

CHEESE PACK EVOLUTION

25 - 26 SEPTEMBER 2019 Packforum Milan

CONFERENCE OVERVIEW

How to modernize an established cheese sector to drive growth?

The food industry has traditionally relied upon manual labour manufacturing procedures. With the decline of the availability of suitable labour and the increased demand for sustainable solutions processors faced during the last decades the challenge of adopting appropriate technology and automation in their plants.

Automated loading is fully implemented in the food industry and its use has proven benefits of efficiency, labour reduction and safety. However, not all systems offer the same reliability, performance and quality.

Sealed Air invites you for an event where you will see how a new generation of break-through equipment, automation and data management can address these challenges and help cheese industry to grow.

Benefits of attending

- 1. Find out during practical workshops how cheese packaging process can be cheaper, faster and more sustainable with automation
- 2. Experience how automation can help improve cheese food safety, quality, extend shelf life and keep its organoleptic properties for longer
- 3. Learn how Artificial Intelligence, Internet of Things, data collection and management paired with enhanced connectivity can improve cheese IU production process

Who should attend?

Technical managers, production managers, packaging managers from the cheese industry

Event formula:

25 September – experts' presentations and 6 practical workshops

26 September - Meet the expert - individual sessions

Save your seat now for this technical event to participate in hands-on workshops and equipment presentations on day 1 in Sealed Air's state-of-the-art Technical Hall in Packforum in Milan. Our experts will assist you and help with finding solutions for increasing your operational efficiency and reducing costs.

On day 2 we invite you for individual consultancy sessions with packaging, equipment, application, sustainability and cheese market experts to discuss your particular challenges and business needs.













Cheese Pack Evolution

Packforum, Milan
Workshop Highlights
25 September 2019



1. Plastic material technology evolution

- How innovative packaging solutions can impact shelf life, maturation and food safety?
- How to increase performance of packaging systems to meet new market requirements?
- How new generation of packaging solutions can generate additional value for cheese producers?

2. Sustainable and premium solutions for cheese makers

- How can cheese makers create new products or transform existing ones into premium ones while maintaining sustainability standards?
- How sustainable cheese packaging solutions can improve cheese makers image and competitiveness?
- Why sustainability is a key enabler positively impacting cheese makers bottom line?

3. SVS45 - Soft Vacuum Sealing system Innovative packaging technology incorporating soft vacuum sealing and continuous product flow invented by Sealed Air

• How this fully automated equipment can address your labour challenges and cut down your operational costs thanks to reduced energy consumption and low maintenance costs?

4. Automation: loading and vacuum

- How cheese packaging automation can improve operational efficiency and reduce the impact of labor cost?
- · How to optimize the packaging material usage by continuous speed and regular product flow?
- How to secure pack hermeticity and avoid seal contamination?
- How automation can increase product life and safety by reducing manipulations and contacts with the operators?
- How equipment is designed to make cleaning operations easy and effective? What is the impact on product quality and safety?

5. Connectivity and data management

- How traceability and improved product flow control can improve your costs structure?
- How can you control and reduce your level of rejects and reduce waste?
- How can you improve communication with your customers via packaging?

6. 3D modeling and layout creation

- How 3D modeling helps in making the lay out creation easier and faster?
- How it allows for the reduction of misinterpretation: early identification of the errors?
- How to use 3D modeling to share and explain inside a complex decision-making organization, even including non-technical audience and showing a realistic process flow?