

Why you should definitely come to the events of the 1st Sustainable Food Chain World Summit

1



Sustainable Food Chain

World Summit

2010-2012



European Food Chain Parliament

Foodlawment – Association

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Opening Hours: by prior arrangement

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What are the **NEW technologies** used in the food chain globally in 2010?

What are the new methods for the most effective production of safe and quality food, and their official control?

How do the successful companies acquire new satisfied consumers despite the financial crisis?

What education, marketing strategy and controlling lead to this success?

Motto:

The principles of the food chain are permanent but the implementation, operation, control and effectiveness constantly change. The yesterday fashionable affairs might already be history.

Dear Partner:

It is our pleasure to inform you about the Sustainable Food Chain World Summit (Food Chain World Week) to be held 17-22 August 2010, which is an international series of events organised in a national collaboration. The series of events of multiple years will feature meat and meat products as its central theme in 2010. ¹ It is our particular pleasure to organise an internationally renowned event of many decades' standing: the 10th Jubilee World Meat Hygiene and Meat Inspection Congress as part of the 1st Sustainable Food Chain World Summit.

The 1st Sustainable Food Chain World Summit, with its highlighted event, the 10th Jubilee World Meat Hygiene and Inspection Congress, will be one of the most significant professional and social events in 2010 celebrating business opportunities and the gathering of an international community of professionals in the food chain, such as representatives of medical and veterinary sciences, chemistry, biology, food and agricultural engineering, and public health.

The event is organised by the European Food Chain Parliament – Foodlawment (FLM) with the intention of starting a tradition and is supported by the Ministry of Agriculture and Rural Development (MARD), Central Agricultural Office (CAO), Hungarian Food Safety Office (HFSO), Federation of Hungarian Food Industries (FHFI), National Association for Consumer Protection (NACP), Hungarian Society on Zoonoses (HSZ), Hungarian National Rural Network (HNRN), the “Hungalimentaria” Society, Szent István University (SZIU), the Faculty of Veterinary Sciences of SZIU (SZIU-FVS), the Society of Food Hygienists (SFH), as well as significant national and international business organisations.

Visit the whole series of events or visit some highlights

¹ We would like to announce milk and dairy products, and fruits and vegetables as central food for 2011 and 2012, respectively



The time has come to get to know the new food chain production marketing and processing methods technologies and appliances to catch up with the high standards of the profession!

The time has come to get to know the new food chain control methods and technologies to get up-to-date information in education and in the international scene.

The time has come to get to know the actual implementation methods and systems and their financial conditions, just as to acquire new partners.

Meet your potential contractors to implement your ideas!

In addition:

Find partners and subcontractors offering you the best conditions.

Listen to presentations and information sessions on success, sustainability, quality and control.

Meet food chain professionals and build business globally.

Meet food chain management, marketing, controlling and planning methods connecting your ideas with the capacities of your company. You will see: your company has never been as purposive as after the 1st Sustainable Food Chain World Summit.

If you like to learn from global practices and not only from theories, you must not miss the 1st Sustainable Food Chain World Summit.

Learn how to make your business sustainable, safe and successful multiplying your profits.

Come and see how you can change and rethink your approach increasing your productiveness, cutting your costs and expanding your market at the same time.

Our presenters from Hungary and the world will present you new designs of the food chain in a simple and intelligible way.

Do not miss the 1st Sustainable Food Chain World Summit.

Did you know that the most successful food chain and support businesses already have elaborated methods for the solution of the financial crisis to be used only at the end of the recession? Here is the chance to get to know them!

The 1st Sustainable Food Chain World Summit (Food Chain World Week) is the world event of the successful, talented and significant professionals of the food chain held in Hungary, Budapest 17-22 August 2010.

The end of the financial crisis is an opportunity for reshaping the market and giving way to the highly talented food chain enterprises! Do you already have a strategy, method, technology?



Planned programs of the
1st Sustainable Food Chain World Summit

17-22 August 2010

Hungary

Venue: Buda Castle, Budapest

17-18 August

Fair and Sustainable Food Chain Conference - Foodlawment Conference
Hungarian Veterinary Meat Science Memorial Congress 2010

18-22 August

10th Jubilee World Meat Hygiene and Inspection Congress, Hungary 2010
Applied Meat Science World Conference, Hungary 2010
Meat and Meat Products World Competition and Exhibition, Hungary 2010 (*Budapest and countrywide*)
Meat and Consumer World Forum, Hungary 2010
Hungarian Food – Food Empire accompanying event (*Budapest and countrywide*)
Best of Hungarian Food Chain 2010 Competition and Exhibition (*Budapest and countrywide*)
Food Chain Books and Education World Exhibition and Forum (*Budapest and countrywide*)

22 August

Closing - Sustainable Food Chain Summit 2010
II. Sustainable Food Chain Summit 2011 „opening”
Food Chain – InterCity – World Student Conference 2011, Opening Session
2011 European Union Food Chain Presidency Conference – Opening Forum

Opening Hours: 8.30 am to 8 pm every day

Exhibitor categories:

Accreditation	Bakery Industry, Bakery Products	Cleaning Machines and Systems
Ad Music	Bakery Products	Cleaning Products,
Advertising T-Shirt	Balloons	Disinfectants
Ad words	Banking services	Cold Store
Agricultural Machine Works	Bio-eco Food	Comfort Products
Alternative veterinary solutions	Brandy/Pálinka	Communal Feeding
Animal Food & Feed	Brochure Distribution	Communication in the Food Chain
Animal Slaughter	Brochures, Documents	Conference
Appliance	Canning Industry	Organisation
Animal Transport	Carcass Quality	Cooling Techniques
Animation	Caricature	CRM Systems
Artificial Insemination, Propagation Materials	CD/DVD processing	Dairy Products
Baby Food	Cell Phone Provider	Data analysis
Bacon	Certification	Deep Frozen Products
	Cheese	Diabetic and Medicinal Food
	Children's Education	



Disabilities,
Rehabilitation
Distilled Spirits
Industry Products
DM Agency
Drinking Water
Systems
Drinks
Education
E-mail Automation
Energetic, Energetic
Services, Solutions
Energy Drinks
Engraving
Envelope
Environmental
Protection
Environmental
Protection
Equal Opportunity
Event Management
Events Equipment
Exhibition
Family Friendly
Solutions
Fat and Cracklings
Feed Additives
Feed Producing
Feed Trade
Fish
Fishing
Folk Art
Food Additives
Food Chain Analytics
Food Chain
Development
Food Chain
Establishment Planning,
Execution, Individual
Technical Solutions
Food Chain Innovation
Food Chain
Microbiology
Food Chain Products
Export
Food Chain Products
Import
Food Chain
Radioanalytics, Isotope
Techniques

Food Chain Research
Food Chain Toxicology
Residue Study
Food Chain Traditions,
Culture
Food Engineering
Industry
Food Hygiene
Food Industry
Laboratory Gases
Food Logistics, Food
Chain Product
Transport
Food Processing
Industry
Food Quality Control,
Quality Assurance
Food Safety
Food Safety Systems
Forest School
Fresh and Processed
Fruit & Vegetables
Fresh Game Meat
Fresh Mammal Meat
Fresh Poultry Meat
Fruit and Vegetables
Fruit and Vegetables
Categorisation, Sorting
and Processing Machine
Fruit Juice
Functional Food
Gastronomy
Generic food
Genetics
Giveaways
Grain Processing, Grain
Industry
Graphics
Guerrilla Marketing
Ham
Healthy Cooking
Movement
Heat Procedure
Hiking
Honey, Hive Products
Horticulture Production
Machine
Hospitality
Hospitality Machines,
Technology

Hostess/Modelling
Agency
Hungarians beyond the
Borders
Hungaricums
Hunting
Identification
Industrial Safety
Information
Interpreter and
Translating Service
IT Solution
Laboratory Appliance
Laboratory Chemicals
Laboratory Equipment
Laboratory Methods,
Regulations
Laboratory Services
Large Families
Law of Competition and
Advertising Expert
Livestock Feeding
Livestock-farming
Livestock-farming
technologies
Mail Service
Market Research
Meat Cutting Appliance
Meat Production
Appliance
Meat Products
Meat Products, Food
Wrapping, Artificial
Casing
Media Owners
Mineral Water
Mobile Marketing
National Culture and
Cuisine
National Parks
Newest Plant Protection
Technology
Non-Food
Nutritional Supplements
Office Equipment
Office Furniture
Official Controlling
Systems
Online Payment
Packaging Technology



Pesticide
Photo-Video
Poultry products
PR Agency
PR Agency
Printing
Private Image
Private Label Brand and
Private Label Brand
Meat Products
Products of Protection
of Origin
Quality Management
System
Renewable Energy
Rodent, Insect, Bird
Pest Control
Roma Integration
Rural Development
Rural Tourism, Rural
Gastronomy
Sausages
Sausages
Scientific Institution

Search Engine
Optimisation
Seed, Sets, Growing
Appliances
Service Laboratory
Sewage Management
Showroom Management
Slaughter narcotisation
Systems and Appliance
SoHUF Drinks
Soil-farming supply
Sous-vide Technology
Spa Tourism
Special Food
Special Meat Products
Speechwriter
Spices
Sponsor's Short Film /
TV Ad
Sugar Industry Products
Sustainability
Sweets
Technical Books
Technologies
Telemarketing

Tenders, Funds
Tracing System
Trade Services
Trade Technique
Traditional Meat
Products
Underdeveloped
Regions
Veterinary health
Veterinary health
technology, equipment
Veterinary medicine
products
Waste Management
Web Design
Webshop
Website, Shared Web
Hosting Service
Wellness
Wine
Work Clothing,
Protection Clothing,
Uniform
Workforce Management

Why should you definitely come to the events of the 1st Sustainable Food Chain World Summit?

The time has come to find your partner whom you can implement your long-time plans with. Or, implement the newly found ideas!

The time has come to find subcontractors who work for you with better conditions than your present partners.

The time has come to get acquainted with new suppliers.² Ask them about your business projects to measure their creativity.

The time has come to experience how it is like to get acquainted with partners personally and not only via e-mail. All exhibitors come to the event to get in connection with you, make business with you and give you exclusive discounts right at their first meeting.

The time has come to gather ideas, learn new methods at the presentations and from the exhibitors that can be realized with your existing partners as well.

² According to supplier professionals, if you wish to work with reliable suppliers at reasonable prices, change the supply chain annually – not because they do not work properly, but because they get less motivated in time.



Venue: Hungary, Budapest, Buda Castle

Date: 17 (Tuesday) – 22 (Sunday) August 2010, open daily 8:30 am to 8:00 pm

Prices – how can you participate FREE

The **one-day ticket** is valid for admission to the conferences, exhibitions and fairs. The one-day ticket covers all meals and coffee breaks, as well as information booklets of the visited events. Price: 25.000 HUF+VAT / 100 EURO+VAT

Pay attention! The one day ticket for 20th of August 55 000 HUF+VAT / 220 EUR+VAT, whereas the daily program ends with gala dinner on the board of Europe ship!

Discount tickets are available for employees of *National Association for Consumer Protection, Biokontroll, Federation of Hungarian Food Industries, Hungarian National Rural Network, Ministry of Agriculture and Rural Development, Central Agricultural Office, Agricultural and Rural Development Agency, Szent István University*, as well as for teachers and faculty members, employees of communal feeding, food engineers, agricultural engineers, veterinary surgeons, health visitors, family doctors, dietetics, public health officers, quality control professionals, food chain safety professionals, laboratory professionals. Price: 20.000 HUF+VAT / 80 EURO+VAT

Discount tickets are available for members of the Foodlawment and university/college students. Price: 17.500 HUF+VAT / 70 EURO+VAT

All tickets serve as coupons exchangeable for orders with exhibitors at their full value upon orders on site.

Weekly passes are valid for admission to all conferences, exhibitions and fairs between 17-22 August and cover all meals and coffee breaks, as well as information booklets of the visited events. Price: 125.000 HUF+VAT / 500 EURO+VAT

Discount weekly passes are available for employees of *National Association for Consumer Protection, Biokontroll, Federation of Hungarian Food Industries, Hungarian National Rural Network, Ministry of Agriculture and Rural Development, Central Agricultural Office, Agricultural and Rural Development Agency, Szent István University*, as well as for teachers and faculty members, employees of communal feeding, food engineers, agricultural engineers, veterinary surgeons, health visitors, family doctors, dietetics, public health officers, quality control professionals, food chain safety professionals, laboratory professionals. Price: 100.000 HUF+VAT / 400 EURO+VAT

Discount weekly passes are available for members of the Foodlawment and university/college students. Price 87.500 HUF+VAT / 350 EURO+VAT

All tickets serve as coupons exchangeable for orders with exhibitors at their full value upon orders on site.

Group tickets are available for groups of 10 or more visiting the events together. Upon **group registration**, every 5th ticket is free of charge (the offer is valid for one-day tickets and weekly tickets)

Ticket purchase deadline (one-day ticket/weekly pass/group ticket): 31st March 2010.



Discount is available on a first-serve basis for the first 500 registered participants.

Our invitees are prominent food chain professionals from around 180 countries, leaders of international and community institutions, representatives of the Hungarian national, county and metropolitan food chain authorities, entrepreneurs, professionals in education and science and all civil organisations engaged in the food chain. Moreover, introductory opportunity is given to young and talented professionals at the event.

The venue and the programs are organised in a unique way providing space for business opportunities, professional networking, just as public and cultural initiatives. The event is thus prominent among the heavy load of the conference calendar with its programs ranging from professional presentations to informal introduction of culinary art.

"It is hard to comprehend that the global food chain and its methods, techniques, procedures holistically change more rapidly than any other profession affected by the food chain separately." – said one of our colleagues.

Where will you be while we visit the exhibitors, listen to the presentations and build our business network at the 1st Sustainable Food Chain World Summit (Food Chain World Week)? Will you be there with us instead of sitting at home pondering about your future?

For more information and detailed program visit www.foodlawment.com from **5th March.**



1st Sustainable Food Chain World Summit - conferences, exhibitions, fair, competition of domestic and international food chain products

17-22 August 2010

Venue:

Detailed program on the venues in Budapest and in the country will be available from 15th March on our website: www.foodlawment.com

Address: European Food Chain Parliament – Foodlawment
H-1095 Budapest, Mester utca 81. Hungary

Phone: +36-1-456-30-10; +36-46-500-660

Fax: +36-1-215-68-58; +36-46-342-023

Web: www.foodlawment.com

E-mails: foodlawment@foodlawment.hu;
2010@foodlawment.com,
foodchainfest@foodlawment.com
sajto@foodlawment.com
kiallito@foodlawment.com
jelentkezo@foodlawment.hu

Transport to the venue

By car: Detailed information on the venues in Budapest and in the country will be available from 15th March on our website: www.foodlawment.com

Public transport: Detailed program on the venues in Budapest and in the country will be available from 15th March on our website: www.foodlawment.com

From bus and train stations: Detailed information on the venues in Budapest and in the country will be available from 15th March on our website: www.foodlawment.com

From Ferihegy International Airport: Detailed information on the venues in Budapest and in the country will be available from 15th March on our website: www.foodlawment.com

Transport discount

Detailed information on the venues in Budapest and in the country will be available from 15th March on our website: www.foodlawment.com

Opening Hours

17-22 August 2010 from 8.30 AM to 8.00 PM

Public opening:

All days. Special public days are 20-21-22 August (Friday-Saturday-Sunday)

Tickets for the exhibitions, fair, competition of domestic and international food chain products, as well as for the consumer forum - 17-22 August 2010:

Professional days (Tuesday–Wednesday–Thursday) **2500 HUF**

Public days (Friday-Saturday-Sunday) **1600 HUF**



Student Group Ticket (Tuesday-Wednesday-Thursday)

(groups of more than 10)

700 HUF/person

Congress brochure available at the ticket office

1000 HUF

Parking:

Detailed information on the venues in Budapest and in the country will be available from 21st March on our website: www.foodlawment.com

VIP/exhibitor participants will be informed about parking in advance.

Press Center:

Detailed information on the venues in Budapest and in the country will be available from 15th March on our website: www.foodlawment.com

E-mail: sajto@foodlawment.com

News, press releases: www.foodlawment.com

Meals on site:

The one-day tickets and weekly passes cover all meals and coffee breaks at the event. Participants will be informed about the time and place of meals in advance.³.

Detailed information on the time and place of meals in Budapest and in the country will be available from 15th March on our website: www.foodlawment.com

Equal opportunity Detailed information on the event in Budapest and in the country will be available from 15th March on our website: www.foodlawment.com

Baby-sitter on site: Detailed information on the event in Budapest and in the country will be available from 15th March on our website: www.foodlawment.com

Banking services: Detailed information on the event in Budapest and in the country will be available from 15th March on our website: www.foodlawment.com

³ Every evening different language dinner tables such as Hungarian, French, English, Russian, German, Spanish and Portuguese as well as vegetarian and kosher will be composed in the restaurants in Buda Castle in excellent restaurants of Budapest. The courses will represent excellent products of the Hungarian food chain.

At such times we give a foretaste from the appetizer to the closing drink for the professionals of the food chain and the wide public thereof the Hungarian gastronomy. Hungarian gastronomic professionals, confectioners, sommeliers can satisfy the needs of all nations and cultures. A free publication of a special quality and high standard will be available on the given day's experience to inform exhibition sponsors, traders, producers on preparation, serving and providing data and pictures of the participants, recipes in English and Hungarian languages. Complementary tickets for the special dinners in the chosen restaurants are available for registered participants and representatives of international and national press. Tickets are also available for public sale.



Continuing professional education (veterinary sciences, medical sciences, pharmaceutical sciences, engineering)

Detailed information on continuing education and credits (institutions in Hungary, Romania, Slovakia, Serbia, Croatia) will be available from 15th March on our website: www.foodlawment.com

Taxi

Detailed information on taxi services in Budapest and in the country will be available from 15th March on our website: www.foodlawment.com

Detailed information:

www.foodlawment.com;
foodlawment@foodlawment.hu;
2010@foodlawment.com,
foodchainfest@foodlawment.com
sajto@foodlawment.com
kiallito@foodlawment.com
jelentkezo@foodlawment.hu



REGISTRATION PROCEDURE:

1. Registration:

Please send the filled out, signed, stamped registration form to the following fax numbers: +36-1-215-6858 or +36-46-342-023 (Registrations can only be accepted per fax!)

2. Confirmation of discount one-day tickets/weekly passes/group tickets:

In order to provide for a quality of supply, we are hosting food chain professionals of the world of different backgrounds, therefore, discount prices are offered for all kinds of professionals on a first-serve basis up to 50 in each category. Therefore, registrations are considered upon a first-serve basis. **All tickets serve as coupons exchangeable for orders with exhibitors at their full value upon orders on site.** Confirmation of the successful registration is sent within 2 workdays.

3. Questions?

Please contact our colleague at jelentkezo@foodlawment.hu. If you did not find an answer to your question, our colleagues are available for your inquiry. Attention! Register as soon as possible, because only a limited number of discount tickets are available.

After registration

1. Confirmation of the successful registration is sent within 2 workdays
2. Payment is due within 8 workdays after confirmation.
3. Invoice is sent via e-mail to you.
4. Registered participants are informed on further details via e-mail on demand.

Please fax the following registration form to +36-1-215-6858; or +36-46-342-023



Registration Form

1st Sustainable Food Chain World Summit

YES, I would like to participate at the 1st Sustainable Food Chain World Summit 17-22 August 2010 as

Name:			
E-mail:			
Phone number:			
Company:			
Billing address:			
Postal address (if different)			
Ticket type (please circle)	ONE-DAY	WEEKLY	GROUP
If you order one-day ticket(s), please circle the day(s).		17	18
	19	20	21
		22	
<i>In the case of group ticket order, please give the name of the participants in an insert.</i>			
Discount categories:			

Please read the categories carefully and circle ONE that you wish to register for. (Registration for the crossed-out categories is no longer available)

- Agro-industrial professional, food chain entrepreneur, researcher, instructor, teacher under the age of 35⁴
- Agro-industrial engineer
- Veterinary surgeon
- Member of Biokontroll
- Dietetician
- Individual⁵
- University/College student

⁴ Please submit your written application for discount at 35@foodlawment.hu

⁵ Please submit your written application for discount at kerelem@foodlawment.hu

- Minority participant⁶
- Food Engineer
- Sustainability professional⁷
- Disabled (visually and hearing impaired, disabled)⁸
- Member of Foodlawment
- Single parent⁹

⁶ Please submit your written application for discount at kisebbseg@foodlawment.hu

⁷ Please submit your written application for discount at fenntarthatosag@foodlawment.hu

⁸ Please submit your written application for discount at eselyegylenloseg@foodlawment.hu

⁹ Please submit your written application for discount at a egyedulnevelo@foodlawment.hu. Please indicate if you register for baby-sitter services. If so, please leave your contact details at our colleague to arrange further details



- Parent of three or more than three¹⁰
- Family doctor
- Meat Industry Professional
- Environmental Protection Professional¹¹
- Public Health Officer
- Communal Feeding / Hospitality Professional
- Laboratory Professional
- Resident of Underdeveloped Region¹²
- Teacher
- Participant of Roma Integration Program¹³
- Nature Protection Professional¹⁴
- Quality Control Manager
- Health Visitor
- Other

"I, undersigned agree to the terms and conditions listed on in this registration form and order the indicated participant package."

Signature and stamp

You will receive a confirmation within 2 workdays.

Conference program is subject to change. Registration is subject to change upon availability.

Please **fax** this registration form to **+36-1-215-68-58**; or **+36-46-342-023**

¹⁰ Please submit your written application for discount at nagyosalados@foodlawment.hu Please indicate if you wish to participate with your family and if you wish to register for baby-sitter services. If so, please leave your contact details at our colleague to arrange further details

¹¹ Please submit your written application for discount at kornyezetvedelem@foodlawment.hu

¹² Please submit your written application for discount at lhh@foodlawment.hu .

¹³ Please submit your written application for discount at rip@foodlawment.hu.

¹⁴ Please submit your written application for discount at termesztvedelem@foodlawment.hu

