POST SHOW REPORT

FHI FOOD & HOSPITALITY INDONESIA

CO-LOCATED WITH:

HOTELEX Indonesia

FFDA Fine Furniture & Deco Asia

PROPAK INDONESIA

21 - 24 July 2026 Jakarta International Expo (JIEXPO)

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



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

Organised by:

PAMERINDO INDONESIA INDONESIA International Specialised Exhibitions

informa markets

Sustainable Events:

PAMERINDO INDONESIA SUSTAINABLE EVENTS

This event is powered by Renewable Electricity

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

@foodhospitalityindonesia_fhi @foodhospitalityindonesia Food & Hospitality Indonesia Food & Hospitality Series_ID

CELEBRATING THE SUCCESS OF FOOD & HOSPITALITY INDONESIA 2026

The latest edition of **Food & Hospitality Indonesia (FHI) 2026** concluded with remarkable success, celebrating its milestone **20th edition** and reaffirming its position as Indonesia's leading international trade exhibition for the hospitality, food & beverage, and tourism industries.

Held at **Jakarta International Expo (JIEXPO), Kemayoran**, the four-day exhibition brought together hospitality professionals, foodservice operators, manufacturers, distributors, buyers, chefs, and industry leaders from across Indonesia and around the world. Co-located with **Hotelex Indonesia**, **Fine Furniture & Deco Asia (FFDA)**, and **ProPak Indonesia**, FHI 2026 delivered a comprehensive business platform that connected the hospitality, food & beverage, food processing, packaging, furniture, and interior design industries under one roof.

Celebrating the theme **"A Thrilling Journey of Excellence That Celebrates the Now and Ignites the Future"**, FHI 2026 welcomed thousands of trade attendees and featured more than **500 exhibiting companies from 32 countries and regions**. The exhibition served as a strategic platform for businesses to discover the latest products, technologies, and solutions while fostering meaningful partnerships and unlocking new opportunities within Indonesia's dynamic hospitality market.

From innovative product showcases and world-class culinary and beverage competitions to insightful seminars, conferences, networking sessions, and business matching programmes, the event delivered valuable experiences for every participant. FHI 2026 also welcomed government representatives, industry associations, renowned experts, and key decision-makers, reinforcing collaboration and supporting the continued growth of Indonesia's hospitality ecosystem.

We extend our sincere appreciation to all exhibitors, visitors, supporting associations, partners, speakers, and media allies whose dedication and support made FHI 2026 a remarkable success.

Together, we celebrate 20 editions of excellence while igniting the future of hospitality, food & beverage, and tourism.

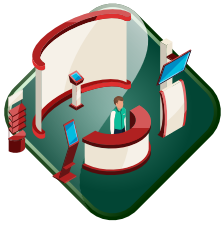
WE LOOK FORWARD TO WELCOMING YOU BACK TO THE NEXT EDITION OF FOOD & HOSPITALITY INDONESIA.



FACTS & FIGURES



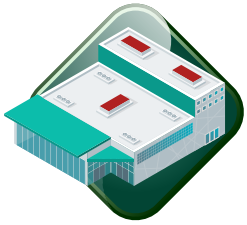
34,000+
TRADE ATTENDEES FROM 15 COUNTRIES



576
EXHIBITORS FROM 33 COUNTRIES



8
NATIONAL / REGIONAL PAVILIONS *(BRAZIL, CHINA, CYPRUS, MALAYSIA, SINGAPORE, THAILAND, TUNISIA, USA)*



29,801 m²
EXHIBITING SPACE *(HALL A1, A2, A3, D1, D2, B1, B2, B3,C3)*

FHI BUSINESS MATCHING PROGRAMME



2,815
PRE-ARRANGED MEETINGS



2,000+
BUSINESS MATCHING OCCURRED



468
BUYERS PARTICIPATED



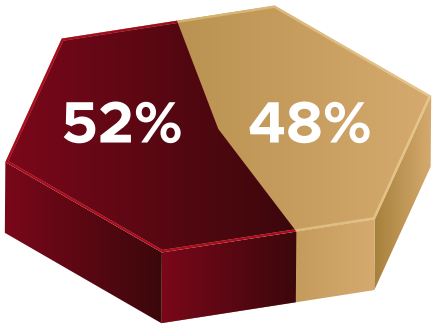
547
EXHIBITORS PARTICIPATED

EXHIBITOR PROFILE

MAIN PRODUCT 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
WINE & SPIRITS
FOOD SERVICE EQUIPMENT
FOOD SERVICE TECHNOLOGY
HOSPITALITY DESIGN & SUPPLIES
HOSPITALITY TECHNOLOGY
CLEANING & LAUNDRY
FRANCHISE
ELECTRIC CIGARETTE
PAYMENT ONLINE SYSTEM
ECO-FRIENDLY BAG
F&B PACKAGING
FURNITURE & DECO
FOOD & BEVERAGE MANAGEMENT SYSTEM

PROPORTION OF LOCAL AND INTERNATIONAL EXHIBITORS



Local
International

SATISFACTION RATE FROM EXHIBITORS

82%
Satisfaction

78%
Will exhibit again next year

79%
Will recommend FHI to their colleagues / friends

EXHIBITING COUNTRIES / REGION

ALBANIA
AUSTRALIA
BELGIUM
BRAZIL
CANADA
CHINA
CYPRUS
EUROPEAN UNION
FRANCE
GERMANY
GREECE
HONG KONG
INDIA
INDONESIA
ITALY
JAPAN
MALAYSIA
NETHERLANDS
PHILIPPINES
POLAND
REPUBLIC OF FINLAND
REPUBLIC OF KOREA
SINGAPORE
SPAIN
SRI LANKA
SWITZERLAND
TAIWAN
THAILAND
TUNISIA
TURKEY
UNITED ARAB EMIRATES
UNITED KINGDOM
UNITED STATES OF AMERICA

TOP 5 EXHIBITORS BY PRODUCT CATEGORY

1. FOOD & BEVERAGE
2. COFFEE / TEA
3. FOODSERVICE & HOSPITALITY EQUIPMENT
4. BAKERY
5. HOSPITALITY DESIGN & SUPPLIES

TOP 5 BUSINESS NATURE OF EXHIBITORS

1. MANUFACTURER
2. EXPORTER
3. AGENT / DISTRIBUTOR / REPRESENTATIVE OFFICE
4. PRINCIPLE / BRAND OWNER
5. IMPORTER

MEET OUR EXHIBITORS

FOOD & BEVERAGE



FOOD SERVICE EQUIPMENT & HOSPITALITY



MEET OUR EXHIBITORS

COMPANIES / BRANDS LEADING WITH SUSTAINABILITY AT FHI

Positioned as a catalyst for sustainable transformation, Food & Hospitality Indonesia (FHI) 2026 brought together a diverse range of companies and brands committed to advancing eco-conscious practices across the food, beverage, and hospitality industries. From suppliers of organic and ethically sourced products to innovators in sustainable packaging, energy efficiency, waste reduction, and responsible business solutions, FHI 2026 provided a dynamic platform to showcase forward-thinking initiatives shaping a greener future. Below are the featured product categories and participating brands demonstrating a strong commitment to sustainability 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 INGREEDIENTS (OTHERS)
- FRUIT & VEGETABLES INGREEDIENTS
- VEGAN FOOD
- VEGETARIAN FOOD
- ENVIRONMENTAL PROTECTION ENGINEERING & WASTE REDUCTION
- WASTE MANAGEMENT
- AGRICULTURE TECHNOLOGY
- DISPOSABLE BAKERY SUPPLIES
- DISPOSABLE FOOD PACKAGING SUPPLIES
- DISPOSABLE HOST & SERVER SUPPLIERS
- 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

HOTELEX Indonesia Showcase

Hotelex Indonesia at FHI 2026 presents cutting-edge hospitality products, smart technologies, and innovative designs. Industry professionals can explore the latest trends—from hotel equipment to guest experiences—in a dynamic showcase that elevates excellence in modern hospitality.

EXHIBITORS OVERVIEW

FHI 2026 is co-located with Fine Furniture & Deco Asia (FFDA), creating a comprehensive platform that brings together leading companies across the hospitality, food & beverage, interior design, furniture, retail, and supply industries. Below are the featured product categories and participating companies showcasing the latest innovations, products, and solutions shaping the future of the industry.

MAIN PRODUCT CATEGORIES

Home Furniture
Upholstered Furniture
Dining Furniture
Living Room Furniture
Cabinets

Contract Furniture
Hotel & Restaurant Furniture
Public Furniture
Commercial Property Furniture
Office Furniture & Smart Office
Outdoor Furniture
Garden Furniture
Outdoor Space Design

Furnishings
Carpets
Decorations
Paintings
Ceramic Art
Sculpture
Entryway Decorations
Tableware

High-end Fabrics
Fabrics
Leather
Upholstery Materials

Building & Deco
Building Materials
Ceramic Bathroom Fixtures
Kitchen Equipment
Wall Materials
Floor Materials
Commercial Doors & Windows
Lighting

Smart Hotel Technology
Hotel Locks
Robots
Room Control Systems
Smart Retail
Store Design
Visual Display
Retail Technology

Hotel Supplies
Hotel Room Amenities
Hotel Textiles
Aromatherapy Fragrances
Spa and Fitness

Hotel Brand
Mid to High-end Hotel Brands
B&B Brands
Rustic Luxury Brands
Wooden Houses
Starry Sky Rooms

Commercial Design
Interior Decoration & Soft Furnishings
Engineering Design
Interior Design

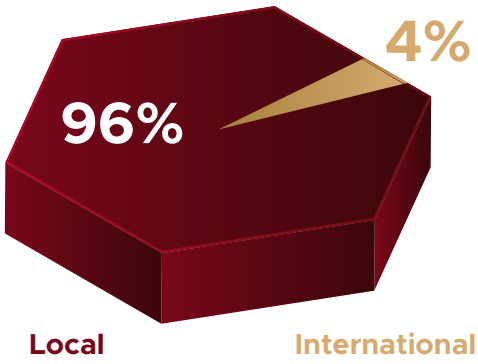
Cleaning & Laundry
Cleaning Equipment
Smart Cleaning Systems
Cleaning Tools and Accessories
Laundry

LIST OF EXHIBITORS

3 Day's
A家家居 A HOME FURNISHINGS
BIAOXIANG FURNITURE 标向家具
CBD Furniture
CHINFON
Condor Mfg. Ltd.
德仪恩 D&N FURNITRE
GILF 古镇灯博会
Goodnight
GRAND GOLD
H&T HeTai Furniture
HOME CHEERS 家因美
Homestar Better Furniture, Better Home
isiruma
IVORIE
JIAN HUI
JIEYOU
LINKAI 林楷
mobilia
威特豪斯
Njsco
SNUG LIVING
Tiptop Furnishings
TODAY
U2 Living
United 联富
WINSTON

ATTENDEES PROFILE

PROPORTION OF LOCAL AND INTERNATIONAL ATTENDEES



SATISFACTION RATE FROM ATTENDEES

92%
Satisfaction

92%
Will visit again next year

96%
Will recommend FHI to their colleagues / friends

TOP 15 COUNTRIES / REGION OF ATTENDEES

1. INDONESIA
2. CHINA
3. SINGAPORE
4. MALAYSIA
5. JAPAN
6. THAILAND
7. REPUBLIC OF KOREA
8. AUSTRALIA
9. INDIA
10. HONG KONG
11. UNITED STATES OF AMERICA
12. ITALY
13. TAIWAN
14. UNITED ARAB EMIRATES
15. GERMANY



ATTENDEES PROFILE

TOP 10 ATTENDEES' PRODUCT INTERESTS



PRIMARY JOB FUNCTIONS OF ATTENDEES



KEY INDUSTRY SEGMENTS REPRESENTED



YOUR FEEDBACK MATTERS

WHAT OUR ATTENDEES HAD TO SAY

"Our company is planning to expand into the Indonesian market, so I came to FHI to find distributors. My experience has been great, especially through the Business Matching Programme, which helped me achieve more results than I could have on my own. I've found several potential partners and am definitely interested in working with them in the future."

- **Juan Pangestu**,
Regional Business Representative for Indonesia of Hunan Agricultural Development and Investment Group

"We came to FHI to discover new equipment and innovations for our restaurant. I found several interesting products that I am now considering for my business. The experience is always valuable because you can meet colleagues from restaurants and hotels, exchange industry insights, and learn more about the market directly from suppliers."

- **Andrea Giannini**,
Owner of Sale Restaurant

"We came to FHI to introduce our IQF fruits and vegetables to the Indonesian HoReCa market and find distribution partners. We see a lot of opportunities here and have already met three potential partners with great potential. FHI is a great place to connect with food companies and industry professionals under one roof."

- **Vivek Vijayan**,
Sales and Marketing Director

- **Sudhakar Maddirala**,
Vice President - Sales & Marketing of ABC Fruits

"We came to FHI to explore the Indonesian market as we look to expand into Indonesia. We were specifically looking for machinery and a distributor. We also made valuable business connections during the exhibition. FHI is an exciting platform because Indonesia is a huge market with significant potential, making it important for businesses like ours to be here."

- **Nelson Lee**,
Managing Director of Balzano Indonesia

WHAT OUR EXHIBITORS HAD TO SAY

"The most valuable outcome of participating in FHI 2026 was the POs we received. As the exhibition attracted decision-makers, we were able to secure purchase orders quickly, with significant business potential."

- **Ayumi Niken Kinanti**,
Sales Manager of Bella Cuisine by Daelim

"This was our third participation at FHI. We had a positive experience from our first participation, which encouraged us to continue exhibiting year after year. FHI provides valuable insights and, most importantly, connects us with business partners and B2B customers that are relevant to our industry."

- **Putu Beny Partacaraka**,
Director of PT Pangan Asri Sejahtera

"The enthusiasm from visitors at FHI 2026 was outstanding. Visitors came not only to discover our products, but also to engage with our live cooking demonstrations. The exhibition provided an excellent opportunity to connect and discuss with chefs, owners, and professionals across the food and hospitality industry, while showcasing how our solutions can support professional kitchens."

- **Jariaman Barus**,
Director of Sales of Unox Indonesia

"Our experience at FHI 2026 has been very positive, with excellent feedback from visitors. The exhibition gave us a valuable opportunity to showcase our products to the Indonesian market, connect with potential business leads, and introduce our products to people experiencing them for the first time. We look forward to developing these connections into potential business opportunities."

- **Jacob Pepper and Nathan Pepper**,
Founders of The Berry Brothers



FHI 2026
OPENING CEREMONY & WALK THE HALL

The 20th edition of Food & Hospitality Indonesia (FHI) 2026 officially commenced with a prestigious Opening Ceremony, bringing together government officials, industry leaders, exhibitors, association partners, and distinguished guests to celebrate the beginning of four days of business, innovation, and collaboration.

The ceremony began with welcoming remarks from **Mrs. Meysia Stephannie**, Portfolio Director of Food & Hospitality Indonesia, who welcomed participants from around the world and highlighted FHI's continued commitment to connecting the food, beverage, hospitality, and allied industries through meaningful business opportunities and knowledge exchange. This was followed by the Official Opening Address delivered by **Mrs. Widiyanti Putri Wardhana**, Minister of Tourism of the Republic of Indonesia, who reaffirmed the importance of Indonesia's food, hospitality, and tourism sectors in driving economic growth, strengthening global partnerships, and accelerating innovation across the industry.

The exhibition was then officially inaugurated through the Ribbon Cutting Ceremony, officiated by **Mrs. Widiyanti Putri Wardhana**, Minister of Tourism of the Republic of Indonesia; **Mrs. Lia Indriasari**, Country General Manager of PT Pamerindo Indonesia; **Mrs. Meysia Stephannie**, Portfolio Director of Food & Hospitality Indonesia; **Mrs. Yulia Astuti**, Secretary of the Directorate General of Agro Industry, Ministry of Industry of the Republic of Indonesia; and **Mrs. Yuke Sri Rahayu**, Deputy for Creative Economy of the Republic of Indonesia.

Following the inauguration, the distinguished delegation embarked on FHI's signature **Walk the Hall**, an exclusive guided tour of the exhibition floor that offered a first-hand look at the latest innovations, technologies, and solutions showcased by exhibitors. The tour was also joined by **Mr. Teuku Riefky Harsya**, Minister of Creative Economy and Head of the Creative Economy Agency of the Republic of Indonesia, whose participation reflected the government's strong support for advancing Indonesia's creative economy and hospitality ecosystem. Throughout the tour, the delegation visited exhibitor booths, interacted with business leaders, witnessed product demonstrations, and explored emerging trends across FHI and its co-located exhibitions. The Opening Ceremony and Walk the Hall set a dynamic tone for the milestone 20th edition, reinforcing FHI's position as Indonesia's leading international trade exhibition dedicated to driving industry growth, fostering collaboration, and shaping the future of food, hospitality, and tourism.










INFORMA MARKETS' DISABILITY AWARENESS: PURPLE PICNIC

PAMERINDO INDONESIA
INDONESIA
International Specialised Exhibitions

As part of its ongoing commitment to diversity, equity, inclusion, and community engagement, **Pamerindo Indonesia**, in collaboration with **Yayasan Cheshire Indonesia**, hosted the Purple Picnic during Food & Hospitality Indonesia (FHI) 2026. The initiative served as a meaningful platform to promote disability awareness while encouraging greater inclusion within the business events and hospitality industries.

Bringing together members of the disability community, industry stakeholders, exhibitors, and visitors, the Purple Picnic created an open and welcoming space for interaction, dialogue, and shared experiences. Through engaging activities and meaningful conversations, participants gained greater awareness of the importance of accessibility, equal opportunities, and creating more inclusive environments both within the workplace and across the wider community. The programme reflected Informa Markets' global commitment to building events that are accessible and welcoming for everyone, while highlighting the positive impact that collaboration can have in driving social inclusion. By partnering with Yayasan Cheshire Indonesia, the initiative also reinforced the importance of empowering persons with disabilities through meaningful participation and stronger connections with industry.

The Purple Picnic demonstrated that exhibitions extend beyond business opportunities—they also serve as platforms for positive social impact. Through initiatives such as this, FHI 2026 continued to champion a more inclusive future where diversity is celebrated, opportunities are accessible to all, and meaningful connections contribute to stronger communities and a more sustainable events industry.

COMPETITIONS

2027 WORLD FASHION DRINKS COMPETITION - INDONESIA DIVISION



The **2027 World Fashion Drinks Competition – Indonesia Division**, presented by **Sinoexpo** and **Food & Hospitality Indonesia**, was one of the featured competitions at FHI 2026, celebrating creativity, technical excellence, and innovation in the beverage industry. The competition brought together talented bartenders and beverage professionals from across Indonesia, providing a prestigious platform to showcase their expertise, artistry, and passion through original beverage creations.

Throughout the competition, participants impressed the judging panel with their technical skills, creativity, presentation, and ability to craft beverages that combined innovation with exceptional visual appeal. The event highlighted the continuous growth of Indonesia's beverage industry while fostering healthy competition and creating opportunities for local talent to gain international recognition.

As part of FHI's commitment to supporting professional development, the competition also serves as a gateway for Indonesian talents to compete on the global stage, encouraging excellence and inspiring the next generation of beverage professionals.

Food & Hospitality Indonesia proudly congratulates the winners of the
2027 WORLD FASHION DRINKS COMPETITION – INDONESIA DIVISION:



1st Place
Ariel Campbell

Will represent Indonesia at the 2027 World Fashion Drinks Competition Grand Finals in Shanghai, China



2nd Place
Muh Ipal Alpikri



3rd Place
William Eka Putra

INDONESIA COFFEE COMPETITION



Food & Hospitality Indonesia (FHI) 2026 proudly hosted the **Indonesia Coffee Competitions** organised by the **Specialty Coffee Association of Indonesia (SCAI)**, featuring two prestigious national championships: the **Indonesia Barista Championship (IBC)** and the **Indonesia Cup Tasters Championship (ICTC)**. These competitions brought together Indonesia's top coffee professionals to showcase their expertise, technical precision, sensory skills, and passion for specialty coffee. Throughout the championships, competitors demonstrated exceptional craftsmanship in coffee preparation, presentation, and sensory evaluation, reflecting the high standards and continuous growth of Indonesia's specialty coffee industry. The competitions also served as an important platform for professional development, encouraging knowledge sharing, healthy competition, and excellence while strengthening Indonesia's reputation as one of the world's leading coffee-producing nations.

Food & Hospitality Indonesia extends its heartfelt congratulations to all participants and proudly celebrates the outstanding achievements of this year's champions.

INDONESIA BARISTA CHAMPIONSHIP (IBC) WINNERS



1st Place
Andika Nugraha
Curators Coffee Company



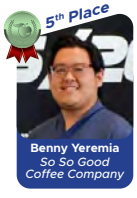
2nd Place
Kelvin Deviro S
CATUR Coffee Company



3rd Place
Yanuar Arlief
Kopi Kenangan



4th Place
Patrik Vinsensius
Common Grounds Roastery



5th Place
Benny Yeremia
So So Good Coffee Company



6th Place
Rendy Dwi Nugraha
Blue Doors Coffee

INDONESIA CUP TASTERS CHAMPIONSHIP (ICTC) WINNERS



1st Place
Fandi Mulia Modjo
Independent



2nd Place
Zulfa Nazar Pratomo
Fugol Coffee Roasters



3rd Place
Abdul Latief
Independent



4th Place
Kenny Austin
Kopi Kenangan



Food & Hospitality Indonesia (FHI) 2026, in partnership with the **Association of Indonesia Specialty Tea (AISTEA)**, proudly presented the **Tea Masters Cup Competition**, celebrating the creativity, innovation, and craftsmanship of Indonesia's tea professionals. The competition brought together talented participants from across the country to showcase their expertise in tea preparation and tea mixology while highlighting the diversity and potential of Indonesia's tea industry.

Throughout the competition, contestants demonstrated exceptional technical skills, creativity, and presentation, reflecting the high standards and professionalism of Indonesia's growing tea community. The event also served as a platform for knowledge sharing, industry development, and the promotion of excellence within the specialty tea sector.

Food & Hospitality Indonesia congratulates all participants for their dedication and outstanding performances.

The winners of the **TEA MASTERS CUP COMPETITION**, presented by **AISTEA**, are:

TEA MIXOLOGY

Tea Mixology Winner



Reihan M. Tjahjono

Highly Recommended – Tea Mixology



Shana Wina Tania

TEA PREPARATION

Tea Preparation Winner



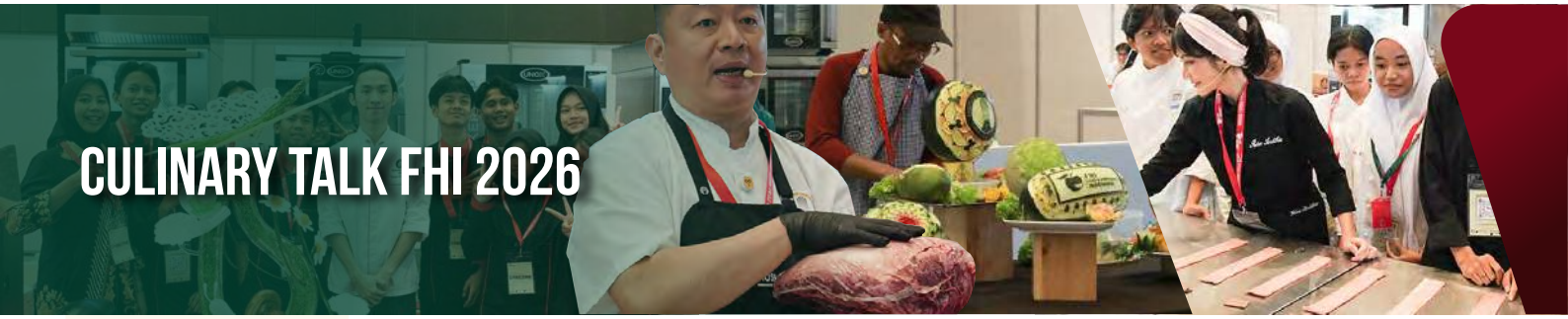
Ade Suharyanto

Highly Recommended – Tea Preparation



Reinaldy Rakadinza

WORKSHOPS



Food & Hospitality Indonesia (FHI) 2026 partnered with the **Association of Culinary Professionals (ACP)** to present **Culinary Talk FHI 2026**, a series of inspiring workshops and masterclasses designed to enrich the knowledge and skills of chefs, culinary professionals, students, and food enthusiasts. Led by renowned chefs, culinary experts, and well-known industry professionals, the sessions provided valuable insights into the latest culinary techniques, emerging trends, and best practices through engaging live demonstrations and interactive discussions.

The programme featured a diverse line-up of sessions, including **Master Class: Butchery Master by MLA (Beef Cutting and Tasting) by Chef Stefu Santoso**, **Master Class: Refine Indonesian Cuisines by Chef Degan Septoadji**, **FoodTalk: Sugar Showpiece by Chef Bryan Benedict Tanuhadi** , **Master Class: Pasta Handicraft with Love by Chef Muhammad Imran**, **FoodTalk: Viennoiserie by Denny Herdian W, and Master Carvers (Fruit & Vegetable and Ice Carving) by Chef Giri**. Each session showcased the creativity, craftsmanship, and innovation that continue to shape the culinary industry while equipping participants with practical techniques that can be applied in professional kitchens.

By partnering with ACP, FHI 2026 reaffirmed its commitment to supporting continuous learning, professional development, and culinary excellence, making Culinary Talk FHI 2026 one of the exhibition's most engaging educational programmes.

FEATURED EVENTS



WINE MASTERCLASS

Food & Hospitality Indonesia (FHI) 2026 partnered with the **Indonesia Sommelier Association (ISA)** to present the **Wine Masterclass**, offering wine professionals, sommeliers, hospitality practitioners, and enthusiasts an opportunity to expand their knowledge of the global wine industry. Led by renowned wine experts and industry professionals, the sessions explored international wine trends, production techniques, and regional characteristics through insightful presentations and interactive discussions.

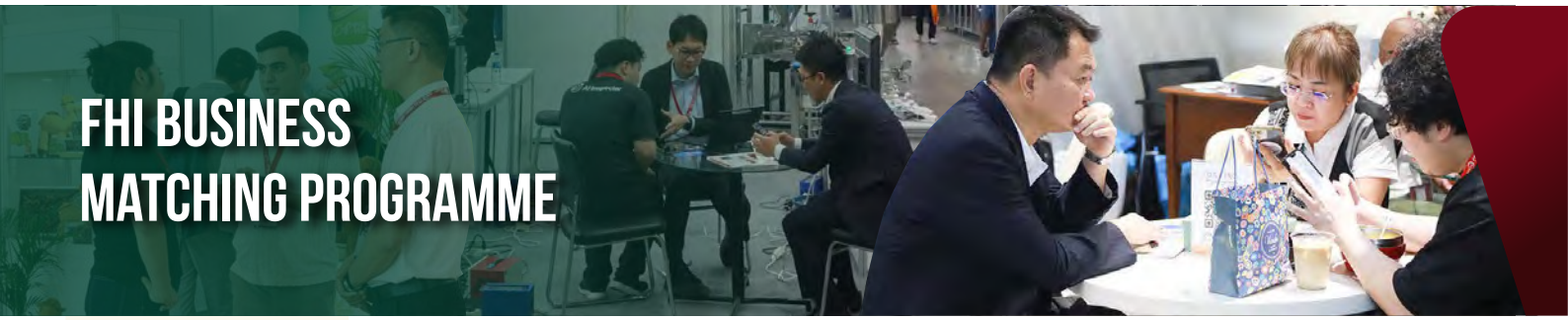
The programme featured a series of educational sessions, including **One Valley, Four Expressions** by **Pratham Wahi**, Export Director; **The New Southern Vanguard** and **Volcanic Basalt Appassimento Chemistry**, and the **Corvina Clone Revolution**, both presented by **Francesco Sgobba**, Sales Director APAC; as well as the interactive **Picture Recognition Challenge**. Participants also took part in the exciting **Fun Blind Tasting Challenge**, putting their sensory skills and wine knowledge to the test.



Congratulations to the winners of the **ISA FUN BLIND TASTING COMPETITION**:

- **Champion** — Zaki
- **1st Runner-up** — Alvey
- **2nd Runner-up** — Dafi

NETWORKING SESSIONS



FHI BUSINESS MATCHING PROGRAMME

The **FHI Business Matching Programme** once again proved to be one of the exhibition's key networking initiatives, providing a dedicated platform for exhibitors and qualified buyers to connect through pre-arranged business meetings. Designed to facilitate meaningful conversations and accelerate business opportunities, the programme enabled participants to establish valuable partnerships and explore potential collaborations in an efficient and professional setting.

The programme concluded with outstanding results, successfully facilitating **2,815 pre-arranged meetings**, of which **2,783 business matching sessions** were successfully conducted. A total of **468 qualified buyers** and **547 exhibitors** participated, reflecting the strong demand for targeted networking opportunities and the programme's effectiveness in connecting businesses with the right partners. By fostering high-quality business engagements, the FHI Business Matching Programme reinforced Food & Hospitality Indonesia's role as a leading trade platform that drives commercial success, strengthens industry connections, and creates new opportunities for growth across the food, beverage, hospitality, and allied industries.



HOSPITALITY LEADERS FORUM 2026

Food & Hospitality Indonesia (FHI) 2026 partnered with the **Indonesian Hotel General Manager Association (IHGMA)** to present the **Hospitality Leaders Forum 2026**, bringing together hospitality leaders, hotel professionals, designers, and industry experts to discuss the future of guest experiences and business innovation.

Attended by 100 general managers and held under the theme **"Designing Hospitality Experiences That Drive Business Value: How Art, Design & Guest Experience Create Competitive Advantage"**, the forum explored how thoughtful design, memorable guest experiences, and creative innovation can enhance brand value, strengthen customer loyalty, and drive long-term business success. Through insightful presentations and engaging panel discussions, speakers shared practical strategies, emerging trends, and real-world perspectives on creating meaningful hospitality experiences in an increasingly competitive market. The Hospitality Leaders Forum 2026 served as a valuable platform for knowledge sharing, professional networking, and industry collaboration, reaffirming FHI's commitment to supporting leadership development and advancing excellence across Indonesia's hospitality industry.

FEATURED EVENTS



FHI ARCHITECTURAL WORKSHOP 2026

INDONESIA CONSTRUCTION ARCHITECTURE NETWORK
www.arsitektur.asia

Food & Hospitality Indonesia (FHI) 2026 partnered with the **Indonesia Construction & Architecture Network (ICAN)** to present the **FHI Architectural Workshop 2026**, bringing together architects, designers, hospitality professionals, developers, and industry stakeholders to explore the future of sustainable hospitality design.

Under the theme **"Beyond Sustainability: Regenerative Hospitality for the Future"** and attended by 100 local architects, the workshop examined how regenerative design principles can shape more resilient, environmentally responsible, and guest-centric hospitality spaces. Through expert presentations and insightful discussions, participants explored innovative approaches to architecture, sustainable materials, and design strategies that create long-term value for both businesses and the environment.

The FHI Architectural Workshop 2026 provided a valuable platform for knowledge sharing and collaboration, inspiring industry professionals to embrace forward-thinking solutions that support the evolution of Indonesia's hospitality and built environment sectors.



APHI HOSPITALITY PROCUREMENT FORUM 2026

ASOSIASI PURCHASING HOTEL INDONESIA

Following the successful conclusion of Food & Hospitality Indonesia (FHI) 2026, the **APHI Hospitality Procurement Forum 2026**, organised by the **Asosiasi Purchasing Hotel Indonesia (APHI)**, was held on **25 July 2026** at **DoubleTree by Hilton Jakarta Kemayoran**. The forum brought together hospitality procurement professionals, suppliers, architects, and industry leaders to strengthen business relationships and explore the latest developments in hospitality procurement.

The programme commenced with **Welcome Remarks** by **Martin Du**, Project Manager of **Fine Furniture & Deco Asia**, followed by an **Opening Speech** from **Roy Adhitya**, Chairman of APHI, and **Remark Speech** by **Yudi Prayitno**, Finance of APHI. Attended by 80 hotel purchasing managers, the forum also featured insightful presentations from **Doddy A. Tjahjadi**, Managing Director of **PTI Architects**, as the **Honor Guest Speaker**, and **Ms. Xu**, CBD International Business General Manager, as the **Honor Exhibitor Speaker**.

The APHI Hospitality Procurement Forum 2026 provided an excellent platform for knowledge sharing, networking, and business matching, extending the momentum of FHI 2026 by fostering new collaborations and strengthening partnerships within Indonesia's hospitality industry.



JBC NETWORKING NIGHT ON WHEELS

LALAMOVE deliver faster

Presented by the **Jakarta Bartender Club (JBC)** in collaboration with **Lalamove**, the **JBC Networking Night on Wheels** brought a vibrant networking experience to Food & Hospitality Indonesia (FHI) 2026. Held daily throughout the four-day exhibition from the afternoon onwards, the programme provided exhibitors, visitors, and industry professionals with a relaxed environment to connect, exchange ideas, and build valuable business relationships.

Accompanied by live music and a lively atmosphere, attendees enjoyed meaningful conversations while expanding their professional networks beyond the exhibition floor. The programme added a unique social element to FHI 2026, fostering collaboration and strengthening connections across Indonesia's hospitality and beverage industries.

INDUSTRY SEMINARS

ATTENDED BY AN AVERAGE OF OVER 50 PARTICIPANTS PER SEMINAR

PERUM BULOG SEMINAR: "PEST CONTROL UNTUK INDUSTRI HOREKA"



Perum BULOG presented an insightful **Industry Seminar** titled **"Pest Control untuk Industri HOREKA"** addressing one of the key operational challenges faced by the hotel, restaurant, and catering (HOREKA) industry. The seminar brought together hospitality professionals, foodservice operators, and industry practitioners to gain practical knowledge on effective pest control strategies that support food safety, hygiene, and operational excellence.

Led by industry experts, the session explored best practices in pest prevention and management, highlighting the importance of maintaining safe, compliant, and high-quality environments across hospitality and foodservice operations. Through practical insights and real-world applications, the seminar reinforced the role of proactive pest control in safeguarding business standards and enhancing customer confidence.

LPPOM SEMINAR: "PREPARING FOOD & HOSPITALITY INDONESIA BUSINESSES FOR INDONESIA'S MANDATORY HALAL ERA 2026."



LPPOM, one of **Indonesia's leading Halal Inspection Bodies (Lembaga Pemeriksa Halal)**, presented an insightful **Industry Seminar** titled **"Preparing Food & Hospitality Indonesia Businesses for Indonesia's Mandatory Halal Era 2026"**. The seminar brought together business owners, manufacturers, foodservice operators, and hospitality professionals to better understand Indonesia's evolving halal regulatory landscape and prepare for the implementation of mandatory halal requirements.

Through expert presentations and practical discussions, participants gained valuable insights into halal certification processes, regulatory compliance, and best practices for preparing their businesses for the mandatory halal era. The session reinforced the importance of maintaining consumer trust, ensuring product integrity, and supporting sustainable business growth across Indonesia's food and hospitality industries.

NOOVOLEUM SEMINAR: "FROM KITCHEN TO ESG VALUE: RETHINKING UCO IN HOSPITALITY



Noovoleum, FHI 2026's sustainability partner for used cooking oil (UCO) collection, presented an engaging **Industry Seminar** titled **"From Kitchen to ESG Value: Rethinking UCO in Hospitality"**. The session highlighted the importance of responsible used cooking oil management and its role in advancing environmental, social, and governance (ESG) initiatives within the hospitality industry.

Through expert presentations and practical case studies, attendees gained valuable insights into sustainable UCO collection, circular economy practices, and how effective waste management can create long-term environmental and business value. The seminar encouraged hospitality businesses to view used cooking oil not as waste, but as a valuable resource that contributes to sustainability, regulatory compliance, and responsible business operations.

FEATURED EVENTS



WATERHUB SEMINAR: "YOU'VE CHOSEN THE BEST COFFEE, BUT HAVE YOU CHOSEN THE BEST WATER?"

Waterhub presented an engaging **Industry Seminar** titled **"Sudah Pilih Kopi Terbaik, Tapi Apakah Sudah Pilih Air yang Terbaik?"** ("You've Chosen the Best Coffee, But Have You Chosen the Best Water?"), highlighting the essential role of water quality in achieving exceptional coffee. The seminar brought together coffee professionals, café owners, baristas, and hospitality practitioners to explore how water composition directly influences coffee extraction, flavour, consistency, and overall beverage quality.

Through expert presentations and practical insights, participants gained a deeper understanding of water treatment, mineral balance, and best practices for optimising water quality in coffee preparation. The session reinforced the importance of selecting the right water as a fundamental element in delivering a consistently outstanding coffee experience.



FOODCYCLE SEMINAR: "ZERO FOOD WASTE IN HOSPITALITY: FROM POLICY TO PRACTICE"

FoodCycle Indonesia presented an **insightful Industry** Seminar titled **"Zero Food Waste in Hospitality: From Policy to Practice"**, highlighting practical strategies for reducing food waste across the hospitality industry. The seminar brought together hospitality professionals, foodservice operators, and sustainability advocates to explore how businesses can implement effective food waste management practices while supporting environmental and social impact.

Through expert presentations and real-world case studies, participants gained valuable insights into food waste prevention, redistribution initiatives, and sustainable operational practices. The session encouraged businesses to adopt responsible food management strategies that not only minimise waste but also improve operational efficiency, support ESG goals, and contribute to a more sustainable hospitality industry.



KOPI KAMU SEMINAR: "STRENGTH-BASED INCLUSION FOR PERSONS WITH INTELLECTUAL AND PSYCHOSOCIAL DISABILITIES"

Kopi Kamu presented an inspiring **Industry Seminar** titled **"Strength-Based Inclusion for Persons with Intellectual and Psychosocial Disabilities"**, highlighting the importance of creating inclusive workplaces that recognise the strengths and potential of individuals with intellectual and psychosocial disabilities.

The session also featured Kopi Kamu's inclusive employment initiative, where **baristas with Down syndrome** are professionally trained in collaboration with **POTADS (Persatuan Orang Tua Anak dengan Down Syndrome)**. Through practical insights and real-world experiences, the seminar demonstrated how inclusive hiring practices can empower individuals, foster workplace diversity, and create meaningful social impact within the hospitality industry.

ASOSIASI RANTAI PENDINGIN INDONESIA (ARPI) SEMINAR: "MENJAGA KUALITAS & KEAMANAN PANGAN DARI SUMBER HINGGA KONSUMEN"



Asosiasi Rantai Pendingin Indonesia (ARPI) presented the **From Farm to Table Food Safety Seminar 2026** under the theme **"Menjaga Kualitas & Keamanan Pangan dari Sumber Hingga Konsumen"**. The seminar brought together food industry professionals, distributors, and hospitality practitioners to discuss the critical role of cold chain management in maintaining food quality and safety throughout the supply chain.

Through expert presentations and industry insights, participants explored best practices in food handling, temperature-controlled logistics, and regulatory compliance to ensure products remain safe and of the highest quality from production to the end consumer. The session reinforced the importance of an effective cold chain in supporting food safety, operational excellence, and consumer confidence across the food and hospitality industries.

STUDENT VISIT PROGRAMME AND INTRODUCTION TO PAMERINDO INDONESIA

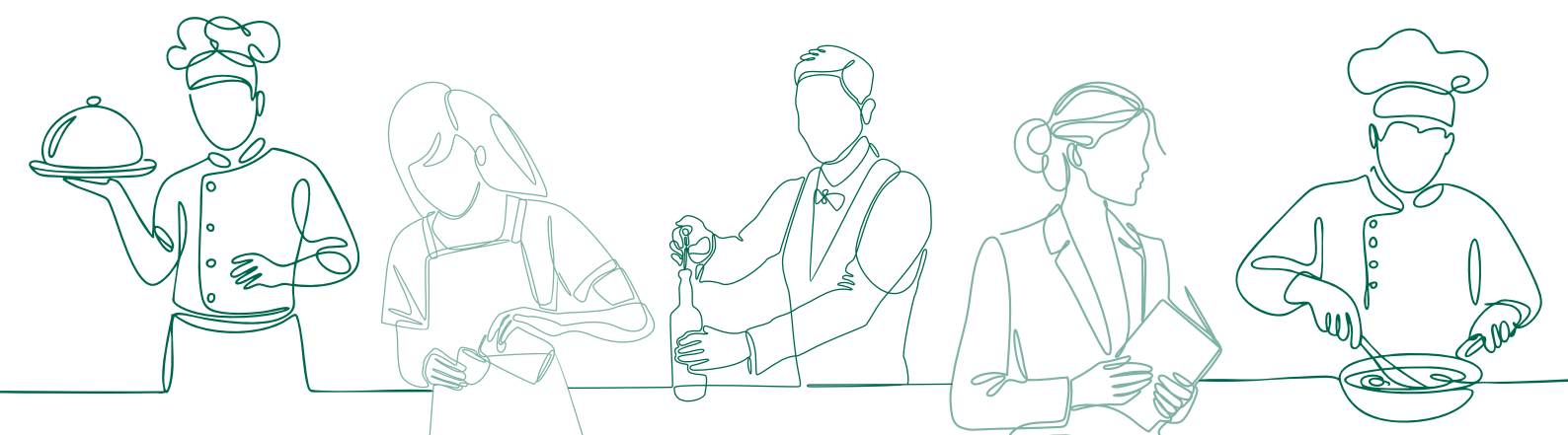


As part of Food & Hospitality Indonesia (FHI) 2026's commitment to supporting future industry professionals, the exhibition welcomed students from leading higher education institutions through a dedicated **Student Visit Programme**. The initiative provided participants with valuable exposure to the food, beverage, hospitality, and tourism industries while connecting academic learning with real-world business practices.

The programme began with an introductory session by **Ms. Esty Purwanti, HRBP Senior Manager of PT Pamerindo Indonesia**, who introduced students to Pamerindo Indonesia, its role as a leading exhibition organiser, and the diverse career opportunities within the business events industry. The session offered valuable insights into how international trade exhibitions contribute to business growth, industry development, and professional networking, while encouraging students to explore career pathways in exhibitions and event management.

Following the presentation, students toured the exhibition floor, where they had the opportunity to experience the latest industry innovations, observe emerging market trends, and engage directly with exhibitors from around the world. The visit provided a practical learning experience, allowing participants to gain a deeper understanding of the industry's evolving landscape and the importance of innovation, sustainability, and collaboration.

Reaffirming FHI's commitment to nurturing the next generation of hospitality and culinary professionals through meaningful industry engagement, the Student Visit Programme welcomed enthusiastic participation from:



FHI *BEST BOOTH AWARDS 2026*

The **FHI Best Booth Awards 2026** celebrated outstanding creativity, innovation, and excellence in exhibition design, recognising exhibitors who delivered exceptional booth experiences throughout the 20th edition of Food & Hospitality Indonesia. As one of the exhibition's most anticipated recognitions, the awards honoured booths that successfully combined impactful design, engaging visitor experiences, and strong brand representation.

Judged by the FHI organising team, the awards evaluated booths based on creativity, visual appeal, functionality, visitor engagement, and overall presentation. From immersive product showcases to thoughtfully designed spaces, the winning exhibitors demonstrated how innovative booth concepts can enhance the visitor experience and strengthen meaningful business interactions.

The FHI Best Booth Awards continue to encourage exhibitors to raise the standard of exhibition excellence, inspiring creativity and elevating the overall exhibition experience. Congratulations to all the winners for their remarkable achievements and for contributing to the success of FHI 2026.

ATTRACTIVE CATEGORY



UNOX

CREATIVE CATEGORY



PT. SOEJASCH BALI

UNIQUE CATEGORY



PT. SURI NUSANTARA JAYA (SNJ)

INFORMA BETTER STANDS AWARDS 2026

The **Informa Better Stands Programme** is a global initiative that encourages exhibitors, contractors, and the wider events community to move away from disposable, single-use booths in favour of reusable and more sustainable stand construction. By promoting smarter exhibiting practices, the programme aims to reduce exhibition waste while creating a safer, more efficient, and environmentally responsible event experience.

As part of Food & Hospitality Indonesia (FHI) 2026, the **Informa Better Stands Awards** recognised exhibitors who demonstrated outstanding commitment to sustainable exhibiting through innovative and reusable booth designs. The awards celebrated organisations that embraced the Better Stands principles while contributing to FHI's sustainability goals and supporting the industry's transition towards more responsible event practices.

Congratulations to all the **Gold**, **Silver**, and **Bronze Better Stands Award** recipients, as well as the **Better Stands Appreciation Award** winners, for leading the way in creating a more sustainable future for the exhibitions industry.

BETTER STANDS GOLD by NZCE



KATA & RASA

BETTER STANDS SILVER by NZCE



NISCO

BETTER STANDS BRONZE by NZCE



WARAS LEGI JAGO

SUSTAINABILITY IS PART OF WHO WE ARE

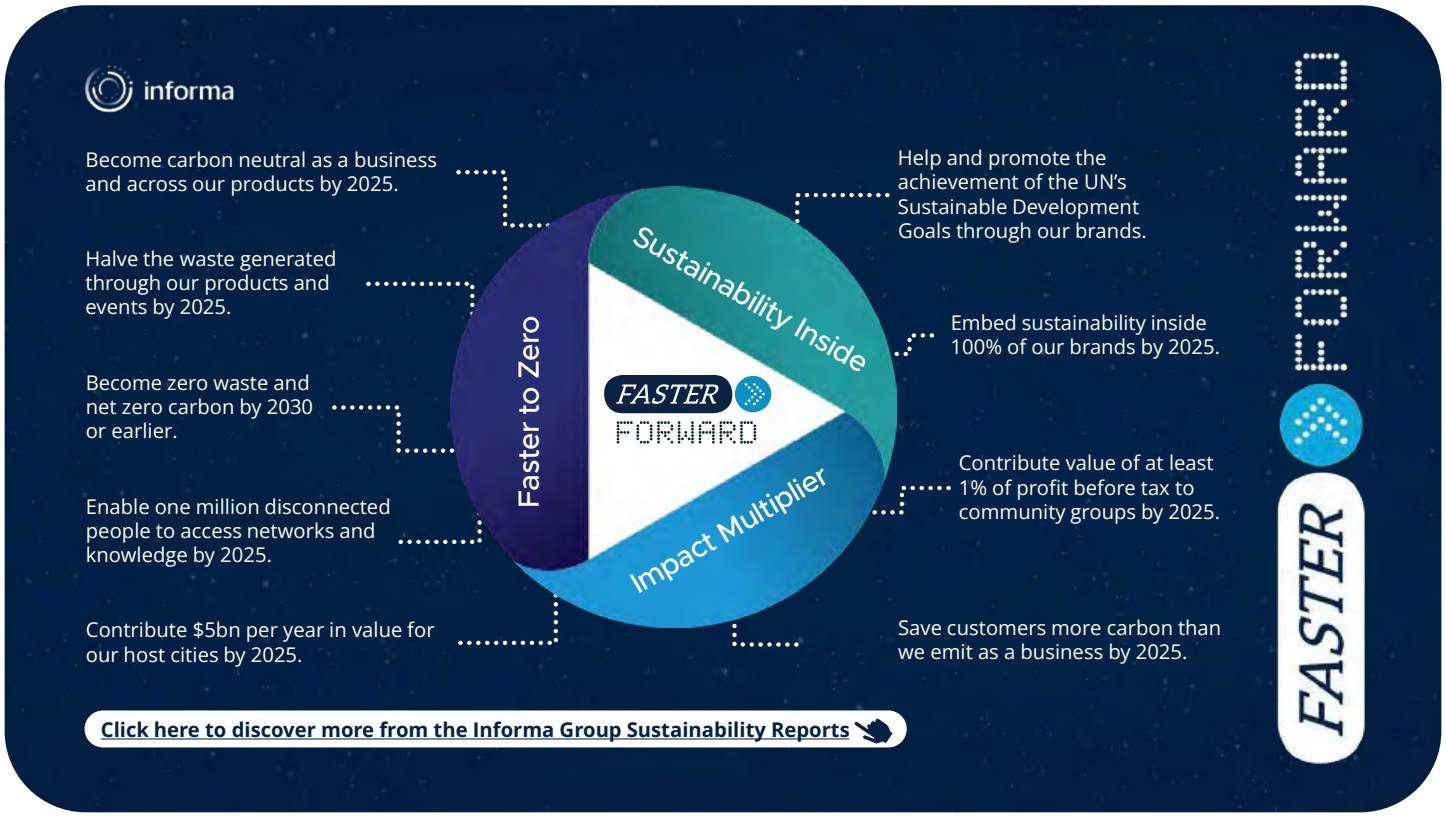
WHAT IS FASTERFORWARD?

FASTER FORWARD

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.



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 AT FHI 2026

Sustainability remained at the heart of **Food & Hospitality Indonesia (FHI) 2026**, reflecting Informa Markets' commitment to creating events that deliver lasting environmental, social, and economic impact. Guided by FasterForward, Informa Markets' sustainability programme, FHI 2026 integrated responsible practices throughout the exhibition while encouraging exhibitors, visitors, and partners to contribute towards a more sustainable future.

One of the exhibition's key initiatives was the **Informa Better Stands Programme**, a global campaign that promotes the use of reusable exhibition stands in place of disposable, single-use booth structures. By adopting Better Stands principles, exhibitors helped reduce exhibition waste while supporting a safer, more efficient, and environmentally responsible event.

FHI 2026 further strengthened its sustainability efforts through collaborations with dedicated sustainability partners:

4GOOD THINGS	Transformed post-show materials, including banners and fabric waste, into useful hospitality products such as bags, aprons, and accessories, supporting circular economy practices.
ecoloop	Managed waste collection, segregation, and recycling programmes to minimise environmental impact throughout the exhibition.
FoodCycle FARM	Supports food waste reduction through responsible collection, processing, and repurposing initiatives, promoting a more circular food system.
EGO AMOTE / YaSDI	In collaboration with **YasDi** and **Ego Amote Coffee**, championed social inclusion by featuring baristas with various disabilities, demonstrating how meaningful employment opportunities can empower persons with disabilities and create a more inclusive hospitality industry.
KOPI KAMU / POTADS	In collaboration with **Kopi Kamu** and **POTADS (Persatuan Orang Tua Anak dengan Down Syndrome)**, showcased inclusive employment by serving coffee prepared by professionally trained baristas with Down syndrome for VIP and Gold Visitors while promoting disability awareness and workplace inclusion.
ncovoleum	Implemented a mandatory **Used Cooking Oil (UCO) Collection Programme** for exhibitors using cooking oil, ensuring responsible collection and recycling while encouraging sustainable kitchen operations.
SMKe	Povided EV charging stations, encouraging cleaner mobility and supporting the adoption of sustainable transportation.
WATERHUB	Installed water refill stations across the venue to support the **#BringYourOwnTumbler** campaign and reduce single-use plastic consumption.

Through these initiatives and partnerships, FHI 2026 demonstrated that sustainability extends beyond environmental responsibility. By embracing circular economy practices, reducing waste, promoting social inclusion, and encouraging sustainable business operations, the exhibition reinforced its commitment to building a more responsible and resilient future for the food, hospitality, and tourism industries.



SUSTAINABILITY BY THE NUMBERS

At **Food & Hospitality Indonesia (FHI) 2026**, sustainability was more than a commitment—it was reflected through measurable actions and tangible outcomes. Guided by **Informa Markets' FasterForward** programme and supported by our sustainability partners, we tracked key environmental and social impact indicators throughout the exhibition to better understand the difference we made together.

From waste reduction and circular economy initiatives to responsible resource management, inclusive employment, and sustainable exhibiting practices, every initiative contributed to building a more responsible event. These results demonstrate the collective efforts of our exhibitors, visitors, partners, and stakeholders in creating positive environmental and social impact across the exhibition.

Explore the key sustainability facts and figures that showcase how FHI 2026 transformed commitments into meaningful action, reinforcing our shared vision for a more sustainable future for the food, hospitality, and tourism industries.

Turning Food Waste into Impact in collaboration with FoodCycle FARM

- **372.2 kg** Organic Waste Collected
- **122.5 kg** Compost Produced
- **930.6 kg** CO_2e Emissions Reduced
- **67.08%** Waste Reduction
- **4,000 km** Equivalent Carbon Savings

Closing the Loop: Event Waste Management in collaboration with ecoloop

- **318.2 kg** Total Waste Collected
- **299.1 kg** Diverted from Landfill Through Recycling
- **94%** Waste Diversion (Recycling Rate)
- **19.1 kg** Residual Waste Sent to Landfill (6%)

Advancing Circular Hospitality Through UCO Collection in collaboration with ncovoleum

- **170 L** of Used Cooking Oil (UCO) Collected
- **163.2 L** of Second-Generation Biofuel Production Enabled
- **217.7 kg CO_2e** Emissions Reduction Enabled

Hydrating with Purpose in collaboration with WATERHUB

- **524.35 L** of Filtered Drinking Water Provided
- **1,011.19 g** of Single-use Plastic Waste Avoided
- **828.46 kg CO_2e** Emissions Avoided

Giving Event Waste a Second Life in collaboration with 4GOODTHINGS

- **434.15 kg** of Banner Waste Collected → *Transformed into* → **1.303 pcs** Banner Sheets
- **28 kg** of Plastic Bottle Waste Collected → *Transformed into* → Phone Holder and Coasters

RETHINKING EXHIBITION FLOORING

- **25,000 sqm** OF SINGLE-USE AISLE CARPET AVOIDED
- **39 tonnes of CO_2e** EMISSIONS AVOIDED
- **90 tonnes** OF WASTE PREVENTED

TURNING ACTIONS INTO IMPACT

The sustainability initiatives implemented throughout Food & Hospitality Indonesia (FHI) 2026 reflect our commitment to creating a more responsible, inclusive, and environmentally conscious exhibition. Through collaboration with exhibitors, visitors, partners, and industry stakeholders, these programmes focused on reducing waste, promoting circular economy practices, encouraging sustainable exhibiting, advancing responsible resource management, supporting cleaner mobility, and fostering social inclusion. Together, these collective efforts demonstrate how meaningful partnerships and measurable actions can create lasting positive impact for the exhibitions industry and beyond.

A HEARTFELT THANK YOU TO OUR PARTNERS

Food & Hospitality Indonesia (FHI) 2026, co-located with **Hotelex Indonesia**, **Fine Furniture & Deco Asia**, and **ProPak Indonesia**, extends its sincere appreciation to all our supporting organisations, industry associations, government institutions, media partners, sustainability partners, and strategic collaborators.

Your invaluable support, expertise, and partnership have been instrumental in the success of our milestone **20th edition**. Together, we have created a dynamic platform that fosters innovation, meaningful business connections, knowledge sharing, and sustainable industry growth.

We are proud to recognise and thank the following esteemed partners for their continued commitment and collaboration in making **Food & Hospitality Indonesia 2026** a remarkable success.

SUPPORTING GOVERNMENT AND ORGANISATIONS

MEDIA PARTNERS

SUSTAINABILITY PARTNERS

WELL-BEING PARTNER

DRINKS SPONSOR

WATER SPONSOR

PUBLIC TRANSPORTATION PARTNER

DELIVERY ON-DEMAND PARTNER

WASTE MANAGEMENT PARTNER

FOOD WASTE MANAGEMENT PARTNER

LIGHTING AND MULTIMEDIA PARTNER

OFFICIAL HOTEL PARTNERS

SEE YOU AT OUR UPCOMING EVENTS!

FHI
FOOD & HOSPITALITY INDONESIA

CO-LOCATED WITH:

HOTELEX Indonesia

FOOD PROCESSING & PACKAGING INDONESIA

21 — 24 JULY 2027

Jakarta International Expo (JIEXPO)



The 21st Indonesia International
Leading Hospitality, Food and Beverage Trade Exhibition

THE EPICENTER OF HOSPITALITY, FOOD & BEVERAGE BUSINESS ECOSYSTEM

www.foodhospitalityindonesia.com

Follow Us:
#FHI #foodhospitalityindonesia #hotelexindonesia

@foodhospitalityindonesia_fhi | Food & Hospitality Indonesia
@foodhospitalityindonesia | Food & Hospitality Series_ID

FHTB
FOOD, HOSPITALITY & TECHNOLOGY BALI

30 MAR — 1 APR 2028

Bali Nusa Dua Convention Center (BNDCC)



The 15th International Leading Hospitality,
Food and Beverage Trade Exhibition in Eastern Indonesia

THE GLOBAL HUB FOR F&B AND HOSPITALITY TECHNOLOGY

www.fhtbali.com

Follow Us:
#FHTB #fhtbali #foodhoteltourismbali
#foodhospitalityandtechnologybali

@fhtbali | @foodhospitalityindonesia
Food, Hotel & Tourism Bali | Food & Hospitality Series_ID

Organised by: PAMERINDO INDONESIA INDONESIA International Specialised Exhibitions | informa markets

Sustainable Events: PAMERINDO INDONESIA SUSTAINABLE EVENTS | This event is powered by Renewable Electricity