

INTERNORGA 2022 / Overview

Last updated: 24 March 2022

Event:	96th international trade show for the restaurant, hotel, bakery and confectionery industries	
Organiser:	Hamburg Messe und Congress GmbH	
Co-organisers:	The DEHOGA regional associations of Bremen, Hamburg, Lippe, Lower Saxony, North Rhine-Westphalia, Schleswig-Holstein and Saxony-Anhalt	
Dates:	30 April to 4 May 2022 (Saturday to Wednesday) From 10 a.m. to 6 p.m. daily	
Exhibition area:	Around 90,000 m ² in Halls A1–A4, B1–B4, B6, B7 and the outdoor area	
Exhibitors:	Around 900 exhibitors	
Ticket prices:	Day ticket	€35.00*
	Two-day ticket	€45.00*
	Pupil/student ticket	€20.00**

* Tickets for INTERNORGA 2022 are exclusively available online.

** Valid when ID is presented on-site when entering

Focus topics:	Food, beverages and coffee (machines) Convenience and frozen products, delicatessen, fish, meat, dairy products, snacks, organic products, hot and cold drinks, beer, spirits, spices, ice cream, packaging, delivery services, to-go supplies, dispensing technology, vending machines
	Restaurant and Hotel Facilities, Outdoor Cuisine Restaurant and bar furnishings, hotel room furnishings, terrace equipment, banquet furniture, glasses, porcelain, cutlery, menus, sanitary equipment, lighting, bed and table linen, work clothes

Kitchen Technology and Equipment

Cooking appliances, buffet and dispensing technology, accessories, refrigeration technology, packaging machines, energy technology, dishwashing and laundry technology, waste disposal

Bakery and Confectionery

Ovens, bakery and confectionery machines, bakery and confectionery supplies, refrigeration technology, shopfitting and furnishing, baking materials, raw materials, ice cream makers and raw materials

Digital Applications

Booking and hotel software, cashless payment systems, Internet solutions, apps, cash register and billing systems, hardware, locking systems, security technology, communication technology

INTERNORGA congresses:

40th International Foodservice Forum

Europe's biggest congress for professional catering
Thursday, 29 April 2022, 10 a.m. to 6 p.m.
Location: CCH Congress Center Hamburg, Hall 1

German catering congress

Monday, 3 May 2022, 9 a.m. to 4 p.m.
Location: Trade fair grounds, Chicago Hall (Central Entrance)

INTERNORGA: specials

Back Stage

Here, master confectioners and up-and-coming talents from the Hamburg confectioners' guild demonstrate how creative and demanding their craft is. Special techniques for working with sugar, chocolate, marzipan and the like are presented live on stage. The young talents will also go head to head in exciting competitions.

Hall A3

Bellavita Expo

The Italian trade fair Bellavita Expo is appearing at INTERNORGA for the second time. The leading trade fair for Italian food and beverage products outside Italy presents the country's specialities. Among the

exhibitors are both small Italian manufacturers and well-known market leaders.

Hall A3

Café Future live

The hospitality lounge and place to drink and think in professional gastronomy: Café Future live is the innovative and communicative industry meeting point at INTERNORGA. In a relaxed atmosphere, visitors can discover creative culinary samples and attend exciting discussions with industry giants about the future of the foodservice world.

Central Entrance, Upper Floor

Craft Coffee Area

In its own new exhibition area, here it's all about speciality coffee. In a stylish environment, the Craft Coffee Area brings together restaurateurs, food retailers, bakers and hoteliers with innovative speciality roasters who roast their coffee personally with heart and soul.

Hall B3, Upper Floor

Craft Spirit Lounge

The Craft Spirit Lounge is all about handmade spirits. In a relaxed atmosphere, indulgence and passion for high-strength spirits are combined and skilfully presented. Around 30 producers of sophisticated distillates such as gin, whisky, rum, fruit brandy and vodka put their products on show in unique surroundings.

Hall B4, Upper Floor

DEHOGA Club

The DEHOGA Club of the regional associations of Bremen, Hamburg, Lippe, Lower Saxony, North Rhine-Westphalia, Schleswig-Holstein and Saxony-Anhalt is the meeting place for the hotel and catering industry. In a modern and relaxed atmosphere, colleagues from the hotel, restaurant and cafe sector discuss and find out about the current industry talking points.

Hall B4, Upper Floor

Food Truck Village

On the forecourt of the trade fair, directly under the Hamburg TV Tower, the finest street food and future-oriented concepts for mobile canteens are presented in the Food Truck Village.

Central Entrance, Forecourt

Grill & BBQ Court

In cooperation with Grill-Kontor Hamburg, innovations and products relating to the subject of grilling and barbecuing will be presented in the outdoor area and Hall B7.

Hall B7 and outdoor area between Halls B6 and B7

Newcomers' Area

In the Newcomers' Area, ambitious entrepreneurs and up-and-coming companies present their new and extraordinary products and services for the foodservice and hospitality market.

Hall B4, Upper Floor

Packaging & Delivery

This new exhibition area is all about the subject of delivery services and sustainable packaging solutions for the foodservice and hospitality business, brought together in an area in the immediate vicinity of the food and beverage sector.

Hall B1, Upper Floor

Pink Cube

The Pink Cube trend forum is a discussion platform, meeting point and place to find fresh impetus and inspiration. Karin Tischer, well-known food trend researcher and managing director of food & more in Kaarst, presents catering concepts and new developments from international research trips. Each day, exciting lectures provide an insight into the trends of tomorrow.

Intersection between Halls B1 and B2, Ground Floor

ProVeg Competence Centre

ProVeg is the central information and competence centre for the topic of plant-based cuisine at INTERNORGA. Advice and information about trends and opportunities with vegan and vegetarian dishes for the foodservice and hospitality market are provided on-site.

Central Entrance, Upper Floor

INTERNORGA competitions

Skywalk Table

A stylishly presented tabletop. With a length of over 50 metres, the Skywalk Table shows the exciting range of tabletop products. The table is equipped by well-known exhibitors and presents the future trends for crockery, glasses, cutlery and seating.

Glass bridge between Halls A and B

Deutscher Gastro-Gründerpreis, Final Saturday, 30 April 2022

The opportunity for all those who dream of entering the restaurant business: with this competition, INTERNORGA, Leaders Club Germany and orderbird offer up-and-coming restaurateurs the opportunity to win prizes worth over 10,000 euros each. Five teams of finalists will show off their business ideas live at the trade fair in five-minute presentations. The main winner will be chosen by the expert audience on-site and will receive, among other things, start-up financing of 10,000 euros.

Central Entrance, Chicago Hall, 2 p.m.

11th INTERNORGA Future Award

Innovative, future-oriented, sustainable – these standards are in greater demand than ever in the industry. The INTERNORGA Future Award has already been honouring companies who pursue and implement that approach for ten years. One of the most important domestic and international prizes in the foodservice and hospitality market, it is presented in three categories: 'Trendsetting Company – Catering & Hotel Industry', 'Trendsetting Product – Food & Beverages' and 'Trendsetting Product – Technology & Equipment'.

Location: Hamburg Chamber of Commerce, 29 April 2022 (closed event)