



FHI
FOOD & HOSPITALITY
INDONESIA

CO-LOCATED WITH:



21 - 24 July 2026

Jakarta International Expo (JIEXP0)

**A THRILLING JOURNEY OF EXCELLENCE THAT
CELEBRATES THE NOW AND IGNITES THE FUTURE!**



BOOK YOUR SPACE!



The 20th Indonesia's Largest International Leading
Hospitality, Food and Beverage Trade Exhibition

Organised by:



Sustainable Events:



www.foodhospitalityindonesia.com | Follow Us: #FHI #foodhospitalityindonesia #hotelexindonesia #finefoodindonesia



A THRILLING JOURNEY OF EXCELLENCE THAT CELEBRATES THE NEW AND IGNITES THE FUTURE



Food & Hospitality Indonesia (FHI) 2026 marks a monumental milestone—our 20th edition, celebrating over three decades as Indonesia’s premier international trade exhibition for the food, beverage, and hospitality industries.

Guided by the theme “A Thrilling Journey of Excellence That Celebrates the New and Ignites the Future”, this landmark year promises an unforgettable experience where innovation, opportunity, and global collaboration meet. For 30+ years, FHI has been the trusted stage where world-class brands, visionary entrepreneurs, and industry leaders converge to explore trends, launch products, and forge business partnerships that shape the nation’s culinary and hospitality landscape.

Indonesia’s economy is projected to grow steadily, with GDP expected to reach USD 6.13 trillion by 2028*, and government forecasts aiming for 5.8–6.3% growth in 2026*—a promising backdrop for business expansion. Building on the outstanding success of FHI 2025, which featured 776 exhibitors from 35 countries/regions across 35,000+ m² of exhibiting space, including 6 international pavilions, and attracted 41,368 trade

attendees from 48 countries, FHI 2026 is set to be bigger, bolder, and more influential. With the hospitality market projected to triple in value by 2030* and sustainable tourism on a rapid rise*, the opportunities for growth, networking, and market penetration have never been greater.

Against this momentum, FHI 2026 will be more than an exhibition—it will be the heartbeat of an industry on the rise. From groundbreaking product launches and interactive live demos to global networking and sustainability showcases, this is where the new is celebrated and the future is ignited. Join us in shaping the next chapter of Indonesia’s culinary and hospitality excellence.

*NOTE: All marked data are based on publicly available government reports, official event statistics, and trusted industry research as of 2024–2025.



UNLOCKING INDONESIA'S THRIVING MARKET OPPORTUNITIES

TOURIST ARRIVALS

- Indonesia expects to welcome **16+ million foreign visitors in 2026**, generating around US\$22 billion in foreign exchange earnings.*

Domestic tourism is projected to contribute **IDR 400 trillion+** to the economy by 2026, fueling regional development and job creation.*

The travel and tourism sector's GDP contribution is forecast to reach **5.6% of**

- **Indonesia's total GDP** in 2026, with steady growth thereafter.*

Sustainable tourism markets are set to expand rapidly, supporting Indonesia's green growth agenda in the coming decade.*

HOSPITALITY / HOTEL INDUSTRY

- The hospitality market is expected to surge from **US\$7.4 billion in 2025 to over US\$20 billion by 2030**, with an 18.3% CAGR from 2026 onwards.*

- International tourist arrivals forecast to surpass **20 million by 2027**, driving higher occupancy rates and hotel investments.*

- Boutique and lifestyle hotels will gain popularity, targeting niche traveler segments.

- Digital transformation in hospitality, including AI and automation, will accelerate operational efficiency and guest experience.

FOOD INDUSTRY

- The ready-to-eat food market is projected to grow at **4.8% CAGR from 2026 to 2030**, reaching **US\$11.5 billion**.*

- Food ingredients market will expand steadily, forecast to hit **US\$2.3 billion by 2030**.*

- Growing demand for organic, plant-based, and convenience foods will shape product development and consumer trends.

- Indonesia is positioned to become a stronger exporter of processed food products as global demand rises.

EMERGING PRODUCT CATEGORIES

- **Bakery:** Market projected to grow at 5.5% CAGR from 2026 to 2030, driven by demand for artisanal and healthy baked goods.*

- **Cleaning & Laundry:** Eco-friendly cleaning products market expected to grow at 7.9% CAGR across Asia Pacific, including Indonesia.*

- **Franchise:** Sector forecast to grow by 12% annually, expanding across foodservice and hospitality industries.*

BEVERAGE INDUSTRY

- The ready-to-drink tea and coffee segment is projected to grow at a **7.9% CAGR from 2026 to 2034**, doubling market value by 2034.*

- Indonesia's non-alcoholic beverage market is forecast to maintain a strong **9-10% CAGR through 2027 and beyond**.*

- Rising health awareness is driving innovation in functional beverages and packaging sustainability.

- Premium and specialty beverage segments are expected to capture increasing market share, reflecting growing consumer sophistication.

FOODSERVICE INDUSTRY

- Projected to grow at a **13% CAGR from 2026 to 2030**, the foodservice market is expected to nearly double to **US\$115 billion**.*

- Fast casual dining, delivery, and cloud kitchens will remain key growth drivers amid urbanisation and shifting lifestyles.

- Franchise models will continue to expand rapidly, supported by established brand recognition and operational scalability.

- Increasing consumer demand for healthier and customizable menu options will influence market offerings.

SUSTAINABILITY ADOPTION

- By 2026 and beyond, more than **60% of food and hospitality businesses** in Indonesia are expected to implement sustainability initiatives.*

- Eco-friendly packaging, waste reduction, renewable energy use, and water-saving technologies will become standard practice.

- Sustainability will increasingly influence consumer preferences and brand loyalty in Indonesia's competitive market.

- FHI 2026 will showcase the latest innovations and strategies supporting sustainable industry growth.

WHY EXHIBIT AT FOOD & HOSPITALITY INDONESIA?

Food & Hospitality Indonesia (FHI) is the premier platform for businesses in the hospitality, food, and beverage sectors to connect, grow, and lead in a rapidly evolving marketplace. Here's why exhibiting at FHI will be a game-changer for your business:



Market Expansion

FHI 2026 continues its legacy as a leading international trade exhibition, providing unparalleled access to Indonesia's and Southeast Asia's vibrant markets. With participation from over 50 countries and regions, your business can showcase its products on a global stage and tap into new customer bases and distribution channels.



Networking Opportunities

FHI 2026 gathers industry experts, manufacturers, distributors, and retailers from around the world. By exhibiting, you will connect with key decision-makers and influential leaders, fostering strategic partnerships and collaborations that can accelerate your business growth.



Product Showcase and Demonstration

This edition offers the perfect stage to launch and demonstrate your latest innovations in food, beverage, and hospitality products. Engage directly with a diverse and highly qualified audience, gaining valuable feedback and generating interest that translates into tangible business opportunities.



Brand Exposure

Maximise your brand's visibility by participating in one of Asia's most reputable food and hospitality exhibitions. FHI 2026 offers extensive media coverage and a strong international presence to boost your brand recognition and establish your position in competitive markets.



Market Research and Competitor Analysis

Gain first-hand insights from trade visitors on emerging industry trends, consumer preferences, and competitor activities. This knowledge empowers you to refine your business strategies, enhance your product offerings, and stay ahead in a dynamic marketplace.

20 ESTABLISHED CATEGORIES



FOOD & BEVERAGE



BAKERY, PASTRY & GELATO



DAIRY



FOOD INGREDIENTS



FROZEN FOOD



HALAL



VEGAN



NATURAL & ORGANICS



MEAT



SEAFOOD



PROCESSED FOOD



SNACKS & CONFECTIONERY



COFFEE & TEA



DRINKS



BEER



WINES, SPIRITS & ALCOHOLIC DRINKS



FOODSERVICE EQUIPMENT



FOODSERVICE & TECHNOLOGY



HOSPITALITY DESIGN & SUPPLIES



HOSPITALITY TECHNOLOGY

3 EXCITING NEW ADDITIONS

UNVEILING THE FUTURE OF INDONESIA'S HOSPITALITY, FOOD & BEVERAGE INDUSTRY AT FHI 2026



BAKERY



CLEANING & LAUNDRY



FRANCHISE

FHI 2025 FACTS & FIGURES



776 Exhibitors
from **35**
Countries / Regions



41,368
Trade Attendees
from **48**
Countries / Regions



6 International
Pavilions
Canada, China, Malaysia,
Republic of Korea (South Korea),
Thailand, United States of America



35,000 m²
Exhibiting Space

FHI BUSINESS MATCHING PROGRAMME



1,115
Business Matching
Occurred



394
Active
Leading Buyers



323
Active Participating
Exhibitors

PROPORTION OF LOCAL & INTERNATIONAL ATTENDEES



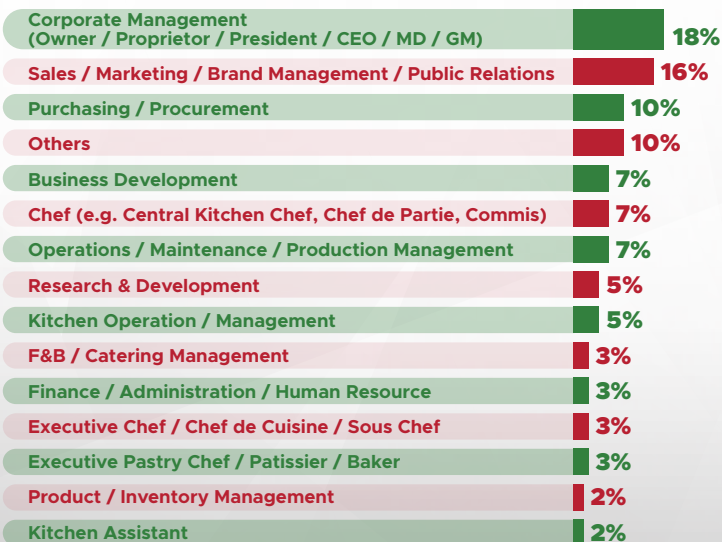
TOP 15 COUNTRIES / REGIONS OF ATTENDEES



TOP 5 PRODUCT INTERESTS OF ATTENDEES



TOP 15 JOB FUNCTIONS OF ATTENDEES



TOP 15 MAIN BUSINESS ACTIVITIES OF ATTENDEES



FEATURED EVENTS

JOIN THE EXCITEMENT OF FHI 2026 FEATURED EVENTS

Food & Hospitality Indonesia 2026 offers a vibrant array of featured events spanning multiple sectors within the hospitality industry. Competitions will showcase the skills and creativity of professionals from culinary arts, beverage preparation, pastry craftsmanship, and more—providing a platform for emerging talents and seasoned experts alike to demonstrate excellence.

Alongside these contests, hands-on workshops and industry seminars delve into current trends, technical skills, and innovative solutions, including a dedicated spotlight on sustainability advancements shaping the future of the industry.

Complemented by engaging networking sessions and the exclusive FHI TV Programme, these events bring together thousands of industry leaders and stakeholders for unparalleled opportunities to learn, connect, and grow. Exhibitors can further boost their presence by sponsoring or participating in these high-impact activities.



and much more!

SUSTAINABILITY MOVEMENTS AT FHI 2025

At Food & Hospitality Indonesia (FHI), sustainability isn't just a theme—it's a core value embedded in every facet of the event. As part of Informa Markets' FasterForward commitments, FHI 2025 was purposefully designed to benefit the industry, attendees, and most importantly—the planet.

Throughout the exhibition, we implemented impactful sustainability initiatives:



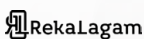
Encouraged the use of modular, reusable booths to reduce waste and improve safety.



Supported Informa's journey toward net zero carbon by 2030 through measurable impact tracking and improved operations.



Refill stations backed by our #BringYourOwnTumbler campaign to minimise plastic usage.



Transformed exhibition waste into creative educational tools for the community.



Collected food waste to produce animal feed and compost, promoting the circular economy.



Upcycled banners and fabrics into aprons, bags, and accessories.



Delivered transparent, data-driven waste management solutions.



Processed used cooking oil into sustainable aviation fuel, with proceeds donated to environmental and social causes.



Provided mental health consultations and massage therapy to promote wellbeing.



Empowered Down syndrome youth by involving them in coffee service and disability awareness.



Hosted seminars on sustainable business strategies, equipping attendees for a greener future.



Together, these initiatives represent our commitment to environmental responsibility, inclusivity, and holistic wellness. FHI 2025 was more than an event—it was a collective movement toward sustainable transformation.

SUSTAINABILITY FACTS & FIGURES

FHI 2025 goes beyond conversation—we put sustainability into measurable action. In collaboration with our sustainability partners, we collected key data to better understand and reduce our impact. From eco-friendly booth builds and energy-efficient practices to waste diversion and social inclusion, these facts and figures represent our shared progress toward a more conscious and responsible exhibition

Explore how every effort, big or small, contributed to a more sustainable FHI 2025.

SUSTAINABILITY IMPACT GENERATED FROM USED COOKING OIL COLLECTED BY NOOVOLEUM



IDR 1,169,850

UCO Value Redistributed to Community



212,7 L

UCO Quantity Removed from Environment



204,2 L

2nd Generation Biofuels Produced



118

Community Engagements



268,1 kg

CO₂e Emissions Reduction

The Sustainability Value Delivered was made in collaboration with Badan Riset dan Inovasi Nasional (BRIN), the national research agency of Indonesia.

This sustainability effort is supported by noovoleum

ENVIRONMENTAL BENEFITS GENERATED FROM UTILISING WATERHUB WATER REFILL STATIONS



The total volume of water consumed from 22–25 July 2025 from the installation of 7 machines at FHI is **223,304 litres**



The total number of 600 mL bottled water reduced is **343 bottles**



The total emissions reduced with the installation of 7 machines at FHI is **31 kgCO₂e**

This sustainability effort is supported by WATERHUB

WASTE MANAGEMENT REPORT FROM OUR COLLABORATION WITH MAGALARVA

360 kg of total waste has been successfully collected and processed



Organic Waste
252 kg

BSF Fresh Larvae (Bioconversion)

31,5 kg

Organic Fertilizer

31,5 kg

BSF Dried Larvae Animal Feed

9,7 kg



Plastic Waste
25 kg



Cardboard Waste
10 kg



Residue Waste
73 kg

This sustainability effort is supported by



SUSTAINABILITY FACTS & FIGURES

UPCYCLING IMPACT REPORT FROM OUR COLLABORATION WITH 4GOODTHINGS

299 kg

of banners were collected and transformed into 996 banner sheets sized 30x30 cm and 30x40 cm

98.5 rolls

(equivalent to 2,955 sqm)

of carpets were collected and upcycled into 30-40 rosters, each weighing 500 g

This sustainability effort is supported by 

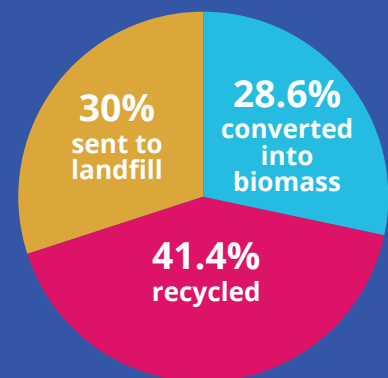
WASTE DIVERSION REPORT FROM OUR COLLABORATION WITH REKOSISTEM

4,800 kg of waste diverted from landfill

Types of Waste Collected



Waste Processing Outcome



These are the results from our sustainability efforts with Rekosistem

Carbon savings equivalent to driving **5,570.88 km** by car

Equal to planting **24 tree** seeds over 10 years

Prevented the use of **516.66 litres** of diesel

Diverted the equivalent of **60** full trash bags for recycling

Saved energy equal to replacing **53 bulbs** with LED lamps

Avoided burning **694.90 kg** of coal

Prevented the consumption of **595.74 litres** of gasoline

This sustainability effort is supported by  rekosistem

WHAT IS 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.

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.

At Food & Hospitality Indonesia 2026, we proudly align with these principles by integrating sustainability into every aspect of the event. From promoting innovative eco-friendly solutions in our featured events to encouraging responsible practices among exhibitors and attendees, FHI is dedicated to driving positive change within the hospitality industry.

Together with FasterForward, we are fostering a more sustainable, resilient, and future-ready business community.



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](#)



EXHIBIT PACKAGE

Option 1: RAW SPACE

**IDR 6,280,000 per sqm*
(minimum size 18 sqm)**

Maximise brand impact with full creative freedom. Design and build a custom booth that reflects your identity—perfect for companies wanting a bold, standout presence at the show.



BETTER STANDS PACKAGE

Additional to Option 1

**Package 1 OR 2:
IDR 1,200,000 per sqm* (18 - 36 sqm)**

Boost visibility and go greener. Enjoy sustainability certification, EDM and social media promotion, electricity, and recycling support designed to reward exhibitors with added exposure and eco-friendly recognition.

Option 2: SHELL SCHEME

**IDR 7,300,000 per sqm*
(9 - 21 sqm)**

This option provides a complete stand that includes space rental, walls, carpet, fascia, lighting, and an inclusive range of furniture and display aids which increase according to the size of your stand. Additional and specialist furniture can be ordered separately.



*Price excludes 11% VAT

EMPOWER YOUR BRAND FOR A SUSTAINABLE FUTURE WITH FHI: UNLEASH PREMIUM PROMOTIONAL AND ADVERTISING OPPORTUNITIES

Step into the spotlight at the 20th edition of Food & Hospitality Indonesia – your ultimate platform to connect with industry leaders, top professionals, and global brands. Securing your spot is just the beginning. Amplify your brand, draw in visitors, and make a lasting impression with our tailored sponsorship and advertising solutions. This brochure presents a range of impactful opportunities to fit every budget. Our team is here to help you find the perfect options to enhance your visibility and influence at the event. Engage with key buyers and influencers, build brand recognition, and unlock growth potential with FHI's sponsorship and advertising options.

BENEFITS OF FHI SPONSORSHIP AND ADVERTISING



ENHANCED BRAND VISIBILITY:

Stand out in a competitive market with prime placement opportunities tailored to maximize exposure.



DIRECT ACCESS TO DECISION MAKERS:

Connect with industry leaders, key buyers, and influencers to build valuable relationships.



INCREASED ENGAGEMENT:

Drive more traffic to your booth and spark meaningful conversations with your target audience.



CUSTOMISED SOLUTIONS FOR EVERY BUDGET:

Flexible sponsorship options designed to align with your brand goals and budget.



SUSTAINABLE BUSINESS GROWTH:

Position your brand at the forefront of the industry, driving long-term partnerships and growth.

We can customised your package upon your request.

Sales Enquiries

INDONESIA

Dewi Setiani

E: dewi.setiani@pamerindo.com

Naomi Sahulata

E: naomi.amadeasahulata@pamerindo.com

Menara Jamsostek Menara Utara Lantai 12, unit TA-12-04
Jl. Jenderal Gatot Subroto No. 38, Jakarta 12710, Indonesia
T: +62 21 2525 320
www.pamerindo.com

Gesela Saesaria

E: gesela@pamerindo.com

INTERNATIONAL SALES OFFICE ASIA

Jorinda Tan

E: jorinda.tan@informa.com

2 Tanjong Katong Road,
Paya Lebar Quarter 3,
#05-01 Singapore 437161
T: +65 69896544
www.informamarkets.com

INTERNATIONAL SALES OFFICE WORLDWIDE

Charlotte Brown

E: charlotte.brown@informa.com

240 Blackfriars Road,
London SE1 8BF,
United Kingdom
T: +44 7467090099
www.informamarkets.com

HOTELEX INDONESIA & INTERNATIONAL SALES OFFICE CHINA

Alex Ni

E: Alex.Ni@imsinoexpo.com

8/F, Urban Development
International Tower,
No.355, Hong Qiao Road,
Shanghai, 200030, China
T: +862133392242
www.imsinoexpo.com/en

www.foodhospitalityindonesia.com | Follow Us: #FHI #foodhospitalityindonesia #hotelexindonesia #finefoodindonesia

@foodhospitalityindonesia_fhi

@foodhospitalityindonesia

Food & Hospitality Indonesia

Food & Hospitality Series_ID