

# INTERNORGA 2019

## Facts & Figures

Status: 11 December 2018



93. Internationale Fachmesse  
für Hotellerie, Gastronomie,  
Bäckereien und Konditoreien  
15. – 19. März 2019, 10 – 18 Uhr

[INTERNORGA.com](http://INTERNORGA.com)

Event:	93 <sup>rd</sup> International Trade Show for hospitality, food service, baking and confectionery	
Organiser:	Hamburg Messe und Congress GmbH	
Co-organiser:	DEHOGA Trade Associations of Hamburg, Schleswig-Holstein, Bremen, Lower Saxony, Lippe and Saxony-Anhalt	
Time:	Friday 15 to Tuesday 19 March 2019 Daily from 10:00 to 18:00 hours	
Exhibition space:	Some 100,000 sqm in Halls A1-A4, B1-B7, and open-air spaces	
Exhibitors:	Some 1,300 exhibitors from about 25 countries	
Visitors:	More than 95,000	
Admission charges:	Day ticket	€34
	Two-day ticket	€43
	Trainees in the trade	€18*

\* Available at cashdesk only, on presentation of proof of trainee status.

Focal areas:	<b>Food and beverages</b> Convenience and frozen products, delicatessen, fish, meat, dairy products, snacks, organic products, hot and cold beverages, beer, spirits, spices, ice-cream.
	<b>Fittings and furnishing</b> Restaurant and pub furnishings and fittings, hotel room furnishings and fittings, terrace fittings, banqueting furniture, glassware, tableware, cutlery, menus, sanitary equipment, lighting, bed and table linen, workwear.
	<b>Kitchen equipment and fittings</b> Cooking equipment, buffet and drink-dispensing equipment, accessories, refrigerating and freezing equipment, packaging, power systems, vending machines, coffee makers, dishwashing and laundry equipment, waste disposal systems.
	<b>IT and cashdesk systems, information</b> Cashdesk and billing systems, communication systems, software, security systems, specialist books and magazines.
	<b>Bakery &amp; confectionery supplies</b> Baking ovens, baking and confectionery machines, baking and confectionery supplies, cooling & refrigeration, shop fittings and equipment, baking mixes and agents, ingredients.



**Hamburg Messe**

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INTERNORGA  
Conferences:

**38<sup>th</sup> International Food Service Forum**

Europe's largest professional food service conference  
Thursday 14 March 2019, 10:00 – 18:00,  
Venue: Mehr! Theater am Grossmarkt, Hamburg

**45<sup>th</sup> German Catering Congress**

Monday 18 March 2019, 09:30 – 14:00  
Venue: Saal Chicago, Hamburg Messe und Congress GmbH

**9<sup>th</sup> Forum School Catering**

Tuesday 19 March 2019, 09:30 – 14:00  
Venue: Saal Chicago, Hamburg Messe und Congress GmbH

**NEW: Masterclass for International Growth & Franchising**

Friday 15 March 2019, 09:00 – 13:00  
Venue: Osaka Room, Hamburg Messe und Congress GmbH

INTERNORGA  
Specials:

**NEW: Bellavita Expo**

INTERNORGA brings the Italian trade show Bellavita Expo to Germany for the first time. The leading expo for Italian food & beverage products outside of Italy features characteristic Italian specialities. The exhibitors include both small Italian artisan manufacturers and well-known market leaders, presenting their high-quality products to the international trade visitors.

**South Entrance (upper floor), 16-19 March 2019 (Saturday-Tuesday)**

**CRAFT SPIRIT LOUNGE**

The CRAFT SPIRIT LOUNGE is bigger this year, and is all about hand-crafted spirits. In a relaxed setting, ideal for the enjoyment and fascination of strong drinks. Manufacturers of choice distilled products such as gin, whisky, rum, fruit brandies and vodka present their products here in a unique environment.

**Hall B4 (upper floor)**

**CRAFT BEER ARENA**

The Craft Beer brewers have innovative specialities for diversity on the drinks menu. A total of more than 30 national and international creative brewers will be there, showcasing their beers with unusual flavours to enthusiastic visitors.

**Hall B4 (upper floor)**

**Newcomers Area**

The Newcomers Area gives new entrants in the out-of-home market an opportunity to meet new target groups and move into new fields of business in hospitality and food service. Companies can present their fresh ideas to a broad expert audience, and demonstrate their innovative products and smart concepts.

**Hall B4 (upper floor)**

**Grill & BBQ Court**

Together with Grill-Kontor Hamburg, a large number of exhibitors will present their grill and BBQ innovations in the open-air area and in Hall A2. There will be a high-quality supporting programme, with tastings and live demonstrations.

**Hall A2 and open-air space between A2 and A3**

## **INTERNORGA Gastro Startup Competition**

**Friday, 15 March 2019**

The big chance for everyone dreaming of starting up in the gastro business. This INTERNORGA competition run in cooperation with the Leaders Club and orderbird offers rising culinary stars a chance to win prizes worth more than €10,000 each. Five finalist teams will present their business ideas live at the show, each in a five-minute presentation. The first prize winner will be picked by the trade audience, directly on site, and will receive an additional start-up financial boost of €10,000.

**Central Entrance, Saal Chicago**

## **INTERNORGA Next Chef Award**

The innovative cooking contest Next Chef Award with celebrity chef Johann Lafer gives young culinary talents from all areas a unique opportunity to present themselves as real professionals to a live audience, and to take home with them the title Next Chef 2019. 18 young talents (up to 26 years old) will present their skills in exciting live challenges to a panel of prominent judges at INTERNORGA.

**Challenge 1:** Saturday 16 March 2019

**Challenge 2:** Sunday 17 March 2019

**Challenge 3:** Monday 18 March 2019

**Final:** Monday 18 March 2019

**East Entrance (upper floor)**

## **German Qualifier for the World Pizza Championship**

**Monday 18 March 2019, 10:00 to 18:00**

The German Qualifier for the World Pizza Championships will be held at INTERNORGA, for the second time. Germany's best pizza bakers will battle it out for a place in the World Championship, to be held in Italy.

**Hall A2**

## **Pink Cube**

The Pink Cube is a discussion forum, meeting point, and a place for ideas and inspiration. Karin Tischer, a recognised international trend researcher much in demand throughout Europe, and the owner of food & more, discusses gastro concepts and innovations from her international trend research trips. Presentations will be made daily on the trends for tomorrow.

**Transition between B1 and B2 (ground floor)**

## **SKYWALK Table**

Table Top, in stylish and spectacular presentation. The SKYWALK Table is more than 30 metres long, presenting the enormous range of Table Top products. The Table is presented by leading exhibitors, and shows the upcoming trends in tableware, glassware, cutlery and seating.

**Glass Bridge between the A and B Halls**

## **Confectionery Art competition and show bakery & confectionery**

The most creative works of confectioners will be exhibited and rewarded with prizes at the Confectionery Art competition. Artisan diversity is presented in the show bakery & confectionery by the North German Confectionery Associations.

**Foyer South (ground floor)**

**Baker's Blue Box**

Together with the magazines Back Journal, DBZ magazin, and Filialmanagement from the INGER publishing house, industry experts will give unique insights and straight talking on the current hot topics in the bakery sector.

**Hall B6****BACK Stage**

Master bakers and young talents from the Confectionery Guild in Hamburg will show just how creative and sophisticated their craft is. Special techniques for working with sugar, chocolate, marzipan and the like will be demonstrated live on stage, and young talents will battle it out in exciting competitions.

**Hall B6.1****Food Truck Village**

Food Trucks will be stationed on the forecourt of the trade show, directly under Hamburg's Television Tower, presenting the very best in street food and their forward looking concepts for mobile canteens. "Truckers Talk" will give visitors useful know-how from the practice of mobile sales.

**Central Entrance, Forecourt**