

19th International HoReCa specialised

FAIRS *of tastes*

4. - 7. 2. 2026

LJUBLJANA - SLOVENIA, Gospodarsko razstavišče



PRESS RELEASE GASTexpo 2025

Technology, Sustainability, and Networking in Focus – The Future of the HoReCa Sector

With outstanding attendance and record international participation, the 18th International GASTexpo Fairs of Taste successfully concluded from January 29 to February 1, 2025 at the Ljubljana Exhibition and Convention Center. The event reaffirmed its status as the leading professional trade fair for the HORECA sector in the region, gathering over 20,000 visitors and 500 exhibitors from across Europe.

This year's focus was on the future of hospitality – smart kitchens, sustainable solutions, state-of-the-art equipment, and networking with industry leaders.

Visitors had the opportunity to:

- be among the first to test new food preparation technologies,
- learn about the use of artificial intelligence in the kitchen,
- try out equipment that optimizes work and reduces costs,
- explore energy-efficient solutions and devices for sustainable operations,
- discover the latest aesthetic trends in equipment and design,
- and network with top experts, exchange knowledge, and gain insights into upcoming trends.

Program with Top Chefs and Workshops

In addition to the extensive exhibition program, GASTexpo 2025 once again stood out for its rich content. Visitors could attend numerous free workshops and presentations:

- **Bevog** introduced their non-alcoholic beer Woo, hosted tastings with **Filip Flisar**, and organized a meet-and-greet with the band **Siddharta** during the launch of their Ledena-Rock Lager beer.
- Chef **Boštjan Palčič** demonstrated the preparation of tartares, creamy soups, frying techniques, and the use of sustainable ingredients.
- **Jure Galičič**, in collaboration with GIZ Kranjska Klobasa, presented Slovenia's protected traditional products.

- **Chef Andrea DeBellis from Carpigiani Gelato University** conducted daily demonstrations on gourmet gelato making.
- **Barcaffè**, led by Aleš Gorenc, held daily certified Latte Art workshops and training sessions for professional baristas.
- **Pelicon Brewery** and **Golden Ring Cheese** hosted daily workshops pairing craft beer with artisanal cheeses.

Famous faces bake pizzas & International Best Pizza Chef 2025 Competition

The 12th International Championship for the Best Pizzaiolo in Slovenia featured over 20 contestants from Slovenia and abroad. This year's winner was **Anej Godnič from Pizzeria Vesuvio**, followed by **Jernej Berlot** and **Jurij Kralj**.

There was also the 'Famous Faces Bake Pizzas' competition, featuring well-known Slovenians such as **Saša Lendero, Jasna Kuljaj**, and **Igor Mikič**.

Visitors also attended **pizza making school**, where masters from the **Slovenian Chefs and Bakers Association – Sekcija picopekov** – taught various styles of pizza, from classic Neapolitan to local ingredient-based varieties.

International Highlights and Special Guests

A highlight this year was the **Serbian Spirits** pavilion, showcasing traditional rakija made from plums, pears, and quinces using old recipes. Visitors experienced true Balkan heritage and learned about regional production.

Adding to the vibrant atmosphere were special appearances by freestyle skier **Filip Flisar** and rock band **Siddharta**, who energized the crowd and attracted even more visitors.



Digital Revolution – Hybrid Digital GASTexpo Fair

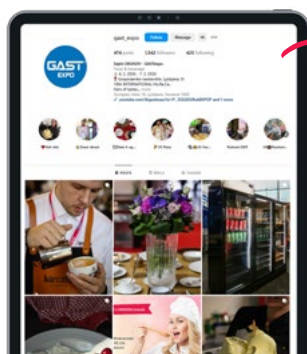
The fair was once again held in a **hybrid format**. Starting January 15, visitors had access to an online platform with digital exhibitor showrooms for exploring offers, scheduling visits, and arranging meetings. The showrooms remain available post-fair, enabling extended networking.

Tourism Connection – Alpe Adria 2025

Running alongside GASTexpo was the **Alpe Adria tourism fair**, showcasing trends in sustainable and boutique tourism.

GASTexpo 2025 Set New Standards for Professional Trade Fairs

Once again, GASTexpo proved essential for staying competitive in the HORECA sector. With its innovative approach, international scope, and dynamic program, we eagerly look forward to the 2026 edition, where we'll once again combine practice, expertise, and passion for hospitality.



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