



11 to 14 February 2019 in Cologne

# Food Business Days 2019

## Smart Production

Reference visits:



Food Business Days, 11 to 14 February 2019

“What you will get”



# Smart production in the food and beverage industry

Get to know the recipes for success of the other companies. Our experts will present fascinating examples from the practice of successful companies in your industry. Additionally, you will get insights into the operational practice with the CSB-System during factory tours.



## Visit Fleischhof Rasting in Essen – 11 February, 9 p.m.

Experience the CSB-System live in operation during order picking.



## Food Business Day at Hotel Wasserturm, Cologne – 12 February 2019

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



## Get-together – 12 February 2019 at 9 p.m.

You will have opportunities for networking and sharing experiences with our industry experts and other companies from your industry.



## Food Business Tours – 13 & 14 February 2019

Opportunity to see the CSB-System live at our reference companies!

# Food Business Day – 12 February 2019

- 09:00 *Welcome*
- 09:10 Smart production: Opportunities and challenges in Industry 4.0
- 09:40 ERP optimization center: How to measure your performance with your ERP system, identify problems immediately and solve them quickly
- 10:10 Example Edeka and Promessa: How the latest technologies have optimized the output
- 10:40 *Tea and coffee break*
- 11:10 10 percent cost savings and more - Where food companies have the greatest potential
- 11:40 Example Sander: How digitization enables efficient growth
- 12:10 *Joint lunch*
- 13:30 Cost reduction through optimized intralogistics and automation solutions in the food and beverage industry
- 14:00 More freshness and flexibility at low cost - How Kugler has improved with innovative automation solutions
- 14:30 CSB Linecontrol: This gives you optimum control of your production and packaging lines at all times
- 15:00 *Tea and coffee break*
- 15:30 Planning is half the battle - With optimized production planning to lower costs and more satisfied customers
- 16:00 *Closing words*
- 17:00 *Sightseeing tour of Cologne*
- 19:00 *Get-together & networking dinner*



Food Business Tours, 11, 12 & 14 February 2019

See digitization and automation  
with the CSB-System live at the  
reference companies!



# Food Business Tours at a glance

Tour 1 – Industry: Meat

Visit: 11 February 2019



Tour 2 – Industry: Meat

Visit: 13 February 2019



Tour 3 – Industry: Convenience products

Visit: 13 February 2019



Tour 4 – Industry: Meat

Visit: 13 February 2019



Tour 5 – Industry: Beverages

Visit: 13 February 2019



Tour 6 – Industry: Meat

Visit: 14 February 2019



Tour 7 – Industry: Dairy products

Visit: 14 February 2019



Bus transfer to the tour factories will be offered. You will receive information on departure times and hotel recommendations with the registration confirmation.

You need the information before the registration? Please feel free to contact us!



# Tour 1 – Industry: Meat



Visit: 11 February 2019



## Highlights:

- Efficient processes through comprehensive integration of product management, logistics and material flow
- Transparent and consistent quality management with secured traceability
- Paperless handling of all customer orders

Buying meat is a matter of trust - more than 1,200 customers from the retailer to the bulk consumers receive fresh meat every day. Professionally prepared by the master butcher, it is then kitchen-ready at the service counter of the EDEKA - Markets. The range extends from simple chicken legs to lamb loins and pork medallions to juicy beef steaks and saddle of venison.

The tour will take place at the location in Essen, Germany.

More information:

[www.rasting.de](http://www.rasting.de)

# Tour 2 – Industry: Meat

Visit: 13 February 2019



## Highlights:

- Production data acquisition in the entire process
- Complete traceability
- Order picking

In 1718, Theodor Remagen founded his butcher's shop in the Lintgasse in Cologne. Today, we lead the Company in the 10th generation as a highly modern, innovative company with the highest quality standards. The Farmhaus GmbH & Co. KG completes the Remagen product portfolio through their tailor-made Food products created with freshness, Quality and variety.

## More information:

[www.hardy-remagen.com](http://www.hardy-remagen.com)

## Highlights:

- Efficient processes
- Consistent quality management
- Paperless customer orders

Buying meat is a matter of trust - more than 1,200 customers from the retailer to the bulk consumers receive fresh meat every day. Professionally prepared by the master butcher, it is then kitchen-ready at the service counter of the EDEKA - Markets. The range extends from simple chicken legs to lamb loins and pork medallions to juicy beef steaks and saddle of venison.

The tour will take place at the location in Meckenheim, Germany.

## More information:

[www.rastings.de](http://www.rastings.de)



# Tour 3 – Industry: Convenience products

Visit: 13 February 2019



Plaza Foods was founded 20 years ago by the Chang brothers as a subsidiary of Europe's largest complex of Oriental restaurants: Orient Plaza. We are a family-owned company that specializes in Oriental cuisine. In 2005, we opened our state-of-the-art production facility in Wijchen, the Netherlands. Here we can implement the art of authentic cooking in a modern production environment that receives the highest level certificate of BRC and IFS every year. Hence, the result is a handmade product. In 2006 we also added a range of Italian products. Our years of experience in Oriental cuisine, combined with our experienced production and development team, has brought us many successes. In fact, today we are the largest producers of authentic ethnic foods in Northern Europe.

More information:  
[www.plazafood.de](http://www.plazafood.de)

# Tour 4 – Industry: Meat

Visit: 13 February 2019



## Highlights:

- Integrated control and monitoring of all processes
- Comprehensively automated and optimized supply chain under one roof
- Highly diverse product ranges at low logistical costs

Coop Productiebedrijven BV is a successful, innovative central butcher's shop in Deventer. Under the company name ProMessa we supply several supermarket chains in the Netherlands. The production organisation has a traditional, quality-driven production process, combined with an ultramodern automated logistics system. This enables the organisation to supply a very complete and distinctive range of daily fresh products to approximately 1,500 individual supermarkets, with maximum service performance.

More information:

[www.pro-messa.nl](http://www.pro-messa.nl)

# Tour 5 – Industry: Beverages



Visit: 13 February 2019



Modern production facilities guarantee Becker's Bester that they can also handle large produce quantities of the best fruit juices in the best quality. Proof of this is located in Eisleben, where the company has established a strategic partnership with one of the most modern wineries in Germany. Besides the classic apple juice, with which the brand grew up, Becker's Beste offers 20 different fruit & mixed flavours.

More information:

[www.beckers-bester.de](http://www.beckers-bester.de)

# Tour 6 – Industry: Meat

Visit: 14 February 2019



## Highlights:

- Growth in production volume, order processing and deliveries to customers
- Optimal process chains and tremendous efficiency
- Automated cold grading of pig sides

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 euro. After start of the operation at the meat facility in July 2011, now products are delivered to 1300 customers.

## More information:

[www.suedwestfleisch.de](http://www.suedwestfleisch.de)

# Tour 7 – Industry: Dairy products

Visit: 14 February 2019



## Highlights:

- Complete information flow and smooth flow of goods
- Transparent design of the entire production process
- Quality control along the entire value chain

Naabtaler Milchwerke have concentrated their production in the Schwarzenfeld plant in recent years. As a result of the consolidation, the privately owned enterprise has dramatically streamlined its processes – based on a highly developed solution by CSB-System AG. “We have developed our ERP system to such an extent that it covers all processes within the company. This process involves a strategy that integrates 100% – from A to Z – from asset management to time management and from lab integration to maintenance, thus encompassing so much more than merely production”, explains René Guhl, managing partner of Privatmolkerei Bechtel / Naabtaler Milchwerke.

## More information:

[www.privatmolkerei-bechtel.de](http://www.privatmolkerei-bechtel.de)



Information for participants

We look forward to  
seeing you there!





## Venue of the Food Business Day on February 12, 2019

Hotel im Wasserturm

Kaygasse 2, 50676 Cologne

[Register now](#)

### Accommodation:

The Hotel im Wasserturm 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 Food Business Tour you would like to attend. The hosting factories will grant the respective individual authorization for participating in the tour.

CSB-System will organize the transfer to the factories as well as to the hotel.

Meeting point for the transfer will be the entrance of Hotel im Wasserturm in Cologne. 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 Food Business Days are 199 euros per person (plus applicable sales tax), payable upon receipt of the invoice.

This fee includes the following services:

- Presentations with a direct reference to reference projects
- Released presentations in digital format (on request)
- Transfer services to the host companies as well as the hotel will be provided for
- Networking possibility during the evening event
- Unique insights into leading food companies

### Cancellation:

Cancellation of your participation in the Food Business Days requires a written notification. If we do not receive your written cancellation, the entire event fee will be payable.

If you have any questions concerning the organization, please contact:



Svenja Basten

Event Marketing

Phone: +49 2451 625-181

Fax: +49 2451 625-311

[svenja.basten@csb.com](mailto:svenja.basten@csb.com)

## Programmed for Your Success

CSB-System AG | An Fürthenrode 9-15 | 52511 Geilenkirchen, Germany

Phone: +49 2451 625-350 | Fax: +49 2451 625-311 | [info@csb.com](mailto:info@csb.com) | [www.csb.com](http://www.csb.com)

**CSB is represented in more than 50 countries worldwide.**



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