

10. – 11 May 2017 in
the Netherlands and Belgium



Success factor production

How you can optimally plan, manage flexibly and reduce costs
in your food processing plant

Company tours:

- ProMessa
- Veviba
- Luiten Food
- Colruyt

Dear Reader,
Expensive raw materials, low margins, high competition and increasing regulatory requirements. The current environment in the food-processing industry is more challenging than ever.



The good news is: The use of best practices and state-of-the-art technologies provide significant improvements in food processing. More transparency, more efficiency through automation as well as digitalization, seamless traceability, mastering complexity and more speed and therefore freshness – the opportunities are obvious. And: The solutions are no theoretical concepts, but have been put to successful practical use in the Factory ERP. During the Food Business Days we will show you our most interesting solutions live and on-site.

Kind regards

-
Erwin Kooke



Presentations by industry experts



Witness best practice solutions live



International networking opportunities

Food Business Day – Wednesday, 10 May

- 10:00 a.m. Greeting
- 10:15 a.m. Optimization potential in the food industry: Quality and freshness up, costs down
- 10:45 a.m. Good planning is half the battle:
With optimized production planning for lower costs and more satisfied customers
- 11.15 a.m. Tea and coffee break at the „Food Business“ zone
- 12.00 p.m. Cost optimization through more efficient production with secure production orders
- 12.30 p.m. The complexity of food safety
- 13.00 p.m. Lunch at the „Food Business“ zone
- 14.15 p.m. Logistics concepts for the future. How food companies can save money in picking and intralogistics
- 14.45 p.m. The good ones in the pot ... - How industrial image processing increases quality and decreases costs from goods receiving to shipping.
- 15.15 p.m. FACTORY ERP® – The right IT strategy for the factory – Differences and similarities of SMEs and large concerns
- 15.45 p.m. Tea and coffee break at the „Food Business“ zone
- 16:30 p.m. Meet & Greet: Opportunity to take part in discussions and share your thoughts with CSB experts on the following topics:
- FACTORY ERP®
 - Production planning & recipe management
 - Logistics concepts & Intralogistics
 - Traceability & Quality Assurance
 - CSB-Vision
- 17:20 p.m. Closing words
- 19:00 p.m. Joint dinner

Food Business Tours – Thursday, 11 May

Please select one of the following tours in the form.





ProMessa
www.pro-messa.nl

ProMessa BV, a part of Coop Productiebedrijven BV, is the central meat processor of several supermarket chains. With more than 30 years of experience and nearly 130 member of staff, the company offers a full range of meat products. The success recipe of the company lies in its combination of traditional butcher trade, in which qualified and experienced specialists work and a largely automated logistics systems. This enables daily fresh deliveries of a broad and even customer-specific product range with maximum logistic capacity.



Employees: More than 150 members of staff

Performance:

- Daily deliveries to 1,200 supermarkets
- Automatic crate storage (slow movers, automated storage transport) with 7,000 crate storage locations

Product range: Pre-packed meat products (pork, beef, convenience), vegetarian products

Highlights:

- Integrated control and monitoring of all processes from purchasing to production, logistics to goods shipping
- Comprehensively automated and optimized supply chain under one roof
- Parallel processing and picking of various quality lines
- Quick response times in the event of reorders
- Highly diverse product ranges at low logistical costs
- Decoupling of production and picking



Veviba
www.veviba.be

The company, which belongs to the Belgian Verbist Group, has been a specialist for beef for half a century and supplies nearly all large Belgian supermarkets. The company produces beef products, which are traceable from fork to field and has several of its own rearing facilities in Belgium.



Employees: About 300 members of staff

Performance:

- Own breeding facilities at 19 farms with more than 10,000 own cattle
- Daily production of approx. 40,000 pre-packed meat products

Product range: Pre-packed and fresh red meat, plus game and poultry

Highlights:

- Comprehensively optimized supply chain
- Integrated value-added chain from rearing management to traceability
- Efficient production processes and automated processes in weigh price labeling, picking and high bay storage
- Quick access to current operating data
- 50,000 packages or pre-packed meat daily thanks to automation



Luiten Food
www.luitenfood.com

Luiten Food has been involved in the game and poultry industry since 1938. In the meantime, Luiten Food has developed into Europe's largest provider in the international beef, lamb, game and poultry trade. The products are delivered to a large number of various customers in the fields of food service, food industry, wholesale, catering and speciality shops.

Employees: More than 50 permanent employees

Performance:

- Daily / weekly supply of 250 tons of meat products, e.g. to the retail and food service markets
- Own cold storage warehouse, with 5,000 pallet spaces

Product range: Beef, lamb, game and poultry

Highlights:

- Integrated full traceability
- Full use of M-ERP for the optimization of the logistics chain
- Compliance with the requirements of various quality assurance systems (IFS Food, IFS Broker)
- Flexible order management
- Simple support of production orders, labeling and packaging



Colruyt
www.colruytgroup.be

The Colruyt Group Fine Food is comprised of the production areas of cheese, wine, coffee, bread and meat. Colruyt Group Fine Food Meat produces its products in three different factories. Meat processing located in Halle, which consists of two plants, cuts, processes and packages fresh beef, veal and pork. Plus, the production of salads, meat products and frozen meat also takes place in Halle. The third plant in Wommelgem produces and ships fresh poultry products.

Employees: About 843 members of staff

Performance:

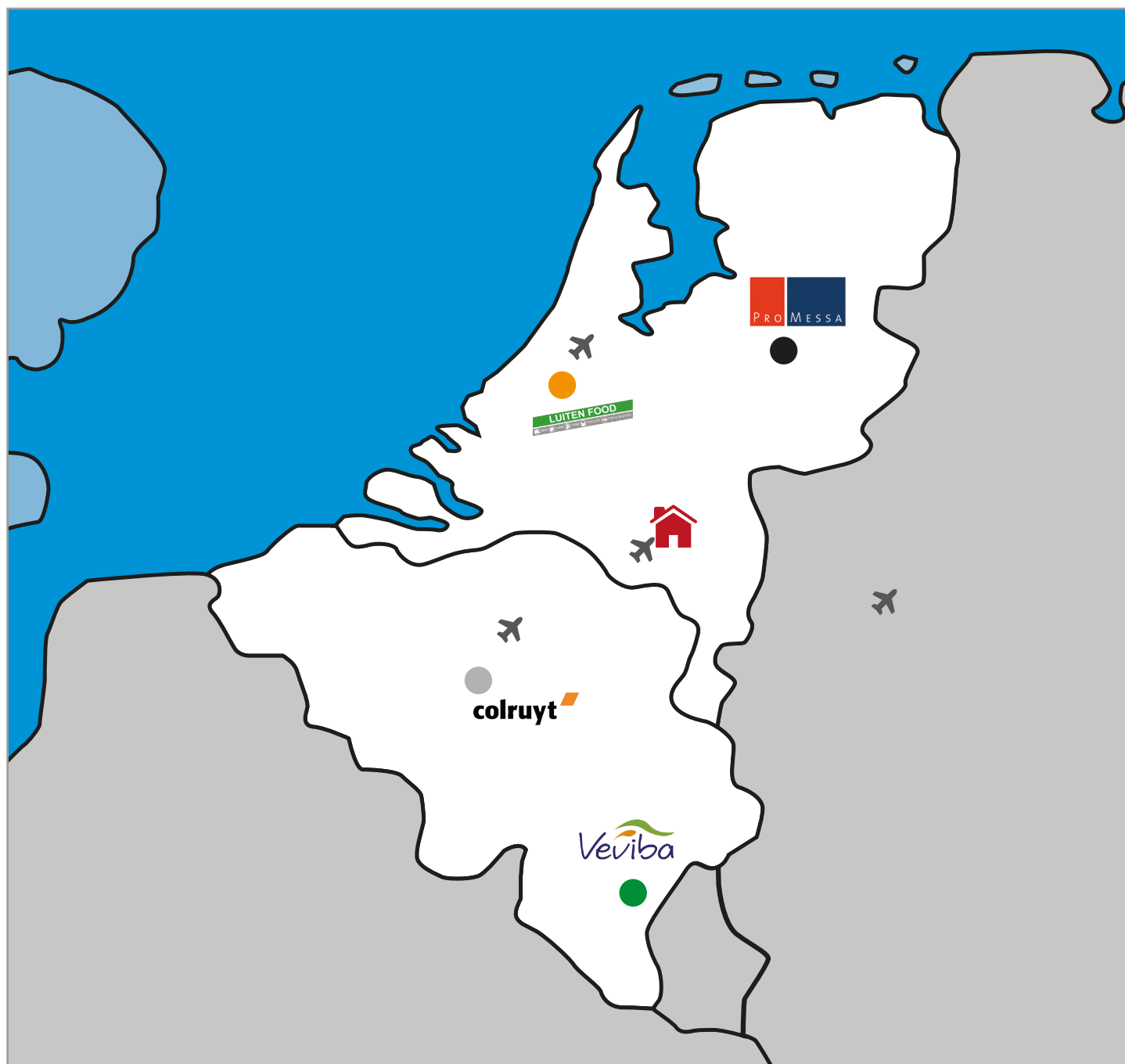
- Sales volume: approx. EUR 190 million
- Processing of 1,300 hogs / day

Product range: Fresh products, deep-freeze products, butchery products, wine, coffee, beer, own brands

Highlights:

- Comprehensively optimized supply chain
- Quick access to current operating data
- Efficient production processes
- Accurate information on inventory stocks





Seminar hotel

Hotel Pullman Eindhoven Cocagne
Vestdijk 47, 5611CA Eindhoven,
Netherlands



Airports in the vicinity

Brussels-Zaventem, Amsterdam-Schiphol,
Eindhoven and Düsseldorf



Tour 1

ProMessa BV
Dordrechtweg 13,
7418 CH Deventer,
Netherlands



Tour 2

Veviba S.A.
Parc Industr. 43,
6600 Bastogne,
Belgium



Tour 3

Colruyt
Edingensesteenweg 196,
1500 Halle,
Belgium



Tour 4

Luiten Food
Klaverblad 11,
2266 JK Leidschendam,
Netherlands

Information for participants

Date:

10. - 11 May 2017

Event location:

Hotel Pullman Eindhoven Cocagne
Vestdijk 47, 5611CA Eindhoven, Netherlands
Tel.: (+31)402326111 | E-Mail: H5374@accor.com

Food Business Tour:

Please select one of the above tours.

We will depart to the respective tour on 11 Mat at 8 a.m. at the hotel. A bus will be available for each tour.

Should you wish to take your own car to the company, please refer to the addresses on page 6. The tours start at 10 a.m.

Overnight accommodation:

- The reservation form is available for [download](#).
- Please fill in the form to make your hotel reservation. Please send the form back to the e-mail address at the bottom of the form and call the hotel to give them the missing numbers on your credit card to complete the booking.
- Costs: EUR 139 per room / night incl. breakfast

Seminar fee:

The costs for the Food Business Days are EUR 199 per person (excl. VAT) and are to be paid upon receipt of invoice.

Good reasons to take part:

- Presentations with a direct reference to reference projects
- Presentations shall be held in German and translated into English (further languages possible)
- Released presentations in digital format (upon request)
- Catering during the Food Business Days
- Participation in the evening event
- Food Business Tour of the selected companies
- Bus transfer to the Food Business Tour

Cancellation policy:

Should you cancel your registration, please contact us in writing. If we do not receive your written cancellation, the entire event fee will be payable.

Further information and latest news can be found [here!](#)

Should you have any organizational questions, please contact



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