



Smart Production: How new technologies increase your productivity

13 to 14 November 2018 in Ettlingen (Karlsruhe)

Presentations on two key topics, including reference visits:



Industrial producers

Local producers

Dear Reader

Implementing highly efficient logistics processes while complying with legal requirements: In times of Industry 4.0, addressing these challenges is ever more important in order to stay competitive. That is where the Meat Business Days in November come in. Interesting presentations about "Smart Meat Production" and best practices illustrate how companies were able to improve transparency, reduce costs and increase productivity by using new technologies.

Additionally, you will have the opportunity to experience the CSB-System in operation at cutting-edge production facilities



I look forward to welcoming you.

Hermann Schalk

Get-together on the evening before the seminar – 12 November 2018



Over dinner, at 7 p.m. at the Restaurant Erbprinz in Ettlingen, you will have opportunities for networking and sharing experiences with our industry experts.

Meat Business Day – 13 November 2018

Presentations around the topic of “Smart Meat Production” and personal discussions with our industry experts.

At the Meat Business Days, you can expect presentations tailored to your needs. After lunch, you can choose between two presentation groups with different key topics.



Meat Business Tours

Tour 1

Departure: 13 November, 8.30 a.m. - Meeting point: Entrance of Hotel Erbprinz
Factory tour: 13 November 2018, 9.00 a.m.

[Edeka Suedwest Fleisch](#) | Rheinstetten, travel time 15 min.

Tour 2

Departure: 14 November, 7.30 a.m. - Meeting point: Entrance of Hotel Erbprinz
Factory tour: 14 November 2018, 9.00 a.m.

[Meister feines Fleisch - feine Wurst](#) | Gäufelden, travel time 1:30 hours
[Schwarzwaldhof Fleisch und Wurstwaren](#) | Blumberg, travel time 1:15 hours

Tour 3

Departure: 13 November, 5 p.m. - Meeting point: Entrance of Hotel Erbprinz
SORAT Insel-Hotel | Regensburg, travel time approx. 3:30 hours

Departure: 14 November 2018, 10.15 a.m. - Meeting point: Entrance of SORAT
Insel-Hotel | Factory tour: 14 November 2018, 11.00 a.m.

[Wolf Wurstspezialitäten](#) | Schwandorf, travel time from Regensburg approx. 35 min.

Tour 4

Departure: 13 November, 5 p.m. - Meeting point: Entrance of Hotel Erbprinz
Hotel Central | Luzern, travel time approx. 3:15 hours

Departure: 14 November, 9 a.m. - Meeting point: Entrance of Hotel Central
Factory tour: 14 November 2018, 9.45 a.m.

[Gabriel Metzgerei](#) | Wolfenschiessen, travel time from Luzern approx. 25 min.
[Minnig Metzgerei](#) | Bubikon, travel time approx. 1:20 hours

Bus transfer to the tour factories will be offered.

Meat Business Day, 13 November 2018

08:00 *Welcome*

08:10 *Smarten Up Your Factory – How to increase your productivity with CSB technologies*

09:00 *Factory tour at Edeka Südwest Fleisch*



12:00 *Lunch at Restaurant Erbprinz*

Focus 1 - Local producers

13:00 Digitization and automation. Potential for small and medium-size meat processing companies

13:30 Automation: Identifying the greatest potential for saving and improving quality and freshness

14:00 Growth at Metzgerei Gabriel. Efficiency increase through automation.

14:20 Optimization at Metzgerei Minnig: Every move a fortune

15:10 *Tea and coffee break*

15:30 Siebenförcher: Constant delivery capability with CSB's solution

15:50 One central production and warehouse site for all inns as shown by the Hofbräuhaus

16:20 Digitization examples in production planning and cutting planning. Better planning and control at lower cost

17:00 *17:00 Departure to Regensburg (Tour 3) or Luzern (Tour 4)*

Focus 2 - Industrial producers

13:00 Digitization examples in production planning and cutting planning. Better planning and control at lower cost

13:30 Cost efficiency in the meat industry - 9 cost cuts for more profit

14:00 More freshness and flexibility at low costs - How Promessa has optimized with innovative automation solutions

14:20 Your factory can see - How to use the full optimization potential with industrial image processing

15:10 *Tea and coffee break*

15:30 Optimal traceability with the CSB-System: Security and transparency for all flows of goods at Wolf Fleischwaren

15:50 CSB Linecontrol: How to get full control of your production and packaging lines, at all times

16:20 Case study Colruyt: How the Colruyt group has made its production more efficient with FACTORY ERP

MEAT | *Business Days*

Our event series is outstanding for its combination of theory and practice. During the Business Days, you not only experience our software first-hand and in operation during numerous factory tours, but also learn from best-practice presentations and how to further optimize your company with this knowledge. Visit us at one of our events and see for yourself.

We look forward to meeting you!

“What you will get”

- Learn about best practices from leading meat processing companies
- Discover new solutions and approaches for your business
- Find out how to plan and modernize your production
- Learn how to increase efficiency by 10% and more
- Networking with international experts and regional decision-makers

Participants’ feedback from the last Meat Business Days:

“Thanks to the practical application of the CSB-System during the factory tours, we were able to gain new experience”

“Good combination of theory and practice”

“The practical presentations provided a good overview of the current developments at CSB”



EDEKA is the biggest marketer of regional products and Germany's largest food company. Seven wholesalers ensure the region-wide supply of goods to the associated retail outlets. EDEKA Südwest employs 44,000 people, 800 of which are based in Rheinstetten. The meat processing facility in Rheinstetten is the group's largest and most advanced meat factory, generating an annual sales volume of 643 million euros. After start of the operation at the meat facility in July 2011, now products are delivered to 1,300 customers.

Employees:

- EDEKA Südwest: 44,000 employees (incl. independent retailers)
- Meat processing plant Rheinstetten: 800 employees

Performance:

- Sales volume: EUR 643 million
- Annual tonnage: 125,000 t
- Approx. 1,300 customers

Product range:

- Approx. 2,500 sales items: Meat, sausages, salads, deli products

Highlights:

- Growth in production volume, order processing and deliveries to customers
- Optimal process chains and tremendous efficiency
- Automated cold grading of pig sides
- Optimal production and cutting planning for more than 20 lines
- Full automation



The meat factory was put into operation 27 years ago. After the takeover by Metro AG in 1998, Meister was converted from a regional supplier to a national Metro supplier. The company produces meat and sausage products of the finest quality in keeping with old traditional workmanship and recipes as well as proven methods, processes and courage to innovate. For Meister, tradition as an independent company means a commitment to top performance. The aim is always to meet customer expectations by producing high-quality meat products.

Employees:

- 250

Performance:

- Sales volume: EUR 120 million

Product range:

- Cooked, pre-cooked and raw sausages, ham, cured products, Maultaschen (filled pasta), grilled meat/sausages

Highlights:

- Automated data capture throughout the entire process from Receiving to Shipping, enabling seamless traceability
- Picking





The brand name for delicious Black Forest products: SCHWARZWALDHOF Genuine ham and sausage specialties from the home region. Here, about 300 employees produce over 10,000 tons of raw ham and sausages per year, generating an annual sales volume of approx. 64 million euros. The people at Schwarzwaldhof know what makes their products special: Time, patience, best ingredients and an experienced staff. Quality and product safety are their top priority. Here, only select meat is processed with master expertise and in accordance with carefully guarded recipes and under strict controls. This makes every Schwarzwaldhof specialty a delight!

Employees:

- Approx. 350

Product range:

- Black Forest Ham, raw ham cubes, raw ham such as bacon, farmer ham, smoked ham, raw sausages like "Landjäger" semidried sausages, "Pfefferbeißer" pepper sausages, "Bauernbratwurst" bratwurst, etc.

Highlights:

- Line Control (packaging and weigh labeling)
- Picking MERP
- Portrayal of production, including maturing control
- Posting with lift truck terminal

Wolf Wurstspezialitäten GmbH based in Schwandorf, Bavaria, is a family business with strong ties to its home region. The WOLF group is one of Germany's most important manufacturers of meat and sausage products. State-of-the-art technologies are a distinct feature of the four production sites and an essential part of the company's philosophy.

Employees:

- 1.170

Performance:

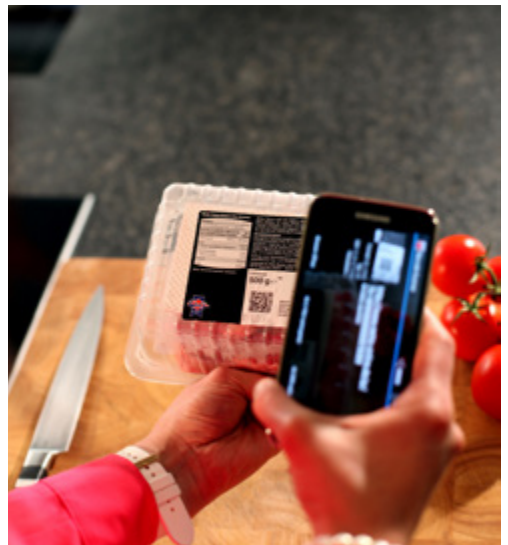
- Processing of 180 tons raw material per week at the facility in Schwandorf, on a production space of 22,000 square meters

Product range:

- Meat and sausage products, fresh convenience products

Highlights:

- Integrated control of the entire value chain
- Coverage planning management guarantees optimal production processes and maximal delivery reliability
- Business intelligence ensures transparency
- Seamless traceability of all products with ftrace and mynetfair



Every day, Minnig as an exclusive partner for independent retailers supplies its full range of meats and meat products every day to several small and medium-size shops in the vast economic area of Zurich. Their assortment of about 350 items ranges from fresh meat to ready-to-cook products, sausages and cold cuts as well as convenience items, which are manufactured fresh every day according to established recipes and processes. Premium meat products are offered exclusively but at a reasonable price under their brand «Minnig am Bachtel». The feedback from vendors and consumers reflects great confidence in this brand.

Employees:

- Approx. 55

Product range:

- Approx. 350 sales items: Fresh meat, ready-to-cook products, sausages and cold cuts, convenience products

Highlights:

- Optimization and integration of the weigh labeling and dispatch processes
- CSB-Sorter
- Upstream WPL system



Metzger Gabriel AG is into its fourth generation (Tommy Gabriel) and is now under the direction of Thomas Vogler and Tommy Gabriel. Today the company employs about 30 people under the operational lead of Thomas Vogler. The traditional family-owned business comprises the headquarter in Wolfenschiessen and a subsidiary at the Spar supermarket in Stans.

Employees:

- Approx. 30

Performance:

- 15 tons of meat per week

Product range:

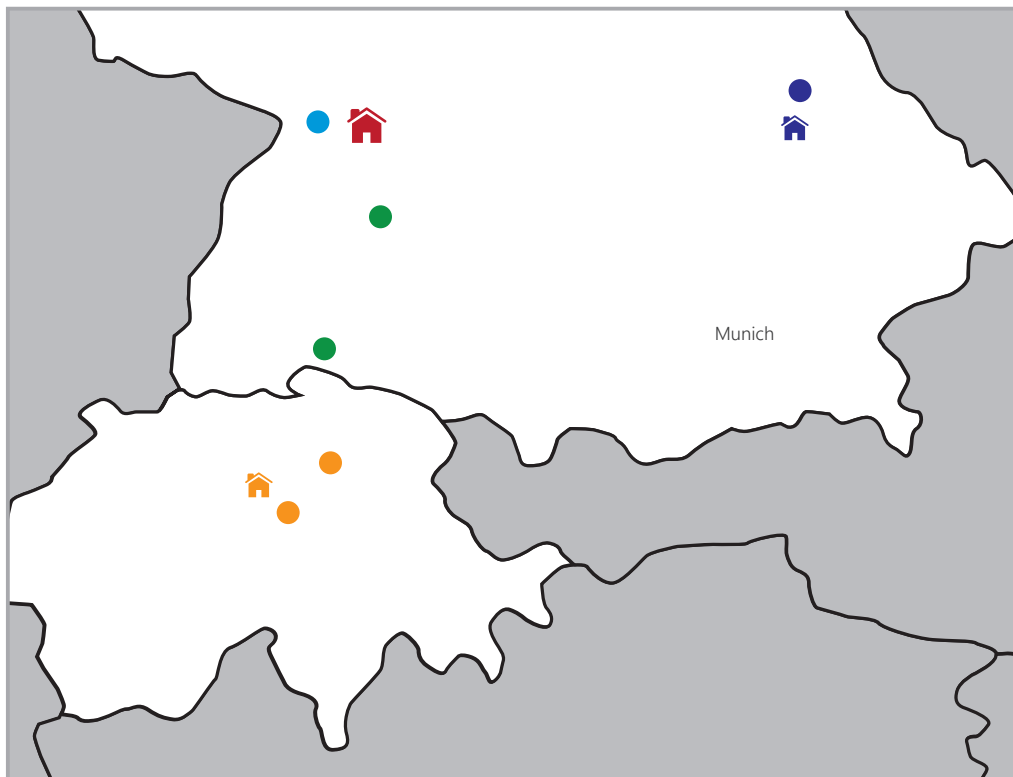
- Sausage products, ham and bacon products, specialties like "Nidwaldner Trockenfleisch" made of dried pork, tasty "Nidwaldner Saucisson" and "Engelbergerwurst" cured sausages

Highlights:

- Automatic high-bay storage and conveyor technology on a minimum of space
- Goods Receiving Entry
- Cutting Exit Input



Overview: Meat Business Days - 13 to 14 November 2018



Venue / Get-together

Hotel-Restaurant Erbprinz

Tour 1



Tour 2



Tour 3



Tour 4



Hotel recommendation (Tour 3)

SORAT Insel-Hotel Regensburg

Single room: 127 € per night incl. breakfast

Please book a room directly at the hotel with reference to "CSB-System AG".

Hotel recommendation (Tour 4)

Central Hotel Luzern

Single room: 173 CHF | Double room: 186.30 CHF

Information for participants

[Sign up now](#)

Venue of the Meat Business Day on 13 November 2018

Hotel-Restaurant Erbprin
Rheinstraße 1
76275 Ettlingen

Accommodation:

The Hotel Erbprin in Ettlingen has blocked rooms for you. Please book a room directly at the hotel with reference to "CSB-System AG".

Single room: 149 € per night incl. breakfast. Please note that we have reserved a limited number of rooms at the hotels. Conditions for later bookings may differ.

Information:

Please choose the Meat Business Tour you would like to attend in the enclosed registration form. The hosting factories will grant the respective individual authorization for participating in the tour. Transfer to the companies and to the seminar hotel will be organized by CSB. Meeting point for the transfer will be the entrance of Hotel Erbprin in Ettlingen.

The presentations will be in German. English translation will be offered. Other simultaneous interpreting is possible on request. Please ask us about this.

Seminar fees:

The fees for the Meat Business Days are 199 Euro per person (excluding applicable sales tax), payable upon receipt of the invoice.

This fee includes the following services:

- Presentations directly related to the reference projects
- Released presentations in digital format (on request)
- Transfer to the tour factories and to the conference hotel will be offered
- Networking possibility during the evening event
- Unique insights into leading meat companies

Cancellation:

Cancellation of your participation in the Meat Business Days requires a written notification. The seminar fee will be charged in full if we do not receive your cancellation.

If you have any questions concerning the organization, please contact



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The IFFA logo consists of the letters 'IFFA' in a bold, blue, sans-serif font, set against a white square background.

Visit us!

Hall 11.1, Stand B81
4 to 9 May 2019
Frankfurt am Main

Factory Tour

Experience the CSB-System in operation live at our customers.



[More information](#)

Programmed for Your Success

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