



The 16th Ho-Re-Ca Hybrid Fairs of Tastes GASTexpo in Ljubljana has come to a successful close

This year's fair was certainly a fair of excesses and new trends.

More than 18,000 visitors were offered insights and business opportunities in the field of catering equipment, hotels, and gastronomy.

New dimensions of business networking and expansion of B2B business contacts were also provided this year with the **NEW – HIBRID trade fair**, which combines the classic and digital trade fair and represents a **“unique” event and future in the trade fair industry in the region.**

More than 400 exhibitors from the following sectors gathered at the Ljubljana Exhibition Centre: gastronomy, beverages, coffee, confectionery, bakery, catering and hotel equipment, ice cream, wine, and beer. For the first time, they also presented themselves **in their own showrooms** on the digital platform.

The digital platform offered a wide range of content, from exhibitors' promotional videos to live streaming and the announcement of the winner of Slovenia's best pizza chef competition.

With impressive visitor numbers and digital content views, the organisers know we are on the right track.

The dates for the next Fairs of Tastes have already been set. **It will take place from 31 January to 3 February 2024.**

The Hybrid Fair is definitely a step into the future – Thank you for helping us shape it!



GASTexpo Fairs of Tastes are perfect opportunity for networking and finding new ideas for your business

From kitchen equipment, digital solutions, confectionery...

... to cleaning devices, tableware, workwear and much more!





Free latte art workshops were held at the fair



Contestants competed for the official pizza of the 16 th Fairs of Tastes



Slovenia's BEST pizza chef 2023 was crowned



But above all, there was a good atmosphere and happy visitors!



Director of Primorski Sejem and organiser of the Fairs of Tastes Matjaž Turk (centre), Project Director Nives Bartolič (right) and Chef Boštjan Palčič (left)



Carpigiani's chef Stefano Marinucci was also at the show, and he demonstrated how ice cream can be incorporated into everyday meals



Many content creators responded to the invitation



This year, for the first time, the fairs were held in a hybrid form