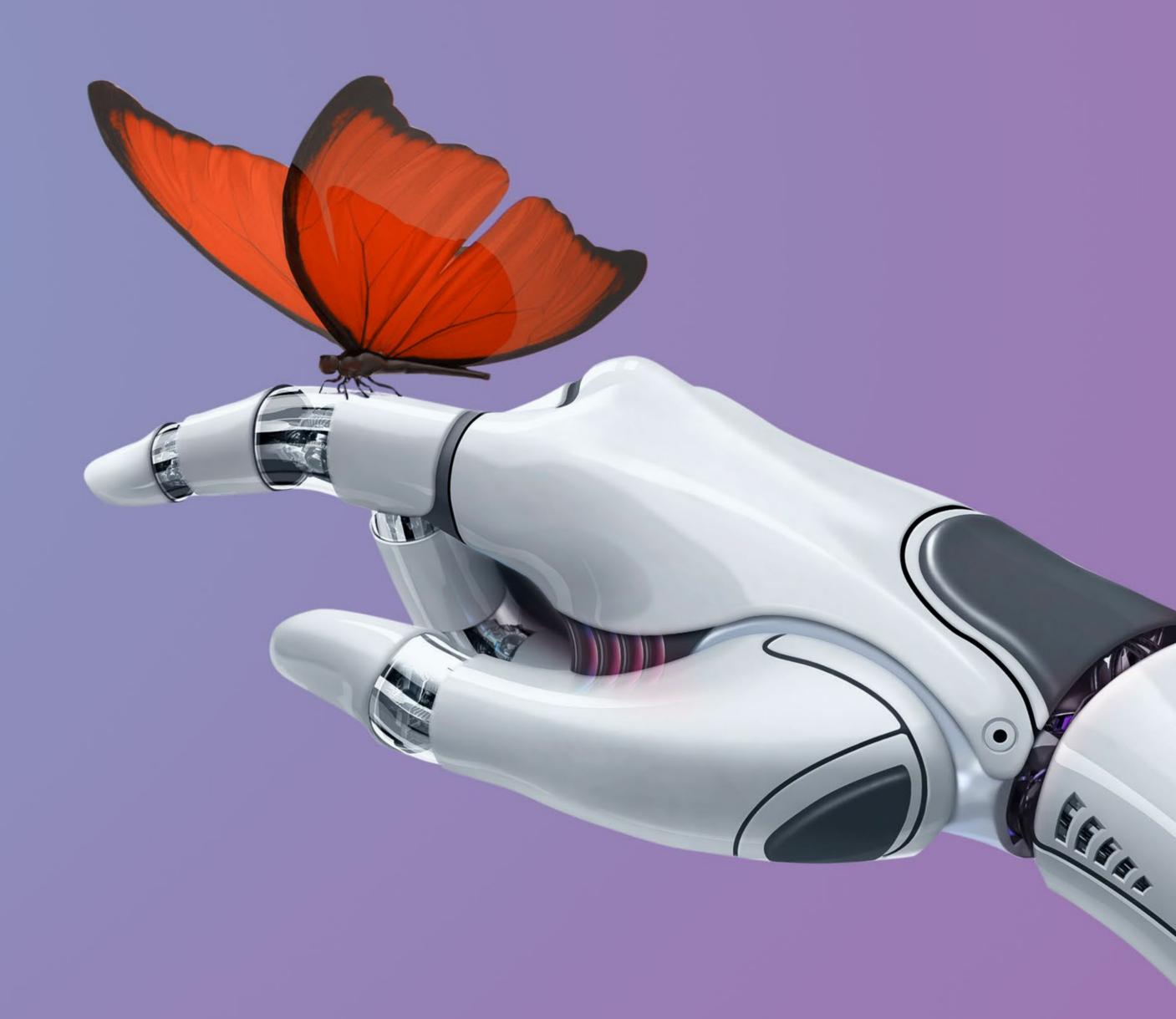


Creating together the new Horeca

22-24 MARCH 2021 / Madrid-IFEMA



Creating together the new Horeca

In a period of deep transformation, due to the convergence between food service, retail, consumption inside and outside home and new players, we have suffered an unexpected event. It has caused a unique disruption by accelerating and adding new drivers of change in a new Horeca that we must build together.

Thus, a new era opens where initially **security** will be the main value to regain customer trust. At the same time, our social commitment and our capacity to innovate and anticipate will be differential factors in front of our competitors.

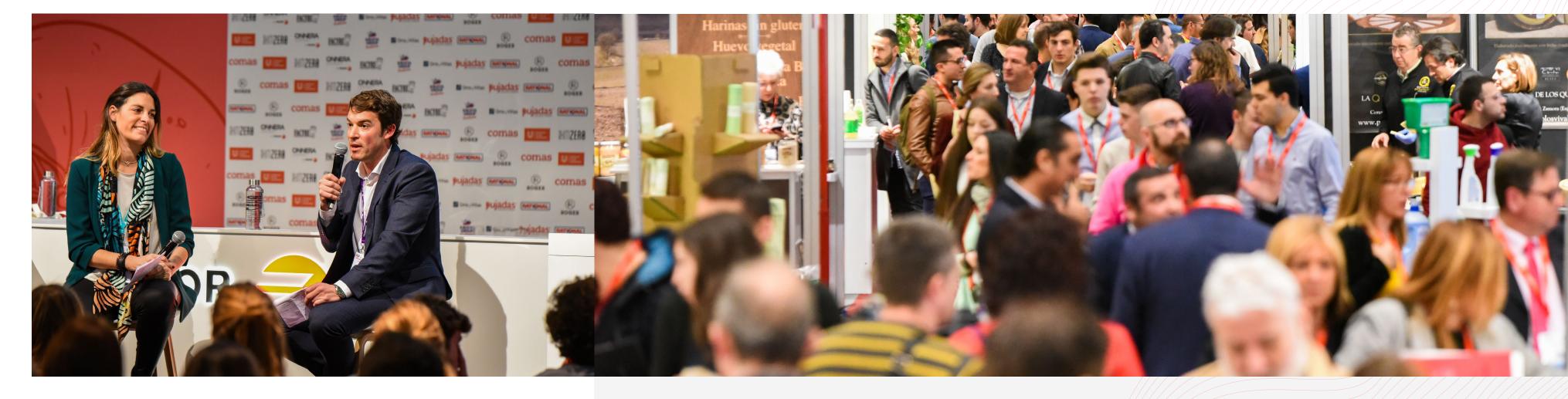
The importance of technology and digitalization is increasing. This is helping us in the creation of new commercial channels by virtualizing our business. We better manage and make decisions based on data, and processes are done in a more systematic and automatic way. All this helps us be more efficient and better allocate resources to increase customer value.

Experience generation must reach client's homes thanks to take away and delivery. But at the same time it must go to the next level in our establishments. Customers must feel the need of living our experiences in its full extent.

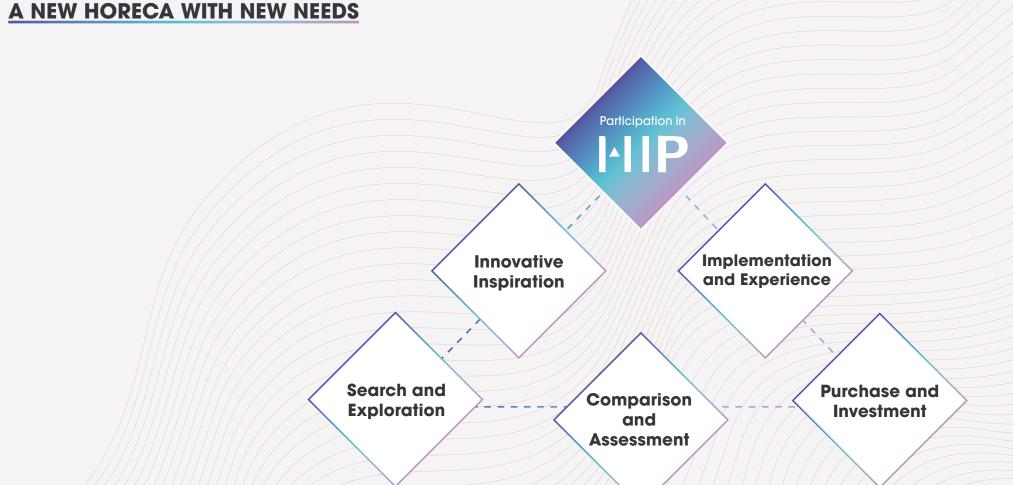
More than ever, it is time to make important decisions, strengthen or reinvent yourself.

During 3 days HIP offers the innovation, knowledge and the keys to success for entrepreneurs and professionals of the sector in order to create together a new Horeca.

A journey through all the stages of the purchasing process for hospitality professionals







The decision-makers attend HIP...



+30,000 **Professional Attendees**



+500 **Exhibitor Brands**



+100 **Organizations** and Associations



Media Partners



+452 **Journalists**

HIP BRINGS TOGETHER ENTREPENEURS AND TOP MANAGERS FROM ALL IBERIA...





12%

SOUTH

Andalusia

and Extremadura

La Rioja, Cantabria,





6%

PORTUGAL



NORTHEAST

Catalonia

and Aragon

Castilla La Mancha Basque Country, Navarra, Valencia and Murcia and Castilla Leon



BALEARIC

Asturias and Galicia CANARY **ISLANDS ISLANDS**

...WITH DECISION-MAKING POWER

Decision Makers

76%

Responsability Area

44% General Managers

13% F&B, Restaurant Staff, Operations

12% Supply Chain

11% Marketing, Sales and Business Development

11% Executive Chefs and Kitchen Staff

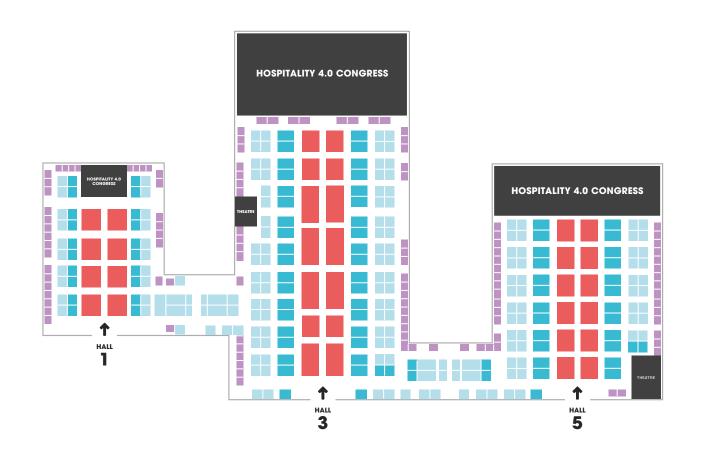
2% IT

2% Management, Finance and Management Control

5% Others

... of all Horeca sectors **Distribution** Restoration Accomodation Bars Collectivities & Coffee Shop & Catering 25% 20% 8% 15% Healthcare Restaurant Leisure Others (Consultancy, Architectue, Chains 5% 4% Studio Interior, Retail, etc) 7% **VISITOR COMPANIES SIZE 34%** 1-10 Employees **18%** 51-255 Employees **23%** >255 Employees **25%** 11-50 Employees

3 halls full of innovation





Partner



Exhibitor Premium



Exhibitor Business



Newcomer

The leading platform...

BUFFET MESA ...of Horeca innovation



FOOD & BEVERAGE **SOLUTIONS**

Selected Brands Wine & Spirits Beer **Snacks and Tapas** Soft Drinks & Juices

Coffee Planet

Dairy Products Fruits and Vegetables

Meet and Fish

Bakery and Ice Creams

Healthy & Natural & Free-From Foods



SMART KITCHENS & EQUIPMENT

Industrial Equipment Small Kitchen Equipment Utensils **Cooling Systems Home Automation** Bath Pools & Spas **Wellness & Fitness Energy Efficiency**



HEALTH & SAFETY

Cleaning Products & Disinfection **Certifications and Quality Seals** Consultancy and Audit (HACCP, Traceability, Mistery Shopping...) **Amenities** Laundry and Dry Cleaning **Measurement Systems**



HEALTHCARE

Adapted Food and Food Suplements Suitable Furnishing Health and Wellbeing **Transfer Cranes**



Restaurant Chains

& Coffee Shops

Collectivities

& Catering





Furniture Terrace Lifestyle Textile Lighting Crockery Cutlery Glassware

DIGITAL WORLD

Digital Transformation TPV + Tablets Management Software (ERP, CRM, ...) Big Data & Small Data Digital Signage **Business Intelligence**

> Digital Marketing Artificial Intelligence & Robotics

Entertainment

Internet of Things

NEW CONCEPTS & FRANCHISES



Fast Food o QSR Casual Dining Fine Dining Coffee & Bakery Shop

DELIVERY & FOOD AS A SERVICE



Packaging Technology **Distributions** Dark Kitchens

Hospitality 4.0 Congress

THE LARGEST INTERNATIONAL CONGRESS OF HORECA INNOVATION

HOSPITALITY 4.0 CONGRESS



+400 **International Experts**



Summits



Stages



+300 **Sessions**

A specific agenda for each professional and industry segment

































































Networking at the highest level

















3 PARTICIPATION PACKAGES THAT FIT YOUR BUSINESS NEEDS



Partner

The best option to show your leadership in the sector and stand out from the competition. Locate your booth in the best area of the expo, gain the maximum visibility, participate in the congress, and invite your best clients and prospects, amongst many more



Exhibitor

Present your products and solutions to thousands of potential buyers in the expo zone. Choose between Premium Zone to enjoy the major traffic to your booth, or Business Zone to economize your investment.



Newcomer

We know how difficult beginnings are. That is why we offer a "Turnkey Pack" so you can participate in the most innovative event of the sector, with the minimum investment.

Hospitality Innovation Planet

HOSPITALITY 4.0 BUSINESS PLATFORM



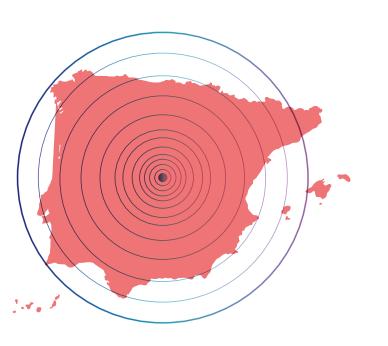




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