



DLG-Forum Titel

Sustainability approaches in production

The topic of "sustainability" is becoming increasingly important at the political and social level. Consumers want sustainably produced food and companies are expected to take responsibility for climate protection. Manufacturing companies are facing new challenges due to the effects of globalization and digitalization. How can production be as resource-conserving as possible without economic losses? How can food waste be avoided? How can AI models be used sustainably to improve planning? What opportunities do apps offer? Answers to these and other important questions will be provided by our Expert Stage on the topic: Sustainability approaches in production.

Speakers on Tuesday, 01/02/2022 (12:30 – 01:30 pm)

Time	Content
12:30	Opening and presentation Prof. Dr. Katharina Riehn , Vice President and chairwoman of the DLG Competence Center Food, Veterinary Specialist for food safety and meat hygiene, Professor of food microbiology and food toxicology, HAW Hamburg, Germany
12:35	Reducing food waste – relevance and strategies Simone Schiller , Managing Director DLG Competence Center Food, DLG e.V., Frankfurt am Main, Germany
12:50	AI-based forecasting in food production and -retail Dr. Alexander Kauffeldt-Thieß , Managing Director, Spicetech GmbH, Stuttgart, Germany
01:05	Fighting food waste together – how retailers & food manufacturers save their surplus via app Sophie Huntke, Too Good To Go, Berlin, Germany
01:20	Summary Prof. Dr. Katharina Riehn , Vice President and chairwoman of the DLG Competence Center Food, Veterinary Specialist for food safety and meat hygiene, Professor of food microbiology and food toxicology, HAW Hamburg, Germany
01:30	Closing

We will present concepts and ideas on how to make your production sustainable. Come and talk to our speakers from science and industry, contribute your expertise, exchange ideas with the experts and get the latest first-hand information.