

Food for thought as regional wholesaling giants in retail and catering enter expo mode

Two major food expos return this month for regional wholesale giants.

Nisa's annual expo is back for the first in-person event since 2019, having been [moved online during the pandemic](#). More than 200 suppliers will converge on the NAEC in Stoneleigh, Warwickshire for the two-day event.

Category talks, panel discussions, sampling and networking with suppliers, retailers and the Nisa and Co-op teams are being offered up by the Scunthorpe-headquartered specialised convenience delivered wholesaler, under the banner 'Engage, Inspire, Trade'.

Read more: [Cold brew coffee trend leads to major Hull investment by Finlays](#)

It comes as sales settled after a pandemic peak of £1.6 billion was hit, with [2021 sales coming in at £1.38 billion](#).

A black tie gala dinner accompanies, with awards for members and proceeds going to the company's Making a Difference Locally charity.

Jenny Potts, events manager at Nisa, said: "Every year we strive to deliver a great event for all our customers and suppliers, and we know the gala dinner presents a brilliant opportunity for everyone to relax, enjoy the entertainment, the company and catch up with friends and associates. This year will be particularly special because of the two-year absence, and we'll be pulling out all the stops to make it a night to remember. "

It takes place on September 27 and September 28.



Nisa's annual expo at NAEC Stoneleigh.

Having [returned as a physical event last year](#), Hull-based food service distributor Turner Price is also gearing up to stage a live trade show in its home city this month too.

Taking over Bonus Arena on September 21, it will feature some of the biggest names in foodservice and new, trending, and innovative products. Returning exhibitors include Quorn, Coca-Cola, Kellogg's, Dr Oetker and Whitby Seafoods, as well as new brands for 2022 including Arla Foods, Cobbs Bakery, Wafflemeister, and Moving Mountains.

The event is expected to attract hundreds of pub, restaurant, hotel, café, fast food, education, and care home caterers from across the the Yorkshire and Humber region and beyond. Visitors will get the chance to chat to 100 different food, beverage, and ingredients manufacturers, and try their latest product ranges, while new services will be offered for the first time, including nutritional software, labelling and oil collection services.

Emily Storey, events manager at the £45 million turnover company, said: "This year's show is not just a great opportunity to meet new suppliers and find out what's new –

but to see what different services are available for those in the sector.”

Sustainability will be in focus too as compostable packaging and plant-based alternatives are highlighted, with Christmas and Veganuary menu support. [Registration](#) is open to any catering professional.

Read next:

[New Grimsby seafood plant secured at Covid outbreak ‘taking longer to stabilise’](#)

[Young’s Seafood unveils new brand look in biggest refresh in 20 years](#)

[McCain invests to ensure the chips aren’t down for workers at Yorkshire UK headquarters](#)

[Distillery cans award-winning King Edward vodka as a summer spritz](#)

[All your Humber business news in one place – bookmark it now](#)