



EUROPEAN SEAWEED 26

SEAWEED FOOD MARKET

EVENT

21-23 SEPTEMBER

ROTTERDAM, THE NETHERLANDS

gastvrij
rotterdam

 **EUROPEAN
SEAWEED
ASSOCIATION**

MARKET EVENTS WHERE IT MATTERS

SEAWEED TAKES THE STAGE

- Let's bring seaweed to renowned European industry events to reach more customers. Therefore European Seaweed 2026 will participate in the **GASTVRIJ ROTTERDAM** food trade fair as its first pilot
- ESWA will host the **SEAWEED PAVILION (100+ M²)**: showcasing seaweed innovation, processing, and 10+ members with seaweed-based products in food & packaging
- ESWA will organise many activities such as a members' dinner (21st), networking drinks, workshops, and the RABOBANK FOOD LEADERS LUNCH



ABOUT GASTVRIJ ROTTERDAM

 gastvrij
rotterdam



3-Day Food Trade Fair – 21–23 September



Ahoy (Rotterdam, The Netherlands)



+ 500 exhibitors



Around 20.500 visiting food professionals



Strong focus on decision-makers and industry operators



Primarily professionals from the hospitality and foodservice sector

Visiting address
Ahoyweg 10
3084 BA Rotterdam
The Netherlands



KEY VISITOR GROUPS

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Hospitality Professionals: chefs, restaurant owners, F&B managers, hospitality entrepreneurs



Institutional Foodservice: healthcare, corporate catering, education institutions



Procurement & distribution: buyers, wholesalers, foodservice procurement



Hospitality & catering: hotels, catering companies, concept developers



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WHY

Visit GASTVRIJ ROTTERDAM as ESWA Member?



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WHY VISIT GASTVRIJ ROTTERDAM?

OBSERVE THE MARKET APPROACH IN ACTION



For all members not active in the food market, this is a unique opportunity to closely observe whether this approach works commercially — serving as a test case for other markets.

EXPLORE THE SEAWEED PAVILION



For all members this is a unique opportunity to experience the approach in practice: a dedicated Seaweed Pavilion (100+ m²) showcasing key insights into seaweed and its processing, with over ten food and packaging companies presenting seaweed-based products as a live case study ahead of major trade fairs such as Agritechnica, Interpack, & Anuga,

REACH FOOD AND PACKAGING MARKETS



For all members active in the food and packaging, markets — or those planning to enter these markets — Gastvrij Rotterdam offers an excellent opportunity. This is not only relevant for companies offering end products, but also for farmers and processors across the value chain. In addition, market players are present who are actively looking to source seaweed.

WHY VISIT GASTVRIJ ROTTERDAM?

MEET PROSPECTS, MEMBERS, AND PARTNERS



For members who want to schedule meetings with prospects, fellow members, or other stakeholders, Gastvrij Rotterdam — with the Seaweed Pavilion — is the ultimate place to inspire and engage stakeholders around seaweed and its applications.

EXCLUSIVE DINNER & WORLD HORTI CENTER VISIT



There is also the opportunity to join an exclusive dinner combined with a site visit to the World Horti Center — a global hub for greenhouse horticulture innovation attracting over 40,000 visitors from all over the world each year — where, over the next three years, a dedicated seaweed pavilion will be developed with strong focus on land-based cultivation.



FOR ALL MEMBERS THAT ARE INTERESTED IN VISITING GASTVRIJ ROTTERDAM, THERE WILL BE A FREE ENTRY TICKET PROVIDED

PROGRAM EUROPEAN SEAWEED 2026

MONDAY

21 September

10:00 Opening doors Gastvrij Rotterdam

10:30
11:30 Official opening Gastvrij Rotterdam

12:00 Official opening Seaweed Pavilion

12:30
14:30 Rabobank Food Leaders Lunch
Venue A – Dock 17 (2nd floor Ahoy convention Centre)

14:30
18:00 Visiting the Food Trade Fair

19:00 Member dinner

VENUE A

Ahoyweg 10
3084 BA Rotterdam
The Netherlands

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About Rabo Food Leaders



Rabobank 

In the dynamic world of food service, where trends evolve overnight and margins are tight, the Rabo Food Leaders Lunch brings together the decision-makers who truly shape what ends up on the plate.

In this setting, ideas turn into action, insights are shared, and inspiration flows as naturally as the conversation.

The Rabo Food Leaders Lunch is not just about food—it is about leadership in a sector that feeds millions every day.

PROGRAM EUROPEAN SEAWEED 2026

TUESDAY

22 September

VENUE A

Ahoyweg 10
3084 BA Rotterdam
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10:00 Opening doors Gastvrij Rotterdam

12:00
14:00 Chef Table – Tasting & inspiration

18:00 Closing of the Seaweed Pavilion



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SEAWEED TAKES THE STAGE

PROGRAM EUROPEAN SEAWEED 2026

WEDNESDAY

23 September

10:00 Opening doors Gastvrij Rotterdam

12:00
14:00 Chef's Table – Tasting & inspiration

16:00 ESWA Stakeholder networking drinks

18:00 Closing of the Seaweed Pavilion



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SEAWEED TAKES THE STAGE

CHEF'S TABLE

TASTINGS & INSPIRATION SESSIONS



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Interactive chef-led session with 16 seats at the kitchen.

Each day includes one Inspiration Session and one Tasting Session.



MONDAY



12:00-13:00 | Inspiration Session
Hybrid meat & fish with seaweed



13:00-14:00 | Tasting Session
Daily seaweed tasting selection



TUESDAY



12:00-13:00 | Inspiration Session
Plant-based seafood with seaweed



13:00-14:00 | Tasting Session
Daily seaweed tasting selection



WEDNESDAY



12:00-13:00 | Inspiration Session
Fresh seaweed for salads & dishes



13:00-14:00 | Tasting Session
Daily seaweed tasting selection

In partnership with Green Leisure Group
Green Leisure Group helps hospitality, leisure and event organisations turn sustainability ambitions into practical concepts. At Gastvrij Rotterdam, it supports the Chef's Table programme through live cooking, tastings and inspiration.



greenleisuregroup

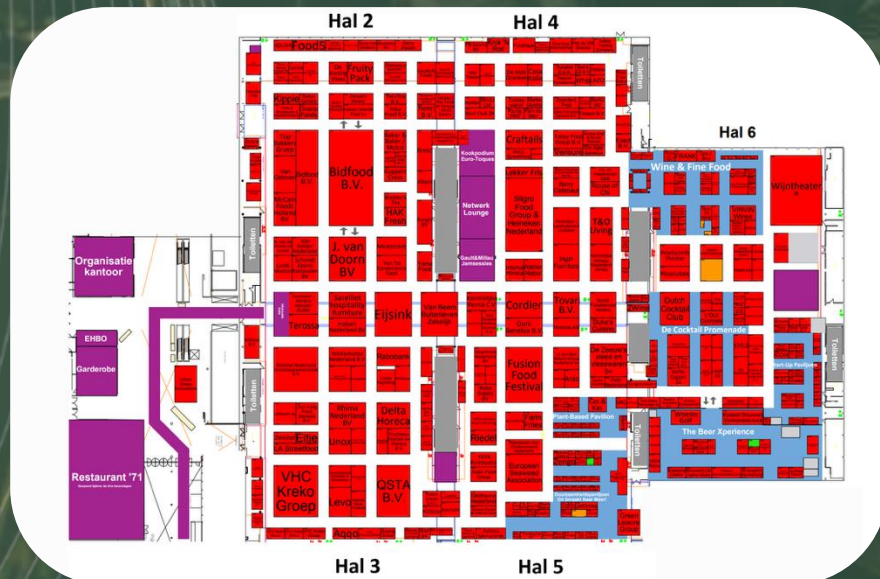
CHEF'S TABLE

TASTINGS & INSPIRATION SESSIONS

Location: Green Leisure Group

5.408

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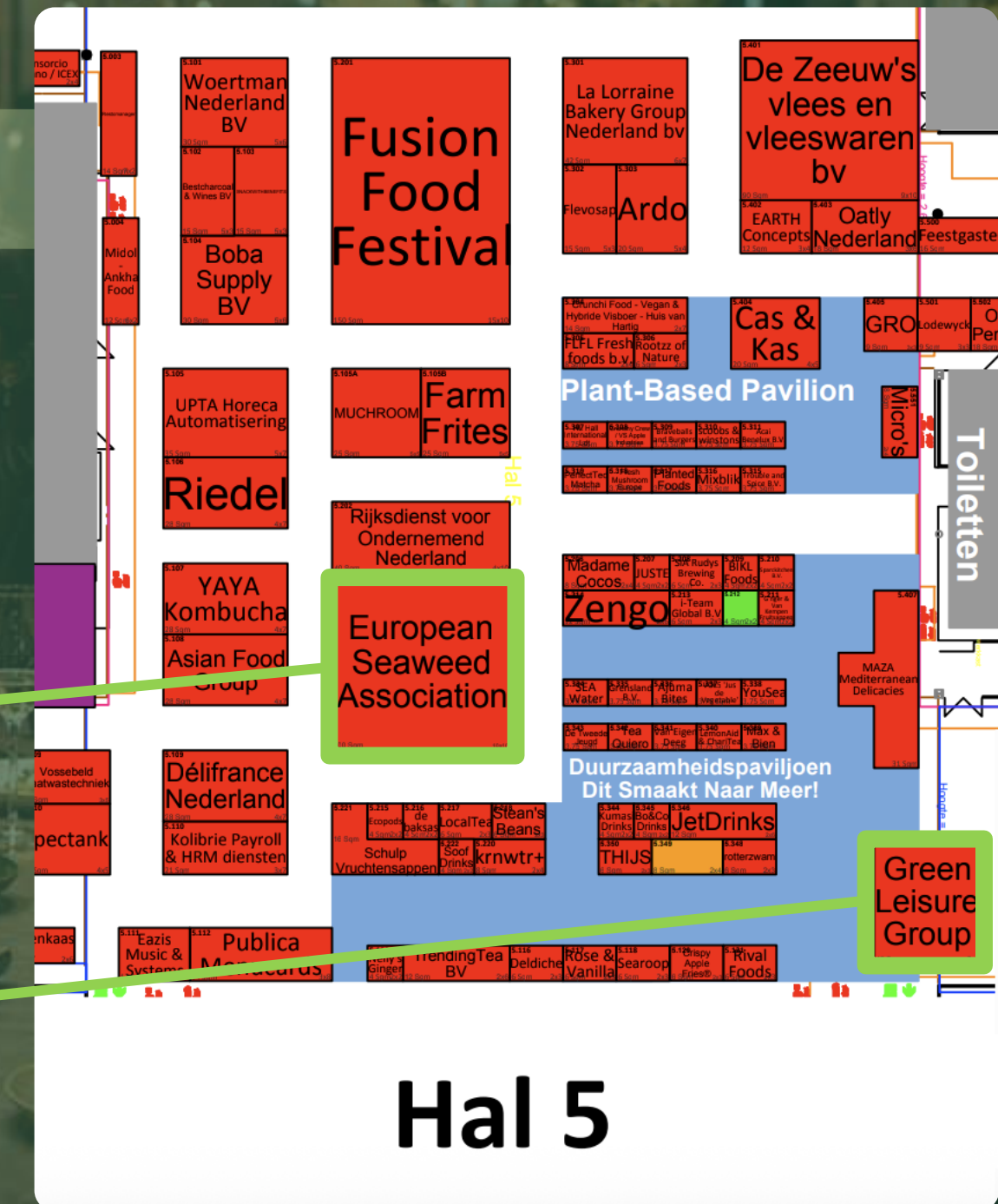
Green Leisure Group 5.203

Seaweed Pavilion 5.408



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Hal 5

greenleisuregroup

THE EUROPEAN

SEAWEED PAVILION

Booth: 5.203

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THE EUROPEAN SEAWEED PAVILION



ATTENDING THE EUROPEAN SEAWEED PAVILION



Rooted in the power of the sea, Your Well transforms seaweed into nutrient-rich products for everyday life. From healthy snacks and mineral-rich seasonings to functional ingredients and natural extracts, we combine wellness with sustainability. Pure, powerful, and inspired by the ocean.

Monkeys of the Sea is a food innovation company that uses seaweed and other plant-based ingredients to create sustainable seafood alternatives. By combining ingredients from both land and ocean, such as seaweed, microalgae, and plant proteins, they develop products that replicate the taste and texture of fish—without harming marine ecosystems.

Olijck Foods introduces Meat You Halfway in response to the protein transition: an innovative range of hybrid products that combines meat with plant-based ingredients, with seaweed playing a key role. By meeting consumers “halfway,” the brand offers an accessible step towards more sustainable eating without compromising on taste or texture.

Floor Foods develops innovative, plant-forward snacks under its consumer brand Snaqs, combining great taste with a lighter footprint. At the heart of its portfolio are natural ingredients such as vegetables, grains, and—most notably—seaweed, which plays a key role in both nutrition and flavour. From crispy vegetable chips to seaweed-based snacks and hybrid snack mixes.

ATTENDING THE EUROPEAN SEAWEED PAVILION



Selekt Meat Products is a specialist in premium, ready-to-use meat concepts, with a strong focus on carpaccio and finely sliced beef products for foodservice and retail. Alongside its core meat range, Selekt Meat innovates with refined combinations such as carpaccio and salmon enriched with seaweed, adding a subtle, contemporary twist to classic products



Notpla develops innovative seaweed-based, plastic-free packaging materials. Conpax manufactures and distributes these packaging solutions, bringing seaweed-based packaging to the food and retail market.



NNZ and Noriware are partnering to accelerate the development of next-generation, seaweed-based packaging solutions. By combining NNZ's expertise in sustainable packaging and global supply chains with Noriware's innovative seaweed-derived materials, the collaboration aims to create scalable alternatives to conventional plastics for the fruit and vegetable sector.



Rungis International Market, the world's largest wholesale food market, is increasingly focusing on innovation and sustainable marine and plant-based ingredients. Seaweedland contributes with high-quality, land based cultivated seaweed products. By connecting chefs and food professionals to versatile applications, this collaboration highlights seaweed's growing role in the European food ecosystem.

ATTENDING THE EUROPEAN SEAWEED PAVILION

BettaFish

BettaFish creates plant-based fish alternatives using European seaweed and proteins from fava beans and peas. Products such as TU-NAH and SAL-NOM recreate the familiar taste and texture of tuna and smoked salmon, offering flavourful alternatives that are free from soy and wheat.

NEAP

NEAP Seaweed creates bold and surprising food and drink products like beer and whisky, using locally cultivated seaweed from the Dutch Veerse Meer. Its range includes refreshing seaweed sodas, sauces and other innovative combinations that introduce consumers to the versatility and distinctive flavour of seaweed.

ALGAMAR[®]

Spanish producer and processor of edible seaweed, specializing in sustainably harvested seaweed ingredients for food products, seasonings, and functional food applications.



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