FHI
FOOD & HOSPITALITY INDONESIA

21 — 24 JULY 2027

Jakarta International Expo (JIEXPO)

CO-LOCATED WITH:

HOTELEX Indonesia

FOOD BEV TECH INDONESIA

The 21st Edition

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



THE EPICENTER OF HOSPITALITY, FOOD & BEVERAGE BUSINESS ECOSYSTEM

SCAN HERE TO BOOK YOUR SPACE!

OR VISIT
bit.ly/fhi2027bookingform

Organised by:

PAMERINDO INDONESIA International Specialised Exhibitions

informa markets

Sustainable Events:

FASTER FORWARD

BETTER STANDS by NZCE

www.foodhospitalityindonesia.com

Follow Us: #FHI #foodhospitalityindonesia #hotelexindonesia #foodbevtechindonesia #fbti

@foodhospitalityindonesia_fhi

Food & Hospitality Indonesia

@foodhospitalityindonesia

Food & Hospitality Series_ID

THE EPICENTER OF HOSPITALITY, FOOD & BEVERAGE BUSINESS ECOSYSTEM



Food & Hospitality Indonesia (FHI) 2027 returns as The Epicenter of Hospitality, Food & Beverage Business Ecosystem—bringing together the people, brands, ideas, and opportunities shaping the future of Indonesia's dynamic hospitality, food, and beverage industries. Building on more than three decades of industry leadership, FHI continues to serve as the trusted platform where global brands, leading businesses, visionary entrepreneurs, and industry professionals connect to discover what's next, unlock new opportunities, and drive business growth.

As Indonesia's premier international trade exhibition for the food, beverage, and hospitality sectors, FHI 2027 will bring the entire business ecosystem under one roof. From innovative products and emerging trends to business matching, knowledge exchange, live experiences, and global networking, the event is designed to connect every part of the industry—from sourcing and production to hospitality, culinary, retail, and beyond.

Indonesia's growing economy, expanding tourism sector, and evolving consumer landscape continue to create significant opportunities across the food, beverage, and hospitality industries. With businesses increasingly seeking new markets, innovative solutions, sustainable practices, and strategic partnerships, FHI 2027 provides the ideal platform to connect supply with demand and turn industry trends into tangible business opportunities.

Building on the strong momentum of FHI 2026, the 2027 edition will continue to expand its role as the industry's central business hub. FHI will be co-located with Hotelex Indonesia, alongside Food Processing & Packaging Indonesia, creating an even more comprehensive platform that connects hospitality, food & beverage, processing, packaging, and supporting industries.

At FHI 2027, the industry comes together to discover, connect, innovate, and grow. From product launches and live demonstrations to business matching, curated buyer experiences, educational programmes, and sustainability initiatives, every touchpoint is designed to create meaningful connections and accelerate business opportunities.

More than an exhibition, FHI 2027 is where the hospitality, food & beverage ecosystem connects, collaborates, and moves forward.

WELCOME TO FHI 2027 — THE EPICENTER OF HOSPITALITY, FOOD & BEVERAGE BUSINESS ECOSYSTEM.

FHI 2026 FACTS AND FIGURES



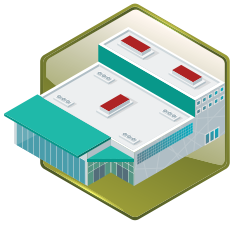
34,000+
TRADE ATTENDEES FROM 15 COUNTRIES



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



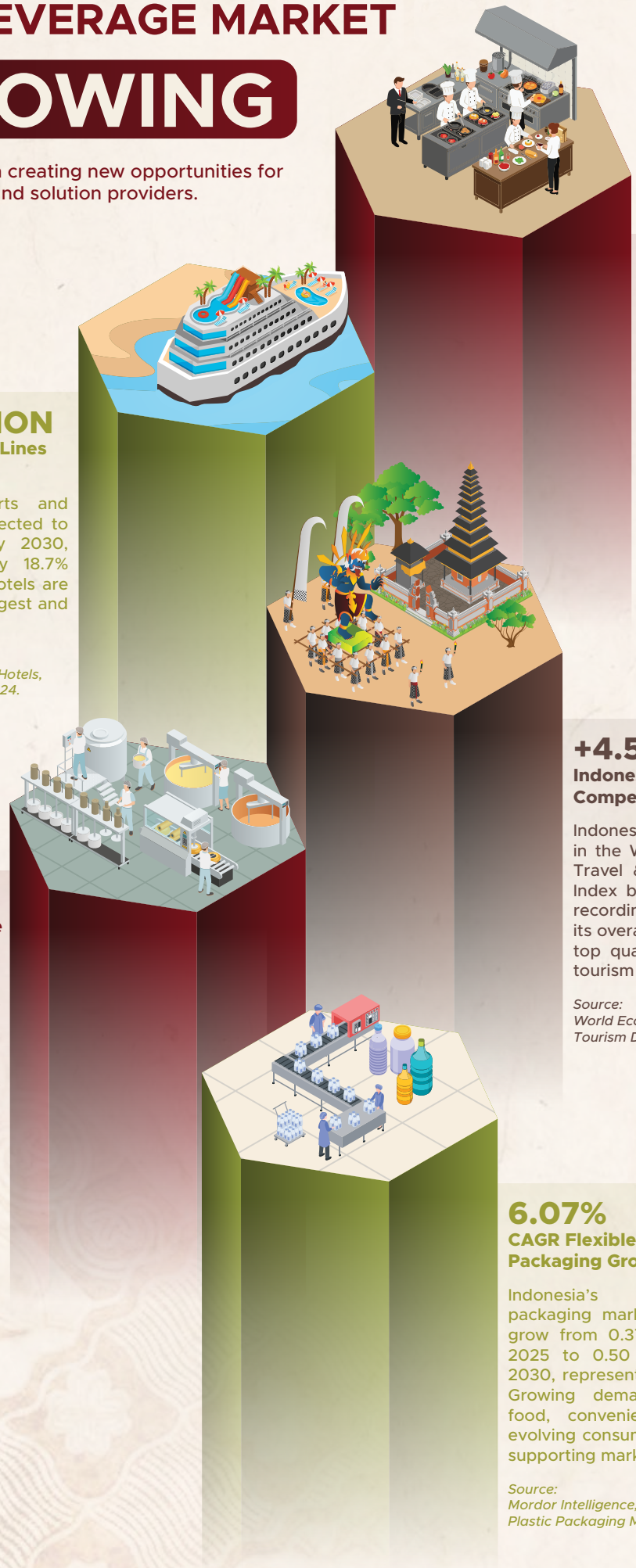
468
BUYERS PARTICIPATED



547
EXHIBITORS PARTICIPATED

INDONESIA'S HOSPITALITY, FOOD & BEVERAGE MARKET IS GROWING

A high-growth ecosystem creating new opportunities for global brands, suppliers and solution providers.



US$115 BILLION

Indonesia Foodservice Market by 2030

Indonesia's foodservice market is forecast to grow from US$62.4 billion in 2025 to US$115 billion by 2030, representing a 13% CAGR. Growth is being driven by evolving consumer preferences, digital food delivery, cafés and bars, and the continued expansion of modern foodservice.

Source:
Mordor Intelligence, Indonesia Foodservice Market, 2025.

US$20.3 BILLION

Hotels, Resorts & Cruise Lines Market by 2030

Indonesia's hotels, resorts and cruise lines market is projected to reach US$20.3 billion by 2030, growing at approximately 18.7% CAGR from 2025–2030. Hotels are expected to remain the largest and fastest- growing segment.

Source:
Grand View Research, Indonesia Hotels, Resorts & Cruise Lines Market, 2024.

+4.5%

Indonesia's Tourism Competitiveness Improvement

Indonesia rose from 36th to 22nd in the World Economic Forum's Travel & Tourism Development Index between 2019 and 2024, recording a 4.5% improvement in its overall score and entering the top quartile of major emerging tourism economies.

Source:
World Economic Forum, Travel & Tourism Development Index 2024.

12.24%

Food Processing Growth Rate by 2029

Indonesia's food processing market is forecast to see its growth rate increase from 9.74% in 2025 to 12.24% by 2029, supported by urbanisation, changing consumer preferences and rising demand for processed and convenient food products.

Source:
6Wresearch, Indonesia Food Processing Market, updated 2025.

6.07%

CAGR Flexible Plastic Packaging Growth | 2025–2030

Indonesia's flexible plastic packaging market is projected to grow from 0.37 million tonnes in 2025 to 0.50 million tonnes by 2030, representing a 6.07% CAGR. Growing demand for packaged food, convenience formats and evolving consumer preferences are supporting market expansion.

Source:
Mordor Intelligence, Indonesia Flexible Plastic Packaging Market, March 2025.

*Market forecasts and statistics are based on publicly available industry research published or updated no later than 2025. Forecasts are subject to market conditions and research methodology.

CO-LOCATED NEW SHOW

FOOD BEV TECH INDONESIA

Expanding the FHI Business Ecosystem



FHI 2027

INTRODUCES

FOODBEV TECH INDONESIA

International Food & Beverage Technology, Processing & Packaging Exhibition

Connecting the technologies and solutions behind the food & beverage supply chain with the wider FHI marketplace. From processing and packaging to foodservice and hospitality, the new segment brings more industries, buyers and business opportunities together under one roof.

MORE CONNECTIONS. MORE BUSINESS OPPORTUNITIES.

FOOD & BEVERAGE → PROCESSING → PACKAGING → FOODSERVICE → HOSPITALITY

This expanded ecosystem enables exhibitors to reach a broader range of decision-makers while giving buyers access to products, technologies and solutions across the entire value chain.

ONE ECOSYSTEM. GREATER BUSINESS POTENTIAL.

FOODBEV TECH INDONESIA MAIN PRODUCT CATEGORIES

FOOD PRODUCTION & PROCESSING

- Canning and Can Making
- Dairy Processing Technology
- Meat, Fish and Seafood Processing Technology
- Food Processing Machinery
- Production Machinery
- Confectionery Equipment
- Food Ingreedients, Additives & Flavourings

BEVERAGE PRODUCTION & PROCESSING

- Brewing & Beverage Processing Technology
- Dairy & Liquid Processing Technololgy
- Industrial Water Treatment
- Beverage Production Systems

PACKAGING & END-OF-LINE TECHNOLOGY

- Filming & Sealing
- Bottling & Capping Machinery
- Coding, Marking & Labreling
- Packaging Printing Technology
- Inspection& Detection
- Checkweighing
- Cartoning & Case Packing
- Palletizing & Conveying

AUTOMATION & SMART MANUFACTURING

- Autimation & Robotics
- Machinery Controls & Components
- Logistics & Production Facility Equipment
- Materials Handling. Logistics & Storage Equipment
- Solids & Bulk Handling
- Facilities Equipment, Systems & Supplies

PACKAGING MATERIALS & COMPONENTS

- Flexible Packaging
- Films & Laminated
- PET & Plastics
- Paper & Corrugated
- Glass Packaging
- Metal Packaging
- Cardboard Packaging
- Containers
- Caps, Closures & Lids
- Labels & Packaging Components

SUSTAINABLE MANUFACTURING & PACKAGING

- Sustainable Packaging
- Recyclable & Reusable Materials
- Waste Management
- Environmental Technology
- Energy Efficiency
- Circular Manufacturing
- Sustainable Production Solutions

FOODBEV TECH INDONESIA ATTENDEES PROFILE

INDUSTRY TARGET

- FOOD MANUFACTURING
- BEVERAGE MANUFACTURING
- DAIRY
- BAKERY
- SNACKS
- CONFECTIONERY
- MEAT & POULTRY
- FROZEN FOOD
- READY MEALS
- INGREEDIENTS
- BOTTLED WATER
- COFFE & TEA
- FMCG

DECISION MAKER TARGET

- CEO / OWNER / DIRECTOR
- PLANT & FACTORY MANAGEMENT
- PRODUCTION
- ENGINEERING
- PROCUREMENT / PURCHASING
- PACKAGING DEVELOPMENT
- R&D / PRODUCT DEVELOPMENT
- QA / QC
- SUPPLY CHAIN
- OPERATIONS
- SUSTAINABILITY

BUYER SEGMENTATION

Strategic Buyers
Large manufacturers with active investment requirement.

Growth Buyers
Mid-sized manufacturers expanding capacity.

Emerging Manufacturers
SMEs, local brands, OEM / private-label manufacturers looking to upgrade production.



WHY BE PART OF FHI 2027?

TURN CONNECTIONS INTO BUSINESS OPPORTUNITIES

FHI 2027 brings together the people, brands and businesses shaping Indonesia's hospitality, food & beverage ecosystem—creating a powerful platform to connect, showcase, discover and grow.

30+ YEARS OF INDUSTRY GROWTH

For over three decades, FHI has been a trusted hub for Indonesia's hospitality, food & beverage industries—connecting businesses, showcasing innovation and helping drive the industry forward. In 2024 alone, FHI welcomed 36,000+ visitors from 55 countries and regions and facilitated 675 business connections through its Business Matching Programme.

REACH THE RIGHT MARKET

Access Indonesia's thriving F&B and hospitality industries and connect with professionals across the value chain.

MEET KEY DECISION-MAKERS

Build meaningful relationships with buyers, distributors, importers, manufacturers, hotel groups, F&B operators and industry leaders through targeted networking and business matching.

SHOWCASE & LAUNCH

Put your products, technologies and innovations in front of a highly relevant B2B audience through live demonstrations,

GROW YOUR BRAND

Strengthen your presence in Indonesia and beyond while building visibility among industry professionals and potential partners.

STAY AHEAD OF THE MARKET

Gain first-hand insights into emerging trends, technologies, consumer demands and competitor activity to identify your next business opportunity.

CONNECT. SHOWCASE. GROW. LEAD.

Be part of FHI 2027 — The Epicenter of Hospitality, Food & Beverage Business Ecosystem.

MEET THE INDUSTRY'S KEY DECISION-MAKERS

Connect with buyers, business owners, executives and professionals across Indonesia's hospitality, food & beverage ecosystem.

FHI ATTENDEES PROFILE

- ARCHITECTS
- BAR OWNERS AND MANAGERS
- CATERING BUSINESSES
- CHEFS AND CULINARY PROFESSIONALS
- DIGITAL TRANSFORMATION CONSULTANTS
- ECO-FRIENDLY PACKAGING EXPERTS
- ENVIRONMENTAL CONSULTANTS
- FOOD & BEVERAGE MANUFACTURERS
- FOOD & BEVERAGE MANUFACTURERS AND SUPPLIERS
- FOOD DELIVERY PLATFORM REPRESENTATIVES
- FOOD INGREDIENTS TECHNOLOGISTS
- FOOD SERVICE EQUIPMENT PROVIDERS
- FROZEN FOOD DISTRIBUTORS
- GREEN CERTIFICATION BODIES
- HALAL FOOD SPECIALISTS
- HOSPITALITY INDUSTRY EXECUTIVES
- HOSPITALITY TECH INNOVATORS
- HOSPITALITY TECHNOLOGY PROVIDERS
- HOTEL AND RESTAURANT OPERATORS
- HOTEL OWNERS AND OPERATORS
- IMPORTERS AND DISTRIBUTORS
- NATURAL AND ORGANIC PRODUCT BUYERS
- RESTAURANT MANAGEMENT SOFTWARE DEVELOPERS
- RESTAURANT OWNERS AND MANAGERS
- RETAIL AND WHOLESALE BUYERS
- SMART KITCHEN EQUIPMENT PROVIDERS
- SUSTAINABLE SOURCING SPECIALISTS
- TECHNOLOGY SOLUTION PROVIDERS FOR HOSPITALITY
- VEGAN AND PLANT-BASED FOOD PROFESSIONALS
- WASTE MANAGEMENT PROFESSIONALS

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

PRIMARY JOB FUNCTIONS OF ATTENDEES*

Corporate Management (Owner / Proprietor / President / CEO / MD / GM)	30.17%
Sales / Marketing / Brand Management / Public Relations	12.05%
Purchasing / Procurement	10.45%
Business Development	5.26%
Research & Development	4.53%
Chef (e.g. Central Kitchen Chef, Chef de Partie, Commis)	3.64%
Finance / Administration / Human Resource	3.44%
Operations / Maintenance / Production Management	2.50%
F&B / Catering Management	2.38%
Kitchen Operation / Management	2.17%
Executive Chef / Chef de Cuisine / Sous Chef	2.07%
Product / Inventory Management	1.64%
Executive Pastry Chef / Patissier / Baker	1.46%
Barista	1.17%
Supply Chain Management	1.11%

*Note: The data is sourced from the FHI 2026 Post-Show Report, available for download at **bit.ly/fhicollaterals**.

EXPERIENCE THE ENERGY OF FHI 2027



WHERE
INDUSTRY KNOWLEDGE, TALENT & INNOVATION
COME TO LIFE

FHI 2027 brings the industry together through an exciting line-up of competitions, seminars, workshops, live demonstrations and networking experiences—creating more ways to discover trends, showcase expertise and connect with the people shaping hospitality, food & beverage.

From culinary and beverage competitions to hands-on workshops and thought-provoking industry sessions, FHI's Featured Events turn the exhibition floor into an interactive hub for learning, inspiration and business opportunities.

MORE THAN
AN EXHIBITION.
A PLATFORM FOR ENGAGEMENT.

For exhibitors, Featured Events offer valuable opportunities to **put your brand in the spotlight, demonstrate your expertise, launch products, engage directly with your target audience and build stronger industry connections.**

From **Salon Culinaire by Association of Culinary Professionals (ACP)** and the **Hospitality Leader Forum by Indonesian Hotel General Manager Association (IHGMA)** to the **Architecture Seminar by Indonesia Construction & Architecture Network (ICAN)** and **Procurement Forum by Asosiasi Purchasing Hotel Indonesia (APHI)**, FHI 2027's Featured Events bring together leading voices, experts and professionals from across the industry.

With more competitions, seminars, workshops and industry experiences to come, there are opportunities for brands to take an active role in shaping the programme. Sponsor a competition. Support a forum. Lead a workshop. Showcase your innovation. Explore sponsorship opportunities and work with us to create impactful experiences—including opportunities to introduce new events and pre-event activations.

BECOME PART OF THE EXPERIENCE

SPONSOR A COMPETITION. **LEAD A WORKSHOP.** **SHOWCASE YOUR INNOVATION.**

PUT YOUR BRAND AT THE CENTRE OF THE CONVERSATION.

FHI 2027 FEATURED EVENTS — WHERE THE INDUSTRY
CONNECTS, COMPETES, LEARNS AND GROWS.

BUILDING A MORE SUSTAINABLE INDUSTRY



SUSTAINABILITY IS PART OF HOW WE CREATE IMPACT

At Informa Markets, sustainability is embedded into the way we operate, the experiences we create and the knowledge and connections we deliver to the industries we serve. Our approach focuses on reducing environmental impact, embedding sustainability into our brands and using our platforms to help customers, communities and industries accelerate positive change. For FHI 2027, this means creating more than an exhibition. It means creating a platform where the hospitality, food & beverage and food processing industries can **discover solutions, exchange knowledge and take meaningful action towards a more sustainable future**.

CONTRIBUTING TO THE UN SUSTAINABLE DEVELOPMENT GOALS

SUSTAINABLE DEVELOPMENT GOALS

FHI contributes to the **UN Sustainable Development Goals (SDGs)** through the way we bring businesses, people, knowledge and solutions together.



FROM COMMITMENT TO COLLECTIVE ACTION

Sustainability becomes more powerful when the industry works together.

FHI 2027 provides a platform for brands to **showcase sustainable solutions, share knowledge, support industry initiatives and create experiences that inspire action**.

From sustainability-focused content and responsible event practices to innovative products, technologies and industry partnerships, there are many ways for your brand to contribute to a more sustainable ecosystem.

SPONSOR AN INITIATIVE.
SHOWCASE A SOLUTION.
CHAMPION A CHANGE.

Partner with FHI 2027 to turn sustainability commitments into **visible, meaningful industry action**.

RECOGNISED FOR SUSTAINABILITY

Informa's commitment to sustainable event management has received industry recognition, including the 2023 **UFI Sustainable Development Award** for its Fundamentals Programme, recognising its approach to sustainable event management and stakeholder engagement.

YOUR BRAND CAN HELP DRIVE THE CHANGE.

Join FHI 2027 in creating a platform where **business growth and positive impact move forward hand in hand**.

BE PART OF A MORE SUSTAINABLE FUTURE.



FHI COVERS VARIOUS PRODUCT CATEGORIES

BAKERY · BEER · CLEANING & LAUNDRY · COFFEE · CONFECTIONERY · DAIRY · DRINKS · ECO-FRIENDLY BAG · ELECTRIC CIGARETTE · F&B PACKAGING · FOOD & BEVERAGE · FOOD & BEVERAGE MANAGEMENT SYSTEM

FOOD INGREDIENTS · FOOD SERVICE TECHNOLOGY · FOOD SERVICE EQUIPMENT · FRANCHISE · FROZEN FOOD · FURNITURE & DECO · GELATO · HALAL · HOSPITALITY DESIGN & SUPPLIES · HOSPITALITY TECHNOLOGY · MEAT · NATURAL & ORGANICS

PASTRY · PAYMENT ONLINE SYSTEM · PROCESSED FOOD · SEAFOOD · SNACKS · TEA · VEGAN · WINE & SPIRITS

SPONSORSHIP & ADVERTISING OPPORTUNITIES

MORE THAN VISIBILITY. A PLATFORM FOR IMPACT.

FHI 2027 offers brands the opportunity to go beyond exhibiting and become part of the experiences that shape the industry. Through **sponsorships**, **branded activations**, **featured events**, **seminars**, **competitions**, **workshops** and **strategic advertising opportunities**, brands can put themselves directly in front of the audiences that matter.

PUT YOUR BRAND AT THE CENTRE OF THE INDUSTRY

- **DIGITAL DELIGHT**
- **EXHIBITION PACKAGE**
- **FEATURED EVENTS**
- **NETWORKING**

EXHIBIT PACKAGE

*Price excludes 11% VAT.

Option 1: RAW SPACE

USD 450 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.



Option 2: SHELL SCHEME

USD 525 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.



BETTER STANDS by NZCE

BETTER STANDS PACKAGE

Additional to Option 1

Package 1 OR 2:
USD 90 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.





Disclaimer: Photo for illustration purposes only. Actual product or results may vary.

Sales Enquiries

INDONESIA

Dewi Setiani
E: dewi.setiani@pamerindo.com

Gesela Saesaria
E: gesela@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

INTERNATIONAL SALES OFFICE ASIA

Jorinda Tan
E: jorinda.tan@informa.com

230 Victoria Street,
Bugis Junction Towers
#04-01 Singapore 188024
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