

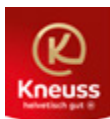
16.11.-17.11.2017
in Zurich (Switzerland)



Best Practices for the Meat Industry

How meat companies can reduce their costs and improve quality.

Reference visits at:



Dear Readers, High price pressure is the biggest challenge facing the meat industry. This is the result of a global CSB study among decision-makers. The requirements of the legislators and the trade also increase the complexity for meat companies. Those wanting to earn money will have to optimize their business. This is especially true for companies in Switzerland, which have to meet the highest quality requirements at high costs. Find out where meat companies have optimization opportunities, what best practices market leaders use and what innovations make further optimization possible.



Seize this unique opportunity. Get important ideas for your business directly on site.

Kind regards
André Bürgi

Meat Business Day - 16 November 2017

Presentations on the topic "Best Practices for the Meat Industry" and sharing experiences with our industry experts.

Meat Business Tours - 17 November 2017

Tour 1

Departure approx. 7:45 a.m., Courtyard by Marriott Zurich North
[Bigler AG](#) - Büren an der Aare, Switzerland | Tour at 10 a.m.
[Bell Schweiz AG](#) - Oensingen, Switzerland | Tour at 1 p.m.

Tour 2

Departure: approx. 7:30 a.m., Courtyard by Marriott Zurich North
[Ernst Kneuss Geflügel AG](#) - Mägenwill, Switzerland | Tour at 8:30 a.m.
[Lucarna-Macana AG](#) - Hinwil, Switzerland | Tour at 1 p.m.

Transfer to the designated tour factories will be offered

Meat Business Day, 16 November 2017 in Zurich

10:00 *Welcome*

10:15 Where is the biggest potential at food companies? Optimization fields from procurement, recipes and cutting processes

10:45 FACTORY ERP: How you can implement industry-specific ERP in your factories and save costs

11:15 Practical example Veviba S.A.: Competitive edge with vertical integration

11:45 *Tea and coffee break*

12:15 Industrie 4.0: How you can benefit from the Smart Food Factory today

12:45 Industrial image processing: CSB-Vision as the „eye“ of your factory

1:15 *Lunch*

2:15 Practical example Bell: More freshness and flexibility at lower costs with innovative automation solution

2:45 Smart Production Planning – Intelligent planning with real-time data

3:15 Smart intralogistics – Managing material flows, controlling complexity and increasing flexibility

3:45 *Tea and coffee break*

4:15 Practical example Edeka Südwest: How cutting-edge technology improves efficiency at the meat facility of Edeka Rheinstetten

4:45 Traceability with the CSB-System: Security and transparency for all goods flows

5:15 *Conclusion*

7:30 *Joint dinner*



Bigler has stood for tradition and true passion for the butcher's trade since 1946. Committed to nature and dedicated the region for the well-being of employees. Every day, more than 600 employees in the family-owned company from Büren an der Aare are committed to fine meat products and trendy convenience items ranging from sandwiches, salads to ready-to-cook creations. Plant 7, which has just been commissioned, opens up new dimensions for top freshness and ingredients produced in-house in accordance with „clean labels“ and forms an ideal basis for future growth.

Employees:

- More than 600

Performance:

- Service and consulting for customers
- Deliveries take place 7 days a week
- 50 refrigerated vehicles

Product range:

- Full range with fresh meat, sausage products, delicacies, convenience and traiteur products

Highlights:

- Production planning, production control and automated data capture
- Fully automated inventory system
- Automated customer picking



The roots of the company go back to 1869, when Samuel Bell opened his butcher's shop in the center of Basel. Today, the company employs some 9,700 members of staff in Switzerland and Europe. The Bell Food Group is divided into the Bell Switzerland, Bell Germany, Bell International, Hilcona and Eisberg/Gastro. It is one of the leading meat and convenience food processors in Europe and is the number one in Switzerland, with customers in the retail, food service and the food industry.

Employees:

- Approx. 9700

Performance:

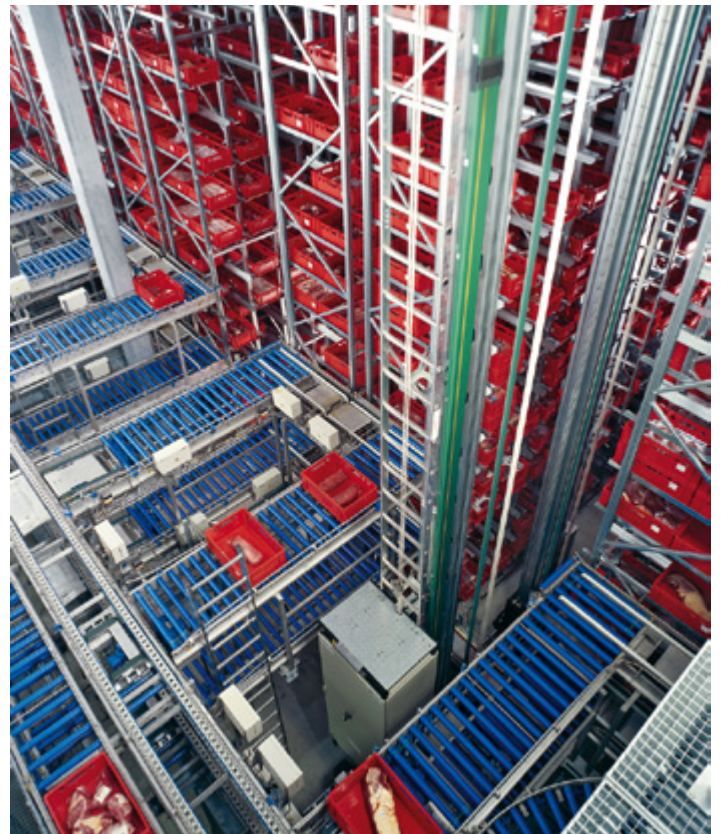
- Sales: CHF 3.4 billion
- Sales volume fresh meat and poultry: 182,874 tons

Product range:

- Meat, poultry, charcuterie, seafood, convenience products and salads

Highlights:

- Optimization of the entire value-adding process
- IT-aided automation
- High-performance sorting picking



The Swiss family-owned company Kneuss produces high-quality poultry products and relies on state-of-the-art IT support. Quality and a high level of service are the company's top priorities. In addition to fresh Guggli products also schnitzel and sausages belong to the product range of the Kneuss company, which employs 180 employees.

Employees:

- 180

Performance:

- 3000 coquelets or poulets per hour

Product range:

- Guggeli, thighs, schnitzel, Flügel, sausages, offal and spices

Highlights:

- Enabling fine distribution by means of an electronic weighing and labeling system



Die Lucarna Macana AG is a high-performance meat processing plant for large cattle, calves, pigs, lambs and more with its headquarters in Hinwil. At work, quality and hygienic production processes have the uppermost priority. Lucarna Macana AG offers cutting according to individual customer requirements and cutting descriptions. The product range includes quality labels such as Swiss Farmer Kalb, Swiss Black Angus and Kräuterschweine (herbal pigs) as well as fresh meat according to the Suisse guaranty guidelines. The symbiosis with the sister company Zentralschlachthof Hinwil AG at the same location offers the customer short production routes and thus a unique freshness of the high-quality products.

Employees:

- Approx. 75

Performance:

- Sales: approx. CHF 150 million

Product range:

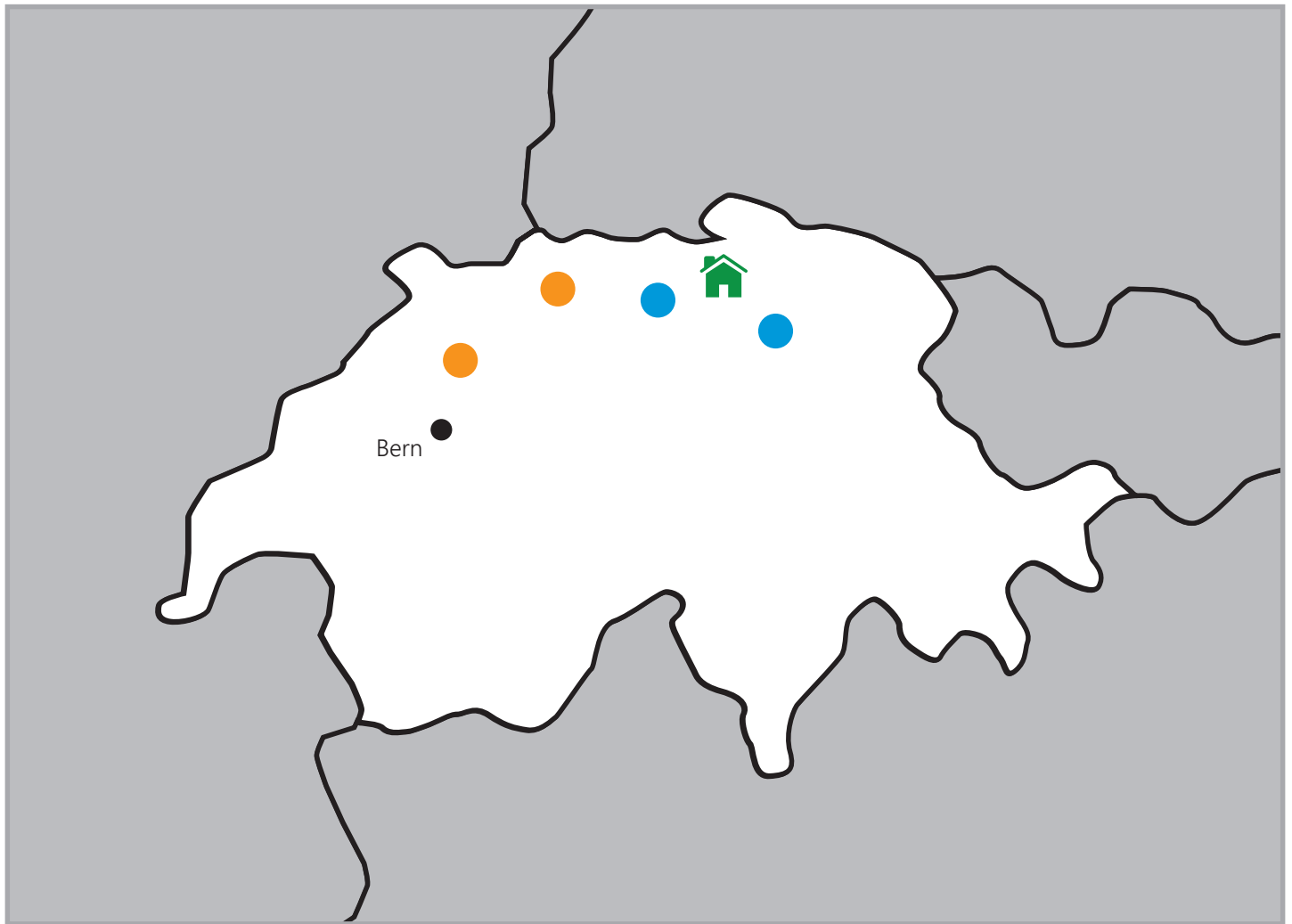
- Swiss Farmer Kalb, Swiss Black Angus, Kräuterschweine, Suisse Garantie, etc.

Highlights:

- Seamless traceability
- Utilization of energy resources thanks to refrigeration with heat recovery



Overview: Meat Business Tours – 16.11. – 17.11.



Conference hotel

Courtyard by Marriott Zurich North
Max-Bill-Platz 19
8050 Zurich
Switzerland

Tour 1



Bell Schweiz AG
Dünnerstrasse 31
4702 Oensingen
Switzerland



Bigler AG
Industriestraße 19
3294 Büren an der Aare
Switzerland

Tour 2



Ernst Kneuss Geflügel AG
Eichlistraße 5
5506 Mägenwil
Switzerland



Lucarna-Macana AG
Wildbachstrasse 20,
8340 Hinwil
Switzerland

Information for participants

[Register now](#)

Venue of the Meat Business Day on 16 November 2017

Courtyard by Marriott Zurich North
Max-Bill-Platz 19
8050 Zurich
Switzerland

Accommodation:

Courtyard by Marriott Zurich North has blocked rooms for you. Please book a room directly at the hotel with reference to "CSB-System".

Single room: 239 CHF (approx. 216.50 EUR) incl. breakfast

Please note that we have a limited number of rooms at the hotel which can be booked, so please book early.

Information:

Please choose the Meat Business Tour you would like to attend in the enclosed registration form. The hosting factories will grant the respective individual authorization for participating in the tour. Transfer to the factories will be organized by CSB-System.

The presentations will be in German. English translation will be offered. Other simultaneous interpreting is possible on request. Please ask us about this.

Participant fees:

The fees for the Meat Business Days are 199 Euro per person (excluding applicable sales tax), payable upon receipt of the invoice.

Good reasons to take part:

- Presentations directly related to the reference projects
- Released presentations in digital format (on request)
- Transfer to the designated tour factories will be offered
- Networking possibility during the evening event
- Unique insights into leading food companies

Cancellation policy:

Cancellation of your participation in the Meat Business Days requires a written notification. The seminar fee will be charged in full if we do not receive your cancellation.

We would be pleased to help you with any organizational issues



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Do not miss out on the CSB-Events 2018 and save the dates now!

Next year, we have also planned several international events offering you insight into optimization possibilities with the CSB-System, in theory as well as in practice.

Decide for yourself!

You can experience our software live during the Food Factory Tour at our company tours. Or would you prefer to learn from best-practice presentations in addition to the

opportunity to visit the tours and further optimize your company with this knowledge? Then a visit to the Business Days is especially interesting for you.

Upcoming dates for your agenda. We look forward to meeting you at one of our events.



Dates:

Meat Business Days – Meat Processing
Geilenkirchen, 05.02. – 07.02.2018

Food Factory Tour – Within the framework
of the Anuga Food Tec
Germany, 19.03. – 23.03.2018

Meat Business Days – Optimization in
meat processing
Ettlingen, 23.04. – 25.04.2018

Food Business Days – Best Practices for
Food Companies
Vienna, 24.09. – 28.09.2018

Meat Business Days - Optimization in
Meat Processing
Ettlingen, 12.11. – 14.11.2018

Programmed for Your Success

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CSB is represented in more than 50 countries worldwide

