

POST SHOW REPORT



FHTB
FOOD, HOTEL & TOURISM
BALI

incorporating

A PAMERINDO INDONESIA TRADE EVENT

RETAIL
INDONESIA



22 - 24 SEPTEMBER 2022

Bali Nusa Dua Convention Center (BNDCC)



The 12th International Hospitality, Food & Beverage Trade Exhibition in Eastern Indonesia

Organised by :



informa markets
Hospitality, Food & Beverage

Sustainable Events



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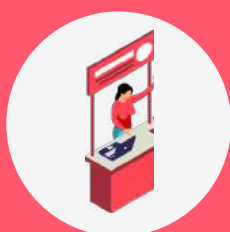
The 12th edition of Food, Hotel & Tourism Bali (FHTB) incorporating Retail Indonesia 2022 has ended successfully, the largest International Food, Hotel & Tourism Trade Exhibition in Eastern Indonesia attracting **12,000 attendees from 15 countries and over 300 companies from 26 countries** showcased their products and services throughout the three-days exhibition at Bali Nusa Convention Center (BNDCC). Now for the first time after the pandemic in 2020, we are back stronger than ever and have reached astonishing successes with even more exciting featured events, activities and showcasing a wide array of products and brands covering the following categories:



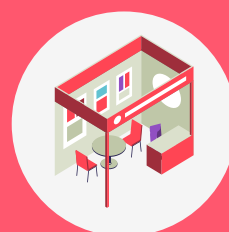
FHTB 2022 HIGHLIGHTS



12,000
Attendees from
15
Countries



303
Exhibiting
Companies
from
26
countries



11,203 m²
Exhibiting Space

NEW INITIATIVES

Increase the customer satisfaction and propelling the new markets with innovation, latest trends, and experience.



FHTB TV Programme

FHTB TV Programme is one of FHTB's newest and exciting program yet that allows exhibitors to promote or launch their products and enhance their brand presence to the market. The highlighted event programme is streamed Live on our official YouTube channel Food & Hospitality Series_ID.

Advanced Exhibitors List

Enhanced tools that facilitate participants' search for relevant products and improve the matching qualities between buyers and exhibitors.



Online Registration System

Our online event registration system for attendees gains a seamless online registration experience before and during exhibition. Attendees are recommended to register online prior to the exhibition to ensure their visit to FHTB 2022.

Enhancing Sustainability Efforts

Our event is part of Informa Markets and the Informa Group, this year's FHTB aims to make our exhibition more responsible than ever and play a role in helping our markets improve its own sustainability and wellbeing. One of our many efforts towards the sustainability, is a collaborative programme with Bali Culinary Professional empowering the disabled by running the disability live decoration competition



Barnation Programme

The Barnation Programme in collaboration with Asosiasi Bartender Indonesia (ABI), follows a series of featured events and competitions such as the Mixology and Flairtending Competition and Best Wine of Choice Awards by Indonesia Sommelier Association (ISA). At the Barnation Programme, FHTB invites its valued exhibiting partners to a night of get-together to celebrate the re-opening of Food, Hotel & Tourism Bali and allowing participants to network with each other during the Exhibitors Night.

EXHIBITOR PROFILE

PROPORTION OF LOCAL & INTERNATIONAL EXHIBITORS

Local Exhibitors

65%

35%

International Exhibitors

SATISFACTION RATE FROM EXHIBITORS

87%

Satisfaction

86%

Will exhibit again in 2024

87%

Would recommend this exhibition to their colleagues & friends



EXHIBITING COMPANIES BY COUNTRIES

-  1. Indonesia
-  2. Japan
-  3. Italy
-  4. USA
-  5. Germany
-  6. Singapore
-  7. Australia
-  8. France
-  9. China
-  10. Malaysia

TOP 5 EXHIBITORS BY PRODUCT CATEGORY

-  1. FOODSERVICE & HOSPITALITY EQUIPMENT
-  2. WINE, SPIRITS & ALCOHOLIC DRINKS
-  3. HOSPITALITY DESIGN & SUPPLIES
-  4. FOOD & BEVERAGE
-  5. BAKERY, PASTRY & GELATO

TOP 5 BUSINESS NATURE OF EXHIBITORS

-  1. Agent
-  2. Manufacturer
-  3. Importer
-  4. Principal / Brand Owner
-  5. Retailer

VISITOR PROFILE



SATISFACTION RATE FROM EXHIBITORS

90% Satisfaction

93% Will visit again in 2024

91% Recommended this exhibition to their colleagues and friends



ATTENDEES' INTEREST OF PRODUCTS



Equipment & Supplies



Beverage



Baked Goods / Desserts



Hospitality / Hygiene & Cleaning Equipment & Supplies



Hospitality Fittings & Supplies

TOP 15 ATTENDEES BY COUNTRIES

1. Indonesia

6. Japan

11. France

2. Singapore

7. Philippines

12. Canada

3. Malaysia

8. Russian Federation

13. Germany

4. Australia

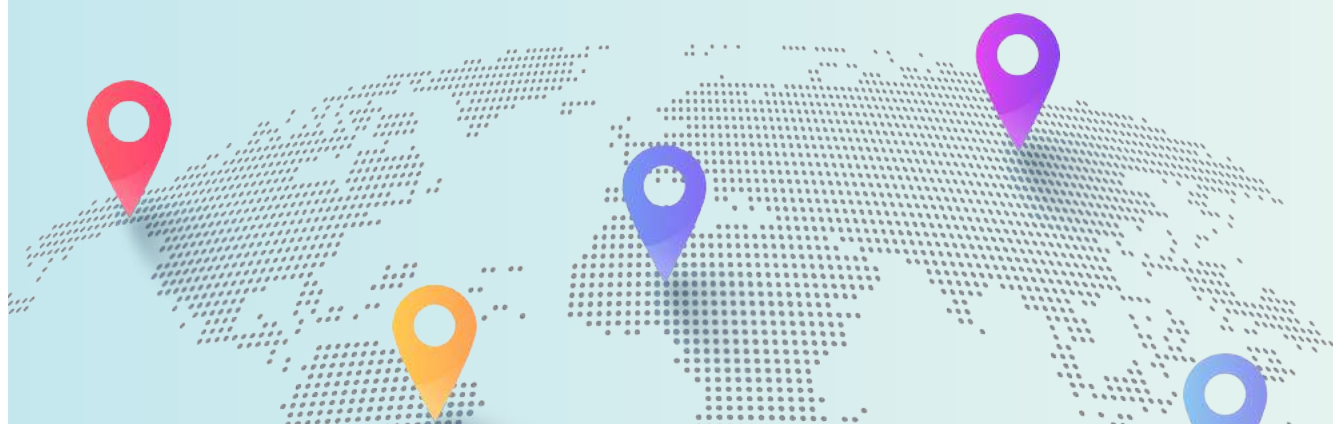
9. USA

14. The Netherlands

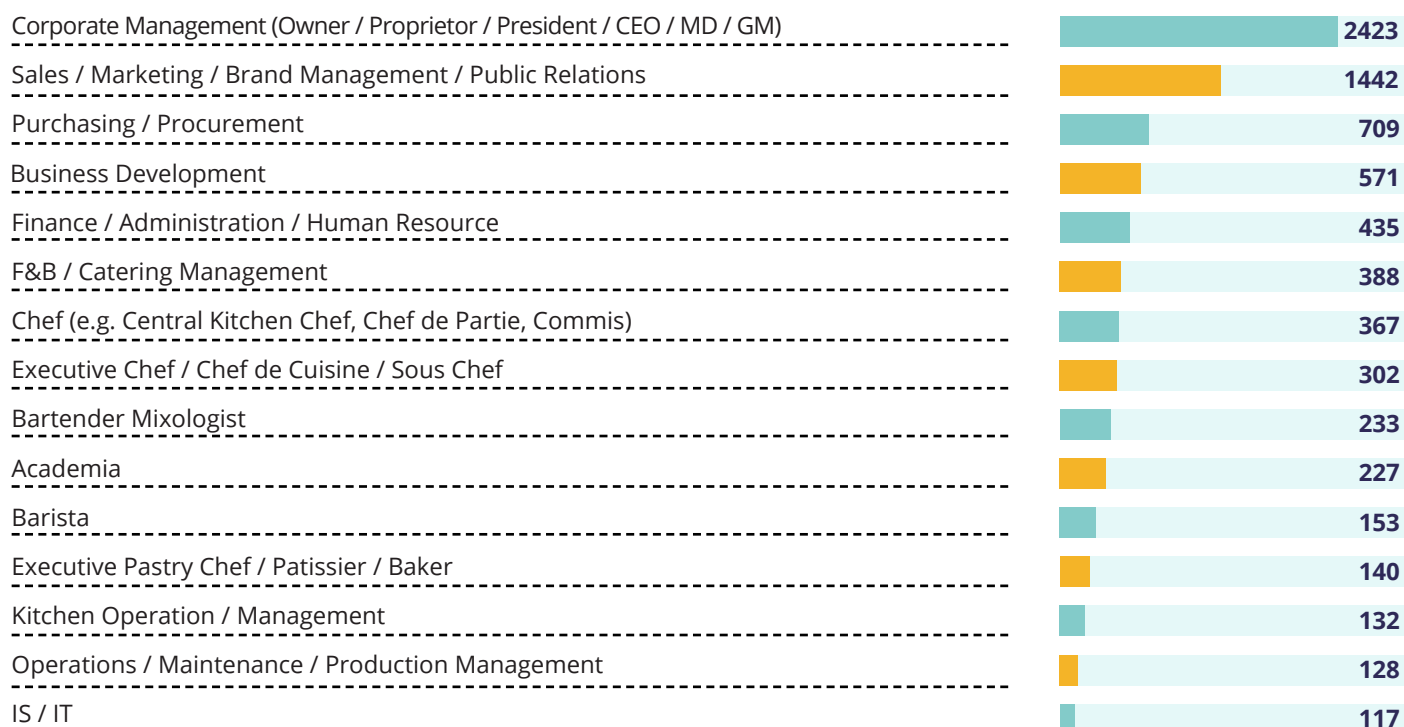
5. Italy

10. Hong Kong

15. Spain



ATTENDEES BY JOB FUNCTIONS



ATTENDEES BY BUSINESS'S MAIN ACTIVITY



YOUR FEEDBACK MATTERS

“

For me personally, FHTB has been very helpful because it turns out that there are lots of suppliers here, and we can gain lots of experiences that we are looking for. I really like coffee, so there are lots of interesting coffee vendors that we are looking to cooperate with and there are lots of classes that we can take. This exhibition has been very helpful, and I hope it can be carried out in the years to come.

Melissa, Owner of Craved Coffee Shop, Denpasar

”

“

There are new products, there are new suppliers – it's good for the industry to innovate, to create something new and to see also what's going on outside of Indonesia with all the new product that's coming through this exhibition. Good luck and thank you for bringing FHTB in Bali

Maurizio Bombini, Chef owner Mauri Restaurant, Seminyak

”

“

The experience at FHTB was very nice, I met with different suppliers worldwide, I can try interesting new products that can be really helpful for our industry here in Indonesia. Overall, it's been an amazing experience. Everything has been well-organized. It's a totally enjoyable experience to see a lot of vendors, trying a lot of new things. I'm really happy to be here today.

Michele Antonucci, Freelance Chef in Bali

”

“

For this year's FHTB, because this is our first big exhibition after the pandemic, the traffic is very good, we didn't expect it to be this busy. FHTB this year has been going very well. The exhibition is neatly organized, starting from loading, the preparation process also went well, and we are also very satisfied with the many customers and visitors who came to our booth

Bobby, Business Development, PT Prambanan Kencana

”

“

This is the first time IOI Craft Beer has joined FHTB since we were founded in 2021. We didn't expect that there would be 1 hall reserved for businesses like us, so we are very proud to be able to join in the same hall as big players in the industry – it is a very good opportunity for us. We hope to join again in next years to come.

Laura, Owner of Islands of Imagination / IOI

”

“

Being part of FHTB has been great because in this industry it is very important to build relationships and getting to know each other, so with an exhibition like this it is very easy for us to be meet with clients. Likewise with clients who are looking for suppliers.

Wilson Pesik, CEO Terry Palmer Hotelier

”

“

This is our first time in FHTB. We are lucky to be back in the HoReCa industry due to the pandemic situation. We have been wanting to exhibit in Bali and this year we got the opportunity to exhibit in FHTB. It's been a great experience. Our experience in FHTB is very good, because this is the central of all the hotels, restaurants, cafes, and HoReCa industry – FHTB has always been one of the best HoReCa exhibition in Indonesia. thank you FHTB for the opportunity, being part of this industry and helping businesses like us to be exposed and gaining more network in this industry.”

Dany, Director of Pod Lucks International Indonesia

”



SOME OF FHTB PROMINENT EXHIBITORS / BRANDS



COMPANIES / BRANDS WITH SUSTAINABILITY PRODUCTS



Note : This list is not comprehensive and is only a small portion of the hundreds of a new products that are on display during the show. The list has been acquired as of August 24, 2022

FEATURED EVENTS



The 11th Salon Culinaire Bali by Bali Culinary Professionals (BCP)

Bali Culinary Professionals is a non-profitable organization that supports young individual chefs in Bali. The goal of the organization is to create, maintain and improve professional standards of chefs, highlighting and encouraging new and needed skills, facilitating new ideas and exposing Balinese food and their craftsmen locally and as well as globally. Related to the aims they have; a prestigious program was created. An entertaining and educative program by Bali Culinary Professionals through an exciting and artistic competition in showcasing the skills and expertise of chefs and apprentices in the industry with several competition classes. Not only expecting competitors within Indonesia, but we are also looking forward to welcome participants from various neighboring countries in Southeast Asia affiliated with the association. Participants competed in several categories and below are the winners of this year's 11th Salon Culinaire Bali:

Class 01 : Elegant Stylish Wedding Cake

- #1 Sio Yeow Hui
- #2 Budi Gunawan
- #3 Venyany Listya Setyawan
- Angelene Shryyl Setiawan

Class 04 : Pralines Indonesian Spice and Herbs

- #1 Putu Diana Lestari
- #2 Setia Yasim Adriano
- #3 Felix Martheus

Class 10 : 4 - Plated Main Courses "Western"

- #1 I Putu Priska Adinata

Class 12 : Hot Cooking Plant Based

- #1 I Ketut Suastika
- #2 I Wayan Agus Purnawita
- #3 Ida Ayu Putu Kumala Devi
- #4 Gerry Morell

Class 17 : Creative Sandwich

- #1 Adiel Mintarja
- #2 Ni Komang Candra Dwiyantri
- #3 Sabrina Zahra Zahirah

Creative Table Set-Up Award

- #1 Luh Putu Dea Rosmayani
- #2 Agus
- #3 I Wayan Sancita Jaya

Class 05 : Bakery Breakfast Basket

- #1 Sang Nyoman Rai Astasoma
- #2 I Gede Indra Pradipta
- #3 Gede Arba Ariana

Class 06 : Afternoon Tea Set "Archipelago"

- #1 Sascia Auryn Nugraha Padmanagra
- #2 Kyna Tan Jia Hwa
- #3 I Kadek Suarsana

Class 14 : Hot Cooking Fish Indonesian Flavor

- #1 Tiffany Adeline Chow
- #2 I Wayan Nara Iswara
- #3 I Ketut Suastika

Class 20 : Individual Dress The Salad

- #1 Ni Kadek Ayu Trisya Sisca Dewi
- #2 Ni Komang Candra Dwiyantri
- #3 Adiel Mintarja

Class 02 : Dress The Cake "Free Style"

- #1 Budi Gunawan
- #2 Zahra Qoulun Syahdida
- #3 Kadek Satrya Wirang Jaya

Class 03 : Pastry Plated Desserts

- #1 Kevin Krisna Pratama
- #2 Almas Putri Bastiani
- #3 Xyan Xtevarivs

Class 07 : Fruit & Vegetable Carving "Wildlife"

- #1 Putu Gede Ananta Wijaya
- #2 I Nyoman Agus Suantra
- #3 Ida Bagus Ngurah Eka Yadnya

Class 13 : Hot Seafood Asian Style

- #1 I Gusti Ngurah Triandhana
- #2 Tiffany Adeline Chow
- #3 I Kadek Agus Sulaksana

Class 15 : Individual Dress The Salad

- #1 I Kadek Agus Ray Sanjaya
- #2 Ni Wayan Rena Yurita Dewi
- #3 I Wayan Agus Purnawinata

Challenge Trophies

Best Pastry Chef Saskia Auryn Nugraha Padmanagara

Best Junior Chef Ni Kadek Ayu Trisya Sisca Dewi

Best Chef Individual Indonesian Cooking I Kadek Roy Sanjaya

Best Chef Individual Western Cokking Tiffany Adeline Chow





BARNATION by Asosiasi Bartender Indonesia (ABI)

An exciting competition held by Asosiasi Bartender Indonesia (ABI) in search for the best bartender and facilitating great bartenders to show off their skills and unique styles in Flairtending and presenting their drink mixing skills through the Mixology competition. The Flairtending show is co-hosted by IFBEC Bali, and the 1 hour-long event brings best bars professional from all over Bali to compete in FHTB. The winners will be announced at the BARNATION program. This program will for sure entertain all the guests and visitors. Below are the winner of this year's Barnation Competition:

Mixology

- #1** I Made Bayu Surya Darma Adya
- #2** I Putu Aris Septiawan
- #3** I Komang Dana Adyana

Flairtending

- #1** Wayan Eka Darmawan
- #2** Gede Riko Hardyana
- #3** I Komang Adi Swastika



Indonesia Best Sommelier Competition and Wine Masterclass by Indonesia Sommelier Association (ISA) conducted by Bali Chapter

This Indonesia Best Sommelier Competition and Wine Masterclass by Indonesia Sommelier Association Programme is conducted by Bali Chapter. The organization established in 2009 in Jakarta which Internationale (ASI), founded in Reims (France) in June 1969 suited for people who are interested in wine also professionals. This program is expected to motivate people to perfect their skills and helps widen knowledge of the sommelier profession in the public at large also with an aim of creating an educative short program to acknowledge everyone who is involved in The Wine and F&B Industry. Below are the winners of this year's Indonesia Best Sommelier Competition:

Barton & Guestier

- Runner** Gede Indra Renaldi
- 1st Runner Up** Dewa Putu Joni Setia Darma
- 2nd Runner Up** Gusti Ayu Shafira Permata Kusuma

Bali Best Sommelier

- Runner 1** I Ketut Anom Restu Raharja
- 1st Runner Up** I Putu Nova Oka S
- 2nd Runner Up** Gede Indra Renaldi
- 3rd Runner Up** Kadek Edi Restu Setiawan

Indonesia Best Sommelier

- Winner** Vicky Arif Hidayat
- Runner Up** Teguh Alexander
- 2nd Runner Up** Puji Harjanto
- Finalist** Amal Faruta





Indonesia Sommelier Association (ISA) Bali Chapter Inauguration Ceremony

Congratulations on the inauguration of the new ISA Bali Chapter President Ms. Made Widyastuti, Mr. Ngurah Koriawan as the Vice President, Ms. Kertawidyawati as the advisor and Ms. Septi as the new treasurer of ISA Bali Chapter!



Sommelier Best Wine of Choice

The Sommelier Best Wine of Choice is a programme presented by Indonesia Sommelier Association where in several wines worldwide are tested and judged based on several criteria. The judges, best sommeliers and president of ISA, shall then select the best wine for the various categories, and the awards for this year's Sommelier Best Wine of Choice are as following:

Popular Premium Category

2021, Sauvignon Blanc
Villa Maria Private, New Zealand

Premium Category

2018, Pinot Noir
Cambria Estate Winery Julia's Vineyard, USA

Super Premium Category

2017, Limited Selection
Santa Ema Rivatta, Chile



Gelato Workshops by Carpigiani and Lotus Food Services

Gelato & Pastry industry is increasing in demand. Due to this, Carpigiani & Lotus Food Services will host a workshop to inspire visitors on unique gelato and dessert ideas. Visitors and guests will be entertained while learning more about the gelato ingredients and equipment needed to achieve a successful shop. Below are the gelato masterclass topics brought to you by Carpigiani and Lotus Food Services:

1. How to Open a Successful Gelato Business by Carpigiani
2. Chocolates in Box Business by Embassy
3. Pastry Preparation the Modern Way by Carpigiani
4. Healthy Gelato & Sorbet by Carpigiani
5. Love for Nusantara Flavours! by Embassy
6. Gelato Cakes! by Embassy
7. Gelato Gastronomico by Carpigiani
8. Gelato Chocolate Bonbon by Embassy



FHTB TV PROGRAMME

FHTB TV Programme is our newest and exciting programme. This event live streams content of all the program series in FHTB 2022 that will be available live on the official Food & Hospitality Series_ID Youtube Channel which allows all our online visitors to stay updated and not miss out on the excitement of FHTB. To watch our daily stream of FHTB TV Programme, kindly click here: bit.ly/FHTB2022TVProgramme



FHTB TV PROGRAMME

1148 views • Streamed live on Sep 22, 2022



INDUSTRY SEMINAR

Our Industry Seminar programme is presented by several of our renowned exhibitors in the related Industry (Food, Hotel and Tourism Industry) to showcase and acknowledge visitors with the products and services they offer. Bringing you dynamic topics, you will be able to join the exciting seminars. This program will also encourage you to gain useful insights to stay updated grow in the industry. This year's Industry Seminar includes the topics below:



10 Seminar Sessions Over the Course of the 3 Days

1 ASOSIASI RANTAI PENDINGIN INDONESIA (ARPI) "Future Trends of Cold Chain Industry" by Garrett Sanez (Vice President Pacific Rim Distributor & Product Development)	2 ZOHO "Zoho CRM Plus: Our Hospitality For Your Customer Satisfactory" by Emphy Sumardi, Technical Presales Consultant of Zoho Corporation	3 MITRA INDOMAJU (MIM) "Wine Masterclass by the Familia Torres" by Mr. Salim	4 UMARA GROUP "Becoming the TOP CHEF in Flavour and Quality Consistency Along with an Expert in Cost Efficiency Skill" by Mr. Dodi Kristono (Commercial Director of Umara)	5 GABUNGAN PRODUSEN MAKANAN MINUMAN INDONESIA (GAPMMI) "Sosialisasi Edukasi UKM memasuki dunia Horeka" by Irwan S. Widjaja (Bidang Pembinaan dan Pengembangan UKM GAPMMI)
6 PANTJA ARTHA NIAGA "The Art of Choosing Your Beer" by Mr. Garrett Sanez (VP of Pacific Rim Distributor)	7 PANTJA ARTHA NIAGA "Classic Malt Masterclass" by Mr. Wawan Kurniawan	8 LPPOM MUI "Workshop Halal Certification" by Andriawan Subekti (Networking & Product Development)	9 R.O.L.E. FOUNDATION "Local Jamu & Zero-Waste Soap" by Syifa Muntaha & Aliyya Haqxyla	10 PANTJA ARTHA NIAGA "Tequila & Gin Masterclass" by Mr. Wawan Kurniawan

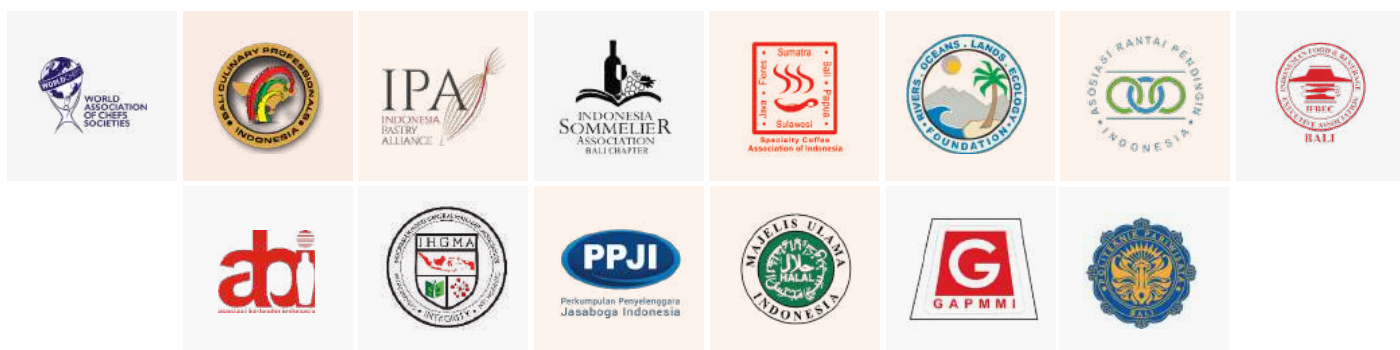
VIP SPECIAL APPEARANCE



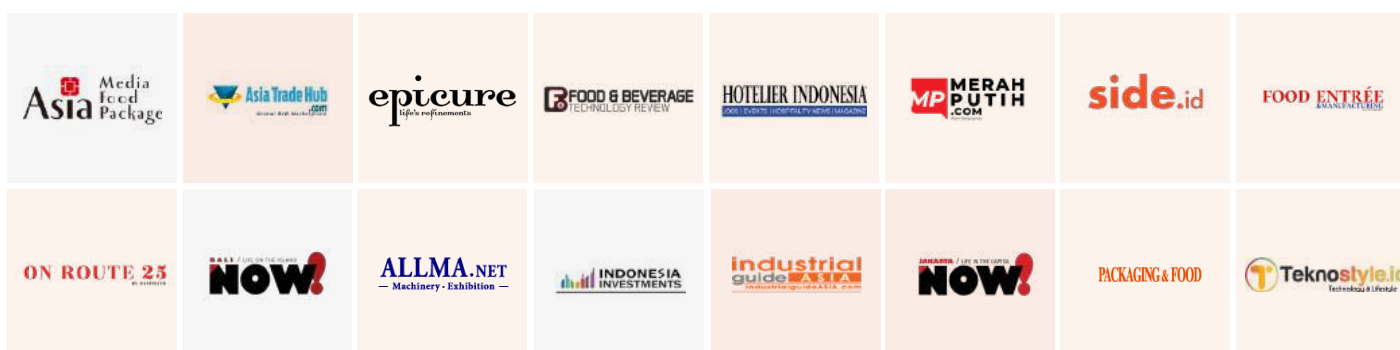
FHTB 2022 has been officially opened by **the Vice Governor of Bali, Prof. Dr. Ir. Tjokorda Oka Artha Ardana Sukawati, M.Si.** The Opening Ceremony was also graced with opening remarks by **Juanita Soerakoesoemah** as Event Director of FHTB 2022, special remarks by **Ketut Darmayasa, S.IPem, MM, CHT, Chairman of the Indonesian Food & Beverage Executive Association (IFBEC) Bali Chapter, Stefan Mueller, Chairman of Bali Culinary Professionals (BCP) and joined by Ben Wong, Country General Manager of PT Pamerindo Indonesia part of Informa Markets** in the official ribbon-cutting ceremony. The ceremony was then followed by a VIP Tour of our exhibition halls.



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FHI
FOOD & HOTEL
INDONESIA

July 25th-28th, 2023
Jakarta International Expo (JIEXP)



FHTB
FOOD, HOTEL & TOURISM
BALI

March 6th-8th, 2024
Bali Nusa Dua Convention Center (BNDCC)



July 22th-24th, 2024
Jakarta International Expo (JIEXP)

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