

# SHOW PREVIEW



**FHI**  
FOOD & HOSPITALITY  
INDONESIA

CO-LOCATED WITH:



INCORPORATING:

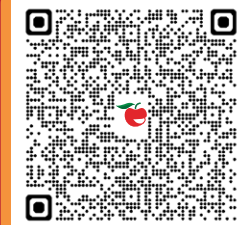


**22 - 25 July 2025** Jakarta International Expo (JIEXPO)

The 19<sup>th</sup> Indonesia International  
Leading Hospitality, Food and Beverage Trade Exhibition



**SCAN HERE**  
FOR FREE TICKET



**Cultivating Future in  
Sustainable Culinary and Hospitality**

OR CLICK HERE:

[bit.ly/fhi2025showprev](https://bit.ly/fhi2025showprev)

Will be closed on 18<sup>th</sup> July  
before 9.00 PM Jakarta Time

Organised by:



Sustainable Events:



[www.foodhospitalityindonesia.com](http://www.foodhospitalityindonesia.com) | Follow Us: #FHI #foodhospitalityindonesia #hotelexindonesia #finefoodindonesia

@foodhospitalityindonesia\_fhi

@foodhospitalityindonesia

Food & Hospitality Indonesia

Food & Hospitality Series\_ID

# GENERAL INFO

## Date & Opening Hours

22-24 July 2025 | Tue - Thu | 10.<sup>00</sup> - 18.<sup>00</sup> WIB  
25 July 2025 | Fri | 10.<sup>00</sup> - 17.<sup>00</sup> WIB

## Venue Details

**Jakarta International Expo (JIEXPO)**  
Jl. H. Benyamin Sueb, Arena JIExpo Kemayoran,  
Jakarta Utara, DKI Jakarta 10620  
(+62-21) 26645-000  
<https://convention.jiexpo.com/>

## How to Visit FHI

### • Pre-Registration

For a step-by-step guide, watch the video on the

**Pre-registration page**

### • Onsite Registration

Register yourself on-site through our online registration at the registration counter at the venue. An admission fee of IDR 150,000 will be charged for the 4-day exhibition when registering onsite.

### • Gold Visitor

Available exclusively for visitors invited by our exhibitors to enjoy FHI's "Gold Visitors" exclusive benefits. Show your Gold Visitor Pass at the check-in point at the venue to enter FHI 2025.

### • Loyal Customer

Available exclusively for visitors who had attended previous editions of FHI and registered before 7 April 2025, through invitations from the organiser. Loyal customers can enjoy the FHI Lounge with refreshments by presenting their loyal customer card on-site.



## Visitor Admission Policies



No admission will be given to people under the age of 18.



FHI is exclusive to business visitors.



No baggage/trolleys are allowed inside.



The dress code is strictly business attire. Informal attires are NOT allowed entry into the exhibition halls.



Men shoes, flat shoes, and heels are allowed. No slippers and women sandals.



e-Visitor Passes are non-transferable; individual use only.



No sampling for any purposes will be allowed during the exhibition by visitors to exhibitors.



Visitors cannot canvas, leaflet, or do sales activities.



Attendees consent to official event documentation.

1. No admission will be given to people under the age of 18.
2. Food & Hospitality Indonesia 2025 is strictly open to trade, professional, and business visitors registrants only. The opening hours are 10:00 am – 6:00 pm on 22-24 July and 10:00 am – 5:00 pm on 25 July 2025.
3. Food & Hospitality Indonesia is a trade-only event and admission is free of charge for all visitors upon completion of the online pre-registration process. Visitors who register after the pre-registration period will be charged IDR 150,000 for the 4-day exhibition.
4. Anyone attending the Food & Hospitality Indonesia show must not take part in any canvassing, leafleting, or demonstrations, do any sales activities and give out product samples, objectionable behavior, wear offensive apparel, or be involved in any activity which may disrupt the event. If proven to be doing any of the activities mentioned, the visitor shall be removed from the exhibition.
5. Visitor Pass holders must not allow their Visitor Pass to be used by anyone else. Any failure is likely to lead to the Visitor pass holder being removed from the event.
6. The dress code is strictly business attire. The following dress code/attire is NOT allowed entry into the exhibition halls.
  - Shorts/Bermudas
  - Singlet/Sleeveless Shirt/Sleeveless T-shirt
  - Slippers/ flip-flops / uncovered footwear
7. Official show photographers and videographers will be taking photographs and filming videos throughout the four-day event. Anyone attending Food & Hospitality Indonesia consents to such photography and filming without compensation and confirms that the organizers shall be entitled to use such photographs and videos, which may include photographs and videos of visitors, for promotional and marketing activities in the future, for exploitation in any media, without liability. No other photography or filming will be permitted at the event without the prior written approval of the organizers.
8. The Organisers reserve the right to exclude or remove anyone from the event and the exhibition venue who does not comply with this policy or who they reasonably consider is likely to break these rules or who is prohibited from attending under any applicable sanctions, laws, or regulations, or otherwise at the Organizer's discretion.

# VISITOR EXPERIENCE ZONES



## FHI LOUNGE

HALL A1, D2, C2 AND B3

Reserved for pre-registered attendees, loyal customers, and Gold Visitors, the FHI Lounge offers a premium space to take a break from the exhibition floor. Enjoy complimentary snacks and beverages in a comfortable setting designed for networking and relaxation.



## BUSINESS MATCHING LOUNGE

HALL D2 AND C3

Your voice matters. Visit our Customer Insights Area to sit down, relax, and share your feedback about your FHI experience. By completing our visitor survey, you contribute valuable insights that help us improve and innovate for future editions.



## CUSTOMER INSIGHTS CORNER

HALL D2 AND B2

Your voice matters. Visit our Customer Insights Area to sit down, relax, and share your feedback about your FHI experience. By completing our visitor survey, you contribute valuable insights that help us improve and innovate for future editions.



## WATER REFILL STATIONS BY WATERHUB

AVAILABLE ACROSS THE VENUE,  
INCLUDING HALLS AND FOYER AREAS

Stay hydrated while supporting a sustainable event. Attendees are encouraged to bring their own tumblers and refill bottles for free at designated Waterhub stations located throughout the exhibition area. This initiative supports our #BringYourOwnTumbler campaign and our ongoing commitment to reducing single-use plastic waste.



## POWERNAP AREA BY ALGA AND BOBOBOX

HALL B2

Feeling tired? Recharge in our Powernap Area by Alga Jaya. This designated rest zone offers a quiet and comfortable environment for attendees to take short naps or unwind between sessions and meetings.



## WELLNESS CORNER BY NALURI AND PERFECT HEALTH

HALL B2

Take a break for your mind and body. The Wellness Corner offers complimentary services such as professional massage therapy by Perfect Health and psychological consultations by qualified experts from Naluri.Life. A serene space to relax and care for your wellbeing.



## LIGHT AIR ZONE BY SCENTAIR

HALL A1

Experience the refreshing sensation of mountain air—right in the heart of the exhibition. The LightAir Zone, powered by innovative air purification technology from GLAM, offers a peaceful space where attendees can sit, relax, and breathe in fresh, filtered air.



## UCOLLECT STATION BY NOOVOLEUM

HALL D1

Make an environmental impact through our UCollect Station, powered by Noovoleum. Visitors are invited to bring their used cooking oil, which will be collected, processed into sustainable aviation fuel, and the proceeds donated to charitable organisations. A simple act with far-reaching effects for both the planet and society.



Use this referral code to contribute to our sustainability cause: **NOOVFHI25**

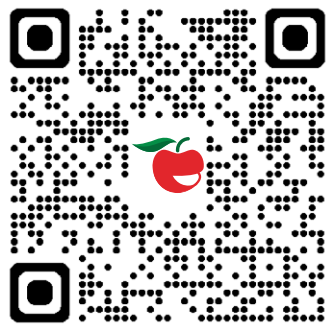
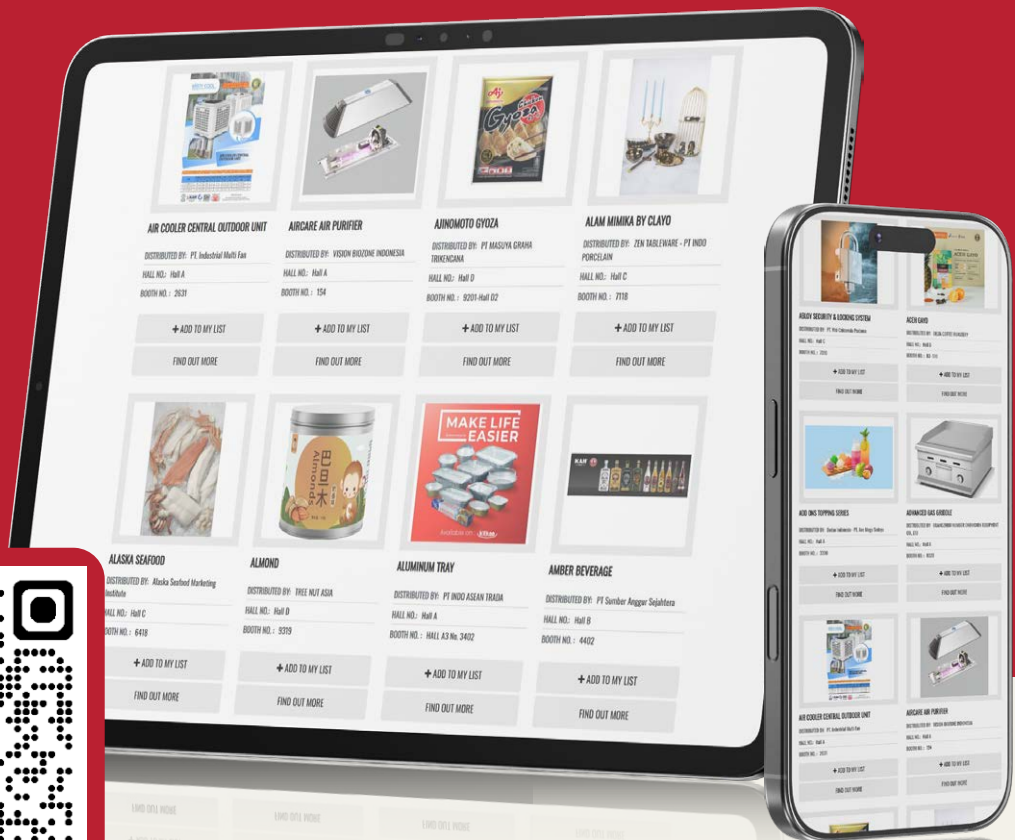


# BROWSE OUR LATEST LINE-UP OF LEADING EXHIBITORS IN



**FHI**  
FOOD & HOSPITALITY  
INDONESIA

# DIGITAL SHOWROOM



## KEY FEATURES:

- ▶ BROWSE THE MOST UPDATED EXHIBITOR LIST
- ▶ SOURCE PRODUCTS BY CATEGORY OR KEYWORD
- ▶ VIEW BOOTH AND HALL NUMBERS
- ▶ ACCESS DETAILED EXHIBITOR PROFILES
- ▶ FILTER AND SEARCH EASILY TO PLAN YOUR VISIT

**Scan the QR Code  
or Visit:**

**[bit.ly/fhids2025](https://bit.ly/fhids2025)**



# Day 1 Event Schedule

## 22 July 2025






FHI  
FOOD & HOSPITALITY  
INDONESIA

CO-LOCATED WITH:  
**HOTELEX**  
Indonesia




INCORPORATING:  
**Finefood**  
Indonesia

INCORPORATING:  
**RETAIL**  
INDONESIA




### COMPETITIONS

-  **THE 14TH SALON CULINAIRE**  
08.00 - 18.00  
**Hall C3**
-  **INDONESIA COFFEE EVENTS**  
10.00 - 17.00  
**Hall B3**
-  **2026 WORLD FASHION DRINKS  
COMPETITION INDONESIA DIVISION**  
10.00 - 17.00  
**Hall B3**



### WORKSHOPS

-  **WINE MASTERCLASS**  
13.00 - 16.00  
**2nd Floor, Hall A2**
-  **INTERIOR DESIGN CLINIC**  
10.00 - 18.00  
**Booth No. 2318, Hall A2**
-  **GELATO WORKSHOP**  
13.00 - 18.00  
**Booth No. 2417, Hall A2**

### NETWORKING SESSIONS

-  **BUSINESS MATCHING PROGRAMME**  
10.00 - 17.00  
**Hall D2 and C3**
-  **RED BULL PARTY TRUCK**  
17.00 - 20.00  
**In Front of Hall B1 Area**
-  **LALA MOVE RECHARGE STATION**  
17.00 - 20.00  
**In Front of Hall B1 Area**

### INDUSTRY SEMINARS

-  **GLOBAL BEVERAGE SERVICES  
SOLUTION PROVIDER**  
14.30 - 15.15  
**Room 104, Hall D2**
-  **ASEAN AMERICAN EPICUREAN  
TABLE SEMINAR**  
15.30 - 17.00  
**Room 104, Hall D2**




### SUSTAINABILITY SEMINARS

-  **EVOLVE: SUSTAINABLE INNOVATION  
IN HOSPITALITY  
"Turning Regulation into Roadmaps"**  
16.30 - 18.00  
**FHI Stage, Hall D1**

### SUSTAINABILITY SEMINARS

-  **SUSTAINABLE WATER SOLUTIONS  
FOR THE FUTURE OF HORECA**  
16.00 - 16.30  
**Innovation Spotlight Area, Hall A3**
-  **POTADS SEMINAR SESSION**  
15.30 - 16.20  
**Innovation Spotlight Area, Hall A3**

### INNOVATION SPOTLIGHT

-  **GRAHA LESTARI AGUNG MAKMUR  
(Scentair)**  
13.30 - 14.20  
**Innovation Spotlight Area, Hall A3**
-  **UNOX PROFESSIONAL**  
14.30 - 14.50  
**Innovation Spotlight Area, Hall A3**
-  **PENTENS INDONESIA**  
15.30 - 15.50  
**Innovation Spotlight Area, Hall A3**

### FHI TV PROGRAMME

-  **FHI TV PROGRAMME**  
10.00 - 17.00  
**Streamed Online - Youtube**

# Day 2 Event Schedule

## 23 July 2025








FHI  
FOOD & HOSPITALITY  
INDONESIA

CO-LOCATED WITH:  
**HOTELEX**  
Indonesia

INCORPORATING:  
**Finefood**  
Indonesia

INCORPORATING:  
**RETAIL**  
INDONESIA




### COMPETITIONS

-  **THE 14TH SALON CULINAIRE**  
08.00 - 18.00  
**Hall C3**
-  **READY-TO-DRINK: COCKTAILS  
IN A CAN COMPETITION**  
10.00 - 13.00  
**Main Stage, Hall D1**
-  **INDONESIA COFFEE EVENTS**  
10.00 - 16.45  
**Hall B3**
-  **2026 WORLD FASHION DRINKS  
COMPETITION INDONESIA DIVISION**  
09.30 - 17.00  
**Hall B3**
-  **HOTELICIOUS THEMATIC BED  
MAKING COMPETITION**  
10.00 - 17.00  
**Hall B2**




### WORKSHOPS

-  **WINE MASTERCLASS**  
13.00 - 16.00  
**2nd Floor, Hall A2**


### WORKSHOPS

-  **ART WORKSHOPS WITH NATURAL  
PIGMENTS**  
10.00-12.00 | 14.30-16.30  
**Booth No. 6318, Hall C1**
-  **INTERIOR DESIGN CLINIC**  
10.00 - 18.00  
**Booth No. 2318, Hall A2**
-  **GELATO WORKSHOP**  
13.00 - 18.00  
**Booth No. 2417, Hall A2**

### NETWORKING SESSIONS

-  **BUSINESS MATCHING PROGRAMME**  
10.00 - 17.00  
**Hall D2 and C3**
-  **RED BULL PARTY TRUCK**  
17.00 - 20.00  
**In Front of Hall B1 Area**
-  **LALA MOVE RECHARGE STATION**  
17.00 - 20.00  
**In Front of Hall B1 Area**




### INDUSTRY SEMINARS

-  **BUSINESS BREAKFAST:  
"Strategy & Insight Outlook Benchmarking  
Indonesia's Food and Foodservice Growth  
Against Southeast Asia"**  
10.00 - 12.00  
**Room 104, Hall D2**

### INDUSTRY SEMINARS

-  **COFFEE TALK:  
"Dari Biji Kopi Menuju Kreativitas  
Tanpa Batas"**  
16.30 - 18.00  
**FHI Stage, Hall D1**

### SUSTAINABILITY SEMINARS

-  **EVOLVE: SUSTAINABLE INNOVATION  
IN HOSPITALITY "Built for Efficiency"**  
13.30 - 16.00  
**FHI Stage, Hall D1**
-  **SUSTAINABILITY FOR BUSINESSES:  
IT'S MORE THAN JUST PLASTIC**  
14.00 - 14.50  
**Innovation Spotlight Area, Hall A3**
-  **Beyond the Fryer : UCO and Renewable  
Energy Innovation in Hotels & Restaurants**  
16.20 - 16.50  
**Innovation Spotlight Area, Hall A3**

### INNOVATION SPOTLIGHT

-  **GRAHA LESTARI AGUNG MAKMUR  
(Scentair)**  
13.30 - 13.50  
**Innovation Spotlight Area, Hall A3**

### FHI TV PROGRAMME

-  **FHI TV PROGRAMME**  
10.00 - 17.00  
**Streamed Online - Youtube**

# Day 3 Event Schedule

## 24 July 2025








**FHI**  
FOOD & HOSPITALITY  
INDONESIA

CO-LOCATED WITH:  
**HOTELEX**  
Indonesia



INCORPORATING:  
**Finefood**  
Indonesia

INCORPORATING:  
**RETAIL**  
INDONESIA




### COMPETITIONS

-  **THE 14TH SALON CULINAIRE**  
08.00 - 18.00  
**Hall C3**
-  **INDONESIA COFFEE EVENTS**  
09.00 - 17.15  
**Hall B3**
-  **2026 WORLD FASHION DRINKS  
COMPETITION INDONESIA DIVISION**  
09.00 - 17.30  
**Hall B3**
-  **HOTELICIOUS THEMATIC BED MAKING  
COMPETITION**  
10.00 - 16.35  
**Hall B2**
-  **JAKARTA BEST SOMMELIER  
COMPETITION**  
08.00 - 17.00  
**2nd Floor, Hall A2**

### WORKSHOPS

-  **INTERIOR DESIGN CLINIC**  
10.00 - 18.00  
**Booth No. 2318, Hall A2**
-  **GELATO WORKSHOP**  
11.00 - 18.00  
**Booth No. 2417, Hall A2**

### NETWORKING SESSIONS

-  **BUSINESS MATCHING PROGRAMME**  
10.00 - 17.00  
**Hall D2 and C3**
-  **RED BULL PARTY TRUCK**  
17.00 - 20.00  
**In Front of Hall B1 Area**
-  **LALA MOVE RECHARGE STATION**  
17.00 - 20.00  
**In Front of Hall B1 Area**

### INDUSTRY SEMINARS

-  **FROM CERTIFICATION TO  
CONSUMER TRUST:  
"Strengthening Halal and  
Hygiene Standard"**  
11.00 - 13.00  
**FHI Stage, Hall D1**
-  **BULOG SEMINAR**  
14.00 - 16.00  
**FHI Stage, Hall D1**
-  **THE IMPORTANCE OF THE MEDIA  
INDUSTRY IN HORECA**  
15.00 - 15.50  
**Innovation Spotlight Area, Hall A3**

### SUSTAINABILITY SEMINARS

-  **WHO PAYS THE CLIMATE PRICE?**  
16.00 - 16.20  
**Innovation Spotlight Area, Hall A3**
-  **EVOLVE: SUSTAINABLE INNOVATION  
IN HOSPITALITY  
"Ecosystems of Value"**  
16.30 - 18.00  
**FHI Stage, Hall D1**

### INNOVATION SPOTLIGHT

-  **DUTA ABADI PRIMANTARA  
(Kingcoil)**  
14.00 - 14.50  
**Innovation Spotlight Area, Hall A3**

### FHI TV PROGRAMME

-  **10.00 - 17.00**  
**Streamed Online - Youtube**

# Day 4 Event Schedule

## 25 July 2025






**FHI**  
FOOD & HOSPITALITY  
INDONESIA

CO-LOCATED WITH:  
**HOTELEX**  
Indonesia



INCORPORATING:  
**Finefood**  
Indonesia

INCORPORATING:  
**RETAIL**  
INDONESIA




### COMPETITIONS

-  **THE 14TH SALON CULINAIRE**  
08.00 - 18.00  
**Hall C3**
-  **INDONESIA COFFEE EVENTS**  
10.00 - 16.30  
**Hall B3**
-  **HOTELICIOUS THEMATIC BED MAKING  
COMPETITION**  
10.30 - 16.20  
**Hall B2**


### WORKSHOPS

-  **WINE MASTERCLASS**  
13.00 - 15.00  
**2nd Floor, Hall A2**
-  **INTERIOR DESIGN CLINIC**  
10.00 - 17.00  
**Booth No. 2318, Hall A2**
-  **GELATO WORKSHOP**  
11.00 - 17.00  
**Booth No. 2417, Hall A2**

### NETWORKING SESSIONS

-  **BUSINESS MATCHING PROGRAMME**  
10.00 - 17.00  
**Hall D2 and C3**
-  **RED BULL PARTY TRUCK**  
17.00 - 20.00  
**In Front of Hall B1 Area**
-  **LALA MOVE RECHARGE STATION**  
17.00 - 20.00  
**In Front of Hall B1 Area**

### INDUSTRY SEMINARS

-  **TIMELESS CRAFT, SUSTAINABLE FUTURE  
- CELEBRATING THE COLLABORATION  
OF WISEWOLL AND ALGA**  
14.00 - 15.00  
**FHI Stage, Hall D1**

### SUSTAINABILITY SEMINARS

-  **EVOLVE: SUSTAINABLE  
INNOVATION IN HOSPITALITY**  
12.00 - 13.30  
**FHI Stage, Hall D1**

### FHI TV PROGRAMME

-  **10.00 - 17.00**  
**Streamed Online - Youtube**

# INTERNATIONAL COUNTRY PAVILIONS



**CANADA**  
Hall D2



**INDIA**  
Hall B3



**THAILAND**  
Hall C3



**CHINA**  
Hall A1, A2, A3,  
D1, D2, B3 and C1



**REPUBLIC OF KOREA**  
Hall B3 & C3



**UNITED STATES OF  
AMERICA (USA)**  
Hall C3

## 600+ EXHIBITORS FROM 33 INTERNATIONAL COUNTRIES AND REGIONS



**ARGENTINA**



**INDIA**



**REPUBLIC OF LATVIA**



**AUSTRALIA**



**INDONESIA**



**RUSIA**



**BAHAMAS**



**ITALY**



**SINGAPORE**



**BELGIUM**



**JAPAN**



**SPAIN**



**CHINA**



**MALAYSIA**



**SOUTH AFRICA (REP OF)**



**COLOMBIA**



**MYANMAR**



**SWITZERLAND**



**EGYPT**



**NETHERLANDS**



**TAIWAN**



**FRANCE**



**NEW ZEALAND**



**THAILAND**



**GERMANY**



**PHILIPPINES**



**UK**



**GREECE**



**POLAND**



**USA**



**HONG KONG**



**REPUBLIC OF KOREA**



**VIETNAM**



# TRADEUP PAVILION

The TradeUp Pavilion at Food & Hospitality Indonesia 2025 is a specially curated area designed to spotlight emerging brands and growing businesses in the food, beverage, and hospitality industry. As a visitor, this is where you'll discover fresh, innovative products and connect with new market players who are ready to scale and make an impact. Whether these brands are entering the industry for the first time or expanding their presence, the TradeUp Pavilion offers them a cost-efficient yet premium space to stand out. For you, it's the perfect opportunity to explore new ideas, potential partnerships, and breakthrough solutions—all in one vibrant, high-energy zone. Don't miss this chance to see what's next and engage with the businesses shaping the future of the industry.

Below are some of the companies presenting their brands at FHI 2025.



## PT. ADARA NUSANTARA INDONESIA

Hall A, Booth No: 1103F



FU FREEZE  
DRIED  
STRAWBERRY



FU CRISPY PURPLE  
SWEET POTATO  
CHIPS



FU CRISPY  
APPLE CHIPS



FU CRISPY  
JACKFRUIT  
CHIPS



FU CRISPY  
CASSAVA CHIPS



## PT. FRAPINDO INTRANIAGA

Hall A, Booth No: 1103 A



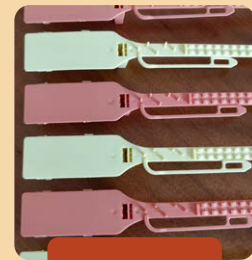
SLIDER SEAL



PLASTIC  
CABLE TIES



TAMPER EVIDENT  
SECURITY LABELS



AVIA SEAL



## PT. GES COOL INDONESIA

Hall A, Booth No: 1103E



FU FREEZE  
DRIED  
STRAWBERRY



COUNTER  
TOP CAKE  
SHOWCASE



GLASS DOOR  
ISLAND  
FREEZER



RECTANGULAR  
CAKE  
SHOWCASE



STORE CHILLER  
& FREEZER

# INNOVATION SPOTLIGHT

Venue: Hall A3

Introducing the Innovation Spotlight, a brand-new programme at FHI 2025—a dedicated area and stage where our esteemed exhibitors will unveil their latest products and services. Experience firsthand the innovations driving the future of food and hospitality. Below are some of the exhibitors who will be featured in this exciting new showcase.



**UNOX  
PROFESSIONAL**

Date:  
**22 July 2025**  
Time:  
**14.30 - 14.50 WIB**



**PENTENS  
INDONESIA**

Date:  
**22 July 2025**  
Time:  
**15.30 - 15.50 WIB**



**GRAHA LESTARI  
AGUNG MAKMUR**

Date:  
**23 July 2025**  
Time:  
**13.30 - 13.50 WIB**



**DUTA ABADI  
PRIMANTARA  
(KINGKOIL)**

Date:  
**24 July 2025**  
Time:  
**14.00 - 14.50 WIB**

Step into the future of food and hospitality at the Innovation Spotlight, one of the must-visit feature areas at Food & Hospitality Indonesia (FHI) 2025. This dedicated zone is where innovation takes centre stage, showcasing the latest breakthroughs, product launches, and cutting-edge solutions set to transform the industry. Don't miss the chance to see, taste, and experience new products firsthand through live demonstrations, interactive displays, and focused presentations by leading brands. Whether you're seeking inspiration, partnerships, or the next big thing in hospitality, the Innovation Spotlight is where meaningful connections happen and future-forward ideas come to life.

***Below are just some of the innovative products and solutions that will be showcased by participating companies at FHI 2025:***



**PT ALTINDO MULIA**

**HALL D, BOOTH NO. 8126**



**PT. DUYUEN GROUP INDONESIA  
( DE LI YUAN )**

**HALL D, BOOTH NO. 8923**



**\*Note:** The companies and brands featured above are based on the exhibitor list as of 20 June 2025. This is not a complete list and represents only a small selection of the many exhibitors participating in the show.

# INNOVATION SPOTLIGHT

Venue: Hall A3



**BLUE BAND**

HALL D, BOOTH NO. 9317

BLUEBAND PROFESSIONAL  
CREAM MULTIPURPOSE



BLUE BAND  
WHITE CREAM FAT



BLUEBAND PROFESSIONAL  
BUTTER BLEND



CROMA PROFESSIONAL  
SERBAGUNA



**PT SANGO  
CERAMICS INDONESIA**

HALL C, BOOTH NO. 7316

GAIA MINERAL



WABISABI



**SENTRASARANA  
TIRTABENING**

HALL A, BOOTH NO. 3408

HYDRONOVATION RO  
SYSTEM - CARMEND



HYDRONOVATION CLARIVVO  
RO SYSTEM



**ZEES MATTRESS**

HALL C, BOOTH NO. 7318

ZEES MATTRESS



**DUTA ABADI  
PRIMANTARA**

HALL C, BOOTH NO. 7216

COOLING PILLOW



**AMBROSIUS UTAMA**

HALL B3, BOOTH NO. 5216

ROBERT TIMMS



SUZUKI COFFEE



SUZUKI CAPSULE COFFEE



**GRAHA LESTARI  
AGUNG MAKMUR**

HALL C2, BOOTH NO. 7131

LIGHTAIR  
IONFLOW SIGNATURE



**\*Note:** The companies and brands featured above are based on the exhibitor list as of 20 June 2025.  
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# INNOVATION SPOTLIGHT

Venue: Hall A3



**SUKANDA DJAYA**

HALL D1 & D2, BOOTH NO. 8501, 8712, 8801

FRUIT PUREE  
BLUEBERRY



FRUIT PUREE  
GREEN APPLE



FRUIT PUREE  
PUREE MANGO



FRUIT PUREE  
PINEAPPLE



FRUIT PUREE  
STRAWBERRY



**SUPRAMA  
(SURYA PRATISTA HUTAMA)**

HALL D2, BOOTH NO. 9519

BD INSTAN KUAH  
AYAM BAWANG



BD INSTAN MI  
GORENG ORIGINAL



BD INSTAN MI  
GORENG PEDAS



BD INSTAN KUAH  
PEDAS GURIH



## 2025 "KAIYUAN" PLAN · CHINA BAKERY & FOOD PAVILION

Venue: Booth No. 8214, Hall D1



The 2025 "Kaiyuan Plan" · China Bakery & Food Pavilion, organised by the All China Bakery Association, will debut at FHI 2025 with over 20 leading Chinese baking supply chain enterprises. This new pavilion highlights China's innovation in the baking industry, featuring a central live baking demonstration zone surrounded by interactive exhibitor booths. Launched in 2023, the Kaiyuan Plan supports Chinese enterprises in expanding globally through exhibitions, trade promotion, and international cooperation.



\*Note: The companies and brands featured above are based on the exhibitor list as of 20 June 2025. This is not a complete list and represents only a small selection of the many exhibitors participating in the show.

# HOTELEX INDONESIA



Step into the Hotelex showcase, where cutting-edge hospitality solutions and professional-grade equipment take the spotlight. This dedicated area brings together leading suppliers of kitchenware, tableware, appliances, and smart technologies that are shaping the future of hotel and restaurant operations. Designed for decision-makers and buyers, the Hotelex showcase is your gateway to the latest innovations in the hospitality supply chain.



# FINEFOOD INDONESIA



Discover the rich diversity of flavours and culinary innovation at the Fine Food Showcase, a dedicated area highlighting premium food and beverage products from around the world. From artisanal ingredients to gourmet creations, this curated space is where quality meets creativity. Whether you're seeking new flavours or sourcing the finest products for your business, the Fine Food Showcase offers an inspiring tasting and sourcing experience.



**\*Note:** The companies and brands featured above are based on the exhibitor list as of 20 June 2025. This is not a complete list and represents only a small selection of the many exhibitors participating in the show.

## ABOUT THE EXHIBITORS

Meet some of the industry leaders and top brands who will be part of FHI 2025's extensive exhibitor line-up.

## FOOD & BEVERAGE



# FOOD SERVICE EQUIPMENT & HOSPITALITY



**\*Note:** The companies and brands featured above are based on the exhibitor list as of 20 June 2025.

This is not a complete list and represents only a small selection of the many exhibitors participating in the show.



## COMPANIES & BRANDS CHAMPIONING SUSTAINABILITY AT FHI 2025

Positioned as a catalyst for sustainable transformation, Food & Hospitality Indonesia (FHI) 2025 will bring together a diverse range of companies and brands that are committed to advancing eco-conscious practices within the food and hospitality sectors. FHI 2025 is dedicated to showcasing participants who prioritise environmental responsibility—ranging from suppliers of organic and ethically sourced products, to innovators in energy efficiency, sustainable packaging, and waste reduction. As the industry moves towards a greener future, FHI 2025 provides a dynamic platform to highlight these forward-thinking solutions. The following product categories and notable brands have demonstrated a strong commitment to sustainability and will be featured at this year's event.

-  FLOUR / WHEAT / SEED / GRAIN
  -  HONEY / SUGAR / SYRUPS / SWEETENERS
  -  WATER TREATMENT
  -  MILK ALTERNATIVES
  -  HEALTH / ORGANIC DRINKS
  -  SOYA DRINKS
  -  YOGHURT
  -  HERBS / SPICES / SEASONING
  -  NUTS & SEEDS
  -  FRESH FRUITS & VEGETABLES
  -  ORGANIC FRUITS & VEGETABLES
  -  GRAINS
  -  HALAL
  -  DIETARY FOOD / FOOD SUPPLEMENTS
  -  FREE-FROM FOOD
  -  HEALTH / NATURAL / ORGANIC FOOD
  -  HEALTH / NUTRITIONAL SUPPLEMENTS
  -  HERBS & HERBAL PRODUCT
  -  ORGANIC MEAT
  -  SUPERFOOD
  -  BASIC RAW MATERIALS
  -  FOOD INGREDIENTS (OTHERS)
  -  FRUIT & VEGETABLES INGREDIENTS
  -  VEGAN FOOD
  -  VEGETARIAN FOOD
  -  ENVIRONMENTAL PROTECTION ENGINEERING & WASTE REDUCTION
  -  WASTE MANAGEMENT
  -  AGRICULTURE TECHNOLOGY
  -  DISPOSABLE BAKERY SUPPLIES
  -  DISPOSABLE FOOD PACKAGING SUPPLIES
  -  DISPOSABLE HOST & SERVER SUPPLIES
  -  DISPOSABLE PARTY SUPPLIES
  -  ECO-FRIENDLY DISPOSABLES
  -  FOAM DISPOSABLES
  -  FOOD SAFETY DISPOSABLE
  -  PAPER DISPOSABLE
  -  PLASTIC DISPOSABLE
  -  TABLETOP DISPOSABLE
  -  BIOTECHNOLOGY
  -  HEALTH AND SAFETY / FIRE PROTECTION
  -  POWER, WATER, WASTE WATER
  -  WASTE REMOVAL, RECYCLING, ENVIRONMENTAL PROTECTION
  -  DISPOSABLE PAPER PRODUCTS
  -  SUSTAINABLE PACKAGING
  -  AROMATHERAPY PRODUCTS / ESSENTIAL OILS / CANDLES
  -  CLEANING PRODUCTS AND ACCESSORIES
  -  ARTIFICIAL INTELLIGENCE
  -  ENERGY / BUILDING MANAGEMENT SYSTEMS
  -  CLOUD-BASED SOLUTIONS
  -  ORGANIC WINE
  -  VEGAN WINE



**\*Note:** The companies and brands featured above are based on the exhibitor list as of 20 June 2025. This is not a complete list and represents only a small selection of the many exhibitors participating in the show.

# HOW IS FHI SUSTAINABLE?



Our event is powered by renewable energy making the electricity usage carbon neutral.



We are carefully designing our feature areas to minimise the level of waste generated.



We facilitate the discussion and knowledge on sustainability. Visit our website for more details.



Partner with a different organisation for sustainability business.



We upcycle and repurpose exhibition materials into creative interior design by collaborating with a local agency.



Working with suppliers to focus on environmental impact.



Promote reused items to participants eg. reused bottle, reused bag, reused pallet.



Catering fresh and locally-sourced food & beverages.



We encourage visitors to hand in your lanyard for reuse.



Digital adoption to reduce paper.

## SUSTAINABILITY MOVEMENTS AT FHI 2025

At Food & Hospitality Indonesia (FHI), sustainability is a core value that guides our entire event experience. As part of Informa Markets' FasterForward commitments, FHI is designed to be better for the industry, for attendees, and most importantly—for the planet. We strive to deliver a greener, more responsible platform that drives real change across the food and hospitality sectors.

Here are the key sustainability programmes you'll find at FHI:



We actively encourage exhibitors to move away from single-use, disposable booths and adopt reusable, modular stands. This improves safety, reduces waste, and supports more sustainable exhibiting practices.



From collection to reporting, Rekosistem handles comprehensive waste management and provides data-driven waste reports, offering transparency in how we minimise our footprint.



As part of Informa's global plan to achieve net zero carbon by 2030, FHI tracks its environmental impact and continuously refines its operations to reduce emissions and waste across all touchpoints.



At the UCollect Station, attendees are invited to donate used cooking oil. This waste is processed into sustainable aviation fuel, and all proceeds go to support local charities and environmental initiatives—a brilliant example of community-powered sustainability.



In support of our #BringYourOwnTumbler campaign, Waterhub stations are placed throughout the venue to reduce plastic waste and encourage eco-conscious habits among attendees.



FHI embraces a holistic view of sustainability, which includes mental and physical wellbeing. Visitors can unwind at the Wellness Corner, enjoying complimentary massages by Perfect Health and access to mental health consultations with licensed professionals from Naluri.Life.



Rekalagam creatively repurposes exhibition waste—turning discarded materials into workshop resources for local communities and educational programmes.



In a unique blend of social inclusion and sustainability, FHI partners with Kopi Kamu and POTADS (Association of Parents of Children with Down Syndrome) to serve delicious coffee to our VIPs and Gold Visitors—prepared by talented Down syndrome baristas. This initiative promotes inclusive employment and will also feature awareness seminars on disability empowerment in the workplace.



Our partner Magalarva collects food waste from exhibitors and visitors, converting it into valuable resources like animal feed and compost—showcasing circular economy principles in action.



After the show, 4GoodThings transforms event residue such as banners and fabric waste into upcycled hospitality products like aprons, bags, and accessories—promoting mindful reuse.



Sustainable business growth takes knowledge. Join our seminar sessions on sustainable practices, innovation, and regulation, hosted by Sentian in collaboration with Evolve and MVB—equipping business owners with future-ready strategies.



Together, these programmes demonstrate our dedication to environmental stewardship, community empowerment, and wellbeing. FHI isn't just an exhibition—it's a platform for cultivating meaningful change.

# WHAT IS BETTER STANDS?



**Better  
Stands**

Moving away from  
disposable stands *together*

For over a decade, Informa has focused on sustainability in areas where we can make the most significant contribution to the economy, society and the environment. This includes consideration of our operations, our content and the communities in which we work. We firmly believe that integrating sustainability into everything we do is vital to our ability to create long-term value for all our stakeholders whether they are investors, customers, colleagues or others.

**By moving away from the use of disposable stands we will improve the ease, safety and sustainability of the exhibitor experience at events.**

We would like you to join us moving towards the future of events. You can find more information about our sustainability efforts, including our latest sustainability reports through [www.informa.com/sustainability](http://www.informa.com/sustainability).

## SUSTAINABILITY IS PART OF WHO WE ARE

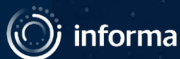
### WHAT IS FASTERFORWARD?



FasterForward is Informa's approach to sustainable business.

Our aim is to become an ever more sustainable, positive impact business. Through the FasterForward programme, we are embedding sustainability into everything we do and seizing opportunities from helping our customers and markets do the same.

FasterForward is a structured three-part programme with ambitious commitments and a wide range of activities, covering Informa's business operations, our brands and products and our broader community impact.



Become carbon neutral as a business and across our products by 2025.

Halve the waste generated through our products and events by 2025.

Become zero waste and net zero carbon by 2030 or earlier.

Enable one million disconnected people to access networks and knowledge by 2025.

Contribute \$5bn per year in value for our host cities by 2025.



Help and promote the achievement of the UN's Sustainable Development Goals through our brands.

Embed sustainability inside 100% of our brands by 2025.

Contribute value of at least 1% of profit before tax to community groups by 2025.

Save customers more carbon than we emit as a business by 2025.

[Click here to discover more from the Informa Group Sustainability Report 2022](#)



FASTER  
FORWARD



FASTER  
FORWARD



# MEET THE TEAM

## HI, NICE TO HAVE YOU AT FHI!

### EVENT & MARKETING TEAM



**Juanita Soearakoesoemah**  
Portfolio Director



**Rryan Haritama**  
Senior  
Event Manager



**Trizky Poetra SH**  
Event Executive



**Farrel Ardhan**  
Event Executive



**Leonarita Hutama**  
Marketing Communications  
Manager



**Saskya Citrananda**  
Senior Marketing  
Communications Executive



**Puspita Sari**  
Marketing Executive



**Akbar Fajar**  
Designer

### SALES TEAM



**Wiwik Roberto**  
Sales Director



**Setiani Dewi**  
Sales Manager



**Naomi Sahulata**  
Assistant  
Sales Manager



**Gesela Saesaria**  
Senior  
Sales Executive



**Syifa Habibah**  
Sales Operations  
Manager



**Shelma Namira**  
Sales Operations  
Executive

### DATABASE & IT TEAM



**Yusanto**  
Data & IT Manager



**Sarah Novianti**  
Database Executive



**Hayatunnissa Rizqi**  
Digital Operations Executive  
- LeadGrab

### OPERATIONS TEAM



**Wetty Prasajo**  
Operations Manager



**Endah Setiorini**  
Operations Executive



**Fery Lasut**  
Operations Executive



**Nadya Karen**  
Operations Executive



**Ariananda**  
Operations Executive



**Arie Prasetyo**  
Operations Executive



# ABOUT THE ORGANISER



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.

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).

## OFFICIAL HOTELS



### **HOTEL SANTIKA PREMIER**

Jl. Hayam Wuruk No.125 Jakarta  
Barat 11180-Indonesia



### **VERTU HARMONI JAKARTA**

Jl. Hayam Wuruk No.06, Jakarta  
10120, Indonesia



### **GRAND MERCURE JAKARTA KEMAYORAN**

Jl. H. Benyamin Sueb Kav. B6  
Superblok Mega Kemayoran,  
Kota Baru Bandar Kemayoran  
Jakarta 10610



### **HOLIDAY INN EXPRESS KEMAYORAN**

Arena Pekan Raya Jakarta - Kemayoran,  
Jl. H. Benyamin Sueb, Pademangan  
Tim., Kec. Kemayoran, Jakarta,  
Daerah Khusus Ibukota Jakarta 10620



### **NOVOTEL JAKARTA CIKINI**

Jl. Raya Cikini 107-109  
Cikini Menteng, Jakarta Pusat  
10330, Indonesia

# OUR VALUED SUPPORTING PARTNERS

Food & Hospitality Indonesia (FHI) 2025, incorporating Retail Indonesia, is proudly recognised and supported by the following esteemed partners.

## SUPPORTING GOVERNMENT AND ORGANISATIONS:



## MEDIA PARTNERS:



## SUSTAINABILITY PARTNERS:



## LIGHTING & MULTIMEDIA PARTNER:



## BEVERAGE SPONSOR:



## WATER SPONSOR:



## EV CHARGING PARTNER:



## CHARGING STATION PARTNER:



## DELIVERY SERVICE PARTNER:



# VENUE FACILITIES

## Restaurants & Cafes

- **JIEXPO Coffee Shop**  
Ground Floor of Trade Mart Building |  
Monday – Saturday | 09.00 - 18.00
  - **JIEXPO Terrace Café**  
Hallway of Trade Mart Building |  
Monday – Saturday | 09.00 - 18.00
  - **JIEXPO Lounge**  
Inside of Hall D1 | During Event Only |  
Following events operational hours
  - **JIEXPO Garden Café**  
In the Hall B3| During Event Only | Following events  
operational hours
  - **Picazzo Café**  
Ground Floor of Trade Mart Building |  
Monday – Saturday | 10.00 - 18.00
- 

## Food Court

- **Hall E - Located Next to Hall C2 |**  
Monday – Saturday | 09.00 - 21.00
- 

## ATM Center

- **Trade Mart Building (GPN) – 1st Floor |**  
Monday – Sunday (24Hours)
  - **Food Area (Hall E) – Outdoor Area |**  
Monday – Sunday (24Hours)
- 

## Business Center

- **Trade Mart Building ( GPN ) - 1st Floor |**  
Monday – Saturday | 09.00 - 17.00
- 

## Lost & Found Properties

- **Lost & Found properties should be handed in  
and retrieved from the Security Office located  
in Hall A3**
- 

## Electric Vehicle (EV) Parking Area

- **In front of Hall C2**
- **GPN Building**

## Organisers Office

- **Sales Office is located in Hall A3**
  - **Event Room is located in Hall B1**
  - **Marketing Office is located in Room Hall D1**
  - **Operations Office is located in Hall A2**
  - **Forwarder / Shipping / Customs Office is located in  
Hall A1**
  - **Contractor Office is located in Hall A3**
  - **Security Office is located in front of Hall A3 area**
- 

## Mosque & Prayer Rooms

- **At-Taqwa Mosque located in western parking area of  
the JIEXPO**
  - **In the Hall Area**
  - **Trade Mart Building (Gedung Pusat Niaga)**
  - **Gambir Expo Area**
  - **JIEXPO Convention Centre & Theatre Area (2nd Floor)**
- 

## Press / Media

- **Members of the press are invited to register at the  
Media Room located in Room 107 – Hall D2**
- 

## Toilets

- **Toilets are located outside the exhibition hall areas.  
Toilet signs can be found on-site.**
- 

## First Aid Clinic & Ambulance / Medical Room

- **Hall A1 area**
  - **Gambir Expo area**
- 

## Convenience Store

- **Food Area (Hall E) - Located Next to Hall C2 |**  
Monday – Saturday | 07.00 - 22.00



# SEE YOU THERE!



22 - 25 July 2025

Jakarta International Expo (JIEXPO)

VISIT AND FOLLOW US FOR MORE UPDATES!

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

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