



# Media Service

DLG e.V., Eschborner Landstr. 122, 60489 Frankfurt/Main, Germany,  
Tel.: +49-(0)69-24788-206, Fax: -112; r.huebner@DLG.org, www.dlg.org

---

Frankfurt am Main,

7 December 2021

## **Anuga FoodTec 2022**

### **Focus on Global Technology Trends**

#### **Five developments and their relevance for the food and beverage industry**

**(DLG). Which global trends currently determine innovations in food technology? As the professional partner of Anuga FoodTec, the DLG (Deutsche Landwirtschafts-Gesellschaft - German Agricultural Society) provides compact insights into the developments currently relevant and their impact on the food and beverage industry. In keeping with their high relevance, the technical programme of Anuga FoodTec 2022, organised by the DLG, will also deal extensively with these top topics under the main theme of "Smart Solutions - Higher Flexibility". Anuga FoodTec 2022 will take place from 26 to 29 April on the Cologne trade fair grounds. As the leading international trade fair for the food and beverage industry, it is the ideal information and ordering platform for all areas of production, processing and packaging.**

The complexity in the food and beverage industry is increasing and with it the demands on companies. More than ever, the challenge is to find optimal solutions for cost and resource-saving, high-frequency production accompanied by rising consumer expectations for variety, innovative packaging and sustainability.

Five trends and their impact on food technology at a glance:

#### **1. Sustainability**

Worldwide, about one third of all food produced is lost during production, processing in the trade or by the consumer. This involves considerable financial losses and wasting of precious resources. The losses for meat, grain and milk products are especially significant here. Smart solutions promise relief. How

they can help minimise overproduction and avoid unnecessary waste will be presented at Anuga FoodTec 2022.

Today, food producers are also expected to show a strong commitment to sustainability: Improved traceability, supply chain accountability and sustainable packaging are at the top of the wish list. With **Blockchain**, digital tracking along each individual link of the delivery chain becomes practicable: Digital product information, such as the holding of origin, batch number, processing data, expiration dates and delivery details, like compliance with the cold chain – all of these are stored in the Blockchain. This creates new dimensions of transparency and trust and the basic conditions for higher food safety, more sustainability and improved efficiency. Visitors to Anuga FoodTec will learn about the potential of Blockchain.

**Corporate environmental protection** has also become an integral part of companies in the food industry. It is no longer just a matter of implementing legal requirements to protect people, nature and the climate, but of uncovering and exploiting attractive advantages. Whether in wastewater treatment and processing, waste treatment, air pollution control technologies or exhaust gas purification: The goal in the food industry is to find strategies and technologies to use resources in intelligent cycles in such a way that they are maintained in the long term - and with the greatest possible economic benefit. The basis for implementing energy efficiency and environmental protection measures in the company is the know-how of the various technologies. Anuga FoodTec offers this necessary expertise - comprehensively, in a sector-specific manner and in line with requirements.

## **2. Industry 4.0 (digital transformation)**

The food and beverage industry is characterised by high cost sensitivity and mass production, while increasingly innovative packaging and a growing variety of flavours as well as rising consumer expectations define the market.

Digitalisation opens up many new opportunities for the food and beverage industry to meet these challenges and individualise products.

Along the entire value chain, digital technologies offer optimised processes and greater product efficiency. Processes and workflows can be optimally coordinated. This creates a continuously high product quality, increased sustainability and a more flexible work organisation. Competitive advantages that also drive the food and beverage industry.

Whether it's IoT (Internet of Things) as an engine for ideas, 3D printers for individual products, ERP systems for controlling business processes, virtual reality as a computer-generated reality with images, IT security for protecting the entire production plant, artificial intelligence for machine learning, Blockchain solutions for traceability, Big Data for processing and evaluating huge amounts of data: Anuga FoodTec provides answers and shows how the digital transformation for small and medium-sized enterprises (SMEs) and large corporations can be designed in concrete terms and how processes can be networked.

### **3. Packaging**

Efficient and economical filling and packaging processes require a high degree of automation while at the same time placing high demands on the functional safety of the machines and systems. At the same time, consumers expect sustainable, individual and intelligent packaging solutions. For food and beverage manufacturers, it's all about balancing safety, automation and economy. The digital transformation offers great opportunities and changes everything, especially in packaging and filling: Supply chain management, optimised throughput times, minimised error rates and absolute product safety with maximum precision are just some of the important issues here.

Anuga FoodTec presents highly flexible machines for individual packaging and filling processes in the food and beverage sector.

### **4. New products, new technologies**

The growing world population and its increased need for protein-rich foods creates a high demand. New forms of food production are therefore on the rise, for example vertical farming, aqua farming or the production of artificial meat. The demand for plant-based protein sources is also growing. Sustainability concerns are leading some consumers to choose products made from grains, legumes and algae. Anuga FoodTec demonstrates how extruders can be used to achieve the right texture for vegetable proteins.

Upcycled foods, which help to reduce waste, are also trendy: These include by-products that are processed into nutritious ingredients for soups, meal replacement bars, drinks and much more. The growth market of snack products also needs to be served.

## 5. Climate neutrality

Climate change is a central topic that is at the focus in both society and politics. Global warming and the related consequences, e.g. rising sea levels, extreme weather conditions and droughts that accompany global climate change require a package of measures to counteract them. Emissions can be reduced and climate neutrality achieved by investing in renewable energy, energy efficiency and other clean and low-carbon technologies.

Anuga FoodTec showcases technologies aimed at optimising production processes in the industrial manufacture of food and the associated greenhouse gas emissions.

For additional information, go to [www.anugafoodtec.de](http://www.anugafoodtec.de)