

## FHTB 2026 Officially Opens, Driving Innovation and Sustainable Growth in Eastern Indonesia's Hospitality Industry

### Press Release

**Bali, 28 April 2026** – The leading international trade exhibition for the food and beverage (F&B), hospitality, and tourism sectors, **Food, Hotel & Tourism Bali (FHTB) 2026**, officially opened today at the Bali Nusa Dua Convention Center (BNDCC). Now in its 14th edition, the three-day exhibition runs from 28 – 30 April 2026, serving as a strategic platform and key catalyst for industry players to drive the future of sustainable tourism, particularly in Eastern Indonesia.

FHTB 2026 was officially inaugurated by the **Chairman of Commission II of the Bali Provincial Regional House of Representatives (DPRD), Agung Bagus Pratiksa Linggih**, accompanied by the representative from Bali Provincial Government, **I Wayan Sumarajaya** as **Head of the Bali Provincial Tourism Office**, along with **FHTB Portfolio Director Meysia Stephanie** and **President of Bali Culinary Professionals (BCP), Bayu Retno Timur**. Carrying the theme “*A Sustainable Feast for the Future of Hospitality, Tourism and Food & Beverage*,” the exhibition attracted thousands of visitors on its opening day.

**Agung Bagus Pratiksa Linggih, Chairman of Commission II of the Bali Provincial Regional House of Representatives (DPRD)**, said that Bali's tourism industry has developed on the foundation of local culture and traditions. Therefore, it is essential for tourism industry players in Bali to nurture and empower local communities so they can also benefit from the sector's growth.

“Ten years ago, I started my F&B business and joined FHTB. Through this platform, I gained significant benefits that contributed to the growth of my business. Therefore, the presence of FHTB is expected to continue delivering broad and positive impacts, especially for the people of Bali,” he explained.

Supporting this view, **I Wayan Sumarajaya, Head of the Bali Provincial Tourism Office**, who delivered remarks on behalf of the Governor of Bali, welcomed and appreciated the organization of FHTB 2026. The Bali Provincial Government considers this event a strategic initiative, as it not only positions Bali as a destination to be enjoyed but also empowers local communities as active players in the culinary sector in a sustainable manner.

“Balinese cuisine has a unique and distinctive character, offering strong potential to compete globally. The presence of FHTB supports the enhancement of the tourism sector, particularly in Bali, and aligns with the vision of developing tourism that is culturally rooted, high-quality, and dignified,” he stated.

**FHTB Portfolio Director, Meysia Stephanie** in her opening remarks, highlighted FHTB's role as a hub for global business opportunities entering Indonesia's promising market.

“FHTB 2026 features more than 200 exhibiting companies from 14 countries, showcasing a wide range of leading products and services. The participation of globally recognized brands such as UNOX, Robot Coupe, Spring Air, and Sango Ceramics reflects strong optimism toward the Indonesian market, particularly Bali, which continues to grow,” said Meysia.

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This optimism is supported by data from the Bali Provincial Statistics Agency (BPS), which recorded a 28.16% increase in the number of restaurants in 2025. In addition, data from Bank Indonesia indicates that approximately 65% of tourist spending in Bali is allocated to the F&B sector, underscoring its significant contribution to the local economy.

Meysia further emphasized that FHTB continues to address the strategic needs of the industry's supply chain in a comprehensive manner. A wide range of innovations and leading products are showcased to support hotel owners, restaurant operators, purchasing managers, tour operators, distributors, and retail players in expanding their market reach.

Some of the leading companies participating in FHTB 2026 include Pantja Artha Niaga, Putra Surya Internusa, Prambanan Kencana, Royal Sutan Agung, Alga Jaya Raya, Terry Palmer Hotelier, Duta Abadi Primantara, Saint James, Libra Food Service, TTS Mitra Abadi, and many more.

## Featured Event Highlights

Beyond product showcases and business innovation, FHTB 2026 also features a series of educational and skills-based competitions. One of the main highlights is the 13th Salon Culinare Bali, organized by Bali Culinary Professionals (BCP). BCP President Bayu Retno Timur described this year's event as a significant milestone, marked by the return of the Dewata Gastronomy Challenge, which had been on hiatus since 2018.

"This 13th edition carries the theme *Bali Biennial Prestigious Cooking Competition*. It aims to develop young culinary talent through rigorous evaluation by more than 30 World Chefs-certified judges. Bringing together over 600 chefs across three days is a major achievement, and FHTB provides the ideal platform for them to showcase their capabilities on an international stage," he explained.

In addition to culinary competitions, FHTB 2026 also features Barista Female Creation by Last.Brew, as well as educational programs such as the Wine Masterclass and Blind Tasting Challenge by the Indonesia Sommelier Association (ISA) Bali Chapter. To further enrich the visitor experience, FHTB introduces interactive activities such as Island Scent Escape, where participants can create soap from used cooking oil (UCO) with Noovoleum and craft organic soap using natural ingredients with Pureasia. These activities are complemented by a series of industry seminars hosted by Z Bio, WATERHUB, LPPOM, BCP, and Perum Bulog.

## Sustainability Commitment

FHTB 2026 also sets a new benchmark for environmentally responsible event management. **Marketing Communication Manager Leonarita Hutama** explained that sustainability is embedded throughout the entire exhibition.

"In line with PT Pamerindo Indonesia's commitment as part of Informa Markets, we integrate sustainable practices across all aspects of the event, from eco-friendly materials and renewable energy usage to food waste management in collaboration with Z Bio. Throughout the exhibition, all

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food waste will be collected, measured, and processed into biofertilizer and animal feed, ensuring a positive environmental and social impact,” she said.

FHTB 2026 further strengthens its sustainability initiatives through various eco-friendly programs. In collaboration with Noovoleum, the event introduces the UCollect Station to collect used cooking oil for conversion into sustainable fuel. Additionally, ten water refill stations provided by WATERHUB support the #BringYourOwnTumbler campaign to reduce plastic waste.

The commitment is also reflected in the Better Stands initiative, encouraging exhibitors to transition from single-use booths to reusable modular systems. Educational sessions on sustainability further support industry transformation, including seminars such as “*Sustainable & Impactful Food Management*” by Scholars of Sustenance (SOS) and “*Future-Proofing Hospitality Through Sustainable Practices*” by the Bali Restaurant & Café Association (BRCA).

“FHTB 2026 is expected to continue serving as a key driver of sustainable growth in the F&B, hospitality, and tourism industries. Through workshops, industry seminars, business matching sessions, and FHI TV Programme, we aim to equip industry players with the insights and networks needed to compete globally and support Indonesia’s 2030 vision,” Leona concluded.

Prospective visitors can still register until the final day of the exhibition by scanning the QR code at the venue. For more information, visit [www.fhtbali.com](http://www.fhtbali.com) or follow FHTB on Instagram (@fhtbali), Facebook (FHTBali), LinkedIn (Food, Hotel & Tourism Bali), TikTok (@foodhospitalityindonesia), and YouTube (Food & Hospitality Series\_ID).

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