"Digitize your Food"

Categories : [Food & Beverage](#), [News](#), [Processing Technologies](#)

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The C-level event "Digitize your Food" took place in Wolfertschwenden at the beginning of October, jointly organized by the Open Industry 4.0 Alliance, a cross-industry network of companies in the digitalization environment, and MULTIVAC. Around 100 decision-makers had come together at MULTIVAC's training and application center. The welcome address and a keynote speech by the Open Industry 4.0 Alliance were followed by specialist presentations and discussion sessions on digitization in the food industry, as well as the presentation of a showcase.

"Industry 4.0 solutions turn out to be very complex, especially in a heterogeneous machine environment. As a founding member of the Open Industry 4.0 Alliance, we want to open up an interoperable ecosystem for our customers. Compatibility within, but also outside of our packaging solutions is our vision - always with the customer benefit in focus."

- Dr. Marius Grathwohl, Vice President Digital Products & Transformation

Digitization from the perspective of a machine builder and a customer from the food industry

The keynotes by Dr. Marius Grathwohl and Dr. Benedikt Hofmann, CTO Voith Innovation & Technology, CEO Voith Robotics, on artificial intelligence, data-based process optimization and added value through digital products provided new ways of thinking and up-to-date information on the topic of industrial digitalization.

Leon Jerg, Business Analytics & Digitalization at JERMI Käsewerk GmbH, then spoke about the use of Smart Services as a business analytics tool in intelligently networked production and showed how it can be used to tap optimization potential in ongoing operations.

Showcase: one line, three different machine builders, one dashboard

During a showcase, the participants were able to see for themselves how different machine builders act together in an open ecosystem and generate added value for customers. A line for packaging minced meat was shown, which included solutions from three machine builders: a VF 848 S vacuum filler from Handtmann, a TX 720 traysealer, and a CWFmaxx 3000 checkweigher from Bizerba. All relevant process parameters of the line were displayed live on a common monitoring dashboard. The line was controlled via Line Control, a higher-level line control system.