

The Germany Tour

Information on the tour:

Duration: one day of the fair

Halls: Baden-Württemberg (5.2a), Bavaria (22b), Berlin (22a), Brandenburg (21a), Hesse (6.2a), Mecklenburg-Western Pomerania (5.2b), Lower Saxony (20), North Rhine-Westphalia (5.2a), Rhineland-Palatinate (6.2a), Saxony (21b), Saxony-Anhalt (23b), Thuringia (20)

Recommended entrances: North Entrance

Ticket recommendation: Day ticket

Enter via the North Entrance into Hall 20 with the federal states of **Thuringia** and **Lower Saxony**. Of course, culinary classics such as Thuringian dumplings are always included. This time there's also something new: dumpling donuts. Those who dream of a holiday in the countryside will have the opportunity to get to know numerous sustainable Thuringian holiday farms. All kinds of handmade, regional delicacies, such as organic mustard, can be sampled at the start-up stand of the Innovation Centre of Lower Saxony. For meat lovers, there will be pork and chicken sandwiches with special poppy seed and linseed oil finishes and those who fancy a dessert will find organic frozen yoghurt, among other things.

Hall 21a continues with traditional products of **Brandenburg** such as sausage, Spreewald gherkins and Beelitz asparagus. There will also be numerous offers for holidays in the lake district of Brandenburg. This year sees the premiere of a wine lounge where visitors can sample regional wine specialities. Brandenburg will be joined in Hall 21b by the federal state of **Saxony**. Fans of hearty cuisine will get their money's worth here: from salami with whiskey, porcini mushrooms, lavender flowers and delicious brew specialities to sustainably farmed white fish and organic potato specialities.

How exciting the capital city of **Berlin** is can be seen in Hall 22a. Take part in a workshop as a school class, cook organically in the show kitchen, snack on rescued food, take part in the climate quiz or pedal around on the smoothie bike? With numerous hands-on activities, nobody will be bored. Culinary delights include gin made from local grain.

For those who like traditional food, the **Bavarian** exhibitors are located directly opposite in Hall 22b. A brass band, plenty of traditional costumes, beer and cheese spaetzle of Allgäu await visitors there. There is also plenty to discover on sustainability topics such as innovative pasture farming. Hall 23b continues with **Saxony-Anhalt** - this year's focus is on the diverse tourist attractions of the federal state of Saxony-Anhalt in addition to the enjoyment of regional Baumkuchen.

Once they have turned left, trade fair visitors will arrive in Hall 5.2, where they have definitely earned a sustainable refreshment or an invigorating lupin coffee from **North Rhine-Westphalia** (5.2a) at the halfway point of the federal states tour. In addition, numerous fruit spreads, cheese, sausage and meat specialities from animal-friendly husbandry will be on offer for tasting. Also in Hall 5.2a, exhibitors from Baden-Württemberg will be inviting visitors on a trip to the south with Maultaschen, wine and beer specialities and traditional Black Forest ham. A special highlight: thanks to augmented reality glasses, the 3D cinema provides vivid inspiration for your next holiday in the south of Germany. **Mecklenburg-Vorpommern** will also be joining them in Hall 5.2b, enticing visitors with culinary delights from the north: There will be regional fish, game and beer specialities from the coastal regions around the Baltic Sea and Müritz.

The last stop on our federal state tour and the highlight for wine lovers is in Hall 6.2a with the federal states of Rhineland-Palatinate and Hesse. Hesse presents the classic "Green Sauce" as gin and ice cream as well as regional beer, sausage and grain specialities. There is plenty to discover in the Rhineland - perhaps your next holiday will be a hike through the wine regions? In any case, the wine lounge offers the perfect opportunity to whet visitors' appetites. Finally, thanks to the region's numerous wines, there is something for every taste - from Riesling, Pinot Gris and Silvaner to Müller-Thurgau.

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and is a host for everyone!**