

## Exhibiting Companies in the Newcomers Area at INTERNORGA 2026 (in alphabetical order):

### **BITEdrink GmbH (Copenhagen, Denmark)**

BITEdrink offers organic beverage mixers exclusively for the hospitality industry. The products enable quick, consistent and cost-efficient drinks in six flavours – space-saving, sustainable and free from additives in a 5-litre bag-in-box format. [Further information on BITEdrink GmbH.](#)

### **Bombay Delight GmbH (Berlin)**

Bombay Delight produces authentic chai syrup based on traditional Indian recipes with strong Assam tea and natural spices. Developed specifically for professional use, the syrup enables fast, consistent preparation and brings Indian chai culture – enjoyment, warmth and hospitality – into cafés, restaurants and hotels. [Further information on Bombay Delight GmbH.](#)

### **Brizza GmbH (Herxheim, Rhineland-Palatinate)**

Brizza combines oven-fresh, fully lye-treated pretzel dough with the crispness of a pizza – an innovative pretzel pizza that can be topped quickly and creatively. The hand-formed pretzel base provides a crispy exterior and a fluffy interior; the pre-baked bases are ready to serve in just a few minutes and are ideal for gastronomy, catering and new culinary concepts. [Further information on Brizza GmbH.](#)

### **CALL ME NUTS (Hamburg, Germany)**

CALL ME NUTS develops versatile peanut butter products – from classic varieties to flavours with chili or crunchy kernels. The products are vegan, palm-oil-free and contain no added sugar, making them suitable for a wide range of culinary applications. [Further information on CALL ME NUTS.](#)

### **Crushi (The Crushi B.V.) (Utrecht, Netherlands)**

Crushi produces patented “Crunchy Sushi” snacks that combine a crispy outer coating with classic sushi on the inside. The frozen products are easy to prepare in the oven, air fryer or deep fryer and offer fresh flavour, convenience and reduced food waste – suitable for gastronomy and end consumers. [Further information on The Crushi B.V.](#)

### **Fruit Rebel GmbH (Kirchdorf am Inn, Bavaria)**

Fruit Rebel brings Apple Fries – a modern snack innovation for gastronomy and retail – to the market. The crispy apple sticks are a frozen convenience product, versatile as a dessert, snack or menu component. [Further information on Fruit Rebel GmbH.](#)

## **Franz von Fein GmbH (Tübingen, Baden-Württemberg)**

Franz von Fein stands for alcohol-free premium aperitifs crafted by hand with organic fruits and botanicals. The range is complemented by sparkling cuvées that reinterpret alcohol-free enjoyment.

[Further information on Franz von Fein GmbH.](#)

## **Hannheinehof Lebensmittel GmbH (Fulda Niederode, Hesse)**

Hannheinehof produces premium beverages from regional orchards and has represented organic farming, biodiversity and sustainable quality for ten generations.

[Further information on Hannheinehof Lebensmittel GmbH.](#)

## **Heime – el Snackie (Hamburg)**

El Snackie combines authentic Mexican recipes with German production and offers natural snack and food products “Made in Germany”. The company independently manages the entire value chain from product development to delivery.

[Further information on El Snackie.](#)

## **Nature Line Cutlery Oy (Outokumpu, Finland)**

Nature Line develops high-quality, reusable tableware made from more than 95 percent renewable, bio-based materials – durable, resource-efficient and fully EU-compliant.

[Further information on Nature Line Cutlery.](#)

## **PolarFoxy.com GmbH (Bornheim, North Rhine-Westphalia)**

PolarFoxy.com offers digital solutions for seamless temperature monitoring and documentation for gastronomy, hospitality and catering. The systems automate HACCP processes and increase efficiency and transparency.

[Further information on PolarFoxy.com GmbH.](#)

## **SHO (The Mediterranean Food Lab) (Dijon, France / production hub NL)**

SHO develops plant-based, fermented broths with complex, deep flavour profiles – 100% natural, free from additives and created “by chefs for chefs”.

[Further information on SHO.](#)

## **The Jackfruit Company (Boulder, Colorado, USA)**

The Jackfruit Company produces sustainable, plant-based jackfruit products and supports more than 1,700 farming families with its integrated supply chain. The award-winning products are used worldwide and are experiencing strong growth in Europe.

[Further information on The Jackfruit Company.](#)

## **The Oater (Cologne, North Rhine-Westphalia)**

The Oater enables the production of fresh barista oat drink directly on site in gastronomy and catering. The automated solution delivers consistent premium quality, reduces packaging waste and minimises delivery and storage requirements while integrating seamlessly into daily workflows.

[Further information on The Oater.](#)

## **ZEEN Tech AG (Immensee, Canton of Schwyz, Switzerland)**

ZEEN Tech AG has developed the world's first patented food processing technology that processes snacks and chips exclusively with water – without oil, without air and with 0% fat. [Further information on ZEEN Tech AG.](#)