

From production to packaging and storage – Anuga FoodTec brings all aspects of the processing chain together

Professional visitors can expect a complete overview of all of the process steps involved in food and beverage production at Anuga FoodTec from 26 to 29 April 2022. Once again, numerous machine manufacturers, automation experts, robotics suppliers, researchers and ingredient specialists will be presenting themselves along with the industry's top issues.



Impression from the press tour at Anuga FoodTec 2018. (Photo: © Mareike Bähnisch)

Global competence in food and FoodTec

2020 put the food industry to one of the hardest tests it has ever had to face. It was shown once again that ensuring the availability of safe foods even in times of crisis is simply impossible without highly flexible machines. As the leading information and procurement platform for the global food industry, Anuga FoodTec 2022 will be showing solutions tailored to the food and beverage industry that are indispensable for flexible production.

Digitalisation is one of the top themes in production

The influence of increasing digitalisation on food production will be one of the central themes at the trade fair. In the 'smart food factory' of the future, systems should independently communicate with one another in order to complete their tasks. In the context of their Industry 4.0 strategy, automation specialists and measurement technology suppliers are offering specific solutions for this. These can be seamlessly integrated at field level and immediately offer food producers an additional benefit. As an initial step on the road to digital transformation, they are integrating new sensors into existing systems and configuring them so that they can transfer

data to the cloud and communicate with smartphones. Ideally, critical process parameters such as sugar or nitrogen content will be sent from the field to the tablet in real time and without detours via Bluetooth. This enables the efficiency of the line to be determined and also often allows potential bottlenecks in the process to be identified, which in turn offers further options for improving overall equipment effectiveness (OEE).



Packaging yoghurt pots in tubular bags: at the Schubert stand at Anuga FoodTec 2018. (Photo: © Mareike Bähnisch)

Highly flexible machines for packaging

Irrespective of whether ready-made meals, snacks, freshly cut products or sweets are involved, the variety of individual consumer wishes necessitates high-tech solutions. At Anuga FoodTec, packaging machine manufacturers will be promoting the topic of flexibility to counter the ever more complex market requirements resulting from increased product diversity and smaller batch sizes. If materials and tools have to be switched to different products and packaging several times a day, a mechanical process very quickly encounters its limits. What is needed are short conversion times, simple product and format changes as well as concepts that can be used to reconfigure or extend entire convenience food lines as required. The core elements of many lines are integrated scales, slicers and compact tray sealers or thermoformers, which are suitable for a broad range of foods due to their varied design options.

Focus on intralogistics

Digitalisation is also progressing in food industry logistics. The manufacturers are facing new challenges, not least due to the sharp increase in e-commerce as a result of the coronavirus pandemic. Increasing stock turnover rates, smaller order volumes, high delivery speeds and short term increases in delivery volumes are necessitating flexible and scalable solutions for optimising material flows within companies. Intralogistics will therefore be forming a separate focal point at Anuga FoodTec. Driverless transport vehicles, automated warehousing systems with seamlessly integrated warehouse management and efficient conveying and sorting systems are just part of the range that will be presented at Anuga FoodTec 2022.



Impression from Anuga FoodTec 2018. (Photo: © Mareike Bähnisch)

Work 4.0 is making inroads

However, increasing digitalisation in the age of Industry 4.0 is more than just a purely technical challenge: it is also giving rise to alternative forms of work sharing between man and machine, necessitating new skills within companies. In the future, employees will increasingly take on the role of decision-makers, shifting back and forth between the real and the virtual world. So the production halls of smart food factories will not be completely void of people. Quite the contrary: in the future, humans will work hand-in-hand with collaborating robots and digital assistance systems, making their activities less dependent on specific locations. Repetitive actions and work procedures will be consigned to the past, and physical presence in the immediate vicinity of the system will fade into the background. Instead, employees will be able to monitor and control production using mobile devices, regardless of where they are located – at least in theory. Visitors to Anuga FoodTec 2022 can find out specifically how smart food factories will function in practice, which solutions are already available and which hurdles companies still have to overcome in this regard.

Visiting the trade fair in the digital age

In 2022, the industry meeting will be taking place as a hybrid event, i.e. a combination of a physical and digital platform. Focus will once again be on all aspects of food and beverage production – from digitalisation, robotics and automation, food safety and energy management up to and including strategies for reformulating foods. Interested parties can find an overview of the topics and further information concerning the trade fair at www.anugafoodtec.de.

Further information and contact

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