



26 - 29 July 2022 | Jakarta International Expo (JIEXPO)

The 16<sup>th</sup> Indonesia International Leading Hospitality, Food & Beverage Trade Exhibition

Organised by: Hospitality, Food & Beverage

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

## Food & Hotel Indonesia Returns to JIEXPO, Supporting the National Economic Recovery Post-Pandemic

Jakarta, 11 July 2022 – Food & Hotel Indonesia (FHI) exhibition will be held again on 26-29 July 2022 at the Jakarta International Expo (JIEXPO) after being held virtually (online) last year due to the global COVID-19 pandemic. This year’s 16<sup>th</sup> edition of FHI aims to gather the national business players to synergize globally through Indonesia internasional leading hospitality and food & beverages (F&B) trade exhibition.

FHI that has been regularly held bi-annually over the last 28 years by PT Pamerindo Indonesia, is committed and proven to support the acceleration of a sustainable growth of Indonesia’s hospitality and F&B industry. The international trade exhibition has improved the industries’ access to the global market and enhanced the national economic recovery post-pandemic. The F&B industry itself has been one of the few that still grew during the global pandemic. In 2021, Statistics Indonesia (BPS) recorded that this industry’s gross domestic product (GDP) reached 2.54%, improving from the previous year’s figure of 1.58%.<sup>1</sup>

FHI 2022 will be held in conjunction with Hotelex Indonesia and Speciality Food Indonesia, incorporating Retail Indonesia to become Indonesia’s biggest trade exhibition of supply products for the hospitality and F&B industries. It provides global access to over 140 top manufacturers, distributors, and retailers from 12 exhibiting countries. Therefore, FHI 2022 is a platform that allows for more hospitality and F&B players to form sustainable business networks.

To date, well-known suppliers and companies of F&B and hospitality products have registered as exhibitors at FHI 2022. On the F&B front, there are Chefmate, Monin, Toffin, Dilmah, Bertolli, Anchor, Lamb Weston, Nestle, Tokusen Wagyu Beef, Skippy, Bacardi, Kin, Diamond, Greenfield and many more. For hospitality & equipment, there are King Koil, Spring Air, Lady Americana, GEA Getra, Nayati, Sango Hospitality, Modena, Saint James, Vivere, Zen Porcelain, Moka POS, Riedel, Unilever, Maspion and many more.

**Juanita Soerakoesoemah, FHI Event Director** stated that the number of various international companies which joined FHI 2022 provides more opportunities for national F&B and hospitality business players to accelerate and expand their business market globally. “FHI has become the spearhead for companies that are looking to expand their market reach across worldwide borders by

<sup>1</sup> Source: Badan Pusat Statistik (BPS), presented by Databoks. <https://databoks.katadata.co.id/datapublish/2022/03/31/industri-makanan-dan-minuman-nasional-mulai-bangkit-dari-pandemi-covid-19>

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providing access to the networks of trusted producers, suppliers, and distributors in the hospitality and F&B industries. This also gives international companies an undisputed entry point to the thriving and lucrative market of Indonesia’s hospitality and F&B industries,” she said.

Furthermore, Juanita elaborated that FHI still offers the Business Matching program to facilitate customers initiate their business relations through one on one meetings with participating companies. It allows customers to build their business network while having a chance to learn from the best players in the industry.

This year’s FHI once again presents exciting featured events and activities, such as Culinary Talk (Cooking Masterclass, Food Talks, and Food & Beyond) by the Association of Culinary Professionals Indonesia (ACP); Indonesia Coffee Event by the Specialty Coffee Association of Indonesia (SCAI) which will hold the Indonesia Barista and Brewing Cup Championship, of which the winner will represent Indonesia and compete in the World Coffee Event; Wine Masterclass & Training by the Indonesia Sommelier Association (ISA) Chapter Jakarta; Pastry and Baking Challenge by the Indonesia Pastry Alliance (IPA) and Gelato Workshop & Class by Espresso Italia.

Besides the various F&B classes and events, FHI 2022 also promotes local F&B products; one of which is coffee. Through the Coffee Village area by the SCAI, visitors and the spectators of the coffee competition will have the opportunity to taste the coffee brewed by the contestants. Daryanto Witarsa, Chairman of SCAI 2022, said that FHI as the biggest trade exhibition for hospitality and F&B products in Indonesia is the right place for presenting the Coffee Village. “There will be an all-star experience bar at Coffee Village, where all the contestants must serve coffee to give visitors the precious experience of tasting their freshly brewed coffee. The visitors can then purchase the served coffee products at the product showcase area,” he commented.

The FHI also aims to support the roadmap to Making Indonesia 4.0 by 2030 by developing the F&B sector, which can contribute consistently and significantly to the national non-oil-&-gas GDP. Furthermore, FHI 2022 presents the FHI Digital Showroom, which is a digital catalog of the F&B and hospitality suppliers, supported by Saladplate. This online showcase facility in F&B and hospitality offers various companies and business players opportunities to grow their market on a global scale. In 2021, the FHI successfully managed to facilitate 160 business meetings and 1,725 relations contacts by holding the online based event of FHI VirtualHub.

As part of Informa Markets, PT Pamerindo Indonesia runs FHI 2022 as sustainable event which focus on three areas such as inspiring sustainable development, running an environmentally responsible event, and running a socially responsible event. Therefore, FHI will be held to support sustainability by saving the energy through renewable electricity, reducing paper used, and using environmental-friendly product materials.

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To socially engage with more communities, FHI 2022 in cooperation with the ACP send out cooking book manual to culinary schools and universities students and invite their teachers to join Culinary Talks by ACP. Moreover, FHI also supports local artisans from the Darius Tobing Foundation (Paisley Things Jakarta), who make new purposeful products recycled from waste materials. This act can help reduce urban waste, create home based industry with sustainable income opportunities and produce unique high quality handmade aesthetic pro.

All hospitality and F&B business players, professionals, and enthusiasts are invited to attend and interact directly with the hundreds of companies in the industry that have registered and will occupy the JIEXPO during the FHI 2022 exhibition. Pre-registration is already open until 18 July 2022 for all visitors who wish to get free entrance for 4 full days of exhibition. Pre-registration can be accessed through <https://foodhotelindonesia.id/prereg/> or visit [www.foodhotelindonesia.com](http://www.foodhotelindonesia.com) and @foodhotelindonesia\_fhi on Instagram for further information.

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**About PT Pamerindo Indonesia**

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

PT Pamerindo Indonesia is part of Informa Markets, a division of Informa plc. Informa Markets creates platforms for industries and specialist markets to trade, innovate and grow. Our portfolio is comprised of more than 550 international B2B events and brands in markets including Healthcare &

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