

Kulmbach

THE place for food



Sector network
We bring together the small and big players in the world of food



A high-profile location
This is where the food industry is at home - from research to the craft sector

Food pioneers
Why we are both a source of inspiration and an experimental kitchen





Kulmbach as a location for the food industry

Economic power from passion

In Kulmbach, the **cultural history** of food and the **craft sector** combine to form a great experience.



Grinding grain, boiling hops, preparing delicacies: Even centuries ago, Kulmbach was already more advanced in this respect compared to anywhere else.

Today, this district town boasts one of the highest densities of bakeries, breweries and butcheries in the world. The gourmet sector is, therefore, a strong economic factor in the region, which gives it great dynamism: 8.14% growth from 2015 – 2020. In Kulmbach, significantly more than 1 in 10 jobs are in the food sector.

The whole of Upper Franconia is considered a gourmet region. The city and district of Kulmbach both stand out in a Bavaria-wide comparison - with an above-average number of employees in the food industry (City of Kulmbach: 9.4%, in the district too, the number of employees in this sector is 4.7x higher than in Bavaria as a whole). You can actually taste it: **No visitor can resist the bratwurst, beer and other Kulmbach specialities.**



Kulmbach has economic power. The district town is seen as an **important centre for food processing in Bavaria.** The largest employers include the major enterprises RAPS, the Brauereigruppe Kulmbacher brewery group and the baking agent manufacturer IREKS.



» **3 times as many employees** in the **food industry** compared to the national average -this is typically Kulmbach!



You have fantastic networks in Kulmbach. Not only do producers, processors and gastronomy work closely together. A robust and lively system of knowledge-sharing has also been created between vocational schools and state institutions.

Kulmbach is home not only to food companies and authorities that are linked to the food, health and nutrition sector, but also to science and research establishments.

Kulmbach can do science and research

A source of inspiration for the entire industry



LEMITEC: The **Fachschule für Fleischi- und Lebensmittelverarbeitungs-technik Kulmbach** (a vocational school for butchery and food processing technology) is a state institution specialising in the further education and training of professionals from the food trade and industry.



BERUFLICHES
SCHULZENTRUM
LEMITEC KULMBACH



KERN
Kompetenzentrum
für Ernährung

Das Kompetenzzentrum für Ernährung (KERN) (the Competence Center for Nutrition) assembles the knowledge and expertise in nutrition in Bavaria. **KERN designs specialist events and supports the Bavarian food industry.** Information materials and pilot projects are being developed for various target groups. KERN belongs to the department of the Bayerisches Staatsministerium für Ernährung, Landwirtschaft und Forsten (Bavarian State Ministry of Food, Agriculture and Forestry - StMELF).



MRI
Max Rubner-Institut

Genussakademie Bayern: Qualifications and further training of specialist staff in craft and food industry



GENUSS
AKADEMIE
BAYERN

Kulmbach can do more



Max Rubner-Institut: Bundesforschungsinstitut für Ernährung und Lebensmittel (Federal Research Institute for Nutrition and Food)



Kulmbach campus: Site of the new **Fakultät VII für Lebenswissenschaften** (Faculty VII of Life Sciences (food nutrition and health) of the University of Bayreuth is unique in Germany to combine various disciplines.



We focus on **knowledge-sharing and teamwork**, from the field to the plate; from the classroom to the lab!





Kulmbach can cluster We bring all stakeholders to the table

Whether it's a small bakery or a large food manufacturer, a research institute, a vocational school or an ideas factory: In Kulmbach, every single stakeholder is part of a large community. Welcome to Kulmbach!

Education and training

- Staatl. Fachschule für Fleischerei und Lebensmittelverarbeitungstechnik (a vocational school for butchery and food processing technology)
- Genussakademie Bayern at the KERN
- MUPÄZ (Museumspädagogisches Zentrum) (museum education centre)

Research and teaching

- Max Rubner Institute (MRI)
- Innovationscampus Kulmbach der Universität Bayreuth (Kulmbach innovation campus of the University of Bayreuth)
- Forschungsstelle für Nahrungsmittelqualität der Universität Bayreuth (ForN) (Research Centre for Food Quality at the University of Bayreuth)

Innovation

- Adalbert-Raps-Stiftung foundation with the Heinersreuther Hof as a free space for food producers
- Bavarian Food Cluster at the KERN
- Food Lab of the Genussakademie Bayern

Craft and industry

- Bakeries, breweries, butcheries
- Municipal slaughterhouse
- Surrounding region of Upper Franconia
- Industrial companies including IREKS GmbH, the Kulmbacher Brauerei AG and RAPS GmbH & Co. KG

Tourism

- Brewery and Bakery Museum
- Spice museum
- Museum brewery

State institutions

- Kompetenzzentrum für Ernährung (KERN) (Competence Center Ministry of Food, Agriculture and Forestry - StMELF)
- Bavarian Food Cluster at the KERN
- Amt für Ernährung, Landwirtschaft und Forsten Kulmbach (Office for Food, Agriculture and Forestry Kulmbach) with an agricultural college
- Bayerische Kontrollbehörde für Lebensmittelsicherheit und Veterinärwesen (Bavarian Food Safety and Veterinary Control Authority)

Food Lab and Start-Up-Support.

Bavarian Food Cluster uses coaching, events and projects to boost the innovative power of the Bavarian agricultural and food industry.



The way to "Future Food":

The initiative of the Adalbert-Raps-Stiftung (Adalbert Raps Foundation) and the Bavarian Food Cluster promote a sustainable food system. Their event formats offer inspiration and point the way for the Future Food industry.

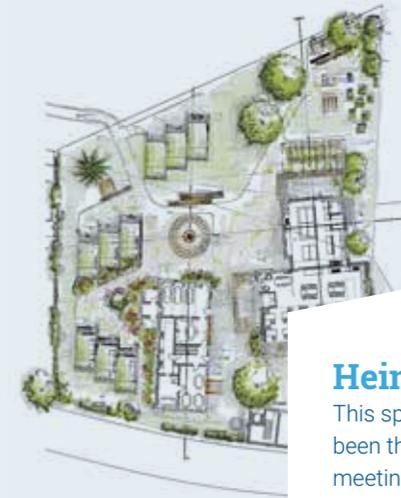


What and how will we be eating in 2030? And what is the future of the food and agriculture sector?

There are many stakeholders in Kulmbach who are focusing on future nutrition. Bavarian Food Cluster drives projects forward, supports trending topics and provides start-up financing for innovative ideas. One example of a cluster project is to develop scenarios that can be used as thinking tools for the food industry.



Co-working space and workshops: a flexible route to innovative food and new production processes



Heinersreuther Hof

Heinersreuther Hof.

This spacious courtyard has always been the village bread oven and meeting place for epicureans, and is now being turned into a „free space for food makers“ under the direction of the Adalbert-Raps-Stiftung. A place for open exchange and culinary inspiration where chefs, restaurateurs, teaching institutes and start-ups can develop the food trends of tomorrow.



Kulmbach can be the future
Food pioneers with
experimental kitchens



We are using food cluster to bring the **future onto your plate!**



The Future of Food.

Made in Kulmbach.

Questions, suggestions, hungry for more info?
We look forward to hearing from you.

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Partners

