

The only international trade fair in Italy for professionals in the meat sector

WHY EXHIBIT



UNIQUE AND EXCLUSIVE

iMEAT is a point of reference for interaction and professional updates for butchers, delicatessens, restaurants and the meat processing industry



INTERNATIONAL

By participating with a stand, you can be a leading figure in the future in the meat sector and present yourself to the Italian and European markets



ADVANTAGES

Strategically located in the Food Valley, low costs, ideal days chosen to encourage visitor flows

THEMATIC AREAS



TEC

TECHNOLOGY, EQUIPMENT, FLAVOURS and INGREDIENTS for processing, storage and cooking



FOOD

FOOD EXCELLENCE for retail and food service



GRILL

TECHNOLOGY, EQUIPMENT, TRENDS and METHODS of professional grilling



iMEAT NEWS 2025

PASSIONE FUOCO
(PASSION & FIRE)

Adjacents to the pavilion dedicated to the professional GRILL

- **OUTDOOR PAVILION:** exclusive exhibition area for live demonstrations of GRILL cooking with open flame
- **OUTDOOR AREA:** showcasing grilling and professional BBQ equipment

iMEAT 2023 IN FIGURES



9.268
Professionals
VISITORS



146
Exhibiting
COMPANIES



11.500
m² exhibiting area



Book your stand by **30 SEPTEMBER 2024** to take advantage of a **SPECIAL DISCOUNT**. The application deadline is 14 February 2025.

EXHIBITION STANDS AND SERVICES INCLUDED

FREE EXHIBITION AREA (minimum 12 sqm)

The free exhibition area only provides for a surface to build your stand on. The perimeter is not delimited by any physical division (walls or similar). Any connections or services must be booked separately using the appropriate forms.

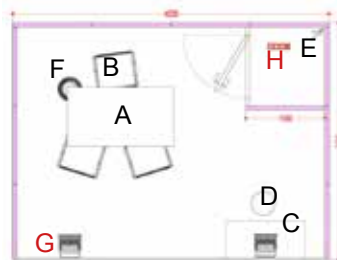
PRE-FITTED EXHIBITION STAND 12 sqm (3x4 m) or 16 sqm (4x4 m)

EQUIPMENT

- Dark grey floor carpeting.
- Honeycomb wood partitions h 285 cm white-painted.
- Perimetral beam and column white-painted.
- Sticker for each open side with exhibitor's name (199x30 cm).
- Store room 1x1 m with key double leaf door.

FURNITURE

- 1 desk, **A**
 - 3 chairs, **B**
 - 1 reception desk, **C**
 - 1 stool, **D**
 - 1 coat rack, **E**
 - 1 waste paper basket. **F**
- **ELECTRICITY** (connections and testing included):
- 2 led spotlights (30W/spotlights), **G**
 - 1 multiple power socket with max consumption of 1,5 kw (220V). **H**



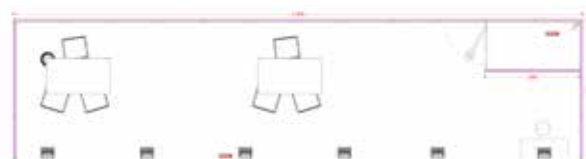
PRE-FITTED EXHIBITION STAND 24 sqm (3x8 m or 4x6 m)

- Pre-fitted package 12 sqm
 + 1 multiple power socket (max 1,5 kw; 220V)
 + 2 led spotlights
 Store room 2x1m



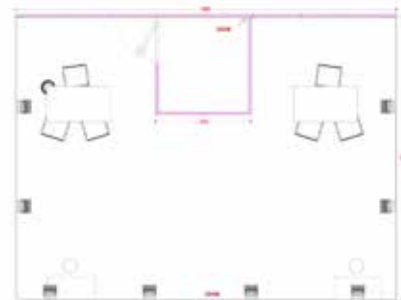
PRE-FITTED EXHIBITION STAND 36 sqm (3x12 m)

- Pre-fitted package 12 sqm
 + 1 desk
 + 3 chairs
 + 1 multiple power socket
 (max 1,5 kw; 220V)
 + 4 led spotlights
 Store room 2x1m



PRE-FITTED EXHIBITION STAND 48 sqm (6x8 m)

- Pre-fitted package 12 sqm
 + 1 desk
 + 3 chairs
 + 1 reception desk
 + 1 stool
 + 1 multiple power socket (max 1,5 kw; 220V)
 + 6 led spotlights
 Store room 2x2 m



NOTE: Pre-fitted exhibition stands larger than 48 sqm are available on request. You can renounce all or part of the equipment: no replacements allowed as compensation and no price reductions.

The exhibition can provide additional technical equipment and furniture as pay service and upon request

iMEAT[®]

9th edition

23/24/25

MARCH 2025

MODENAFIERE **ITALY**

INTERNATIONAL MEAT FAIR • INNOVATION • TECHNOLOGIES • PRODUCTS



Organizational office

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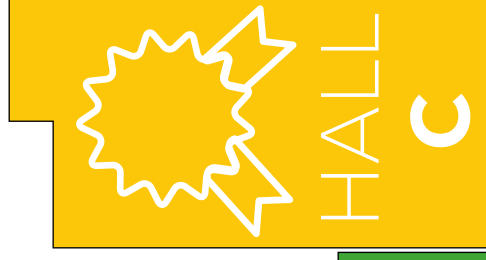
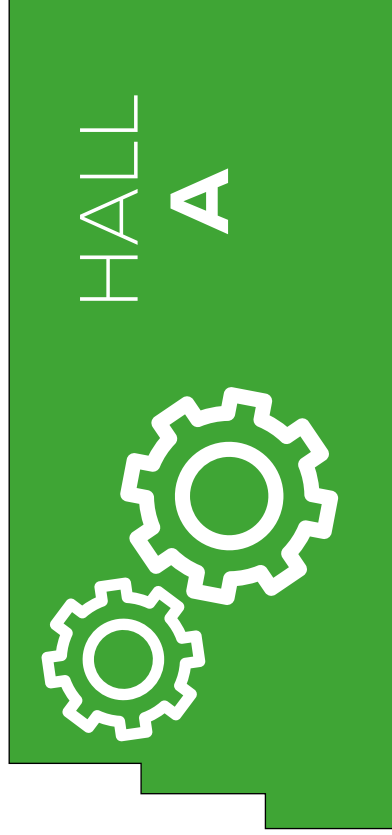
www.imeat.it

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ENTRANCE



**PASSIONE
FUOCO**

NEWS



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**iMEAT NEWS
2025** **PASSIONE
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PASSION FIRE

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