Post-Show Report







FOCUS ON HOSPITALITY BUSINESS



Table of contents

HOSTELCO 2022	3
The figures say it all	4
The most comprehensive and broad-based offer for the HORECA channel.	5
Visitor profile	6
Business meetings	7
Where the HORECA universe meets	8
Ongoing commitment to the sector	9
A sustainable event	12
Major media impact	13
The sector's key stakeholders support HOSTELCO	14











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HOSTELCO THE HOTEL & RESTAURANT TRADE SHOW

HOSTELCO and Restaurama, the largest events for the HORECA channel

HOSTELCO is the Spanish leading trade show for hotel, restaurant and catering suppliers and one of the most relevant in Europe.

Jointly with **Restaurama**, the trade show focusing on food service and out-ofhome consumption, they have come together to form the most **comprehensive** and **cross-disciplinary** forum for the HORECA channel.

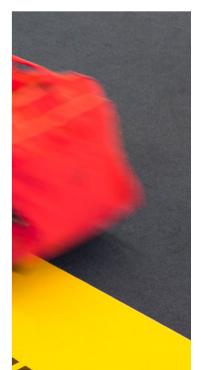
Within this framework, HOSTELCO and Restaurama have reinforced the mutual complementarity of the equipment and food and beverage sectors for the hospitality industry, creating especially productive **synergies** that have firmly established the event as the **benchmark** in the HORECA sector.

HOSTELCO and Restaurama have created a unique ecosystem that offers specialised solutions and generates new business opportunities throughout the value chain.





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The figures say it all





The strength of our alliance makes us the benchmark for the HORECA channel

22,360 sq.m net exhibition area



31% international

152 activities

49,000 visitors

65% HORECA profile **35%** other profiles with an interest in HORECA

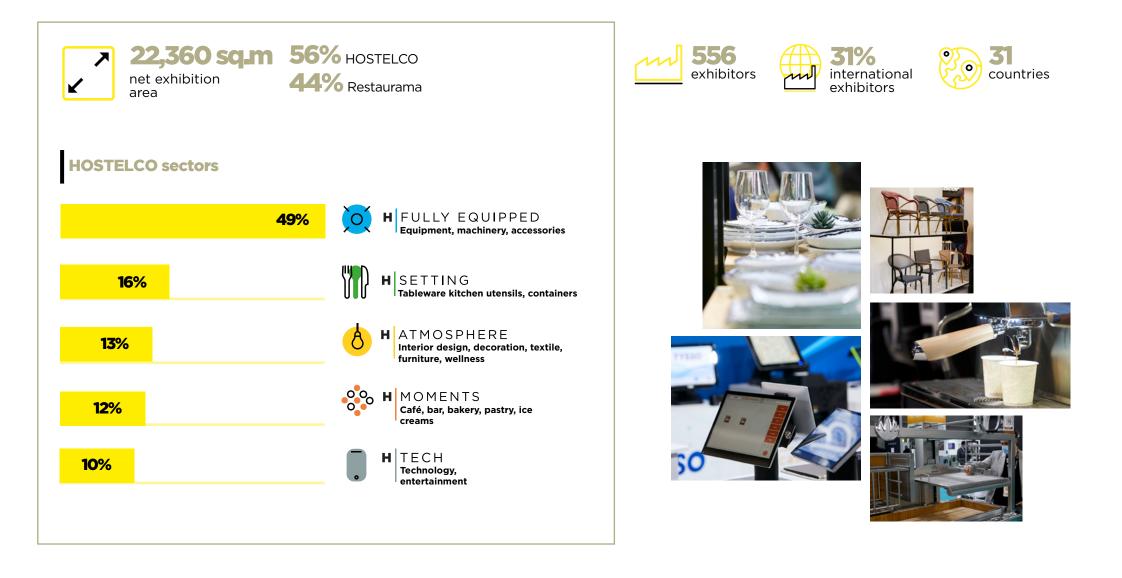
10% international **113** countries

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5 chefs **35** Michelin stars



Restaurama The most comprehensive and broad-based offer for the HORECA channel.

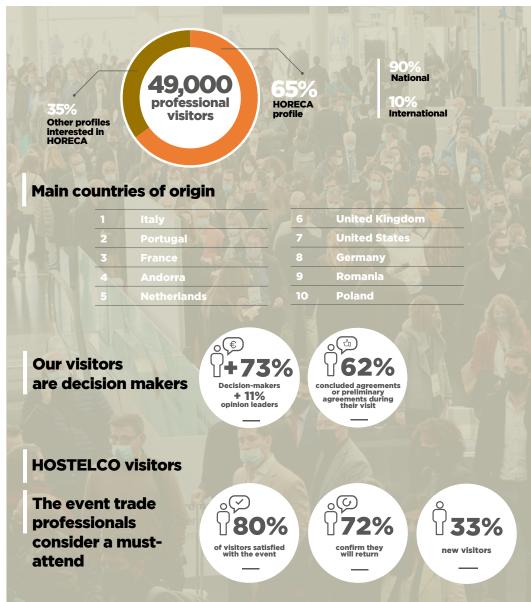


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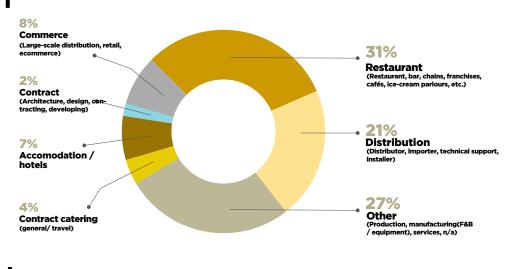
HOSTELCO



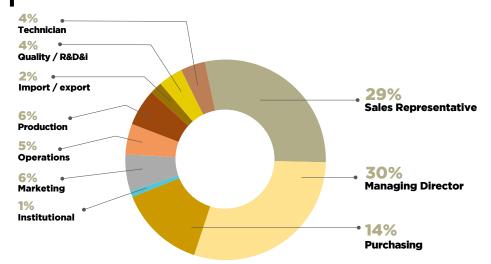


Attendance of all stakeholders in the value chain

Business activity



Functions



Business meetings

HOSTELCO invests in different **loyalty and invitation programmes** that guarantee the attendance of **key buyers** in the sector.



National participants

International participants

TOP 5

Portugal Andorra Chile Croatia

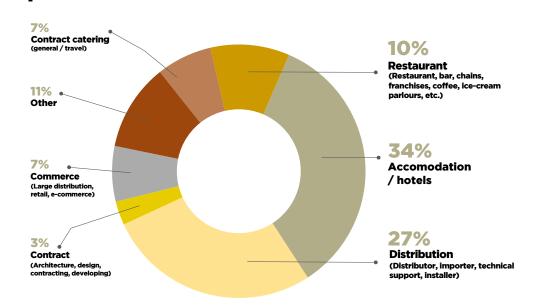
Poland

88% of decision-makers decide to buy.12% have direct influence on buying decisions.

78% of our hosted buyer arranged between 10 to 30 business meetings.11% of our hosted buyers arranged more than 30 business meetings.

Buyers invited by HOSTELCO

Business activity









Where the HORECA universe meets

A sample of the companies that visited the trade show

Restaurants

AREAS SAU

BAR MUT

FOOD DELIVERY BRANDS SA

FOOD SERVICE PROJECT SA

ZENA PIZZA GROUP SCA

MARISQUERÍA SANTOS

PIZZERIA FRANCESCO

RESTAURANTE ABAC

RESTAURANTES MCDONALD'S SAU

RESTAURAVIA FOOD SL

SIGLA SA

Accomodation / Hotel

ACCORINVEST SPAIN SA

BARCELÓ HOTELS GROUP

COPERAMA

GAT

HOTELES PLAYA GROUP SA

MARRIOTT GROUP

PIÑERO GROUP (BAHÍA PRÍNCIPE HOTELS)

SILKEN HOTELS

HOTUSA

IBEROSTAR HOTELS & RESORTS

MELIÁ HOTELS INTERNATIONAL

OHTELS

Catering

ARAMARK CATERING SERVICES SLU

ARCASA

CATERING ARCASA

COMPASS GROUP

EUREST CATALUNYA SL

EUREST COLECTIVIDADES SL

INDUSTRIA RESTAURACIÓN COLECTIVA SL

MEDITERRÁNEA DE CATERING SL

NEWREST GROUP HOLDING SA

SERUNION SA

SODEXO

UNIÓN CASTELLANA DE ALIMENTACIÓN UCALSA SA

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Distribution / Import

BEFRISA

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CASA DELFÍN

COMERCIAL FRIOLOSAN SL (MADRID)

COMERCIAL HOSTELERA SA (BASQUE COUNTRY)

> DIFRIHO (HQ IN CATALONIA)

DIMASH & LABORDA

FRED TORRENS (PALMA DE MALLORCA)

RULL GROUP

CRISOL GROUP

ROIG GROUP

HOALVE

INSTALACIONES MARTORELL

Continued commitment to the sector

The **Experience** by Alimentaria & HOSTELCO

Experience the sector's reality in person.

Show cooking, workshops and presentations by top chefs.





Elena Arzak

Arzak *** Michelin

Luis Valls

Mario Sandova

Coque ** Michelin

El Poblet

51 ရာ chefs

Fran Martínez

Maralba ** Michelin

දියි 35 Michelin stars



Coffee, bread and sweets, the best of friends.

Demonstrations, tastings, master classes, conferences from experiential, product and business perspectives.

Cristina Garcia

Kantar OOH Director Restaurant and

food service

20 (i) sessions



collaborators

(. i.)







collaborators

Daniel Hernández Country Manager Spain

Congusto Consulting Consulting Partner

Frederic Raurell

Vollrath Pujadas Business Development Manager





Patricia Fernández AECOC Hospitality Channel Manager





Jordi Bisbe Declinam Director



Miguel Ángel Herrera Úbeda

Chairman of the Asociación Española de Hostelería Hospitalaria * Some keynote speakers



Fina Puigdevall and Martina Puigvert



Mateu Casañas

Eduard Xatruch

Oriol Castro

Disfrutar ** Michelin





Bardal ** Michelin * Some keynote speakers



Alberto Ferruz

Michelin

Raül Balam

1oments * Michelin

Rubén Sanz Evoca Group Coffee Ambassador



María Alejandra Olano Colombia Green Coffee





Albert Roca

Sant Croi by Albert Owner





Federación de Cafés de



Giorgio Facchinetti Illy Cold Brew Brand Ambassador

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Xavi Iglesias Degusto Arte Coffee & Events CEO

Xavi Donnay Lasarte Res Pastry Chef



Ana Pareja Welbilt Crem Sales Director Spain and Southern Europe * Some keynote speakers

Javier Bustinduy

Xavier Folguera

Obiol

Advertis Managing Director





HOSTELCO Speakers' Corner

A meeting place for manufacturers, distributors and technical support.

Talks, presentations and discussions on new developments, technical maintenance and regulations.

14 sessions

keynote

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2931 12







Ongoing commitment to the sector

HOSTELCO	HOSTELCO	HOSTELCO
Live Hotel	Live Arena	Side Events
Live the experience.	The future is speaking to us.	Where the sector meets.
A place where design and equipment	Talks, presentations and debates by	Meetings, workshops and presentations
directly influence our customers'	experts to learn about the present and the	from the leading representatives of the
experience.	future of the restaurant and hotel industry.	HORECA sector.
5 showrooms 20 partner companies	29 sessions	L 13 For the sessions 10 partners
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* Some keynote speakers

* Some keynote speakers

Ongoing commitment to the sector





















A sustainable event: United for sustainibility

In accordance with Alimentaria & HOSTELCO's environmental commitment, this project includes a number of environmental and social sustainability measures in line with the United Nations Sustainable Development Goals (SDGs) and Agenda 2030.

- Recycling islands provided throughout the venue
- Digital press points
- Collection of tickets, lanyards and pass holders at the venue's exits
- All materials printed on recycled paper with FSC seal
- Reduction and elimination of all types of single-use plastics throughout the site
- Provision of a tool to offset the CO₂ emissions caused by participation to all visitors and exhibitors
- 10% discount on public transport throughout the city
- Innoval, the showcase for the most innovative products, presents a new sustainable product award category.

Banco de los Alimentos

Partnership with the Banc dels Aliments food bank foundation to fight food waste and recover surplus food from the event



Ecovidrio

We work with Ecovidrio to collect and manage glass waste.



#Unitedforsustainability Exhibit

An exhibition debuted in Hall 7 of Restaurama showcasing a selection of best practices in sustainability from Alimentaria & HOSTELCO exhibitors and key stakeholders in the sector.

Businesses with Sustainability Initiatives

Acknowledgement of the value and innovation of sustainability initiatives submitted by exhibitors. This award was given to 33 participating companies.



CAN GARRIGA

CONCA ORGANICS

CARAMELOS

EL CASERÍO

IDILIAFOODS SL

LA ESTRELLA DEL JAMÓN

OVOPLUS

SONPURA

PRODUCTOS

TREVIJANO SL

MERCABARNA

NOEL ALIMENTARIA

COSTA BRAVA MEDITERRANEAN FOODS

DELICASS

CONTITAL SRL

DISEÑOS NT

EL POZO ALIMENTACIÓN SA

EMBUTIDOS MONELLS SA

FLAX & KALE

SPIRULINA BECAGLI

VICKY FOODS

Alimentaria & HOSTELCO

Major media impact





HOSTELCO networks

980 posts 750,000 (0) impressions in 218,000 0) interactions

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1,600 people posted about the event







The sector's key stakeholders support HOSTELCO

Co-organiser



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SEE YOU IN 2024

HOSTELCO 2024

We look forward to seeing you at the next show!