



This brochure is printed using soy-based ink on FSC-certified paper, following eco-friendly printing guidelines designed by Coex.

April 16(Thu) – 19(Sun), 2026
Coex Hall D, Seoul, Korea



KOREA INTERNATIONAL
**BAKERY
FAIR**



Korea International Bakery Fair

513, Yeongdong-daero, Gangnam-gu, Seoul 06164, Korea

T. +82-2-6000-8164-1115 E. bakeryfair@outlook.com H. www.bakery-show.com

Show Theme

BAKE THE WORLD

Korea International Bakery Fair is a premier gateway to Asia's fast-growing bakery and dessert market. As the demand for high-quality bread, pastries, and confectionery continues to surge across the region, Korea has emerged as a trend-leading hub that shapes consumer tastes and drives innovation in the global bakery industry.

The fair brings together **Korea's top bakery chains, cafés, manufacturers, distributors, and sourcing decision makers**—creating a high-value platform for international suppliers of bakery equipment, ingredients, packaging, and technology to enter or expand in the Asian market.



Show Overview

Title	Korea International Bakery Fair 2026
Date	April 16(Thu) – 19(Sun), 2026 (4 Days)
Venue	Coex Hall D, Seoul, Korea
Host	Coex, Korean Master Bakers Association, Korea Bakery Association
Organizer	Coex, Korean Master Bakers Association

Exhibition Items

Bakery Machinery



Flour Mill, Spiral Mixer, Dough Conditioner, Dough Divider & Rounder, Bread Slicer, Deck Oven, Display Case, Stand Mixer, Ice Maker, Ice Shaver, Blast Freezer, Proofer

Bakery Packaging



Packaging Equipment, Smart Packaging Solutions, Packaging Boxes, Shopping Bags / Wrapping Paper, Packaging Accessories, Takeout Supplies, Eco-friendly Packaging, Upcycling

Bakery Tools/Supplies



Baking Pans, Molding / Decoration Tools, Measuring Tools, Hand Tools / Utensils(Mixing Bowls, Whisks, Scrapers, etc.), Parchment Paper / Muffin Cups / Molds & Sanitation Supplies, Proofing Baskets, Display Crates, Trays, Cutting Boards

Frozen Dough & Bakery Mixes



Frozen Dough Products(Croissants, Pastries, Pies, Cookies, Scones, Muffins, Waffles, etc.), Baking Mixes(Cakes, Pancakes, Cookies, Muffins, Waffles, etc.), Home Baking Kits

Bakery Ingredients



Gluten-free / Vegan Ingredients, Chocolate, Food Additives(Baking Powder, Yeast, Fermentation Yeast, Sweet Bean Paste, Margarine, Almonds, etc.)

Commercial Bakery & Dessert Products



Breads, Pastries, Flour-based Bakery Products, Cookies, Candy, Ice Cream, Cakes, Macarons, Gluten-free / Vegan Bakery Products

Dairy Products



Dairy Products(Raw Milk, Skimmed Milk Powder, Whole Milk Powder, Fermented Milk, Infant Milk Powder), Condensed Milk, Fresh Cream, Butter, Dairy Spread, Powdered Products, Cheeses, Cream Cheese, etc.

Eggs & Meat Processed Products



Eggs, Sausages(Salami, Pepperoni, Vienna, Bologna, Chorizo, Andouille, Alheira), Hams(Jambon, Sliced Ham, Smoked Ham, Bacon), etc.

Bakery Store & Kitchen Equipment



Dough Preparation Tables, Worktables, Sinks, Counters & Workstations, Kitchen Sanitizers, Refrigeration & Freezing Equipment, etc.

Bakery Startup Solutions

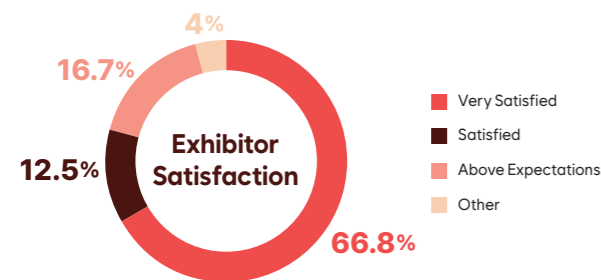


Bakery Cafe Startup Consulting, Interior Design, Inventory Management, Testing & Inspection Service Safety & Quality Control Management, POS Systems, etc.

Why Korea International Bakery Fair?

02. Exhibitor Satisfaction: 96%

The Korea International Bakery Fair serves as an optimal marketing platform for bakery industry professionals, enabling efficient B2B meetings with buyers and providing a valuable test bed to gauge Korean consumer responses (B2C) to new products.



03. Satisfaction Compared to Similar Exhibitions: 96%

We deliver strong performance through professional exhibition spaces and operational facilities, high-quality buyers and visitors, a well-curated exhibition layout with diverse content, and an efficient management system.



01. Largest Bakery Exhibition in Korea

The Korea International Bakery Fair is the largest bakery-only exhibition held in Korea, bringing together the highest number of exhibitors and visitors in the industry.

At a Glance: Korea International Bakery Fair 2025



04. Bakery Industry Networking Platform

The Korea International Bakery Fair, featuring side events such as national-level competitions, confectionery and bakery showcases, and technical seminars, serves as a premier networking platform for the bakery industry in Korea.



Concurrent Event

Special Pavilion



House of Patisserie

"House of Patisserie" featuring trendy bakery brands from Korea, was launched in 2025 and has become a popular special pavilion among visitors.

*Shared storage area, refrigeration and worktables are provided.



House of Dessert

A special pavilion that newly launched in 2026, featuring dessert items such as ice cream, cakes, and confectionery.

*Shared storage area, refrigeration and worktables are provided.



Guest Country

A special program that introduces overseas bakery industries and cultures to the Korean market. Each year, a Guest Country of Honor is selected, offering exhibitors valuable networking opportunities to expand their business internationally.

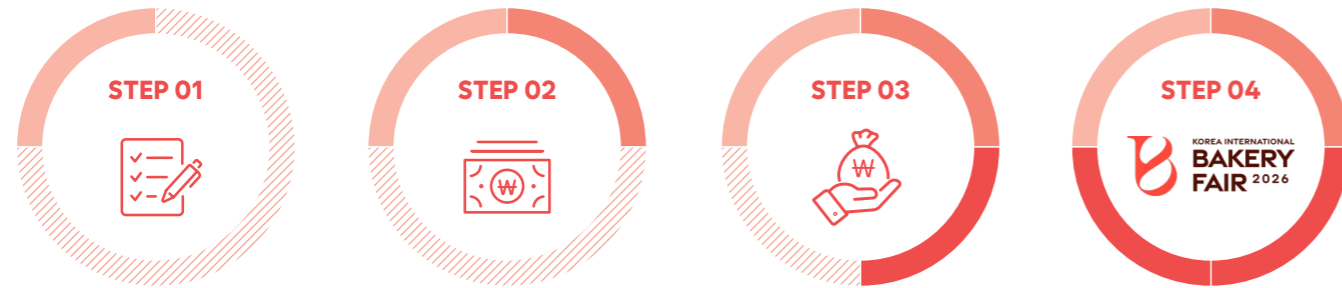
Seminar & Competition

In partnership with leading industry organizations, the Korea International Bakery Fair offers a diverse program of seminars and competitions. Visitors can explore around 100 bakery arts entries showcased at the competition during the fair.

- Korea International Bakery Fair Showcase
- 2nd Galette Competition
- 17th Healthy Bread Sandwich Competition
- 8th Brunch Menu Competition
- Korea Master Baker Team Championship 2026
- 10th Domestic Wheat Bakery & Confectionery Idea Contest



Participation Guideline



Submit Application
Early Bird - Nov 30
General - Jan 31

Send Down Payment
Down Payment(50%)
Within 1 week of application
submission

Send Final Payment
Balance (50%)+ Utility Fees
Within 1 week after submission
utility application

**Korea International
Bakery Fair 2026**
April 16 - 19, 2026

Booth Types & Fees

Category	Space Only	Schell Scheme	Premium Booth
Booth Image			
Specification (3mX3m)	Minimum Units Two or more booths * Exhibitors must use one of the Coex official subcontractors to design and construct their own booth	Booth Signage Company name & Booth number Flooring Needle punch carpet Furniture 1 information desk and 1 chair Lighting Standard lighting & 1 Power outlet Basic Electricity 1kW	Booth Signage Company name & Booth number Flooring Needle punch carpet Furniture 1 information desk and 1 chair Lighting Standard lighting & 1 Power outlet Basic Electricity 1kW
Early Bird(-Nov 30)	USD 3,000	USD 3,300	USD 3,800
General(-Jan 31)	USD 3,200	USD 3,500	USD 4,000

* A set of information desk and chair is provided per exhibitor, not the number of booths.

* The booth fee does not include 10% VAT. If your country is not exempt from taxes, a 10% VAT will be added to the total participation fee. Overseas companies not exempt from taxes must comply with the Korean Value-Added Tax Act Law and pay a 10% VAT.

Utility Service Fees

Electricity(Daytime)	Electricity(24 Hours)	Internet LAN	Water & Drainage
\$90/kW	\$100/kW	\$250/port	\$250/connection

* The fee above is for four days' use during exhibition period.

Early Bird Application

Discount USD 200 per booth until Nov 30, 2025

Korea Int'l Bakery Fair Secretariat T. +82-2-6000-8164/1115 E. bakeryfair@outlook.com W. www.bakery-show.com

