

## Food & Hospitality Indonesia 2024, New Commitment to Drive Change with Sustainability for a More Thriving Future Business

**Jakarta, 9 July 2024** - Indonesia's premier international trade exhibition for the hospitality, food, and beverage industry, Food & Hotel Indonesia (FHI), celebrates over 29 years of presence in Indonesia. The 18th edition of FHI marks an annual event that has now transformed into Food & Hospitality Indonesia (FHI), offering a more impactful experience for national industry enthusiasts. FHI 2024 will be held co-located with Hotelex Indonesia, Finefood Indonesia, and incorporating Retail Indonesia from July 23-26, 2024, at Jakarta International Expo (JiExpo), Kemayoran.

**Portfolio Director, Juanita Soerakoesoemah**, stated that the transformation of FHI into Food & Hospitality Indonesia signifies a renewed commitment to further drive connections and advancements in the food & hospitality industries in Indonesia. *"The transformation of Food & Hospitality Indonesia (FHI) signifies a renewed commitment to elevating the hospitality, food, and beverage sector to new heights and continues to be a beacon of industry excellence, fostering connections and progress in these sectors,"* explained Juanita.

In line with this, data from Indonesia's Statistics Agency (BPS) reveals that the food and beverage industry's growth in the first quarter of 2024 rose by 5.87% in terms of gross domestic product (GDP) and contributed 6.47% to the total national GDP. This growth underscores the industry's support for the overall expansion of Indonesia's economy, which also increased by 5.11% in the first quarter of 2024 compared to the same period in 2023.<sup>1</sup>

Meanwhile, the number of international tourist visits to Indonesia from January to April 2024 increased by 24.85% compared to the same period in 2023.<sup>2</sup> This data indicates that Indonesia is an attractive and expanding market for international market. Therefore, Food & Hospitality Indonesia 2024 presents an undisputed entry point for global companies to tap into this lucrative market and offers an unparalleled opportunity for stakeholders to network and engage in a thriving and dynamic environment.

Having been at the forefront of Indonesia's comprehensive hospitality, food, and beverage international trade exhibitions for nearly three decades, FHI provides a unique gateway for international companies to access the thriving Indonesian market. FHI 2024 facilitates business connections with more than 450 exhibiting companies from 20 countries and 7 country pavilions from the United States, India, Germany, South Korea and Thailand. This year, more than 1,000 brands are participating in FHI 2024, including Nayati, Indo Porcelain, Kerry Ingredients, Senfienta, Anugrah Indo Mandiri, JAPFA, Royal Sutan Agung, Atosa Indonesia, Kurniamitra Duta Sentosa (KMDS), Pulau Rempah Indonesia, and many more.

Interestingly, visitors to FHI 2024 will also have the opportunity to learn from top industry players while networking with leading professionals through various exciting events and competitions held in collaboration with industry associations in the hospitality and F&B sectors. These include Liga Kopi:

<sup>1</sup> Source: Berita Resmi Statistik No. 35/05/Th. XXVII, 6 May 2024.

<sup>2</sup> Source: Berita Resmi Statistik No. 42/06/Th. XXVII, 3 June 2024.

[www.foodhospitalityindonesia.com](http://www.foodhospitalityindonesia.com)

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Indonesia Barista Championship (IBC) by Specialty Coffee Association of Indonesia (SCAI), Hotelicious Thematic Bed Making Competition by FHI and Binus Hotel Management – BINUS Bekasi (BHM BINUS), Elderly & Diffable Pastry Competition by Indonesia Pastry Alliance (IPA), US Beef Butchering Technique Workshop by Association of Culinary Professional (ACP), Gelato Workshop & Dry Aging Workshop by Lotus Food Services, Wine Masterclass by Indonesia Sommelier Association (ISA), Industry Seminar by LPPOM MUI and BULOG, NOW! Jakarta Talk Show “Not Just Sustainability but Responsibility, Not Just Recycle but Regenerate,” Business Breakfast by EUROMONITOR, FHI TV Programme, FHI Business Matching and many more.

In line with the global trend towards sustainability, FHI is committed to continually promoting sustainability within the industry. *“Sustainability is one of the commitments of PT Pamerindo Indonesia as the event organizer and part of Informa Markets, focusing on sustainable development, environmentally responsible event management, and promoting social responsibility,”* added Juanita.

Supporting this, **Leonarita Hutama, Marketing Communication Manager FHI 2024**, emphasized that FHI 2024 is dedicated to counteract environmental impact through sustainable practices in the hospitality, food & beverage, and tourism sectors. They are implementing various eco-friendly innovations and optimizing opportunities with the involvement of all parties to drive change with sustainability for a continuously thriving future business.

*“FHI consistently follows FasterForward, the sustainability guide by our parent company, Informa Markets, and implements measurable initiatives to integrate sustainable practices into the events we organize. These initiatives include energy savings through the use of renewable electricity, reducing paper usage, reusing products at each event, and using eco-friendly products,”* explained Leona.

FHI 2024 also implements Better Stands program by Informa Markets, which positively impacts sustainability efforts within the industry. This program aims to avoid the use of disposable stands, replacing them with reusable structures. Exhibitors are encouraged to move away from single-use disposable stand materials that are typically constructed from poor-quality raw materials onsite, which are then demolished post-show and sent to either landfill or burnt for energy. Through Better Stands, FHI ensures that exhibiting companies design and build their stands with sustainable, reusable materials to reduce waste, lower carbon footprints, create safer working environments, and ultimately enhance the customer experience while potentially saving costs.

Leona added that FHI wants to engage more environmentally conscious audiences and inspire eco-friendly choices through collaborations with sustainable organizations and companies, reflecting their commitment to environmental management. *“FHI 2024 is collaborating strategically with prominent NGOs like the Yayasan Cheshire Indonesia to organize vocational training programs for men and women with mobility disabilities. These programs include woodworking and handcrafting (sewing skills), as well as additional skills such as computer and English training to help them achieve financial independence,”* she added.

Additionally, FHI 2024 implements upcycling methods and repurposing old items into something new and useful. After the exhibition, FHI will donate the banner waste to be recycled into bags in collaboration with STUFFO. FHI 2024 also encourages visitors and exhibitors to bring their own water bottles through the "Bring Your Own Tumbler" campaign in collaboration with Pureve, which

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provides water refill stations throughout the exhibition area. This initiative aims to minimize plastic bottle waste and support sustainable efforts.

Food & Hospitality Indonesia (FHI) 2024 offers numerous compelling reasons for businesses in the hospitality, food, and beverage industries to participate in this event. Visitor access through pre-registration at <https://www.foodhospitalityindonesia.com/pre-registration2024/> is open to professionals and business visitors until July 19, 2024. Pre-register now to receive complimentary full access for 4 days to FHI 2024, valued at Rp. 150,000. For more details, prospective visitors can access <https://www.foodhospitalityindonesia.com/> or FHI's official social media accounts on Instagram @foodhospitalityindonesia\_fhi, Facebook and LinkedIn at Food & Hospitality Indonesia, and the YouTube channel Food & Hospitality Series\_ID.

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**About PT Pamerindo Indonesia**

PT Pamerindo Indonesia is the leading trade fair organiser in Indonesia, established with the sole purpose of organising specialised trade exhibitions for the Indonesian market. The company has grown considerably and now regularly organises over 20 trade exhibitions in the following sectors: Baby & Maternity, Beauty, Building & Construction, Electric & Power, Food & Hotel, Laboratory, Manufacturing, Mining, Plastics & Rubber, Oil & Gas sectors. Since its inception PT Pamerindo Indonesia has organised over 200 international trade exhibitions in Jakarta, Surabaya, and Bali.

PT Pamerindo Indonesia is part of Informa Markets, a division of Informa plc. Informa Markets creates platforms for industries and specialist markets to trade, innovate and grow. Our portfolio is comprised of more than 550 international B2B events and brands in markets including Healthcare & Pharmaceuticals, Infrastructure, Construction & Real Estate, Fashion & Apparel, Hospitality, Food & Beverage, and Health & Nutrition, among others. We provide customers and partners around the globe with opportunities to engage, experience and do business through face-to-face exhibitions, specialist digital content and actionable data solutions. As the world's leading exhibitions organiser, we bring a diverse range of specialist markets to life, unlocking opportunities and helping them to thrive 365 days of the year. For more information, please visit [www.pamerindo.com](http://www.pamerindo.com) & [www.informamarkets.com](http://www.informamarkets.com).

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