

PROGRAMME

Saturday, 15.09.2018

15.09.2018
09:30 - 16:00 h
Hall B3.231

iba-UIBC-Cup of Bakers

Competition - Theme 2018: "Universe"

At the iba-UIBC-Cup of Bakers bakery teams from China, Norway, Germany, France, Japan, Peru, the Netherlands, Korea, Russia, Spain, England and the USA compete against each other.

Today competitors from Japan, Netherlands, Korea and Russia will show their trade.

Further information

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Further information

15.09.2018
10:00 - 10:30 h
Hall B3.230

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Coffee specialties in bakery and confectionery

Speaker: Barista Champion Tom Schießl

15.09.2018

10:00 - 10:30 h

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Coffee specialties in bakery and confectionery

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15.09.2018

10:30 - 10:55 h

Hall A1.170

iba.SPEAKERS CORNER

What does digitisation mean for the baking industry?

Digitisation will change the baking industry as well. In a compact presentation, you will find out how "Industry 4.0" will continue to develop into "Industry 5.0", which effects this could have on the baking industry and how you can make this work for yourself. Because any market change always involves risks and opportunities.

Speaker: Bernd Kütscher, Akademie Deutsches Bäckerhandwerk Weinheim e.V.

Further information

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Further information

15.09.2018
11:00 - 11:25 h
Hall A1.170

iba.SPEAKERS CORNER

Healthy wheat: how to deal with gluten and ATI?

Wheat has become the most important staple food worldwide. While per capita wheat consumption has only increased marginally, there is a hot and emotional debate if and how far especially modern wheat can cause disease. Three diseases are known (estimated population prevalences in parenthesis): 1. Celiac disease (1%), 2. typical and atypical wheat allergy (4%) and 3. ATI-sensitivity (10%). While for patients with celiac disease and wheat allergy the only reasonable therapy is the strict avoidance of wheat products, there are alternatives for patients with ATI-sensitivity.

Speaker: Prof. Dr. Detlef Schuppan, Universitätsmedizin Mainz – Institut für Translationale Immunologie

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My Urkorn Revolution 2.0: "Ancient grain meets Superfood"

Speaker: Siegfried Brenneis

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Sustainability in the bakery industry using the deposit system for coffee-to-go reusable cups as an example

Sustainability in the bakery industry using the deposit system for coffee-to-go reusable cups as an example Sustainability in the bakery industry: What are the challenges and how can approaches for the conservation of resources be implemented easily in daily operations? How can implementation of a reusable cup system for coffee-to-go be a first and easily integrated step for more sustainability? What other options are there? Insight into experiences from the cooperation between the startup RECUP and the Mayer bakery from Allgäu.

Speaker: Seraphine Mayer-Wagner, Bäckerei Mayer GmbH & Co.; Lisa Henze, reCup GmbH

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15.09.2018
12:00 - 12:25 h
Hall A1.170

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Down Under

Bi colour croissants, the use of single origin chocolates, coffee, flour and native ingredients. Current baking trends from Australia and ways of becoming more sustainable in the baking industry.

Speaker: Cherrie Wilson

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The language of the bread

Speaker: Prof. Michael Kleinert

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Swabian bakers in Tanzania. A report from the confectionery Brommler on the TV series: "My Job - Your Job" on the Bavarian TV channel "BR"

Anja and Karlheinz from Memmingen in the Bavarian region Allgäu are bakers and pastry chefs out of passion. "My job - your job" sent the two to Tanzania for a job exchange. Here they first had to chop wood, heat the old-fashioned wood-burning stove, bake bread and, of course, deliver it - by bicycle. In return, the two Africans Rose and Shabani got to know the Swabian bakery and confectionery trade. For the first time in their lives they saw a pretzel and many other Swabian bakery products. Moreover, the strict rules in terms of cleanliness and punctuality were also different than at home. Background is the series "My job, your job - the same job, another country" of the Bavarian TV channel "BR" It's about how similar and yet different the same profession can be in another culture.

Speaker: Andreas Brommler, Anja Hartmann, Karlheinz Stettner, Konditorei Brommler GmbH

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More time for traditional crafts through digitisation

The digitisation concept from Fickenschers Backhaus was awarded the Future Prize from the HWK Oberfranken this year and is a best practice example for the German Confederation for Skilled Crafts that shows how the process of digital transformation can be successfully designed in artisan businesses as well. "Our company and our team always keep the doors open for digitisation - everything we've implemented has made important time available to us. This lets us take care of the things in our core competency: The original, passionate craft and the enthusiasm of our customers.

Speaker: Andreas Fickenschers, Fickenschers Backhaus GmbH

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Speaker: Andreas Fickenschers, Fickenschers Backhaus GmbH

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iba-UIBC-Cup of Bakers

1. Grading

Categories: Danish pastry, small and party pastry

Further information

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iba.SPEAKERS CORNER

We love bread

Kruste & Krume unites people who love the bakery trade and share the longing for really good bread. What started in 2016 with the first bread festival in Vienna is now considered a huge success. Thousands of visitors come every year to the Crust & Crumb Bread Festival and experience an exciting bakery market with the best bakers from home and abroad, a stage show, the bakery trade presents, backworkshops and a bread competition for professionals and homebakers. The Brotfestival was able to develop into a successful meeting place and network of like-minded people in only three years. Bread baking is clearly in vogue and therefore the first Viennese bread baking studio was opened in the middle of the city's historic mill district in February 2018 and last but not least the opening of the Kruste & Krume Greißlerei, Vienna's first specialty store for bakery flour, baking ingredients and baking accessories.

Speaker: Barbara van Melle , Kruste&Krume GmbH

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Speaker: Barbara van Melle , Kruste&Krume GmbH

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iba.SPEAKERS CORNER

Between tradition and new ways

In May 2018, the bakery Schmidl was awarded first prize in the Best PRactice Award for an unusual but extremely successful project. The bread experiment. In the process, customers and bread fans have co-opted and helped shape how the new Schmidl favorite bread should taste. Barbara Schmidl reports on how an idea developed into a snowball effect and how the Schmidl bakery has repositioned itself.

Speaker: Barbara Schmidl, Bäckerei & Konditorei

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German Bread Institute: "Optimization of bread quality from the point of view of a bread examiner and the first German bread sommelier"

Speaker: Sonja Laböck and Manfred Stiefel

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Fazer's new low FODMAP baking solutions

Low-FODMAP bread will answer needs of many consumers who suffer from sensitive stomach, but want to enjoy tasty bread again. The Fazer LOFO improver makes it possible to bake low-FODMAP bread that contains 50% less fructan than your regular bread. It is easy to apply in bread making process and has no influence on taste or texture.

Speaker: Jussi Loponen; Fazer Finland Oy, Fazer Mills

[Further information](#)

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Practical experience with Click & Collect

Speaker: Sebastian Däuwel

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iba.SPEAKERS CORNER
Understanding and implementing the most important rules for digital work
Executives in today's digital business environment can never stop learning. They have to accept, analyse, understand, and communicate change. As a result, they will also be able to use these skills to communicate, initiate, and successfully implement the necessary steps for the digitisation of their own business. Those attending this presentation of ideas will learn about approaches for defining leadership in a digital context.
Speaker: Sociologist M.A. Anja Cordes, Institut für Technik der Betriebsführung im Deutschen Handwerksinstitut e.V. (itb)

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iba.SPEAKERS CORNER

How every company can earn a good reputation online!

Two thirds of all online shoppers search for and read the reviews submitted by other customers who have purchased a product or service. Nearly 50 percent write their own reviews online. This is the result of a survey conducted by the digital association BITKOM. Online reviews are therefore relevant for many decisions to purchase, often even more important than personal conversations with people you know.

Those attending this presentation will learn, for example, how to gain competitive advantages for their company with the help of online review portals.

Speaker: Dirk Amtsberg, 11880 Internet Services AG

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iba-UIBC-Cup of Bakers

Presentation

Categories: bread and show piece

Further information

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15.09.2018

16:30 - 16:55 h

Hall A1.170

iba.SPEAKERS CORNER

Recommendation: Simply take digitisation into your own hands

To design 'your' digitisation in a practical way, you need a simple, clearly structured, and concise 'roadmap'. It includes the stations, the travel time, alternative routes or connections, etc. It also offers the possibility to start wherever you want to set out on your digital journey. In this presentation of ideas, participants will learn how to create a digitisation roadmap tailored to their own requirements without turning their business upside down overnight.

Speaker: Dirk Gaschler, Nexxt Digitalberatungen fürs Handwerk

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iba-UIBC-Cup of Bakers

Final grading

Further information

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Final grading
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15.09.2018
17:00 - 17:25 h
Hall A1.170

iba.SPEAKERS CORNER

Digital communication as a turbocharger for any company

Networking staff, teams, and branches. Focus on specific tasks. Avoid unnecessary e-mails and meetings. Digitise the entire administration, make information available long-term, or find answers quickly with individually designed forms. The speaker will present various scenarios to show how communication and information congestion can be eliminated digitally and how productivity within all company divisions can be increased.

Speaker: Ralf Popusta, Deutsche Post DHL Group

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Current snack trends

Speaker: Jürgen Rieber and Olaf Mieth

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15.09.2018

17:30 - 17:55 h

Hall A1.170

iba.SPEAKERS CORNER

In times of digitisation, the cloud is becoming the most important productivity factor

How can IT services from the Internet become the central basis for corporate success? What does cloud computing have to do with process innovation? What is the connection between the demand-orientated purchase of software functions, apps, and storage space and the separation of work locations and working time? What concrete benefits are there for (artisan) businesses that deal with these (and other) questions surrounding cloud computing? A panel of experts discusses perspectives, describes practical procedures, and gives concrete recommendations with regard to steps that can be taken in the area of the cloud.

Speaker: Ralf Postupa, Deutsche Post DHL Group; Anja Cordes, itb e.V; Oliver Langhauser, Langhauser IT

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iba.FORUM
Award ceremony "Backstage Young Talent Days"

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Award ceremony "Backstage Young Talent Days"

15.09.2018
17:30 - 23:00 h

iba.OKTOBERFEST TENT

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Celebrate with the exhibitors and get to know your business partners a little better, in a setting that is conducive to having a good time - let the world-famous Bavarian lust for life create memories of that you'll never forget! Enjoy Bavarian live music and delicious Bavarian food and drinks.

Next to Hall B6 / Entrance East

Further information

15.09.2018
17:30 - 23:00 h

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Sunday, 16.09.2018

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Further information

16.09.2018
10:00 h
Hall B3.151

iba.ACADEMY

Baking Class "German Cheesecake" with Diploma

Learn the art of traditional German cheesecake with curd. The classic way of producing with exquisite varieties and ideas. Have fun, learn something new in this 2,5 h, learn the secrets of the German Cheesecake and get a valuable certificate!

Further information

16.09.2018

10:00 h

Hall B3.151

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Baking Class "German Cheesecake" with Diploma

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16.09.2018

10:00 - 10:25 h

Hall A1.170

iba.SPEAKERS CORNER

Yeasts and Sourdoughs, the magic of fermentation

Yeasts and Sourdoughs are two fermentative agents. Discover how these two actors play a complementary role in regulating fermentation and aromatic activity of doughs.

Speaker: Claire Micheaux, Julien Jubin; Lesaffre International

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Hall B3.230

iba.FORUM

Fit for the future - in this way helps BGN

Speaker: Siegfried Döbler

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Fit for the future - in this way helps BGN

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10:30 - 10:55 h

Hall A1.170

iba.SPEAKERS CORNER

Digital files clear the decks for companies!

Digital file systems are available for such differentiated areas of the company as employee administration (personnel file), contract management, or project processing. Central consolidation of data according to criteria that correspond to the company's actual requirements offers many tangible benefits. This also includes 'quite incidentally' simpler fulfilment of legal requirements with regard to the EU General Data Protection Regulation (GDPR) that has been in force since 25 May 2018, revision-safe archiving, and compliance with the prescribed form and time of retention. Those attending this presentation of ideas will learn what concrete benefits there can be to digitally recording existing knowledge and business-relevant data of all kinds in a digital file system.

Speaker: Andreas Johne, aktivweb System- und Datentechnik GmbH, Docbox

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11:00 - 11:25 h

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iba.SPEAKERS CORNER

How smart bosses run their smart business

Digitisation offers the great opportunity of basing all business decisions on current information. Fast digital communication and relevant data, or their ongoing evaluation and transformation into concrete knowledge, make this possible. The result - in addition to optimised productivity - is the reduction of risks in day-to-day business. In this talk, the speaker will present a scenario to demonstrate how a company can increase productivity and create added value for its customers through the internal networking of workflows, mobile employees, and a paperless office.

Speaker: Birgit Kaiser, Kaiser's Gute Backstube GmbH

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Speaker: Birgit Kaiser, Kaiser's Gute Backstube GmbH

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My Urkorn Revolution 2.0: "Ancient grain meets Superfood"

Speaker: Siegfried Brenneis

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My Urkorn Revolution 2.0: "Ancient grain meets Superfood"

Speaker: Siegfried Brenneis

16.09.2018
11:30 - 11:55 h
Hall A1.170

iba.SPEAKERS CORNER

Employees of the future - apprentices prefer digitally savvy companies

Young people need practical digital knowledge combined with the basic typical skills of the profession they are learning. This will put them in a position to build an existence with a future. In order to achieve this goal, both the attractiveness of the training and the career opportunities associated with it need to be increased. This presentation of ideas will introduce the listener to ways digitally savvy companies can attract motivated young professionals and thus counteract the lack of skilled workers.

Speaker: Marco Pirker, SEAK Software GmbH

[Further information](#)

16.09.2018
11:30 - 11:55 h
Hall A1.170

iba.SPEAKERS CORNER

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Speaker: Marco Pirker, SEAK Software GmbH

[Further information](#)

16.09.2018
12:00 - 12:25 h
Hall A1.170

iba.SPEAKERS CORNER

How digital workspaces change the mechanics of processes

Online project management, collaboration platforms, virtual desktops. These are just three examples of how processes can be digitised across departmental boundaries. All data and information required for the work, such as business-relevant figures, documentation of all kinds, product information, and protocols are recorded centrally and made available for each task. Those attending this presentation will learn how the acquisition, provision, and evaluation of information in the 'digital workspace' simplifies the mechanics of processes and increases productivity.

Speaker: David Bercher, Optimo Software GmbH

[Further information](#)

16.09.2018
12:00 - 12:25 h
Hall A1.170

iba.SPEAKERS CORNER

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Speaker: David Bercher, Optimo Software GmbH

[Further information](#)

16.09.2018
12:00 - 12:30 h
Hall B3.230

iba.FORUM

Verbände des Bäckerhandwerks – Was bringt die Mitgliedschaft in der Branchenvertretung?

Speaker: Daniel Schneider und Christopher Kruse

16.09.2018
12:00 - 12:30 h
Hall B3.230

iba.FORUM

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Speaker: Daniel Schneider und Christopher Kruse

16.09.2018
12:30 - 12:55 h
Hall A1.170

iba.SPEAKERS CORNER

The importance of developing a 360-degree digital view of your customers!

Today, customers inform themselves digitally about products, services, and their providers. They compare, evaluate, and comment, exchange ideas, praise, or criticise - online, no matter the time and place. It is therefore always important for companies to provide customers and interested parties with digital experiences and up-to-date knowledge worlds. Experienced experts and entrepreneurs will discuss the challenges and opportunities associated with designing this part of the customer journey.

Speaker: Birgit Kaiser, Kaisers Gute Backstube GmbH; David Bercher, Bercher GmbH; Dominik Schröder, intratool GmbH

16.09.2018
12:30 - 12:55 h
Hall A1.170

iba.SPEAKERS CORNER

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16.09.2018
13:00 - 14:00 h
Hall B3.230

iba-UIBC-Cup of Bakers

1. Grading

Categories: Danish pastry, small and party pastry

Further information

16.09.2018

13:00 - 14:00 h

Hall B3.230

iba-UIBC-Cup of Bakers

1. Grading

Categories: Danish pastry, small and party pastry

Further information

16.09.2018

13:30 - 13:55 h

Hall A1.170

iba.SPEAKERS CORNER

Digitisation in the bakery

Mr Heislitz from Backhaus Heislitz describes how he successfully digitised and structured his branch management. He will provide insights into the organisation and communication structure within his company. Among other things, he will explain the use of the intratool software, which specialises in communication for chain stores. It provides the basis for optimal internal organisation and planning. With features such as Infoboard, HACCP, tasks, individual form editor, file manager, user management, and comprehensive reporting it is intuitive to use and can be learned with minimal training effort.

Speaker: Matthias Heislitz, Backhaus Heislitz

16.09.2018

13:30 - 13:55 h

Hall A1.170

iba.SPEAKERS CORNER

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Speaker: Matthias Heislitz, Backhaus Heislitz

16.09.2018
14:00 - 14:30 h
Hall B3.230

iba.FORUM

Innovative ideas from the World Champion

Speaker: Jimmy Griffin, Ireland

16.09.2018
14:00 - 14:30 h
Hall B3.230

iba.FORUM

Innovative ideas from the World Champion

Speaker: Jimmy Griffin, Ireland

16.09.2018
14:00 - 14:55 h
Hall A1.170

iba.SPEAKERS CORNER

iba Blogger Event #blognroll

Nothing is discussed as intensely now as blogger relations. As a premier platform, iba first deals with the following topic: "Social media/online marketing success concepts from bloggers and bakers". #blognroll , Magnus Müller-Rischart (Max Rischart's Backhaus KG), Jochen Baier Worldbaker of the year 2018) and the two successful bloggers Kathrin Runge (Baking makes you happy) and Bianca Murthy (Biancas Blog) will participate in the round of talks on the first influencer day. More than 25 food bloggers from Austria and Germany with an affinity for baking will be guests on this influencer day.

Speaker: Magnus Müller-Rischart, Max Rischart's Backhaus KG; Jochen Baier, Worldbaker 2018; Kathrin Runge; Bianca Murthy

16.09.2018
14:00 - 14:55 h
Hall A1.170

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16.09.2018

15:00 - 15:25 h

Hall A1.170

iba.SPEAKERS CORNER

The new data protection regulation made easy

Dr Friedemann Berg, data protection expert of the Central Association of the German Bakers' Confederation, will talk about the new data protection regulation that has been in force since 25 May 2018. The lecture will give an overview of the main provisions set out in the new data protection regulation and show bakeries what has to be observed in their daily business practice. The main topics of the lecture will be: Fulfilment of information and documentation obligations, the need for a data protection officer, permissible use of data, and employee data protection. Practical examples will be used to give tips for the efficient fulfilment of data protection obligations.

Speaker: Dr. Friedemann Berg, Zentralverband des Deutschen Bäckerhandwerks e.V.

[Further information](#)

16.09.2018

15:00 - 15:25 h

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Further information

16.09.2018
15:00 - 15:30 h
Hall B3.230

iba.FORUM

Current snack trends

Speaker: Jürgen Rieber and Olaf Mieth

16.09.2018
15:00 - 15:30 h
Hall B3.230

iba.FORUM

Current snack trends

Speaker: Jürgen Rieber and Olaf Mieth

16.09.2018
15:30 - 16:25 h
Hall A1.170

iba.SPEAKERS CORNER

Passion, Dedication and Strong Brands. Gaining Insights from some of the world's best bakers

After researching and visiting exceptional bakeries and gaining exclusive insights into their concepts and workings, this talk explores the common ground that makes them stand out on the world stage. We discuss how they've gained their reputation by delivering exceptional quality and pushing the boundaries of their craft by building an audience, a unique brand and an outstanding product portfolio. How have these bakers achieved recognition and growth without neglecting their passion for fresh ingredients and unconventional ideas? What are their strategies for attracting customers and new talent? Find out at the talk.

Speaker: Alexander Dohr; Jochen Baier, Bäckerei Baier; Josef Hinkel, Bäckerei Hinkel; Stavros Evangelou, Bäckerei Apollonion, Ásgeir Sandholt, Sandholt Bakery; Chad Robertson, Tartine Bakery; Josef Weghaupt, Joseph Brot

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Further information

16.09.2018
15:30 - 16:25 h
Hall A1.170

iba.SPEAKERS CORNER

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[Further information](#)

16.09.2018
16:00 - 16:30 h
Hall B3.230

iba-UIBC-Cup of Bakers

Presentation

Categories: bread and show piece

[Further information](#)

16.09.2018
16:00 - 16:30 h
Hall B3.230

iba-UIBC-Cup of Bakers

Presentation

Categories: bread and show piece

[Further information](#)

16.09.2018
16:30 - 16:55 h
Hall A1.170

iba.SPEAKERS CORNER

Successful recruitment of personnel in times of shortage of skilled workers

The shortage of skilled workers is causing a fundamental change in personnel recruitment. Applying for a job with a company no longer depends on applicants, but rather on companies that have to compete for the best recruits to fill their vacant positions. Since this search for suitable applicants is a very complex task with uncertain chances of success for companies, specialised consulting and recruitment companies such as EUROTEAM offer to take on this work and act as an intermediary in finding individually suitable solutions. One thing is always the centre of attention, namely the candidate's personality, no matter whether the suitable applicant is found and placed with an employer as a result of the company's own file, the large network within the industry, or as a result of direct approaches. Finally, in order to be successful, the 'right' applicant has to be introduced to the 'right' company and vice versa.

Speaker: Frank Schüttrumpf, Euroteam Consulting GmbH

[Further information](#)

16.09.2018
16:30 - 16:55 h
Hall A1.170

iba.SPEAKERS CORNER

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[Further information](#)

16.09.2018
16:30 - 17:15 h
Hall B3.231

iba-UIBC-Cup of Bakers

Final grading

[Further information](#)

16.09.2018

16:30 - 17:15 h

Hall B3.231

iba-UIBC-Cup of Bakers

Final grading

[Further information](#)

16.09.2018

17:00 - 17:25 h

Hall A1.170

iba.SPEAKERS CORNER

Most important for your success: Healthy staff - what can bakers do?

The competition for (skilled) workers in the baking industry is becoming tougher and it is hard to find apprentices. It is increasingly important to retain existing staff and to promote and maintain their health and performance. How can occupational safety help with staff retention? How can the staff's health be maintained and their performance promoted? The Berufsgenossenschaft Nahrungsmittel und Gastgewerbe (BGN), the employers' liability insurance association for the food and hospitality industry, provides answers to these questions. The presentation goes into the core topics of 'baker's asthma', occupation-related skin diseases, and the prevention of accidents associated with the use of machines, and identifies measures to deal with these health threats. In addition, the implementation of the measures will create the basis for successful participation in the BGN reward programme.

Speaker: Dipl.-Ing.(FH) Siegfried Döbler, Berufsgenossenschaft Nahrungsmittel und Gastgewerbe

[Further information](#)

16.09.2018

17:00 - 17:25 h

Hall A1.170

iba.SPEAKERS CORNER

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[Further information](#)

16.09.2018
17:30 - 17:55 h
Hall A1.170

iba.SPEAKERS CORNER

Hygiene in the sale of bakery products: Which hygiene measures are necessary and suitable for sales?

Somehow you don't feel good about the idea that food is simply touched and distributed by others with bare hands. When handling food, special attention is paid to the hands, as they come into direct contact with money and products as a 'tool' and are thus supposedly a source of contamination. To counteract this and to meet customer demands, disposable gloves are very often used. But is that all there is to it? Does this meet hygiene requirements? A current study conducted by the Berufsgenossenschaft Nahrungsmittel und Gastgewerbe (BGN), the employers' liability insurance association for the food and hospitality industry, deals with the question of which hygiene measures are necessary and suitable for the sale of baked goods to ensure the best hygiene for customers and the best health protection for employees. The presentation will take a look at the results of the study and take a closer look at disposable gloves.

Speaker: Dipl.-Ing.(FH) Siegfried Döbler, Berufsgenossenschaft Nahrungsmittel und Gastgewerbe

[Further information](#)

16.09.2018
17:30 - 17:55 h
Hall A1.170

iba.SPEAKERS CORNER

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[Further information](#)

16.09.2018
17:30 - 23:00 h

iba.OKTOBERFEST TENT

iba.OKTOBERFEST TENT

Celebrate with the exhibitors and get to know your business partners a little better, in a setting that is conducive to having a good time - let the world-famous Bavarian lust for life create memories of that you'll never forget! Enjoy Bavarian live music and delicious Bavarian food and drinks.

Next to Hall B6 / Entrance East

[Further information](#)

16.09.2018
17:30 - 23:00 h

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Next to Hall B6 / Entrance East

[Further information](#)

Monday, 17.09.2018

17.09.2018
09:30 - 16:00 h

Hall B3.231

iba-UIBC-Cup of Bakers

Competition - Theme 2018: "Universe"

At the iba-UIBC-Cup of Bakers bakery teams from China, Norway, Germany, France, Japan, Peru, the Netherlands, Korea, Russia, Spain, England and the USA compete against each other.

Today competitors from Germany, Turkey, Spain and China will show their trade.

[Further information](#)

17.09.2018

09:30 - 16:00 h

Hall B3.231

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[Further information](#)

17.09.2018

10:00 h

Hall B3.151

iba.ACADEMY

Baking Class "German Cheesecake" with Diploma

Learn the art of traditional German cheesecake with curd. The classic way of producing with exquisite varieties and ideas. Have fun, learn something new in this 2,5 h, learn the secrets of the German Cheesecake and get a valuable certificate!

[Further information](#)

17.09.2018

10:00 h

Hall B3.151

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Baking Class "German Cheesecake" with Diploma

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[Further information](#)

17.09.2018

10:00 - 10:25 h

Hall A1.170

iba.SPEAKERS CORNER

Focus Sourdough Starters Freyja

Freyja Sourdough Starters consist of a combination of pure and carefully selected lactic acid bacterial strains and yeasts. They are used to give the dough refined acidity and aromas. With Freyja, discover how to save the refreshment of a sourdough made using traditional methods.

Speaker: Michael Prezemuss-Schmidts, Fala GmbH, Lesaffre Deutschland

münchen

17.09.2018

10:00 - 10:25 h

Hall A1.170

iba.SPEAKERS CORNER

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Speaker: Michael Prezemuss-Schmidts, Fala GmbH, Lesaffre Deutschland

münchen

17.09.2018

10:00 - 10:30 h

Hall B3.230

iba.FORUM

American Bakery Products

Speaker: Harry Peemoeller, USA

17.09.2018
10:00 - 10:30 h
Hall B3.230

iba.FORUM
American Bakery Products
Speaker: Harry Peemoeller, USA

17.09.2018
10:30 - 10:50 h
Hall A1.170

iba.SPEAKERS CORNER
"Smart Future" in mechanical and plant engineering
Industrie 4.0 covers the topics work 4.0, security, technical standards, legal frameworks, development and innovation. VDMA, the German Engineering Federation, supports the German mechanical engineering industry. Actions and support offers are explained.
Speaker: Michael Przytulla, VDMA e.V.
Further information

17.09.2018
10:30 - 10:50 h
Hall A1.170

iba.SPEAKERS CORNER
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Speaker: Michael Przytulla, VDMA e.V.
Further information

17.09.2018
10:55 - 11:15 h
Hall A1.170

iba.SPEAKERS CORNER

Orange Box - Industrial lot for existing systems

For existing production facilities, so-called brownfields, B & R provides the Orange Box. Without Software adjustment to the existing machine, machinery and plant operators can install the data acquisition and analysis tool via simple parameterization. Regardless of the controller.

Speaker: Karl-Heinz Mayer, B&R, a member of the ABB Group

17.09.2018

10:55 - 11:15 h

Hall A1.170

iba.SPEAKERS CORNER

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17.09.2018

11:00 - 11:30 h

Hall B3.230

iba.FORUM

Wildbakers-Show: "Baking is sexy"

Speaker: Wildbakers – Jörg Schmid and Johannes Hirth

17.09.2018

11:00 - 11:30 h

Hall B3.230

iba.FORUM

Wildbakers-Show: "Baking is sexy"

Speaker: Wildbakers – Jörg Schmid and Johannes Hirth

17.09.2018

11:20 - 11:40 h

Hall A1.170

iba.SPEAKERS CORNER

MIRA Connect, documentation and service digital on site customer

The customer has the option of using a service platform through MIRA Connect and integrate all components or other system parts into their factory. The verification of components is possible through the Zeppelin Bluetooth Transponder (ATEX 1/21), a QR code or NFC. All documents are available directly on site; controlling service, integrating suppliers, requesting replacement parts and controlling machines - everything is possible. The technician in front of the machine has all the relevant information at hand offline; the production or service director has all the information on their computer and controls their personnel directly.

Speaker: Dietmar Dieing, Zeppelin Systems GmbH

[Further information](#)

17.09.2018

11:20 - 11:40 h

Hall A1.170

iba.SPEAKERS CORNER

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Speaker: Dietmar Dieing, Zeppelin Systems GmbH

[Further information](#)

17.09.2018

11:45 - 12:05 h

Hall A1.170

iba.SPEAKERS CORNER

Synchronised, sequential control circuits to increase product quality and productivity

Information is provided on how coordinated sequential control loops can be used to improve product quality and productivity. The concept for the intelligent connection and tracking of measured variables such as weight force, distance, speed, position and camera-based analysis of product characteristics is presented using the example of the 'Pane' dough belt system. Finally, an overview is provided on using the measurements obtained in

superior, cloud-based analysis tools to gain new information and new process knowledge.

Speaker: Felix Oestersötebier, WP Kemper GmbH

[Further information](#)

17.09.2018

11:45 - 12:05 h

Hall A1.170

iba.SPEAKERS CORNER

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Speaker: Felix Oestersötebier, WP Kemper GmbH

[Further information](#)

17.09.2018

12:00 - 12:30 h

Hall B3.230

iba.FORUM

Current snack trends

Speaker: Jürgen Rieber and Olaf Mieth

17.09.2018

12:00 - 12:30 h

Hall B3.230

iba.FORUM

Current snack trends

Speaker: Jürgen Rieber and Olaf Mieth

17.09.2018

12:10 - 12:30 h

Hall A1.170

iba.SPEAKERS CORNER

Weighing and labeling in the age of Industry 4.0

The baking industry is in the process of digitisation. This offers new possibilities for increasing production performance and efficiency. Especially in the field of weighing and labeling of packed bakery products, digital technologies and features will bring a new approach to quality control.

Speaker: Nadina Krauss, Espera-Werke GmbH

17.09.2018

12:10 - 12:30 h

Hall A1.170

iba.SPEAKERS CORNER

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Speaker: Nadina Krauss, Espera-Werke GmbH

17.09.2018

12:35 - 12:55 h

Hall A1.170

iba.SPEAKERS CORNER

SAM - Selflearning Assistance System for Machinery

The self-learning operator assistance system SAM saves experiences from the operators and technicians when handling complex processing machines. SAM is a software programme that combines mechanical learning and human experience to minimise production disruptions. In the event of a disruption, it offers support with suggestions for possible causes of the disruption and suggestions for solutions based on similar situations from the past.

Speaker: Andre Schult, Fraunhofer IVV Dresden

17.09.2018

12:35 - 12:55 h

Hall A1.170

iba.SPEAKERS CORNER

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Speaker: Andre Schult, Fraunhofer IVV Dresden

17.09.2018

13:00 - 13:20 h

Hall A1.1770

iba.SPEAKERS CORNER

Smart Processes - How Industry 4.0 and Big Data make production processes more transparent, secure and cost-efficient

Turning traditional factories into Industry 4.0 smart factories will result in significant changes to the way the baking industry operates: business processes respond dynamically to changes in the market, while production techniques adapt automatically to ensure an appropriate balance between cost, quality and environmental impact. The resulting data contains essential information. Be it production or plant data - if collected, managed and analysed correctly, the massive potential in data can be unlocked and guarantee the success of a company.

ProLeiT presents several examples to show how mass data needs to be prepared in order to be evaluated correctly. Furthermore, it will be illustrated what intuitive and trend-setting operation may look like and which added values plant operators can expect from mass data evaluation.

Speaker: Dipl.-Ing. Andreas Brülls, ProLeiT AG

[Further information](#)

17.09.2018

13:00 - 13:20 h

Hall A1.1770

iba.SPEAKERS CORNER

Smart Processes - How Industry 4.0 and Big Data make production processes more transparent, secure and cost-efficient

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[Further information](#)

17.09.2018
13:00 - 14:00 h
Hall B3.230

iba-UIBC-Cup of Bakers

1. Grading

Categories: Danish pastry, small and party pastry

[Further information](#)

17.09.2018
13:00 - 14:00 h
Hall B3.230

iba-UIBC-Cup of Bakers

1. Grading

Categories: Danish pastry, small and party pastry

[Further information](#)

17.09.2018
13:25 - 13:55 h
Hall A1.170

iba.SPEAKERS CORNER

Customized kneading processes

In times of increasingly highly developed technologies in the baking business it is logical to conclude that an essential key process, namely dough preparation, can be optimized by interpretation of process data, visualized on the kneader's user interface. The DIOSNA DoughExperts demonstrate how temperature/energy curves can be used to establish customized kneading processes, optimized by time, energy and thus also cost. Customization is shown both for wheat standard doughs, and for doughs including fermented pre-dough.

Speaker: Dr.-Ing. Torsten Zense, DIOSNA Dierks & Söhne GmbH

Further information

17.09.2018
13:25 - 13:55 h
Hall A1.170

iba.SPEAKERS CORNER

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Further information

17.09.2018
14:00 - 14:25 h
Hall A1.170

iba.SPEAKERS CORNER

Service 4.0 Digitisation in Service. Identifying potentials, reducing costs

The word 'service' comprises a very large human component. However, the words 'digital and digitisation' tend to evoke contrasting associations. In his talk, Hermann Kuper will show how combining the human idea of service and digitisation can free resources, identify potentials and reduce costs. With its optimised maintenance management for bakery and gastronomy it supports both the in-house workshop service and / or takes over the work on site. This allows the customer service component to concentrate on its core business again, while benefiting from fewer losses as a result of technical issues in production.

Speaker: Hermann Kuper, servicekontor24 GmbH & Co. KG

17.09.2018
14:00 - 14:25 h
Hall A1.170

iba.SPEAKERS CORNER

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Speaker: Hermann Kuper, servicekontor24 GmbH & Co. KG

17.09.2018
14:00 - 14:30 h
Hall B3.230

iba.FORUM

"Handwerk" use your skills

Speaker: Johann Lafer

17.09.2018
14:00 - 14:30 h
Hall B3.230

iba.FORUM

"Handwerk" use your skills

Speaker: Johann Lafer

17.09.2018
14:30 h
Hall B3.151

iba.ACADEMY

Baking Class "German Pretzel" with Diploma

Learn the secrets of the real original and traditional German lye pretzels. From ingredients above dough and the right shape to the final product. - **In English only** -

Further information

17.09.2018
14:30 h
Hall B3.151

iba.ACADEMY

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[Further information](#)

17.09.2018

14:30 - 15:25 h

Hall A1.170

iba.SPEAKERS CORNER

Digital hygiene management: Then you have everything under control in your branch

Hygiene is an essential quality component for bakeries, regardless of their size. How do you ensure an optimal overview of HACCP measures and reduce sources of error? How do you remind your employees to regularly perform the most important tasks related to quality management, hygiene, maintenance, occupational safety, and technology? With a software-supported tool, hygiene documentation can be prepared quickly and regularly. Silke Klaus and David Bercher will present the advantages of digital hygiene and quality management during this panel discussion.

Speaker: Silke Klaus, AWENKO GmbH & Co. KG, David Bercher, OptimoBercher; Dr. Heiko Durstmann, TÜV SÜD AG; Ulrich Heßing, BÄKO West eG

[Further information](#)

17.09.2018

14:30 - 15:25 h

Hall A1.170

iba.SPEAKERS CORNER

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[Further information](#)

17.09.2018
15:00 - 15:30 h
Hall B3.230

iba.FORUM
Award ceremony Backtechnik: iba award

17.09.2018
15:00 - 15:30 h
Hall B3.230

iba.FORUM
Award ceremony Backtechnik: iba award

17.09.2018
15:30 - 15:55 h
Hall A1.170

iba.SPEAKERS CORNER
Occupational health and safety protection in a digital professional world
A recent survey of member companies conducted by the Berufsgenossenschaft Nahrungsmittel und Gastgewerbe (BGN), the employers' liability insurance association for the food and hospitality industry, shows that digitisation has arrived in the various BGN sectors, including the baking industry. Changes brought about by digitisation are leading to a working world 4.0. The talk will present the effects of the working world 4.0 on occupational safety and health protection.
Speaker: Stephan Huis, Berufsgenossenschaft Nahrungsmittel und Gastgewerbe

17.09.2018
15:30 - 15:55 h
Hall A1.170

iba.SPEAKERS CORNER
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Speaker: Stephan Huis, Berufsgenossenschaft Nahrungsmittel und Gastgewerbe

17.09.2018
16:00 - 16:25 h
Hall A1.170

iba.SPEAKERS CORNER

Yeasts and Sourdoughs, the magic of fermentation

Yeasts and Sourdoughs are two fermentative agents. Discover how these two actors play a complementary role in regulating fermentation and aromatic activity of doughs.

Speaker: Claire Micheaux, Julien Jubin; Lesaffre International

[Further information](#)

17.09.2018
16:00 - 16:25 h
Hall A1.170

iba.SPEAKERS CORNER

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iba.SPEAKERS CORNER

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[Further information](#)

17.09.2018
16:00 - 16:25 h
Hall A1.170

iba.SPEAKERS CORNER

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[Further information](#)

17.09.2018

16:00 - 16:30 h

Hall B3.230

iba-UIBC-Cup of Bakers

Presentation

Categories: bread and show piece

[Further information](#)

17.09.2018

16:00 - 16:30 h

Hall B3.230

iba-UIBC-Cup of Bakers

Presentation

Categories: bread and show piece

[Further information](#)

17.09.2018

16:30 - 16:55 h

Hall A1.170

iba.SPEAKERS CORNER

Quality 4.0 - Efficient quality management with mobile devices

The food industry requires a wide range of checks. To meet the requirements of the relevant certification, for one, and also to ensure the quality of the goods produced. By using mobile devices (and barcodes as well as RFID tags) you can perform these checks quickly and efficiently - and the test results are immediately available for evaluation. This allows you to

- react quickly when product quality approaches the lower tolerance limit, and
- to access all data at any time if an audit is required.

Lieken Brot und Backwaren use Q-Chess Mobile at their site in Lünen to monitor product quality during the production process.

With Q-Chess Mobile, relevant quality data are recorded at various inspection points along the production line with the aid of a tablet and are immediately available for evaluation. Compared to the previous paper-based recording systems, production and quality management now have the current quality key figures available without delay and can intervene immediately in the event of anomalies.

The use of Q-Chess leads to more efficient production with less waste and it significantly reduces the amount of work required to document the production process.

Speaker: Oliver Mächold, G. Muth Partners GmbH Corporate Consulting

[Further information](#)

17.09.2018

16:30 - 16:55 h

Hall A1.170

iba.SPEAKERS CORNER

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[Further information](#)

17.09.2018

16:30 - 17:15 h

Hall B3.231

iba-UIBC-Cup of Bakers

Final grading

[Further information](#)

17.09.2018
16:30 - 17:15 h
Hall B3.231

iba-UIBC-Cup of Bakers
Final grading
Further information

17.09.2018
17:00 - 17:25 h
Hall A1.170

iba.SPEAKERS CORNER

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Speaker: Hermann Kuper, servicekontor24 GmbH & Co. KG

17.09.2018
17:00 - 17:25 h
Hall A1.170

iba.SPEAKERS CORNER

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Speaker: Hermann Kuper, servicekontor24 GmbH & Co. KG

17.09.2018
17:30 - 17:55 h
Hall A1.170

iba.SPEAKERS CORNER

100% online, putting Digital at the service of bakers

All the bakery expertise of Lesaffre in your pocket! From a simple Baker's digital application, bakers now have access to a set of personalized and innovative dedicated services. Decades of knowledge about the bakery at your fingertips!

Speaker: Peter Quiguer, Lesaffre International

[Further information](#)

17.09.2018

17:30 - 17:55 h

Hall A1.170

iba.SPEAKERS CORNER

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[Further information](#)

17.09.2018

17:30 - 18:00 h

Hall B3.230

iba-UIBC-Cup of Bakers

Award ceremony: iba-UIBC-Cup of Bakers

Find out which bakery team from China, Norway, Germany, France, Japan, Peru, the Netherlands, Korea, Russia, Spain, England and the USA wins!

[Further information](#)

17.09.2018

17:30 - 18:00 h

Hall B3.230

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Find out which bakery team from China, Norway, Germany, France, Japan, Peru, the Netherlands, Korea, Russia, Spain, England and the USA wins!

[Further information](#)

17.09.2018

17:30 - 23:00 h

iba.OKTOBERFEST TENT

iba.OKTOBERFEST TENT

Celebrate with the exhibitors and get to know your business partners a little better, in a setting that is conducive to having a good time - let the world-famous Bavarian lust for life create memories of that you'll never forget! Enjoy Bavarian live music and delicious Bavarian food and drinks.

Next to Hall B6 / Entrance East

[Further information](#)

17.09.2018

17:30 - 23:00 h

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Next to Hall B6 / Entrance East

[Further information](#)

Tuesday, 18.09.2018

18.09.2018

10:00 h

Hall B3.151

iba.ACADEMY

Baking Class "German Pretzel" with Diploma

Learn the secrets of the real original and traditional German lye pretzels. From ingredients above dough and the right shape to the final product. - **In English only** -

[Further information](#)

18.09.2018
10:00 h
Hall B3.151

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[Further information](#)

18.09.2018
10:00 - 10:25 h
Hall A1.170

iba.SPEAKERS CORNER

Bakery trends

New bread consumption values, new consumer preferences... Analysis of key drivers and issues in the Western Europe bakery market based on the new Lesaffre Trends Vision™ method.

Speaker: Etienne Maillard, Lesaffre International

[Further information](#)

18.09.2018
10:00 - 10:25 h
Hall A1.170

iba.SPEAKERS CORNER

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[Further information](#)

18.09.2018
10:00 - 10:30 h
Hall B3.230

iba.FORUM

American Bakery Products

Speaker: Harry Peemoeller, USA

18.09.2018

10:00 - 10:30 h

Hall B3.230

iba.FORUM

American Bakery Products

Speaker: Harry Peemoeller, USA

18.09.2018

10:30 - 10:55 h

Hall A1.170

iba.SPEAKERS CORNER

Controlling is monotonous - but necessary

Essentially, the discourse deals with the changed requirements for the management of companies that has also reached the bakery world. Constantly increasing pressure makes it necessary to answer the complex questions in a company. The entrepreneur increasingly receives the answers from the sum of all his operational data. Having data is nice, making the right conclusions is better. We achieve that fast results and recommendations for action emerge from pure data.

Speaker: Martin Kreitzberg, Brixxbox GmbH

Further information

18.09.2018

10:30 - 10:55 h

Hall A1.170

iba.SPEAKERS CORNER

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Speaker: Martin Kreitzberg, Brixxbox GmbH

[Further information](#)

18.09.2018

11:00 - 11:25 h

Hall A1.170

iba.SPEAKERS CORNER

Trend cake mould - Sales increase through new visual highlights

The Zila cake mould is a revolution in gastronomy! With the innovative silicone molds from Hungary it is finally possible to produce liquid filled cakes and small pastry. It doesn't matter if you want to use it for completely new creations or if you want to give well-known classics a new look. Here we would like to show you ways in which you can optimally use the molds in your company in order to be able to offer your customers new visual highlights and thereby increase your sales.

Speaker: Szabina Klenik, Laszlo Zila, Zila GmbH

[Further information](#)

18.09.2018

11:00 - 11:25 h

Hall A1.170

iba.SPEAKERS CORNER

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Speaker: Szabina Klenik, Laszlo Zila, Zila GmbH

[Further information](#)

18.09.2018

11:00 - 11:30 h

Hall B3.230

iba.FORUM

Innovative ideas from the World Champion

Speaker: Jimmy Griffin, Ireland

18.09.2018

11:00 - 11:30 h

Hall B3.230

iba.FORUM

Innovative ideas from the World Champion

Speaker: Jimmy Griffin, Ireland

18.09.2018

11:30 - 12:25 h

Hall A1.170

iba.SPEAKERS CORNER

Global Labeling

Across the globe, countries are passing restrictive labels on food and beverage products. From the EU to South America, these labeling requirements are creating a quandary for bakers who support the goals, but question the methodology. A panel of experts lead by ABA President and CEO Robb MacKie will explore the trends on global labeling that are impacting bakers. Invited panelists include representatives from Rabobank and Lesaffre.

Speaker: Maartje van den Berg, RaboResearch Food and Agriculture; Elodie Rubio, Lesaffre Yeast Corporation

[Further information](#)

18.09.2018

11:30 - 12:25 h

Hall A1.170

iba.SPEAKERS CORNER

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Further information

18.09.2018
12:00 - 12:30 h
Hall B3.230

iba.FORUM

Bäck to the roots

Speaker: Benjamin Profanter, Bread Sommelier from South Tyrol

18.09.2018
12:00 - 12:30 h
Hall B3.230

iba.FORUM

Bäck to the roots

Speaker: Benjamin Profanter, Bread Sommelier from South Tyrol

18.09.2018
12:30 - 13:25 h
Hall A1.170

iba.SPEAKERS CORNER

Cleaner Labels

In the United States, consumers are pushing for food products with fewer ingredients and emphasizing 'free from' claims. This clean label trend is both an opportunity and challenge for bakers. Health and wellness are not trends, they are here to stay. Bakers are working with their ingredient suppliers to reformulate traditional products, develop new ideas and satisfy the hunger for healthier options. A panel of experts from Corbion and The Kroger Company and led by ABA President and CEO Robb MacKie will discuss the move toward cleaner labels, health and wellness and importance to bakers.

Speaker: Mark Hotze, Corbion; Brian Dwyer, VP Bakery Manufacturing, The Kroger Company; Robb MacKie, American Bakers Association

Further information

18.09.2018
12:30 - 13:25 h
Hall A1.170

iba.SPEAKERS CORNER

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[Further information](#)

18.09.2018
13:00 - 13:30 h
Hall B3.230

iba.FORUM

A chocolate sommelière of the first hour

Speaker: Annette Klingelhöfer

18.09.2018
13:00 - 13:30 h
Hall B3.230

iba.FORUM

A chocolate sommelière of the first hour

Speaker: Annette Klingelhöfer

18.09.2018
13:30 - 13:55 h
Hall A1.170

iba.SPEAKERS CORNER

Baking in the Disruption Era

American Bakers Association President Robb MacKie will provide keen market insights from ABA research into the US consumer market, the highly disrupted American retail environment and the potential opportunities in ecommerce. Pulling from Nielsen data specific to the \$52B US baking industry, Mr. MacKie will share his perspective on the challenges and opportunities facing bakers.

Speaker: Robb MacKie, American Bakers Association

18.09.2018
13:30 - 13:55 h
Hall A1.170

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Speaker: Robb MacKie, American Bakers Association

18.09.2018
13:30 - 14:30 h
Hall B3.230

iba.FORUM

Award ceremony DBZ: iba trophy

18.09.2018
13:30 - 14:30 h
Hall B3.230

iba.FORUM

Award ceremony DBZ: iba trophy

18.09.2018
14:00 - 14:25 h
Hall A1.170

iba.SPEAKERS CORNER

Hygienic Belting Solutions

The type of conveyor belt you choose for any given food production process, and the belt's characteristics, play a crucial and determinant role in the end result you are seeking: Ultimate Hygiene and a Food Safe product for consumers. Mr. Giuseppe Allais, Global Food Industry Belting Expert, will take you through, step-by-step, some of the major points to consider when choosing the right belt for your process. During this presentation, you will benefit from a simple and practical checklist of things 'to look out for' and just as

important, 'things to avoid'.

Speaker: Giuseppe Allais, Ammeraal Beltech Holding BV

A1

18.09.2018

14:00 - 14:25 h

Hall A1.170

iba.SPEAKERS CORNER

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Speaker: Giuseppe Allais, Ammeraal Beltech Holding BV

A1

18.09.2018

14:30 h

Hall B3.151

iba.ACADEMY

Baking Class "German Cheesecake" with Diploma

Learn the art of traditional German cheesecake with curd. The classic way of producing with exquisite varieties and ideas. Have fun, learn something new in this 2,5 h, learn the secrets of the German Cheesecake and get a valuable certificate!

Further information

18.09.2018

14:30 h

Hall B3.151

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Further information

18.09.2018
14:30 - 14:55 h
Hall A1.170

iba.SPEAKERS CORNER

From practice - how weather-based demand forecasts increase sales and optimise returns

The weather, holidays, or a construction site in front of the store are just some of the factors that influence buying behaviour and thus the sale of baked goods. The Schneckenburger Bakery uses OptimoBercher with meteolytix's weather forecasting tool to plan the required quantities of bread, rolls, and pastries according to demand and to place specific orders per store. Eric Schneckenburger will report on the work and success with the software solution.

Speaker: Eric Schneckenburger, Meisterbäckerei Schneckenburger GmbH; Nils Passau, meteolytix GmbH; David Bercher, OptimoBercher

Further information

18.09.2018
14:30 - 14:55 h
Hall A1.170

iba.SPEAKERS CORNER

From practice - how weather-based demand forecasts increase sales and optimise returns

The weather, holidays, or a construction site in front of the store are just some of the factors that influence buying behaviour and thus the sale of baked goods. The Schneckenburger Bakery uses OptimoBercher with meteolytix's weather forecasting tool to plan the required quantities of bread, rolls, and pastries according to demand and to place specific orders per store. Eric Schneckenburger will report on the work and success with the software solution.

Speaker: Eric Schneckenburger, Meisterbäckerei Schneckenburger GmbH; Nils Passau, meteolytix GmbH; David Bercher, OptimoBercher

Further information

18.09.2018
15:00 - 15:25 h
Hall A1.170

iba.SPEAKERS CORNER

Multi-lane weight-accurate dividing and forming in one step: Gentle portioning of soft,

fermented rye doughs with the Handtmann forming system FS 520

So far, there hasn't been a machine solution for the rational, multi-lane portioning and processing of soft, fermented rye and mixed rye doughs and thus for the large-scale production of corresponding products. The Handtmann forming system FS 520 closes this gap. The FS 520 allows the user to achieve a multi-lane dough dividing, whereby the dough portions are simultaneously formed into the desired product shape and deposited on baking trays or on a conveyor belt. The FS 520 forming system is operated together with a Handtmann VF800 dough divider. This system solution has a high degree of automation and is suitable for the industrial production of bakery products from soft, fermented rye and mixed rye doughs, such as Vinschgauer bread or rye bread rolls. Furthermore, doughs with limited machinability, such as gluten-free doughs, mixed wheat bread doughs or spelt doughs with high dough yields, can be simultaneously divided, formed and deposited by the system.

Speaker: Dr. Michael Betz, Albert Handtmann Maschinenfabrik

[Further information](#)

18.09.2018
15:00 - 15:25 h
Hall A1.170

iba.SPEAKERS CORNER

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Speaker: Dr. Michael Betz, Albert Handtmann Maschinenfabrik

[Further information](#)

18.09.2018
15:00 - 15:30 h
Hall B3.230

iba.FORUM

Current snack trends

Speaker: Jürgen Rieber and Olaf Mieth

18.09.2018
15:00 - 15:30 h
Hall B3.230

iba.FORUM

Current snack trends

Speaker: Jürgen Rieber and Olaf Mieth

18.09.2018
15:30 - 15:55 h
Hall A1.170

iba.SPEAKERS CORNER

The Women's Bakery: Changing lives one loaf at a time

Do you think bread can change the world? Do you think bread can break the cycle of poverty or even combat malnutrition? Markey Culver certainly does. Markey Culver is the Founder of The Women's Bakery, an international social enterprise that empowers women and builds nutrition-centric bakeries in East Africa. At IBA, Markey will invite attendees to look at both bread and bakeries differently - as agents to change the world. She will explain why good business inherently creates and sustains positive social impact, introducing what she calls 'conscious capitalism'. Markey will share about her time in Rwanda as a Peace Corps Volunteer, her inspiration for The Women's Bakery, and the positive impact her team is making in East Africa. She will also share how The Women's Bakery is leveraging business as a tool for sustained social impact and how other businesses can do the same.

Speaker: MBA Markey Culver, Rademaker, The Women's Bakery

18.09.2018
15:30 - 15:55 h
Hall A1.170

iba.SPEAKERS CORNER

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Speaker: MBA Markey Culver, Rademaker, The Women's Bakery

18.09.2018

16:00 - 16:20 h

Hall A1.170

iba.SPEAKERS CORNER

Modern digital marketing

If CoreMedia were a ship, Uwe Fricke would be both pilot and radio operator. Technically, this means Uwe is VP of Cloud Services & Customer Success and responsible for the CMS for Commerce division. He is also the main contact for the BVDW and brings strategical commerce platform partners, such as Salesforce, on board. What makes a true difference for customers is providing unique, personalized shoppable experiences by taking content and commerce equally into account. The CoreMedia software enables brands and retailers to create such iconic multichannel experiences.

Speaker: Uwe Fricke, CoreMedia

18.09.2018

16:00 - 16:20 h

Hall A1.170

iba.SPEAKERS CORNER

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Speaker: Uwe Fricke, CoreMedia

18.09.2018

16:00 - 17:00 h

Hall B3.230

4th German Championship of Master Bakers

Grading: 4th German Championship of Master Bakers

18.09.2018

16:00 - 17:00 h

Hall B3.230

4th German Championship of Master Bakers

Grading: 4th German Championship of Master Bakers

18.09.2018

16:20 - 16:40 h

Hall A1.170

iba.SPEAKERS CORNER

Modern digital marketing

Digital marketing is much more than just placing adverts on the Internet - for a successful digital strategy there are many factors that companies from any industry can benefit from to create a sustainable online presence. With the Internet becoming more and more popular, information and advice are of central importance for all target groups, even the older ones. Therefore, in order to bind customers and interested parties to the brand and company in the long term, today's companies should be transparent and create trust with their online marketing and communication strategy.

Speaker: Sabine Wegele, Nayoki GmbH

18.09.2018

16:20 - 16:40 h

Hall A1.170

iba.SPEAKERS CORNER

Modern digital marketing

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Speaker: Sabine Wegele, Nayoki GmbH

18.09.2018
16:40 - 17:00 h
Hall A1.170

iba.SPEAKERS CORNER

Modern digital marketing

Digital advertising offers many opportunities and risks. Find out how you can achieve measurable success in a targeted and efficient manner and inspire your customers without great manual effort.

Speaker: Marcel Pirlich, Adspert / Bidmangement GmbH

18.09.2018
16:40 - 17:00 h
Hall A1.170

iba.SPEAKERS CORNER

Modern digital marketing

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Speaker: Marcel Pirlich, Adspert / Bidmangement GmbH

18.09.2018
16:40 - 17:00 h
Hall A1.170

iba.SPEAKERS CORNER

Modern digital marketing

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Speaker: Marcel Pirlich, Adspert / Bidmangement GmbH

18.09.2018
17:15 - 17:55 h
Hall A1.170

iba.SPEAKERS CORNER

Modernes digitales Marketing

Panel discussion moderated by Dr. Oliver Bohl (Chairman BVDW)

Speaker: Uwe Fricke, CoreMedia ; Sabine Wegele, Nayoki GmbH ; Marcel Pirlich, Adspert / Bidmangement GmbH ; René Hentschel, Publicis Pixelpark

18.09.2018

17:15 - 17:55 h

Hall A1.170

iba.SPEAKERS CORNER

Modernes digitales Marketing

Panel discussion moderated by Dr. Oliver Bohl (Chairman BVDW)

Speaker: Uwe Fricke, CoreMedia ; Sabine Wegele, Nayoki GmbH ; Marcel Pirlich, Adspert / Bidmangement GmbH ; René Hentschel, Publicis Pixelpark

18.09.2018

17:30 - 18:00 h

Hall B3.230

4th German Championship of Master Bakers

4th German Championship of Master Bakers

Further information

18.09.2018

17:30 - 18:00 h

Hall B3.230

4th German Championship of Master Bakers

4th German Championship of Master Bakers

Further information

Wednesday, 19.09.2018

19.09.2018

10:00 h

Hall B3.151

iba.ACADEMY

Baking Class "German Cheesecake" with Diploma

Learn the art of traditional German cheesecake with curd. The classic way of producing with exquisite varieties and ideas. Have fun, learn something new in this 2,5 h, learn the secrets of the German Cheesecake and get a valuable certificate!

[Further information](#)

19.09.2018

10:00 h

Hall B3.151

iba.ACADEMY

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[Further information](#)

19.09.2018

10:00 - 10:25 h

Hall A1.170

iba.SPEAKERS CORNER

"Hold, beep, done!" How fast consumers want to pay quickly and easily in the digital world

Christian Rau is the Head of Core Products Germany and Switzerland at Mastercard. In this function, he is responsible for the development and marketing of innovative payment systems and solutions in Germany and Switzerland that give Mastercard and its customers a sustainable competitive advantage. Core Products include products and solutions from Mastercard in the areas of Debit, Credit, Commercial, Prepaid and ACH. In 2012, Christian Rau came to Mastercard as the Vice President of Business Development. Before changing to Mastercard, Christian Rau was employed at Tele2 (Kinnevik Gruppe), Deutsche Telekom and Deutsche Bank. Christian Rau studied in Maastricht and Hong Kong.

Speaker: Christian Rau, Mastercard

19.09.2018

10:00 - 10:25 h

Hall A1.170

iba.SPEAKERS CORNER

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Speaker: Christian Rau, Mastercard

19.09.2018
10:00 - 10:30 h
Hall B3.230

iba.FORUM

Recipes from the Royal Swedish Court Confectioner

Speaker: Günther Körffer, Sweden

19.09.2018
10:00 - 10:30 h
Hall B3.230

iba.FORUM

Recipes from the Royal Swedish Court Confectioner

Speaker: Günther Körffer, Sweden

19.09.2018
10:00 - 18:00 h
Hall B3.231

UIBC Junior World Championship of Confectioners

Competition

The best young confectioners in the world will compete against each other in show bakeries with large glass fronts that have been set up especially for the trade fair.

Teams from Brazil, China, Germany, Iceland, Japan, Norway and Taiwan will be represented. Each team consists of a young confectioner and a trainer.

The jurors will be live on location and explain the criteria being assessed.

Tasks are one showpiece with pralines, one cake, sculptured figurines and one dessert plate.

Further information

19.09.2018
10:00 - 18:00 h
Hall B3.231

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Further information

19.09.2018
10:30 - 10:55 h
Hall A1.170

iba.SPEAKERS CORNER

Focus Special Yeasts -Levures T-Control & Flavor-Y

Lesaffre Expert Solutions, an innovative concept of performing yeast and baking ingredients providing bakers with high value and customized solutions, based on creativity and co-development with professionals, R&D expertise and Baking Center network. Lesaffre Expert Solutions meet expectations about tomorrow's bakery and make challenges come true.

Speaker: Alexandre Depoid, Florence Delchambre, Lesaffre International

19.09.2018
10:30 - 10:55 h
Hall A1.170

iba.SPEAKERS CORNER

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Speaker: Alexandre Depoid, Florence Delchambre, Lesaffre International

19.09.2018
11:00 - 11:30 h
Hall B3.230

iba.FORUM
A chocolate sommelière of the first hour
Speaker: Annette Klingelhöfer

19.09.2018
11:00 - 11:30 h
Hall B3.230

iba.FORUM
A chocolate sommelière of the first hour
Speaker: Annette Klingelhöfer

19.09.2018
11:00 - 11:30 h
Hall A1.170

iba.SPEAKERS CORNER
POS today and tomorrow

All around the world, consumers are browsing through the Trade Zones. From one store to the other. Their smartphones always with them. Dr. Jens Cornelsen will show you how to analyse in detail the Trade Zone paths of customers and competitors' customers via mobile Geo*Fencing Technology as well as how to combine this real-time „Consumer Tracking“ with smartphone quick surveys. As a result you will locate white retail spots, optimize the assortment at the POS and thus, win competitive customers.

Speaker: Dr. Jens Cornelsen, defacto digital research GmbH

19.09.2018
11:00 - 11:30 h
Hall A1.170

iba.SPEAKERS CORNER
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Speaker: Dr. Jens Cornelsen, defacto digital research GmbH

19.09.2018
11:30 - 12:00 h
Hall A1.170

iba.SPEAKERS CORNER

POS today and tomorrow

Sarah Sievers, sales executive for microm and Digitalraum, knows the challenges of retail and gastronomy in micro- and geomarketing - both online and offline. Beginning with the identification of the right locations, to the analysis of the target group and appropriate targeting at different touch points. Using a bakery as an example, she will show how mobile marketing can be used to increase frequency at the POS. Digitalraum GmbH is situated in Düsseldorf and is integrated under the large umbrella of the Creditreform corporation as a subsidiary of the microm Micromarketing-Systeme und Consult GmbH.

Speaker: Sarah Sievers, Digitalraum GmbH

19.09.2018
11:30 - 12:00 h
Hall A1.170

iba.SPEAKERS CORNER

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Speaker: Sarah Sievers, Digitalraum GmbH

19.09.2018
12:00 - 12:30 h
Hall B3.230

iba.FORUM

Cake Decoration with Betty

Speaker: Bettina Schliephake-Burchardt, TV confectioner, jury: "Das große Backen"

19.09.2018

12:00 - 12:30 h

Hall B3.230

iba.FORUM

Cake Decoration with Betty

Speaker: Bettina Schliephake-Burchardt, TV confectioner, jury: "Das große Backen"

19.09.2018

12:00 - 12:45 h

Hall A1.170

iba.SPEAKERS CORNER

POS today and tomorrow

Panel discussion moderated by Peter Dräger (Chairman BVDW)

Speaker: Jens Cornelsen, defacto digital research GmbH ; Sarah Sievers, Digitalraum GmbH ; Lars Roisch, Stein Promotions

19.09.2018

12:00 - 12:45 h

Hall A1.170

iba.SPEAKERS CORNER

POS today and tomorrow

Panel discussion moderated by Peter Dräger (Chairman BVDW)

Speaker: Jens Cornelsen, defacto digital research GmbH ; Sarah Sievers, Digitalraum GmbH ; Lars Roisch, Stein Promotions

19.09.2018

13:00 - 13:25 h

Hall A1.170

iba.SPEAKERS CORNER

Service 4.0 Digitisation in Service. Identifying potentials, reducing costs

The word 'service' comprises a very large human component. However, the words 'digital and digitisation' tend to evoke contrasting associations. In his talk, Hermann Kuper will show how combining the human idea of service and digitisation can free resources, identify potentials and reduce costs. With its optimised maintenance management for bakery and gastronomy it supports both the in-house workshop service and / or takes over the work on site. This allows the customer service component to concentrate on its core business again, while benefiting from fewer losses as a result of technical issues in production.

Speaker: Hermann Kuper, servicekontor24 GmbH & Co. KG

19.09.2018

13:00 - 13:25 h

Hall A1.170

iba.SPEAKERS CORNER

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Speaker: Hermann Kuper, servicekontor24 GmbH & Co. KG

19.09.2018

13:00 - 13:30 h

Hall B3.230

iba.FORUM

How to turn your customers into fans

Speaker: Susanne Fauck , Werbegemeinschaft of German Bakers' Confederation

19.09.2018

13:00 - 13:30 h

Hall B3.230

iba.FORUM

How to turn your customers into fans

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19.09.2018
13:30 - 13:55 h
Hall A1.170

iba.SPEAKERS CORNER

Robotics & Automation in Food Processing

Did you know manual handling and weighing of ingredients costs bakeries up to 1% of turnover? Learn how you can significantly reduce this cost whilst improving quality and health safety using robotics and automation. The patented APRIL Robotics Weighing cell was developed in the UK by OAL with the support of £3.5million UK government funded R&D projects.

Speaker: Jake Norman, Olympus Automation Ltd. (OAL)

[Further information](#)

19.09.2018
13:30 - 13:55 h
Hall A1.170

iba.SPEAKERS CORNER

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Speaker: Jake Norman, Olympus Automation Ltd. (OAL)

[Further information](#)

19.09.2018
14:00 - 14:30 h
Hall B3.230

iba.FORUM

Patisserie Trends 2018

Speaker: World Confectioner Champion Bernd Siefert

19.09.2018

14:00 - 14:30 h
Hall B3.230

iba.FORUM

Patisserie Trends 2018

Speaker: World Confectioner Champion Bernd Siefert

19.09.2018
14:30 h
Hall B3.151

iba.ACADEMY

Baking Class "German Pretzel" with Diploma

Learn the secrets of the real original and traditional German lye pretzels. From ingredients above dough and the right shape to the final product. - **In English only** -

Further information

19.09.2018
14:30 h
Hall B3.151

iba.ACADEMY

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Further information

19.09.2018
14:30 - 14:55 h
Hall A1.170

iba.SPEAKERS CORNER

Multi-lane weight-accurate dividing and forming in one step: Gentle portioning of soft, fermented rye doughs with the Handtmann forming system FS 520

So far, there hasn't been a machine solution for the rational, multi-lane portioning and processing of soft, fermented rye and mixed rye doughs and thus for the large-scale production of corresponding products. The Handtmann forming system FS 520 closes this gap. The FS 520 allows the user to achieve a multi-lane dough dividing, whereby the dough portions are simultaneously formed into the desired product shape and deposited on baking trays or on a conveyor belt. The FS 520 forming system is operated together with a

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Speaker: Dr. Michael Betz, Albert Handtmann Maschinenfabrik

[Further information](#)

19.09.2018

14:30 - 14:55 h

Hall A1.170

iba.SPEAKERS CORNER

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Speaker: Dr. Michael Betz, Albert Handtmann Maschinenfabrik

[Further information](#)

19.09.2018

15:00 - 15:25 h

Hall A1.1770

iba.SPEAKERS CORNER

Smart Processes - How Industry 4.0 and Big Data make production processes more transparent, secure and cost-efficient

Turning traditional factories into Industry 4.0 smart factories will result in significant changes to the way the baking industry operates: business processes respond dynamically to changes in the market, while production techniques adapt automatically to ensure an appropriate balance between cost, quality and environmental impact. The resulting data contains essential information. Be it production or plant data – if collected, managed and analysed correctly, the massive potential in data can be unlocked and guarantee the success of a company.

ProLeiT presents several examples to show how mass data needs to be prepared in order to be evaluated correctly. Furthermore, it will be illustrated what intuitive and trend-setting operation may look like and which added values plant operators can expect from mass data evaluation.

Speaker: Dipl.-Ing. Andreas Brülls, ProLeiT AG

[Further information](#)

19.09.2018

15:00 - 15:25 h

Hall A1.1770

iba.SPEAKERS CORNER

Smart Processes - How Industry 4.0 and Big Data make production processes more transparent, secure and cost-efficient

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Speaker: Dipl.-Ing. Andreas Brülls, ProLeiT AG

[Further information](#)

19.09.2018

15:00 - 15:30 h

Hall B3.230

iba.FORUM

Bäck to the roots

Speaker: Benjamin Profanter, Bread Sommelier from South Tyrol

19.09.2018

15:00 - 15:30 h

Hall B3.230

iba.FORUM

Bäck to the roots

Speaker: Benjamin Profanter, Bread Sommelier from South Tyrol

19.09.2018

15:30 - 15:55 h

Hall A1.170

iba.SPEAKERS CORNER

What gets measured gets managed. The potential of sensor technology for the baking industry

If you can't measure it, you can't manage it. The quote of Peter Drucker applies not only in business management; it is also applicable in industrial process applications such as in the manufacturing of bakery goods. The evolution of both (sensor) technology and data science has created a new era of managing and optimizing process chains: From the (1) measurement of process parameters, (2) the creation of prediction models such as preventive maintenance services, towards (3) self-regulation process chains. The presentation will provide an overview of solutions already available today – such as NIR – and conclude with an outlook into the upcoming years.

Speaker: Juste Hahne, Bühler AG

[Further information](#)

19.09.2018

15:30 - 15:55 h

Hall A1.170

iba.SPEAKERS CORNER

What gets measured gets managed. The potential of sensor technology for the baking industry

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Speaker: Juste Hahne, Bühler AG

[Further information](#)

19.09.2018

16:00 - 16:25 h
Hall A1.170

iba.SPEAKERS CORNER

Success factors for turn-key projects in the baking industry

Speaker: Wolfgang Staufer, Nicola Perbellini, Enrico Perbellini, König Maschinen GmbH;
Giulio Lazzaroni, Panificio San Francesco

19.09.2018
16:00 - 16:25 h
Hall A1.170

iba.SPEAKERS CORNER

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Giulio Lazzaroni, Panificio San Francesco

19.09.2018
16:00 - 16:30 h
Hall B3.230

iba.FORUM

Current snack trends

Speaker: Jürgen Rieber and Olaf Mieth

19.09.2018
16:00 - 16:30 h
Hall B3.230

iba.FORUM

Current snack trends

Speaker: Jürgen Rieber and Olaf Mieth

19.09.2018
17:00 - 17:25 h
Hall A1.170

iba.SPEAKERS CORNER

Non-stick coatings evolution and latest development for the industrial bakery business

SASA is making constant research for improving the performance of non-stick coatings used in the bakery and pastry industry. Abrasion generated by the bread crust and deterioration due to the constantly higher baking temperature are two major factors that are affecting the lifetime of the baking trays. SASA is introducing a new formula that is giving industrial players a major competitive advantage. The engineering approach and technical details will be shared during the presentation.

Speaker: Pierre Escarbelt, SASA

19.09.2018

17:00 - 17:25 h

Hall A1.170

iba.SPEAKERS CORNER

Non-stick coatings evolution and latest development for the industrial bakery business

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Speaker: Pierre Escarbelt, SASA

19.09.2018

17:00 - 17:30 h

Hall B3.230

iba.FORUM

Coffee specialties in bakery and confectionery

Speaker: Barista Champion Tom Schießl

19.09.2018

17:00 - 17:30 h

Hall B3.230

iba.FORUM

Coffee specialties in bakery and confectionery

Speaker: Barista Champion Tom Schießl

19.09.2018
17:30 - 23:00 h

iba.OKTOBERFEST TENT

iba.OKTOBERFEST TENT

Celebrate with the exhibitors and get to know your business partners a little better, in a setting that is conducive to having a good time - let the world-famous Bavarian lust for life create memories of that you'll never forget! Enjoy Bavarian live music and delicious Bavarian food and drinks.

Next to Hall B6 / Entrance East

[Further information](#)

19.09.2018
17:30 - 23:00 h

iba.OKTOBERFEST TENT

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Next to Hall B6 / Entrance East

[Further information](#)

Thursday, 20.09.2018

20.09.2018
09:30 - 13:30 h
Hall B3.231

UIBC Junior World Championship of Confectioners

Competition

The best young confectioners in the world will compete against each other in show bakeries with large glass fronts that have been set up especially for the trade fair.

Teams from Brazil, China, Germany, Iceland, Japan, Norway and Taiwan will be represented. Each team consists of a young confectioner and a trainer.

The jurors will be live on location and explain the criteria being assessed.

Tasks are one showpiece with pralines, one cake, sculptured figurines and one dessert plate.

[Further information](#)

20.09.2018
09:30 - 13:30 h
Hall B3.231

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Tasks are one showpiece with pralines, one cake, sculptured figurines and one dessert plate.

Further information

20.09.2018
10:00 h
Hall B3.151

iba.ACADEMY

Baking Class "German Pretzel" with Diploma

Learn the secrets of the real original and traditional German lye pretzels. From ingredients above dough and the right shape to the final product. - **In English only** -

Further information

20.09.2018
10:00 h
Hall B3.151

iba.ACADEMY

Baking Class "German Pretzel" with Diploma

Learn the secrets of the real original and traditional German lye pretzels. From ingredients above dough and the right shape to the final product. - **In English only** -

Further information

20.09.2018
10:00 - 10:30 h

Hall B3.230

iba.FORUM

Current snack trends

Speaker: Jürgen Rieber and Olaf Mieth

20.09.2018

10:00 - 10:30 h

Hall B3.230

iba.FORUM

Current snack trends

Speaker: Jürgen Rieber and Olaf Mieth

20.09.2018

11:00 - 11:25 h

Hall A1.170

iba.SPEAKERS CORNER

Gluten-free wheat starch in baked goods

We are all Epicureans who love consuming traditionally made baked goods. By using gluten-free wheat starch in baked goods, you can make a gluten-free product that is barely different from the original in its colour, texture and aroma and allows coeliacs to enjoy baked goods. Find out more about how to use gluten-free wheat starch and its advantages.

Speaker: Helmut Focke, Interstarch GmbH

[Further information](#)

20.09.2018

11:00 - 11:25 h

Hall A1.170

iba.SPEAKERS CORNER

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Speaker: Helmut Focke, Interstarch GmbH

Further information

20.09.2018
11:00 - 11:30 h
Hall B3..231

UIBC Junior World Championship of Confectioners

Cake Grading

One Task was manufacturing a Cake that will be grading visual.

Further information

20.09.2018
11:00 - 11:30 h
Hall B3..231

UIBC Junior World Championship of Confectioners

Cake Grading

One Task was manufacturing a Cake that will be grading visual.

Further information

20.09.2018
11:30 - 11:55 h
Hall A1.170

iba.SPEAKERS CORNER

The contribution of enzymes to sustainability

Enzymes already play a major role in improving the life cycle assessment of the food industry today and even more so in the future: these "tools of life" have a huge potential of possible functions and are only used in very small quantities. They help in the processing of flour to save raw materials and energy. For example, in conjunction with glucoamylase or β -amylase, amylase can improve the fermentation power of doughs and browning of bread and thus reduce baking times. Amylases, in particular maltogenic amylases improve the soft-keeping properties of bread and hence reduce raw material and energy consumption. Hemicellulases lower the viscosity of doughs and batters and thus their water absorption. A low water binding is desirable in the production of waffles, crispbread, rusk or bread crumbs to keep the energy requirements for the necessary drying low. Enzymes also allow for the reduction of various additives such as preserving agents in non-baking applications or emulsifiers or bleaching agents in baking applications, replacing substances produced at high energetic input by fermentatively produced proteins of which only minute amounts are required because they act as catalysts.

Speaker: Dr. Lutz Poppe, SternEnzym GmbH & Co. KG

20.09.2018
11:30 - 11:55 h
Hall A1.170

iba.SPEAKERS CORNER

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Speaker: Dr. Lutz Poppe, SternEnzym GmbH & Co. KG

20.09.2018
12:00 - 12:25 h
Hall A1.170

iba.SPEAKERS CORNER

Veganize it! - plant based alternatives in baked goods

The plant-based lifestyle is taking its space in the middle of society. A growing number of consumers are aware of the impact of their everyday food choices. Some branches of the food industry have reacted on the growing demand of plant-based alternatives, whereas surveys show that there is still a potential in other segments. Safer and cheaper ingredients and recent scandals involving animal products have persuaded the industry to rethink. The talk gives an overview over the veggie market and discusses plant-based alternatives to common animal ingredients in baked goods.

Speaker: M. Sc. Pablo Moleman, ProVeg Netherlands; Alexandra Kirsch, ProVeg Germany

20.09.2018
12:00 - 12:25 h
Hall A1.170

iba.SPEAKERS CORNER

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Speaker: M. Sc. Pablo Moleman, ProVeg Netherlands; Alexandra Kirsch, ProVeg Germany

20.09.2018
12:00 - 12:30 h
Hall B3.230

iba.FORUM

Patisserie Trends 2018

Speaker: World Confectioner Champion Bernd Siefert

20.09.2018
12:00 - 12:30 h
Hall B3.230

iba.FORUM

Patisserie Trends 2018

Speaker: World Confectioner Champion Bernd Siefert

20.09.2018
12:30 - 12:55 h
Hall A1.170

iba.SPEAKERS CORNER

Kids' Darling with Booster Seats

Children are not just the customers of tomorrow, but already of today. However, only very few bakeries and cafés are prepared for children. Especially at the table, children's needs are often forgotten. Koru Kids has developed a new generation of booster seats for children, which turns every adult chair into a kid's chair: Children are sitting "like the grown-ups" and the entire family can enjoy the meal. Kids treasure their memories in their mind and want to come again.

Speaker: Dr. Wolfgang Höhn, Koru Kids Deutschland GmbH

Further information

20.09.2018
12:30 - 12:55 h
Hall A1.170

iba.SPEAKERS CORNER

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[Further information](#)

20.09.2018
13:00 - 13:25 h
Hall A1.170

iba.SPEAKERS CORNER

Business daily life vs. sustainability

Business daily life vs. sustainability Sustainability with absolute consistency: How can the conflict between sustainability and daily life be coordinated in a company and how do I design my wages, my work processes and the relationship with my employees in this context? Is it possible to hold on to sustainable values or do they get lost in daily consideration?

Speaker: Florian Pachaly, reCup GmbH

[Further information](#)

20.09.2018
13:00 - 13:25 h
Hall A1.170

iba.SPEAKERS CORNER

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Speaker: Florian Pachaly, reCup GmbH

Further information

20.09.2018

13:00 - 13:30 h

Hall B3.230

iba.FORUM

Cake Decoration with Betty

Speaker: Bettina Schliephake-Burchardt, TV confectioner, jury: "Das große Backen"

20.09.2018

13:00 - 13:30 h

Hall B3.230

iba.FORUM

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20.09.2018

13:30 - 13:55 h

Hall A1.170

iba.SPEAKERS CORNER

Food Tech Incubation - Insights and Evaluation from a Startup Perspective

Currently, there are a variety of programs and initiatives that address the topic of food or food tech from a corporate and startup perspective. The overriding objective here is to develop typical business startup models, test them on the market and, if necessary, implement the time-to-market with considerable reductions. With the introduction of the "Disciplined Entrepreneurship Approach" the lecture gives an insight into the methodology and clarifies the practical relevance with the aid of a concrete startup example.

Speaker: Jonas Blauth, Nestim GmbH

20.09.2018

13:30 - 13:55 h

Hall A1.170

iba.SPEAKERS CORNER

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Speaker: Jonas Blauth, Nestim GmbH

20.09.2018
13:30 - 14:00 h
Hall B3.228

UIBC Junior World Championship of Confectioners
Final grading at the confectioners' stand

20.09.2018
13:30 - 14:00 h
Hall B3.228

UIBC Junior World Championship of Confectioners
Final grading at the confectioners' stand

20.09.2018
13:45 - 14:45 h
Hall Eingang West.iba Lounge

Further events

Coffee tasting Philosoffee

What if we could replace the burdensome process of preparing latte macchiatos and iced coffee with a simple, natural and sugar-free alternative? We're excited to present Nitrobrew coffee to you - the Guinness beer of coffee!
Fresh on tap, easy to use, endless joy.

Speaker: Lukas Friedemann, Philosoffee GmbH

20.09.2018
13:45 - 14:45 h

Further events

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20.09.2018

14:00 - 14:25 h

Hall A1.170

iba.SPEAKERS CORNER

Controlling in the year 2030 - a vision of the digitised bakery

Data is the new oil. And even bakeries possess an often unrecognised treasure trove of data. So how will bakeries be able to make use of this valuable data in the future? With technologies that Google, Facebook & co. are already using today and that are developing rapidly? 'Artificial intelligence' and 'algorithms' sometimes sound strange and threatening. But artificial intelligence can also simplify many things and help bakeries work more efficiently in an increasingly competitive environment, and ultimately protect valuable resources through fewer returns. We take a look at the future: Instead of controlling branches by means of long reports, get intelligent recommendations for action provided by the software, record returns with automatic image recognition, make completely new insights by linking previously separate data sources... Dr Pfaff is the founder and managing director of FoodTracks and has been thinking about how to help bakeries with modern data technology since 2013. He heads a team of 7 physicists, computer scientists, and mathematicians who develop highly innovative software solutions exclusively for bakeries.

Speaker: Dr. Tobias Pfaff, FoodTracks

Further information

20.09.2018

14:00 - 14:25 h

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iba.SPEAKERS CORNER

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14:00 - 14:25 h

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[Further information](#)

20.09.2018

14:00 - 14:30 h

Hall B3.230

iba.FORUM

Coffee specialties in bakery and confectionery

Speaker: Barista Champion Tom Schießl

20.09.2018
14:00 - 14:30 h
Hall B3.230

iba.FORUM

Coffee specialties in bakery and confectionery

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20.09.2018
14:30 - 14:55 h
Hall A1.170

iba.SPEAKERS CORNER

Traditionsreiches Handwerk in einer neuen Dimension - mit 3D Food Printing

Wie kann ich mich in einem der ältesten Handwerkstätigkeiten der Menschheit neu erfinden und warum sollte ich das überhaupt tun? Neben einer ehrwürdigen Tradition zeichnet gerade die Kreativität und Ideenvielfalt das Bäcker- und Konditorenhandwerk aus. Damals wie heute wollen Kunden stets mit neuen und vor allem individualisierten Angeboten versorgt werden, ein Abheben von Mitbewerbern wird dabei zur Kerndisziplin. Mit 3D Food Printing überwinden Sie nicht nur Grenzen die dem Handwerk durch bisherige Werkzeuge gesetzt wurden, sondern eröffnen sich neue Wege für noch mehr Kreativität und Individualität.

Speaker: Alen Schiffner, Print2taste GmbH

Further information

20.09.2018
14:30 - 14:55 h
Hall A1.170

iba.SPEAKERS CORNER

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Speaker: Alen Schiffner, Print2taste GmbH

Further information

20.09.2018
15:00 - 15:25 h
Hall A1.170

iba.SPEAKERS CORNER

The future (of coffee) is cold.

What if we could replace the burdensome process of preparing latte macchiatos and iced coffee with a simple, natural and sugar-free alternative? We're excited to present Nitrobrew coffee to you - the Guinness beer of coffee! Fresh on tap, easy to use, endless joy.

A suitable tasting will take place on 20.09.18 at 13.45-14.45 and 15.45-16.45 in the iba Lounge, West Entrance.

Speaker: Lukas Friedemann, Philosoffee GmbH

20.09.2018
15:00 - 15:25 h
Hall A1.170

iba.SPEAKERS CORNER

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Speaker: Lukas Friedemann, Philosoffee GmbH

20.09.2018
15:00 - 16:00 h
Hall B3.231

UIBC Junior World Championship of Confectioners

Award ceremony: UIBC Junior World Championship of Confectioners

Find out live which team from Brazil, China, Germany, Iceland, Japan, Norway or Taiwan wins the UIBC Junior World Championship of Confectioners 2018.

20.09.2018

15:00 - 16:00 h
Hall B3.231

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20.09.2018
15:30 - 15:55 h
Hall A1.170

iba.SPEAKERS CORNER

Insects on Everyone's Lips - a sustainable addition to our menu

The ecological balance on our planet is threatened by climate change and a lack of resources. If we want everyone to have enough to eat - and not have to give up animal protein - we cannot rely on current meat production processes, because they constitute an ecological disaster.

Start-ups such as the insect manufacturer 'Wicked Cricket' from Munich are taking up the challenge of establishing insects as a part of our menu to provide a contribution to sustainable nourishment. Because they are first-class suppliers of protein and nutrients that are much more sustainable and efficient than conventional livestock. And the best thing about it: They taste great and are easy to process - eat or chirp.

Speaker: Mathias Rasch, Josef Hirte, Wicked Cricket

20.09.2018
15:30 - 15:55 h
Hall A1.170

iba.SPEAKERS CORNER

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Speaker: Mathias Rasch, Josef Hirte, Wicked Cricket

20.09.2018
15:45 - 16:45 h
Hall Eingang West.iba Lounge

Further events

Coffee tasting Philosoffee

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20.09.2018
16:00 - 16:25 h
Hall A1.170

iba.SPEAKERS CORNER

Digitization in the hospitable industry

Speaker: Thomas Mertens, Flowtify GmbH

Further information

20.09.2018
16:00 - 16:25 h
Hall A1.170

iba.SPEAKERS CORNER

Digitization in the hospitable industry

Speaker: Thomas Mertens, Flowtify GmbH

[Further information](#)

20.09.2018

16:30 - 16:55 h

Hall A1.170

iba.SPEAKERS CORNER

Innovative hot food and drinks for bakeries

Bakeries offer a variety of breads, biscuits and pastries, unfortunately, hot meals and snacks are often missing. The demand for quick-made snacks and drinks "2GO" is higher than ever. With the growing awareness of a healthy, nutritious diet, the trend is moving away from unhealthy fast food eating to healthy on-the-go snacks. At vita.one we offer you innovative "2GO" dishes and drinks. This allows bakeries to meet customers' needs for hot meals, effortlessly expand their assortment, and generate more revenue.

Speaker: Alessa Klug, Vita2Go

[Further information](#)

20.09.2018

16:30 - 16:55 h

Hall A1.170

iba.SPEAKERS CORNER

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