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MEAT TECHNOLOGY

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Raps Italia

Raps Stronger In Italy

With the founding of Raps Italia, a joint venture with South Tyrolean ingredient specialist Zuegg Com, the Kulmbach-based spice manufacturer Raps has expanded its presence in Italy. Zuegg has been developing and marketing innovative ingredients and finished products in Lana for more than 20 years. The company has been Raps' exclusive partner in Italy for many years. Oliver Ebner, CEO of Raps: "Raps Italia will enable us to offer Italian food manufacturers customized seasonings, functional ingredients and coating solutions tailored to their individual needs." Faces of the joint venture: Tim Pircher, Customer Service at Raps Italia, and Lukas Zuegg, Managing Director of Raps Italia.



Minebea Intec
Two Days Of Safety

On June 5 and 6, 2025, everything at Minebea Intec will revolve around food safety. The global manufacturer of industrial weighing and inspection technologies invites you to its Bovenden production site (Leinetal 2, 37120 Bovenden) for the "Food Safety Days", two days packed with specialist presentations, workshops and live demonstrations of advanced technologies. Oliver Eck, Head of Food and Agriculture for Western Europe at TÜV Nord and Managing Director of TÜV Austria, will show what is important for HACCP, FSSC 22000 and IFS and how manufacturers can optimally prepare for audits. Interested parties can register for free on the Minebea Intec website or by sending an email to Johannes.Fuehrmann@minebea-intec.com.

Bell EMEAI

New Laboratories, New Name



Leipzig-based flavor experts Bell Flavors & Fragrances EMEAI have opened new laboratories at their production site in the Indian business city of Sri City. The facility produces flavorings for food and beverages. „With this expansion, we are further strengthening our position in the flavor sector. Our aim is to offer high-quality solutions tailored to the preferences of local consumers," explained Holger Wetzler, CEO. As part of the expansion in India, the company is broadening its regional focus and now refers to the group of companies as Bell EMEAI for short. This includes all subsidiaries in Europe, the Middle East, Africa and India.

Belgian Meat Office

The Downward Trend In Slaughterings Is Halted

In 2024, 9.4 million pigs were commercially slaughtered in Belgium. Compared to the previous year, this is a slight increase of 0.4% or 34,000 slaughtering. This was reported by the Belgian statistics office Statbel. „Obviously, the improvement in producer prices in 2024 has provided a motivating boost for pig farmers. The downward trend seems to have stopped," says Joris Coenen, Director of the Belgian Meat Office in Brussels, to explain the slight increase in slaughtering figures. After several years of crisis (2022: -9%, 2023: -11%), this means a stabilization. Coenen assumes that slaughtering figures in 2025 will remain at the previous year's level. In addition, 809,217 cattle were sent to slaughter last year, which is 5% more than in 2023.

The increase in numbers is partly due to officially ordered cullings in the context of the IBF virus-related infectious disease. In Flanders, between 3,000 and 4,000 cattle were affected by this measure. "As in the pig sector, we also expect slaughtering figures in the beef sector to stabilize in 2025," says Coenen. With 249,000 tons, beef accounts for 14% of Belgium's commercial meat production (Source: Statbel & BMO).

Poultry slaughtering also recorded an increase in 2024, up 3% to 310.5 million head. Statbel also reports that 58,600 turkeys, 5,600 sheep, 4,300 other poultry, 2,400 ducks, 2,200 goats and 130 horses were slaughtered monthly in Belgium last year.



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NovaTaste

Austria In Saarland

NovaTaste, Salzburg, a manufacturer of spice specialties and functional ingredients for the meat, sausage, fish and convenience food industry, has signed a strategic partnership agreement with Rosemarie Eppers GmbH & Co. KG ("Eppers") of Saarbrücken. Eppers, a manufacturer of high-quality spices and sauces for more than 40 years, will be integrated into the NovaTaste Group.

The Eppers plant in Saarbrücken, with 140 employees, will form NovaTaste's European liquid platform and thus bring together the liquid expertise of the NovaTaste Group in Europe. Pictured below (from left): Nicole Pabi (NovaTaste Strategy), Peter Eppers (Managing Director Eppers), Nicole Leyendecker-Eppers (Technical General Manager Eppers), Ralf Leyendecker (General Manager Sales & Marketing Eppers) and Ludger Eilers (Managing Director NovaTaste).



Vemag Maschinenbau

Curvy Hall

Symbolic groundbreaking ceremony at Vemag Maschinenbau: In a 4,600 m² hall, conveying and feeding curves for vacuum fillers are to be manufactured. The conveying curves transport pumpable masses through the conveying system according to the twin-screw principle. "Thanks to the expansion of our capacities, we will be able to drive innovation even faster in the future," says Andreas Bruns, Chairman of the Board of Management of Vemag, underlining the importance of the new building. The investment in the new hall amounts to around EUR 7.5 million. In addition, further funds will be earmarked for the acquisition of state-of-the-art machinery and equipment. These investments will make a significant contribution to increasing production efficiency and thus the company's competitiveness and capacity for innovation. The hall is scheduled for completion in 2026, just one year after the groundbreaking ceremony.



Photo: Albert Handtmann Maschinenfabrik, NovaTaste, Vemag Maschinenbau

Albert Handtmann Maschinenfabrik

A Sextet Leads Handtmann Processing

The Handtmann Group of companies has changed the name of its filling and portioning systems division to Handtmann Processing. The management level has also been reorganized. The management team, consisting of CEO/CSO Harald Suchanka and CTO/COO Dr. Mark Betzold, is now supported by a management team of four vice presidents.

These are the four new members:

- Martin Staudenrausch is responsible for Global Technology.
- Romina Müller assumes responsibility for international market development as Vice President Global Sales and Marketing.
- Stefan Rampf is responsible for Global Finance and Controlling.
- Ralf Jedrysiak is responsible for Global Supply Chain Management

Pictured above (from left to right): Harald Suchanka, Ralf Jedrysiak, Romina Müller, Stefan Rampf, Dr. Mark Betzold and Martin Staudenrausch. Information can be found at www.fleischnet.de.

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Forming The Perfect Burger

Provisur Technologies and Allegra Foods: This partnership brings burger patty excellence to the South African QSR market.

Provisur Technologies is a renowned industrial food processing equipment manufacturer based in Chicago, Illinois, with a global network of sales and innovation centers. Drawing on decades of expertise from its legacy brands, Provisur has partnered with Allegra Foods, a South African supplier of high-quality burger patties to the Quick Service Restaurant (QSR) market. In line with Provisur's motto "Pushing Boundaries" the two companies have a collaboration to perfect Allegra's beef processing system.

High yield, high quality

Allegra Foods currently makes superior burger patties for a well-known South African QSR customer. Based in Johannesburg, the company's production plant has been in operation for three years but many on the board of management can look back on a thirty-year history in the manufacturing of burger patties. Despite its high output, Allegra employs only 65 people all the way from the CEO to the sanitation staff. They believe this is possible solely due to the

high level of automation provided by the Provisur system.

From the outset Provisur was an important partner for Allegra Foods. Chief Operating Officer, Essop Dawood, who was with another burger production company for three decades before joining Allegra Foods, says of Provisur: “We have always used Provisur equipment. Based on my previous experience and my experience at Allegra Foods, Provisur systems are very robust and reliable. In addition, the support we receive from them has been tremendous. Our customers are very discerning. We believe only Provisur systems can produce the quality and secured supply they expect.”

“We have the capacity to produce 1.2 million patties per day. With minimum investment we can take this up to 1.5 million to meet the demand.”

Essop Dawood, Chief Operating Officer,
Allegra Foods

The present and the future

While currently servicing the South African market, the company is looking to expand in multiple directions. Essop Dawood explains: “We have the capacity to produce 1.2 million patties per day. With minimum investment we can take this up to 1.5 million to meet the demand.” According to Andreas Elia, CEO of Allegra Foods, the company is also planning to expand into the retail business: “We have developed a partnership with a well-known local brand. By mid-next year we should be in supermarkets as well.”

Maximum output and quality

For both the CEO and COO of Allegra it was clear from the outset that Provisur systems were the ideal choice. However, it was not only Provisur’s advanced beef processing technology but also the company’s knowledge and experience that laid the foundation for the design and implementation of the Allegra Foods plant.

From technological innovations and systems to in-depth knowledge of how to streamline recipes into a high-quality end product for the QSR market, Provisur experts were always on hand. Provisur Account Manager Heath Jepson and the project team helped plan the current site from scratch, combining machines to form the ideal production process for maximum capacity and best quality.

“The food science and technical support from Provisur has been outstanding. Their experts arrive from the USA and help us optimize the product. Sometimes we look at the product’s biochemistry or at the meat science to make improvements. Our interactions with the food science team in Chicago have been very helpful,” Essop Dawood says. “Considering that Provisur is headquartered in the USA and we’re in Africa, they have provided exceptional support. We see Provisur as an innovation partner invested in our success,” adds Andreas Elia.



1. Weiler Grinder at work.
2. Mixing process with the Weiler Mixer.
3. The Dominator Max™ inline reclaim system is attached to the Weiler Mixer Grinder.

Efficient meat preparation

To achieve the best quality burgers Allegra combines frozen blocks and fresh meat. Provisur’s Weiler Dominator 16BG Block Grinder is used for pre-grinding of the frozen blocks which reduces raw materials to a size that facilitates blending into a homogenous mass. It is designed specifically for frozen and tempered block applications. Pre-ground meat is then sampled for lean point content. The in-line fat analysis is a key quality element before the raw material is moved to the mixers. It provides exact data on fat content and if necessary, requests extra material to reach the target range. This enables Allegra to reliably meet their quality requirements.

After the in-line fat analysis, the product has to be conveyed to a mixer. For this step Allegra Foods deploys two Weiler M7225 Mixers. Their inno-



vative patented design prevents the product from being overworked as very little mechanical energy is put into the meat. Weiler Mixers are fed in a parallel set-up to ensure the necessary processing efficiency. These mixers are distinguished by a unique twin overlapping paddle system and an unload screw which provide a quick thorough mixing action that ensures a consistent mix of all raw materials. At Allegra frozen and fresh meat is mixed, which guarantees the best product quality throughout the process. The high level of consistency leads to the highest quality end product. These mixers are extremely robust and can be seamlessly integrated with all other Weiler equipment.

Flavour and texture

The purpose of the final grind is to reduce the texture to the desired consistency. The Weiler Mixer Grinder Dominator 14 used by Allegra is an excellent long-term investment for processors of beef, pork and other raw materials. It delivers premium texture and an outstanding end product. This grinding process enhances the

4. The Formax VerTex 660 is designed with the game-changing VerTex Tender-Form rotary forming technology that delivers superior texture.
5. Formax's Cuber-Perforator tooling option speeds freezing, reduces energy consumption and delivers a faster cooking patty while maintaining more of the original size.

This is Provisur Technologies

Provisur® Technologies of Chicago, Illinois, USA, with numerous branches in Europe, specializes in innovative industrial food processing machines as well as integrated production systems for a wide range of end products. Several well-known and time-honored brands, which are among the technology leaders in the sector, operate under the umbrella of the company. With its product portfolio, divided into the areas of Slicing (Cashin®, Formax®, Hoegger®), Further Processing (Weiler® and Formax®), DMC (Lutetia®) and Separation (AM2C®, Beehive®, Hoegger®), Provisur provides food processing companies with maximum efficiency solutions for requirements of any size.

Development and testing can be conducted at either Provisur's Ingenuity Center in Mokena, Illinois or Provisur's Innovation Center (PIC) in Plailly near Paris, offering food manufacturers the opportunity to experience the full range of Provisur equipment.

forming capabilities and leads to a delicious end product – a consistent burger that provides a good bite.

The Provisur system is perfectly equipped to manufacture the excellent product quality that Allegra is known for. Thanks to Provisur's innovative technology the equipment also boosts efficiency while at the same time lowering total operating costs. It is designed with fewer parts and self-aligning components to simplify operation and make maintenance and sanitation easier.

The Weiler Dominator Max™ inline reclaim system is attached to the Weiler Mixer Grinder to extract more meat from the fine grind operation. By attaching this component, meat that is rejected during the hard tissue removal process can be reclaimed rather than entering the waste stream. In fact, up to 99.5% of good product can be reclaimed, thereby maximizing Allegra's sustainability and profitability.

Forming and final touches

The VerTex 660, part of the Formax lineup of formers, is designed with the game-changing VerTex Tender-Form rotary forming tech-

nology that delivers superior texture and general product integrity. This product line is designed to give mid-size processors outstanding versatility and texture with the lowest cost of ownership. Lower energy costs and reduced water consumption are as important to Allegra as the reduced noise of operation, which presents an additional advantage. Formax's Cuber-Perforator tooling option speeds freezing, reduces energy consumption and delivers a faster cooking patty while maintaining more of the original size and shape. Thus optimized, the patties then move directly on to the freezing and packaging process.

Automated heart of the plant

The Provisur Feed the Former™ (FTF) system is a fully automated materials transfer system comprised of conveyors. The manual movement of raw meat is very labor-intensive and carries high hygienic risks, whereas FTF automatically transfers raw material from final grinding into the former. At the Allegra plant, multiple automated transfer belts allow the company to produce at a high volume and maintain the superior quality and consistency that is required by their customers.

As Allegra produces for a high-volume South African QSR customer, the machines need to run successfully 100% of the time. Speed, efficiency and quality are of utmost importance. A further important factor is that Provisur is never content to rest on its laurels, but is continually innovating, especially its Formax and Weiler brands, both of which play a significant role at Allegra.

Like bits of a jigsaw

"Another aspect of the Provisur system at our site is the opportunity to improve economies of scope," says Essop Dawood. "This means looking at our machines and deciding what pieces of equipment can be added like bits of a jigsaw to make different types of products. Versatility is very important."



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Dostmann electronic **Close-to-skin**

The new Hot Log temperature data loggers from Dostmann electronic are ideal for monitoring and recording high temperatures of up to 140°C. They are suitable for monitoring sterilization, which is usually carried out at 121 or 134°C in a rapid process, as well as pasteurization, which is used at temperatures below 100°C to sterilize food, pharmaceuticals and laboratory liquids. The battery-operated loggers measure in direct contact with the food. This allows them to record the actual temperature. This also makes them the absolute ideal solution for monitoring food transportation. They weigh between 60 and 90 grams, their waterproof and dustproof steel housing is pressure-tight up to a maximum of 10 bar and complies with protection class IP68.

Fuchs Group **Innovative Seasoning**

With its new Pure Paprika Rub for chicken, the Fuchs Group offers meat producers an innovative seasoning solution, which does not require any aromas, flavor enhancers or added sugar. By combining spices and herbs and using in-house technologies, the product developers and spice sommeliers have succeeded in creating a complex and full-bodied flavor profile that is visually and sensorially appealing.



The rub is also available as a Pure Smoked Paprika Rub, which impresses with a subtle smoky note. Both Pure Rubs are allergen-free, halal and VLOG-compliant.

Iso-Pan Vertriebs GmbH **Durable And Easy-care**

The Sanibord® system from Iso-Pan® Vertriebs GmbH is a glass-fiber-reinforced plastic for the food industry, large-scale kitchens, refrigeration and freezer construction and the medical sector. The system offers durable and easy-care surfaces that meet the high hygienic requirements of the food industry. The products are characterized by their resistance to liquids such as vinegar, hydrochloric acid, blood, fatty and lactic acids, cleaning agents, paints and varnishes. They are also rot- and mold-free, which makes them particularly suitable for use in sensitive areas. A special feature is the hard grouting, which ensures additional hygiene and durability.



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