



Press Conference India 2017

DLG e.V. (Deutsche Landwirtschafts-Gesellschaft)

(German Agricultural Society, DLG)

Anuga FoodTec 2018

As the leading global trade fair, Anuga FoodTec is the most important driving force behind the international food and beverage industry. It is the only trade fair in the world that covers all aspects of food production – from processing, filling and packaging technology to packaging materials, ingredients and food safety.

The next Anuga FoodTec will be held from Tuesday, 20 March, to Friday, 23 March 2018 in Cologne, Germany. The fair is organised jointly by Koelnmesse GmbH and DLG e. V.

The target groups are all sectors of the food and beverage industry (management and staff involved in research & development, design, manufacturing/production, quality control and maintenance, purchasing, sales and marketing), large-scale butchers and bakeries, the food trade and other decision-makers from the food industry. The fair also addresses the Pet-Food industry.

Exhibitors and visitors come from all over the world. Anuga FoodTec has a strong international character.

In 2018 Anuga FoodTec will once again provide the food industry with important answers to investment questions and will at the same time provide trendsetting impulses.

Guiding Theme: Resource Efficiency

The growing demand for commodities and energy sources worldwide, the increasing urbanisation and the progressive growth of the world population are compelling us to review our present behaviour and economic activity. Careful and at the same time efficient management of natural resources is the key competence of sustainable societies – societies that are fit for the future.

Against this background the main theme of Anuga FoodTec 2018 is 'Resource efficiency'.

Anuga FoodTec will be presenting a range of solutions showing how competitiveness can be

strengthened and how the use of energy and water as well as food losses during production can be reduced.

Supporting programme at Anuga FoodTec 2018

Resource efficiency will be the primary focus of Anuga FoodTec 2018.

- Given its great national and international significance, the Opening Conference will focus on the topic of Resource Efficiency.
- Visitors can make use of Guided Tours, which cover a range of topics revolving around resource efficiency.
- The forums - with three areas of focus - offer the opportunity to discuss current and international themes with experts, for instance topics such as automation and data processing in meat production, robots in food production, trends in the ingredients sector, and many more.

Opening Conference “Resource Efficiency”

The Opening Conference will start at 2:00 pm on Tuesday, 20 March 2018.

Internationally acknowledged experts will explore different aspects of this theme in a half-day Conference. Features will include effective and efficient structuring of the value-adding process by taking full advantage of materials, energy, personnel and capital, and making optimal use of resources – for greater sustainability, less environmental pollution, and to achieve savings in many different areas of the company. To mention just a few of the presentations, Professor Braungart will introduce his “Cradle to Cradle” design concept. The concept is inspired by nature, in which products are created according to the principles of an ideal circular economy. Professor Sauer will talk about Resource Efficiency and Digitalization – Insights from latest research. He will show what potentials can be realised and what digitization approaches already exist.

Guided Tours

Anuga FoodTec attracts a large number of innovative exhibitors and addresses topical issues related to food technology. Guided Tours give visitors a compact and informative overview. In the course of the roughly hour-long tours, exhibitors will take approx. 10 minutes each to show and explain their innovative products and optimal solutions to the visitors. The tours will each focus on a different theme. For example, one will concentrate on ‘Industry 4.0’, and another on ‘Innovative packaging materials’.

Forum: Resource Efficiency

The forums that accompany the trade fair each offer four or five lectures or presentations on specific subjects. They are a fixed part of the programme for many of the Anuga FoodTec visitors.

Resource Efficiency is the main theme of Anuga FoodTec 2018. The exhibitors will be presenting a range of solutions showing how competitiveness can be strengthened and how the use of energy and water as well as food losses during production can be reduced. In addition the many contributions to the Resource Efficiency Forum will examine the topic from different perspectives.

Session: Automation and Data Processing in meat production

In the food industry profitability and output can be achieved by automation. Whether in cutting, picking and placing, labelling, gripping, packaging or palletising operations, intelligent robots can be used everywhere in place of manual work. Modern, high-performance lines offer not only the advantage of improved and guaranteed output – in addition constant product quality and satisfaction of high hygiene requirements can also be assured through automation. The session "Automation and Data Processing in meat production" shows what possibilities are available for automation in meat production.

Session: Robots in food production

Fast pickers, six-axis robots or Scara robots, the robot market is continuing to expand. Technological developments in robotics too are racing ahead at a tremendous pace. One important growth market is the food and packaging industry.

The main areas of robot applications are currently still the heavy palletising work and tasks in the field of packaging and re-packaging. However, enormous developments in the fields of hygienic design, electronic image capture and analysis, and gripper technology are making it possible to use robots increasingly for ever more difficult tasks in direct contact with foods.

Robots have long since become economically viable for small and medium-sized companies too. In view of the generally extensive product ranges and the associated need for flexibility at different levels, technical solutions such as those offered by robots are playing an ever more important role.

The "Robots in food production" session will therefore focus on hygiene requirements in the use of robots and flexible options for integrating robots into existing processes, with examples from practice.

Forum "Topics, Trends, Technologies – What's moving today's Food Industry?"

This Forum will offer lively presentations and panel discussions on topics of current interest to the food industry – Food authenticity, MAP packaging and leak testing, Genome Editing, Technology of food foams, Safe Production of raw meat products, and much more.

Session: Individualising the beverage industry

The online market is creating demand for individualised beverages and the enormous price pressure and strong competitive pressure are leading to great product diversity. Beverage production and bottling therefore have to become faster, more flexible and at the same time more cost-efficient. This leads to adaptable production for products, e.g. with and without fruit pieces. In beverage bottling the market is thus continuously demanding new bottle shapes, materials and volumes, caps/closures and individualised labelling. Beverage producers can meet these trends with new technologies. The session "Modularising, flexibilising and individualising in the beverage industry" provides information about new concepts for beverage production and bottling of the many and diverse products.

Forum Food Ingredients

At the Food Ingredients Forum from Tuesday to Friday, visitors can expect lively presentations and panel discussions on topical issues such as Clean Label, Personalised Nutrition, Texture Design and Enzymes in Food Production, as well as on extracting, functionalising and stabilising ingredients.

Session: Interdisciplinary reformulation of foods – Acceptance of less sugar, salt and saturated fatty acids

Nutrition-related diseases are a major problem of modern societies. On behalf of the German Federal Ministry of Food and Agriculture, the Max Rubner-Institut has therefore been conducting research over the last eighteen months into new possibilities of producing foods with less salt, sugar or saturated fatty acids. For this "reformulation" it is necessary to harmonise safety and shelf life, technology and sensory quality of the products, so that they will be accepted by consumers.

A simple "leaving out" of the undesired food components is not possible, as each of the three nutrients fulfils different functions in each product, not only as a flavour carrier. In the products selected as examples - such as ripened cheese, cold smoked salmon, young herring fillets, vegetable juices and purées, or raw ham and boiled sausage – the salt content is to be reduced. Breakfast cereals as well as yoghurt and mixed milk products are to contain less sugar, while in bakery products the saturated fats are being replaced by high-quality rapeseed oil. New fat substitutes are being discussed for the production of high-grade cured sausages such as salami. Different technological approaches to producing nutritionally higher-grade foods will be presented.

Welcome to Cologne!

Hardly any other industry is as diversified as the food industry – fruit, vegetables and potato products, bakery products, meat, poultry and fish, dairy products including cheese, alcoholic and non-alcoholic beverages represent just a few of the many segments of the industry. While this diversity also requires different technologies and specific detailed knowledge, there are nevertheless many cross-industry technologies, approaches and solutions as well. In particular the growing range in the convenience products/ready-meals sector, in terms of both quality and quantity, as well as the numerous novel beverages demonstrate the need for the cross-sector collaboration in cross-sector technology transfer. The cross-industry and cross-process concept of Anuga FoodTec did and still does satisfy this need. Once again in 2018, the fair will be the world's leading platform, where technological new and further developments in all significant sectors of the food and beverage industry will be presented and demonstrated simultaneously.

So, will you be there in Cologne, the international food capital, from 20 to 23 March 2018?