



Media Service

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Frankfurt am Main, Germany

February 2018

Anuga FoodTec 2018 – Focus on resource efficiency

Opening conference on the top international issue – Expert forums explore the current status of food technology - Guided Tours offer a compact and informative overview

(DLG). A comprehensive professional programme covering all aspects of the key theme of resource efficiency awaits visitors to Anuga FoodTec 2018. This top global issue will be at the heart of the leading trade fair for the food and beverage industry to be held in Cologne, Germany, from 20 to 23 March 2018. The technical programme organised by DLG (Deutsche Landwirtschafts-Gesellschaft) offers the international trade public a large number of opportunities to examine the optimising of production processes – always with the goal of using less energy and less water as well as reducing food losses. In addition to the key theme, expert forums will explore a large number of topical issues in food technology and bring scientific findings together with entrepreneurial practice. Visitors to Anuga FoodTec will also be able to obtain a compact and at the same time informative overview of important innovations during guided tours of the trade fair that are bundled to address specific themes.

Resource Efficiency is the main theme of Anuga FoodTec 2018. The growing demand for commodities and energy sources worldwide and the increasing urbanisation 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.

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. Given the great national and international importance of the subject, the technical programme at Anuga FoodTec 2018 will revolve around the theme of efficient use of resources.

Opening Conference

The opening conference, “Resource efficiency – challenges and opportunities” on 20 March 2018 will be a highlight of the fair at which internationally recognised experts will explore relevant facets of the issue. 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.

Forum programme

The extensive forum programme of Anuga FoodTec covers an extremely broad spectrum of issues in food and beverage technology, including packaging. The main focus here will be on technological innovations in the meat, dairy, bakery product and beverage industries as well as in further branches of the food sector.

In the forum programme the guiding theme will also be taken up in a separate forum entitled “Resource efficiency” offering visitors interesting lecture events and presentations throughout the trade fair. The many contributions to the Resource Efficiency Forum will examine the topic from different perspectives.

In addition, there will be an expert forum on topics of current interest to the food industry under the heading “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.

A third expert forum will be devoted to the subject of “Food ingredients”. At the Food Ingredients Forum 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.

Guided Tours

Furthermore, visitors to Anuga FoodTec can obtain a compact and at the same time informative overview of innovations in the field of resource efficiency as well as in further thematic areas during guided tours. 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. Selected exhibitors will present a large number of innovative products and solutions revolving around the themes of robotics, Industry 4.0, flexibilising of filling and packaging technology, meat production technology and dairy technology.

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, an international food organisation based in Germany.

For further information please go to: www.anugafoodtec.com