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#AnugaFoodTec2027

## With SMART and SUSTAINABLE, Anuga FoodTec 2027 is establishing two new community hubs for digitalisation and sustainability in food and beverage production

**+++ Digitalisation +++ Process intelligence +++ Resource efficiency  
+++ Industrial sustainability +++**

With the new SMART and SUSTAINABLE community hubs, Anuga FoodTec, from 23-26 February 2027, is expanding its content portfolio by two clearly focussed platforms for central transformation themes of **food and beverage production**. Both community hubs look at central technical problems along the value creation chain, point out solutions and are conceived such that they should also be home to exhibitions of partners alongside the stages. Responsible for the content conception of the trade programme is the industry sponsor and technical partner of Anuga FoodTec, the German Agricultural Society (DLG e.V.)

### Intelligent production systems in the focus of the SMART community hub

**Speed** of innovations is becoming increasingly important for the **food and beverage industries**. Production lines must work more flexibly, be more data-driven and more resource-efficient. At the same time, the requirements for product safety, transparency and sustainability are increasing. The community hubs address this development and translate future themes into formats with practical relevance with lectures, demos and workshops. Discussed, among other topics, will be engineering technology and IT-based solutions from mechanical engineering and system planning as well as industrial applications.

The SMART community hub thereby focusses on intelligent production systems and digital control system architectures. The focus will be on themes like data-based process optimisation, automation, artificial intelligence (AI) in food and beverage processing, digital twins for format changes as well as integrated monitoring and control systems. Applications include, for example, data-based cleaning-in-place optimisation (CIP), energy monitoring in filling or AI-supported statistical process regulating for quality control. In addition to this, the trade programme addresses theme areas like robotics and automation as well as cybersecurity in networked production environments.

### Engineering solutions for resource-efficient production in the SUSTAINABLE community hub

The SUSTAINABLE community hub directs attention to engineering technology and IT-based solutions for resource-efficient food and beverage production. Under



Anuga FoodTec  
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<https://www.anugafoodtec.com/>

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Torsten Burmester

Headquarters and place of jurisdiction:  
Cologne  
District Court Cologne, HRB 952

discussion are, among other topics, energy-optimised process management, efficient circular economy through heat recovery and water cascading, CIP optimisation for sustainable cleaning processes as well as new approaches for the reduction of emissions and production waste products. The SUSTAINABLE hub, supported by Ecolab as a sponsor, shows how such sustainability objectives can be technically implemented in industrial production environments.

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Complementing this, the programme addresses themes like sustainable packaging solutions, alternative proteins, efficiency increases along the process chain as well as approaches of the industrial circular economy.

Roland Thiemann, Director of Anuga FoodTec, explains: "Whether AI-based systems for increasing efficiency, modern safety concepts or circular approaches in the field of sustainability: in a time of technological upheavals, Anuga FoodTec 2027 shows with live demonstrations and pilot lines how operations can already design their processes today to be more energy-efficient and conserve resources."

### **Interactive knowledge platforms for technology and industrial practice**

Both community hubs function as interactive knowledge platforms with lectures, best practice insights and technology presentations. Hosted discussions build the bridge between science and practice. The result is an environment in which technological innovations along real production requirements are discussed. At the same time, lounge and food service areas create space for networking and a professional exchange within the international food tech community.

**Koelnmesse - industry trade fairs for the food technology sector:** Koelnmesse is an international leader in organising trade fairs in the field of food and beverage processing. Anuga FoodTec, ISM Manufacturing (formerly ProSweets Cologne) and ISM Ingredients are established, world-leading trade fairs, hosted in Cologne/Germany. In addition to the events at its Cologne headquarters, Koelnmesse also stages further food technology trade fairs with different sector-specific areas of focus and content in key markets across the world, including Brazil, Colombia, India and Italy. These global activities enable Koelnmesse to offer its customers bespoke events and leading regional trade fairs in a variety of markets, thus creating the foundation for sustainable international business. Koelnmesse is also ideally positioned in the field of food and beverages with its leading international trade fairs Anuga and ISM and its global network of satellite events.

### **The next events:**

Alimentec | Anuga Select Colombia - The future of food in Latin America and the Caribbean, Bogotá 09.06. - 12.06.2026

ISM Middle East - The Heart of Sweets and Snacks in the Middle East, Dubai 15.09. - 17.09.2026

Anuga Select India - Uniting Innovation, Collaboration, and Growth in the Global F&B Landscape, Mumbai 29.09. - 01.10.2026

### **Note for editorial offices:**

Anuga Food Tec photos are available in our image database on the Internet at [www.koelnmesse.com](http://www.koelnmesse.com).

[anugafoodtec.com](http://anugafoodtec.com) in the "Press" section.  
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