## Bavarian research & innovation



Bavarian Research Cooperation for Efficient Use of Resources in Food Production and Distribution

## CUSTOMISED, RELIABLE, FLEXIBLE – FROM THE PRODUCER TO THE CUSTOMER



efficient and high-quality manufacture and packaging of food products, covering the whole supply chain from food production to packaging, while also paying close attention to individual core processes used in food processing. In developing strategies and processes for innovative, traceable food production, the aim is to increase reliability and minimise use of resources. The development of environmentally friendly, flexible and adaptive solutions for food packaging completes the process chain for food manufacturers while at the same time enabling the potential for optimising quality and use of resources to be fully harnessed.

FORFood is run by the Project Group for Resource-efficient Mechatronic Processing Machines (RMV) of the Fraunhofer Institute for Machine Tools and Forming Technology (IWU).

he FORFood Research **Cooperation is** concerned with the whole supply chain of food production, industrial processing and distribution to customers. It comprises six groups of researchers at **Bavarian universities and** research institutes and many industrial partners. The aims of the Cooperation are to increase quality and efficiency in manufacturing and distribution of foodstuffs through optimum use of resources.

The key themes that drive todays food industry are health, convenience and enjoyment. Consumers demand healthy food products that are easy to prepare and adapted to their individual needs. In parallel with

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these requirements,

manufacturers need to reduce

cost, to enable them to sell

The focus of the research,

therefore, is on resource-

their products on the market.



Control technology as an important factor in the food supply chain



Transport box in the demonstration system for cooking at the push of a button

Project Group for Resource-efficient Mechatronic Processing

Machines (RMV) of the Fraunhofer Institute for Machine Tools

• Fraunhofer Institute for Process Engineering and Packaging IVV

• *iwb* Application Center for Production Engineering Augsburg

fml – Institute for Materials Handling, Material Flow, Logistics

Institute for Machine Tools and Industrial Management (iwb)

**Academic Partners:** 

**Industry Partners:** 

Bosch Rexroth AG

eloma GmbH

EURO-LOG AG

Klinikum Augsburg Kraft-Foods R&D Inc. Kronen GmbH

KUKA Roboter GmbH

Leeb GmbH & Co. KG

Mettler-Toledo GmbH

**TECCAD** engineering GmbH

LEIPA GEORG LEINFELDER GMBH

Unternehmensgruppe Theo Müller GmbH & Co. KG

Krones AG

data-net-solutions GmbH

Dynamic Systems GmbH

ES-Plastic GmbH & Co. KG

Hipp-Werk Georg Hipp OHG

Fraunhofer Gesellschaft

and Forming Technology (IWU)

Technische Universität München (TUM)

hot – Institute of High Frequency Technology

EDEKA Handelsgesellschaft Südbayern mbH

**GEBHARDT Food & Retail Solutions GmbH** 

Friedrich Alexander Universität Erlangen-Nuremberg

Henriette Schmidt-Burkhardt Chair of Food Chemistry

## **RESEARCH TOPICS**

**SP 1:** Use of high-frequency heating for fast pasteurisation or sterilisation.

SP 2: Automatic food production in batch size 1.

SP 3: Strategies for more flexible packaging equipment in the food industry.

SP 4: Rationalisation of the handling and further processing of fruit and vegetables.

SP 5: Sustainability for the packing of fresh products.

SP 6: Reliable supply chain using intelligent containers.

The cooperation's thematic focus results in a series of tasks, that affect all partners

equally, some of which can only be resolved on a cross-subproject basis. Two research groups (RG) working on different interdisciplinary topics ensure a networked approach:

RG 1: Increase in quality thanks to traceable, carefully executed processes

RG 2: Flexible packaging technology for conservation of resources

The research groups form a platform for the exchange of information and experiences between the subprojects and all project partners of the research cooperation.







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