











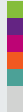



PROGRAM SPEAKERS CORNER

HALL 10.1, F070/G081









www.anugafoodtec.com
COLOGNE, 19.-22. march 2024




TUESDAY, 19.03.2024











 OPENING OF THE ANUGA FOODTEC 2024 Chances on the Way to Climate Neutrality	09:15 – 09:55 a.m.
 GEA CIPCLEAN Clarification of CIP-solution by using separators	11:00 – 11:30 a.m.
 THE RBK METHOD New construction of a meat production facility without fossil fuels -all-electric/ Practical report	11:30 – 12:00 p.m.
 SOLUTIONS FOR NOW AND TOMORROW...	12:00 – 12:30 p.m.
 HOW TO MAKE YOUR PACKAGING FIT FOR THE FUTURE: Best practice examples of paper-based packaging solutions	12:30 – 13:00 p.m.
 SUSTAINABLE ALTERNATIVE TO PASTEURISATION	13:00 – 13:30 p.m.

 40 YEARS OF EXPERIENCE IN ONE YEAR: ALPLAindustrial celebrates its birthday	14:00 – 14:30 p.m.
 DIGITALIZATION OF DAIRY SEPARATORS	14:30 – 15:00 p.m.
 DIGITAL TRACEABILITY IN FOOD PROCESSING	15:00 – 15:30 p.m.
 EVOLUTION OF ENVIRONMENTAL HYGIENE: How Past Challenges Led to Better Food Safety Controls	15:30 – 16:00 p.m.
 BATTLING BIOFILMS a joint task force approach	16:00 – 16:30 p.m.
 ADVANTAGES OF LAB-SCALE EXTRUSION	16:30 – 17:00 p.m.

WEDNESDAY, 20.03.2024

 PRESENTATION OF CONE MIXER	19:30 – 10:00 a.m.
 DECARBONIZE EVEN YOUR MOST DEMANDING PROCESS STEAM APPLICATIONS WITH A WELL-PROVEN TECHNOLOGY	10:00 – 10:30 a.m.
 SELECTED ION FLOW TUBE MASS SPECTROMETRY (SIFT-MS) Fast and Simple Analysis of VOC Emission for the Food Industry	10:30 – 11:00 a.m.
 IN-LINE MEASUREMENT TECHNOLOGY IN THE FOOD INDUSTRY reduce costs, ensure quality.	11:00 – 11:30 a.m.
 PORTIONING TECHNOLOGY IN MODERN FOOD PROCESSING	11:30 – 12:00 p.m.
 FTNF, TEA, AND R&G FLAVOURS Technology for their continuous extraction; including the production of RTD and Soluble Coffee & Tea	12:00 – 12:30 p.m.
 HOW TO PERFECTLY CUT PLANT-BASED CHEESE ALTERNATIVES WITH FAM-STUMABO TECHNOLOGY?	12:30 – 13:00 p.m.
 AUTOMATIC DEPALLETTIZING AND DISCHARGING OF SACKED GOODS Robot-based and AI-supported	13:00 – 13:30 p.m.

 DEFINOX At the core of the industrials sanitary process issues	14:00 – 14:30 p.m.
 PROCESS COST DRIVERS OF MULTIHEAD WEIGHERS	14:30 – 15:00 p.m.
 REVOLUTIONISING FOOD PRODUCTION: Central Production Units and the Journey to 500,000 Meals Per Day	15:00 – 15:30 p.m.
 DEMOCRATIZING AI: Empowering the Workforce and Enhancing Productivity	15:30 – 16:00 p.m.
 BENEFITS OF A TOTAL SOLUTIONS PARTNER IN PROCESSING & PACKAGING	16:00 – 16:30 p.m.
 SUSTAINABLE WASTEWATER TREATMENT AND REUSE IN THE DAIRY AND POTATO INDUSTRIES: cases	16:30 – 17:00 p.m.
 SAFE MONEY WITH HYGIENIC DESIGN	17:00 – 17:30 p.m.

 Careers Day	 Food Packaging	 Science & Pioneering
 Digitalisation	 Environment & Energie	 Safety & Analytics
 Automation	 Intralogistics	 Trends & Market Research
 Food Processing		

All lectures are held either in German or English.
We offer AI-powered speech-to-text translation into German, English, Spanish, Italian, Polish and Chinese.

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COLOGNE, 19.-22. march 2024




THURSDAY, 21.03.2024





 DIGITALIZATION FOR HOMOGENIZERS	09:30 – 10:00 a.m.	 IN-LINE QUALITY CONTROL AND FOREIGN BODY DETECTION USING HYPERSPECTRAL IMAGING	13:00 – 13:30 p.m.
 COMPETITIVE IN HYGIENIC DESIGN	10:00 – 10:30 a.m.	 RETHINK FOOD PRODUCTION: developing a decarbonisation roadmap with GEA's AddBetter Consulting	14:00 – 14:30 p.m.
 NO HISSING - THE AIR IS OUT	10:30 – 11:00 a.m.	 HANDLING OF DUSTY PRODUCTS WITHIN MIXERS	14:30 – 15:00 p.m.
 ROBOTICS AND BEYOND: Envisioning the Next Wave of Food Industry Automation	11:00 – 11:30 a.m.	 SUSTAINABLE SURFACE HARDENING INCREASING LIFESPAN OF YOUR STAINLESS STEEL PARTS FOR FOOD AND BEVERAGE INDUSTRY	15:00 – 15:30 p.m.
 REDUCING CO2 EMISSIONS IN SPRAY DRYING AND PROVIDING THE EVIDENCE TO YOUR STAKEHOLDERS	11:30 – 12:00 p.m.	 CREATING ENABLING CONDITIONS FOR DIRECT ELECTRIFICATION TO THRIVE IN THE FOOD AND DRINKS INDUSTRY	15:30 – 16:30 p.m.
 SUSTAINABLE WASTEWATER TREATMENT AND REUSE IN THE DAIRY AND POTATO INDUSTRIES: cases	12:00 – 12:30 p.m.	 PLANT IT ON ECOSTRUXURE AUTOMATION EXPERT: an integrated approach	16:30 – 17:00 p.m.
 ACHIEVING SIGNIFICANT SAVINGS WITH DIGITAL TRANSFORMATION Practical report	12:30 – 13:00 p.m.		

FRIDAY, 22.03.2024

 BARCAMP FUTURE OF FOOD: How will we produce food and beverage in the future?	09:30 – 11:00 a.m.
 DEEP DIVE YOUNG PROFESSIONALS Tips and tricks for your successful application in the food industry	11:10 – 11:40 a.m.
 DEEP DIVE YOUNG PROFESSIONALS Social media tips for your professional presence on LinkedIn and XING	11:40 – 12:10 p.m.
 DEEP DIVE YOUNG PROFESSIONALS Food production 4.0 - the human factor: Challenges and career management along the Food Value Chain	12:15 – 12:45 p.m.

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