

International FoodTec Award 2018

The DLG (German Agricultural Society) has announced the winners of the 2018 International FoodTec Award. This year, the renowned prize will be awarded to 17 innovations from the international food manufacturing and supply industry. Five innovations receive the International FoodTec Award in gold, while a further 12 receive the silver award. The winners this year include companies from Belgium, Denmark, Italy, Russia, Switzerland and Germany. The award ceremony will take place on 20 March 2018 at Anuga FoodTec, the leading global trade fair for food and beverage technology, which takes place in Cologne.

The International FoodTec Awards are presented every three years. They are awarded by the DLG in cooperation with the following trade and media partners: the European Federation of Food Science and Technology (EFFoST); Anuga FoodTec; the specialist magazines "Fleischwirtschaft" (Meat Industry) and "Fleischwirtschaft International", published by dfv media group (Deutscher Fachverlag); the trade journals "European Dairy Magazine" and "Deutsche Milchwirtschaft" (German Dairy Industry), published by Th. Mann Verlag; the journal "FOOD Lab – Qualitätsmanagement, Analytik und Nachhaltigkeit" (FOOD Lab – Quality Management, Analytics and Sustainability), published by Bückler-Fachverlag; the professional journal "DLG-Lebensmittel" (DLG-Foods), published by DLG-Verlag; and the magazine "Lebensmitteltechnik" (Food Technology), published by LT Food Medien-Verlag.



Gold International FoodTec Award Winners

- **Albert Handtmann Maschinenfabrik GmbH & Co. KG (Biberach a.d. Riss, Germany):**
"Formsystem"
- **Linde AG (Unterschleißheim, Germany):**
"ACCU-CHILL® Sauce Cooling"
- **TREIF Maschinenbau GmbH (Oberlahr, Germany):**
"AVITOS – Frozen meat cube cutter"
- **Danish Meat Research Institute (Taastrup, Denmark):**
"DynaCQ – multispectral visual surface inspection"
- **MULTIVAC (Wolfertschwenden, Germany):**
"MULTIVAC X-line"

Silver International FoodTec Award Winners

- **«Absolut-Soft» OOO (Moscow, Russia):**
"1C:MESbyMEAT – Software industry solution for the meat industry"
- **BEHN + BATES Maschinenfabrik GmbH & Co. KG (Münster, Germany):**
"ROTO-PACKER ADAMS CARE-LINE EDITION"
- **Brabender GmbH & Co. KG (Duisburg, Germany):**
"Rapid Flour Check"
- **CSB-Automation AG (Kestenholz, Switzerland):**
"ProMessa 2020"
- **DIL e.V. (Quakenbrück, Germany):**
"SmoothCut ONE"
- **KRONES AG (Neutraubling, Germany):**
"Express Pasteurization Beer"
- **Minerva Omega Group (Bologna, Italy):**
"NeMoSy® (Nexus Monitoring System)"
- **Pfeffer Filtertechnik, Inh. Ulrich Pfeffer (Gingen, Germany):**
"System for cleaning frying fat in deep fryer"
- **Stephan Machinery GmbH (Hamel, Germany):**
"SAM® – Stephan Aseptic Multitherm"
- **TOMRA Sorting Solutions Food (Leuven, Belgium):**
"TOMRA ACT"
- **ViscoTec Pump- und Dosiertechnik GmbH (Töging, Germany):**
"Hygienic Dispenser"
- **Zeppelin Systems GmbH (Rödermark, Germany):**
"DymoMix"

International expert jury:

The winners were selected by an international jury consisting of the following renowned experts from various disciplines: Dr. Ir. C.D. (Kees) de Gooijer (Food & Nutrition Delta, Wageningen / The Netherlands); Prof. Dr. Antonio Delgado (Friedrich Alexander University, Erlangen-Nuremberg / Germany); Prof. Dr. Michael Doßmann (University Weihenstephan-Triesdorf, Weidenbach / Germany); Prof. Dr. Michael Gänzle (University of Alberta, Edmonton / Canada); Prof. Dr. Tilo Hühn (ZHAW Zurich University of Applied Sciences, Wädenswil / Switzerland); Prof. Dr. Henry Jäger (University of Natural Resources and Applied Life Sciences, Vienna / Austria); Prof. Dr. Alexander Kolesnov (Peoples' Friendship University of Russia, Russia); Prof. Dr. Horst-Christian Langowski (Fraunhofer Institute for Packaging Technology and Packaging, Freising-Weihenstephan / Germany); Prof. Dr. Helmy T. Omran (Suez Canal University, Ismailia / Egypt); Prof. Dr. Achim Stiebing, i. R. (University of Applied Sciences Ostwestfalen-Lippe, Lemgo / Germany); and Prof. Dr. Jochen Weiss (University of Hohenheim, Stuttgart / Germany).

Further Information: www.foodtecaward.com/en/