavors,	essences, essential oils, natural and synthetic dyes	_0
	Food supplements, protein preparations, vitamins, minerals	
1.18	Other products for cooking: seeds, nuts, almonds, raisins, etc	O
1.19	Products for specific nutritional diets and nutrition diseases:	
	gluten-free, lactose-free, diabetic, vegetarian, dietetic, herbal, soy-based foods	
1.20	Baby food	O
1.21	Other raw materials and foods (please specify)	0
2. PRO	CESSING TECHNOLOGY	
2.1	MEAT PROCESSING	
2.1.1	Aging systems, climate post-aging systems	
2.1.2	Air - conditioned storage rooms	
2.1.3	Continuous cooking units	
2.1.4	Cooking rooms and units	
2.1.5	Smoking units and smoke generators	
2.1.6	Machinery and equipment for meat processing and preserving	
2.1.7	Machinery and equipment for meat dismantling and processing	
2.1.8	Machinery and equipment for cold meats	
2.1.9	Other machinery and equipment for meat and foods	
2.1.10	Services, accessories and tools for animal slaughtering and processing	
2.1.11	Meat/ham molds and presses	

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2.1.12	Ham and bacon boiling equipment	
2.1.13	Cutting tools and blades, including slaughter lines and work boards	0
2.1.14	Tilting, lifting and weighing equipment	
	Sausage filling equipment	
	Spices and additives for meat and cold meats	
2.1.17	Natural and artificial membranes	
	Other accessories, tools and equipment for meat processing (please specify)	
2.2. B	AKERY	
2.2.1	Grain cleaning and hulling machines	0
2.2.2	Grain roller mills (including small size mills)	0
2.2.3	Grain sieving and sorting machines	
2.2.4	Grain cutters	$\mathbf{C}$
2.2.5	Grain processing machinery (baking and roasting)	
2.2.6	Equipment for bakery: presses, slicing machines, etc.	
2.2.7	Roasting bakery equipment	$\mathbf{C}$
2.2.8	Production machines and plants for baking, including furnaces for bread and pastry	
2.2.9	Pastry machinery and equipment	
2.2.10	Sweets and biscuits machinery and equipment	0
2.2.11	Equipment and presses for pastry drying	0
2.2.12	Freezing lines for bakery	0
	Cooking equipment and systems: industrial ovens, microwave ovens	
2.2.14	Tools and accessories for baking, bakery and pastry	
2.2.15	Other machinery and equipment for bakery (please specify)	0
2.3	FRUITS AND VEGETABLES INDUSTRIALIZATION	
2.3.1	Technology, production lines and equipment for grain based products	0
2.3.2	Technology, production lines and equipment for technical plants based products (oil, sugar, etc.)	$\bigcirc$
2.3.3	Technology, production lines and equipment for vegetable based products:	
2.0.0	fresh vegetables, dry vegetables, frozen vegetables, canned vegetables	
	(including canned vegetables and tomato processing)	$\bigcirc$
2.3.4	Technology, production lines and equipment for fruit based products:	
	fresh fruits, dry fruits, frozen fruits, candied fruits (including canned fruits,	
	juices and fruit smoothies)	$\mathbf{O}$
2.3.5	Equipment for frozen products	$\ddot{o}$
2.3.6	Equipment for fructose and glucose production	$\tilde{\mathbf{O}}$
2.3.7	Other machinery and equipment for vegetables and fruits	
	industrialization (please specify)	0
2.4	FISH PROCESSING	0
2.4.1	Fish reproduction and artificial breeding technology	Ŏ
2.4.2	Fishing technology	
2.4.3	Conditioning, transport and storage technology	
2.4.4	Fish industrialization	
2.4.5	Dedicated salting and smoking equipment	0
2.4.6	Other machinery and equipment for fish processing (please specify)	
2.5	MILK PROCESSING	
2.5.1	Technology, fabrication lines and equipment for dairy products: milk, yogurt,	_
	sour milk, cream, condensed milk, powder milk, cheese, butter, ice cream,	
	milk based desserts and other milk based products	
2.5.2	Small dairy factories	<b></b>
2.5.3	Other machinery and equipment for milk processing (please specify)	$\mathbf{O}$

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3. REI	FRIGERATION Equipment	O
3.1	COMMERCIAL REFRIGERATION INSTALLATION	O
3.1.1	Refrigerating and deep-freezing gondolas	<b></b> O
3.1.2	Glass front refrigerating and deep-freezing display counters	<b>C</b>
3.1.3	Refrigerating and deep-freezing containers	<b>C</b>
3.1.4	Open front refrigerating and deep-freezing display shelves	
3.1.5	Refrigerating and deep-freezing chests	O
3.2	INDUSTRIAL REFRIGERATING INSTALLATIONS	<b>O</b>
3.2.1	Refrigerating and deep-freezing rooms: refrigerating units,	_
	insulating panels, cooling doors	
3.2.2	Refrigerating units for transport	
3.2.3	Refrigerating compressors	
3.2.4	Specialized technologies and equipment for refrigeration	
3.2.5	Auxiliary refrigerating equipment	
3.2.6	Industrial cryogenic equipment	
3.2.7	Refrigerator heat exchanger	
3.2.8	Other refrigeration equipment (please specify)	
air co	ERGY AND WATER MANAGEMENT SYSTEMS, COMPRESSED AIR, GAS: nditioning, compressed air and vacuum equipment, power supply, ol equipment, heating systems, energy management, water supply	
5. MA	CHINES AND EQUIPMENT FOR WATER ECONOMY	
5.1	Container water treatment plants	<b>C</b>
5.2	Small water-power plants	<b>C</b>
5.3	Special machines and equipment for land melioration	<b>C</b>
5.4	Sewerage treatment equipment	<b></b>
5.5	Pressure filters	
5.6	Softening plants	
5.7	Decarburization plants	
5.8	Other machines and equipment for water economy (please specify)	O
6. AU	TOMATION	Q
6.1	Automation systems	
6.2	Automatic controls	
6.3	Operational control systems	
6.4	Operational data acquisition and processing systems	_
6.5	Image recognition and processing systems	<b>C</b>
6.6	Computer Integrated Manufacturing (CIM)	
6.7	Data collection and processing (Hard and software)	<b>C</b>
6.8	Services for robotics	<b>C</b>
6.9	Identification systems for material flow and logistics (AutoID systems, RFID etc.)	<b></b>
6.10	Industrial robots	<b></b>
6.11	Components for robots (e.g. gripping & clamping devices)	
6.12	Measurement, controlling and regulation systems; measured	
	data acquisition and evaluation	<b></b>
6.13	Process analysis and process control systems	
6.14	Sensors and specific technologies	
6.15	Software for the food processing industry	
6.16	Other automation systems (please specify)	O

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7. STA	NDARDIZATION AND METROLOGY	<b>C</b> _
7.1	Specific measuring and control devices (please, specify for what industry)	
7.2	Production line control equipment (optical sorters, detectors etc.)	
7.3	Apparatuses for microbiological tests	
7.4	Apparatuses for physical-chemical tests	
7.5	Scales and balances	
7.6	Laboratory equipment, furniture and instruments	
7.7	Laboratory information and management systems, QLS / LIMS	
7.8	Other standardization and metrology systems (please specify)	
8. CLE	ANING EqUIPMENT, HEALTH AND SAFETY AT WORK	
8.1	Machine and equipment for washing and disinfecting	$\mathbf{C}_{-}$
8.2	Room cleaning and disinfecting equipment	$\mathbf{C}_{-}$
8.3	Cleaning and disinfecting measures for the food industry	$\mathbf{C}_{-}$
8.4	Pest control devices and products: rodents, insects, birds and other pests	
8.5	Sterilizing and pests repelling lamps	
8.6	Disinfection, disinfest and pest control services	
8.7	Specific cleaning equipment and products	
8.8	Safety at work: working protective garments, working clothes, fire prevention systems	
8.9	Other cleaning health and safety and equipment (please specify)	$\mathbf{C}_{-}$
9. TRA	NSPORT AND STORAGE FACILITIES, LOGISTICS	
9.1	INTERNAL/IN-HOUSE CONVEYING AND TRANSPORTATION EQUIPMENT	
9.1.1	Conveyors for cans, bottles, boxes, cases, pallets, vacuum packed products	
9.1.2	Lifting and stacking equipment, forklift trucks	
9.1.3	Large container (big bag) handling systems	
9.1.4	Lifting and tilting equipment, tilting tables, lifting trolleys, elevating trucks	
9.1.5	Palette changers	
9.1.6	Pneumatic tube systems	
9.1.7	Transport container tanks	
9.1.8		
9.1.9	Loading systems	
9.1.10	Other internal/in-house conveying and transport equipment	<b>C</b> _
9.2	EXTERNAL TRANSPORTATION EqUIPMENT	
9.2.1	Vehicle superstructures	$\mathbf{C}_{-}$
9.2.2	Vehicle weighing equipment	$\mathbf{C}_{-}$
9.2.3	Isolation containers	
9.2.4	Cool and freeze containers	
9.2.5	Cooling vehicles	
9.2.6	Silo and tank vehicles	$\mathbf{C}_{-}$
9.2.7	Other external transportation equipment	<b>C</b> _
9.3	STORAGE FACILITIES, SILO PLANTS, TANKS	
9.3.1	Material flow identification systems	<b>_</b> _
9.3.2	Storage systems	$\mathbf{C}_{-}$
9.3.3	Storage tanks	_O
9.3.4	Storage management systems	$\mathbf{C}_{-}$
9.3.5	Rack systems	$\mathbf{C}_{-}$
9.3.6	Silo plants	<b>_</b> Q
9.3.7	Silo components	_ <b>O</b>
9.3.8	Tank refrigeration facilities	$\mathbf{O}^{-}$
9.3.9	Tank cleaning facilities	$\mathbf{C}_{-}$
9.3.10	Other storage facilities, silo plants, tanks	$\mathbf{O}_{-}$

9.4	TRANSPORT AND LOGISTICS	<b></b> O		
9.4.1	Transport and logistic services			
9.4.2	Distribution, transport and logistic systems	<b></b>		
9.4.3	Contractors for logistics IT	<b></b>		
9.4.4	Logistics management	<b></b>		
9.4.5	Transport equipment, transport security	<b>C</b>		
9.4.6	Other transport and logistic services	O		
10. RE	ETAIL	O		
11. ME	ERCHANDISING	O		
12. M	ARKING SYSTEMS	O		
13. M	OBILE SALES UNITS			
14. C	ATERING	O		
15. IN	FORMATION AND RELATED SERVICES			
15.1	Technical, technological, economic and organizational consulting	<b>C</b>		
15.2	Education and specific training	<b>C</b>		
15.3	Specialized literature / cookbooks	<b>C</b>		
15.4	Public institutions, associations and professional organizations	<b>C</b>		
15.5	Educational institutions, scientific and research centers	O		
	Banks and funding institutions			
15.7	Insurance and reinsurance agents	O		
16. JOB DESK		O		
17. SE	ECOND HAND EqUIPMENT	O		
18. W	INES			
	PARKLING WINE obtained according to the traditional Champenoise recipe			
	THER WINES			
21. ALCOHOLIC bEvERAGES  22. SOFT dRINKS				
			23. BEER AND INGREDIENTS FOR BREWING	
24. EQUIPMENT AND TECHNOLOGY				
25. CHEMICALS FOR WINE TREATMENT				
26. CI	HEMICALS FOR WINE INDUSTRY			
27. WAREHOUSING AND STORAGE DEVICES USED FOR WINES AND SPIRITS				