



Smart Production: How new technologies increase your productivity

25 to 26 September in Vienna

Reference visits at:



Dear Reader,

Digital technologies substantially improve the value in companies of the food and beverage industry. At the Food Business Days, we would like to show you how successful companies utilize these technologies in practice in order to increase productivity, enhance quality and reduce costs.



In addition to exciting smart factory and automation innovations, we will present the practical application of digital technologies, for example:

- Optimized production - How REWE has planned and realized its new forward-looking meat processing factory in Eberstalzell (Upper Austria)
- The Smart Factory - New technologies that you can use right away
- Efficiently manage product diversity – How Woerle gets complexity, legal requirements and traceability under control

I look forward to meeting you in Vienna!

Hermann Schalk

Food Business Day - 25 September 2018

Presentations around the topic of "Smart production" and personal discussions with our industry experts.

Food Business Tours - 26 September 2018

Tour 1

Departure: 08:00 a.m., entrance of Austria Trend Eventhotel Pyramide

Wiesbauer | Vienna (Inzerndorf), travel time approx. 15 minutes

Wojnar's | Vienna (Inzerndorf), approx. 5-minute walk

Tour 2

Departure: 07:30 a.m., entrance of the Austria Trend Eventhotel Pyramide

GoodMills | Schwechat, travel time approx. 20 minutes

Linauer&Wagner | Lichtenwörth, travel time approx. 40 minutes

Tour 3

Departure: 08:00 a.m., entrance of Austria Trend Eventhotel Pyramide

Steinrieser Getränke | St. Gallen, travel time approx. 2:30 hours

Tour 4

Departure: 07:45 a.m., entrance of Austria Trend Eventhotel Pyramide

Woerle | Henndorf am Wallersee, travel time approx 2:45 hours

Bus transfer to the factory tours as well as to Austria Trend Eventhotel Pyramide will be offered.

Food Business Day, 25.09.2018

- 09:00 *Welcome*
- 09:10 Opportunities and challenges of Industry 4.0
- 09:40 Optimized production - How REWE has planned and realized its new forward-looking meat processing factory in Eberstalzell (Upper Austria)
Speaker: Christian Kern / REWE Austria Fleischwaren GmbH - Head of Logistics & IT
- 10:10 ERP as optimization center: How to measure your performance, identify problems immediately, and fix them quickly with your ERP system
- 10:40 More freshness and flexibility at lower cost - How Wiesbauer has improved with innovative automation solutions.
- 11:10 *Tea and coffee break*
- 11:40 10 percent cost savings and more - Where food companies have the greatest potential
- 12:10 Example Promessa: How innovative logistics solutions can double your output
- 12:40 *Lunch break*
- 13:40 GoodMills digitizes its flour production - New optimization potentials through digitization also for medium-sized companies
- 14:10 Cost reduction through optimized intralogistics and automation solutions
- 14:40 CSB Linecontrol: How to get full control of your production and packaging lines, at all times
- 15:10 *Tea and coffee break*
- 15:30 Efficiently manage product diversity – How Woerle gets complexity, legal requirements and traceability under control
- 16:00 Cutting planning and cutting order processing: On-demand processing with the CSB-System
- 16:30 *Conclusion*
- 17:30 *Departure to Vienna*
- 18:00 *Sightseeing tour of Vienna*
- 19:30 *Get-together & networking dinner*

The sausage processing facility, established more than 85 years ago by Franz Wiesbauer, ranks among the most important companies in the industry. It is Austria's largest manufacturer of summer sausage. In May 1995, Wiesbauer opened a cutting-edge production facility in Inzersdorf (Vienna). Its top brand "Bergsteiger" accounts for the biggest part of the company's sales. Another 80 Austrian sausage specialties are produced for the Austrian market as well as for export, particularly to Germany.

Employees:

- Approx. 550

Performance:

- Annual sales volume 2017: €105 million
- Turnover 2017: 14,000 tons

Product range:

- Alpine dry sausage, raw and fresh sausages, roasted specialties, ham products for deli counters and self-service

Highlights:

- High degree of automation
- Full implementation of the storage and cooling concept
- Integrated traceability
- Central data management accomplished by cross-site network



Wojnar's is one of the best-known family businesses in Austria. For more than 80 years, the company has been standing for top-level quality, taste and craftsmanship. Their product range comprises spreads and salads as well as restaurant, delicatessen and convenience productions. The production facility is one of the most advanced in Austria. At 18 filling lines, portions and formats of various sizes can be filled, complying with the differing freshness requirements.

Employees:

- Approx. 400

Performance:

- Overall size: 9,200 square meters
- In total, 16,600 tons of finished products last year
- Every day, about 44 tons of finished products leave the premises

Product range:

- Snacks, sandwich spreads, salads

Highlights:

- Production Planning
- Batch Processing
- Quality Management
- Labeling
- Picking



GoodMills Österreich is Austria's biggest group of mills, with sites in Schwechat, Rannersdorf and Graz-Raaba. As a full-range producer, GoodMills delivers conventional flours and meals as well as a great variety of organic products to bakeries, industrial businesses and Austrian retailers. Flours for household use are known as Fini's Feinstes, Farina, Eselmehl and Küchenperle. The Fini's Feinstes mill in Schwechat is one of Austria's most advanced mills.

Employees:

- Approx. 125

Performance (GoodMills Österreich):

- Annual sales volume: approx. €80 million
- 230,000 tons of cereals processed per year

Product range:

- Household flours, flours for the food industry, organic products

Highlights:

- Enterprise resource planning, logistics and machines are controlled by one software system
- High degree of automation
- Efficient processing of various types of pallets
- High throughput in technical order processing
- Web portal for information exchange minimizes scheduling work



Linauer & Wagner Backstuben are two traditional family-owned companies who entered a cooperation with Ankerbrot AG in 2017 in order to grow from joint synergies. Linauer & Wagner has 19 subsidiaries in Lower Austria, Burgenland and Vienna, with about 5,000 customers per day. Every day, they supply fresh and frozen products to supermarkets, hospitals, nursing homes, schools, hotels, etc. In 2015, they established the brand "Karl's Backgenuss". The home division has a customer base of over 10,000 customers, while the catering division supplies more than 1,000 B2B customers with frozen products. The company has two production facilities. The bakery in Lichtenwörth was built ten years ago. On an area of over 30,000 square meters, a modern craft bakery with a floor space of 7,000 square meters has been built, of which 2,000 square meters are used for bakery production. The pastry shop with a space of 700 square meters remained at its previous site in Wiener Neustadt.

Employees:

- Approx. 350

Performance:

- Approx. 30 million pieces of pastry
- Approx. 3.6 million pieces of patisserie
- Approx. 1.5 million pieces of bread
- Approx. 1.2 million tortes and torte slices

Product range:

- Bread, pastry, patisserie, confectionery, tortes, snacks

Highlights:

- Purchasing
- Sales (Food retail, Subsidiaries, Direct sales)
- Inventory
- Administration
- Labeling

Steinriester, which has been a family-owned business since its establishment in 1886, primarily produces non-alcoholic private-label brands of well-known trading companies. At the head office in St. Gallen, Styria (not to be confused with St. Gallen in Switzerland), the company runs a filling plant with two PET lines and one Tetra line. The subsidiary in Croatia operates one PET line.

Employees:

- Approx. 40

Performance:

- In 2016, the total output of bottles and Tetra packages was approx. 160,000,000 units.
- IFS certified
- Subsidiary in Croatia and shares in other companies.
- The storage capacity in St. Gallen encompasses an area of 15,000 square meters, external warehouses at carriers not included

Product range:

- Water, syrup, lemonade, direct juice, protein drinks, carbonated and still drinks
- Beverages are filled into PET bottles (short neck) of 0.3, 0.5, 0.7, 1, 1.5 and 2 liters, with short cap, syrup cap and sports cap, as well as 0.75 and 1-liter Tetra packages

Highlights:

- End-to-end enterprise resource planning and traceability
- Inventory management on pallet basis
- Fully automatic pallet labeling
- Picking with mobile scanners
- Invoicing

The family business WOERLE has been the leading cheese specialist in Austria for more than 130 years. Today the company has about 300 employees and is one of the biggest and most successful cheese factories in Austria. The name WOERLE is inseparably linked to exquisite natural and processed cheese. With its hay-milk Emmental and its processed cheese slices, WOERLE is the absolute market leader in Austria. However, WOERLE is also well-known in the international market: Under their brand "Happy Cow", the company primarily supplies processed cheese products, but also natural cheese specialties to around 70 countries worldwide.

Employees:

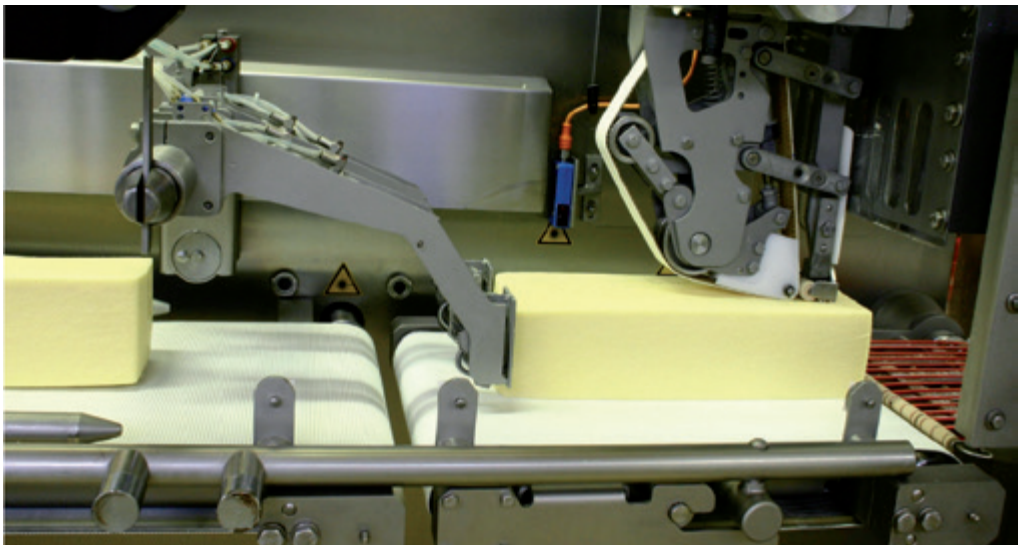
- Approx. 300

Performance:

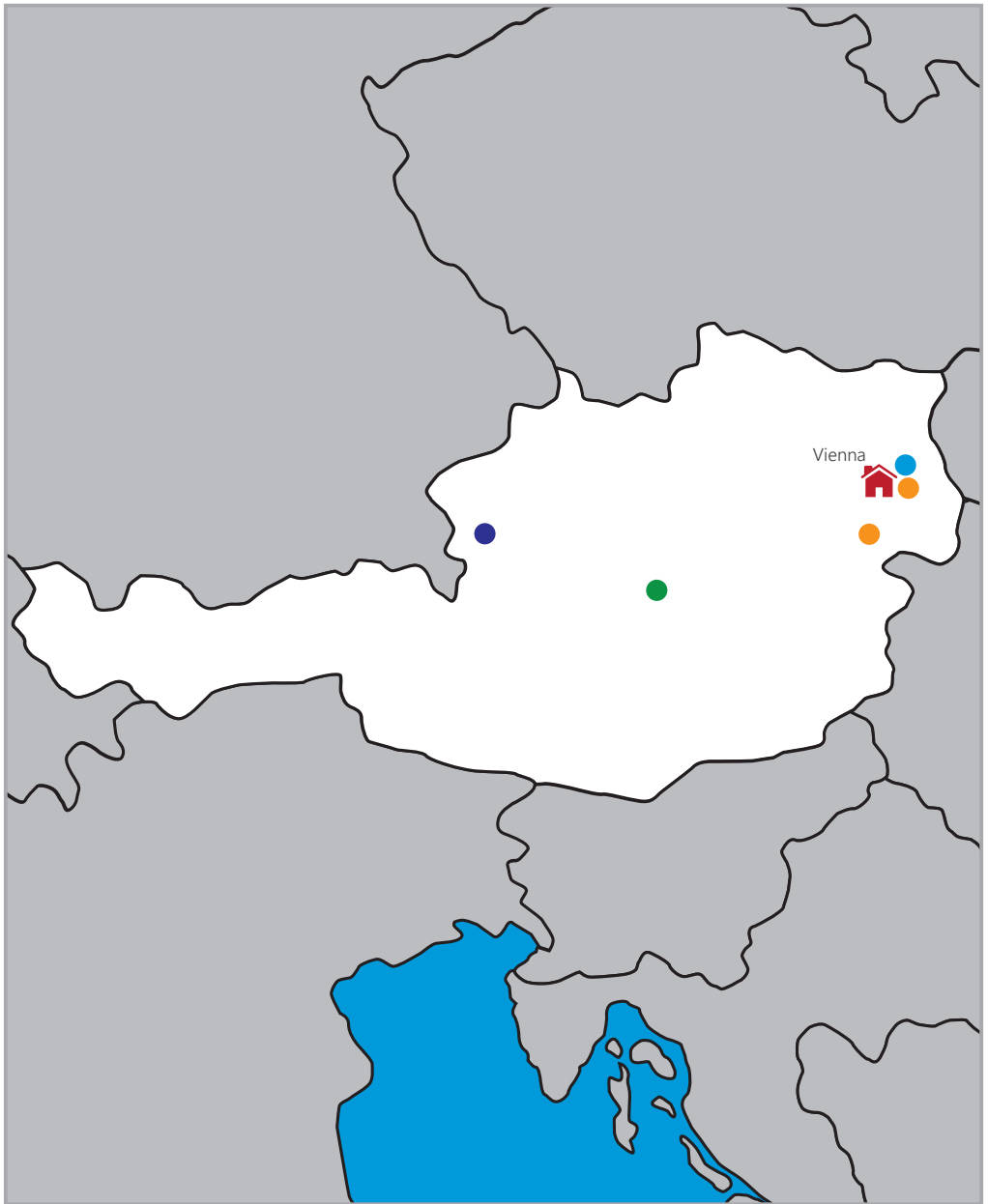
- Annual turnover 2017: 121 million Euro
- Sales 2017: 27,250 To

Product range:

- Hay-milk cheese, sliced cheese, processed cheese



Overview: Food Business Tours - 26 September 2018



Venue

Austria Trend Eventhotel Pyramide

Tour 1

Wiesbauer
Wojnar's

Tour 2

GoodMills
Linauer & Wagner

Tour 3

Steinrieser

Tour 4

Gebrüder Woerle

Information for participants

[Register now](#)

Venue of the Food Business Day on 25 September 2018

Austria Trend Eventhotel Pyramide
Parkallee 2
2334 Vössendorf, Austria

Accommodation :

The Austria Trend Hotel Pyramide has blocked rooms for you. Please book a room directly at the hotel with reference to "CSB-System".

Single room: 110 € incl. breakfast

Please note that we have reserved a limited number of rooms at the hotel. Conditions for later bookings may differ.

Information:

In the enclosed registration form, please select the Food Business Tour you would like to attend. 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 Austria Trend Eventhotel Pyramide. 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 Euro per person (plus 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 seminar hotel will be offered
- 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. 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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Programmed for Your Success

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CSB is represented in more than 50 countries worldwide.

