

POST SHOW REPORT



FHTB

FOOD, HOTEL & TOURISM
BALI

28 - 30 April 2026 Bali Nusa Dua Convention Center (BNDCC)

**A SUSTAINABLE FEAST FOR THE FUTURE OF
HOSPITALITY, TOURISM AND FOOD & BEVERAGE**



The 14th International Leading Hospitality,
Food and Beverage Trade Exhibition in Eastern Indonesia

Organised by:



informa markets

Sustainable Events:



PAMERINDO INDONESIA
SUSTAINABLE EVENTS



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CELEBRATING THE SUCCESS OF FHTB 2026

The latest edition of Food, Hotel & Tourism Bali 2026 wrapped up on a high note, reaffirming its position as one of Indonesia's leading trade exhibitions for the hospitality, food & beverage, and tourism industries. Held in Bali — one of the world's most renowned tourism destinations — the three-day exhibition brought together a dynamic mix of hospitality professionals, culinary innovators, tourism stakeholders, buyers, and industry leaders to discover the latest trends, technologies, and solutions shaping the future of hospitality and tourism.

FHTB 2026 welcomed thousands of trade attendees from across Indonesia and overseas, featuring hundreds of exhibiting companies representing local and international brands from across the hospitality, tourism, and food & beverage sectors. The exhibition served as a strategic platform for businesses to connect, collaborate, and unlock new opportunities within Indonesia's growing hospitality landscape. From innovative product showcases and live culinary demonstrations to insightful seminars, networking sessions, and business matching opportunities, the event delivered immersive and meaningful experiences for all participants. FHTB 2026 also welcomed government representatives, association leaders, industry experts, and key decision-makers, reinforcing strategic partnerships and supporting the continued growth of Indonesia's hospitality and tourism sectors.

Carrying the theme "A Sustainable Feast for the Future of Hospitality, Tourism and Food & Beverage," FHTB 2026 highlighted the industry's collective commitment towards innovation, sustainability, and long-term business resilience. We extend our sincere appreciation to all exhibitors, visitors, supporting associations, partners, speakers, and media allies whose dedication and support made FHTB 2026 a remarkable success. Together, we are shaping a more sustainable future for hospitality, tourism, and food & beverage.

WE LOOK FORWARD TO WELCOMING YOU BACK AT THE NEXT EDITION OF FOOD, HOTEL & TOURISM BALI!

FACTS & FIGURES



14,000+
TRADE ATTENDEES
FROM 38 COUNTRIES



242 EXHIBITORS
FROM 14 COUNTRIES



11,203 m²
EXHIBITING SPACE

BUSINESS MATCHING PROGRAMME



750+
PRE-ARRANGED
MEETINGS



700+
BUSINESS MATCHING
OCCURRED



300+ ACTIVE
LEADING BUYERS



242 ACTIVE
PARTICIPATING
EXHIBITORS

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



WINES, SPIRITS & ALCOHOLIC DRINKS



FOODSERVICE EQUIPMENT



FOODSERVICE & TECHNOLOGY



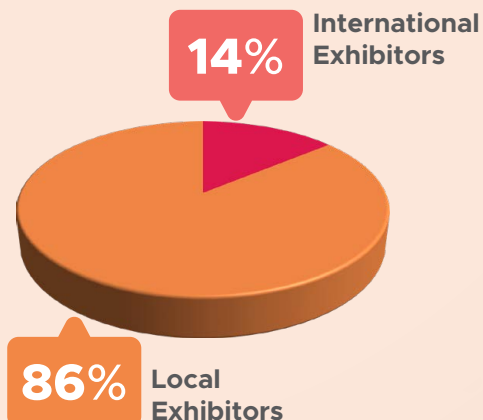
HOSPITALITY DESIGN & SUPPLIES



HOSPITALITY TECHNOLOGY

EXHIBITOR PROFILE

PROPORTION OF LOCAL AND INTERNATIONAL EXHIBITORS



SATISFACTION RATE FROM EXHIBITORS



242 EXHIBITING COMPANIES FROM 14 COUNTRIES



TOP 5

EXHIBITORS' PRODUCT CATEGORY



TOP 5

BUSINESS NATURE OF EXHIBITORS



MEET OUR EXHIBITORS



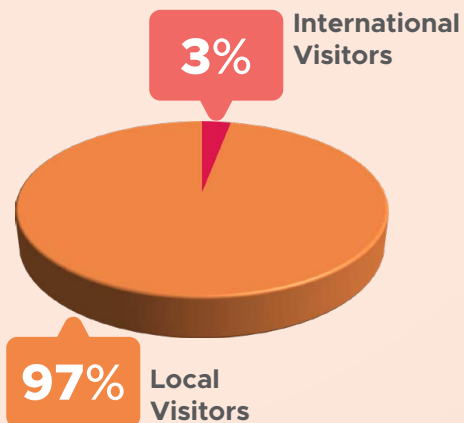
COMPANIES / BRANDS LEADING WITH SUSTAINABILITY

Positioned as a driving force for sustainable practices, Food, Hotel & Tourism Bali (FHTB) 2026 unites brands dedicated to eco-conscious innovations. From organic food suppliers to energy- efficient solutions and waste reduction advocates, FHTB champions a greener future for the industry.



TRADE ATTENDEES PROFILE

PROPORTION OF LOCAL AND INTERNATIONAL ATTENDEES



SATISFACTION RATE FROM ATTENDEES



14,000+ ATTENDEES FROM **38** COUNTRIES

TOP 15 COUNTRIES OF VISITORS



TOP 5

ATTENDEES' PRODUCT INTERESTS



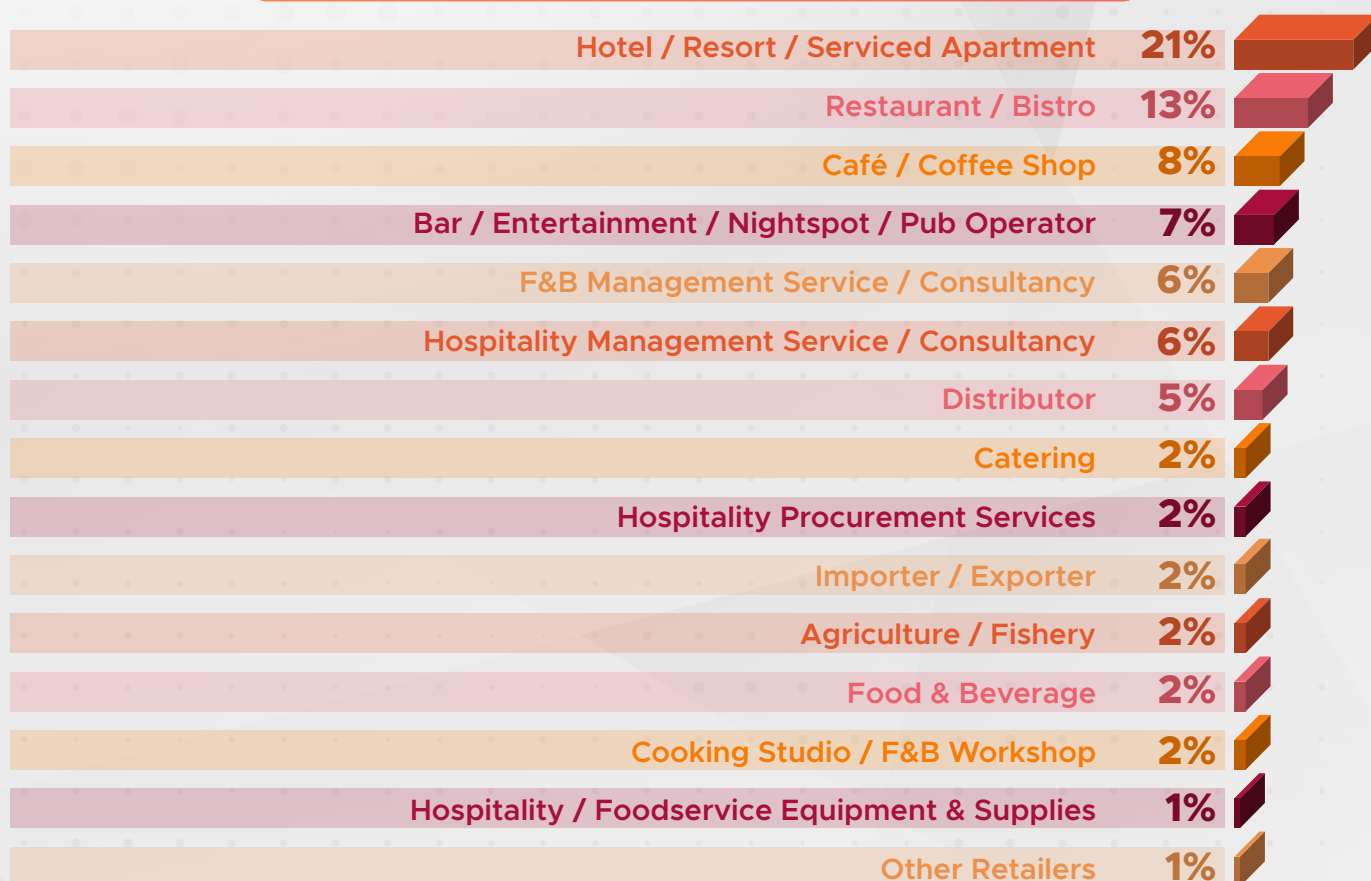


TRADE ATTENDEES PROFILE

ATTENDEES BY JOB FUNCTIONS



ATTENDEES BY MAIN BUSINESS ACTIVITIES



YOUR FEEDBACK MATTERS

WHAT OUR ATTENDEES HAD TO SAY

The products I'm interested in are almost all available here. Most of the exhibitors are already familiar to us or have been supplying to the HORECA industry, especially in food, linen, and even engineering solutions. I was able to find all the products I was looking for in one place here.

- Petrus Benedictus, Purchasing Manager - Ayana Resort Jimbaran

This event was truly outstanding because it not only brought together a wide range of exhibitors, but also gave us the opportunity to collaborate with them, establish agreements, and expand our network through future partnerships and cooperation.

- Anisa Bella, Executive Secretary - Novotel Bali Benoa

It has been truly remarkable. The event opens up opportunities for business connections, relationships, and networking—even friendships. In the hospitality industry in Bali, which is relatively close-knit, it is not uncommon to meet colleagues in the same space. It is truly impressive to be able to reconnect with familiar faces while also meeting many new people here.

- Putu Ayu Widayanti, HR manager - SOL by Melia Benoa Bali

WHAT OUR EXHIBITORS HAD TO SAY

Over the years, we have consistently taken part in this event. What I've observed is that it has evolved significantly — from conversations about who we are, to now more direct, conversion-driven discussions. It has clearly shifted towards stronger sales conversion opportunities.

- Manael Sudarman, Business Development Director - PT Terry Palmer Hotelier

Our reason for participating in FHTB is that we feel the event has a positive impact on our business by expanding our network, particularly in Bali, while also helping us grow our international connections.

- Rafi Masradhityo, Event & Visual Merchandiser, Jr. Section Head - PT Haeng Nam Sejahtera Indonesia

Through FHTB, we aim to further strengthen our position in the market, particularly within our industry, so that our products become more widely recognised among F&B entrepreneurs. At the same time, we also use this opportunity to introduce our new products. This event is therefore very important and highly beneficial for us.

- Octavianus Sumeke, Marketing Manager Foodservice - Prambanan Kencana Trust & Convinience

FEATURED EVENTS

FHTB OPENING CEREMONY & WALK THE HALL

The Opening Ceremony of Food, Hotel & Tourism Bali 2026 marked the official commencement of the exhibition, bringing together distinguished guests, government representatives, association leaders, industry stakeholders, exhibitors, and media partners in celebration of the continued growth and innovation within the hospitality, tourism, and food & beverage industries. FHTB 2026 reaffirmed its role as a strategic platform for fostering business collaboration, industry advancement, and meaningful connections across the hospitality and tourism ecosystem.

The ceremony commenced with a welcoming speech by **Meysia Stephanie, Portfolio Director of Food, Hotel & Tourism Bali**, who highlighted FHTB's commitment to supporting the sustainable growth of the hospitality, tourism, and food & beverage sectors while creating opportunities for industry players to connect and collaborate.

Opening remarks were then delivered by **Agung Bagus Pratiksa Linggih, BA (Hons), Chairman of Commission II, Bali Provincial Regional House of Representatives (DPRD Provinsi Bali)**, who emphasised the importance of collaboration between industry stakeholders, businesses, and government institutions in strengthening Bali's tourism and hospitality industries.

The exhibition was officially opened by **I Wayan Koster, Governor of Bali**, represented by **I Wayan Sumarajaya, Head of the Tourism Office of Bali Province (Kepala Dinas Pariwisata Provinsi Bali)**, who conveyed the Provincial Government's support for initiatives that encourage innovation, sustainability, and the continued development of Bali as a world-class tourism destination.

Carrying the theme "A Sustainable Feast for the Future of Hospitality, Tourism and Food & Beverage," the Opening Ceremony reflected the industry's shared vision towards a more sustainable and resilient future.

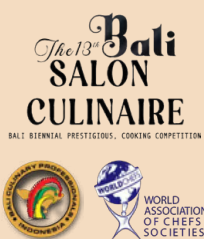
Following the ceremony, distinguished guests participated in the exclusive VIP Walk the Hall programme, where they toured the exhibition floor, engaged directly with exhibitors, and explored the latest products, technologies, and solutions showcased throughout the event.



COMPETITIONS

THE 13TH BALI SALON CULINAIRE

By the Association of Culinary Professionals (ACP)



The 13th Salon Culinaire Bali, presented by the Association of Culinary Professionals (ACP), once again brought together some of the most talented chefs, pastry artists, and culinary professionals in a vibrant celebration of skill, creativity, and culinary excellence.

As one of the key featured events at Food, Hotel & Tourism Bali 2026, the competition showcased a wide range of disciplines across live cooking and display categories, highlighting both technical mastery and artistic expression. Participants demonstrated exceptional craftsmanship through meticulously prepared dishes and intricate display pieces that reflected a balance of tradition, innovation, and evolving culinary trends within the industry. From precision-driven culinary challenges to imaginative pastry creations, the 13th Salon Culinaire Bali served as a platform for nurturing talent, encouraging knowledge exchange, and elevating standards across Indonesia's food and hospitality sectors.

We extend our heartfelt congratulations to all participating chefs and competitors, and warmly celebrate the winners for their outstanding achievements and contributions to the continued growth of Indonesia's culinary excellence.

4TH DEWATA GASTRONOMIC CHALLENGE

BEST APPETIZER	AMICI BALI
2 RUNNER UP MAIN COURSE	JUMEIRAH BALI
1 RUNNER UP MAIN COURSE	UMANA LXR BALI
BEST MAIN COURSE	MANDAPA, A RITZ-CARLTON RESERVE
BEST DESSERT	THE LAGUNA, A LUXURY COLLECTION RESORT & SPA NUSA DUA, BALI
BEST PARING	JUMEIRAH BALI
BEST TABLE SET UP	FOUR SEASONS JIMBARAN
BEST SOMMELIER	FOUR SEASONS JIMBARAN
BEST CHEF MANAGER	THE LAGUNA, A LUXURY COLLECTION RESORT & SPA NUSA DUA, BALI
BEST TEAM	FOUR SEASONS JIMBARAN

2ND RUNNER-UP
MANDAPA, A RITZ-CARLTON RESERVE

1ST RUNNER-UP
THE LAGUNA, A LUXURY COLLECTION RESORT & SPA NUSA DUA, BALI

WINNING TEAM
FOUR SEASONS JIMBARAN

BALI 13TH BCP SALON CULINAIRE TROPHIES

BEST YOUNG CHEF	HUNGKUO DELIN UNIVERSITY OF TECHNOLOGY, DEPARTMENT OF CULINARY ARTS	LAI, Y-HUNG
BEST YOUNG CHEF INDIVIDUAL WESTERN	WOODS	I. G. N. P. A. SATRIA WIRA GUNA B. B.
BEST CHEF INDIVIDUAL INDONESIA	THE LAGUNA, A LUXURY COLLECTION RESORT & SPA NUSA DUA, BALI	I PUTU ADI SAPUTRA
BEST CHEF INDIVIDUAL WESTERN	DTU CULINARY TEAM KOREA	PARK, KYUNG-TAE
BEST ASIAN TEAM	HUNGKUO DELIN UNIVERSITY OF TECHNOLOGY, DEPARTMENT OF CULINARY ARTS	LIU, JUNWEI & LIN, PEI-YUN
BEST PASTRY CHEF	THE LAGUNA, A LUXURY COLLECTION RESORT & SPA NUSA DUA, BALI	I KETUT WIBAWA
BEST ARTIST	HOTEL INDIGO BALI SEMINYAK BEACH	I GEDE AGUSTIN ANGGARA PUTRA
BEST CULINARY ORGANISATION		
BEST YOUNG CHEF	THE LAGUNA, A LUXURY COLLECTION RESORT & SPA NUSA DUA, BALI	NI KADEKNDWI ANGGRENI
BEST INDONESIAN CHEF		I PUTU ADI SAPUTRA
BEST WESTERN CHEF		I PUTU ADI SAPUTRA
BEST PASTRY CHEF		I KETUT WIBAWA



EVENT HIGHLIGHTS

THE BEST OF EACH CLASS

WESTERN FISH MAIN COURSE	DTU CULINARY TEAM
WESTERN BEEF MAIN COURSE	PERAK CULINARY ARTS ACADEMY @KOLEJ KOMUNITI CHENDEROH
INDONESIAN PROBIOTIC CHICKEN MAIN COURSE	THE LAGUNA, A LUXURY COLLECTION RESORT & SPA NUSA DUA, BALI
WESTERN PASTA MAIN COURSE	DTU CULINARY TEAM KOREA
ASIAN CURRY	PERAK CULINARY ARTS ACADEMY @KOLEJ KOMUNITI CHENDEROH
WESTERN LAMB	DTU CULINARY TEAM KOREA
INDONESIAN SEAFOOD	ALILA VILLAS ULUWATU
INDONESIAN FISH MAIN COURSE	NOEMA RESORT PERERENAN
INTERNATIONAL VEGAN	PERAK CULINARY ARTS ACADEMY @KOLEJ KOMUNITI CHENDEROH
WESTERN FISH MAIN COURSE - YOUNG CHEF	THE LAGUNA, A LUXURY COLLECTION RESORT & SPA NUSA DUA, BALI
WESTERN BEEF MAIN COURSE - YOUNG CHEF	臺北城市科技大學 餐飲事業系 Taipei City University of Science and Technology, Department of Catering Business
WESTERN PASTA MAIN COURSE - YOUNG CHEF (1) (2)	宏國德霖科技大學 餐飲廚藝系 HungKuo Delin University of Technology, Department of Culinary Arts
INDONESIAN SEAFOOD - YOUNG CHEF	POLITEKNIK PARIWISATA LOMBOK
WESTERN PROBIOTIC CHICKEN MAIN COURSE - YOUNG CHEF	BALI DYNASTY
INTERNATIONAL OPEN SANDWICH - YOUNG CHEF	JUMEIRAH BALI
ASIAN SET MENU (APPETIZER & MAIN COURSE (TEAM OF 2)	3.TAMPAH HILLS 2 . AYANA RESORT BALI 1. 宏國德霖科技大學 HungKuo Delin University of Technology
ICE CARVING	BALI TALENT ARTIST PECATU
FRUIT & VEGETABLE CARVING	THE APURVA KEMPINSKI BALI
BALINESE TUMPENG	AROMAKU
DRESS THE CAKE "FREE STYLE"	INSTITUT PARIWISATA TRISAKTI
AFTERNOON TEA SET "ARCHIPELAGO"	THE LAGUNA, A LUXURY COLLECTION RESORT & SPA NUSA DUA, BALI
PRALINES OR PETITS FOURS	FOUR SEASONS JIMBARAN
BAKERY BREAKFAST BASKET	WESTIN NUSA DUA
PLATED DESSERT INDONESIAN FLAVOR	MANDAPA, A RITZ-CARLTON RESERVE
WESTERN PLATED DESSERT	ELIZABETH INTERNATIONAL HOTEL & BUSINESS SCHOOL
CHOCOLATE TRAFEL CAKE	GRAND HYATT BALI
PLATED DESSERT - HOT CHOCOLATE	POLITEKNIK PARIWISATA BALI
PASTRY SHOW PIECE	THE APURVA KEMPINSKI BALI
ARTISTIC SCULPTURE	景文科技大學-餐飲管理系 Jinwen University of Science and Technology, Department of Food and Beverage Management

EVENT HIGHLIGHTS

BARISTA FEMALE CREATION

By Last.Brew

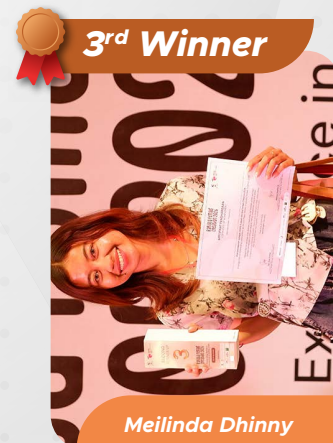
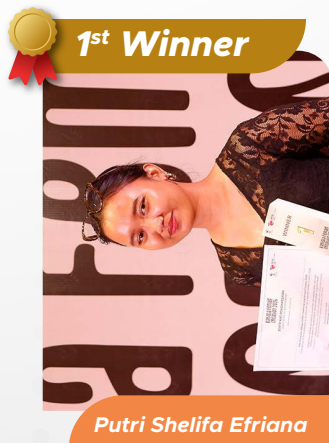
Barista Female
Creation 2026



The Barista Female Creation Competition at Food, Hotel & Tourism Bali 2026 showcased the exceptional talent, creativity, and technical precision of female baristas from across the industry. The competition served as a dynamic platform to highlight skill, artistry, and innovation in coffee preparation, while celebrating the growing presence and contribution of women in the specialty coffee sector.

Participants demonstrated outstanding craftsmanship through a series of live challenges, including espresso preparation, milk-based beverages, and signature drink creation. Each competitor brought their own unique interpretation, combining flavour profiling, presentation, and storytelling to deliver distinctive coffee experiences that reflected both technical mastery and personal creativity. The competition not only highlighted evolving trends in coffee culture but also reinforced the importance of inclusivity and talent development within the hospitality and beverage industry.

We extend our heartfelt congratulations to all participants for their remarkable performances, and especially to the winners for their outstanding achievements, dedication, and creativity in elevating the standards of excellence in the barista profession.



INDUSTRY SEMINARS



BUILDING A CIRCULAR FOOD SYSTEM

Presented by Z Bio

Featuring Desak Intan (The Apurva Kempinski), Fedric Tanuwijoyo (Z Bio), Chef Joshua Caroko (Revivo Wellness), and Prof. Ir. I M. S. Utama, MS., Ph.D (Universitas Udayana)

This session explored the transition towards regenerative and circular food systems within the hospitality industry. The speakers shared insights on sustainable sourcing, food innovation, and cross-sector collaboration in driving a more responsible and resilient food ecosystem.

EVENT HIGHLIGHTS



BEYOND BOTTLED WATER: TURNING BALI'S PLASTIC REDUCTION POLICY INTO BETTER GUEST EXPERIENCE AND LOWER OPERATIONAL COSTS

Presented by Waterhub Led by Listy Laura

The session highlighted practical solutions for reducing single-use plastics in hospitality operations. It demonstrated how sustainability initiatives can enhance guest experience while simultaneously lowering operational costs and supporting Bali's environmental policies.



PROSEDUR PENGURUSAN SERTIFIKAT HALAL

Presented by Lembaga Pengkajian Pangan Obat-obatan dan Kosmetika
Led by Aji Pamungkas, S.Si., Apt., Director of LPPOM Region Bali

This informative session provided a comprehensive overview of halal certification procedures in Indonesia. It addressed regulatory requirements, compliance processes, and the importance of halal assurance within the food and hospitality industries.



LAMB BUTCHERY WORKSHOP & TASTING

Presented by Bali Culinary Professionals Led by Chef Stefu Susanto (Executive Chef, Aprez Catering)

This hands-on workshop offered participants an in-depth demonstration of lamb butchery techniques, followed by a curated tasting experience. The session emphasised precision, culinary skill, and the importance of ingredient utilisation in professional kitchens.



DARI SAWAH KE HOTEL - RANTAI PASOK BERAS PREMIUM UNTUK INDUSTRI HOSPITALITY

Presented by Perum BULOG Led by Dwi Nurafandi, Manager of BULOG Bali

The session explored Indonesia's premium rice supply chain, from agricultural production to hospitality consumption. It highlighted the role of efficient distribution systems in ensuring quality, consistency, and sustainability for the hotel and restaurant sector.

EVENT HIGHLIGHTS



SUSTAINABLE & IMPACTFUL FOOD MANAGEMENT - SOCIAL AND ENVIRONMENTAL IMPACT

Presented by Scholars of Sustenance

Led by Sandra Puri, Outreach Manager

This session focused on food rescue and redistribution initiatives aimed at reducing food waste. It highlighted the social and environmental impact of sustainable food management systems and the importance of collaborative efforts in addressing food insecurity.



FUTURE-PROOFING HOSPITALITY THROUGH SUSTAINABLE PRACTICES

Presented by BRCA

Featuring Ayu Sudana (Bali Beans Coffee), Dean Keddell (BRCA), Diah Chandra (Maha Hills Resort by Mahaprana Experience), Mercia Nanholy (Account Manager Eco Tourism Bali), Naomi Festilani (BRCA)

The final session explored long-term sustainability strategies for the hospitality industry. It emphasised the need for future-proof operations through responsible practices, innovation, and a strong commitment to environmental stewardship.

WORKSHOPS



WINE MASTERCLASS

Presented by ISA (Indonesia Sommelier Association)

The Wine Masterclass by ISA, presented by the Indonesia Sommelier Association, offered an engaging and educational journey into wine appreciation at Food, Hotel & Tourism Bali 2026, combining guided learning with interactive tasting experiences.

Participants explored global perspectives through Wine Region of the World, gained deeper understanding of flavour profiles in Discover Spanish Varietal, and refined their tasting skills in Tasting Wine Professional. The session also featured a Fun Blind Tasting challenge, testing sensory recognition without visual cues.

The experience continued with insights into Piedmont, Italy's Most Refined Region, followed by an interactive Picture Recognition Challenge, making the masterclass both educational and highly engaging for all participants.

EVENT HIGHLIGHTS

ISLAND SCENT ESCAPE



FHTB
FOOD, HOTEL & TOURISM
BALI



 **noovoleum**

The Island Scent Escape workshop presented by Noovoleum delivered an engaging sustainability experience at Food, Hotel & Tourism Bali 2026.

The session highlighted how used cooking oil can be transformed into eco-friendly cleaning products, including dishwashing and laundry soaps. Through this circular approach, Noovoleum demonstrated practical waste-to-value solutions that support more sustainable operations within the hospitality industry while reducing environmental impact.



FHTB
FOOD, HOTEL & TOURISM
BALI




PURESIA

The Island Scent Escape workshop presented by Puresia offered a sensory-driven exploration of sustainable hospitality amenities at Food, Hotel & Tourism Bali 2026.

The session showcased Puresia's approach to creating eco-conscious amenity soaps designed for hospitality use, combining sustainability with guest experience. Participants explored how thoughtfully designed personal care products can enhance branding while supporting environmentally responsible practices in the industry.



NETWORKING SESSIONS



BUSINESS MATCHING PROGRAMME

By Food, Hotel & Tourism Bali (FHTB)

The Networking Session and Business Matching Programme at Food, Hotel & Tourism Bali 2026 served as a key platform for fostering meaningful business connections between buyers and exhibitors across the hospitality, tourism, and food & beverage industries.

Designed to facilitate targeted and high-value engagements, the programme enabled participants to explore new partnerships, strengthen existing relationships, and identify concrete business opportunities in a structured and efficient setting. Through pre-scheduled meetings and on-site matchmaking, attendees were able to connect directly with relevant industry counterparts aligned with their business needs.

IN TOTAL, THE BUSINESS MATCHING PROGRAMME FACILITATED:



750+
PRE-ARRANGED
MEETINGS



700+
BUSINESS MATCHING
OCCURRED



300+ ACTIVE
LEADING BUYERS



242 ACTIVE
PARTICIPATING
EXHIBITORS

EVENT HIGHLIGHTS



NETWORKING NIGHT

Presented by Food, Hotel & Tourism Bali (FHTB) in collaboration with Red Bull

The Networking Night at Food, Hotel & Tourism Bali 2026, held in collaboration with Red Bull, brought together exhibitors, buyers, partners, and industry stakeholders for an evening of connection, celebration, and informal business networking.

Designed as a relaxed extension of the exhibition floor, the evening provided a vibrant setting for participants to strengthen relationships, exchange insights, and explore new opportunities beyond formal business meetings. The atmosphere encouraged open dialogue and meaningful interactions among key players from across the hospitality, tourism, and food & beverage sectors.

With engaging activations and dynamic energy throughout the night, the collaboration with Red Bull added a lively dimension to the networking experience, reinforcing FHTB 2026 as not only a business platform, but also a community-building hub for the industry.

STUDENT VISIT



HR WORKSHOP & STUDENT VISIT

INTRODUCTION TO PT PAMERINDO INDONESIA

Presented by Pamerindo Indonesia (Part of Informa Markets)

Led by Esty Purwati, HR – PT Pamerindo Indonesia

The HR Workshop focused on strengthening human capital strategies within the exhibitions and events industry. The session highlighted the importance of talent development, employee engagement, and organisational culture in building a resilient workforce that supports long-term industry growth.

Attending Universities:



IPB Internasional



Mediterranean Bali



Politeknik Pariwisata Bali



Udayana Bali

BETTER STANDS AWARDS



Better Stands

Moving away from disposable stands *together*

The Better Stands Awards at Food, Hotel & Tourism Bali 2026 celebrated exhibitors who demonstrated outstanding excellence in stand design, creativity, sustainability, and overall visitor engagement.

This initiative recognises the importance of creating meaningful and impactful exhibition experiences that not only showcase products and services effectively, but also elevate the overall quality and professionalism of the exhibition floor.

We are pleased to congratulate this year's winners:

Better Stands Gold



BLOOM FURNITURE

Better Stands Silver



BRO LIVING

Better Stands Bronze



ATEJA

Each winner was recognised for their exceptional commitment to design innovation, brand storytelling, and the creation of engaging spaces that enhanced the visitor experience throughout the exhibition.

We extend our heartfelt congratulations to all winners and sincere appreciation to all participating exhibitors for their continued efforts in raising the standard of excellence within the hospitality, tourism, and food & beverage industry showcase.

HOW IS FHTB 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.

SUSTAINABLE PROGRAMMES AT FHTB

At Food, Hotel & Tourism Bali (FHTB), sustainability is a core value that guides the entire event experience. As part of Informa Markets' FasterForward commitments, FHTB is designed to be better for the industry, for attendees, and most importantly—for the planet. The exhibition aims to create a more responsible platform that supports sustainable growth across the hospitality, food & beverage, and tourism sectors. Here are the key sustainability programmes you'll find at FHTB:



Part of Informa's sustainability programme, we actively encourage exhibitors to move away from single-use, disposable booths and adopt reusable, modular stands. This improves safety, reduces waste, and supports more sustainable exhibiting practices.



As part of Informa's global plan to achieve net zero carbon by 2030, FHTB tracks its environmental impact and continuously refines its operations to reduce emissions and waste across all touchpoints.



In support of our #BringYourOwnTumbler campaign, Waterhub water refill stations are placed throughout the venue, allowing attendees to conveniently refill their water bottles while reducing plastic waste and encouraging more eco-conscious habits during the event.



FHTB 2026 supports sustainable food management by raising awareness of responsible food practices within the hospitality and food service industry. Through this initiative, the event highlights the importance of reducing food waste and encouraging the redistribution of surplus food, helping drive more sustainable and socially responsible practices across the industry.



At the UCollect Station, exhibitors and attendees are encouraged to donate used cooking oil. This waste will be processed into sustainable aviation fuel as well as raw materials for amenities with all proceeds supporting local charities and environmental initiatives — showcasing a meaningful example of community-driven sustainability.



Z Bio is proud to partner with the Food & Hospitality Technology Bali (FHTB) event as the official food waste management partner. During the 3-day event, 100% of food waste will be collected, weighed, and recycled into biofertilizer and livestock feed for farmers in Bali, ensuring the event leaves a positive environmental and social footprint.

Together, these programmes demonstrate our dedication to environmental stewardship, community empowerment, and wellbeing.

**FHTB isn't just an exhibition
—it's a platform for cultivating meaningful change.**

SUSTAINABILITY FACTS & FIGURES



**FOOD WASTE MANAGEMENT AND RECYCLE
BY FHTB IN COLLABORATION WITH ZBIO**

EVENT IMPACT: BY THE NUMBERS



259 kg

Food Waste
Sustainably Managed



544 kg

CO₂e Emissions
Avoided



36 kg

BSF Larvae
Animal Feed Produced



26 kg

Organic Fertilizer
Produced

GHG calculation: 1 kg food waste diverted = 2.1 kg CO₂e avoided (Source: Australia Environment Protection Agency)

HOW OUR FOOD WASTE IS RECYCLED BY Z BIO

We apply a circular economy model to recycle your food waste. All recycled food waste are turned into animal feed and organic fertilizer products that are used to grow foods again, creating a circular food system locally in Bali.

COLLECT

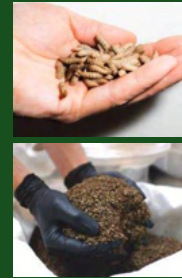
Your food waste is collected on a regular schedule using clean buckets or drums

HARVEST

Your food waste is now used to grow foods (vegetables, fruits, spices, cage-free eggs, etc) using regenerative agriculture practices

RECYCLE

Your food waste is recycled using Black Soldier Fly (BSF) larvae and turned into animal feed and organic fertilizer



GENERATE

You generate social impact for local farmers in Bali who benefit from cheaper feed cost and fertilizer



The food waste collected at FHTB feeds directly into a circular supply chain — connecting waste to local food production in Bali:

Telur Saudara

Cage-Free & Free-Range Eggs



The 36 kg of BSF larvae produced from FHTB's food waste goes directly to Telur Saudara's local chicken farm in Bali. Protein-rich larvae replace conventional feed, boosting immunity and health — producing better quality, cage-free eggs sold across Bali.

Puri Tomato

Organic Vegetables



The 26 kg of organic fertilizer from FHTB's food waste goes to Puri Tomato, a local Bali vegetable farm. It replaces chemical inputs and grows the organic vegetables showcased at our booth — closing the loop from plate back to farm.

Food Waste → BSF Larvae → Animal Feed + Fertilizer → Food on Bali Tables

FOOD WASTE MANAGEMENT AND RECYCLE BY FHTB IN COLLABORATION WITH MEKARSARI

EVENT IMPACT: BY THE NUMBERS



720 kg

Paper Waste



1248 kg

Glass Waste



269 kg

Plastic Waste



628 kg

Green Waste

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The success of Food, Hotel & Tourism Bali 2026 would not have been possible without the support and collaboration of our valued partners across the hospitality, tourism, and food & beverage industries. We extend our sincere appreciation to all associations, sponsors, exhibitors, media partners, and industry collaborators for their continued trust and contribution in making FHTB 2026 a meaningful platform for connection, growth, and innovation.

***Thank you for being an essential part of this journey,
and we look forward to your continued support in future editions.***

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