

**Innovative Management Systems for a sustainable Food Industry
(IMSFood)
(CORNET)**

Coordination:	Forschungskreis der Ernährungsindustrie e.V. (FEI), Bonn (Research Association of the German Food Industry)
National Agencies:	<ul style="list-style-type: none"> • AiF – German Federation of Industrial Research Associations, Germany • IWT – Institute for the promotion of Innovation by Science and Technology, Flanders/Belgium • NKTH – National Office for Research and Technology, Hungary
Research Associations:	<ul style="list-style-type: none"> • CHOPRABISCO – Royal Belgian Association of the Biscuit, Chocolate, Pralines and Confectionary, Brussels/Belgium (Flanders) • FHFI – Federation of Hungarian Food Industries, Budapest/Hungary • FENAVIAN – Nationale federatie der fabrikanten van vleeswaren en vleeskonserven, Leest/Belgium (Flanders)
Research Institutes:	<ul style="list-style-type: none"> • German Institute of Food Technologies, Quakenbrueck (Coordination) • Campden BRI Magyarország Nonprofit Kft., Budapest/Hungary • UGENT – Ghent University, Gent/Belgium (Flanders)
Industrial Branch:	Meat Industry
Duration:	2010 - 2011
Volume:	€ 700.000,-- (total)

Aim of the Project:

On a global food market costs significantly influence the competitiveness of food industry. For maintaining the long-term competitiveness it is important that the consumer benefits (quality, reliability) of the food products shall not be compromised, but lower prices shall be achieved by elimination or reduction of losses and wastes of time, material, human and other resources and through improvement of the efficiency of the whole food production and supply process.

There are several novel methods developed in the manufacturing sector for analysing the sources of the costs and identifying those activities in the process of the purchasing processing and supply, which do not add value for the customers. However these methods were developed mostly for mass production in the manufacturing mainly for high-tech (car manufacturing, machinery, electronic appliances, IT hardware, pharmaceutical) industries, where high capacity, automatised pro-

duction lines are producing large volumes, large batches of products, components, fixtures made of materials of relatively uniform quality and according to a limited number of designs. In these sectors the variation and choice of products is achieved mainly through the assembly of the modular elements. In the food industry there are significantly lower volumes of batches, with a much higher variation of compositions, recipes, products and processing techniques and the quality of the raw materials shows much higher variation. Significant numbers of manual or less automatised operations are involved. Therefore the techniques developed by the manufacturing industry need to be adjusted to the needs, facilities and activities of the food industry SMEs.

The objective of the project is to develop practically applicable, efficiency increasing and cost reduction techniques, which are adjusted to specific conditions, facilities and resources of the SMEs working in the food chain. The project is aimed to develop a toolbox made of a set of practical me-

thods tested in factory environment of a wide range of food industry, which can be adopted by a large number of food SMEs all over Europe to establish their specific solutions for cost reduction and efficiency increasing within their own businesses

Economic Impact:

The level of R&D expenditures in the food industry is rather low compared to total manufacturing. However, the food industry (at least in some countries) is well known for the high speed with which it implements basic innovations from other industries (like ICT, logistics, marketing). Therefore, the project, which aims to bring innovations from other industries to the food industry, is of high relevance. Further, it is argued that food SMEs often lack attention for training, has limited management-skills and limited access to the newest technology. Because of this, SMEs often have poor results in managing change and innovation.

The developed cost reduction and efficiency increasing techniques enabling SMEs to reduce their losses and wastes of time, material, human and other resources will lead to increased competitive advantage at food SMEs side. The project includes actions to have a tangible effect on cost reduction and efficiency increasing.

Further Informations:

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