



06 Decentralized Dispatch:
Central
+ decentralized
= ideal

07 Backtracking:
Where have all the boxes gone ...

08 Taming complexity and volume

The toolbox team wishes you a happy and successful start to 2017

Swiss perfection

The Bertschi Baeckerei Zum Brotkorb AG - in the Kloten suburb of Zuerich - has only indirect contact with consumers. As a purely delivery-only bakery, it supplies on 365 days of the year to hotels and restaurants, airlines, caterers, residential homes, hospitals and wholesale food distributors, as well as to the small, almost kiosk-like fast food outlets that supply Zuerich residents, office employees and tourists alike. Correspondingly, the product range is wide and varied but, nonetheless, no single piece leaves the company unless it meets the stringent quality standards of the two proprietors Annemarie and Christian Hertig. Operations Manager Markus Brantner makes sure of that.



Proprietor Christian Hertig (r.) with Operations Manager Markus Brantner (l.)



A view of the order-picking area, where smooth running is ensured by dispotool's ENTERPRISE with MULTIPLE PICKING, DYNAMIC LAYOUT VIEWING and PRE-LOADING

Fresh products are the backbone of the “Bertschi Collection”. The assortment of breads – all made up by hand and ranging from home-made bread, “Engadin” and “Ticino” specialties to “Parisette baguettes” – leaves nothing to be desired. There are also “Buerli” and “Kaiser rolls”, buns, bagels and an assortment of small breads in a variety of weight classes. Included are Italian focaccia as well as Turkish flatbread, lye pretzels and, of course, delicate butter-plaits. This national breakfast table institution is available from Bertschi not only as a plait but also optionally as bread, mini-plait and circular braid. Or a pan-baked type that always yields equal-sized slices. “Waehe cakes” with a fruit or savory filling, luscious sweet bakery items, muffins, tartlets and croissants – with and without filling - round off the baked goods product range.

The range is supplemented with a selection of high-quality topped, superbly decorated – and on request – individually packed sandwiches, hot sandwiches and party rolls together with canapés and baked aperitif snacks. Finally, the patisserie department supplies classical cake slices, tartlets and roulades, as well as desserts in cups and tea cakes – all of them refined, tender, top-quality and delicate. A small but exquisite selection of frozen bakery products completes the Bertschi product range.

All in all, there are around 1,300 products for proprietor Christian Hertig, Operations Manager Markus Brantner and their workforce of around 230 employees to keep an eye on. Not counting customized variants for individual clients. Manufacturing takes place 24/7 in the production facility in Kloten into which the company moved in 2009, a stone's throw from the airport and with perfect traffic links to the expressway network around Zuerich.

Facts & Figures

**Bertschi Baeckerei
Zum Brotkorb AG**
Talacherstrasse 20
CH-8302 Kloten
www.bertschi-baeckerei.ch



Bertschi is one of Switzerland's few delivery-only bakeries that specialize in fresh goods and that on all 365 days of the year.

Product range: Bread and bread rolls, small bakery goods, Swiss and international specialties, pastries, cakes, patisserie products, desserts, snacks, bakery aperitif snacks and frozen bakery goods. Approx. 600 various goods are freshly baked daily i.e. per night. The entire product range comprises of approx. 1,300 articles

Customers: 500 individual customers for fresh bakery products plus 100 orders/day for frozen bakery goods, and one branch outlet of its own

Total factory area: 6,500 m²

Order-picking area: 1,600 m²

Number of order pickers: 20

Packaging: Standard unit containers, plastic crates 60 x 40 cm

Number of loading ramps: 8

Truck fleet: 17 to 19 trucks, all 3.5 tons because small maneuverable vehicles are needed in the city. About 85% of the logistics is outsourced

Order-picking system: dispotool's ENTERPRISE with MULTIPLE PICKING, DYNAMIC LAYOUT VIEWING and PRE-LOADING



Sandwiches and pretzels are topped by hand, but this is done systematically and efficiently



Hand-braided plaits are a mainstay of the product range in Switzerland

From the physical and IT point of view, producing such a highly varied product range 24 hours a day, seven days a week requires a logistics system that is both sophisticated and stable. Goods dispatching at Bertschi takes place in three separate halls. Bread, rolls and pastries, which make up the majority of the deliveries, are picked in the dispatch hall on the ground floor by around 20 order pickers into 575 holding areas identified by displays. A **head display** at the start of each row of holding areas shows whether any of the

Goldmines of knowledge and inspiration



Thomas Mertes

To visit a trade fair – even if one doesn't actually want to invest anything – or not planning any changes and hasn't really got the time, either? Time that is taken – not only in travelling to the fair and spending time at it – but also in the preparation beforehand and in the follow-up?

Believe me, you would have to try very hard to come home from a trade fair no wiser than when you went to it. There are many reasons for this. Nowhere else do so many suppliers present themselves simultaneously and nowhere else can a comparison of services and prices be made so quickly and easily.

Furthermore, trade fairs are always a melting pot – bringing together many quite different people with their individual backgrounds and experiences: bakers, confectioners, production specialists, dispatch managers, sales directors, caterers, suppliers, application consultants, travelling master bakers, service technicians and many more. There are opportunities to chat to one another, exchange ideas, get to know people and have experience passed on - free of charge. Maybe you happen to be sitting at a table with strangers and a conversation, a friendship and an exchange of views or perhaps even a cooperative project may develop. Maybe you catch just one sentence coming from a corridor that gets some thoughts moving in your own brain, and gives rise to an idea that may turn out to be a solution to a problem that has been annoying you for a long time.

Incidentally, that's not only true just for trade fairs in one's own specialist area – but also for fairs in adjacent areas and, sometimes, even for fairs in completely different industries. Maybe one person deals with flour, another with meat or vegetables and, finally, a third with motor cars or packaging. Let's be honest, the clear territorial boundaries that may have existed in the past lost their significance long ago. The boundaries between baking and food service have vanished, and there's no longer a great difference between food service and a food truck or supplying the market, either. With snacks, it's not just a matter of the dough but also the fillings of meat, vegetables etc. – and the drinks to go with them.

Therefore, going to trade fairs is time well spent, not only for yourself but also for your employees. Nowadays, knowledge is no longer a question of hierarchy, it's about networking the knowledge in many heads. Exploit the full potential.

Best regards,

Thomas Mertes



Products are delivered every night by 17 to 19 trucks, some of which drive several rounds. Bertschi uses mainly small trucks to allow them to move through Zuerich quickly and flexibly

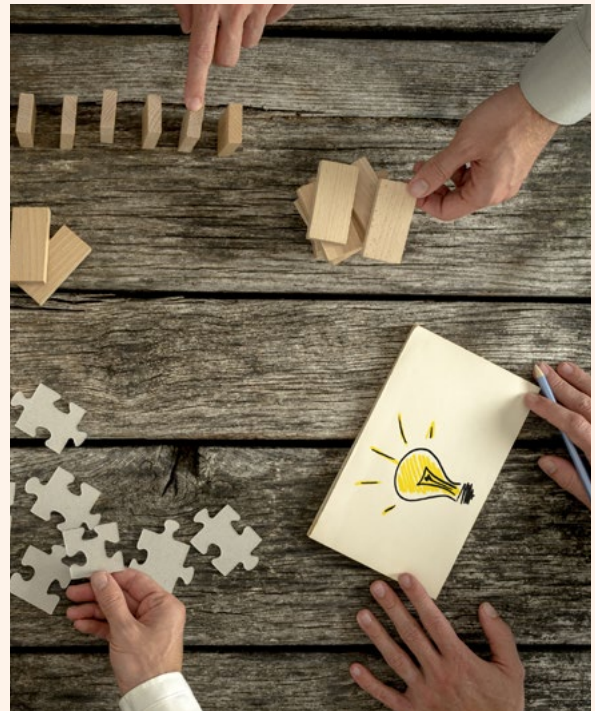
goods queuing for picking are needed in the row at all. This is how the system avoids needless movements by the order pickers. Because Bertschi serves many small customers, it is sometimes possible for their number of holding areas to be exceeded. If this happens, the system ensures that allocation is phased by routes in an optimum way. The dispatch hall directly adjoins the bakery so products, coming fresh from the oven, are pushed straight across to it.

The dispatch of patisserie and sandwiches is housed in the basement. The picking system for snacks is similar to the one on the ground floor, only smaller. Sensitive sandwiches and canapés are dispatched via 150 displays whereby the order pickers initially combine very small quantities when picking up the goods. When a basket has been filled in this way, they then walk along the displays, putting down as many items as the display shows. A dispatch note printed out as a guide at the start ensures that the quantity at the last holding area is also still correct. The completed sandwich boxes are given a sales slip stating what they contain and to which holding areas on the ground floor they belong, so the drivers can load them in parallel with the bread trolleys.

The situation for sweet products, snacks and tea cakes looks different. Dispatching here takes place through printed sales slips, not via displays. The employees in this department collect the individual articles together for each customer according to the sales slip. The drivers for their part find on their work order what they need to collect in the cake department in the basement.

The fact that the whole of the order picking and logistics proceeds so smoothly every night is thanks to Operations Manager Markus Brantner. He supervises the production operation every night like a benign spirit to ensure it runs smoothly, and everything is ready in perfect "Bertschi quality" in good time for the order picking.

From practice – for practice



Variety promotes creativeness – which is also true for further training measures. That's why **toolbox** invites its customers to the Consulting & Training Center in Eschweiler to give free rein to their own creativity, released from everyday worries. **toolbox**'s practical workshops offer an opportunity for shared learning, an exchange of experience with colleagues and creative "brainstorming". All rounded off with exciting visits to selected bakery businesses. All in all, a big outlet for one's own thoughts, a lot of inspiration for one's own company, and great motivation to shape one's own future.

Forthcoming dates and topics

Location:

Consulting & Training Center,
Wilhelm-Lexis-Straße 8, 52249 Eschweiler,
Germany

Dates 2017

Topics:

- + 23.01. – 24.01.2017
practice workshop dispotool 1
- + 24.04. – 25.04.2017
practice workshop dispotool 2
- + 11.09. – 12.09.2017
practice workshop dispotool 3
- + 20.11. – 21.11.2017
practice workshop dispotool 4



*For more information
about workshops*

More than a regional highlight



The toolbox stand at the suedback trade fair provided ample information in words and images. Many visitors looking for customized solutions for their businesses used the opportunity for a discussion with the toolbox experts



According to the Stuttgart Trade Fair Company, 38,000 visitors made use of the “suedback” trade fair in Stuttgart in late October to obtain information about new developments in the industry. 17% of the visitors came from abroad, mainly Austria, Switzerland and Italy.

However, many industry specialists from central and eastern European countries had also made the journey to Stuttgart. One reason for this is the suedback’s special atmosphere – cosmopolitan but still focused on medium-sized and artisan businesses. The majority of the trade fair visitors are from companies with 10 to

49 employees, most of them independent entrepreneurs or co-owners. The use of IT solutions in the business is becoming increasingly important for this clientele as well and, not infrequently, the first step is taken in order picking. That’s not surprising because it’s where cost savings and higher efficiency can be achieved simultaneously.

The amount of interest was visible at the **toolbox** stand, where display walls presented dispotool’s new program modules in short film sequences. At the same time, visitors could also have new approaches and solutions for their operational problems demonstrated to them in their own mother tongue by **toolbox** adviser.



A typical scene in the corridors of the suedback trade fair: dispotool customers with the toolbox “Skippy” trolley

Central + decentralized = ideal

“BOOK” is the name of the little bookshop that serves small desserts and sandwiches to strengthen avid readers in its integrated café-bistro. The amounts ordered change on a daily basis and are really so small that – in practice – it’s not really economically worthwhile for a delivery truck to stop there. Should such customers be declined? That’s not a good idea because the number of such “instore cafés is growing, regardless of whether they sell books or shorts. Butchers, kiosks, independent convenience stores and sandwich shops also need bakery products. What they all have in common is that the quantities they order are really “too” small. On the other hand, as a rule, their operators are loyal customers and not excessively price-sensitive – provided the service is OK.

A dispotool concept that reconciles customer service and business economics, even for small order quantities, is called “decentralized dispatch”. The company’s own branches play a decisive role in this system. Together with their own consignment of goods, they receive a second block of goods comprising of all the orders for the surrounding b2b clients.

The production unit’s central goods dispatch facility treats such a delivery as an independent order, thus minimizing the cost. Dispatch to individual b2b clients takes place only in the branch, where a **Touch-Industry-PC** shows the sales staff which goods must



© Dzianis Rakhuba - 123rf.com

be put together for which clients. And what they should supplement from the branch’s own baking station when necessary. The delivery note is replaced by a printed-out indicator label if payment by invoice was agreed to. If not, it is used for checking purposes and is handed to the customer – together with the till receipt – when they collect the goods. A parcel delivery service can also take over the delivery if the customer requires it.

The advantages of the system are obvious. There is no Lilliputian order-picking in the central goods dispatch department, sorting is no extra work for the branch staff, and direct contact with the customer is maintained for attentive customer service. Moreover, dispotool guarantees full traceability of the flow of goods.

Trade fair dates, Spring 2017

Moscow, Duesseldorf – these are the two trade fair venues to which we welcome you next spring.

We hope we will meet in Moscow in March at the Modern Bakery which is by far the most important trade fair for the baking industry in Russia and many neighboring countries. For four days, everything at the Expocenter in the middle of Moscow will revolve around raw materials, machines and processes. Directors, production managers, chief engineers and marketing

managers have reserved these days for a visit to the trade fair.

The world will not just look towards Duesseldorf in early May, the world will travel there as well. As that’s where the world’s biggest trade fair for packagings and all kinds of industrial processes will start. It also includes the specialist areas of logistics and warehousing, as well as the latest solutions for order-picking systems. You will find toolbox in Hall 3/E 26.

We are there for you at these trade fairs in 2017!



13. – 16.03.2017
Moscow, Russia
Hall Forum



04. – 10.05.2017
Duesseldorf, Germany
Hall 3, Booth 3E26

Where have all the boxes gone, where are they now ...



© landmagd

There are only a few bakeries that don't transport their bakery products in crates or baskets, and only very, very few bakeries which have no recurring need to discuss the whereabouts of these crates and baskets. That's because purchasing new crates is expensive, and it adds insult to injury if the missing crates are either stolen or carelessly lost rather than being "used up". Another aspect common to all such discussions is that the answer to the question "how many crates do we have" starts with the words "In actual fact ...". Thus keeping an overview is, on the one hand, a question of stocktaking and, on the other, it involves checking what goes out to whom and what comes back from whom. **toolbox** offers a way to solve this problem once and for all.

For this purpose, each basket is equipped with two barcodes, one on each of the short external faces of the basket. For small inventories this can be accomplished in a single action, and with large inventories it is rolled out in batches.

When the picking of goods for a round is complete, these barcodes are scanned – basket by basket – with a handheld scanner and are assigned to the respective customers. It's done in a matter of seconds but it helps to keep an overview. The dispotool computer collects the data from the handheld device, and enters the type and number of crates against the account of the customer or logistics service provider.

If and when the driver brings the crates back again, the baskets are scanned again on the conveyor belt in front of the basket washing plant, and the account belonging to the customer or logistics service provider is credited accordingly.



A renegade" in the South Seas: This transport crate belonging to GWF (Georg Weston Food) in Australia, also known there as Tip Top Bakeries, reappears in Palau in the Western Pacific

In the case of transport by a third-party logistics provider, it may be advisable for the latter to register with the system before returning the baskets and, after the containers have been scanned, to be given a receipt regarding the baskets that have been brought back. This helps to avoid disputes.

Someone once discovered that baker's baskets are used as a storage system in half of all garages. That's why this "shrinkage" is not a trivial offense but it's not a reason to install a deposit payment system immediately. Registration and an overview – of the kind offered by **toolbox** – usually develops sufficient educative impact.

Taming complexity and volume



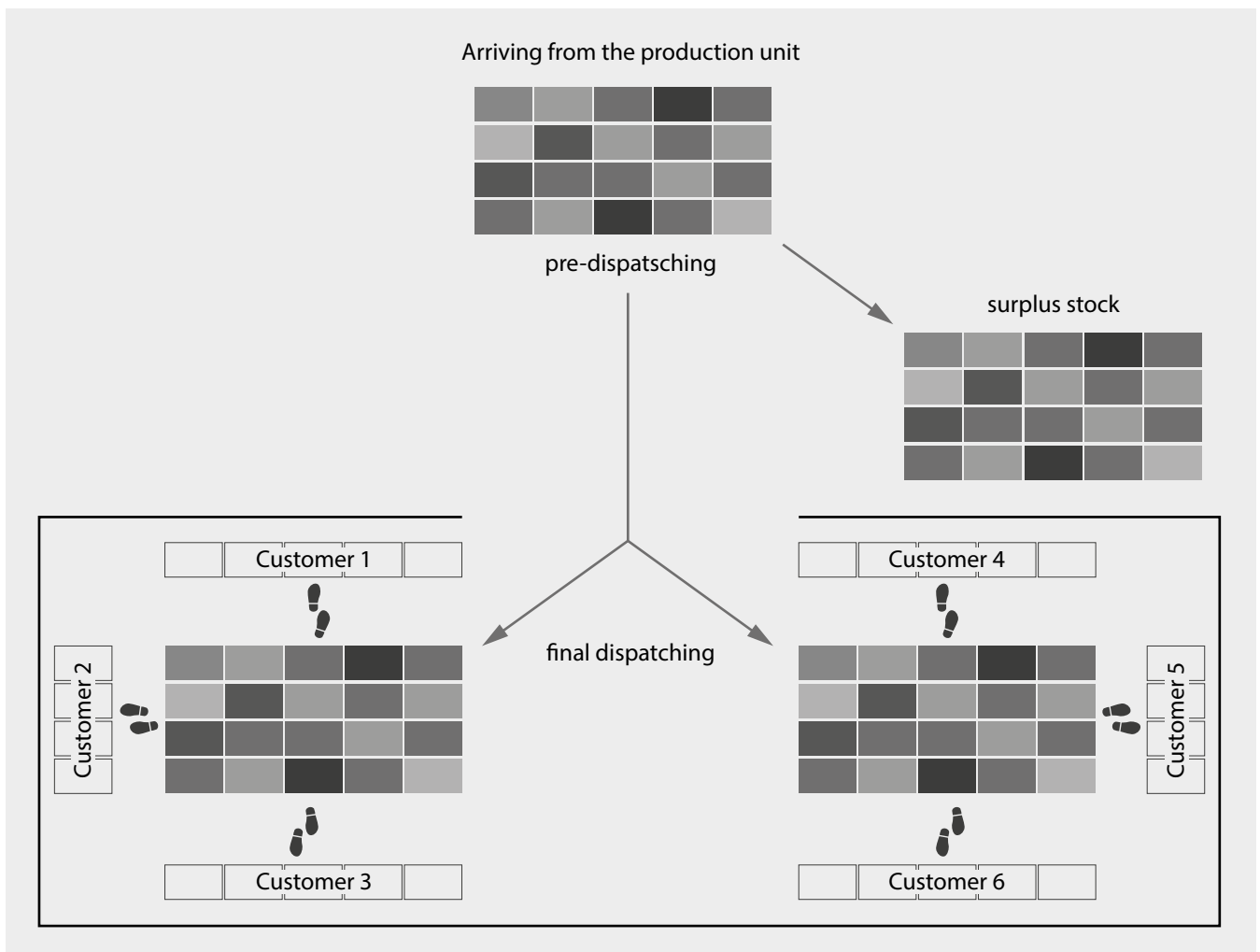
© tosatphoto - fotolia.com

The bigger the company, the bigger the volumes that need to be dispatched. However, that's not all; a general rule is that as total volume increases, the number of products and package sizes rises with it, and so does the number of drop-off points, each with their own specific requirements. Put simply: the customer-product matrix becomes more complex. The complexity becomes greater when goods are also exchanged with other factories, and/or need to be prepared for various export markets and sorted according to package design and marking.

Antiquated, traditional systems that try to carry out goods dispatch by using previously printed delivery notes are quickly overwhelmed by this complexity.

They send large unnecessary numbers of personnel on routes, many of which could be saved if the order picking was planned and implemented systematically. However, goods dispatching via previously printed delivery notes is not only inefficient and cost-intensive, it is also incapable of satisfying the requirements of modern goods traceability. Profitability and customer satisfaction suffer because – with a rolling production program – it is unable to integrate remaining quantities from a previous production cycle into the dispatch in a sensible way. Future sustainability looks quite different!

Both factors, complexity and volume, can be tamed in such a way that costs remain calculable, picking accuracy rises and the speed of dispatch increases.



Pre-dispatching into blocks is followed by final dispatch based on the **Circle Picking principle**. Blocks are worked through stack by stack, and are picked onto customers' holding areas arranged around them.

dispotool ensures greater efficiency in the business while, at the same time, increasing customer satisfaction and thus also competitiveness.

Let's take an industrial bakery producing 24/7 as an example. dispotool continuously records the volumes arriving from the production unit, with the result that the current stock level is always displayed. This enables pre-dispatching to begin, which means the goods are continuously pre-dispatched into two or more blocks in the dispatch area, from which the final dispatching to customers or delivery rounds is then supplied. This has the advantage that any surpluses that are being produced – but which will not be used up in the current picking cycle – is already clear at this stage. These goods are transferred directly into an overflow storage area (surplus stock), where they are held ready for the next dispatch round without getting in the way of the current picking process.

The upcoming dispatch operation uses goods that have been pre-dispatched into two or more blocks. An

example of such two blocks is shown in the sketch. The most efficient dispatching tactic with this system is known as "Circle Picking". Holding areas, each allocated to one customer, are arranged around the respective pre-dispatched block of crate stacks. A working corridor for picking staff is kept open between the block and the customer holding areas. A handheld device informs the staff where each crate from a stack is to be put down onto the customer holding area. At the same time, the picker does not need to keep to any sequence but can work through stack by stack. A lot of walking to and fro (see diagram) is not necessary.

Where does the handheld device get its information from? That's very simple: the pre-dispatcher generates a ticket for each stack of crates. This ticket carries the product name, quantity, production date of the product and a barcode. The final dispatch employee uses the handheld device to scan the ticket before beginning to work on a stack, and the dispotool system does the rest automatically.

An introduction

He got his first computer at the tender age of 12 – certainly not something to be taken for granted in German households at that time in 1982. However, the impression made its mark. Since then, the electronics and IT industry has not let go of **René Meier**, now 46.

A sporting accident with a mountain bike put him "hors de combat" for six months – shortly before taking an exam when studying electrical engineering at Aachen RWTH (Rhineland-Westphalia University of Technology). This accident made him rethink his plans for the future. The outcome: practice rather than theory won the day. He had already done numerous temping jobs in IT companies while studying for his degree, so an obvious course of action was to build a professional career on his knowledge and passion for practical applications.

Many **toolbox** customers worldwide, especially "down under", are glad that René Meier preferred practice to theory at university. Again and again he has spent many months in the past few years installing new systems, enlarging existing ones and training employees in Australian companies – at George Weston Food and also at Goodman Fielder. As a result, he sometimes feels like an Australian himself. It's fortunate that he enjoys working with people, relishes facing new challenges and likes travelling. He has always been away from home for more than half his working time in the past few years. Meier says: "I was never purely an office worker because I love working with customers. Sometimes the job is very demanding and challenging because

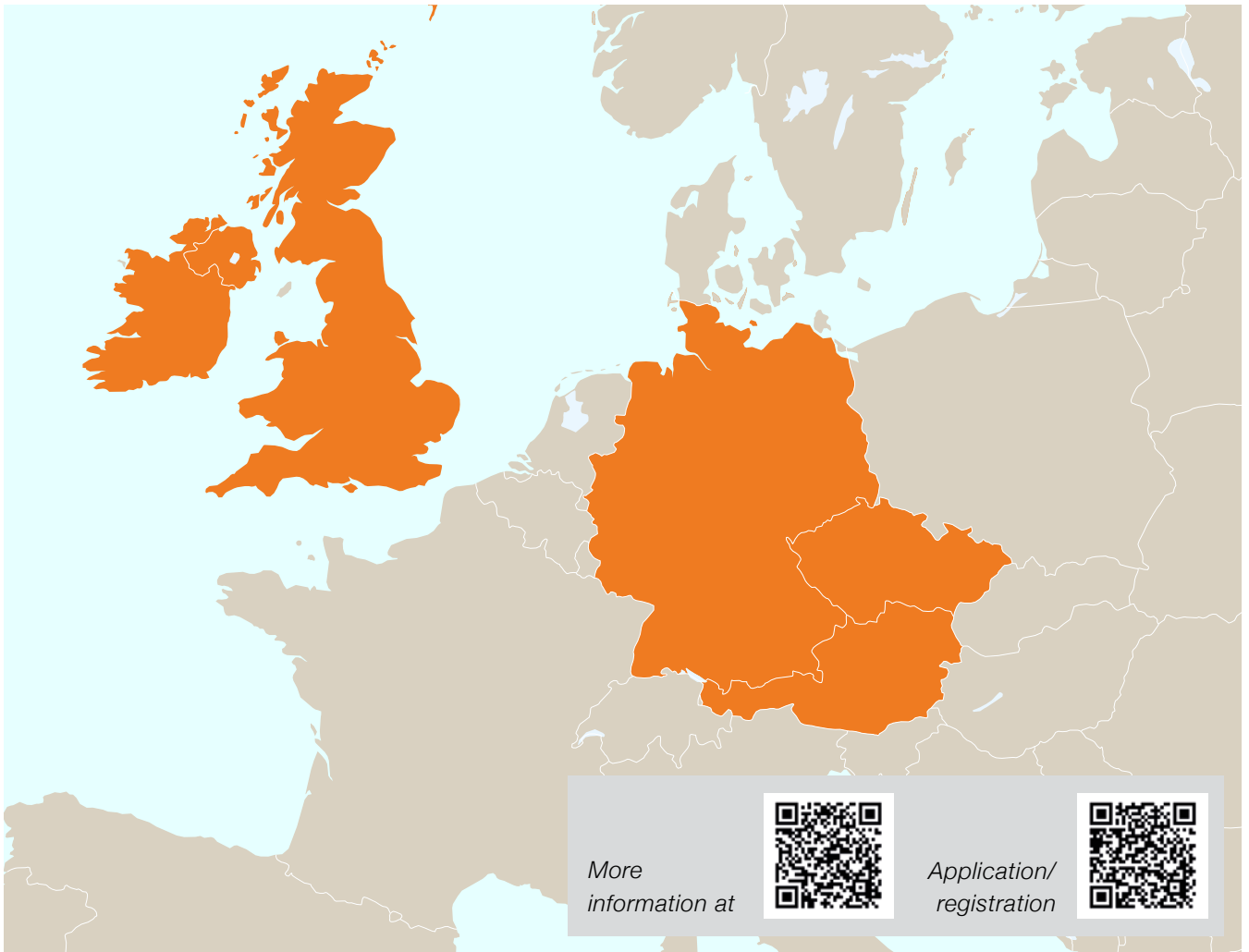


everybody is different, and one must adjust to them. As a result, one is constantly learning something new and people give a lot back in return."

The other love of his life is his wife Stefanie, who can live happily with her husband's "roving spirit". After all, she leads her own fulfilled professional life as a state-certified nurse for the elderly. Whenever the two do occasionally have time to spend together, it doesn't take them out into the big wide world but mostly to the Dutch North Sea beaches, his second homeland. It's rarely more than that, since in the end, there are three cats and a very lively young tomcat wanting to be looked after at home.

In return, there's time at home for his hobbies. Reading specialist literature – "my job is really my hobby". His other hobbies are riding his mountain bike – in spite of the accident – which he also likes to do on his home turf in the Eifel hills, and listening to music from classical to jazz and blues. Obviously, for a nerd of his caliber, the sound system isn't "off the shelf". The preamplifier and power amplifier, as well as the high-quality cabinets, are the very best DIY brand.

dispotool roadshow – a look behind the scenes



When does one ever have an opportunity to see the everyday work routines in a third-party baking company in real time? Nothing is arranged “extra fine”, it’s all stark reality. That’s exactly why places for dispotool’s roadshows are so much sought after. Businesses that open their doors for this will show processes and

solutions that can offer suggestions for the participants’ own practical operations. And that’s not all. Plenty of time remains in which those responsible for bakeries can discuss what they have seen. Of course, **toolbox** contacts are available before, during and after the event.

Tour dates for Germany, Austria and Switzerland

21.02.2017 – 22.02.2017	Bäckerei Kraus GmbH, Köln	www.unwiderstehlich-gut.de
28.03.2017 – 29.03.2017	Backhaus Hennig GmbH, Zwenkau	www.backhaus-hennig.de
25.04.2017 – 26.04.2017	Backhaus Bickert GmbH & Co. KG, Großostheim	www.backhaus-bickert.de
16.05.2017 – 17.05.2017	Herzog GmbH & Co.KG, Muhr am See	www.cafe-herzog.com
20.06.2017 – 21.06.2017	Bäckerei-Konditorei Günter Mayer e.K., Kohlberg	www.cafe-baecker-mayer.de
19.09.2017 – 20.09.2017	Rolf Maier & Co AG, Laufenburg CH	www.beck-maier.ch

toolbox CEO Sascha Egener and **dispotool** LIGHT expert Reik Koletzko will also be on the spot to take part in discussions.

Tour dates for United Kingdom and Ireland

24.01.2017 – 25.01.2017	TS.M Bayne & Co.Ltd, Lochore	www.baynesthefamilybakers.co.uk
Spring 2017	P McCloskey’s & Sons Ltd., Drogheda, Ireland	www.mccloskeysbakery.ie

toolbox CEO Sascha Egener and **dispotool** LIGHT expert Christoph Kueckes will also be on the spot to take part in discussions.

In Lucerne and Munich as a guest



Bachmann

Raphael Bachmann, responsible for Production and Logistics, explained the complex logistics of a wide, high-quality product range

It's a rather special privilege to be a guest at a top establishment in the Swiss bakery-confectionery scene. The **Bachmann AG** confectioner in Lucerne is renowned – far beyond Switzerland's frontiers – for its confectioners' works of art, e.g. the Lucerne Water Tower Stone, Lucerne's culinary landmark or the well-known Guardian Angel Truffles. Moreover, the Swiss and their guests appreciate the exquisite quality of the bakery products, snacks and patisserie articles from the region's 17 specialist retailers. All proudly carry the Bachmann name, although each of them maintains its own individual appearance in keeping in line with the location. The products offered by Matthias (Sales and Administration) and Raphael Bachmann (Production and

Logistics) are completed by an online shop. They sell a whole range of aperitif buffets, wedding cakes, presents and seasonal specialties.

The Roadshow guests were able to convince themselves in practical terms how much attention, calmness and precision is needed to order-pick such high-quality articles without any problems on a daily basis. Every day, up to 180 products are ready at five stations in the departments, and are dispatched to the holding areas of the branches by using dispotool LIGHT and the modules MULTIPLE PICKING and PRE-DISPATCHING. About 5% of the goods, mainly chocolate articles, go as deliveries to other customers.



Dispatch Manager Alfred Mertl demonstrated how dispotool functions. Anyone who wanted to, could test the system themselves

Anyone who operates – what is probably Germany's most-visited bakery branch, such as **Max Rischart's Backhaus** in Munich's Marienplatz – but doesn't produce at the same location, needs to cope with a Herculean logistics task every day. The interesting aspect of this is not the distance – which is as short as 800 m – but the challenge of delivering the right amounts of the correct products at the right time to this, and to the other fourteen branches. The Roadshow participants were able to experience firsthand how this can be accomplished. The goods are dispatched using dispotool LIGHT, with matrix displays over the

holding areas in the dispatch department to show the requirement for each branch. To cope with the complexity of the product assortment, Rischart's divides up the order picking. Bread and bread rolls are picked through one channel. Cakes, cake slices and pastries through the second channel. The sandwich makers have their own separate department and dispatch their goodies themselves via displays. The confectionery department also picks independently and, like all the other departments, it uses the dispotool computer but prints out sales slips that act virtually as routing slips and, at the same time, as delivery notes.

LOGIS⁺ This awaits you in the next issue:

+ Goodman Fielder is the biggest company in Australia and New Zealand dealing with food produce, packing and distribution. Of course, this also includes a wide variety of bread and bakery products. Goodman Fielder operates a number of large bakeries in Australia and New Zealand that deliver their products fresh every day to supermarkets and depots, while other sites produce frozen or gluten-free bakery goods. A proportion of the bakeries operate their fresh goods dispatch using **toolbox** dispotool ENTERPRISE, with which matrix displays in the goods dispatch zone signal each customer's requirements to the order-pickers. On the other hand, for small customers with only small daily order quantities, dispatch takes place on shelves and flow racks. For small, remote depots, Goodman Fielder dispatches products based on delivery round plans.



+ Tradition and volume don't need be separated. The Kotter Bakery in Traunstein, Upper Bavaria, has produced bakery goods according to strict artisan rules in a new, modern building for almost 20 years. Its success shows that Master Baker Gerhard Kotter was right. This has been proved not only by numerous medals from the DLG (German Agricultural Society), but also being on the list of Germany's best bakeries published by the gourmet magazine "DER FEINSCHMECKER". The awareness of tradition is also reflected in the quality and in the company management's entrepreneurial farsightedness. For example, in the organization of the dispatch function. The company's order-picking for its 24 branches is based on dispotool LIGHT.



+ Duesseldorf becomes the center of international packaging and process technology every three years, and it will be here again in 2017. The interpack trade fair expects over 170,000 visitors from more than 190 countries in 18 exhibition halls from May 4 to 10. Of course, as its name suggests, interpack shows packaging technology, materials and new developments for product packaging but the trade fair outgrew this narrow profile long ago. It also deals with process optimization, where the focus is on warehousing, logistics and IT. Innovative solutions for the food, pharmaceuticals, cosmetics and bakery industries, as well as ideas for their processes, can be found in Duesseldorf. **toolbox** will also be represented at the interpack, where it will present novel, groundbreaking solutions.



Use the QR code to access the glossary

Like all sectors of industry, logisticians have also developed their own language to express things concisely but unambiguously. You will find that we also use this kind of vocabulary. For simplicity, individual terms in the articles are highlighted in blue.

This QR Code will take you to a glossary on the Internet with the corresponding explanations.

Imprint

- + Publishing Company**
toolbox Software GmbH
Wilhelm-Lexis-Strasse 8, 52249 Eschweiler
- + Editor-in-Chief and V.i.S.d.P** Thomas Mertes
- + Editorial support**
Redaktionsbüro Keil, Hamburg
- + Typesetting** Landmagd in der Heide, Lüneburg
- + Distribution** Linda Mertes
Tel.: +49 - 24 03 - 99 66 58
Fax: +49 - 24 03 - 99 66 70
Linda.Mertes@toolbox-software.com
- + Total edition** 8.000 copies
- Logis⁺** is published
in German, English and Russian

Your opinion is important to us!

Please send any questions, suggestions and even criticism to us at the following E-Mail address: **info@logis.expert**

**Specialists for dispatch solutions
in bakery businesses.**

toolbox Software GmbH
+49 - 24 03 - 99 66 0
www.toolbox-software.com

toolbox
PICK'N TRACK