



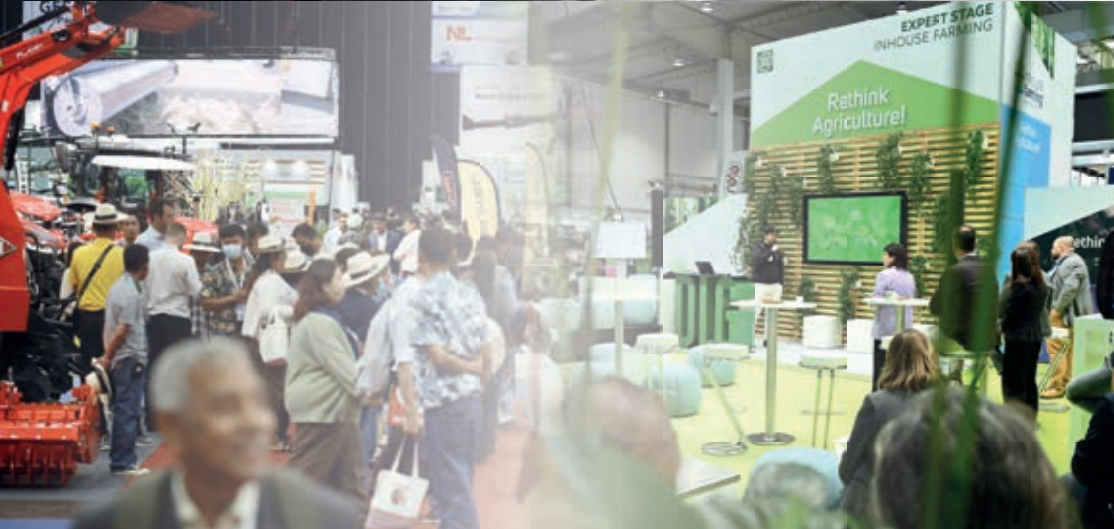
Flavors of the Markets

Culinary Inspirations
from DLG



markets

markets
countries
people
recipes
colors



Effective November 2024, DLG International GmbH is operating under the new name DLG Markets GmbH. With this step, we are developing our successful international orientation further, emphasising our commitment to offer you services and platforms for your business development as a reliable partner in the agricultural and food industry.



Dear Culinary Enthusiasts,

In a world of rich diversity and tradition, every meal has a story to tell, and every recipe is a journey. At DLG Markets, deeply rooted in the agriculture and food industries, we believe in connecting with communities, understanding cultures, and celebrating the unique flavors each market contributes to the global table. With this philosophy in mind, I am delighted to present A World of Flavors, a culinary voyage inspired by our extensive international network.

From Asia's delicate spices to Europe's timeless flavors, from the warming spices of Turkey to the hearty specialties of North America, each recipe in this book embodies the essence of a region we proudly serve. These are not just meals; they are expressions of agricultural heritage, traditional ingredients, and the universal love for good food.

This cookbook has been crafted with care and authenticity, bringing together dishes that capture the agricultural richness and culinary soul of each market. It's a collection that highlights our dedication to quality and innovation in agribusiness and food production and our respect for the local cultures that inspire our work.

DLG Markets and our subsidiaries are more than just business partners in agriculture and food - we are bridges between cultures, connecting the best of every region. With our expertise, commitment, and deep understanding of both local and global markets, we are the ideal partner for sustainable and successful growth. Together, let's build connections, savor the flavors, and create a world of new opportunities.

With warm wishes for joyful cooking and discovery,

Jens Kremer

CEO, DLG Markets



Your global business network for agriculture & food



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Red Beet Borscht Soup

While Borshcht is a well-known soup throughout Eastern Europe, in Ukraine borscht is deeply intertwined with national identity. It is a symbol of home and a bearer of traditions. Each family passes down its recipe, each version telling its own story.

Borshcht refers to a wide range of sour soups that highlight ingredients like cabbage, rye, and sorrel. The most common type of borscht is the bright-red beet variety. Beets were not only affordable and nutritious, they also added a sweet taste and a vibrant color to the soup. No wonder that the red-beet version of borscht eventually became a cornerstone of Ukrainian cuisine.

 **Serves:** 4
 **Prep:** 30 min | **Cook:** 60 min

Ingredients

- 3 tsp vegetable oil
- 0.5 kg section bone-in beefshank or stew meat
- 1 large onion, chopped
- 8 cups beef broth or beef stock
- 4 large beets, peeled and chopped
- 2 carrots, peeled and chopped
- 1 large potato, peeled and cut into small cubes
- 2 cups thinly sliced cabbage
- 4 tbsp tomato paste
- vinegar, salt, black pepper, fresh dill, bay leaves and garlic to taste

Preparation

1. Make the beef stock.
2. Add sliced potatoes and cabbage to the pot with beef stock and cook, covered, until tender, about 45 minutes.
3. While potatoes are cooking, add chopped onion and carrots to a large pan over medium/high heat. Sauté stirring occasionally until lightly golden (7-8 minutes).
4. Add chopped beet roots and 4 tbsp tomato paste to the sauté and stir until tender.
5. Transfer sautéed vegetables to the soup pot to continue cooking with the potatoes.
6. When potatoes and cabbage reach desired softness, add 2 bay leaves, 2-3 tbsp white vinegar, 1 tsp salt, 1/4 tsp black pepper, 1 pressed garlic clove, and 3 tbsp chopped dill.

Traditionally, the borscht is served with cured pork (salo), sour cream and hot garlic buns.



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Thai Chicken Massaman Curry

Massaman curry, sometimes called the “King of Curries”, holds a special place in Thai cuisine. Its origins can be traced back to the 17th century during the reign of King Narai of Ayutthaya. The word “Massaman” is believed to be derived from the word “Muslim,” as the curry was introduced to Thailand by Muslim traders and Persian merchants.

The dish’s flavor profile, with its combination of warm spices like cinnamon, cardamom, and cloves, is not typical of other Thai curries, which are often more herbaceous and spicy. These spices reflect influences from India and the Middle East. Over time, Massaman curry was adapted to local tastes, incorporating coconut milk and palm sugar, ingredients native to Thailand, while still maintaining its rich and aromatic character.

Culturally, Massaman curry is considered a dish for special occasions, often served at weddings or religious celebrations due to its luxurious ingredients and complex flavors. It is also a dish that showcases Thailand’s history of international trade and cultural exchange, blending flavors from around the world.

Serves: 4-6 **Prep:** 15-20 min**Cook:** 4-50 min**Ingredients**

- 500 g chicken thighs
(bone-in or boneless)
- 2-3 tbsp Massaman curry paste
(store-bought or homemade)
- 400 ml coconut milk
 - 1 cup water or chicken stock
- 2 potatoes, peeled and cut
into large chunks
- 1 onion, cut into wedges
- 1 cinnamon stick
- 3-4 cardamom pods
- 2 bay leaves
- 2 tbsp tamarind paste
- 2 tbsp fish sauce
- 1 tbsp palm sugar
(or brown sugar)
- 1/4 cup roasted peanuts
- 2 tbsp vegetable oil

Garnish

- Fresh cilantro (optional)
- Fried shallots (optional)
- Steamed jasmine rice



Preparation

1. Before you start cooking, do not shake the can of coconut milk. Scoop out the thicker, creamier part at the top (about 1/2 cup) and set it aside. This will be used for frying the curry paste. The rest will be used later to simmer the curry.
2. Heat the oil in a large pot over medium heat. Add the thick coconut cream and let it simmer for 1-2 minutes, stirring constantly, until it starts to separate (you’ll see oil rising to the surface). Add the curry paste and fry for 1-2 minutes, stirring until the paste becomes aromatic.
3. Add the chicken pieces to the pot and stir to coat them in the curry paste and coconut cream. Cook for 3-4 minutes until the chicken is browned on all sides.
4. Pour in the rest of the thinner coconut milk and water (or chicken stock). Add the cinnamon stick, cardamom pods, and bay leaves. Stir well and bring the mixture to a gentle simmer.
5. Stir in the potato chunks and onion wedges. Cover and let it simmer for about 25-30 minutes, or until the chicken and potatoes are tender.
6. Stir in the tamarind paste, fish sauce, and palm sugar. Taste the curry and adjust seasoning as needed (more fish sauce for saltiness, tamarind for tanginess, or sugar for sweetness).
7. Add the peanuts and let the curry simmer for another 5 minutes.
8. Remove the cinnamon stick and bay leaves before serving. Ladle the curry into bowls and garnish with fresh cilantro and fried shallots if desired. Serve with jasmine rice.



Canada's Best Nanaimo Bars

Nanaimo Bars are a beloved Canadian dessert, named after the charming city of Nanaimo in British Columbia. With a crunchy base of graham crumbs, coconut, and nuts, a creamy custard filling, and a rich chocolate topping, these no-bake treats are perfect for any occasion. Easy to make and impossible to resist!

 **Serves:** 16
 **Prep:** 30 min

Ingredients

- 1 cup butter, softened, divided
- 5 tbsp unsweetened cocoa powder
- ¼ cup white sugar
- 1 egg, beaten
- 1¾ cups graham cracker crumbs
- 1 cup flaked coconut
- ½ cup finely chopped almonds (optional)
- ¼ cup heavy cream
- 2 tbsp custard powder
- 2 cups confectioners' sugar
- 4 (1 ounce) squares semisweet baking chocolate
- 2 tbsp butter

Preparation

1. Gather all ingredients.
2. In the top of a double boiler, combine 1/2 cup softened butter, cocoa powder, and sugar. Stir occasionally until melted and smooth. Beat in egg and stir until thick, 2 to 3 minutes.
3. Remove from the heat and mix in graham cracker crumbs, coconut, and almonds. Press into the bottom of an ungreased 8x8-inch square pan.
4. For the middle layer, beat remaining 1/2 cup softened butter, heavy cream, and custard powder until light and fluffy. Mix in confectioners' sugar until smooth. Spread over the bottom layer in the pan. Chill to set.
5. While the second layer is chilling, melt semisweet chocolate and 2 teaspoons butter together in the microwave or over low heat.
6. Spread melted chocolate mixture over chilled bars.
7. Let the chocolate set before cutting into squares.



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Gogosi ca la mama acasa

Mom's Homemade Doughnuts

In collaboration with chef Adrian Hădean, we proudly present a recipe that goes beyond food – it's a journey through tradition, emotions, and the cherished memories of childhood. We sought to capture the essence of local flavors and stories, and Adrian's connection to his roots in Transylvania was the perfect way to showcase this. His doughnut recipe, passed down through generations and steeped in the cultural richness of his heritage, embodies the warmth of family gatherings, the joy of homemade meals, and the comfort of familiar tastes. By sharing this recipe, we invite you to experience not only the flavors, but also the emotions that come with preserving culinary traditions.

Serves: 10

Prep: 60 min | **Cook:** 20 min

Ingredients

- 1 kg high-quality white flour, sifted
- 1 egg
- 1 tbsp heavy cream
- 30 g fresh yeast (or 7-8 grams of dry yeast)
- 100 g sugar
- 600 ml milk
- 30-40 g butter
- 1 vanilla bean
- Oil

Garnish

- Jam (optional)
- Powdered sugar

by chef

Adi Hădean

Preparation

1. Place the sifted flour in the bowl of a kitchen mixer. Sifted flour is aerated and can be better hydrated. This enables it to absorb the liquid components of the dough more easily. Add one egg and then a heaping tablespoon of heavy cream.
2. In small bowl, crumble the fresh yeast, add a little milk, and 2-3 pinches of sugar to help the yeast "bloom", as grandma used to say. Add the bloomed yeast to the flour.
3. Separately, in a small saucepan, warm a bit of milk. For one kilogram of flour, it is important to have about 600-650 ml of liquid, including the egg, cream, and milk mixed with the melted butter. Add 100 g of sugar and stir well to dissolve. Also, add a vanilla bean to infuse. The milk is warmed properly when you can test it with your finger without feeling a burning sensation, meaning it's ready to be poured over the flour.
4. Start the kitchen mixer and slowly pour in the milk. It's important to achieve an elastic dough. Therefore, knead the dough for about 10-12 minutes, then remove it from the mixer bowl and transfer it to a floured work surface so that the dough doesn't stick. Fold it over two or three times, then transfer it to a clean bowl, cover with plastic wrap, and let it rise.
5. After it has risen, remove it onto the work surface, sprinkle with some flour, and roll it out either by hand or with a rolling pin. It's important for it to have a thickness of 1 cm.
6. Cut the donuts with a cutter and fry them in a pot of hot oil. Keep turning them over so that they puff up and fry evenly.



Uzbek Plov

We at IFWexpo are a highly diverse team of ten individuals from as many as seven nations, and even our three German nationals have lived many years abroad. So it doesn't come as a surprise that we define ourselves as internationals.

For many reasons Central Asia has become a special favorite of ours, captivating us with its hospitality, business opportunities, rich culture and fascinating traditions.

We've fallen in love with the region not only for its breathtaking landscapes but also for its unique cuisine, in which Uzbek plov holds a place of honor.

Plov is more than just a dish — it's a symbol of Eastern hospitality and traditions passed down through generations. We're delighted to share with you the recipe for authentic Uzbek plov, bringing the flavors of Central Asia to your home. Let this aromatic, hearty dish warm your Christmas gathering and be a new reason to come together with loved ones.



Serves: 10



Prep: 40-60 min

Ingredients

- 3 cups short-grain rice
(around 600-700 g)
- 800 g Lamb or beef, cut into
medium-sized pieces
- 600 g carrots, cut into thin strips
- 400 g onions, finely chopped
- 1 cup sunflower oil
- 2 whole bulbs of garlic,
slightly trimmed on top
- 4 cups water (can vary depending
on the type of rice)
salt, to taste

Preparation

1. Fry the meat until almost fully cooked.
2. Add the onions and fry until they are browned.
3. Add the carrots and fry until they soften.
4. Pour in water and let it boil.
5. Add the spices and let it continue to cook.
6. Add the rice
7. Close the lid of the kazan (a large cooking pot) and wait until the rice is cooked through. Important: Ensure there is enough water.

Usually, this process takes around 30-40 minutes, but it depends on the type of rice.

I always recommend using parboiled rice. Other types of rice I have tried tend to overcook.



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Beijing Roast Duck

Beijing Roast Duck (北京烤鸭 Běijīng kǎoyā) is a famous dish from Beijing, enjoying world fame, and considered to be one of China's national dishes. Beijing duck is savored for its thin and crispy skin. Sliced Beijing duck is often eaten with pancakes, sweet bean sauce, or soy sauce with mashed garlic. It is a must-taste dish in Beijing!

As "the first dish to taste in China", Beijing Roast Duck used to be a royal dish in medieval China and gradually spread to civil society later. It has been a "national dish of diplomacy" since the 1970s, when it was first used for the reception of foreign guests by Premier Zhou Enlai (the first Premier of the People's Republic of China). It is highly praised by heads of state, government officials, and domestic and foreign tourists.

 **Serves:** 3 - 4

 **Prep:** 30 min | **Cook:** 95 min

Ingredients

- 1 medium-sized duck
- 4 tbsp Chinese five-spice powder
- 2 tbsp sesame oil
- 2 tbsp brown sugar
- 1 tbsp cornflour
- 3 tbsp dark soy sauce
- 5 tbsp liquid honey
- 6 tbsp hoisin sauce
- 6 tbsp sugar

For serving

- 2 thinly sliced cucumbers and scallions
- 24 wheat pancakes (heated in a bamboo steamer)

Preparation

1. Place the duck in a roasting pan and pour approximately 2 liters of boiling water over it. Pour out the water and pat the duck dry with kitchen paper.
2. Mix a glaze with 5 tbsp honey, 2 tbsp dark soy sauce, 4 tbsp Chinese five-spice powder and 2 tbsp brown sugar. Brush the outside and inside of the duck with the glaze and leave it to dry for a few minutes, then glaze again. Reserve a little of the glaze. Place the duck in the fridge overnight to allow the glaze to soak in.
3. Preheat the oven to 200°C. Roast the duck in the pan for 45, turning and brushing with the remaining glaze. Then leave in the oven for another 45 minutes. The meat should be cooked and the skin crispy. Wrap the duck in aluminum foil and keep it warm.
4. To prepare the sauce, heat a wok and add 2 tbsp sesame oil, 6 tbsp hoisin sauce, 6 tbsp sugar and 1 tbsp dark soy sauce. Bring to a boil. Dissolve the cornflour in 1 tbsp water and add it to the wok. Bring to a boil again, stirring until smooth.
5. Slice the duck meat into thin strips. Spread the sauce on the pancakes, top with duck slices, scallions, and cucumber slices and roll up.



Beef Stew with Eggplant Purée

Sultan's Delight

The Origins of Hunkar Begendi

Begendi, which translates to “the Sultan’s Delight,” is a dish that dates back to the Ottoman Empire. It was originally prepared for the sultans and high-ranking officials, and was served during special occasions and celebrations. Although centuries have passed, it always manages to become one of the most popular invitation dishes of Turkish cuisine.

 **Serves:** 3-4

 **Prep:** 30 min | **Cook:** 60 min

Ingredients

Beef Stew

- 1/2 kg diced beef
- 1 tbsp tomato paste
- 1 tbsp red pepper paste
- 2 garlic cloves, crushed
- 1 onion, finely chopped
- 2 tbsp olive oil
- 2 tbsp butter
- 1 cup hot water
- ½ tsp cumin
- salt, pepper
- 4-5 stalks of parsley, finely chopped

Eggplant puree

- 2 eggplants
- 2 tbsp butter
- ¼ cup plain flour (35 g)
- 1 cup milk
- ½ cup grated mild cheddar cheese
- salt, pepper

Preparation

1. Heat a saucepan with high heat, add olive oil and butter, beef, onion and garlic. After 5 min, add tomato and capsicum paste, sauté together. Add hot water, lower heat to medium, bring to boil, then reduce heat to low and simmer gently for 45 minutes, or until the beef is tender, season to taste.
2. A smoky flavour is essential to this recipe. To achieve this, use a grill rack with tray, poke eggplants with a knife or a fork in several places on the surface and place in the oven, broil at 430 F for about 30 min, turning them to blacken all around. Set the eggplants aside to cool, then cut in half lengthways, scoop out all flesh and mash.
3. In a separate saucepan over medium heat, melt 2 tbsp butter, add flour and cook, stirring for 2 minutes. Whisk in the milk until smooth, then add mashed eggplant. Cook stirring often for 6-7 minutes, or until thickened, adding cheese in the final two minutes. To serve, divide the eggplant puree among plates, top with the beef and scatter with parsley.



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Boerenkoolstamppot

About the dish: People had little money, and potatoes were cheap. That meant lots of potatoes, few vegetables. To still make something of it, they simply mashed everything together and made “Boerenkoolstamppot”.

 **Serves:** 4 **Prep:** 15 min | **Cook:** 30 min**Ingredients**

- 1.5 kg floury potatoes (such as russet and Yukon Gold)
- 2 bay leaves
- 2 cups (475 milliliters) milk
- 3 tbs butter, divided
- Pinch freshly grated nutmeg
- salt, to taste
- freshly ground pepper, to taste
- 750 g curly kale
- 2 shallots
- 2 tbs water
- 2 links rookworsten (smoked sausage), warmed and sliced

Preparation

6. Mashed potatoes: Peel the potatoes and cut into 1-inch pieces for even cooking. In a large soup pot, boil the potatoes and the bay leaves in salted water for 20 minutes. Meanwhile, warm the milk in a pot over medium heat. When the potatoes are done cooking, drain, shake dry, discard bay leaves, and return to pot. Mash with a potato masher. Add the warm milk and 2 tablespoons of the butter. Season to taste with nutmeg, salt, and pepper.
6. Sauté the kale: Trim any coarse stems and discard any brown leaves from the kale. With a sharp knife, cut the curly kale into thin strips. Peel and chop the shallots. In a frying pan or skillet, melt the remaining 1 tablespoon of butter. Sauté the shallots for about 2 minutes, until translucent and slightly golden. Add the curly kale and the water. Season with salt and pepper. Cook for about 10 minutes, or until tender.
6. Mix the stamppot: Mix the cooked curly kale through the mashed potatoes. Transfer to a serving dish. Top with the slices of the warm smoked sausage.





Pierogi

Dumplings with Meat and Sauerkraut

Someone says Poland – you think: pierogi (dumplings). True, a majority of foreigners associate them with Polish cuisine... But Poland is the land of tens, if not hundreds, of other dumplings, too! When you think about this dish, you think about home, about tradition, about your grandmother.

In Poland, pierogi is a dish that is served on many occasions. A sweet version of pierogi called Saniez or Socznie is served on birthdays or at christenings. Smaller versions called Uszka with a mushroom filling are served with borscht on Christmas Eve and also eaten during Easter. Pierogi has permeated every part of Polish life.

 **Serves:** 4
 **Prep:** 90 min

Ingredients

Dough of dumplings

- 500 g wheat meal
- 250 ml warm water
- 4 tbsp oil (50 g)
- ½ tbsp salt

Dumpling stuffing

- 600 g meat (pork shoulder)
- 300 g sauerkraut
- 2 onions
- pepper
- salt

Preparation

1. Mince the meat. Chop the cabbage and finely dice the onions. Heat the oil in a pan, fry the onion until golden, add the meat and fry, stirring occasionally, until it is no longer raw. Add the cabbage, season with salt and pepper to taste, mix thoroughly and fry for a while longer. Cool the stuffing completely.
2. Pass the cooled stuffing through a meat grinder. Season it further if necessary.
3. Place the ingredients for the dough in a bowl and carefully, by hand, knead a uniform, elastic dough. Roll it out thinly on a floured pastry board and use a glass to cut out circles.
4. Place the dough discs on the palm of your hand, placing a teaspoon of filling inside.
5. Form the dumplings with your fingers. Cook them in salted boiling water for 3-4 minutes after they float to the surface.
6. Serve sprinkled with fried onion.



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Frankfurter Grüne Soße

Cold sauces with herbs and eggs are traditional in Germany, especially in spring and at Easter, but Frankfurt sauce is the most popular. In the Frankfurt area, green sauce is a cult dish. Most regional restaurants serve it. The name “Frankfurter Grüne Soße” is now even EU-protected.

 **Serves:** 2 **Prep:** 20 min | **Cook:** 10 min**Ingredients**

- 1 bunch parsley
- 1 bunch chives
- 1 bunch sorrel
- 1 bunch borage
- 1 bunch cress
- 1 bunch chervil
- 1 bunch pimpinelle (burnet)
- 500 g sour cream or crème fraîche
- 1 tsp mild mustard
- 5-6 eggs
- 1 tbsp vinegar
- 1 tbsp oil
- salt and pepper

Preparation

1. Cook the eggs: Boil the eggs in water for about 9 minutes until they are hard-boiled. Then cool them under cold water and let them cool completely.
2. Prepare the herbs: Meanwhile, wash the herbs thoroughly and shake them dry. Trim any tough stems from the parsley. For sorrel, borage, and burnet, only use the leaves, removing them from the stems if necessary.
3. Blend the sauce: Mix the sour cream or crème fraîche with the herbs and mustard in a blender or use a hand mixer in a bowl, until smooth.
4. Add the eggs: Chop the cooled eggs into pieces (not too finely) and gently stir them into the sauce.
5. Season to taste: Add vinegar, oil, salt, and pepper to taste.

Serving Suggestions**Meat accompaniment**

Short ribs: To prepare the meat, cook it with a bundle of soup greens (carrots, celery, leeks) and optionally add a bay leaf and a garlic clove. This will also yield a delicious beef broth.

Broth as a starter: The homemade beef broth can make a lovely starter. Serve with additions like marrow dumplings, or noodles to round off the menu.

Side dish: Traditionally, boiled potatoes are served with this dish, perfectly complementing the fresh herb sauce and tender beef.



Rippche mit Kraut

Ribs with Sauerkraut and Mashed Potatoes

Sauerkraut is an essential part of classic German cuisine, and it can be used in many delicious dishes. Made from fermented white cabbage, it is rich in vitamin C when eaten raw and is low in calories. Served together with ribs, it is one of the most famous Hessian dishes – “Rippche mit Kraut.”

Serves: 2
 Prep: 15 min | **Cook:** 60 min

Ingredients

- 2 pieces of cooked (salted) ribs
- 300 g fresh sauerkraut
- 400 g potatoes
- 1/2 onion
- 3 tbsp butter
- 1/8 liter cider
- 1 tbsp potato flour, cornflour can be used instead
- 1 bay leaf
- 6 peppercorns
- 2 juniper berries
- 2 cloves
- salt, pepper, nutmeg, a little milk

Preparation

1. Drain the sauerkraut. Meanwhile, peel and finely dice the onion. Sauté the onion in a pan with 1 tbsp butter. Add the sauerkraut and pour in the cider. Place the spices in a bag or tea infuser, add to the sauerkraut, and season with salt and sugar. Bring the sauerkraut briefly to a boil, then cover and let it simmer gently for about 30 minutes. Thicken the cabbage with potato flour, season to taste, place the ribs on top of the cabbage, and let simmer for another 20 minutes.
2. Peel the potatoes, cut them into pieces, and boil in salted water until soft. Drain off the water. Add a little milk and 2 tbsp butter to the potatoes and mash well. Season the mashed potatoes with salt, pepper, and nutmeg to taste.
3. Serve the mashed potatoes with the sauerkraut and ribs.



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Trade fairs & Conferences








International cooperations and projects



Trade fair services



International Trade Fairs in 2025

	FERMA 21 – 23 February 2025 Poland
	ExpoAgro* 11 – 14 March 2025 Argentina
	AGRITECHNICA ASIA* – HortEx Vietnam 12 – 14 March 2025 Vietnam
	Seagriculture Asia-Pacific 18 – 20 March 2025 Australia
	Canadian Dairy Expo* 02 – 03 April 2025 Canada
	AgriTech Expo Zambia* 10 – 12 April 2025 Zambia
	AGRARIA 10 – 13 April 2025 Romania
	Caspian Agro* 13 – 16 May 2025 Azerbaijan
	AgriPlanta-RomAgroTec 22 – 25 May 2025 Romania
	Agritec Africa 11 – 13 June 2025 Kenya
	Fielddays* 11 – 14 June 2025 New Zealand
	Opolagra 13 – 15 June 2025 Poland
	Seagriculture Europe 17 – 19 June 2025 The Netherlands
	FutureAg powered by AGRITECHNICA* 06 – 08 August 2025 Australia
	Potato Days Türkiye 19 – 21 August 2025 Türkiye
	Farm Progress* 26 – 28 August 2025 USA
	Potato Europe 03 – 04 September 2025 The Netherlands
	Tarım ve Teknoloji Günleri 03 – 06 September 2025 Türkiye
	AgroFarm Middle East 06 – 07 October 2025 United Arab Emirates
	Saudi Agriculture* 20 – 23 October 2025 Saudi Arabia
	KazAgro/KazFarm* 22 – 24 October 2025 Kazakhstan
	Agri-Food Tech Expo Asia October 2025 Singapore
	American Dairy XPO (ADX) 05 – 06 November 2025 USA
	AGRITECHNICA 09 – 15 November 2025 Germany
	AgriTrade Equipment Expo* 12 – 14 November 2025 Canada
	AgroExpo Uzbekistan* November 2025 Uzbekistan
	AlgaEurope 09 – 12 December 2025 Latvia



Foreign trade fair program of the
Federal Republic of Germany

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DLG Markets is a global partner for companies and organisations in the agrifood sector and a leader in the organisation of trade fairs and conferences worldwide. Our strength lies in an international network, innovative industry solutions and comprehensive expertise in the agrifood sector.

DLG Markets offers platforms for sustainable business development and international networking. Together with regional partners, we develop and realise customised event formats and projects that are precisely tailored to the needs and markets.

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