

iba is coming

FROM 16TH TO 21ST SEPTEMBER 2012, IBA WILL TAKE PLACE ON THE FAIRGROUND OF MESSE MÜNCHEN IN THE EAST OF MUNICH. THE TRADE FAIR WILL GIVE AN INSIGHT INTO THE ASPECTS OF THE BAKING- AND CONFECTIONERY INDUSTRY. IN THE FOLLOWING, A SELECTION OF COMPANIES WILL PRESENT ITS PRODUCTS AND INNOVATION



++ CSB-System AG

Hall A6, booth 320

At iba 2012, CSB-System AG will inform visitors about IT solutions for business management. Focus is placed on integrated functionality for assured quality and hygiene in companies in the bread and bakery sector. Pick-to-light picking will also be presented. In the bread and bakery sector, in particular, efficient processes and high-quality products are crucial in order for a company to be competitive and future-proof. This will also be the motto for the CSB-System AG trade fair presence at the iba in Munich. From 16th to 21st September at stand 320 in hall A6, the company will show, amongst other things, how producers in the bread and bakery sector can establish an assured quality management and make picking processes more efficient.

Food safety is one of the most important basic services and is subject to high requirements for food producers. This includes complete documentation of food processing which is as detailed as possible, as well as the flows of raw and auxiliary materials and transparency of sales channels.

With the CSB-System, user companies get quality management with a transparent traceability concept that runs through all areas of the company. With this concept, information from all areas which is relevant to quality and traceability can be captured, evaluated and analyzed online – all in one system. Existing fixed points of data capture and mobile end devices

are connected directly to the critical check points in the company, ensuring a complete HACCP. This means that processes such as conveying, weighing, scanning, mixing, filling, packing and analyzing and the required machines and systems are always synchronized with the quality management through the ERP system. This guarantees complete quality control and traceability throughout the entire manufacturing process.

The web application “iCMS” (Integrated Cleaning Management Software) is a software solution for managing cleaning activities in food and beverage producing companies. iCMS is web-based, available without the need for installation and provides various useful functions.

Using the software solution, user companies ensure compliance with the highest hygiene standards and are able to react proactively to hygiene-related requirements. Easy access via the CSB-System data centre, where the application is hosted, enables users to keep an eye on the hygiene hotspots of the company at any time. Further benefits include documentation of all cleaning activities, improved hygiene control for all processes, considerable time savings as regards food safety and quality audits as well as easy identification of weak points regarding hygiene and training needs.

Another main focus at iba will be pick-to-light picking, which is particularly viable for companies with many subsidiaries. This paperless picking method has considerable economic advantages and visitors to the CSB-System stand

will be able to see this for themselves. Some of its advantages are e.g. its efficiency, performance, error rate and the fact that it is user-friendly.

++ CompData Computer GmbH

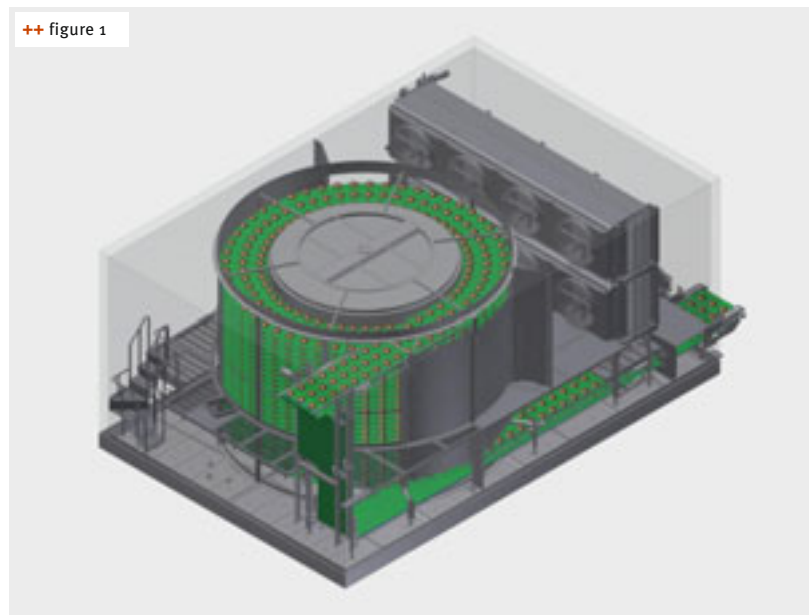
Hall A2, booth 440

CompData will assist at iba 2012 with Business Intelligence applications so that business processes within the management of the bakery are optimized and costs are reduced. The applications permit a comprehensive review and analysis of relevant business data. CompData offers Diamant/3 IQ, a solution which combines financial accounting, cost accounting and controlling functions in an integrated package to meet the complex requirements which exist in bakery firms. The company thus provides decision-making aids to permit more effective business planning.

++ GEA Refrigeration Technologies GmbH

Hall 5, booth 585

At the trade fair iba, GEA Refrigeration Technologies will present its chilling and freezing solutions for the bakery industry. For example, visitors can examine GEA Q-belt™ technology as shown in GEA Maxi-Stack™ spiral freezers and coolers. It is a robust and reliable self-stacking belt system that offers the advantage of eliminating conventional belt-supporting rails – which means greater freezing output with the same footprint. GEA Maxi-Stack™ is available for freezing capacity up to 3,500 kg/h. GEA will furthermore demonstrate the GEA E-Tec series at the trade fair. These spiral freezers serve the output range from 500 to 7,000 kg/h. They are pre-assembled in factory to minimize installation time by up to 40%. The new direct-drive system for GEA A-Tec and GEA E-Tec spiral freezers and coolers is especially designed for sensitive food. They feature the Intralox Direct-Drive System, in which Acetal conveyor belts are directly geared to the drive drum. Direct-drive systems ensure the following advantages: the conveyor runs flat without tension variations, the food during cooling or freezing remains in place on the conveyor belt, and no deformations can occur because of a change in position. This is a major improvement for cooling or freezing such products as doughnuts, croissants, and other similar goods. The gentle transport likewise offers additional benefits: for example, baked



goods can be exactly positioned on the belt at high density, since their position on the belt does not change.

++ WP Bakery Group

Hall B4, booth 110

Werner & Pfleiderer will set new quality labels at iba 2012. First, the WP CleanTec concept is an integrated approach from planning of building and infrastructure to the processing of dough or the choice of the right cleaning materials and the logistics. Together with qualified partners, CleanTec helps to make the production more hygienic and the processes more efficient. Therefore, the quality of your products can be improved. As the operation of ovens, cooling devices and many other electrical devices add up to 5% or more of the total revenue and Ovens stand for the biggest part of energy consumption with 50 to 70%, the company offers GreenEnergy with a TÜV certificate for energy efficiency. With the Zyklotherm heating systems, for example, the Matador ovens need up to 30% fewer energy as comparable ovens. The WP Pellador oven points with its energy balance for the CO₂ neutral burning of wood pellets. Besides different ovens, WP offers complete solution for the energy efficient and climate-neutral production, for example with stratified storage tanks in combination with ovens. Furthermore, since spring 2012, also in store baking ovens are integrated into the SmartControl philosophy, i.e. standardized user surfaces, so that ovens, roll lines and cooling devices can be controlled via touch screen with the same pictograms, colors and menu. +++

++ figure 1
Beginning now, GEA A-Tec and GEA E-Tec freezers and coolers are available with a direct-drive system, which is highly beneficial for sensitive food such as deep-fried, breaded, and sugar-glazed products