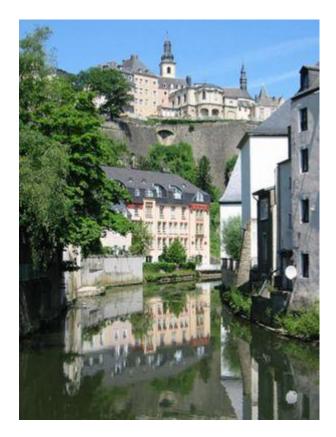




IRC 2023 Luxembourg

September $1^{\rm th}$ to September $5^{\rm th}\,2023$









Friday, September 1th 2023

Arrival of the participants:

Welcome desk from 10:00 a.m. in the Hotel lobby. (Shuttle service possible from Luxembourg Airport)





Légère Hotel Luxembourg

11, Rue Gabriel Lippmann L-5365 Schuttrange Tel: +352 49 00 06 1 <u>luxembourg@legere-hotels-online.com</u>

www.legere-hotels-online.com/luxembourg





Friday, September 1th 2023

16h00 Meeting of the presidents:

Meeting room Légère Hotel Luxembourg Other participants: visit in bus Müllerthal + Echternach



19h00 Dinner Légère Hotel

Restaurant Légère Hotel









Saturday, September 2th 2023

<u>7h00 Breakfast:</u> Légère Hotel Luxembourg





8h00 Departure Visit Luxlait dairy company







8h30 Visit Luxlait dairy company www.luxlait.lu



The origins of <u>Luxlait</u> date back to 1894. That was the year that a private company with a capital of 60,000 Luxembourg francs, €1,500 today, was created under the name "Central-Molkerei".

Luxlait belongs entirely to the member Luxembourg farmers who are the owners, customers and suppliers of the business.

Today, the state-of-the-art milk processing plant is located in the town of Bissen. Due to its location in the centre of the Grand Duchy, dairy farmers are, on average,

20km away from the plant. This exceptional situation makes it one of the shortest collection rounds in the world!

More than 300 employees work on the site itself, processing approximately 160 million litres per year into by-products. Luxlait produces under its own and other brand names. Around 65% of the products are exported, which is why Luxlait has various quality certifications such as IFS, ISO 22.000, BIO, Halal, Kosher.











12h30 Lunch Vitarium Luxlait





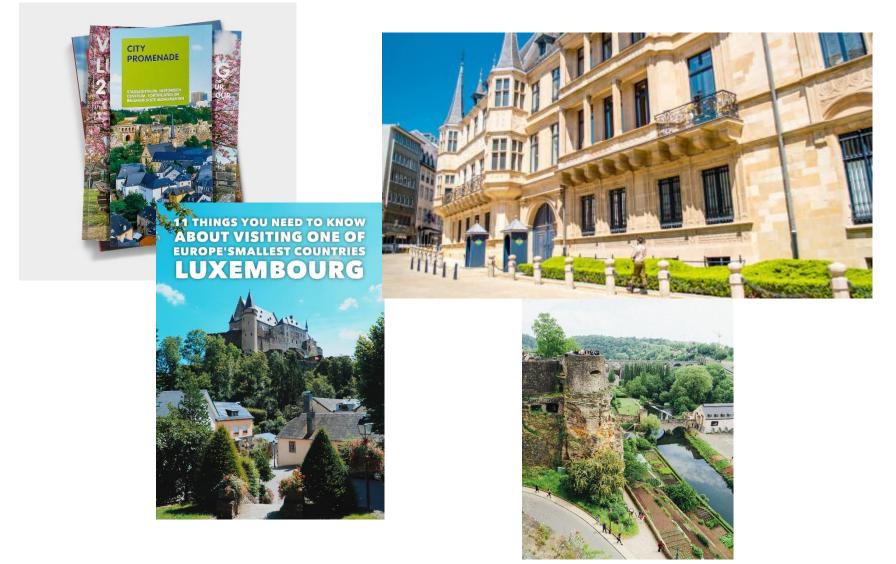






15h30 Departure in bus to the city of Luxembourg: https://www.luxembourg-city.com/en

Visit of the city of Luxembourg







18h00 visit to the "Schueberfouer" https://www.visitluxembourg.com/en/place/specialevents/schueberfouer

The "Schueberfouer" is THE yearly big fair in Luxembourg that takes place from the end of August to the beginning of September at the Glacis, a wide open space situated just outside the city centre of

Luxembourg.

Our "Schueberfouer" has a long history and is one of the few Luxembourgish traditions that are still celebrated nowadays. Before its creation, there existed already some plans for a big annual market in the capital city.

Finally, Jean l'Aveugle, King of Bohemia and Count of Luxembourg founded the fair through the Charter of October 20th 1340. Thus in 2020 we are celebrating the 680th edition of this fair that attracts on average 2 millions of visitors during 3 weeks.

Dinner: Friture Irène, traditional restaurant at the "Schueberfouer".











Sunday, September 3th 2023

8h30 Visit to the Bäckerei vum Séi in Mertzig https://www.jjm.lu/

Jos & Jean-Marie, a family story.

A passion for a profession transmitted to them during their childhood by 2 uncles, bakers themselves. The adventure starts spontaneously in 2002 by creating the Bakery Jos & Jean-Marie.

Each of them has got his talent. While Jos devotes himself to the bakery, Jean-Marie dedicates his talents to the pastry.

"Alone, we are poor, together, we are strong".

Jos & Jean-Marie means also team spirit. 170 employees are working in the daily production, packaging and the 15 stores.

Speaking of "quality", both brothers wish to keep doing high-quality





craftsmanship using natural and carefully selected raw materials (flour Label « Produit du Terroir », chocolate « Transfair », products from the Haute Sûre Regional Nature Park).



Richemont Club

12h30 brunch at Useldange Castle https://www.visitluxembourg.com/en/place/castle/useldange-castle

The castle of Useldange is a medieval castle, mainly in ruins, situated in the small village Useldange.

The Lordship of Useldange has been created around the year 1100 as a result of splitting. This first dynasty faded away around the year 1250, followed by a period where the feudal castle loses all its utility and ends up as a stone quarry. The chapel is destroyed in the year 1903. Between 2002 and 2006, archaeological digs took place and permitted to determine the different stages of construction.

In 1924, Mrs Kuhn-Wolff a native of Useldange who had immigrated to the United States at the age of 18 returns in order to buy the ruins of the castle. The last owners consolidate the walls and the dungeon in 1934 and build the villa where today the town hall is located.

The cultural itinerary all around the castle and the interior of the tower, completed under the auspices of the UNESCO, are adapted to visitors with vision disabilities. It offers them the opportunities to smell, feel, listen and touch history.







17h30 Dinner Kaempff-Kohler in Niederanven

http://www.kaempff-kohler.lu/

Kaempff-Kohler was founded in 1922. Pierre Kaempff and Marguerite Kohler, set up their pastry shop at number 14, rue du Curé. Today their brand is still located at the same address in the city centre of Luxembourg. The success was immediate and further strengthened the brand's reputation. As early as 1962, Kaempff-Kohler's catering department organized banquets for more than 1500 guests!

For the past few years, the house has been run by Guill and Christian Kaempff. It was under their leadership that the store was carefully renovated in 1995 and expanded in 2020 to better meet the expectations of their customers.

Kaempff-Kohler is today a Luxembourg reference with an international reputation for gastronomic pleasures.





Richemont

21h00 Visit to the Panelux Bakery in Roodt/Syre

https://www.panelux.com/ https://lu.fischer1913.com

Panelux's history is intimately linked to that of Fischer Bakery. The Fischer Bakery, founded in 1913, has grown over the years. Mr Joe Fischer was in 1971 the driving force behind a merger of several bakeries, also encompassing the company Panelux, founded in 1965.

In 1992, the decision was taken to consolidate the three existing production sites at the time into a single site in

Roodt/Syre, under the name Panelux, one of the most modern bakeries in Europe, with a regional and international reach. In 2000, Fischer continued to position itself as the "Bakery Coffee Shop" and Panelux continued its industrial development. The Roodt/Syre site is expanding to double its production capacity.

A new building, created in 2004, will be entirely dedicated to 2 production lines for frozen artisan breads. This will be followed by a 3rd line of artisan breads in 2012 and a second line for pastries in 2013. Frozen storage capacity increased from 6000 to 11000 pallets in 2016.







Monday, September 4th 2023

9h00 Visit: Vianden castle http://www.castle-vianden.lu

Vianden castle was built during the period from the 11th to the 14th century on the foundations of a Roman castle and a Carolingian shelter; it is one of the largest and most beautiful feudal residences of the Romanesque and Gothic eras of Europe.



Until the beginning of the 15th century it was the home of the powerful Counts of Vianden who could boast of their relations with the imperial Court. In 1820, during the reign of William I of Orange-Nassau, King of the Netherlands and Grand Duke of Luxembourg, Earl of Vianden, the sale of the castle and decomposition into its elements led to a state of ruin.

> The castle fell in 1890 to Grand Duke Adolphus of the Nassau dynasty and

remained, from that date, owned by the Grand Ducal family until 1977, when it became, by deed of sale, domain of the Luxembourg state. Renovated and rebuilt since then, while respecting the historical style, the castle is today a monument of European rank.









12h30 Lunch : La Provençale Leudelange

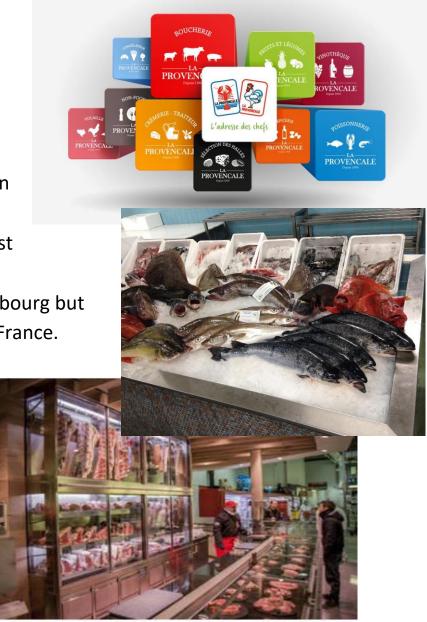
<u>14h00 Visit : La Provençale Leudelange</u>

http://www.provencale.lu/en/home/index

Created in 1969, "La Provençale" has established itself as a supplier in the market of high-end gastronomy. In 2014, "La Provençale" celebrated its 45th anniversary, today, with more than 950 employees and 125 refrigerated trucks (at 3 different temperature zones and respecting HACCP standards), is the largest regional wholesale food store.

"La Provençale" distributes not only to the Grand Duchy of Luxembourg but also to the neighbouring regions, namely Germany, Belgium and France.

Their range includes more than 35000 quality items and the panel of their clientele meets the needs of all professionals in the food trades, such as hotels, restaurants, canteens, catering companies, airlines, hospitals, supermarkets, grocery stores, bakeries and butchers.







19h00 Gala dinner : Légère Hôtel









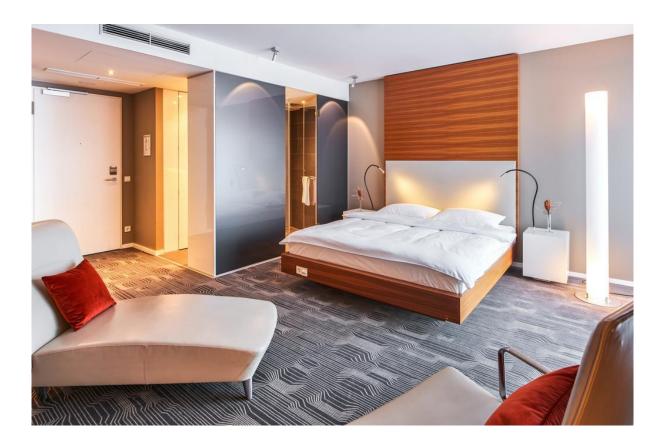




Price per person

Single room 990€

Double room 915€







Tuesday, September 5th 2023

Departure of the participants after breakfast at the hotel

Shuttle to Luxairport possible



Welcome in Belgium 2024