



VAKBEURS FOODSPECIALITEITEN OP MAANDAG 26 & DINSDAG 27 SEPTEMBER 2022 - 13:00 UUR TOT 22:00 UUR - EXPO HOUTEN

Newsletter nr. 3

Dear exhibitor,

The final weeks of preparation have arrived. Hall 1 is fully booked and at the time of writing there are only 3 available spaces in Hall 2. We are proud that so many (new) exhibitors are able to find our exhibition again this year.

We request that you carefully read the checklist below and the attached manual of the exhibition and share it with those involved and stand builders. All information about the exhibition can be found here.

In this newsletter you will find information about a number of important issues. If you have any further questions, please feel free to contact us.

With kind regards,
Team Vakbeurs Foodspecialiteiten

Rick Brantenaar
Evelien de Ruijg
Saskia Brattinga

Webshop

Order your extra stand material, such as electricity, on time via the Expo Houten webshop; www.expohouten-vakbeursfoodspecialiteiten.nl. That saves a lot of extra costs than if you order this at the last minute or have to arrange this on the exhibition floor because a surcharge of 15% applies in the Expo Houten webshop from September 12.

Invite visitors to the exhibition

We are currently promoting the exhibition in various (trade) magazines and through various channels. Naturally, we as an organisation and you as an exhibitor benefit from a lot of positive publicity. Therefore, please mention the Vakbeurs Foodspecialiteiten (@vakbeursfoodspecialiteiten / #vakbeursfoodspecialiteiten, #vakbeursfood2022) on your social media channels, in newsletters, magazines, folders, etc.

For registration, use the link www.vakbeursfoodspecialiteiten.nl or <https://customerview.nl/expohouten/Foodspecialiteiten2022.aspx>

Click [here](#) for images and the advertisement.

Dishwashing area

We would kindly ask you not to use the toilet or sinks in the toilet areas this year to rinse materials/products or empty your buckets. Every year we have to deal with blockages that entail high costs. If this is nevertheless found, a levy of €150 will be charged. A rinsing kitchen has been set up especially for this purpose in the warehouse in Hall 1.

This year there is also a slide-through dishwasher to clean glassware. This will give you a cleaner result faster. Please take into account that you must use your own crates which you can take the glassware to the dishwasher. The trays of the dishwasher may NOT be taken to your stand.

Checklist

Use the checklist below to make sure you arrange everything on time.

- Pay the invoice prior to the Vakbeurs Foodspecialiteiten;**
 - Submit [Novelty](#); novelties submitted after August 15 can no longer be included in the exhibition edition of Lekkernijver, but will still be placed in the November edition**
 - Order extra stand equipment via the [webshop](#); deadline 12 September, after this date you pay a surcharge of 15%**
 - Invite customers, relations, etc. to visit the exhibition. Click [here](#) for images and the advertisement.

 - Please read the manual**
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Questions?

For additional information, please visit our website www.vakbeursfoodspecialiteiten.nl. If you have any questions, please contact us via the following number: +31 (0)348 419 771.

With kind regards,

the exhibition team
Rick Brantenaar
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Saskia Brattinga

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