

GAIN COMPETITIVE ADVANTAGE AND INCREASE PROFITABILITY

APPETITE for ENGINEERING

A conference, demonstration and networking forum
28-29 November 2007 • Chesford Grange, Kenilworth, Nr Warwick

A truly unique networking conference and forum that will satisfy buyers' and specifiers' appetites for better plant, better equipment, better control and better management of their food and drink processing establishments and ultimately deliver better profits.

Conference delegates will meet with and learn from companies that have provided food processors with real improvements in their plant processes, together with some of the SMEs and largest food and beverage manufacturers who have benefited from automation.

Dozens of cost-effective processing solutions, with simple engineering, robotic or automation techniques, will be discussed and demonstrated over the two-day event and include how to:

- Dramatically reduce energy usage in all areas of the plant
- Obtain free loans and leasing agreements for capital equipment
- Improve yields through simple automation equipment
- Monitor and manage your manufacturing output and quality
- Review the impact of economic and regulatory drivers on managing waste
- Use automation and robotics to aid production and reduce labour costs
- Meet the demands of market leading retailers for the safe delivery of quality products
- Ensure accuracy and provide ROI in under a year with package coding management
- Handle the day-to-day issues that ensure you keep your plant clean



Part of the package for delegates will include a place at the Food Processing Awards dinner which takes place on the middle night of the two-day event.

Invest your time in two days – receive the benefit for years

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FOOD
processing

CONFERENCE PROGRAMME • DAY ONE • Wednesday 28 November 2007

- 08.15 Registration
- 09.00 **OPENING ADDRESS – DAY ONE**
Conference Chairman
Bob Marsh (Food Processing Faraday Partnership)
- 09.15 **AUTOMATION OF WEIGHING AND PACKING**
Gain the competitive edge by automating the handling of fresh and chilled products. Earn savings in labour and costs with effective bespoke weighing and packing solutions
- 09.45 **ENGINEERING SOLUTIONS FOR FOOD PROCESSORS**
Philip Richardson – Head of Department of Food Manufacturing Technologies (CCFRA)
Engineering principles applied in food manufacturing answer long standing production problems. A number of approaches will be highlighted, where engineering science has led to improvements in process efficiency and product safety.
- 10.15 **WHAT TECHNOLOGY CAN DO FOR YOUR OPERATION**
Examples of where significant increases in technical productivity can be gained, whilst releasing capacity to enable increased throughput and hence increased sales and profitability.
- 10.45 Coffee
- 11.20 **PLANT WIDE CONTROL SYSTEM AT RYVITA**
Cevn Vilbert (Silchester Controls)
Recent and on-going implementation of a plant wide control system for the primary processes and packaging of crispbreads has improved Ryvita's manufacturing monitoring, and management reporting, aiding both output and quality.
- 11.50 **THE CENTRE FOR FOOD ROBOTICS AND AUTOMATION**
Dr Stephen Fitzpatrick – Strategic Cluster Champion – Food and Drink (Yorkshire Forward)
Charting the progress of CenFRA from its conception, highlighting the interaction and benefits already occurring with companies, and the opportunities going forward for all food processors to utilise the many benefits the centre offers nationally.
- 12.20 **WASTE MANAGEMENT – THE FUTURE**
Peter Jones – Director of External Relations (BIFFA)
A waste sector perspective on the impact of Economic and Regulatory drivers over the next 15 years, and the trends in engineering/technology preferences likely to emerge in response to these.
- 12.50 Lunch
...an opportunity to meet event participants in the networking area.
- 14.20 **INCREASING AUTOMATION – HYGIENE RISKS AND BENEFITS**
Dr John Holah – Head of Food Hygiene (CCFRA)
Develop effective hygiene management strategies for the four main contamination routes – surfaces, liquids, people and air. The main focus will be on factory design and layout, and the design and installation of automation and engineering plant, with respect to hygiene.
- 14.50 **LEAN POWDER PROCESSING**
Charles Lee – Managing Director (Matcon)
A handful of key principles that can be readily applied by powder process manufacturers. Specific examples of non-lean process applications will be given together with practical ideas on how to make them lean, especially for SMEs that cannot afford the luxury of lengthy consultancy or training programmes.
- 15.20 Tea
- 15.50 **AUTOMATION AND ROBOTIC APPROACHES FOR FOOD HANDLING AND ASSEMBLY**
Darwin G Coldwell (Italian Institute of Technology)
The need for change, including real and perceived barriers. Automation opportunities and case studies will include sandwich production, mushroom picking, handling lasagne, and potato preparation, and demonstrate just how versatile these approaches can be.
- 16.20 **INTEREST FREE ENERGY-EFFICIENCY LOANS FOR THE FOOD INDUSTRY**
Will Fellows – Loan Supplier Manager (The Carbon Trust)
Energy-Efficiency Loans from the Carbon Trust are a cost-effective way to replace or upgrade your existing equipment with a more energy efficient version. Being more energy efficient makes economic sense, and from an environmental perspective it's an effective way for businesses to cut carbon emissions.
- 16.50 Close
- 19.15 **FOOD PROCESSING AWARDS DINNER**
The annual Food Processing Awards will be presented at a gala dinner.

The organisers reserve the right to change or adapt any element of the conference programme, should circumstances demand it.



THE EVENT NETWORKING AREA

An essential element of Appetite for Engineering will be the networking and product display area. Hear about the latest developments from all the event participants. Ample time will be available to talk to them in the networking area.

- 1 ABB AUTOMATION ● 18 ABB ROBOTICS ● 2 BIFFA ● 8 BIZERBA ● 14 BOSCH SIGPAK
- 12 CARBON TRUST ● 11 CLARICOM ● 19 CRAEMER ● 3 FARADAY ● 4 FMEG / CenFRA
- 16 GAINSBOROUGH ● 6 INTEROLL ● 20 ISHIDA ● 5 ITCM ● 7 LOMBARD (RBS)
- 17 PACKAGING AUTOMATION ● 13 RITTAL ● 9 SCHNEIDER ● 15 SIEMENS ● 10 TURCK BANNER

CONFERENCE PROGRAMME • DAY TWO • Thursday 29 November 2007

08.00 FMEG DEBATE

"Is the British Food Processing Industry sustainable? Will it automate or die"? All delegates are welcome to join this exciting breakfast time debate which will be chaired by the Food Manufacturing Engineering Group.

09.00 OPENING ADDRESS - DAY TWO

Conference Chairman

Chris Buxton - Chief Executive (PPMA)

09.20 THE SUPPLY OF SAFE AND QUALITY FOOD - THE EXPECTATIONS OF A RETAILER

Alec Kyriakides - Head of Product Safety (Sainsbury)

The manufacture of consistently safe, high quality foods at competitive prices set within a framework of environmental responsibility and ethical sourcing, culminating in a product capable of meeting the increasing demands of a discerning customer is a tall order for any business; but this is the challenge facing today's food industry.

09.50 ENERGY EFFICIENCY AT

Dave Mullin (Salt Union)

Geoff Brown - Drive Applications (ABB)

The use of variable speed drives in industries as diverse as bakery production, where the use of a.c. drives is well known for close tolerance control of the production process to improve yield and reduce unit energy costs. Case studies in primary and secondary processing include optimising temperatures and humidity in bulk storage facilities.

10.20 ELIMINATE RISK, ENSURE ACCURACY - CODING MANAGEMENT IN PROCESS AUTOMATION

James Butcher - Managing Director (Claricom)

Accurate coding and labelling is essential to safe, quality food and traceability. Package Coding Management specialists will explain how an automatic system can eliminate error and ensure accuracy to provide a return on investment in less than 12 months from reduced errors, reduced waste and increased efficiency.

10.50 Coffee

11.30 BUILDING A PLATFORM FOR THE NEXT 100 YEARS OF PRODUCTION

Martin Beckford - Head of project engineering and manufacturing (Unilever)

Unilever's decision to invest in their Burton plant resulted in a single standard automation platform being installed, which included an integrated process control system. Clear benefits have resulted in terms of plant efficiency and it has also given Burton the ability to launch new products like Guinness Marmite.

12.00 THE WORLD'S LARGEST CHOCOLATE LINE AT

David Sadler (Cadbury Trebor Bassett)

The latest addition to the Cadbury Bourneville facility is a three-legged system with primary, multipacking and cartoning on all three legs. Handling, wrapping, top loading robotics and automated cartoning have produced lines packing the greatest tonnage of chocolate products processed anywhere to date.

12.30 I DON'T BUY IT!

This Lombard Business invest forum will focus on the topic of usership versus ownership, as a means of business owners acquiring the assets they need to build their businesses.

13.00 Lunch

14.00 PRODUCT CONFORMITY AND TRACEABILITY

Many of the challenges faced from the first basic manufactured product through to final packaging are addressed by utilising modern vision techniques. There will be an overview of real customer applications and solutions.

14.30 HELPING COMPANIES JUSTIFY CAPITAL EXPENDITURE

Sue Wigam (Food Processing Faraday Partnership)

The Food Faraday and ABB will demonstrate how they have been helping food companies with techniques to justify capital expenditure and how to obtain dramatic returns on investment.

15.00 Tea

15.30 CLEAN AREAS AND WASH DOWN CYCLES

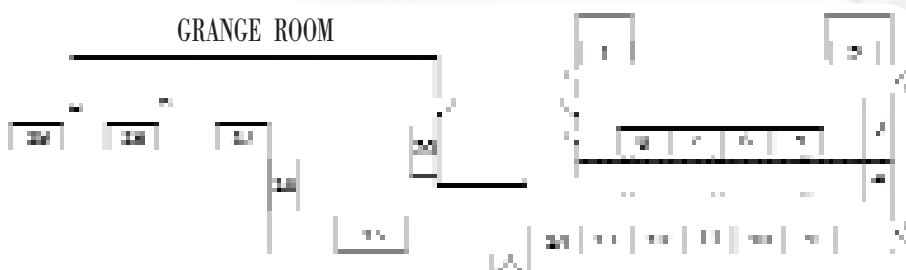
An introduction to day to day issues that the majority of end users have with this important area of their process. A new hygiene enclosure will be introduced, and the benefits applications as to where these enclosures should be used will be demonstrated.

16.00 TEN GOOD REASONS FOR INVESTING IN ROBOTIC AUTOMATION

Nick Walsh - Food Segment Manager (ABB Robotics)

A review of the economic and technical drivers that are spurring the Food Industry to adopt a wide range of Robotic based solutions, and highlights of the potential productivity gains, illustrated by case studies of successful implementation.

16.30 Closing - Comments/Questions



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THE EVENT VENUE

Situated in the heart of England, Chesford Grange is a magnificent conference venue that lies between Warwick and Kenilworth. It is only a short drive from the M40, M65 and major Midland road networks, and offers first-class accommodation and food.

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THE DELEGATE PACKAGE

A full delegate package includes: overnight accommodation, coffee and accompaniments on arrival each day, coffee, tea and biscuits mid morning, an excellent buffet lunch on both the 28th and 29th, mid-afternoon tea and coffee, plus a four-course dinner with wine at the Food Processing Awards Gala evening. Full package delegates will receive a copy of the conference proceedings, a spacious bedroom, wifi, high-speed wireless internet access, a dedicated business centre and free car parking. A health and leisure club with pool, steam room, gym and beauty room is also available.



COMPLETE & RETURN AS SOON AS POSSIBLE.
PLACES ARE ALLOCATED ON A FIRST COME, FIRST SERVED BASIS

Organised by



Name of Delegates(s):

Job Title(s):

Company:

PAYMENT: (Please tick the relevant box)

Package A (Full attendance both days & Awards Dinner): £490.00 + £85.75 VAT per delegate = £575.75

Package B (Delegate day rate): £165 + £28.88 VAT per delegate = £193.88

Package C (Food Processing Awards Dinner only): £95.00 + £16.63 VAT per delegate = £111.63

Payment must be made prior to attendance via one of the following methods:

CHEQUE: Made payable to IML Group plc. Please send to the address as shown, within 7 days of booking.

CREDIT CARD: Type of Card: VISA/Mastercard/AMEX (delete where applicable)

Card Holder Name:

Card Number:

Expiry Date: Total Amount:

PURCHASE ORDER: P/O Number:

Signature: Date:

On receipt of payment, you will receive confirmation of your place on the Conference within 7 days. Formal VAT receipts will be issued, only when payment has been received or a purchase order number has been assigned. Joining Instructions will be forwarded to you, two weeks before the Conference. Cancellation charges apply. The organisers reserve the right to change the programme.

REGISTER TODAY BY PHOTOCOPYING AND FAXING THIS FORM TO THE EVENTS ORGANISER ON
+ 44 (0) 1732 770049 OR BY POSTING IT, WITH YOUR PAYMENT, TO THE ADDRESS AS SHOWN BELOW

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