



**IN REMEMBRANCE OF HIS MAJESTY
KING BHUMIBOL ADULYADEJ
1927 - 2016**

INFORMA

THE BUSINESS MAGAZINE OF THE THAI - ITALIAN CHAMBER OF COMMERCE



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President's Message

Lino Geretto
President



Dear TICC Members and Friends,

It is with profound sadness that we mourn the passing of His Majesty King Bhumibol Adulyadej. All directors, staff and members of The Thai-Italian Chamber of Commerce grieve with the people of Thailand as we remember a leader and a father whose legacy will continue to inspire us. His contributions to Thailand, both domestically and internationally, know no bounds and will forever shape the future of this magnificent country.

This issue of Informa addresses the issues of safety and well being through the contribution of content by International Legal Counsellors Thailand and Bticino, our trusted members. The inclusion of articles on the topic of safe use of electrical appliances and the application process for obtaining factory operating licenses highlights the importance of safety issues today.

I'm also pleased to announce that we are now collaborating with one of our partners, the Queen Sirikit Convention Center, in relation to the the official presentation of the HoReCa (12-14 July 2017) trade show. This upcoming trade fair is a innovative concept for the Horeca Industries, namely the food industry, and the Hospitality sector. In fact it aims to be the most important venue for entrepreneurs to source all the services and products required to set up their hotels, restaurants and catering businesses. The Thai-Italian Chamber of Commerce (TICC) will invite exhibitors to showcase products during the fair, thus promoting and celebrating the quality and competitiveness of Italian products.

I would also like to mention the success of the Vendemmia Italiana Networking Night at the Il Vino di Zanotti restaurant this past September. It was an extremely well attended event, which garnered much interest. I'd like to thank all the sponsors that made this event possible; particularly the Aroma Group, Heritage, but also Italiasia's Aperol Spritz, Menabrea, Bottega Verde, Food Gallery, Sest Beverage, Maserati, Ducati, De La Lita, and GFour.

As for the TICC's future activities, naturally we are going to carry on the tradition of the Christmas Charity Dinner which this year will be celebrated on December 15 at Crowne Plaza Lumpini Park. As always, the aim of the event is to re-unite all our members and friends and to support the Camillian Foundation's great social project. Equally significant as our charity dinner is the occurrence of the 25th Annual Convention of the Assocamerestero which will take place in Italy, at Riva del Garda. This event provides the TICC with a wonderful opportunity to meet our current and potential future partners and to discuss with them opportunities for the growth of their businesses in Thailand.

As we approach the end of the year I would like to express my gratitude to all our partners, sponsors and supporters. It is with their contributions that the TICC is able to continue its efforts to promote our services and businesses so as to strengthen economic cooperation between Italy and Thailand. We will continue to have more and more initiatives and activities throughout the next year in order to support our members and to keep growing together.

Arrivederci,
Lino Geretto

Contents

The TICC, a Powerful Business Tool

Its outreach is expansive as the network is continuously growing

6 - 7



Safety and Electric Matter

Electrical safety to security and comfort of your home and better life

8 - 9

The Identities of Hand craft in Thailand and How to Keep the Identities

The great diversity of craft types and design styles found in handmade products around Thailand

10 - 11

PAGE 6 - 7

Basis Info: Factory Operation License

Factory construction, operation, expansion and safety conditions

12 - 13



The Exclusive World of Caviar Giaveri

The flavour is delicate, even when full

14

PAGE 10 - 11

A Peak into Gelato Scene

Take a leap into the colourful world of Italian Gelato

16 - 17



Art Therapy and Camillian's Children Living with Disabilities

Art lends itself to physical development and the enhancement of mental skills

18

PAGE 12 - 13

Entrepreneur Now Awards 2016 Press Release

Entrepreneur Now Awards 2016 returns with THB 10 million worth of prizes, including mentoring program with Billionaire Serial Entrepreneur

19



Members For Members Card's Benefits 2016 - 2017

21

PAGE 16 - 17

Let Ferraro Family Cook For Yours

As a family-friendly restaurant, every dish at Ferraro is designed to stimulate the palate and impart the feelings and comforts of home cooking

22 - 23



Ospitalità Italiana Bangkok Award Ceremony 2016 Press Release

Ospitalità Italiana is a Certificate of Quality assigned to highly selected restaurants that demonstrated to have brought real Italian quality and taste to Thailand

24 - 25

PAGE 18

Archieved Events

26 - 27

New Members and Upcoming Fairs

28 - 29



TICC Membership Benefits

30

PAGE 24 - 25

THE TICC, A POWERFUL BUSINESS TOOL

There are 78 Italian chambers of commerce all over the world operating in 54 countries and managing a network of more than 300,000 businesses. Overall they promote international trade and relations generally, and more specifically trade and relations between Italy and the rest of the world.



The **Thai - Italian Chamber of Commerce in Bangkok** (the "Chamber" or "TICC") is one of the longest established Italian chambers of commerce. In fact, since 1979 it has been operating to support and improve not only Italian companies' business operations in Thailand, but also Thai companies' operations in Italy. It offers a **multitude of services** such as assistance with outsourcing, international marketing, trading, implementation of strategic objectives, and partner matching. Operating with a large field of competencies, the TICC can prospect, procure and process a wide range of services for its members. The Chamber is also able to identify new opportunities for both Italian and Thai businesses overseas and hence improve the activities of **Thai** and **Italian** players. Its outreach is expansive as the network is continuously growing.

TICC Services

All **cutting - edge businesses** from around the world are racing to capitalize on new and emerging market opportunities, and one way to do so is to expand internationally. It is widely accepted that Italy, not only presents great market opportunities itself, but it also offers the perfect gateway to Europe.

“Operating with a large field of competencies, the TICC can prospect, procure and process a wide range of services for its members”

Besides all misconceptions, flying from **Asia to Italy** is surprisingly easy. To come to Italy is an incredible and profitable opportunity; it is the perfect environment to expand one's network and to get in contact with a vast range of premium quality suppliers and sellers. Some of the **biggest and most important fairs in Europe take place in Italy**. To name a few, you can't miss Homi, L'Artigiano in Fiera, Tuttofood, Salone del Mobile, Sicurezza 2017, Mido 2017 and Ipack IMA 2018

The Thai - Italian Chamber of Commerce is the perfect channel to assist you in organizing business trips to Italy. With our **one-stop business package** we can provide you with all the services you need to ensure that you make the most out of your business trip in Italy.





“It is widely accepted that *Italy*, not only presents great market opportunities itself, but it also offers the *perfect gateway to Europe*”

As an example, the TICC is able to provide access to **lists of verified contacts and market studies**. The hundreds of contacts that the TICC has in Italy cover public and private sectors at all levels. They are ensured by our vast network developed over 40 years of activity and by the constant collaboration between all the numerous Italian Chambers.

Our commitment starts before you leave Thailand as we are able to provide a **fast track service** to obtain the requisite **visas for Italy**. Thereafter, the Chamber continues to support your company's objective by ensuring that all details of the trip match your needs. The customer can also take advantage of our partnerships with premium airlines such as **Etihad Airways and Air France**. With our packages it is possible to travel alone or in a group with friends or with family.

Regardless of the size of the travelling party, the Chamber is able to assist with all details of the trip, from transportation, accommodation, interpretation services, business scheduling and beyond. To round it off and ensure a memorable trip, the Chamber is even able to organize wonderful sight-seeing and tour experiences to breath-taking Italian and European destinations.

Mr. Stefano La Rosa is the TICC's representative in Italy. He is a legal specialist who can assist you and your company realize your business objectives by **providing a complete range of services**, including, but not limited to:

Legal assistance
Logistical arrangements
Promoting investment opportunities
Supporting investors during the life cycle of the investments



Mr. Stefano La Rosa
TICC Representative and Legal Council in Italy
Contact: sviluppo.estero@thaitch.org

The TICC and Mr. La Rosa very much look forward to assisting you.





SAFETY AND ELECTRICITY MATTER

BTicino (Thailand) Ltd was established in 1970, manufacturing switches and sockets, consumer unit and load center. BTicino is part of Legrand Group since 1989. We, **BTicino** (Thailand) Ltd, concern about electrical safety first to security and comfort of your home and better life.

Nowadays electricity is important to life, people can't imagine life without electricity. Electricity gives us light, keeps us warm or cold, entertains us and makes our days easier. In the modern world electricity gives life to our home and fulfill our life. Electricity makes our life easier and more convenient, on the other hand, it can be a hazard for our life and belongings.

Electricity is the movement, which the electrons move along metallic conductors. The flow of electrons does not happen in some materials such as plastics, which are used to protect from electricity.

The electrical energy that reaches our home is distributed through electrical wiring installation, a network of conductors and devices that allow us to use it properly; the socket is the one of the most noticeable devices. Electrical current is a flow of charges between two points, the socket is the device that allows us to use the electricity. The socket has 3 slots and every slot is connected to a different conductor;

- **Ground:** It's a point with null potential that is used as protection against leak currents, which do not return through the neutral pole.
- **Phase:** The terminal with highest potential (220V), it's also called positive pole or where the electrical current comes from.

- **Neutral:** It's the pole with the null potential (0V), the negative pole, or where the current returns through, as it closes the circuit so that there can be a flow.

To safe our life and our belongings, an electrical installation should guarantee its safety and comply with the requirements of the electrical devices. Your home must be the safest place, your risk of electrical shock will be minimal as long as you keep your installation optimally, checking for important issues as the following; common wiring installation, unsuitable installations, equipment and sockets, condition of plugs and sockets.

Effects of electricity on human being

The human body is permanently traversed by a huge amount of electric impulses, or more precisely, bioelectric impulses, which control several natural circuits. If these impulses are overexposed by external currents due to an accidental contact, there will be effects that may go from a simple tickle to a fatal heart fibrillation. This takes place when part of the human body **"close the circuit"**, allowing the current flow through it.

To avoid electrical hazards

Before performing any electrical work, no matter how simple it seems, even changing a light bulb, you should always switch off the electricity on the panel board. Any work on the installation must be done by a license electrician. Always remember to inform somebody about the work you are doing, so that they do not restore the electricity inadvertently and avoid anybody switching back the power back on.

- Some repair and maintenance work can only be performed

by qualified and authorized electrical practitioner.

- Despite replacing a bulb looks a simple job, always switch the power off the main switch board.
- Keep your electrical installation in good condition.
- Use sockets with protected slots that have a protection for ground.
- The main board is the container of command and protection elements, among which we find the thermo-magnetic circuit breaker and the electricity leakage protection switch. It must be located in an easily accessible place and it must be protected from weathering.
- Use good quality and certified electrical components only.

We provide full ranges of products as power protection and distribution, switches and sockets : from economic ranges to luxury ranges, Home Automation, Intercom and CCTV and structured cabling which we launch not only showrooms in Phuket and Chiangmai, but also first and unique in Concept Store at G floor Ploenchit Center, BKK. For the Concept Store, we welcome everybody to touch and feel the new experience, discovering a wide ranges of innovative products and solutions.

BTicino (Thailand) Limited Bangkok I Concept Store

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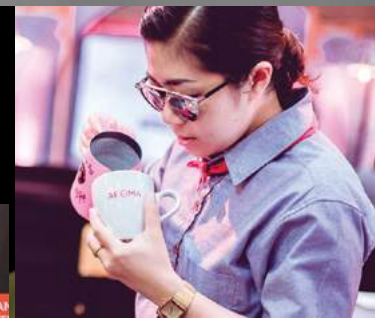
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AROMA
GROUP

AROMA GROUP collaborates with Thai – Italian Chamber of Commerce and WEGA Macchine per Caffè, the world-class coffee machine brand to set up the competition seeking the Best Barista in Thailand

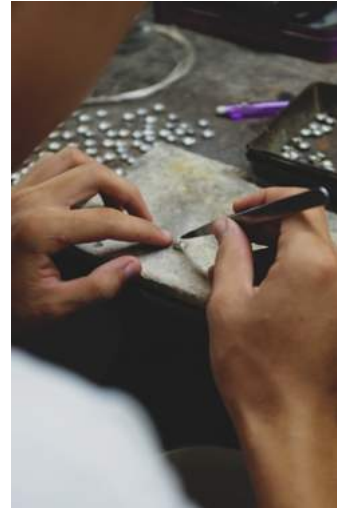
First time ever in Thailand that Espresso Italiano Champion 2016, accredited by The Italian Espresso National Institute (Inei), will be held, giving a great opportunity for Professional Baristas to win the title as the Best Barista in Thailand and to be Thailand's representative to participate in the international competition at Trieste Espresso Expo in Italy.

11-minute competition time is the challenge for all competitors. Participants have to manage it all from cleaning coffee machine, ground provided coffee beans and make 4 cups of Espresso and 4 more cups of Cappuccino, aiming



for the "perfect shot" to be served to the judge panel in a secret den. The taste performance will be judged anonymously as the panel will not know brewer's names nor see them. The competition is therefore fairest according to the standard of Istituto Internazionale Assaggiatori Caffè (IIAC).

Kijja Wongwaree, Executive Director of AROMA GROUP states "Italy can be regarded as the Capital of Coffee where the best espresso was originated. The participation in Espresso Italiano Champion is definitely a crucial step for Thai barista as well as fresh roasted coffee business in Thailand toward an international platform."



THE IDENTITIES OF HANDCRAFT IN THAILAND AND HOW TO KEEP THE IDENTITIES

Since the start of human civilisation, people have created forms of identity in which they can feel they belong and can be identified as belonging to a culture or social group. **Cultural or social identity** can be related to a nationality, ethnicity, religion, social class, generation or locality. One universally found way to demonstrate such identity is the **crafting of everyday artefacts**, such as clothing, household utensils, ceramics, adornments, in a form that is unique or at least different from those of other groups. The function of a particular item may be alike but the style, shape, pattern and sometimes the colours used determine the identity of the individual crafter and the group to which she or he belongs.

The great diversity of craft types and design styles found in handmade products around Thailand, from ancient past to present day, demonstrates that **this nation is home to many different ethnic and religious groups** and that its regions and often individual provinces have their own specific identities, much in the same way as the dialects and accents of language or styles of architecture. However, while language is routinely passed on from birth onwards and buildings usually remain through generations, **crafted artefacts which are used day-to-day are frequently replaced these days by mass-produced products** which are considered practical and durable alternatives that can be readily bought more cheaply or without the labour of producing them oneself. It is not difficult to deduce that, as a means of identity, the heritage of crafting products will soon dye off in most communities and that deft skills, previously developed and passed on over many centuries from mother to daughter and father to son, may be completely lost in just one or two generations. **This is not a prediction; it is already happening now.**

Unless new reasons are found and promoted to encourage young people to learn these skills from their parents (by way of inherited genes), products of this important ancient cultural activity (such as woven textiles, embroideries, ceramics, basketry, papermaking, woodcarving) will become **merely museum items and cease to have a living presence in Thailand's rich cultural heritage**. Yet, there is no going back to reproducing most products purely for their original practical use, with the possible exception of some jewellery and certain religious artefacts still needed by some groups. There is, though, good reason to encourage those with inherited cultural skills to help **preserve their own heritage** by making their products available for people outside their communities who have a keen interest in obtaining handmade products as a refreshing alternative to ubiquitous mass-production. In doing so, artisans are able not only to maintain and pass on their skills as a means of income generation (often conveniently carried out at home) but can also introduce and foster outside awareness and interest in their culture from which they can derive support for its survival in an increasingly uniform global society.

This concept, though, will only be fully successful and sustainable if such production is accompanied by **useful information that gives the consumer knowledge about the identity of the products**; where they came from, who made them, how they were made and what they were originally made for. Unfortunately, in order to protect their market niche, many traders in handmade craft products tend to withhold much of this information, relying instead on sales based entirely on the aesthetic quality of the product itself. In the mass tourist market, visitors tend to forgo interest in product origin and go for cheaper, often less well-made items as gifts or souvenirs. It is necessary, therefore, to ensure that the right kind of consumer is approached. **Marketing of crafted products seeks discerning buyers who understand the value of high quality, appreciate handmade and take an interest in culture**, especially that of Thailand and its diverse ethnicity.

It is from this background that a small group in Bangkok developed, nearly 25 years ago, **The ThaiCraft Association** as an independent entity to promote the crafts of all cultural identities found in Thailand. At first, as a 'non-profit' organisation, it attracted large numbers of supporters both as volunteers and customers in the city centre at regular fairs of ethnic crafts sent by village groups from all corners of the kingdom.



Later, it was realised that the missing link was the producers themselves. Their involvement in the market itself was the only practical way for them to understand the value of their products and to learn to adapt them to consumer preference without losing their cultural identity. Soon, the **market spread to export orders** and the complexity of the organisation necessitated the formation of the **ThaiCraft Fair Trade Company**, a more profit-driven, professional approach without losing its core values. More recently, in order to emphasise the need to preserve cultural crafts, ThaiCraft opened a small store in the old city area called **Heritage Craft**. Whatever the name, this social enterprise, utilising its profits solely for developing the market further, is dedicated to enabling artisans themselves to participate and benefit profitably in the marketplace and to preserve this vital aspect of their cultural inheritance.

However skilled the artisans may be at their craft, this is no indication of how well they can find a way into marketing their products. Generally, it is more successful for artisans in a community to work together as groups in production and administration. This creates the power to obtain the best quality and price for raw materials and to ensure a fair price return for their products. The group is also able to handle orders in reasonable quantities and achieve a consistent quality standard as well as meet time limits required by customers. As a group, artisans can participate in market opportunities such as the **monthly ThaiCraft Fairs in Bangkok's Sukhumvit Road**, popular with foreign expatriates, and various other events such as those organised by the government-sponsored OTOP programme, mostly focused towards Thai shoppers.



crafted artefacts which are used day-to-day are frequently replaced these days by mass-produced products



The retail market faces fierce competition in Thailand, especially Bangkok. It is no longer possible for craft producers to sell their products in sufficient quantities in an amateur marketplace. **Most consumers are used to and expect a more sophisticated scene, especially for higher-value products.** Effective promotion and communication, now more focused digitally in the social media, requires capital which is hard to achieve purely from sales turnover. Unfortunately, there is no other sustainable way of ensuring the survival of craft production as a means to preserving a living ethnic identity in communities.

However, there is a potential way forward and that will depend on the investment of those who share the values of **Thailand's deep cultural heritage in craft**. Through crafting, it is possible to understand societies better and how they view the world through one of humanity's oldest activities; one that has shaped our world over millennia. Crafting is a form of cultural identity that empowers both women and men (unusually, especially women) to find new confidence in themselves and, by fulfilling the requirements of others, to relate more equitably to the often daunting world outside. The consumer, the admirers of the complex ethnic skills that lie behind the products, gains respect for both the artisans and their cultural identities, an attitude which they, in turn, can use to defend the ethnic rights of all societies to protect their identities which are under constant political threat from increased nationalisation and globalisation. New channels of communication can enable us to unite in our quest to use ancient craft skills as a means towards preserving precious ethnic identities.

Stephen Salmon
Co-founder and Adviser
ThaiCraft Fair Trade

(The ThaiCraft Fair is held on a Saturday most months of the year at Jasmine City and other venues in Bangkok's Sukhumvit Road area. For details, visit www.thaicraft.org and, for ThaiCraft's shop ans café in the old city area, www.heritagecraft.org)

BASIS INFO: FACTORY OPERATION LICENSE

Factory construction, operation, expansion and safety conditions are governed by the **Factory Act B.E. 2535 (1992)** which is administered by the **Department of Industrial Works**, the Ministry of Industry.



“Factory” in the Factory Act, B.E. 2535 refers to a building, place, or any vehicle that operates machinery that has 5 horsepower or more or that has 7 workers or more for the purpose of manufacturing, producing, assembling, packing things, repairing, maintaining, testing, improving, processing, supplying, storing or destroying. Thus, in order to determine the type, category, or group of factory, entrepreneurs need to consider information regarding enterprise, horsepower, and number of employees working in their premises.

According to the Factory Act, B.E. 2535, **factories in Thailand are placed into 3 groups** (specific details for each group can be found in the Ministerial Regulation (B.E. 2535) and the Notification of the Ministry of Industry issued pursuant to the Factory Act, B.E. 2535 as follows:

Group 1 means factories that use machinery having 5 to 20 horsepower and/or 7 to 20 workers (except factories that produce pollution and are categorized into Group 3) for manufacturing. They do not require a license; they can be operated as intended by the operators without having to obtain permission.

Group 2 means factories that use machinery having 20 horsepower but less than 50 and/or more than 20 but less than 50 workers (except factories that produce pollution and are categorized into Group 3) for manufacturing. They are required to notify the authority before commencing operations.

Group 3 means factories that use machinery having 50 horsepower and/or more than 50 workers for manufacturing and produce pollution. They are required to receive a license from the relevant authority before commencing operations.

Moreover, according to the list annexed to the Notification of the Ministry of Industry No.3 B.E. 2542 (1999), entrepreneurs need to conduct a report on risk analysis for their factory operations that includes **“Hazard Identification”** and **“Risk Assessment”**. Hazard Identification and Risk Assessment can be done by one or more methods that are appropriate for factory operations or potential risks, such as Checklist, What-If Analysis, HAZOP, FTA, FMEA, or other methods approved by the Department of Industrial Works. Furthermore, **entrepreneurs must establish a “Risk Management Program” which is a program to set up proper and efficient safety measures in managing risks from potential hazards**, in order to prevent and control risks from factory operations resulting from a risk analysis report which contains Hazard Identification and Risk Assessment. In addition, the Risk Management Program shall contain the three programs which are **Control Measure, Recovery Measure and Corrective Action Plan** and shall be in accordance with criteria prescribed by the Department of Industrial Works or other methods approved by the Department of Industrial Works.

Location of the factory is also a significant issue that entrepreneurs

need to consider and obtain permission before establishing their factory. Entrepreneurs wishing to establish a factory in an industrial zone under Section 30 of the Factory Act, B.E. 2535 need to conduct a detailed report as any inaccuracies regarding safety issues may have an adverse impact not only on other factories located in the industrial zone but also on those persons living near the industrial zone. Group 3 factories that produce pollution, are required to make an Environmental Impact Assessment (EIA) report for the Office of Natural Resources and Environmental Policy and Planning and conduct a public hearing for local people who live in neighboring areas of potential factory location.

The Factory Act contains a number of provisions relating to safety and prevention of public nuisance. **Any factory that seriously endangers the public may be ordered to cease operations or to make specified modifications and improvements.** Officers of the Ministry are given broad powers of inspection and are authorised to issue written orders requiring a factory operator to refrain from actions that violate the provisions of the Factory Act, or to order a rectification, improvement, or correction. A factory operator must comply with the criteria prescribed in the Ministerial Regulations and Notifications.





“The issuance of a factory licence *does not* exempt the licensee from compliance with other central and local government requirements for carrying out a proposed industrial activity”

The issuance of a factory licence does not exempt the licensee from compliance with other central and local government requirements for carrying out a proposed industrial activity.

The Factory Act also **empowers the Ministry of Industry**, in the interests of the economy, environmental conservation, security, and safety of the country or of the public, and with the approval of the Cabinet, to prescribe the quantity, size, quality, and ratio of raw materials and their source, and/or factor or type of energy to be used or manufactured in factories under consideration for establishment or expansion. This is the basis of the government’s power to prescribe local content formulae for local manufacturers.

Violation of certain provisions of the Factory Act may incur penalties in the nature of a fine and imprisonment of not exceeding four years. In the event that the offender is a partnership, company, or other juristic entity, the directors, managers or other persons responsible for committing the offence are subject

to the same punishment, except if it can be proved that such offence has been done without their knowledge or consent.

Moreover, according to the **Ministerial Notification**, factories of certain types and sizes are required to employ personnel who are responsible to the factory’s environmental matters, namely, environmental pollution prevention system controllers, environmental pollution prevention system officers and consultant companies. These factories have to file applications for permission to employ such persons with the Department of Industrial Works.

Factories established to produce and sell food and drugs must also apply for production licenses from the **Ministry of Public Health** in addition to the factory licence. Furthermore, in order to ensure the good quality and standard of foods that are safe for consumption, the factories which manufacture for sale, foods listed in the Notification of the Ministry of Public Health must comply with the method of manufacturing and storage.

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THE DIFFERENCE

The flavour is delicate, even when full. Consistency expresses unmistakable freshness. It has a soft scent, and is rounded on the palate. Its quality is absolutely guaranteed. These are the common traits of Malossol caviar by Giaveri. It's clear to see why. Differently from most of the caviar on the market, Caviar Giaveri does not put its signature on caviar purchased from anonymous international producers and resold under the company's brand. It farms and transforms its own caviar entirely in its northern Italian fish farms. Salting is carried out by the traditional Russian Malossol method (small amount of salt); the roe is rigorously selected by hand and packed manually in a controlled environment. This is a meticulous artisan process, a ritual that is perpetuated to maintain high standards of excellence over time.

THE EXCLUSIVE WORLD OF CAVIAR GIAVERI

Many years' experience in breeding different species of Russian sturgeon, combined to up-to-date technologies and the control of the best environmental conditions, guarantee the perfect growth and ideal wellbeing for our fish. Our high quality caviar CAVIARGIAVERI is the result of these components and the excellent preparation of the final produce. The most important step to getting good caviar is related to the growth of the fish. When the balance of the species must be respected, the environment where the specimens live should be as similar as possible to the natural one. Purchasing caviar originating from an authorized farm and characterised by appropriate labelling is a valid commitment to supporting those who contribute legally to the preservation of this beautiful species of fish.

By discouraging poaching and wild fishing of the few remaining specimens in their natural environment and reporting illegal channels of sale which often involve caviar produced in precarious sanitary conditions, we help the survival of a species that has maintained its prehistoric characteristics for millennia.

CAVIAR GIAVERI VARIETIES

The presence of many species of sturgeons we have been breeding, enable the consumer to choose among a rich variety of eco-sustainable caviar types. Beluga Siberian, Siberian, Osietra, Sevruga, Beluga Adriatic, Persian Osietra, Baerii Heritage, Haute Cuisines sélection. Flavours and emotions of taste each different, with its own distinctive character. The timeless combination with champagne, the best sparkling wines or vodka, ritual of use in social events and celebrations and major holidays, as well as in intimate high-class gatherings, are the most classic moments for enjoying selected caviar by Caviar Giaveri. Or for a quick and informal aperitif and an elegant gift. In the best restaurants, gourmet shops and in the boutique on line.

Visit www.caviargiaveri.com and enjoy the excellence!





Christmas Charity Dinner

15 December 2016
6 pm onwards
3500 baht per seat

at Crowne Plaza Bangkok Lumpini Park
Crowne Ballroom 21th Floor

Dinner will be prepared by Executive Chef
Marco Turatti of the Panorama Restaurant

Contact

Email pr@thaitch.org

or pr.camillian@gmail.com

Tel 02 255 8695 ext. 103

02 185 1444 ext. 352



Theme white . gold . blue

Dress code suit and dress / evening gown

A PEAK INTO THE

The Italian word for ice cream is Gelato, which literally means “frozen”, but it is also used by the international community to indicate the Italian type of ice cream. While Italy cannot take credit for truly inventing ice cream, it has arguably done more for the evolution of the iced desserts than any other country.



Jolaté

Jolaté is the **Homemade Gelato** shop for health lover situated in the heart of Bangkok. Once you arrived at the shop, you will be greeted by a well manner young lady with her sweet smile and sincere welcome, offering fresh homemade gelato for tasting. In which she stated that the shop is her very own laboratory that helped her to **invent a new tastes of Gelato** that different from anywhere else.

For example, the flavor of Strawberry Cream Cheese, Décaféiné Coffee, Double Shot coffee, Sea Salt Caramel, Chocolate Sorbet, Guarana Tea and even the gelato that added with whey protein like Macadamia PPP.

Furthermore, after the fruitful conversation with the owner, we have learned that **she carefully picked all of the ingredients herself**. As all of the main ingredients in every gelato flavors such as milk, yogurt, sugar and honey are products with International Organic Certificate. In addition to that, all of the berries used in the shop are non toxic, non GMO & comply with EU food laws. The gelato also didn't contain milk powder and no artificial colors or flavor added.

Therefore, once you have tasted the gelato from Jolaté you will feel the **distinctive different** of the quality that beyond the stated price as well as much less sweet than other ice cream shop in Bangkok.

Address

Room 115/2 Tower B, GPF Witthayu Towers, Witthayu Rd, Lumpini, Pathumwan, Bangkok 10330

Contact Details

Tel: 099 446 4946

Email: jolategelato@gmail.com

Website: www.jolate-gelato.com

Facebook: @JolateGelato

Interesting facts about gelato

1.

The differences between Italian gelato and ice cream aren't many, but what makes the difference are flavour and texture. Gelato is made with milk, sometimes even with skim-milk, instead of cream which gives gelato a much lower milk fat content. The lower fat percentage allows the flavours of gelato to really stand out, compared to the more blended flavours of ice cream.

2.

What's typical about Gelato is its preparation, which includes less air than regular ice cream, making the Italian dessert much denser and creamier. As a lighter version of Gelato, made only with sugar, fruit juices and ice, sorbetto (from Arabic, scherbet = sweet snow, or from Turkish, chorbet = to sip) was first introduced in Sicily.

3.

The history of Gelato started in Italy, over 2000 years ago, when ancient Roman Emperors would have spent any amount of their enormous wealth in order to make their lives more luxurious, especially in the summer time. Therefore, they established trade lines from the mountain peaks, transporting blocks of ice to their residences, in order to make ice cream, for the first time produced in the ancient world.

GELATO SCENE

Today, Gelato is a worldwide known type of handcrafted ice cream. As the birthplace of Gelato, Italy hosts 55% of Gelato overall production, with more than 5,000 gelato shops, 15,000 gelato vendors all over its territory.



Bello Dolce

Bello Dolce is homemade Italian gelato around Hua hin, peaceful resort town of Thailand. Our shop started from small shop in the middle of Hua hin town and expand the many area of Hua hin. Our goal is to share legendary of Italian ice cream by choosing the great ingredient and offer to local people and tourist.

We offer the classic flavors we have grown up with, such as Vanilla, Hazelnut, Chocolate, Pistachio and strawberry with classic topping like whipping cream, sauce and sprinkle. For healthy option, we selected the seasonal fruit of Thailand to produce fresh sorbet, such as mango, passion fruit, and pineapple.

Moreover we serve italian coffee and famous italian dessert as Tiramisu , Sicilian cannolo, and crème brulee.



Address

Main Branch: 8, 8/1 Poonsuk Road
Hua Hin Prachupkirikhan 77110
Ploernwan, Vana nava waterpark,
Tamarind weekend market, and Blu
port

Contact Details

Tel: 032 511378

Email: bellodolce.huahin@gmail.com

Facebook: www.facebook.com/bellodolce.icecream

Email: bellodolce

4.

The fall of the Roman Empire ended the expensive and very exclusive tradition of eating ice cream in Italy. Of course, the tradition never completely vanished; in fact, Italian royal families continued to consume shaved ice and sweet toppings as one of the ways to enjoy themselves during hot summer days. However, Gelato, as we know it today, had to wait over 1000 years before becoming popular among Italians.

5.

The man who enabled the re-birth of the ice cream industry was no other than Marco Polo, the famous historian and explorer, who returned to his homeland bringing tales and records of his incredible journey to China. Among his acquired knowledge was the recipe for Chinese ice cream, made not from shaved ice, but by using milk as a primary ingredient. This innovation kick-started the Italian ice cream industry, marking the creation of Gelato as we know and love today.

Want to know more about “Gelato”

Stay tune for our next **INFORMA** for more recommended Gelato Shops in Thailand with many interesting facts about Gelato itself!



ART THERAPY AND CAMILLIAN'S CHILDREN LIVING WITH DISABILITIES

Art therapy is not only improving physical used skills in our children but also let them express themselves become calmer, more relaxed and focused

By | Ms. Rastgul Kongasa, Camillian Social Care of Camillian Hospital



Art is important since it helps child development's skills. Art lends itself to physical development and the enhancement of mental skills. Art activities also strengthen children's social and emotional development. Since art gives several benefits to the child development's skills. Therefore, Camillian Home has been applying the art as the tool to achieve Camillian Children's progress and involving local kids in the community from outside of the home to interact with our children in the art program.

Art therapy is not only improving physical used skills in our children but also let them express themselves become calmer, more relaxed and focused. These experiences help our mentally disabled children gain these character traits and thrive under them. For Children live with Autism and Down syndrome, communication can sometimes be a challenge. Through their artwork, **they are able to communicate and tell stories in ways that they were not able to before.** And by creating beautiful pieces of artwork, these children are able to see their talents and what they can accomplish, immensely boosting their self confidence everyday.

Through interaction and bonding, Camillian's children and other children from different backgrounds as well as up bringing can see that they are not so different from one another. Interaction between local children also build a stronger relationship between the

"Community" and "Camillian home". There are many children who found their talent in art during art therapy's program and would love to continue discovering their creative talents by attending future art programs.

The children are thrilled when they see that their piece of art have been purchased by a visitor and this sparks the motivation for children to improve their skills and create more pieces and eventually become their alternative occupation. Since they are inspired and enjoyed to produce more pieces of artwork, the little business has begun. Their small business is running with their innocent's creativities, each piece of clay manipulated or each easel painting is individual and original to each child. **Art is open-ended and all work can be honored.**



Ms. Rastgul Kongasa
Communication and Project
Development Manager

**Camillian Social Care of
Camillian Hospital**

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Tel: 02 185 1444 (ext. 352)
www.camilliansocialcare.org





ENTREPRENEUR NOW

Entrepreneur Now Awards 2016 returns with THB 10 million worth of prizes, including mentoring program with Billionaire Serial Entrepreneur

In its second year, Awards aims to honor and support SMEs and startups in the kingdom

August 25th 2016, Bangkok – BNOW.org (Bangkok Now), a Bangkok networking community for startups and SMEs, and a registered social enterprise based in Thailand, announced during a media group interview today at The Work Loft Silom, that The **Entrepreneur Now Awards 2016** will be held on November 23rd 2016.

Up for grabs this year are prizes worth over THB 10 million including Baht 1.2 million of **PR services from Brand Now**, the go to agency for famous brands such as Grab, Lalamove, Eatigo and WearYouWant.

Other prizes includes a survey service YouGov, a legal consultation service package from Thai Legal Counsels, Co-workspace passes from The Work Loft, a one-year membership from The Foreign Correspondents Club of Thailand, a performance coaching program from AmPerformance, a training seminar from NLP Top Coach, a two 1-day mentorship programs each from Synergia One Group of Companies Founder, Chairman & CEO Fred Mouawad and Conor Bracken, Founder and CEO of Andovar, one year coaching of "Double Your Revenue" by Genius Mind for Gen Y winners in each category, a photography package by Schnellmedia Asia Co.Ltd. and a 6 months free business communication platform from Cloudee.

Supported by OSMEP (Office of Small and Medium Enterprises Promotion), 20 community partners comprising of various international Chambers of Commerce and associations related to entrepreneurs and SMEs, and 4 media partners, **the Awards' objective is to promote entrepreneurship, attract investors to Thailand and the ASEAN region, and revitalize the Thai economy and the SME sector.**

The Awards is open to entrepreneurs of all nationalities who have a registered business in Thailand (no subsidiary or branch office).



They will be judged on (1) uniqueness, (2) vision and potential growth, (3) value in Thailand & ASEAN, (4) eco-sustainability, (5) striking achievements, (6) overcoming challenges and (7) recognition and traction.

"The Awards acknowledges the commitment, hard work, innovation and inspiring stories of Thai and non-Thai entrepreneurs in Thailand," explained Pacharee Pantoomano Pfirsch, Founder of BNOW.org and Chairwoman of ENA 2016.

"Last year, the Award attracted over 100 entrepreneurs representing a wide range of industries including tech, F&B, travel, health, fashion, education, FMCG, sports and construction, among others," added Pacharee, who is confident of more entries this year as a result of the robust support schemes being provided to SMES from the government, banking and private sectors since the beginning of the year.

During the Entrepreneur Summit Thailand 2016 hosted by BNOW.org in July 2016, **Salinee Wangtal, Director General of OSMEP** said SMEs have been active this year with strong support from the government. Their proportion of GDP rose from 40.9% in 2014 to 41.1% in 2015 and currently stands at 42.3%.

She said the current government has a clear policy to support and develop SMEs so they drive the future growth of the country, with the higher number of SMEs in the service sector, especially tourism, having pushed **SME growth** to be better than expected.

OSMEP is also developing a plan to further develop and strengthen SMEs, with a focus on adopting new innovations into SMEs' businesses, supporting strong SMEs to penetrate overseas markets and also helping SMEs which are facing financial problems. **Special prizes will be given to the Gen-Y entrepreneurs** (born between the years 1981-1995) in each category sponsored by Genius Mind, the renowned brain training program. Additionally, Schnell Media is sponsoring five prizes for upcoming e-commerce companies.

Voting for ENA 2016 will be managed and monitored by BMRS Asia, a business and marketing research company.

Applications for the Awards are now open until **October 31st 2016** through a video and online application on <http://entrepreneurnow.asia/>. A networking evening will be held on November 2nd 2016 for finalists to meet with the judges and an award presentation will be held on **November 23rd 2016**.

Fuel your investment

with Thailand's new engine of growth



Invest in Thailand: the Gateway to Asia

With its strategic location, excellent connectivity and easy access to more than 3 billion consumers, Thailand is well known as the gateway to Asia and a regional hub for major industries and multinational corporations.

Thailand's business landscape is advanced and competitive, as it features a solid infrastructure, diversified economy, more than 10 free trade agreements with key partners, a strong value chain and a skilled workforce.



Thailand's New Engine of Growth gives wings to your business

To reinforce its status as the ASEAN gateway for high value-added investment, Thailand is launching new benefits for projects in target industries designated as the country's new engine of growth.

- 1 Next-generation automobiles and parts
- 2 Smart electronics and telecoms equipment
- 3 Biochemicals and bioplastics
- 4 Digital economy
- 5 Food innovation
- 6 Medical services and health care
- 7 Aerospace technology
- 8 Automation and robotics

New Benefits, New Growth

Investments in these target industries will receive the full support from the Thai government:

- A maximum incentive package including corporate income tax exemptions for up to 8 years and import duty exemptions on machinery and raw materials
- Personal income tax exemptions for international specialists working in specified areas
- Permanent residency permits for specialists
- Collaboration to connect businesses with academic and research institutions in order to strengthen human resources and technological development
- Infrastructure and logistics systems development
- Financial support

Fuel your investment with Thailand's new engine of growth and propel your business in Asia to higher levels of success.

Think Asia, Invest Thailand
an Asian Hub, a World of Opportunity

Why Thailand

ASEAN countries:	1-4	hours by air	China, India:	4-5	hours by air
Hi-speed internet connectivity nationwide	12	international airports	12	ASEAN highways	
Regional access to	600	million ASEAN consumers and	3	billion Asian consumers	

Infrastructure development for 2015-2022

- Expansion of the inter-city rail network
- Expansion of mass transit systems in the Bangkok
- Air transport and highway capacity enhancement
- Development of the maritime transport network

- **2nd** in the Ease of Doing Business among Emerging Economies in East Asia (World Bank, 2016)
- **4th** in Asia's top prospective host economies, 2013-2015 (UNCTAD)



THAILAND BOARD OF INVESTMENT

www.boei.go.th | YouTube Think Asia, Invest Thailand



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Global Logistics and Forwarding Company

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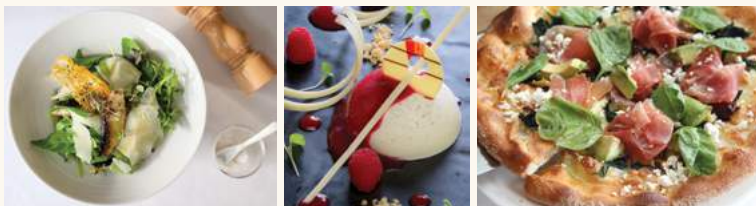
Demo Power (Thailand) Co., Ltd.

For full detail please visit:

www.thaitch.org/th/members-for-members-card-2016-2017-benefits/

Table d'Hôte Menu

LUCE Italian Restaurant



Starter | Main Course | Dessert

Normal price THB 700 net

Lunch: 12.00 – 14.30 hrs. | Dinner: 18.00 – 22.30 hrs.
(30% discount for lunch)

Eastin Grand Hotel Sathorn Bangkok
☎ Surasak (Exit 4 with direct access)
T: 02 210 8100 E: luce@eastingrandsathorn.com
Facebook: LuceRestaurantBangkok Instagram: EastinGrandSathorn
www.eastingrandsathorn.com





FERRARO

RISTORANTE

Ferraro Ristorante pays homage to its namesake, a **Blacksmith** who put all of his skills, creativities, passions into each time he hammers hot iron on an anvil to change its shape and creates a master piece. The same goes to our chefs every single dish is a master piece.

As a **family-friendly restaurant**, every dish at Ferraro is designed to stimulate the palate and impart the feelings and comforts of **home cooking**. Ferraro atmosphere gives that Italian countryside feeling with a modern twist. The warm tone interiors have great decorative items on the Tascan brick orange walls, cast-iron-coloured furnitures, leathers like fire/heat resistant aprons of the blacksmith, the hanging ferns giving it a **homey and welcoming feels** which make great conversation pieces. The plays of **live music** on Thursdays, Fridays and Saturdays from 19.30 - 21.30 hours makes absolutely wonderful ambience for hanging out and relaxing with friends and family.

At Ferraro sourcing and utilizing the finest and freshest local ingredients is our top priority. We proudly serve premium local produce, locally - grown seasonal organics. We feature a true scratch kitchen where all bread, flavorful sauces, dressings and desserts are made right here at Ferraro.

Our menu features customary dishes of the **south Italian regions, popular Asian dishes and Italian-Asian fusions**. With all we claim Ferraro to be a **"HYBRID"**, one stop shop for your likings. Just like our motto **"Let Ferraro Family Cook For Yours"**. We also cellar the rich wines of Italy and custom cocktail specially created for Ferraro.

Here at Ferraro the **flavors of south Italy come to life**. The beauty of Italian food is its simplicity and soul.





For instance, our **signature dish**, Linguine Seafood Squid Ink with Thai king river prawn, Porcini and mashed Truffle mushroom risotto, fork - tender Ossobuco, etc. Comfort Asian Food like Chicken Tikka served with Pulao Rice and Raita sauce, Japanese Cold Soba with best selected big size King river prawn from Organic Farm in Supanburi Province.

Italian-Asian-Fusion Menu are, for example, Tuna Tartar mixed with olive oil, Korean Gojujang, Japanese Wasabi pickles and crispy Chinese wontons; Salmon Fillet, shrimps and sautéed mushroom with Tom-yam Sauce, Pork spareribs with Ferraro BBQ sauce, and many more. We let our food, and cooking, do the talking. **5 stars service at everyone's affordable price.**

WITH ALL WE CLAIM FERRARO TO BE A "HYBRID", ONE STOP SHOP FOR YOUR LIKINGS. JUST LIKE OUR MOTTO "LET FERRARO FAMILY COOK FOR YOURS"

Ferraro Ristorante @Thonglor 4 Alley
148 Sukhumvit 55 Alley (Thonglor)
KlongtonNue Sub - District,
Vadhana District BANGKOK 10110

Mobile number 094 - 789 - 2619
www.facebook.com/
FerraroRistorante
Instagram Ferraro_Ristorante
Line @Ferraro
Trip Advisor Ferraro Ristorante





OSPITALITÀ ITALIANA BANGKOK

Award Ceremony 2016



July 12, 2016 the Thai - Italian Chamber of Commerce hosted the prestige awarded ceremony “*Ospitalità Italiana*” at Panorama Restaurant in Crowne Plaza Lumpini Bangkok

Ospitalità Italiana is a **Certificate of Quality** assigned to highly selected restaurants that demonstrated to have brought real Italian quality and taste to Thailand. During the event in Bangkok, 11 Italian restaurants have been awarded by the Ospitalità Italiana committee in Italy.

The awarded restaurants and chefs have been listed as follow; **Chef Corrado's Kitchen Sattahip** Chef Corrado Macrì, **Da Mario Ristorante Italiano e Pizzeria Hua Hin** Chef Christian Uleri, **Favola Bangkok** Chef Marco Cammarata, **Galleria Milano Bangkok** Chef Armando Bonadonna, **Il Fumo Bangkok** Chef Walter D'Ambrosio, **Pizza & the City Bangkok** Chef Andrea Chetta, **Prosecco Bangkok** Chef Stefano Voltolin, **Rosso di Sera Bangkok** Chef Maurizio Brugnoni, **Rossovivo Phuket** Chef Mario Rossi, **The Loop Bangkok** Chef Roberto Panariello, **Volti Bangkok** Chef Luca Casini

The event has been attended by **H.E. Mr. Francesco Saverio Nisio**, Ambassador of the Republic of Italy to Thailand and **Mr. Fabio De Cillis**, Trade Commissioner of Italian Trade Agency.

The attendees had the opportunity to taste the awarded chefs' signature dishes at their live cooking stations, while enjoying a rich buffet of excellent Italian cuisine as well as





participated in an exiting lucky draw session. The event has been hosted in the vibrant ambience of Crown Plaza Hotel Lumpini Park.

Furthermore, Ospitalità Italiana also has received generous supports from many food and beverages' sponsors listed as follow; **Peroni, IWS, Mangiatorella Mineral Water, Duo Cucina, Gfour, Ampersand Ice Cream, Chicco d'Oro Coffee, Inalca F&B, Italiasia, KCG, Zaino Food, BB&B, De Longhi/ Kenwood and Sest Beverage.**

Aside from great food and beverage selections throughout the night, we also have been kindly sponsored lucky draw items from our constant supporters such as

Chicco d'Oro, Dermasters, Sunny Online Travel, Eastin Grand Hotel, Hillkoff, Il Bolognese Restaurant, Leafy, Gian's Restaurant, Colab On Convent, Camillian Social Care, Ferraro Ristorante, Blue Ocean Group and Questor Capital.

As part of the prize, each of the awarded chefs received a set of **Mangiatorella Mineral water and Centonze Extra Virgin Olive Oil from Heritage Lab & Life, Cheeseboard from Faisal Malik Design and a gift box from Sino Pacific.** The Thai - Italian Chamber of Commerce are grateful for every single effort and cooperation that ensured the success of Ospitalità Italiana 2016 and we genuinely hope that we will continue to have your supports for every Edition of Ospitalità Italiana in the future.

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CHIANG MAI - THAILAND



B&B
ITALIA

Creating pleasure for your Taste



RISTORANTE
IL BOLOGNESE



FAISAL MALIK
DESIGN



FERRARO
RISTORANTE

KENWOOD

ACHIEVED EVENTS

“Tourism Conference in Italian Business Culture Series”

Bangkok, Wednesday 15 June 2016, Sasin University



On June 15, 2016 the Thai - Italian Chamber of Commerce have co-hosted the **Tourism Conference** in the Italian Business Culture Series with Sasin University under the patronage of the Italian Embassy in Thailand. The speakers participated in the event are **Mr. Antonio Condurro - Marketing Manager at Orient Tours**, **Mr. Dimitrios Karagkioules - General Manager at Etihad Airways** and **Mr. Max Chayanin Sukkhasantikul - Business Development Manager at Etihad Airways**.

“Design Conference in Italian Business Culture Series”

Bangkok, Wednesday 6 July 2016, Sasin University



On July 6, the TICC co-hosted design conference with **Sasin University** under the patronage of Italian Embassy in Thailand.

Our speakers are **Mr. Saverio Lucci - Founder and Managing Director at Lucci Creations**, **Mr. Mike Wilson - Lead Instructor at BSD Code and Design Academy** and **Mr. Gianluca Maggiori - Market Development Manager at Ducati Asia**.

“Joint Chamber Ice Breaker Networking - SME Special”

Bangkok, Wednesday 24 August 2016, Siam Kempinski Hotel Bangkok



A night of dynamic networking for **SMEs!** About 100 participants gathered at Joint Chamber Ice Breaker Networking in which hosted by the German - Thai Chamber of Commerce (GTCC). The event started with a welcome address by GTCC Vice President **Dr. Florian Kirschner** and featured an introductory speech on **SME in Thailand** by **Mrs. Kaewkoaw Phaoenchoke**, Chairman of Thai Small and Medium Enterprises Council and President of Thai Association of Small and Medium Entrepreneurs (TASME).

The **Thai - Italian Chamber of Commerce** helped support the event with **FTCC, BCCT, AMCham** and **EABC**.

“Vendemmia Italiana Get Together Event at Il Vino Di Zanotti”

Bangkok, Wednesday 14 September 2016, Vino Di Zanotti



The get together was vibrant with great atmosphere as well as full of great food and beverages from our generous sponsors. Moreover, the night was accompanied with exciting Lucky Draw session with splendid prizes! We would like to thank all of our sponsors for our Vendemmia Italiana night; **Aroma Group, Mangiatorella Mineral Water, Italasia, Menabrea, G Four International, Sest Beverage, Food Gallery, De La Lita, Zaino Food Thai, Ducati, Maserati, Forrest Watch, Ulara DNA Natural Soap, Bottega Verde, Blanc Coco** and **Eastin Grand Hotel**.

AROMA GROUP

Company Background

K.V.N. Import Export (1991) Co., Ltd. is a subsidiary of 'Aroma Group' Thailand's leading coffee manufacturer with over 60 years of experience in the industry. All of our raw materials are meticulously chosen to create premium quality roasted and ground coffee products for domestic consumption as well as exports to international markets.



Sest Beverage Limited

26 Rama 9 Soi 43 (Seri 4), Rama 9 Road, Suanluang, Suanluang, Bangkok

Tel: 02 001 2342
Fax: 02 001 2343
Email: contact@sestbeverage.com
Website: www.sestbeverage.com

Company Background

Beverages importer and distributor in Thailand, main products: Wines & Spirits



Goodtemp Co., Ltd.

6 Soi Krungthep-Kreetha 20 intersection 1, Sapansung, Bangkok 10250

Tel: 02 736 2040 - 1
Fax: 02 736 0579
Email: goodtemp@formula.co.th
Website: www.goodtemp.co.th

Company Background

GOODTEMP is the manufacturer of refrigerated truck, bus air conditioning and provided after service for the modified commercial vehicle. The temperature can be reached up to -30 C. The materials have well selected, according to our niche marketing with reasonable price, good quality and durability.



Divine dcc Co., Ltd.

5/170 Soi Anamai, Sriyakarin Road, Suanluang, Suanluang, Bangkok 10250

Tel: 02 662 2808
Email: contact@divinedcc.com
Website: www.divinedcc.com

Company Background

Divine dcc is a marketing communications and consultancy company that began in 2006. We rebranded to Divine digital communication consultants in December 2014 with offices in Bangkok. We provide tailor made outline marketing and communication strategy services for medium and large sized businesses throughout Southeast - Asia. We master both B2B and B2C marketing.



RCD Design Center Co., Ltd.

289 Sukhumvit 55 (Thonglor 15), North Klongton, Vadhana, Bangkok 10110

Tel: 02 185 3116
Fax: 02 712 6924 - 25
Email: info@rcdkitchen.com
Website: www.rcdkitchen.com

Company Background

Producing kitchens, wardrobes, and import furniture.

SILVER MEMBER

K.V.N Import Export (1991)

962 Soi Ladprao 47 (Sapaan 2), Ladprao Rd., Sapaansong, Wang - Thonglang, Bangkok 10310

Tel: 02 159 8999
Fax: 02 538 5556
Email: info@aromathailand.com
Website: www.aromathailand.com



Food Gallery Limited

396 Chokchai 4 Road, Ladprao, Bangkok 10230

Tel: 02 538 3979
Fax: 02 538 7731
Website: www.foodgallery.co.th

Company Background

We are import and distributor in Thailand. We source fine food to support our customers both food service and retail. Our main suppliers are from Italy such as Zanetti, Citterio and Granarolo.



Patankit Charoen (2529) Co., Ltd.

492 Petchkasem Rd., Bang-wa, Phasicharoen, Bangkok 10160

Tel: 02 869 8970 - 9
Fax: 02 467 0127, 02 458 0822
Email: prathan_ho@vhocorp.com
Website: www.patankit.com

Company Background

Established in 1981, we introduced modern equipment to Thailand by providing for high-quality plastic injection molding machines, machinery and automation systems from world-renowned manufacturers. Our pioneer activities were conducive to Thailand's economic



UPCOMING FAIRS

MEMBER NOTICE

change of contact information for **DIGITHAI SOFTWARE GROUP** as following:

DIGITHAI SOFTWARE GROUP CO., LTD

PARK AVENUE BUILDING 4th floor
Unit no. 446/40 Room E, Sukhumvit
71 Rd., Phra Khanong Nua,
Wattana, Bangkok 10110

growth in plastic industry and other related sectors such as auto part, electronic part, computers, food packaging, medical product and etc. We have been constantly improving our services for our valued customers with responsibility and reliability.



Foodie Collection Co., Ltd.

1/6-9 Rongmuang Soi 5, 5
Rongmuang, Rongmuang
Pathumwan District Bangkok 10330,
Thailand

Tel: 02 235 2777

Fax: 02 235 5583

Email: debby@foodie-collection.com

Website: www.vesperbar.co, www. ilfumo.co, www.labottega.name

Company Background

Foodie collection group is a fast-growing F&B group focusing on creating and managing cutting-edge European-focused concept. We are a team behind many of the award-winning and much loved establishments in Bangkok including La Bottega di Luca, Vesper cocktail Bar & Restaurant and Il Fumo Restaurant and Bar.



Limoncello Co., Ltd.

Room No. 3, 30/9 Kata Road, Karon,
Phuket

Tel: 02 712 9991

Company Background

Italian restaurant in Phuket Thailand.



Natural Distribution Co., Ltd.

184/2 Soi Sukhumvit 49 (Soi Klang),
Sukhumvit Road, Wattana, Bangkok
10110

Tel: 02 022 6100

Website: www.bottegaverde.com

Company Background

Import cosmetics and skin care products under brand "Bottega Verde" from Italy for distribution in retail channel.



D4U WEB Co., Ltd.

Soi 44, Charoen Krung Road, Bangrak,
Bangkok 10500

Tel: 02 237 6815

Fax: 02 353 1151

Email: wolf@gelatofinale.com

Website: www.gelatofinale.com

Company Background

Production of Italian Ice Cream "Gelato Finale", we have over 60 flavours in sorbets, fruit yogurt gelato & gelato. We can provide gelato with alcohol, food & spices. We use only natural ingredients, no artificial and no flavours added.



TUTTOFOOD 2017

Sector: Food

TUTTOFOOD is the international B2B show dedicated to food & beverage and organised by Fiera Milano. In just 5 editions, it has become the perfect showcase for presenting one's products to the national and international markets.

Dates: 8-11 May 2017

Venue: Fiera Milano, Italy

Link: www.tuttofood.it

Email: membership@thaitch.org

Tel: 02 255 8695 ext. 106



COSMEX 2016

Sector: Cosmetic

The first and the only exhibition in ASEAN where providers of cosmetic manufacturing, processing technologies, packaging, labeling and contract manufacturing services and more, will be able to present their services and products and interact with thousands of customers in one event for industry sourcing, manufacturing and outsourcing under one roof.

Dates: 8 - 10 November 2016

Venue: BITEC, Bangkok

Time: 10:00 - 18:00 hrs

Link: www.cosmexshow.com

Email: trade@thaitch.org

Tel: 02 255 8695 ext. 104



Triest Espresso Expo 2016

Sector: Coffee

The 8th Triest Espresso Expo is the most important biennial B2B exhibition for international coffee industry professionals.

Dates: 20 - 22 October 2016

Venue: Old Port Warehouses - Trieste (Italy)

Link: www.triestespresso.it

For more information and Special conditions for **BUYERS** and **EXHIBITORS** through TICC, please contact

Email: membership@thaitch.org

Tel: 02 255 8695 ext. 106

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