



Tecno Fidta 2026 Closes Its Doors with a Record-Breaking Number of Visitors

Buenos Aires, September 2026 – More than 14,000 professional visitors and over 500 exhibiting brands took part in the largest event that brings together the key players of the food, additives and ingredients industry at La Rural Trade Center in Buenos Aires. The event combined new technologies and solutions with a comprehensive program of professional training, business generation and competitions such as the World Meat Championship – CMDC®.

After four days of networking and business opportunities, the 2026 edition of the **International Food Technology, Additives and Ingredients Trade Fair** came to a end, demonstrating once again why it is the industry's leading showcase.

With **the addition of a new pavilion**, Tecno Fidta expanded its scope this year. The exhibition occupied 17,000 sqm and brought together **more than 500 brands**, showcasing machinery, products and solutions for every stage of the production chain. Its international profile was reflected in the presence of companies from **Argentina, Brazil, China, Colombia, Spain, United States, Mexico, the Netherlands and Uruguay**, further consolidating the event as the region's leading meeting point for innovation and development in the food industry.

In this regard, **Fernando Gorbarán, President and CEO of Messe Frankfurt Argentina**, stated: *"Tecno Fidta represents a space where knowledge, technology and business converge. It is an environment where companies can identify solutions to improve their processes, establish strategic partnerships and gain access to the trends that will shape the future of food production."*

Similarly, **Elio del Re, President of the Argentine Association of Metallurgical Industries (ADIMRA)**, who participated in the official opening ceremony, remarked: *"We are moving toward the second industrial transformation of the sector, driven by the machinery showcased here at Tecno Fidta. The future is promising. We are proud to continue supporting its development and international integration. That is the major challenge ahead, and we have the capabilities to achieve it."*

Professional Training and Knowledge Sharing

One of the key pillars of the 2026 edition was its technical content and professional development program. Among the highlights was the **7th Food Conference**, organized together with **Red Alimentaria** and **GS1 Argentina**, with the participation of specialists from **INTI** and **INTA**. Under the theme *"From Science to Consumers: Digital Technologies and Innovative Processes for Safer and Higher-Quality Foods,"* the

conference addressed digital technologies, artificial intelligence applied to food production, emerging preservation technologies and allergen management. The event was certified under the ISO 9001:2015 Quality Management System.

Another featured activity was the **22nd Industrial Refrigeration Conference**, also organized jointly with Red Alimentaria and aimed at professionals responsible for design, engineering, services and maintenance. The program included content related to the energy efficiency and operational performance of refrigeration systems, covering topics such as the impact of oil, the role of condensers and the efficiency of equipment used for chilled and frozen products.

The conference **“IIAR in Latin America: Safety and Efficiency in Natural Refrigeration”** was also held during the exhibition. During the session, Luis Adur, Vice President for the Southern Cone of the IIAR International Committee, discussed the organization's role in the region and highlighted the space developed at the exhibition together with ADIMRA and Argentine Food Machinery.

Tecno Fidta 2026 also hosted the **1st Live Maintenance Conference**, organized by the **International Institute of All-Natural Refrigeration (IIAR) Southern Regional Chapter**. The initiative was designed to provide both end users and technicians working in refrigeration machine rooms with practical tools and technical knowledge.

The **Exhibitor's Conferences** completed the professional development program with technical presentations, application case studies and product demonstrations. **Over the four exhibition days, 16 conferences were held**, addressing topics such as new technologies, production efficiency, the potential of artificial intelligence within the industry, and the design of systems and solutions aimed at improving business performance. Speakers represented companies including Relex Solutions, Stichting EHEDG, Famiq, Protex, Plásticos Dise, Del Plast, Grupo IFES, FoodT, ESSI, KAIS Software, Tecnoalimenti, Grow Up, Pharmaceutical Tech Sudamérica and Tecnofrig.

2nd Edition of the World Meat Championship – CMDC®

Alongside the exhibition, the second edition of the **World Meat Championship – CMDC®** took place. The international competition recognizes the world's best Ribeye Steaks and Striploin Steaks. The event was held on September 17 at El Central Restaurant and brought together 1,000 judges, including chefs, meat sommeliers, international experts and trained consumers, who evaluated entries from Argentina, Brazil, Uruguay, Paraguay, Bolivia, Panama, Mexico, Spain, England and Ireland.

Following a rigorous technical and sensory evaluation process focused on attributes such as tenderness, juiciness and flavor, awards were presented in four categories: grain-fed and grass-fed Ribeye and Striploin. The **gold medals** were awarded to: **Frigorífico Las Piedras**, Establecimiento Las Piedras, Aberdeen Angus Steer, Uruguay – Grain-fed Ribeye; **Urien Loza**, Estancia Don Beto Saliquelló, Aberdeen Angus Steer, Argentina – Grain-fed Striploin; **Elisabel Restaurante Las Lilas**, Establecimiento Estancia y Cabaña Las Lilas, Aberdeen Angus Steer, Argentina – Grass-fed Ribeye; **Frigorífico Las Piedras**, Establecimiento Las Piedras, Aberdeen Angus Heifer, Uruguay – Grass-fed Striploin.

During the awards ceremony, legislator Pablo Donati presented the Declaration of Economic and Tourism Interest of the Autonomous City of Buenos Aires to the World Meat Championship – CMDC®, recognizing its contribution to promoting beef excellence and strengthening ties between producers, industry, gastronomy professionals and consumers.

The competition is organized by Luis Barcos, founder and director of the Argentine Meat Sommelier School, together with **AmeriCarne** magazine and **Messe Frankfurt Argentina**.

Business Development and International Networking

The creation of business opportunities was another central component of Tecno Fidta 2026. Throughout the four days, the **Supplier Development Program for the Food Industry, Additives and Ingredients** was held, organized by Messe Frankfurt Argentina together with the Argentine Investment and International Trade Agency. The initiative generated **247 business meetings** between buyers from Bolivia, Paraguay and Colombia and Argentine companies, fostering new commercial relationships and promoting the internationalization of Argentina's food industry.

What Did the Participants Say About Tecno Fidta 2026?

Julieta Dellepiane, General Manager of Del-Plast: *"We are very happy to be part of Tecno Fidta, especially this year as sponsors. For us, the exhibition represents a great opportunity to connect with suppliers and customers. It is an important place to understand where the industry is heading."*

Martín Amado, CEO of Protech Solutions: *"We returned to Tecno Fidta, a highly important exhibition for the food processing industry. We are grateful for another successful edition and another opportunity to showcase our new solutions and technologies. We also thank Messe Frankfurt and are already looking ahead to the 2028 edition, where we will be present once again."*

Sofía Baseggio, CEO of Affari Original Mixes: *"We are delighted to have participated in the exhibition, which is the main meeting point with customers from across Argentina and the Mercosur region. It allowed us to generate new contacts and better understand market demand."*

Valentina Aguilar, Marketing Manager at FoodT: *"We are very happy to participate in Tecno Fidta year after year. The exhibition is a great opportunity to meet suppliers and customers and showcase our products."*

Joel Nagera, Manager of Friotex: *"For us, participating in Tecno Fidta was a dream come true. We leave this edition with new customers and tremendous satisfaction. It is truly an experience that will remain part of our company's history forever."*

Organized by Messe Frankfurt Argentina, the next edition of **Tecno Fidta** will take place in **2028**, bringing even more opportunities and initiatives designed to strengthen the industry. More information is available at **www.tecnofidta.com**.

For more information about the exhibition:

www.tecnofidta.com

Social Media:

<https://www.facebook.com/TecnoFidta>

<https://www.x.com/TecnoFidta>

<https://www.instagram.com/tecnofidta/>

<https://www.linkedin.com/showcase/tecnofidta>

Hashtags

#TecnoFidta



Press contacts:

Natalia Porta

Communication and Press Manager

Carolina Del Pozo

Head of Communication and Press

www.ar.messefrankfurt.com

Camila Loch

Press Consultant Mauro y Asociados

Tel: +54 2324 558730

cloch@mauroyasociados.com.ar

Information about Messe Frankfurt Argentina

It is the local subsidiary of Messe Frankfurt GmbH, the world's leading professional exhibition organization company. The objective of its events is to promote real business meetings that stimulate regional markets, encourage the domestic market and in turn urge the development of the technological pole in each area. Currently the portfolio of events of Messe Frankfurt Argentina includes the exhibitions: Automechanika Buenos Aires, BIEL Light + Building Buenos Aires, Emitex, Simatex, Confemaq, ExpoFerretera, Hotelga, Intersec Buenos Aires, Salón Moto, Tecno Fidta and Arminera. In addition, it holds numerous congresses and special events for third parties, such as Argentina Oil & Gas Expo Buenos Aires, Argentina Oil & Gas Expo Patagonia and ExpoEFI, among others.

More information at: www.ar.messefrankfurt.com

Learn more about the Messe Frankfurt Group

www.messefrankfurt.com/background-information