

REGISTRATION

DRIVING  
DIRECTIONS

INVITATION

October 17th, 2017  
Sheraton Frankfurt Airport Hotel  
Frankfurt am Main

International  
CleanSmoke  
Coalition  
Congress  
2017

The time for CleanSmoke is ripe.  
At the end of the day, it is always  
the consumer who decides.



Event	International CleanSmoke Coalition Congress 2017	
Fees	The participation fee, including lunch and beverages, is 230 Euro for members of the CleanSmoke Coalition. The fee for non-members is 280 Euro.	
Registration	<div><input type="radio"/> <b>Yes</b>, I would like to take part at the International CleanSmoke Coalition Congress. I am a member of the CleanSmoke Coalition.</div> <div><input type="radio"/> <b>Yes</b>, I would like to take part at the International CleanSmoke Coalition Congress. I am not yet a member of the CleanSmoke Coalition.</div> <div><input type="radio"/> <b>No</b>, I cannot take part at the International CleanSmoke Coalition Congress. I would like to get further information about the CleanSmoke Coalition.</div>	
Participants		
First participant	<div><div>First name, surname</div><div>Position</div><div>Email</div></div>	
Further participants	<div><div><div>First name, surname</div><div>Position</div><div>Email</div></div><div><div>First name, surname</div><div>Position</div><div>Email</div></div></div> <div><div><div>First name, surname</div><div>Position</div><div>Email</div></div><div><div>First name, surname</div><div>Position</div><div>Email</div></div></div>	
Get together	<div><input type="radio"/> I/ we would like to take part at the Get together with ..... people.</div>	
Billing address	<div><div>Invoice after registration. The closing date is October 10th, 2017. Attendance is limited, early booking is recommended.</div><div><div>Company</div><div>Street, house number</div><div>Postal code/ city</div><div>Phone</div><div>Email</div></div></div>	
Date	Signature	

**HOTELBOOKING**  
Participants at the International CleanSmoke Coalition Congress can book rooms at the Sheraton Frankfurt Airport Hotel to the special rate. Bookable under: <http://bit.ly/2wJajQN>

**CONTACT CLEANSMOKE COALITION**  
If you have any questions considering the CleanSmoke Coalition Congress please contact the CleanSmoke Coalition office:

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**ARRIVAL BY CAR**  
Drive to interchange ‘Frankfurter Kreuz’ **from the motorway A3 (direction Würzburg) and from the motorway A5 (direction Kassel or Basel).**  
Drive to interchange ‘Mönchhof-Dreieck’ **from the motorway A3 (direction Köln) and from the motorway A67 (direction Mainz or Darmstadt).**

Follow the signs to the airport, direction terminals 1 and 2 (Arrival/ Departure) or airport car park P3. Then follow the signs ‘Sheraton Frankfurt Hotel’, the pictogram with the bed icon or the sign ‘FAC’. After several minutes, turn left in an underpass. At the sign ‘Sheraton Frankfurt Hotel’ turn right in the underpass, drive up a short ramp and reach our hotel parking lot.






**Our tip:** Type „Südpassage“ into your navigation system. From here you will reach the hotel parking lot.

**ARRIVAL BY TRAIN**  
**From The Regional Train Station:** Head towards the ICE train station. On the bridge, which connects the airport with the ICE train station, turn right towards the hotel.  
**From the ICE Train Station:** Walk from the ICE train station towards the airport. On the bridge, which connects the airport with the ICE train station, turn left towards the hotel.




**ARRIVAL BY PLANE**  
**From Terminal 1:** From the departure level in area A and C there is an escalator leading to the covered footbridge, which is linked directly to the hotel.  
**From Terminal 2:** Take the Skyline train, which travels between Terminal 1 and 2. From the departure level in area A and C there is an escalator leading to the covered footbridge, which is linked directly to the hotel.



PROGRAM

10 am to 10.20	<b>Uwe Vogel</b> Chairman CleanSmoke Coalition	
Opening and welcoming	With over 30 years of experience, food engineer Uwe Vogel is well versed in the international food industry, particularly the area of smoked foods. In the late 1980's, he worked on a research project in France concerning heat and material transmission in French meat products. Afterwards, he developed the European market for smoke flavors for a Canadian company. Since the late 1990's, Uwe Vogel is the managing director of Red Arrow Handels-GmbH and an expert of the global food smoking scene. Since early 2017, Vogel acts as chairman of the CleanSmoke Coalition.	
10.30 am to 11.10	<b>Prof. Dr. Ralf H. Lautenschlaeger</b> OWL University of Applied Sciences, Dept. of Life Science Technologies, Laboratory of Meat Technology	
Smoking technology in meat processing from a future perspective	Ralf H. Lautenschlaeger studied Technology of Meat Processing at the Humboldt University in Berlin, and received his diploma degree in 1984; in 1995 he earned his doctorate from the Technical University of Berlin. For several years, he was working in meat processing, quality management, sales, and had been managing editor of the German meat magazine Fleischwirtschaft International. He did 10 years research work in meat science finally heading the International Competence Center on Meat Quality at the Max Rubner-Institute, Kulmbach. Since April 2015 he has been professor for meat processing technology at OWL University of Applied Sciences in Lemgo, Germany.	
11.20 am to 12.00 pm	<b>Prof. Dr. Stephan Borrmann</b> Aerosol scientist	
Combustion, Smoke and Clean Smoke	Prof. Dr. Stephan Borrmann has been a professor for "Experimental and observational Meteorology" at the Johannes Gutenberg University in Mainz, Germany, since 2000. The focus of his research is the study of physical and chemical processes in clouds and aerosols. He also is one of the directors at the Max Planck Institute for Chemistry in Mainz.	
12.10 pm to 12.50	<b>Bernd Hackethal</b> Managing director „Fleischerei Hackethal"	
Two users from industry and gastronomy share their experiences with CleanSmoke	Bernd Hackethal manages the Hackethal meat and sausage factory in Dortmund Wickede, a family business in its fourth generation. Hackethal has already been smoking meat products - as well around 80 varieties of sausages - with CleanSmoke since the mid-1980s. According to Bernd Hackethal, taste as well as product quality commend a conversion from conventional smoking to the CleanSmoke process.	
	<b>Reiner Neidhart</b> Managing director "Neidharts Küche"	
	Since 2000, Reiner Neidhart owns the restaurant „Neidharts Küche" ("Neidhart's Kitchen") near Frankfurt. As a chef, he advocates a delicate, but down-to-earth cuisine. His multi-award winning restaurant mainly serves dishes made from fresh, seasonal ingredients. Since the introduction of EcoSmoke, Neidhart smokes food in his restaurant with CleanSmoke. The easy, low-maintenance use as well as the variety of tastes that CleanSmoke offers, manage to convince Neidhart.	

PROGRAM

12.50 pm to 1.50	<b>Lunch break</b>	
1.50 pm to 2.30	<b>Dr. Kemal Aganovic</b> Food Technology engineer at the German Institute of Food Technologies (DIL e. V.)	
Sustainability of food smoking and potential of CleanSmoke Technology	Dr. Kemal Aganovic is food technology engineer with a focus on conventional and alternative food processing technologies. Since completion of his master course food science and technology at BOKU in December 2011, he engaged at the German Institute of Food Technologies in the department of Process Technologies and later Advanced Research, as an early stage researcher of Marie Curie ITN and FP7 "HST FoodTrain" European project. In February 2017 he has received a PhD in Bioscience engineering at KU Leuven, Belgium. His main research focus is on impact of alternative technologies on food quality, their scale-up possibilities and possible industrial applications.	
2.40 pm to 3.20	<b>Jens Karsten, LL. L.</b> Advocate at KWG Rechtsanwälte, admitted to the bar in Cologne and Brussels	
Regulatory Challenges for CleanSmoke – Labelling Issues – Evolution of the Legal Framework	Law degree from the University of Frankfurt am Main (Germany); Master of Laws in European law from the University of Nottingham (United Kingdom). Qualified for the German bar in 1999. Research and teaching at the Université Catholique de Louvain (Belgium), Universidade Federal do Rio Grande do Sul in Porto Alegre (Brazil) and College of Europe in Bruges (Belgium). Legal Adviser to the Directorate General Health and Consumer Protection – DG SANCO (now: Health and Food Safety – DG SANTE) of the European Commission 2001-2004. Attorney with KWG Rechtsanwälte since 2010.	
3.20 pm to 3.50	<b>Coffee break</b>	
3.50 pm to 4.30	<b>Andreas Severin</b> Managing partner crossrelations brandworks	
A bad time for facts? – Communicative approaches to a crisis of confidence	For over twenty years, Andreas Severin, managing director of the communication agency crossrelations brandworks, has been advising well-known companies and institutions in all aspects of communication. His consulting services focus on sustainability and crisis communication. He teaches corporate communication at the "Hochschule Hannover", and is a member of the DLG (German Agricultural Society) council for consumer matters.	
4.30 pm to 5	<b>Closing remarks</b>	
From 5 pm	<b>Get together</b>	
	The Get together is your great chance to meet representatives of the industry while enjoying beverages and finger food. Compare notes on CleanSmoke and the industry with colleagues and the speakers. The Get together will be held at the gallery above the conference room.	

THE CLEANSMOKE COALITION

INNOVATION FOR MORE SUSTAINABILITY AND EFFICIENCY FOR THE SMOKING OF FOODS

Smoking with purified primary smoke products is a giant step ahead of conventional smoking. The so-called CleanSmoke smoking processes are a rigorous application of sustainable thinking to a traditional practice. These innovative smoking processes do not only allow the production of safe products that pose no health risk, but they also lessen the environmental impact and improve working conditions in smokehouses. For small and medium sized enterprises (SME's) in particular, only these factors makes the process of smoking sustainable, and consumers profit from healthier smoked foods.

CLEANSMOKE REVOLUTIONIZES THE SMOKING PROCESS

The CleanSmoke process uses purified smoke, the so-called CleanSmoke. It is generated during a patented process in which raw wood shavings smolder under controlled conditions, without any oxygen. The smoke is then being condensed out in drinking water, filtered and therefore purified, removing unwanted components such as ash, tar, and PAH's. In the smokehouse, compressed air is added to the primary smoke condensate, thereby freshly developing smoke. With the application of CleanSmoke in smokehouses, food receives its typical color and smoked taste as well as a reliable shelf life.

MANY GOOD ARGUMENTS FOR USING CLEANSMOKE

Not only lower CO2 emissions speak in favor of the CleanSmoke process – the ecological balance sheet overall is impressively better than that of comparable smoking processes. The wood chips used for this method do not require the cutting and long-distance transport. Neither exhaust air nor wastewater are generated, and no ash waste is produced. In addition, CleanSmoke convinces with increased product quality: The smoke is being preserved as usual, but harmful substances have been removed, therefore not reaching the smoked food products and guaranteeing the highest level of food security. Last but not least, the CleanSmoke method scores points for efficiency, because it is more cost-effective compared to conventional smoking processes.

CLEANSMOKE COALITION – AN INITIATIVE PROMOTING SUSTAINABLE SMOKING

To raise the Europe-wide profile of CleanSmoke, the producers of CleanSmoke, food manufacturers and retailers got together to found the CleanSmoke

Coalition (CSC). On the one hand, the coalition aims at informing consumers and the interested public, and explaining the potential of smoking food using the CleanSmoke method. On the other hand, it is about further developing European Community Law. For one, the statement for the EU decree 2065/2003 explicitly advocates the use of smoke flavors, considering them less harmful than conventional smoking methods due to their fractionation as well as removal of unwanted substances. In addition, the CleanSmoke technology was supported by the European Union as part of "Eco Innovation", an initiative for the launch of innovative products with a positive environmental impact.

The members view themselves as industry partners for all of Europe, and want to pave the road for CleanSmoke on an EU level. Even now, there are talks about the necessary adaption of EU decrees that do not take current developments of this modern smoking technology into consideration. Above all, the CSC demands to unambiguously declare products treated with CleanSmoke as containing "smoke", rather than "smoke flavors", avoiding the irritation of consumers. The EU commission has long ago confirmed that smoke generated from primary smoked products is not smoke flavor but smoke – without the harmful substances. Because CleanSmoke offers additional value for producers of organic food in particular, the CSC considers it a natural conclusion to add sustainable smoking to the EC regulation on organic farming. The organic certification stands for contaminant-free and sustainable manufacturing of food.

In addition, the CSC will coordinate studies relating to modern smoking technologies and also act as information center for CleanSmoke. The CSC will focus on six core topics, contributing to environmental conservation, social responsibility and quality control of food – all the while paying attention to the efficiency of production processes.

Consumers will not want to forego smoked food. However, they will expect sustainable products from food retailers and producers that have been manufactured in an environmentally friendly way that does not pose any health risk.

Every innovation has its own time. We believe the time for CleanSmoke has come.