

COMPANY PROFILES 2026



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International Dairy Magazine
COMPANY PROFILES 2026

Dear Readers,

with our special supplement **COMPANY PROFILES 2026**, we would once again like to provide you with a concise overview of established companies supplying the dairy industry. Whether innovative technologies, tailor-made solutions or support with specific challenges in day-to-day operations – the featured companies provide insights into their range of products and services for the dairy and cheese industries.

Our well-established **WHO – WHAT – WHERE** directory for the dairy and cheese industries provides valuable information on suppliers from a wide variety of sectors. For many years, it has served as a practical reference guide, helping you quickly find the right contact for your specific needs.

We therefore recommend keeping **COMPANY PROFILES** close at hand. Thanks to its separate binding, the supplement can easily be detached and kept as a standalone supplier directory. This way, you will always have the most important contacts readily available.

Yours sincerely,

Anja Hoffrichter
Editorial Team

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FAM STUMABO

Cheese cutting built around product behaviour and process demands

At FAM STUMABO, effective cheese cutting starts with understanding the product. Size, age, fat and moisture content, temperature and texture all influence how cheese behaves during shredding or dicing.

Our focus is clear: help processors achieve consistent cut quality, reliable throughput and efficient production across a wide range of cheese applications.

Product knowledge for consistent cutting

Our Food R&D application specialists study the parameters that affect cutting performance, from infeed dimensions and maturity to firmness and consistency. This product knowledge helps determine the right machine setup and cutting tools for the required end result. The aim is consistent cuts, good product appearance and stable processing, even when product characteristics vary.



Cheddar shreds | Mozzarella dice | Grated Emmentaler

Hygienic design for dairy processing

Cheese processing demands strict hygiene. FAM STUMABO machines therefore feature an open design that gives operators easy access to product-contact areas. The equipment supports pressure washing and disinfection inside and outside the machine, helping processors maintain thorough sanitation routines while simplifying inspection and maintenance.

Innovation around changing processing needs

FAM STUMABO works closely with processors to develop and co-develop cutting solutions for new products, higher capacities and increasing automation. Development focuses on practical production goals: improving cut quality, increasing processing speed and simplifying operation. The same expertise applies to cheese analogues and other dairy alternatives. Their texture, elasticity and consistency often differ from traditional cheese, so they require a cutting approach matched to their specific processing behaviour.



Centris™ 400C Hytec

Hymaks™

Centris shredders for high-capacity production

The Centris™ range combines high-speed shredding with flexibility across different cheese types. The compact Centris™ 400C processes a wide variety of cheeses at high speed. The 400C Optitec and 400C Hytec add a heavy-duty motor and advanced turbo-torque technology to support consistent shred quality at high throughput.

Dicing and shredding for different production scales

The Hymaks™ large drum dicer combines high output with a sanitary design for demanding industrial applications. The CMD.2 is designed for continuous production where high capacity and consistent product dimensions matter. For small to medium-sized processors, the new Flexifam.2 offers efficient dicing with simplified operation and high cut quality across applications including mozzarella. It also reduces the need for pre-cutting for several product formats, helping streamline upstream preparation.

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fam stumabo
INDUSTRIAL FOOD CUTTING SOLUTIONS

FAM STUMABO Deutschland GmbH

Im Schülert 3b, 56651 Niederzissen, Germany
Phone: +49 2636 9665905
info@fam-stumabo.de, www.fam-stumabo.com

Flottweg

Flottweg – Success is ... Getting More Out of Every Process..



Flottweg SE, headquartered in Vilsbiburg, Germany, is one of the world's leading providers of industrial separation technologies. For more than 70 years, the family-owned company has been developing and manufacturing high-performance **decanter centrifuges, separators, Sedicanter® centrifuges, belt presses**, and customized process solutions for demanding **solid/liquid separation** applications.

With revenue exceeding **€313 million in 2025**, subsidiaries in key markets including the United States, China, and Brazil, and a global network of service centers and partners, Flottweg supports customers in more than 100 countries worldwide. Its machines are predominantly engineered and manufactured in Germany and are recognized globally for their quality, reliability, durability, and outstanding process performance.

Efficient Separation Solutions for the Dairy Industry

In the dairy industry, Flottweg decanters and separators are used in numerous process steps. They clarify whey by removing fine particles, separate and dewater lactose, casein, and whey powder, and enable the recovery of valuable ingredients. Flottweg systems also support the efficient fractionation of mozzarella stretching water into reusable product phases.

Designed according to the highest hygienic standards, Flottweg's food-grade centrifuges meet the stringent requirements of the dairy industry and can be seamlessly integrated into automated production and **CIP cleaning systems**. The result is stable processes, high product yields, and consistently superior product quality.

Solutions for the Food Industry of Tomorrow

In addition to traditional dairy applications, Flottweg also supports manufacturers in the production of **plant-based alternatives**. Flottweg **decanter centrifuges, Sedicanter® centrifuges**, and **belt presses** enable the efficient production of oat, soy, nut, and other plant-based beverages. Each system is tailored to the specific raw material and process requirements, ensuring maximum yield, resource-efficient production, and consistently high product quality.





As the variety of dairy products and protein-based foods continues to grow, **flexibility is becoming a critical success factor**. Flottweg solutions enable the efficient processing of different raw materials and formulations on the same production line. This provides manufacturers with the flexibility to respond quickly to emerging product trends, safeguard investments over the long term, and maximize production capacity utilization.

Flottweg

Flottweg SE

Industriestraße 6-8, 84137 Vilsbiburg, Germany
Phone: +49 8741 301-0, Fax: +49 8741 301-300
mail@flottweg.com, www.flottweg.de

foodfab

Consulting and Planning for the Food Processing Facilities of Tomorrow. We design ESG-compliant.

As one of the leading consultants to food processing companies in Europe, **foodfab** advises and supports its clients during the planning and implementation of optimized production and distribution processes – for bespoke building solutions. **With our specialist knowhow in the field of food technology and our experience from over 50 years of planning work**, we help companies to optimize their operating processes and design high-performance food production facilities that are cost-effective, efficient, and fit for the future.

Our planning work is always focused on the optimization of the processes that take place within a building – in other words, we plan from the inside out. As part of the network of ATP architects engineers, Europe's leading integrated design office, **foodfab** translates operational and constructional measures into smart, commercially successful, crisis-proof and ESG-compliant production facilities. "First and foremost, a building for the food industry must support the process technology," emphasizes **foodfab** CEO Michael Trautwein. "The right design offers huge potential for making savings, particularly during the later operational phase – which is easily responsible for most of the costs."

BIM-supported integrated design enables us to recognize the entire potential of a production facility for reducing emissions during the early design phase. It is especially important to us that production facilities for the food industry are designed and built in a sustainable and environmentally-friendly way. Our planning process takes a lifecycle-oriented approach to the processes and the building, in order to minimize waste and save resources. In doing this, we promote the use of environmentally-friendly materials and focus on renewable energies, because these not only reduce CO2 emissions, but also ensure the long-term efficiency and cost-effectiveness of the entire operation.

A good factory delivers what it promises: economic production processes, low operating costs, and optimal product quality. It creates a pleasant working environment for employees, reduces impact on nature, and is flexible enough to be able to react swiftly to the requirements of the markets of tomorrow. **This vision drives us forward.** Let's shape this transformation together and make your factory fit for the challenges of the future!



Design and consultancy for the food industry

- Master planning
- Production technology planning
- Material flow planning
- Process technology consulting
- Machine layout planning

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Munich Office

Hansastraße 40
80686 Munich
Phone: +49 89 455 62-410
Fax: +49 89 455 62 -200

Innsbruck Office

Heiliggeiststraße 16
6010 Innsbruck, Austria
Phone: +43 512 53 70-4100
Fax: +43 512 53 70-4114

info@foodfab.eu | www.foodfab.eu

Grunwald

Flexible machine concepts for the modern dairy

High performance, hygiene standards and flexibility on a compact footprint

For years, the requirements for the filling processes of modern dairies have been increasing. High production outputs must be combined with comprehensive hygiene standards, a growing range of products and a high degree of flexibility. At the same time, the available space in existing production areas is frequently near full capacity and therefore limited when it comes to installing further machinery. For this reason, there is a high demand for machine designs incorporating cutting-edge technology that can meet a variety of requirements and be specifically adapted to the respective production conditions.

For many years, GRUNWALD has been developing rotary and linear filling machines to meet such requirements. The filling and packaging machines are customised according to the products, required output, individual customer requirements and the available production space.

The machine solutions are focused on quick format changeovers and product changes, as well as different dosing systems that allow for an efficient production even with a wide range of products and a large variety of toppings. Short changeover times support cost-effective filling – in particular with smaller batches. There is growing demand for this kind of flexibility within the dairy industry.

Furthermore, GRUNWALD machinery is characterised by their robust design as well as high reliability and availability in 24/7 production.



Aerial view of the GRUNWALD company premises in the Atzenberg industrial area, Wangenim Industriegebiet Atzenberg, Wangen

High output on a compact footprint

A 4-lane ultraclean rotary machine supplied to a well-known German dairy in 2025 shows how efficient such a machine design can be. Thanks to its compact design, this filling machine achieves an output of approximately 10,000 pots per hour. The 360° machine design uses the available production space efficiently whilst ensuring good accessibility to all areas of the machine. This allows for convenient operation, monitoring as well as servicing and maintenance work. The cup feeding system is also designed for a high-performance production process. A low-level storage system allows for the quick and ergonomic replenishing of the cups. The larger quantity of cups in the storage creates longer production intervals, whilst the machine operator can carry out other monitoring and operating tasks on the machine in the meantime. This illustrates that high production output does not necessarily have to be associated with a large machine footprint. The key is a machine solution that balances performance, operability and available space right from the start.



8-lane cup filling machine GRUNWALD-FOODLINER 20.000UC in ultraclean design for filling cottage cheese, curd cheese and cream cheese; production speed up to 20,000 cups/h



1-lane to 2-lane bucket filling machine GRUNWALD-ROTARY XXL in ultraclean design for filling dairy products in 1, 5 and 10 litre buckets

Consistently integrated hygiene safety

The ultraclean hygiene concept developed by GRUNWALD has been used for the filling of dairy products for many years and is continuously advanced. It combines the two-stage UV(C) sterilisation of packaging materials – with a guaranteed sterilisation rate of at least LOG 4 – with further hygiene measures. These include, amongst other things, a laminar cabin over the filling area and the extraction of particles and dust from the packaging materials – without compromising the machine performance. Aseptic EASYCLEAN fillers are used for the filling process. In addition, a headspace gas flushing of the filled cups can be integrated to extend the shelf life, depending on the specific product.

Another key component of the ultraclean concept for cup filling machines is the fully automated internal cleaning of the clean air tunnel. During this process, the filling area is automatically foamed, rinsed and then dried with laminar air. At the same time, the CIP of the product-contact areas can be carried out, followed by a sterilisation using SIP, if required. By automating these cleaning and hygiene steps, the machine can be prepared for the next filling process within a short time. This sophisticated hygiene technology is also being continuously developed and implemented in bucket filling machines.

Flexibility in format and packaging materials

The flexibility of the filling machine is also becoming increasingly important in the dairy industry. The latest space-saving GRUNWALD rotary line solution is therefore designed to accommodate a variety of cup formats.

GRUNWALD at the ANUGA FoodTec 2027:

At ANUGA FoodTec 2027 in Cologne, GRUNWALD will be demonstrating how the latest requirements of the dairy industry can be implemented in specific filling and machinery solutions. They will be presenting further technical solutions and new machinery solutions “made by GRUNWALD” from 23 – 26 February 2027 in Hall 7.1, Stand B-010.



GRUNWALD offers the ideal solution for any product

Additional equipment and technical options – such as sealing with film from the reel or with pre-cut seal lids, headspace gas flushing, particle and dust extraction as well as tool-free quick-change format systems – allow for a high degree of flexibility and short changeover times. The aseptic design of the pre-filling and main filling stations additionally supports the high hygiene standards of the machines.

Even complex requirements, such as filling up to four different types of fruit in one working cycle, picking and placing of mixed cartons as well as sorting them into perforated cardboard trays or plastic boxes can also be achieved with the GRUNWALD technology.

These technical options allow both dairy products and plant-based alternatives to be filled on the same machine. When changing products and formats frequently, such customised equipment allows for highly flexible production planning.

The right machine concept for each task

The decision for a compact rotary machine or a high-performance linear machine depends on the specific production requirements. Whilst rotary machines demonstrate their strength in terms of their compact design and high format flexibility, linear machines allow for very high production outputs of up to 50,000 cups per hour, as well as a large variety of features. Both machine concepts are customised by GRUNWALD to meet the relevant requirements of the dairies. The product, packaging materials, required output, hygiene standards, format flexibility and existing production space are all incorporated into the machine solution right from the start. This results in filling machines where individual functions are not viewed in isolation but performance, hygiene, flexibility and ease of operation work together as an overall concept.

GRUNWALD® Dosieren · Abfüllen · Verpacken

GRUNWALD GmbH

Pettermandstr. 9, 88239 Wangen im Allgäu, Germany
Phone: +49 (0) 7522 9705-0 · info@grunwald-wangen.de
www.grunwald-wangen.de ·

Hansa Mixer

Inline technology for dairy processing: mixing, dosing and aerating

Hansa Industrie-Mixer GmbH & Co. KG develops and manufactures inline systems for continuous mixing, dosing and aerating in industrial food production. Processing takes place directly in the flowing product stream: ingredients are precisely dosed and evenly incorporated, while products are aerated under controlled conditions. For the dairy processing industry, systems are tailored to the specific product, formulation and production requirements.

Continuous inline aeration for a wide range of dairy products

From creamy mousse to carefully controlled textures in desserts and sauces, HANSA MIXER's inline aeration technology enables controlled gas incorporation and a uniform foam structure. Applications include yoghurt, mousses and dairy-based desserts, as well as cream cheese, quark and fruit toppings for quark and yoghurt products. Butter and cooked cheese can also be aerated.



The ability to process a variety of liquid and pumpable products gives manufacturers extensive scope for product development. Depending on the formulation and process configuration, the degree of aeration and product structure can be precisely adjusted to achieve reproducible results in continuous production.

Milk-Mix: aseptic mixing and aeration in an inline process

With Milk-Mix, HANSA MIXER offers an aseptic system for the continuous mixing, aerating and whipping of dairy products. The integrated gas controller regulates the addition of air or nitrogen in proportion to the product flow, ensuring continuous aeration in line with the formulation. A stainless-steel mixing head with temperature-controlled rotor and stator supports suitable processing conditions.

The aseptic seals can be flushed with condensate during production. Milk-Mix is CIP- and SIP-capable, with cleaning and sterilization controlled by the integrated PLC.

Inline Dosing: precise ingredient addition into the flowing product stream

HANSA MIXER also offers inline dosing systems for continuous dosing and mixing in dairy processing. These enable the controlled addition of flavourings, colourings and other liquid ingredients, such as base oils for butter.

Coordinated dosing and uniform mixing help maintain a consistent composition throughout the product stream. HANSA MIXER thus combines versatile product development with precise and reproducible inline processes.







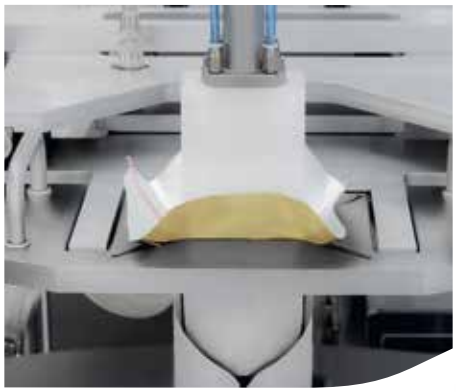
HANSA MIXER

Hansa Industrie-Mixer GmbH & Co. KG

Kronsbruch 6-8 • 28816 Stuhr-Heiligenrode, Germany
Phone: +49 4206 4160 0
kontakt@hansamixer.de • www.hansamixer.de

MAKE THE MOST OF EVERY DAIRY PRODUCT







PACKAGING SOLUTIONS FOR DAIRY AND PLANT-BASED PRODUCTS

IMA serves the international dairy and dairy alternative industries with the best platforms and machines, consistently providing tailored technologies for the packaging of cheese, butter, margarine, yoghurt, desserts, UHT milk and more.
From stand-alone machines to fully-integrated solutions, our advanced technologies and expert consultancy ensure tailored support for every need, from primary to end of line packaging solutions.

Make the most, with us.



info.dairy@ima.it

imagroup.com/food/dairy-plant-based-products

IMA
Sustain Ability

IMA FOOD

IMA packaging technologies for the dairy market

IMA Benhil, IMA Corazza, IMA Erca, IMA Fillshape, IMA Gasti, IMA Hassia, IMA Ilapak, IMA Intecma.

The above IMA FOOD companies offer dedicated and cutting-edge solutions to respond to the packaging needs of the following dairy products and alternatives.

Butter

Machines for Dosing and Wrapping of butter and margarine bricks and sticks, from single-serve up to 500gr portions, from low to high-speed production output. Efficient performance and a top-quality fold, using different wrapping materials, from standard aluminium to paper-based solutions.

Filling and Sealing machines designed to fill pasty products with high hygiene requirements into preformed containers in different sizes, and shapes.

Forming, Filling and Sealing machines (FFS) for a huge variety of portion cup designs and materials such as PS, PET and PP. They offer maximum accuracy, precise product cut-off and gentle product handling.

Cheese

Complete lines for Dosing and Wrapping of processed and spreadable cheese in triangular, rectangular and square portions of different weights, including mini portions.

State-of-the-art technology to preserve cheese properties and package integrity. Hot fill solutions as well as cold fill systems are included in the range that also comprehends dedicated secondary packaging equipment.

IMA's range for processed and spreadable cheese also includes Fill and Seal machines (FS) for pre-formed containers and FFS machines for cups, and portion packs.

IMA provides Horizontal FFS Flow Wrapping machines to pack portioned, blocks and pre-wrapped sliced cheese and Vertical FFS Baggers and Weighing solutions suitable for shredded, grated and diced cheese.



IMA Benhil Multipack 8000, dosing and wrapping machine.

Creme Fraîche, Sour Cream, White Cheese, Yoghurt, Dessert, UHT Milk and Coffee Creamer

Our FS as well as FFS solutions are known for their outstanding filling accuracy. Covering a wide range of filling styles, countless customized and tailor-made design possibilities for cups are available to satisfy any customer demand. Fillers benefit from automatic, fully controlled SIP/CIP systems for maximum hygiene, and are supplied in full compliance with European regulations. The machines comply with the following hygiene classes clean, ultra-clean and aseptic.

Filling systems for flexible stand-up pouches with and without spout complete our machine portfolio, guaranteeing top hygiene design with ultra-clean and aseptic solutions.

Turnkey solutions for sustainable production

Taking advantage of synergies and integrations within the IMA Group, the IMA FOOD companies are able to supply complete turnkey packaging solutions: from Dosing to Wrapping and Cartoning, from Forming, Filling, and Sealing to Display Boxing up to any secondary and end of line equipment tailored specifically for dairy products.

IMA Group companies stand out not only for their manufacturing capabilities but also for the competence in supporting customers in the research and development of new sustainable packaging styles and materials as well as Smart Manufacturing products and services.



IMA Hassia HAMBA BK-MF – tub filling.

IMA Sustain Ability

I.M.A. Industria Macchine Automatiche S.p.A.

Headquarter:
Via Emilia 428-442, 40064 Ozzano dell'Emilia (Bologna), Italy
Phone: +39 051 6514111

IMA Dairy & Food Holding GmbH

Headquarter:
Heegweg 19, 63691 Ranstadt, Germany
Phone: +49 6041 810

info.dairy@ima.it, imagroup.com/food/dairy-plant-based-products/

KARL SCHNELL

From the First Recipe to Market-Ready Production – Innovation Begins at the KS Innovation Center

The foundation for a successful product is laid at the KS Innovation Center. This is where ideas evolve into market-ready solutions. Located in southern Germany, the center is equipped with state-of-the-art technology – from recipe development to process validation. It is the heart of our innovation strategy and the starting point for every successful new product development.

Development, Testing, and Optimization of Product Formulations

At the Innovation Center, product formulations are developed, tested, and perfected. Our highly flexible machinery covers the entire process chain – modular in design and with a high degree of automation.

Whether cold or hot processes, pasteurization, sterilization, high- or low-shear methods – we provide the ideal conditions to efficiently implement new formulations and verify their production feasibility.

Our systems offer maximum flexibility – from direct and indirect heating, cooling, and vacuum technology to circulation and emulsification systems with precise control of all shear forces. Everything is easily managed and reproducibly documented via KS Automation.



From Concept to Customized Machine Design

Once the formulation has been successfully developed, the next phase begins: project realization. Together with our customers, we transfer the insights gained on a pilot scale to industrial production systems.

The result: tailor-made machine solutions that are precisely aligned with the specific requirements and product goals of our customers. Our systems are not only technologically advanced but also modular and expandable – ensuring maximum flexibility and long-term reliability.

Support All the Way to Market Launch

KS accompanies its customers throughout the entire process – from commissioning to production support. Our technical and technological expertise ensures that the developed product can be manufactured smoothly and efficiently under real production conditions. This close collaboration guarantees a fast market launch, high process reliability, and a genuine competitive advantage.

Innovation as Added Value

With the KS Innovation Center, we offer our customers far more than mechanical engineering: we deliver holistic product and process innovation. Whether new cheese varieties, dips, creams, sauces, or plant-based alternatives – the combination of research, development, engineering, and hands-on support makes all the difference.

In short: The success of a product begins with us at the KS Innovation Center – and becomes market-ready reality through customized KS solutions.





KARL SCHNELL
PARTNER TO THE FOOD INDUSTRY

KARL SCHNELL GmbH & Co. KG

Mühlstraße 30, 73650 Winterbach, Germany
Phone: +49 71 81 / 962-610
innovation.center@karlschnell.de, www.karlschnell.de

Lallemand Specialty Cultures

Lallemand Specialty Cultures – Cultures for the Production of Specialty Cheeses & Innovations

The Canadian company Lallemand was founded in 1923 and has been owned by the Chagnon family since 1953. As a leading enterprise, Lallemand is active in the development, production, and marketing of specialty molds, yeasts, and bacteria. Its products are used in wine and cheese production, baking, and brewing. With over 5,000 employees and 48 production sites in 45 countries, Lallemand is a global player.

The business unit **Lallemand Specialty Cultures (LSC)** is dedicated to developing innovative and customized solutions for dairy, meat, and plant-based applications. Innovation is at the heart of its mission, supporting customers from formulation to the implementation of new products.

The product lines **FLAV-ANTAGE®**, **VELV-TOP®**, and **LALCULT®** Protect meet the needs of cheese producers. They offer solutions for creating value-added products while reducing costs and optimizing production processes.

VELV-TOP® is the product line featuring Penicillium camemberti, developed for the production of soft cheeses with white mold, such as Camembert.

Innovations in the **FLAV-ANTAGE®** range accelerate or shorten ripening time, reduce costs, and enhance the organoleptic profile across all cheese types (soft, semi-hard, and hard cheeses).

Sustainability is a key focus at Lallemand. Around one-third of all food produced globally approximately 1.3 billion tons is lost or wasted. LSC addresses this challenge with **LALCULT® Protect**, offering innovative solutions. Extending shelf life and ensuring food safety are critical for the dairy sector and enable significant cost reductions. Additionally, the growth of harmful bacteria is inhibited, the environment is protected, and savings are achieved for dairies.

LSC products enhance sensory appeal and allow manufacturers to differentiate their offerings. Our slogan from 1923, "Cooperation brings success," reflects LSC's belief in long-term collaboration with customers and partners.

With over 100 years of experience, the production site in **La Ferté-sous-Jouarre, France**, specializes in freeze-dried surface cultures. Its extensive strain collection and global employee network support the selection of optimal cultures.

LSC offers a wide range of products in various formats, from 10-dose sachets for small producers to 100-dose sachets for large-scale manufacturers. These cultures give cheese products a unique appearance, taste, and texture, contributing to product differentiation.





LALLEMAND SPECIALTY CULTURES

Lallemand Specialty Cultures

16 Rue de la Gare, 77260 La Ferté-sous-Jouarre, Frankreich
lsc@lallemand.com
www.lallemandspecialtycultures.com/en/

MANN+HUMMEL

Water & Membrane Solutions: Advancing Dairy Processing Through Membrane Technology







At MANN+HUMMEL Water & Membrane Solutions, we combine global filtration expertise with extensive know-how in membrane technology to help dairy manufacturers turn complex process challenges into opportunities for greater efficiency, quality and value creation. Our solutions support applications ranging from milk processing and standardization to protein concentration and fractionation, whey processing, lactose separation and purification and the recovery of high-value dairy ingredients.

Our comprehensive membrane portfolio covers microfiltration (MF), ultrafiltration (UF), nanofiltration (NF) and reverse osmosis (RO), with technologies available in multiple configurations to address different process requirements. For dairy producers, this means access to filtration solutions designed around the realities of the process: maintaining product quality and separation performance while increasing throughput, improving yield and supporting more efficient use of water, energy and raw materials.

Innovation is driven by a clear focus on real operating conditions. Dairy streams can vary significantly in composition and behavior, making field performance particularly important. MANN+HUMMEL therefore combines membrane development with application expertise, testing and customer-specific optimization. A recent example is the TRISEP 10kUF membrane, developed for dairy ultrafiltration and validated with processors in Europe and the United States. Across applications including whey protein concentrates and isolates, acid whey and skim milk, field trials demonstrated 20% to more than 40% higher permeate flux compared with reference membranes, while maintaining comparable protein retention and separation characteristics.

Beyond individual products, our goal is to work closely with dairy processors and equipment manufacturers to identify the right membrane solution for each process and operational environment. This combination of a broad technology portfolio, application knowledge and continuous R&D enables us to support both established dairy processes and the growing market for sophisticated protein and ingredient applications.

As the dairy industry looks to produce more value from every drop of milk and whey while improving resource efficiency, MANN+HUMMEL Water & Membrane Solutions provides the membrane expertise to help make that transformation possible.

MANN+HUMMEL

Americas:
USA: +1 805 964 8003
customerservicemnus@mann-hummel.com

Asia:
APAC: +65 658 68181
info.wfs@mann-hummel.com
China: +86 512 88931188
waterchina@mann-hummel.com
India: water.india@mann-hummel.com

Europe:
Germany: +49 611 7118 7480
Italy: +39 0721 1796201
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Milkron GmbH

Krones Processing – Process Technology Expertise within the Krones Group

Krones Processing brings together the process technology expertise of the Krones Group under a single market presence.

The brand combines technologies, products and services for the brewing, beverage and liquid food industries, as well as for the dairy, home and personal care, and bioprocessing sectors. Its portfolio ranges from individual components to fully integrated processing lines.

The offering covers key stages of the process value chain, from raw material receiving and storage through product treatment and preservation to product refinement. It is complemented by engineering and automation services, as well as key components such as valves, pumps, heat exchangers and Homogenizers.

Customers benefit from solutions designed to deliver efficient, economical and resource-saving production processes. The focus is on concepts that combine high product quality and product safety with the responsible use of energy, water and raw materials.

Krones Processing brings together the specialised expertise of various companies and business units within the Krones Group, creating a strong network of competencies. With more than 23 development, engineering, production and service locations worldwide, it combines global process technology expertise with close proximity to customers and markets. Supported by the Krones Group's global footprint of more than 100 locations, customers gain access to a comprehensive portfolio of technologies and solutions tailored to their individual requirements.

The Krones Processing network comprises the Process Technology Business Unit of Krones AG as well as specialised Group subsidiaries, including Steinecker GmbH, Evoguard GmbH, HST Maschinenbau GmbH, Milkron GmbH, Perfinox S.A., Ampco Pumps Company, Javlyn Process Systems, Krones Process Group North America, Krones Processing India, Krones Processing Shanghai and Krones Izumi Processing. Together, they combine extensive expertise in the production, processing and treatment of products ranging from liquids to highly viscous media..

Companies within the Krones Processing Network

Krones AG (Neutraubling, Germany), Process Technology Business Unit: End-to-end process technology from a single source
The Process Technology Business Unit of Krones AG forms a core element of Krones Processing. It develops and delivers technologies, systems and turnkey solutions for the production, processing and treatment of products ranging from liquids to highly viscous media. Its portfolio covers every stage of the value chain, from raw material receiving through thermal and biological processing to automation and engineering services for integrated process lines.

Steinecker GmbH (Freising, Germany): Process technology for breweries and the beverage industry
For more than 150 years, Steinecker GmbH has been developing technologies and systems for breweries and beverage producers around the world. Its portfolio covers the entire brewing process, from brewhouse and fermentation and storage cellars to energy, utility and automation systems. The company combines traditional brewing expertise with state-of-the-art process engineering, supporting customers in designing efficient and future-ready production operations.



Evoguard GmbH (Nittenau, Germany): Valve and pump technology for process applications
Evoguard GmbH specialises in hygienic and aseptic valve and pump technology. The company develops components for the safe transfer, control and separation of products in the beverage, food and process industries. Its focus is on meeting the highest standards of hygiene, process reliability and plant availability.

Ampco Pumps LLC (Glendale, Wisconsin, USA): Pump technology for demanding process applications
Ampco Pumps Company develops centrifugal and positive displacement pumps as well as complementary components for the beverage and food industries. The company's particular strengths lie in applications involv-

ing highly viscous products and powder mixing. As part of the Krones Group, Ampco complements the Krones Processing component portfolio and further expands its expertise in pump technology.

HST Maschinenbau GmbH (Dassow, Germany): Homogenizer technology for food, beverage and pharmaceutical applications
HST Maschinenbau GmbH develops high-pressure Homogenizers, reciprocating high-pressure pumps and process solutions for the food, beverage and pharmaceutical industries. Its technologies help manufacturers optimise product structure, stability and shelf life while enabling efficient use of resources.

• Milkron GmbH (Laatzen, Germany): Process technology for dairy and liquid food applications
Milkron GmbH develops and implements process solutions for the dairy, beverage and liquid food industries. The company offers extensive expertise in product treatment, thermal processing and plant integration. With its in-depth process engineering know-how, Milkron supports manufacturers in achieving high product quality, process reliability and resource efficiency.

Krones Izumi Processing Pte Ltd. (Singapore): Process technology for coffee, tea and speciality beverages
Krones Izumi Processing develops process solutions for manufacturers of coffee, tea and other speciality beverages across the Asia-Pacific region. The company combines the process engineering expertise of the Krones Group with long-standing know-how in extraction and beverage technologies, delivering customised plant concepts tailored to diverse market requirements.

Krones Processing India Private Limited (Secunderabad, India): Turnkey process solutions for beverages and liquid food
Krones Processing India develops and delivers turnkey processing systems for the beverage, dairy, liquid food, home and personal care industries. The company combines engineering, manufacturing, automation and project management under one roof, supporting customers from initial planning through to commissioning.

Javlyn Process Systems (Rochester, New York, USA): Process integration for food, beverage and pharmaceutical applications
Javlyn Process Systems develops and integrates customised processing systems for the food, beverage, dairy and pharmaceutical industries. Its focus is on the design and implementation of complete production solutions, ranging from initial concept development to the commissioning of fully integrated process lines.





Perfinox S.A. (Arouca, Portugal): Process solutions for food, beverage and liquid food applications
Perfinox develops and manufactures processing systems for producers of food, beverages and other liquid products. Its expertise is particularly focused on mixing, thermal treatment and product processing. The company's solutions are designed to achieve high product quality, efficiency and product safety.

Krones Process Group North America (Franklin, Wisconsin, USA): Process solutions for beverages and liquid food
Krones Process Group North America supports manufacturers in planning and implementing advanced processing systems for the beverage, dairy and liquid food industries. The company provides project support across the entire process value chain and develops solutions focused on product quality, operational efficiency and process reliability.

MILKRON

Milkron GmbH

Kronsbergstr. 8F, D – 30880 Laatzen
Telefon: +49 511 89813-0
info@milkron.com, www.milkron.com

Novonesis

Novonesis - Your Partner for Biosolutions

Novonesis was formed in January 2024 through the merger of Chr. Hansen and Novozymes and is now a leading global biosolutions partner. The company is headquartered in Lyngby, Denmark, near Copenhagen.

Novonesis employs around 11,000 people worldwide, serves more than 30 industries and has a presence in over 45 countries. More than 40 R&D and application centers and over 30 production sites form a strong global network. This close local presence enables Novonesis to respond specifically to regional needs while delivering high-quality products at scale.

A significant part of the Novonesis portfolio helps enable healthier lives and produce better food. This includes biosolutions for dairy and meat products, plant-based alternatives, infant nutrition, bakery products, dietary supplements, seafood and culinary applications, functional foods, protein preparations and beverages.

By 2050, the world will need to feed around two billion more people. At the same time, food manufacturers face constantly evolving requirements. Novonesis biosolutions help manufacturers optimize taste and texture, increase productivity, extend shelf life and improve nutritional profiles. Around two billion people consume food and beverages made with Novonesis solutions every day.

Another part of the portfolio focuses on reducing the use of chemical resources and enabling more sustainable processes. Applications range from household care, agriculture and plant health to bioenergy, animal health and nutrition, carbon capture, plastics recycling, leather and textiles, pulp and paper, professional cleaning, and grain and starch processing.

Microbiology is at the heart of Novonesis. By harnessing the potential of microorganisms, enzymes and functional proteins, the company develops biosolutions that contribute to healthier lives and a healthier planet.

The extensive Novonesis biosolutions toolbox provides the foundation for innovative solutions and is based, among other things, on:

- more than 100 years of scientific expertise,
- substantial investment in research and development,
- a global network of R&D and application centers with around 2,000 employees,
- a unique collection of documented microbial strains and enzymes, and
- around 10,000 patents.





From probiotic cultures and solutions that improve food safety and reduce food waste to biofuels, Novonesis biosolutions help feed and power the world more sustainably. At the same time, they can help reduce the consumption of fossil and chemical resources as well as the use of energy and water.

Members of the Novonesis Group in Germany:

Chr. Hansen GmbH in Nienburg – Part of the Novonesis Group

In September 1997, Chr. Hansen acquired the Nienburg/Weser site and its fermentation facilities for enzyme production. Since then, chymosin has been produced there using a complex biotechnological fermentation process. The enzyme is used as a rennet substitute in cheese production and is distributed from Nienburg to cheese industry customers worldwide through the Novonesis global network.

Since 2023, the site has also produced a lipase, a fat-splitting enzyme, for cheese production. A further production line manufactures bacterial cultures for use in animal nutrition and biological crop protection.

Process Development continuously works to optimize and further develop the manufacturing processes. The site also has a service center. Nienburg currently employs 197 people.

Chr. Hansen GmbH in Pohlheim – Part of the Novonesis Group

Founded in 1966 as Rudolf Müller GmbH, the Pohlheim site is now an important center of expertise for the production and application of microbial cultures and Novonesis' primary production facility for meat cultures. More than seven million sachets of meat cultures for over 300 different end products are manufactured here each year.

The site also produces bioprotective cultures for prepared foods, yeasts for fermented beverages and cultures for silage production. Cultures for dairy products are also planned for the future.

The site currently employs 140 people. It is also home to the QC center for Meat and Animal Health. The Customer and Application Center, which opened in 2024, further strengthens the site as a hub for innovation and training. New product solutions are developed there together with customers, further strengthening partnerships.

Chr. Hansen HMO GmbH in Rheinbreitbach and R&D Center in Bonn – Part of the Novonesis Group

In September 2020, Chr. Hansen entered the growing human milk oligosaccharides market. At the HMO production facility in Rheinbreitbach and the R&D center in Bonn, the expertise of 151 scientists, production specialists and production employees is brought together to continuously develop new HMO production processes and manufacture high-quality ingredients for infant nutrition on an industrial scale.

Human milk oligosaccharides (HMOs) are complex milk sugars whose diversity is found only in human milk. In fact, HMOs are the third most abundant solid component of human milk, exceeded only by lipids and lactose.

Scientific data indicate that HMOs offer unique health benefits. More than 150 HMOs have been identified in human milk to date. Novonesis already produces the five most abundant HMOs and continuously develops processes to bring additional HMOs found in human milk to market. HMOs are used primarily as functional food ingredients in infant nutrition.

Novonesis – Facts at a glance:

- formed in January 2024 through the merger of Chr. Hansen and Novozymes
- around 11,000 employees worldwide, active in more than 30 industries and present in over 45 countries
- global network of more than 40 R&D and application centers and over 30 production sites
- biosolutions that help feed and power the world more sustainably
- comprehensive biosolutions toolbox with an extensive collection of documented microbial strains and enzymes and around 10,000 patents
- around 11% reinvested in research and development, with approximately 2,000 employees working in this area
- around two billion people consume food and beverages made with Novonesis solutions every day
- strong local presence in Germany, with sites in Nienburg, Pohlheim, Rheinbreitbach, Bonn and Berlin
- renaming of the German sites as Novonesis currently being planned

For more information, visit
www.novonesis.com/de

Novozymes Berlin GmbH – Part of the Novonesis Group

The Novonesis office in Berlin focuses on Human Health Biosolutions, with employees working in product development, sales and customer service. The Berlin office currently employs 15 people.

Plans are currently underway to rename all sites as Novonesis.

Novonesis

Große Drakenburger Straße 93-97, 31582 Nienburg, Germany
Phone: +49 5021 9630
service@novonesis.com, www.novonesis.com/de
Chr. Hansen GmbH, part of Novonesis Group

VEMAG

Precision and Flexibility for Cheese Production

For decades, VEMAG Maschinenbau GmbH, based in Verden (Aller), has been synonymous with innovative solutions in cheese processing and is today one of the world's leading machine manufacturers in the development, production, and distribution of filling and portioning systems.

Modular System for Maximum Flexibility and Productivity

At the heart of VEMAG systems are the vacuum filling machines with double screw technology. They process cheese and dairy products – even at high output rates – in a particularly gentle, hygienic, and weight-accurate manner. The core of the feeding mechanism consists of just two components: the double screw and the double screw housing. This significantly reduces downtime caused by cleaning and changeovers, resulting in greater productivity during daily operations.

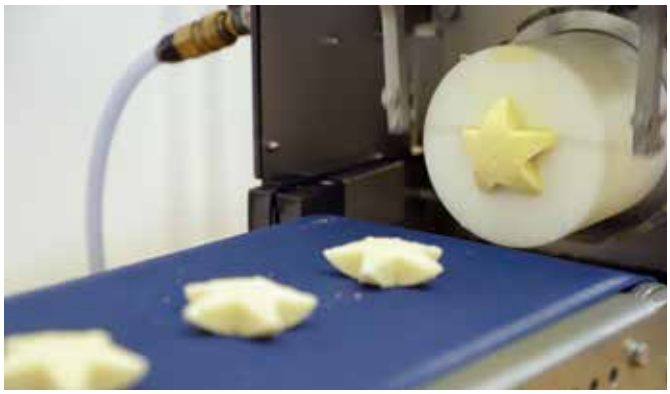
Together with the filling machines, interchangeable attachments form a highly flexible modular system. Combined with a wide range of double screws, it covers virtually every application – from filling and portioning to forming and fully automated production processes. Solutions are also available for clipping processed cheese products. A line can also be converted into a reforming system in just a few simple steps to process cheese trimmings into sticks, blocks, and other shapes, thereby minimizing waste.

Custom Designs and Customer Center for Tailored Solutions

The VEMAG team combines technical engineering expertise with a deep understanding of the product to create customized machines and customer-specific plant solutions. At the VEMAG customer center in Verden, applications are tested and optimized under realistic production conditions. Together with our customers, we develop solutions that are precisely tailored to their products. Thanks to our customer center's EU food certification, the product samples and food items produced there can be used for presentations and tastings, or shippped out.



On up to 36 lanes, VEMAG's FST883 ensures an identical distribution of the filling streams, e.g., for cream cheese cubes or rounds.



With the Cheese Block Former from VEMAG, cheese pieces can be reshaped into a wide variety of product forms without heating the cheese mass.

VEMAG sees itself as a partner to manufacturers of cheese and dairy products and is committed to working together flexibly and quickly to understand the requirements of various markets, translate them into machine functions, and further develop these solutions for the benefit of our customers. The sales team – comprising technical consultants, product managers, service technicians, and sales representatives – is always available to support producers.

VEMAG Maschinenbau GmbH

Weserstr. 32, D-27283 Verden
Phone: +49 4231 – 7770
e-mail@vemag.de, www.vemag.de

Vikan

Better Hygiene Starts with the Right Tools

For over 125 years, Vikan has helped set new standards for hygienically designed cleaning and material handling tools. Our tools help solve the unique challenges the food and beverage industry faces, with many of them protected by patents for their innovative designs.

Years of research went into the Ultra Safe Technology line of brooms and brushes, which feature fully moulded bristle security units set into patterns that resist clogging while promoting efficiency. We've ensured each design delivers the best in hygiene and performance through bristle security, chemical resistance, strength, heat and cold shock, and durability assessments.

From colour-coded cleaning tools and wall storage to innovative solutions like the HyGo mobile cleaning station, Vikan products are designed to work together as part of a complete hygiene programme. This system-based approach helps facilities organise tools, support segregation strategies, and make effective cleaning easier to implement throughout production areas.

The right tools are only part of an effective sanitation programme, though. When you have a question, you can call our in-house customer support team for a direct answer. When you need help implementing or updating a colour-coding segregation plan or solving a specific hygiene challenge, our experts are available for complimentary on-site visits through our Site Survey programme.

As your partner in hygiene, Vikan combines professional tools with expert advice, functional design, and a pioneering spirit. We don't just deliver best-in-class tools—we help you build a better hygiene programme so you can deliver every product you manufacture with pride and confidence.









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Automated Storage and Conveyor Systems

In the dairy industry, unbroken cold chains, fast and precise storage and order picking, as well as on-time deliveries, determine product quality and margins. Strict regulatory requirements such as HACCP place the highest demands on traceability, batch and BBD management. Highly efficient, automated, and strategically located warehouse logistics address cost pressures and labor shortages.

Since 1971, we have been designing, implementing, and modernizing customized automated logistics systems worldwide that offer the highest levels of sustainability, efficiency, and reliability in core sectors such as food, packaging, and many other industries. With our Savanna.NET® logistics software, the ultra-compact Satellite® storage system, our own storage and Retrieval machines (SRMs), conveyor systems, control systems, and Terra IT infrastructure, we ensure production and investment security – as a technology provider for complete systems and a loyal partner to medium-sized and large companies.

We have decades of experience in the dairy industry: Our first major contract came from Milchversorgung Rheinland. Storage systems ranging from a few hundred to several thousand pallet rack positions for customers such as FrieslandCampina Germany, frischli Milchwerk GmbH, the HiPP Group, the Emmi Group, Mila BERGMILCH SÜDTIROL, and Züger Frischkäse AG have proven their worth in long-term operation.

Our storage systems maximize storage capacity while minimizing floor space. This allows dairy products to be stored at particularly high densities, reducing the volume of space that needs to be cooled, lowering cooling costs. Westfalia storage systems efficiently combine temperature zones with seamless interfaces to production and shipping. They move and store heavy loads, efficiently consolidating logistics, reducing transport distances, and enhancing safety.

Our conveyor technology reduces forklift travel, space requirements, and risks; it handles goods and pallets gently with minimal wear and tear, ensuring long system uptime. We build and modernize warehouses in existing facilities or as self-supporting silo warehouses, tailored to specific processes.

Our Warehouse Execution System controls and manages optimal material flow – in an energy- and resource-efficient manner, with full transparency, using hundreds of storage strategies. Your new warehouse offers dynamism, flexibility, capacity, and product safety automatically.



Westfalia has implemented a combined frozen, fresh, and packaging warehouse on the roof of the Züger Frischkäse AG production facility in Oberbüren (CH).

Photo: Westfalia Technologies GmbH & Co. KG/Jörg Dieckmann



Compact storage capacity, lower cooling costs, and fast, safe goods movement characterize the automated storage system at Züger AG in Oberbüren (CH).

Photo: Westfalia Technologies GmbH & Co. KG/Marcello Engi

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Am Teuto 1
33829 Borgholzhausen
Phone +49 5425 808-0
Fax +49 5425 808-209
info@westfaliaeurope.com
www.westfaliaeurope.com

IMPRINT

Editor (responsible)
Anja Hoffrichter
Cell phone: +49 1 78/233 00 47
Email: ah@blmedien.de

Advertising Manager:
Heike Turowski
Cell phone: +49 1 51/22 64 62 59
Email: ht@blmedien.de

Graphics, Layout and Production:
Jeannette Knab
Phone: + 49 26 33/45 40-18
Email: j.knab@blmedien.de

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Ortmaier-Druck GmbH, Birnbachstraße 2,
84160 Frontenhausen, Germany

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B&L MedienGesellschaft mbH & Co. KG
Verlagsniederlassung Bad Breisig
Postfach 1363, 53492 Bad Breisig,
Germany
Phone: + 49 2633/4540-0
Fax: + 49 2633/4540-99
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