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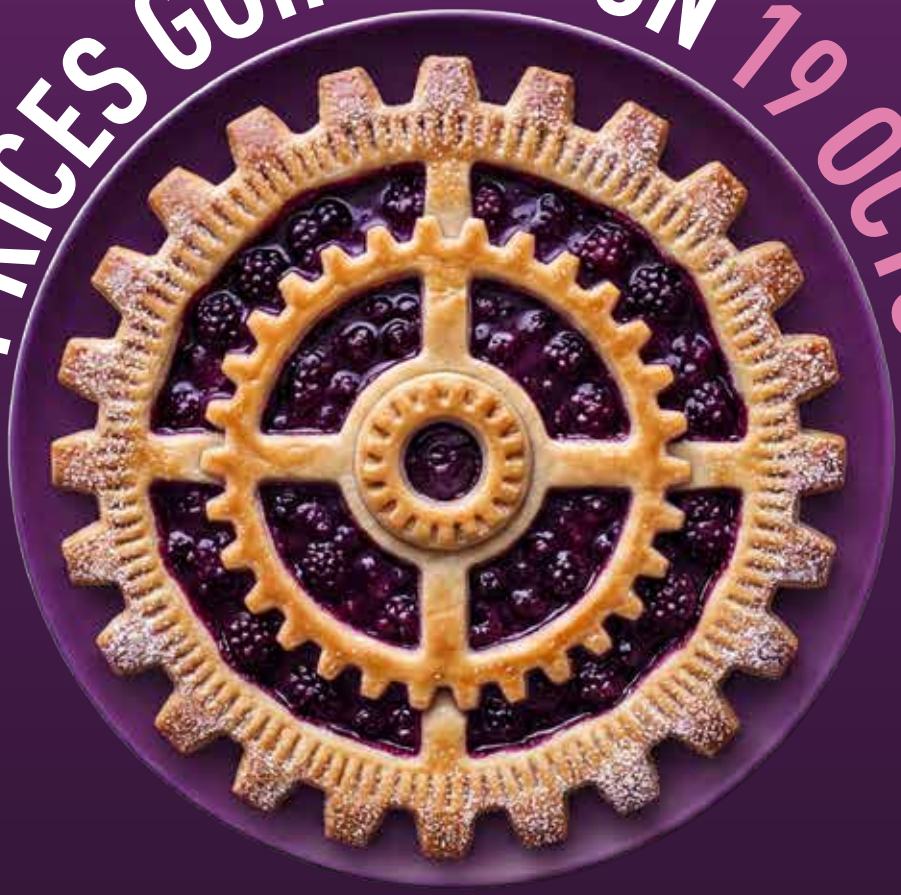
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When production goes offline

Cyber risks extend far beyond IT



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Digitalization and automation are making dairy processing more efficient – but they are also increasing its dependence on reliable systems. The extent of this dependence often becomes apparent only when one of those systems fails.

Cybercrime highlights this vulnerability particularly clearly. A cyberattack is no longer an issue for the IT department alone. If critical systems become unavailable, communication channels fail or access to important data is disrupted, a digital incident can quickly turn into an operational crisis. For dairy processors, there is an additional challenge: milk does not wait for servers to come back online. It arrives every day and needs to be processed and moved through the supply chain.

Cybersecurity therefore does not end with preventing attacks. Just as important is whether production can remain operational after a successful attack.

Backups, two-factor authentication, regular updates and patches, as well as employee awareness, are among the basic elements of cybersecurity. Phishing simulations and IT emergency exercises are also important parts of preparedness. Yet none of these measures can provide complete protection.

Preparation for the worst-case scenario is therefore essential. Critical processes, responsibilities and alternative communication channels must not exist only on paper – they need to be tested in practice. Cyber incidents can quickly push established crisis procedures to their limits. An emergency plan alone is of little value if processes and responsibilities fail when they are needed most.

Cybersecurity should therefore not be measured solely by the number of protective measures in place. Equally important is the ability to remain operational after a successful attack and to regain control of operations as quickly as possible. Cybercrime is not simply an IT risk – it is a question of operational resilience

thinks

Anja Hoffrichter

PEOPLE

Flottweg SE

NADINE ANDREE has been Chief Financial Officer (CFO) of Flottweg SE since September 1, 2026. As a member of the Management Board, she is responsible for the Finance division. She brings many years of leadership experience in finance and controlling, both in Germany and internationally. Throughout her career, she has held a variety of management positions in Germany and abroad, including assignments in the United States and China. Most recently, she served as Interim CFO at Schleich.

The CFO position remained vacant following the departure of **KLAUS HUBER**, who stepped down from the Management Board at the end of 2025 for personal reasons after 25 years with the company. During the transition period, responsibility for the Finance division was assumed by **DR. KERSTEN CHRISTOPH LINK**, CEO of Flottweg SE.



(photo: AlexeyTestov)

NEWS

Kovalus completes Mexico facility expansion

$30 million investment

Kovalus announced completion of its new state-of-the-art spiral element assembly facility in Mexico, representing a more than $30 million investment and increasing production capacity by 30% to address rapidly growing global demand. In addition to its manufacturing facilities in Massachusetts, Minnesota, and Ontario, the new Monterrey facility further expands Kovalus' manufacturing footprint and strengthens its ability to support customers across food, dairy, beverage, and industrial markets with greater manufacturing flexibility, enhanced supply reliability, and increased capacity to respond to evolving customer needs.

The Monterrey facility assembles Sani-Pro® and KPAK® PLUS elements using proven Kovalus membranes, increasing production flexibility, improving responsiveness, and helping reduce lead times. Investments in lean manufacturing, AI advanced automation, and rigorous testing further enhance throughput, consistency and yield while supporting faster issue detection, predictive maintenance and continuous improvement while maintaining the quality and performance customers expect.

"This capacity expansion is a significant step forward in our ability to meet customer demand," said Manny Singh, CEO of Kovalus. "In the months of July and August, the team produced at targeted capacity proving that we have delivered a more efficient, scalable operation that is ready to support our customers' growth."



(photo: Kovalus)



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Process Test Center at Oelde site to be expanded

GEA strengthens competence center for mechanical separation technology

GEA is investing in the expansion of its Process Test Center (PTC) at its headquarters for mechanical separation technology in Oelde, Germany. As part of the expansion, a third test room will be added, creating additional capacity for customer pilot tests, internal development projects and testing with larger machines and advanced skid solutions. Once completed, the PTC will cover a total area of 3,500 square meters and support pilot tests with raw material or media input of up to 5,000 liters per hour. The construction project is part of a broader plan to modernize and further develop the PTC, with completion scheduled by the end of 2026.

Industrial demand drives growth

For many years, the Process Test Center in Oelde has been a central part of GEA's service offering for the development and application of centrifugal separation technology and looks back on a 70-year history. Customers from a wide range of industries use the facility to analyze product properties, select and design disk stack and decanter centrifuges, and validate separation processes under real-world conditions. To date, more than 60,000 test reports from diverse application areas have been created and archived. This database makes the PTC a long-standing knowledge resource for the design and further development of mechanical separation processes.



Laboratory analysis at GEA's Process Test Center in Oelde, Germany



(photos: GEA)

Key areas include chemical and pharmaceutical applications; in addition, the facility tests processes based on renewable raw materials as well as applications in beverage and dairy processing. Demand for pilot tests and customized process development has grown steadily in recent years: currently, around 800 product samples are tested and further developed in Oelde each year. With the expansion, GEA is responding to this trend and ensuring that customers will continue to have timely access to test capacity.

From sample to production – reliable data for confident investment decisions

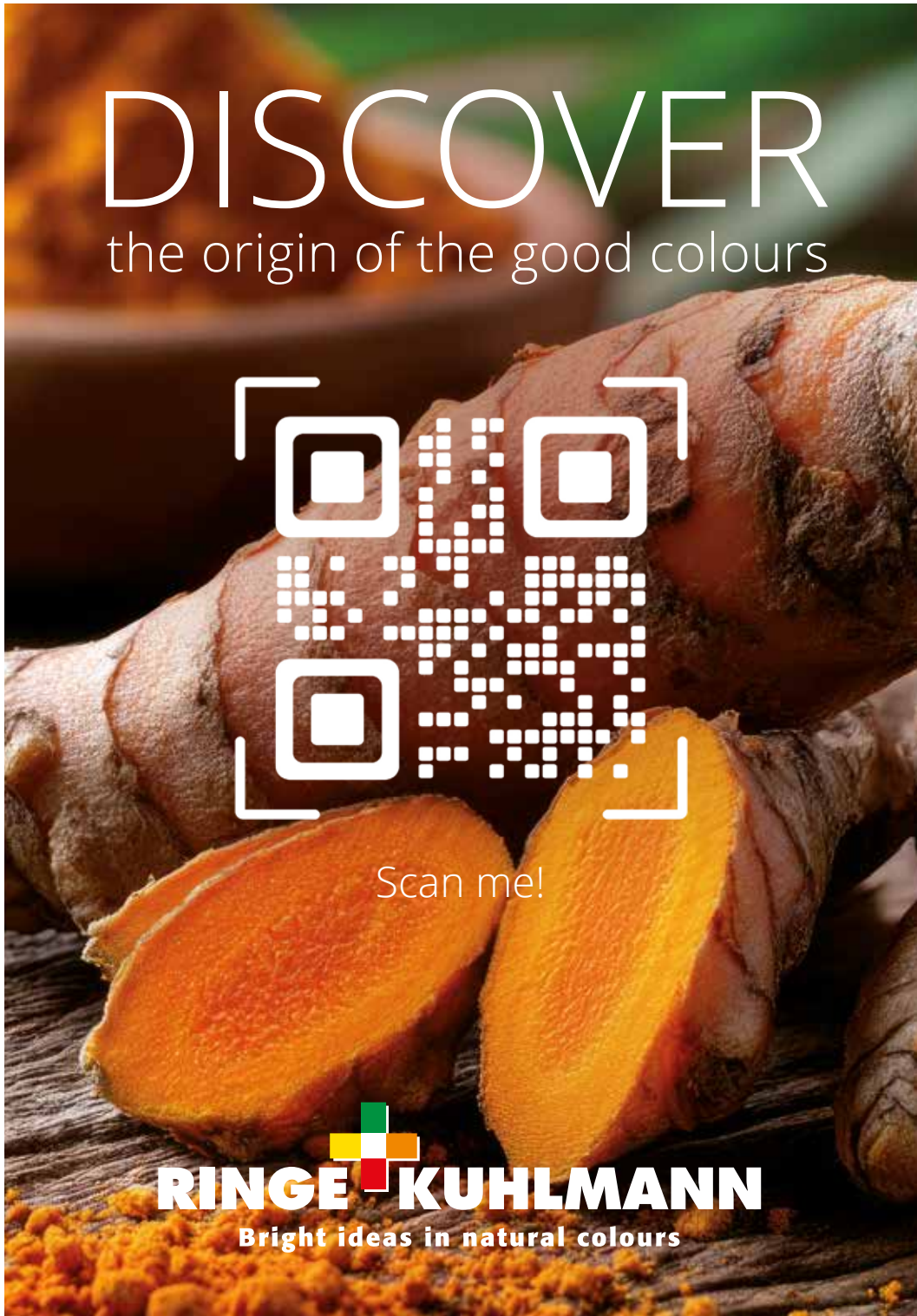
Tests at the PTC give customers a reliable basis for planning: Which machine is the right one? Which process parameters deliver the best result? How does the process respond to varying raw material qualities – and which product qualities can be achieved consistently? Detailed product analyses, accurate measurements and centrifuge trials help answer these questions on a test scale and transfer the results to industrial processes.

With the third test room, GEA will gain the flexibility to test new applications faster and advance development projects in a more targeted way. This benefits both customers who need reliable and repeatable results before making an investment and GEA's internal R&D team, which will have more scope for independent test series in the future. For the pilot tests, a broad spectrum of disk stack and decanter centrifuges is available, with more than 120 test machines ranging from small laboratory units to skid solutions close to industrial scale. The PTC also already has an ATEX-certified test room for use in potentially explosive atmospheres. This infrastructure enables demanding applications in the chemical, oil & gas and related industries.



Customer trials at GEA's Process Test Center in Oelde provide a reliable basis for designing industrial separation processes

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Checkweighing strategies for reducing overfill

Approaches to more efficient weight control



Author:
Frank Borrmann, Market Manager for the Strategic Business Unit Checkweighing and Vision, Mettler Toledo

Dairy production leaves very little room for uncertainty. A yoghurt cup that runs slightly heavy, a milk bottle that drifts above target weight, or a cream tub that is filled with too much margin may seem like a minor issue on the line. Across thousands of packs an hour, however, those small variations can become a significant drain on profitability and operational control.

For dairy manufacturers, the challenge is not simply to reduce waste in a general sense. It is to control high volume giveaway while meeting label weight compliance requirements, maintaining consistent pack presentation and keeping wet, high throughput production environments running smoothly. This is particularly important across lines producing milk, yoghurt, cream, desserts, butter, cheese portions, and dairy powders, where pack formats, product behaviour, and production speeds can vary considerably.

Traditional weight checks can show whether a sample is within tolerance at a certain moment, but they do not always give operators the visibility needed to understand what is happening across the full production run. If a filling process begins to drift, or if product viscosity, foaming, temperature, or line conditions affect pack weight, the financial impact can build quickly before the issue is spotted.

This is where intelligent checkweighing has become an important part of modern dairy production. By inspecting every pack, capturing weight data continuously, and giving operators clearer insight into process performance, dynamic checkweighers can help producers reduce giveaway, support net content control, and act earlier when trends begin to move away from target.

The strongest results come from treating checkweighing as part of a wider production strategy, not just as a final inspection point. For dairy lines, this means combining five practical approaches: automation for consistent pack weights, smart weight verification, accurate product and portion control, regular maintenance and performance verification, and data-led continuous improvement. Together, these strategies can help dairy producers protect margins while building more stable, compliant, and efficient lines.

Automation for consistent dairy pack weights

Spot checks and manual sampling still have a place in many dairy plants, but they only provide a snapshot of line performance. A cup, tub or bottle may be compliant at the point of testing, while the wider production run is already beginning to drift. On fast moving lines, this delay can result in avoidable overfill, underweight rejects, or additional rework.

Intelligent checkweighers support 100% inline weight inspection, checking every finished pack as it passes across the line. Underweight packs can be automatically rejected before they reach distribution, while weight data is captured continuously to show how closely production is running to the target. This is particularly important across milk bottles, yoghurt cups, cream tubs, dairy dessert pots, and multipacks, where consistency protects both margin and brand trust.



(photos: Mettler Toledo)

Automation also reduces reliance on operator judgement in a busy production environment. Instead of depending on manual calculations, handwritten checks or delayed quality reviews, operators can see clear weight trends and act on them more quickly. This supports more consistent net content, fewer unnecessary rejects and better control of product giveaway.

Smart weight verification and fill control

For dairy producers, the strongest opportunity is often not direct filler control, but smart weight verification. Checkweighers monitor pack weight after filling and provide the data needed to verify process stability, detect drift, and support corrective action. In most milk and yoghurt lines, fillers are set mechanically or volumetrically, so the checkweigher acts as a verification point rather than a direct control loop.

This distinction matters. On a milk bottle or yoghurt cup line, intelligent checkweighing helps production teams understand whether the process is staying close to the declared weight, whether a particular filler head is trending high or low, or whether product behaviour is changing because of temperature, viscosity, foaming, or line conditions. Instead of reacting only after a quality issue has been identified, teams can use checkweigher data to intervene earlier.

In specific dairy applications, true feedback control can still have value. Milk powder is a strong example, because density changes can affect filling behaviour and the value of the product makes even small deviations commercially significant. In these cases, a connected checkweigher may be used to communicate with dosing or filling equipment and help keep average weights closer to target. For most liquid milk and yoghurt lines, however, the priority is accurate verification, drift detection, and operator guidance.

Product and portion control where weight matters

Dairy packaging is highly diverse. Products may be packed in bottles, cartons, pouches, cups, tubs, glass jars, or multipacks. They may also vary widely in texture, density and value, from liquid milk and cream to layered desserts, fruit yoghurts, butter portions, grated cheese, milk powder, and premium ingredients. Each format creates different weight control challenges.

In some applications, the issue is not only total pack weight, but the relationship between product components. A layered yoghurt dessert, for example, may need consistent overall net content as well as a uniform balance between base, fruit layer, and topping. Portioned products and multipacks may also need the correct number of pieces or units to correspond with the declared weight.

High accuracy weigh cells, multi-station weighing systems, and tare and gross weighing approaches can help dairy producers verify finished pack weight more precisely. This supports label weight compliance and reduces the likelihood of customer complaints linked to underweight, inconsistent, or poorly presented packs. It can also help producers identify where premium ingredients are being used unnecessarily because of overly cautious filling margins.

Maintenance, calibration and hygienic readiness

Dairy plants place specific demands on inspection equipment. Moisture, cleaning chemicals, frequent washdown, chilled environments, and continuous production schedules all affect how equipment performs over time. A checkweigher that performs well on day one still needs the right maintenance, verification, and service strategy to maintain stable operation across daily cleaning routines and production peaks.

Washdown ready checkweighers designed for hygienic dairy environments help plants maintain inspection performance in wet processing areas. Smooth surfaces, appropriate ingress protection and cleanable design can reduce hygiene related disruption, while robust construction supports repeatable weighing performance after cleaning cycles.

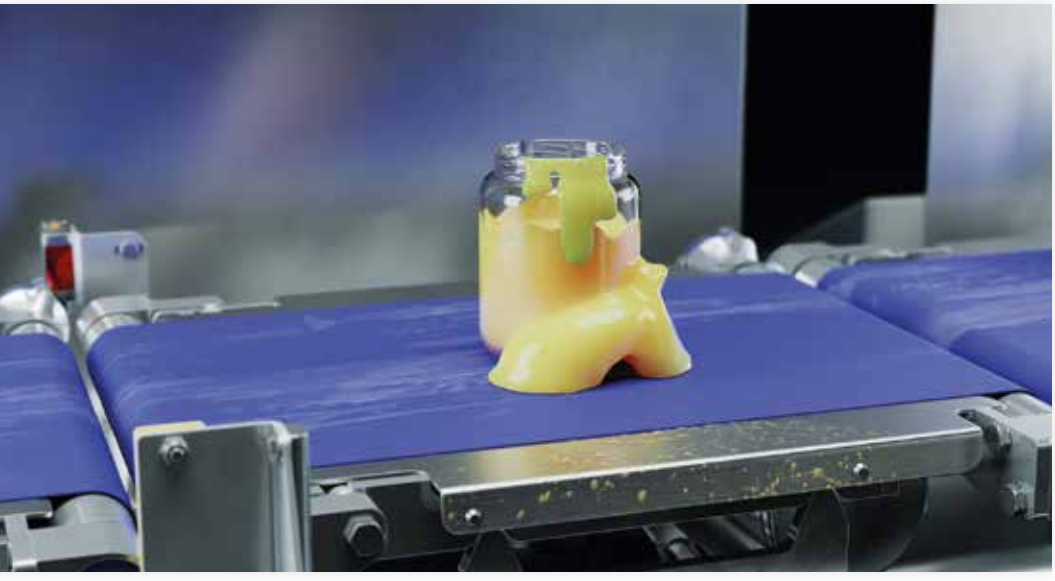
Regular maintenance, calibration and performance verification are also essential for protecting uptime. If weighing equipment becomes unstable, dairy producers may face more false rejects, greater manual intervention, delayed changeovers, or unexpected stops. A proactive service plan, trained operators, and the right spare parts strategy all help reduce production loss. In a sector where lines may run for long shifts and downtime is expensive, reliability is part of margin protection.

Data-led continuous improvement on dairy lines

Many dairy producers already collect large volumes of production data. The challenge is turning that data into practical insight. Intelligent checkweighing can help by giving teams a clearer view of giveaway by SKU, filler drift by shift, reject trends, washdown-related recurring issues, and variation between lines or operators.

Connected checkweighers can share information with line systems such as PLCs, MES, SCADA, and ERP platforms; helping production and quality teams identify patterns that would otherwise remain hidden. For example, a plant may find that one SKU consistently runs heavier after a changeover, that a particular shift sees more underweight rejects, or that weighing variation increases after cleaning. Once these patterns are visible, teams can investigate the root cause and take targeted action. This is where checkweighing becomes more than a compliance tool. It becomes a source of manufacturing intelligence. The same system that rejects an underweight pack can also support decisions about filler settings, maintenance timing, training needs, and line optimisation priorities.





A practical route to lower giveaway

Reducing giveaway in dairy production is not about stripping product out of packs until the process becomes risky. It is about gaining better control. Intelligent checkweighing helps producers work closer to declared weight targets, identify drift sooner, and maintain clearer evidence of process stability. A practical starting point is to review current lines, maintenance status, and inspection performance. Producers can then identify which machines need verification, calibration, upgrades, or replacement; and where the greatest opportunity exists to reduce giveaway. For some plants, one line or one high value SKU may be the best place to begin. Product testing, an electronic demonstration, or an ROI calculation can then help confirm the right approach before wider rollout.

As dairy manufacturers face continued pressure to reduce high volume giveaway, meet label weight compliance requirements, operate reliably in wet washdown environments, and keep lines running, intelligent checkweighing provides a direct and measurable way forward. It supports the wider role of inspection in modern production: Inspect. Protect. Comply.



Euromilk continues its partnership with SIG as they collaborate in the installation of a new SIG Slimline 12 Aseptic filling machine (photo: SIG)

Flexible aseptic filling

Euromilk expands capacity with new filling technology

Slovakian dairy producer Euromilk is expanding its filling capacity with a new SIG Slimline 12 Aseptic filling machine. The line will be used for products including white and flavored milk, cream and plant-based beverages. It can fill up to 12,000 carton packs per hour in three volumes – 500 ml, 750 ml and 1,000 ml – on the same machine. Changeovers between volumes take less than 15 minutes and involve changing the sleeves, adjusting the volume and setting the corresponding parameters on the HMI. The filling line can process both standard packaging materials and alternatives such as SIG Terra Alu-free and SIG Terra Forest-based polymers, which Euromilk already uses.

SIG Terra Alu-free was introduced in 2010 for aseptic cartons for plain liquid dairy products and does not contain an aluminum layer. Euromilk also uses packaging materials with SIG Terra Forest-based polymers. The polymers used in the closure and paperboard lamination are linked to renewable forest-based sources through a mass-balance system certified according to ISCC PLUS.

"Our partnership with SIG spans more than 25 years and has helped Euromilk to double production volumes, support continued growth and strengthen its position in the local market. With the SIG Slimline 12 Aseptic filling machine we can continue to uphold our company values by combining traditional recipes and proven processes," says Tibor Balogh, Managing Director of Euromilk. The new filling capacity also gives Euromilk additional options for its product portfolio. Alongside its established dairy products, the company has introduced products such as oat and Barista milk.

The sleeve-based filling system allows volumes and packaging materials to be changed on the same machine, provided the packs have the same base dimensions. A change in packaging design does not require a machine changeover. This enables different pack sizes and designs to be produced on one filling line.

Product understanding in industrial cheese cutting

Matching cutting technology to cheese characteristics



Product testing

(photos: FAM STUMABO)

Demand for shredded cheese, dice, strips and slices is increasing. At the same time, processors must ensure consistent appearance, weight and melting performance while facing higher milk and energy costs, labour shortages and tight margins. Protecting yield, reducing fines and avoiding out-of-specification products are therefore becoming increasingly important.

Cheese, however, is not a uniform raw material. Dr. Ali Sedaghat Doost, Food R&D Scientist at FAM STUMABO, therefore emphasizes the importance of first understanding how the product behaves, the requirements for the final cut and the conditions under which it will be processed.

Different product characteristics

A high-moisture mozzarella can be soft, elastic and sticky, while an aged, lower-fat cheddar may be firm and brittle. Their cutting behaviour differs accordingly: products may smear or cling to cutting tools, but they may also break apart and generate fines.

When a formulation changes or a new cheese is introduced, a machine configuration that previously worked well may result in smearing, fines or blockages. According to FAM STUMABO, the key is finding the right combination of product temperature, feed rate and cutting geometry. Cutting speed and blade or grid configuration must also be taken into account.

This is becoming increasingly relevant as processors develop new formulations with higher moisture, reduced fat or increased protein content, as well as hybrid dairy-plant and analogue products. Even minor formulation changes can affect firmness, elasticity, meltability and shreddability.

Cut quality affects yield and processing

Fines, broken pieces and irregular portions can reduce the amount of saleable cheese. Variations in portion weight may also require packs to be overfilled. With soft or sticky cheeses, product can build up around blades and grids, resulting in additional stops and cleaning. Hard or brittle cheeses, on the other hand, can generate dust and fines that are difficult to recover.

Cut quality also affects the final application: uneven shreds or dice may melt at different rates, while smaller particles can burn before larger pieces have melted. Smeared or misshapen cuts may also fall outside the required specifications.

Cutting performance is therefore assessed not only in terms of throughput. Usable yield, fines, portion accuracy, uptime and final application quality are also relevant. For high-moisture cheeses, hygienic design and easy access can additionally help reduce contamination risks, downtime, and the use of water and chemicals during cleaning.



Dr. Ali Sedaghat Doost, Food R&D Scientist at FAM STUMABO

Product testing before machine selection

Since the name of a cheese alone says little about how it will behave during cutting, FAM STUMABO tests customers' products under representative production conditions. The company assesses texture, composition, maturity and temperature. Trials measure yield, fines, throughput and cut consistency while also identifying potential issues such as clogging or smearing.

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Based on these tests, the cutting head, tooling, speed and feed rate are defined for the specific application. Testing can also demonstrate the influence of product preparation. Research into plant-based mozzarella alternatives, for example, has shown that even small changes in storage conditions can affect firmness and shreddability.

Cutting technology for different applications

Based on application trials and experience with different cheese types, FAM STUMABO offers a range of cutting principles for different formats, capacities and processing requirements.

For high-capacity shredding, the Centris™ 400C range is designed to process different cheese types at high speed. Various cutting heads and configurations allow the machine to be adapted to the required shred.

For dicing and strip cutting, FAM STUMABO offers the Flexifam 55 and the new Flexifam.2. The latter is based on the Flexifam 55 platform and is intended for small and medium-sized cheese processors. Redesigned features are intended to reduce heat generation, melting, caking and yield loss.

For higher-capacity applications, the Hymaks™ combines large-drum dicing and shredding with a focus on hygienic design. The CMD.2 is designed for continuous, high-capacity dicing across a broad range of cheese types.

The choice of machine depends on the interaction between product characteristics, required cutting geometry and production volume, as well as block format, throughput and line configuration.

Different requirements across markets

The UK cheese market combines industrial production requirements for capacity and efficiency with a broad range of products. Plants may process everything from Cheddar and Red Leicester to softer cheeses on the same lines. Equipment must therefore be able to switch between products, block formats and cut styles while maintaining portion accuracy, clean edges and consistent appearance.

Mexico presents different requirements, particularly for products formulated as alternatives to conventional dairy cheese. These products can be sensitive to heat generated during cutting, which may soften the cheese and reduce dice definition while increasing the risk of sticking and deformation.

According to FAM STUMABO, several independent Mexican processors reported significant heat build-up with previously used cutting equipment. The Flexifam 55, by contrast, reportedly produced well-defined dice without the same issue. FAM STUMABO's commercial and Food R&D teams are currently examining these applications in more detail, including the influence of locally produced formulations, product temperature and cutting conditions.

Automation and line integration

For the coming years, FAM STUMABO expects automation and data integration to become increasingly important for quality control, predictive maintenance and yield monitoring. At the same time, new formulations, shapes and application-specific formats are expected to drive further product differentiation. Another focus is greater line integration. The aim is to reduce intermediate handling and simplify the process chain between cheese production, cooling, cutting and packaging.



NEWS

dsm-firmenich strengthens commitment to Indonesia

Expanded food and beverage capabilities

dsm-firmenich announces the opening of its new Jakarta office and the expansion of its Karawang manufacturing facility. The new office, certified by the Green Building Council of Indonesia, and the expanded capabilities are intended to strengthen customer collaboration and accelerate the development of locally relevant solutions for consumers. The new Jakarta office brings together teams from the company's three Business Units ('Taste, Texture & Health', 'Perfumery & Beauty', and 'Health, Nutrition & Care') under one roof to strengthen cross-business collaboration and develop more integrated, consumer-focused solutions.

For Taste, Texture & Health, new capabilities in food and beve-rage include a baked goods application lab and a pilot plant for dairy ultra-high temperature (UHT) applications, supported by expertise in local sweet goods and savory applications and flavor creation. The office also offers dedicated customer co-creation and innovation spaces and is designed to facilitate the development of integrated solutions for customers in the region.

In addition to the new office opening, the company has completed the expansion of its Karawang manufacturing facility, significantly increasing production capacity. The expansion features new drying technology for reaction and top-note products, which is capable of drying both high-fat and high-protein products. It also includes new capabilities for culinary blending to improve efficiency. The Karawang facility is powered by 100% green electricity. According to dsm-firmenich, electric heating is expected to reduce CO_2 emissions by approximately 300 metric tons per year, while heat recovery reduces energy consumption by approximately 16%.



Alfa Laval's AI-based Clariot condition monitoring solution continuously monitors pumps and other rotating equipment (photo: Alfa Laval)

Alfa Laval

Condition monitoring prevents unplanned downtime at Britvic

At Britvic's Rugby plant, Alfa Laval's condition monitoring system detected abnormal operation of a critical pump before a failure occurred. The maintenance team repaired the pump in 45 minutes during a planned production stop, avoiding an estimated six hours of unplanned downtime. According to Britvic, this prevented the loss of around 288,000 bottles of product and 2,000 litres of cleaning water. Alfa Laval's AI-based Clariot condition monitoring solution continuously monitors pumps and other rotating equipment. Sensors and AI-based analytics are used to detect changes related to process conditions, installation issues and mechanical wear, allowing maintenance teams to respond before equipment fails.

PEOPLE



(photo: Stäubli Robotics)

Stäubli Robotics

PETER PÜHRINGER is now Regional Robotics Director of North-East Europe. Stäubli Robotics is restructuring its European sales organization by strategically consolidating its Northern and Eastern European sales activities. Effective immediately, the robotics manufacturer is centralizing overall responsibility for these key growth markets at its Bayreuth, Germany location. As part of this restructuring, Stäubli Robotics Managing Director Peter Pühringer will, in addition to his current responsibilities, assume expanded strategic and operational leadership for all Northern and Eastern European countries in his new role as Regional Robotics Director.

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Compact Ultraclean cup filling machine for Bayernland

4-lane GRUNWALD rotary cup filling machine replaces two existing filling machines

Higher output on a compact footprint, high format flexibility and a hygiene concept specifically tailored to the requirements of the dairy industry: these were the key requirements defined by Bayernland eG, based in Nuremberg, Germany, when planning the modernisation of an existing filling area. Two existing filling machines were to be replaced by a single machine. For this purpose, GRUNWALD developed a 4-lane Ultraclean rotary cup filling machine, the GRUNWALD-ROTARY 20.000E-UC.

Bayernland processes more than 900 million litres of milk every year, making it one of the major dairy companies in Germany. The company manufactures dairy products for both the German and international markets. Bayernland has been working with GRUNWALD in the field of filling technology for more than 20 years. Around a dozen machines from the Wangen im Allgäu-based engineering company are now in operation at Bayernland.

Replacing two existing machines with one

For the latest project, the main focus was on combining high output, hygiene and a small footprint. The new rotary cup filling machine was designed to replace two existing machines while achieving an output of around 10,000 cups per hour.

To meet these requirements within the smallest possible footprint, GRUNWALD designed a 4-lane rotary cup filling machine in Ultraclean design. Thanks to the compact 360° machine concept, the machine remains easily accessible. This facilitates operation as well as servicing and maintenance work.

A low-level cup storage system enables cups to be fed into the machine quickly and conveniently. The increased storage capacity allows longer production intervals, giving the machine operator more time to carry out other inspection and operating tasks on the machine.

During the subsequent process, particles and dust are extracted before the cups pass through a two-stage UV(C) disinfection system. This achieves a guaranteed disinfection rate of at least LOG 4.



View of the operator-friendly low-level cup storage system (photos: GRUNWALD)

Aseptic EASYCLEAN dosing systems are used for product filling. The machine is also equipped with headspace gas flushing which, depending on the product being filled, can help extend its shelf life.

Automatic cleaning of the filling area

A key element of the hygiene concept is the fully automatic internal cleaning of the clean-air tunnel. After production, the entire filling area is cleaned automatically. The system can apply foam using up to three different cleaning chemicals before rinsing the area. At the same time, the product-contact areas are cleaned by means of CIP.

Once the cleaning process has been completed, the interior is automatically dried with laminar air. This allows the cleaning process to be largely automated and the machine to be prepared for the next filling process within a short period of time.

The packaging materials are also incorporated into the hygiene concept. In addition to the cups, the packaging materials used are disinfected by means of UV(C).

Two sealing options on one machine

A high degree of flexibility was also required with regard to packaging. The GRUNWALD-ROTARY 20.000E-UC is designed for different cup sizes and can process both pre-cut sealing foils and sealing film from the reel.

Format changes can be carried out within a very short time. This enables different cup sizes to be filled flexibly on the same machine. For Bayernland, the new machine combines the previous filling capacities of two machines in a single system while maintaining a high degree of flexibility in terms of formats and packaging.

GRUNWALD-ROTARY 20.000E-UC

- 4-lane Ultraclean rotary cup filling machine for dairy products
- Output: approx. 10,000 cups/h
- High format flexibility for different cup sizes
- Low-level cup storage system for convenient cup feeding
- Particle and dust extraction
- Two-stage UV(C) cup disinfection with a guaranteed disinfection rate of ≥ LOG 4
- Aseptic dosing systems in EASYCLEAN design
- Processing of pre-cut sealing foils or sealing film from the reel
- UV(C) disinfection of packaging materials
- Headspace gas flushing to extend product shelf life
- Fully automatic internal cleaning of the clean-air tunnel, including foam cleaning, parallel CIP cleaning and automatic drying with laminar air
- Compact 360° layout with easy access for operators and service personnel



4-lane ultraclean rotary cup filling machine GRUNWALD-ROTARY 20.000E-UC

Fresh, flavorful and safe. Every time.

Author: Tom Eckhardt, PhD,
Product Application Manager, Fermented Milk Products & Plant-based, dsm-firmenich



(photo: iStock-1135216524)

Consumers may never think about the complex journey dairy products take before reaching their kitchen tables. Yet every cup of yogurt, spoonful of cream cheese or bottle of cultured dairy has travelled through a chain of decisions, processes and environments that collectively shape the final product experience.

For dairy manufacturers, delivering that experience consistently has never been more challenging. Freshness is influenced not by one factor, but by countless interactions across formulation, production, packaging, distribution, retail storage and in-home use.

The challenge is that spoilage risks do not emerge at a single moment. They can develop throughout a product's lifecycle. As dairy supply chains become increasingly complex and consumers continue to expect fresh, natural products with consistent sensory quality, manufacturers should look beyond isolated interventions and adopt a more holistic perspective.

The goal is not simply to extend shelf life. It is to ensure consumers enjoy products that remain fresh, flavorful and safe every time they are opened.

Freshness starts long before the product leaves the factory

When discussing freshness and shelf-life performance, it is tempting to focus on what happens after production. In reality, the foundations are laid much earlier. Every dairy product is shaped by a series of interconnected decisions. Ingredient selection, formulation, processing conditions, equipment design and hygiene practices all contribute to how well a product maintains freshness throughout its intended shelf life.

Some risks are immediately visible. Others remain largely unnoticed until spoilage occurs.

Production environments are complex ecosystems. Design choices, operational routines and everyday practices or behaviors can all create opportunities for spoilage organisms to enter or persist within a process. A persistent biofilm in a hard-to-reach area or poorly controlled air quality around the filling line, for example, may only reveal its impact later in shelf life. Freshness is therefore the cumulative result of many decisions working together, not a single intervention.

Enabling protection from the start

One way to strengthen freshness from the start is to build protection into the product



(photo: shutterstock_1607072032)





(photo: shutterstock_2629290417)

itself. Cultures with bioprotective effect can help dairy manufacturers manage spoilage risks naturally by creating conditions that are less favorable for yeast and mold. Their effectiveness, however, depends on how well the culture is matched to the recipe, process and production environment.

At dsm-firmenich, the Delvo®Guard portfolio was developed with exactly this objective in mind. DelvoGuard protects dairy products through multiple natural mechanisms working simultaneously. By producing fermentation compounds, competing for nutrients and limiting access to essential micronutrients required by yeast and mold, these cultures help create robust protection against spoilage organisms while helping preserve the freshness, taste and texture consumers expect. The result is natural and effective protection without compromising sensory appeal or label expectations.

Protecting freshness throughout the journey

Even when a product leaves fermentation in optimal condition, the journey is far from over. Filling and packaging represent critical moments in preserving freshness. Air exposure, equipment design, packaging materials, fruit preparations and handling practices can change the microbial pressure a culture must withstand. This is where application testing matters: it shows whether the chosen solution remains effective under the conditions that the product will actually encounter.

But the journey continues well beyond the factory gate. Once products move into distribution, additional variables enter the equation. Transport conditions, cold-chain performance and retail storage can all influence how products evolve during shelf life. Temperature fluctuations, even relatively small ones, may affect how well products maintain their intended freshness, taste and microbial stability. A realistic freshness strategy therefore tests resilience, not just performance under ideal conditions.

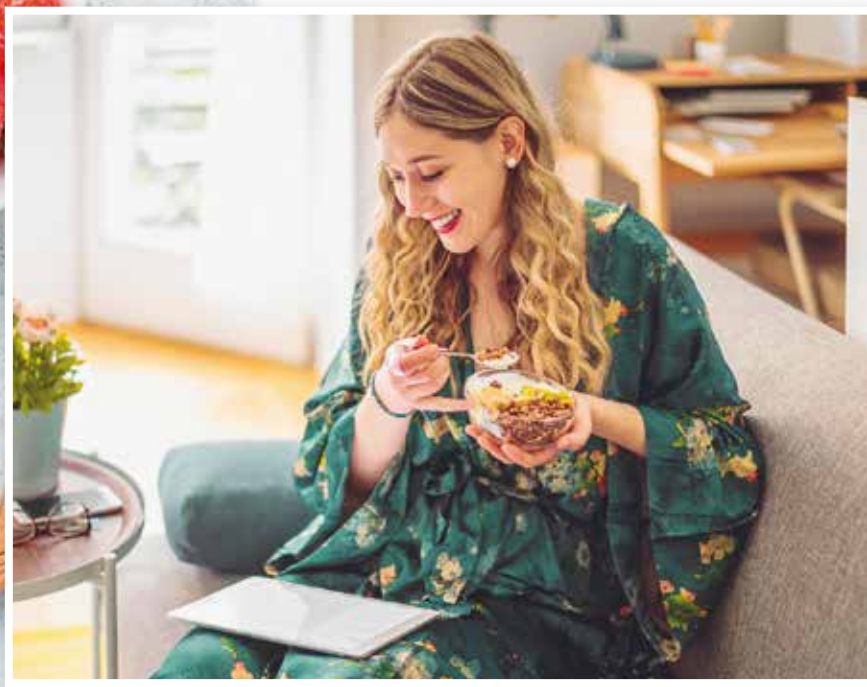
At home, the test becomes even more practical. A pack may be opened repeatedly, stored at a fluctuating temperature or consumed over several days. Consumers do not separate those conditions from the brand: they judge the product they taste. A reliable experience encourages confidence and repeat purchase; disappointment can undo both.

No single step determines success

Freshness is rarely defined by a single decision, process or intervention. What happens in formulation influences fermentation, while decisions made on the production floor affect performance at retail. The experience consumers have at home is often shaped by choices made much earlier in the product's lifecycle. The variables are connected, but they do not carry equal weight in every application. In one plant, hygiene at filling may be the critical vulnerability; in another, formulation or the cold chain may dominate. Identifying that difference turns a general bioprotection concept into a dependable solution.

Understanding these connections is where expertise makes the difference. Effective bioprotection is about more than selecting a culture. It requires microbiological insight, application knowledge and evidence from the producer's own process.





(photo: shutterstock_1622095723)

dsm-firmenich, brings these disciplines together. We work with manufacturers to identify vulnerabilities, evaluate spoilage risks and optimize solutions for specific products, processes and production environments. The experts challenge assumptions with testing and adapt solutions to the realities of each plant. The differentiator is not simply access to a culture; it is the ability to understand why a product is failing and what combination of changes can improve its resilience.

One culture, multiple benefits

Delvo®One is dsm-firmenich's all-in-one culture range. Developed through a combination of bio-based ingredients, advanced automated measurements and machine-learning-enabled strain selection, DelvoOne brings together several functionalities within a single culture solution. Depending on the application, these cultures can support taste development, texture performance, built-in bioprotection and freshness throughout shelf-life. For manufacturers, that can mean fewer variables to manage while keeping the focus on freshness. By integrating multiple functionalities into one solution, DelvoOne helps simplify formulation while supporting the consistent product experience consumers expect. The result is a culture solution designed not only to help address spoilage challenges, but also to support operational efficiency and product consistency throughout shelf life.

Consumers do not buy shelf life. They buy an experience.

Solutions like DelvoGuard and DelvoOne are designed to support freshness throughout shelf life, but shelf life itself is only part of the story. For decades, shelf-life extension has been one of the industry's most important measures of success. Yet today's challenge goes beyond simply adding days to a product's life. The real objective is preserving the experience consumers expect from the moment a product is purchased to the moment it is finished.

Consumers do not buy shelf-life. They buy an experience. They expect freshness when a package is opened. They expect taste and texture that match their previous purchase. They expect consistency, reliability and confidence in every spoonful. Maintaining that experience creates benefits well beyond spoilage control. Reduced waste, fewer product losses, improved operational efficiency and greater distribution flexibility all contribute to protecting product value throughout the supply chain.

Trust is built on every purchase. Each product that delivers as expected reinforces the next buying decision; each disappointing experience puts brand reputation at risk.

Fresh, flavorful and safe. Every time.

As dairy supply chains become increasingly complex, freshness cannot be secured by one intervention or measured only at the factory gate. It depends on recognizing the vulnerabilities that matter most for each product and addressing them with the right combination of expertise, testing and technology.

By combining proven Cultures with bioprotective effect with deep dairy expertise, dsm-firmenich helps manufacturers take a holistic approach to freshness, supporting products that remain fresh, flavorful and safe from production through consumption. Because protection starts by design and continues every step of the way. From the first ingredient to the final spoonful. Fresh, flavorful and safe. Every time.

Switching from gas to electricity

Arla Foods Ingredients invests in flexible heating at its Videbæk plant



Arla Foods Ingredients invests in flexible heating at its Videbæk plant (photo: Arla Foods Ingredients)

Arla Foods Ingredients is taking a major step towards reducing its CO_2 emissions on dairy level. A newly completed investment in a new heating system for Production Tower 4 at the Danmark Protein plant in Videbæk will deliver annual savings of 2,500 t of CO_2, equivalent to the annual heating consumption of more than 900 households using natural gas.

In Videbæk, whey is processed into a range of ingredient and protein products. As part of the project, the tower is being converted from operating with a gas heater to being able to switch between heat from the plant's existing steam system and a new electric heater. This will reduce the use of natural gas and allow renewable electricity to take over part of the operation. Calculations show that Tower 4 will be able to operate 100% on renewable electricity for 23% of the time.

Electrification significantly reduces CO_2 emissions

By being able to switch between the existing steam system and electricity, Arla Foods Ingredients creates a strong financial business case while also supporting the need for flexible consumption in the Danish power grid. This allows Arla Foods Ingredients to use electricity when wind and solar power drive prices down, while reducing electricity consumption when supply and demand push prices higher.

The new solution is an important part of Arla's strategy to electrify production and provides greater flexibility in energy consumption, enhanced reliability and opportunities for future development.

While the new heating system in Tower 4 is now operational, a similar project is being planned for Tower 5. Here, the gas heating system will also be replaced by a combined steam and electric heating solution. Together, the investments in Towers 4 and 5 will reduce CO_2 emissions by up to 5,200 t annually, equivalent to the annual heating consumption of more than 1,900 households.

NEWS

Gulfood Manufacturing

Hydrosol focuses on dairy applications at Gulfood Manufacturing

At Gulfood Manufacturing 2026, Hydrosol will present stabilizing systems for vegetable fat cream, recombined milk and soft-serve ice cream. For vegetable fat creams with 25–28% fat, the company has developed a system designed for short whipping times, high whipping volume and stable foam. The formulation can also incorporate up to 30% sugar syrup.

Another system is designed for recombined milk, particularly for production in warmer regions. It allows fat contents from 0.1 to 5.0%, using either milk or vegetable fat, and is intended to provide stable emulsions. Hydrosol will also present a functional system for soft-serve ice cream from its Stabimuls IC series.



Hydrosol's stabilizing system for recombined milk is designed particularly for production in warmer regions (photo: Hydrosol)

FrieslandCampina

Making milk transport more sustainable

FrieslandCampina has formed an alliance with seven transport companies in the Netherlands and Germany to make milk transport more sustainable. Through this collaboration, the parties aim to reduce CO_2 emissions from transport activities in the coming years.

Under the alliance, FrieslandCampina and the transport companies have agreed to opt for trucks running on biomethane (bio-CNG) when vehicles are replaced. Around half of the transport fleet is expected to be converted to bio-CNG in the coming years. In this way, the parties are actively investing in more sustainable milk transport in the Netherlands, Belgium and Germany.

Another key element of the collaboration is the further development of refuelling and charging infrastructure, enabling renewable fuels and low-emission vehicles to be used more widely across FrieslandCampina's transport network.

New concepts for milk drinks

Flexible solutions for changing consumer needs



(photos: AI generated)

Milk mixed beverages are an important sub-category of dairy products, with high repeat purchase rates. According to Innova Market Insights, 29 percent of consumers worldwide drink milk and milk mixed beverages once or even multiple times daily. Another 35 percent consume these dairy products two to six times weekly. So it's no surprise that the number of new product launches has risen almost eight percent in the last five years. Worldwide revenue growth was 4.1 percent just from 2024 to 2025. With stabilizing systems from Hydrosol, dairies can combine innovative product concepts with greater formulation flexibility, enabling them to respond more easily to changing market requirements and fluctuating raw material prices.

According to Innova Market Insights, the most important sales arguments for flavored milk mixed beverages are taste (52 %), health (44 %), and convenience (24 %), while personalized concepts are becoming increasingly important in the health space.



Protein is in the lead among ingredients with health benefits, and protein-rich products show the highest growth at 48 percent. This is especially the case for middle-aged Generation X and Millennial consumers, while vitamins and minerals are especially in demand among younger consumers, namely Millennials and Gen Z. Fiber is also very important for Millennials. Older consumers, on the other hand, favor products with high amounts of Omega-3 fatty acids. In addition to nutrient content, according to Innova, consumers are also looking for less fat and sugar in milk mixed beverages.

Wide range of new milk beverages

With Hydrosol's stabilizing systems, dairies can present a variety of concepts using fresh or recombined milk tailored to the diverse demands of specific consumer groups. From protein-rich milk beverages and innovative hybrid drinks to carrageenan-free solutions, the portfolio addresses a wide range of market requirements. At the same time, the systems offer greater formulation flexibility, helping manufacturers adapt to fluctuating raw material prices without compromising product quality. In addition to health benefits, flavor plays a central role. Trending flavors can be offered with these systems, such as different versions of matcha latte – pure, with vanilla, or with fruity notes like mango or strawberry – alongside classic favorites like chocolate, vanilla, strawberry, and caramel.

Hydrosol stabilizing systems also enable protein-rich hybrids in many flavors. With these combinations of dairy and plant-based proteins, manufacturers can offer products that contribute to balanced nutrition, since hybrid beverages have less saturated fat and permit higher protein contents. Whether in hybrid or conventional milk mixed beverages, the stabilizing systems provide high stability and a pleasant mouthfeel, while preventing sedimentation during storage. They are also suitable for UHT processes. Another plus point is that they contain no carrageenan.

Beverages for special purposes

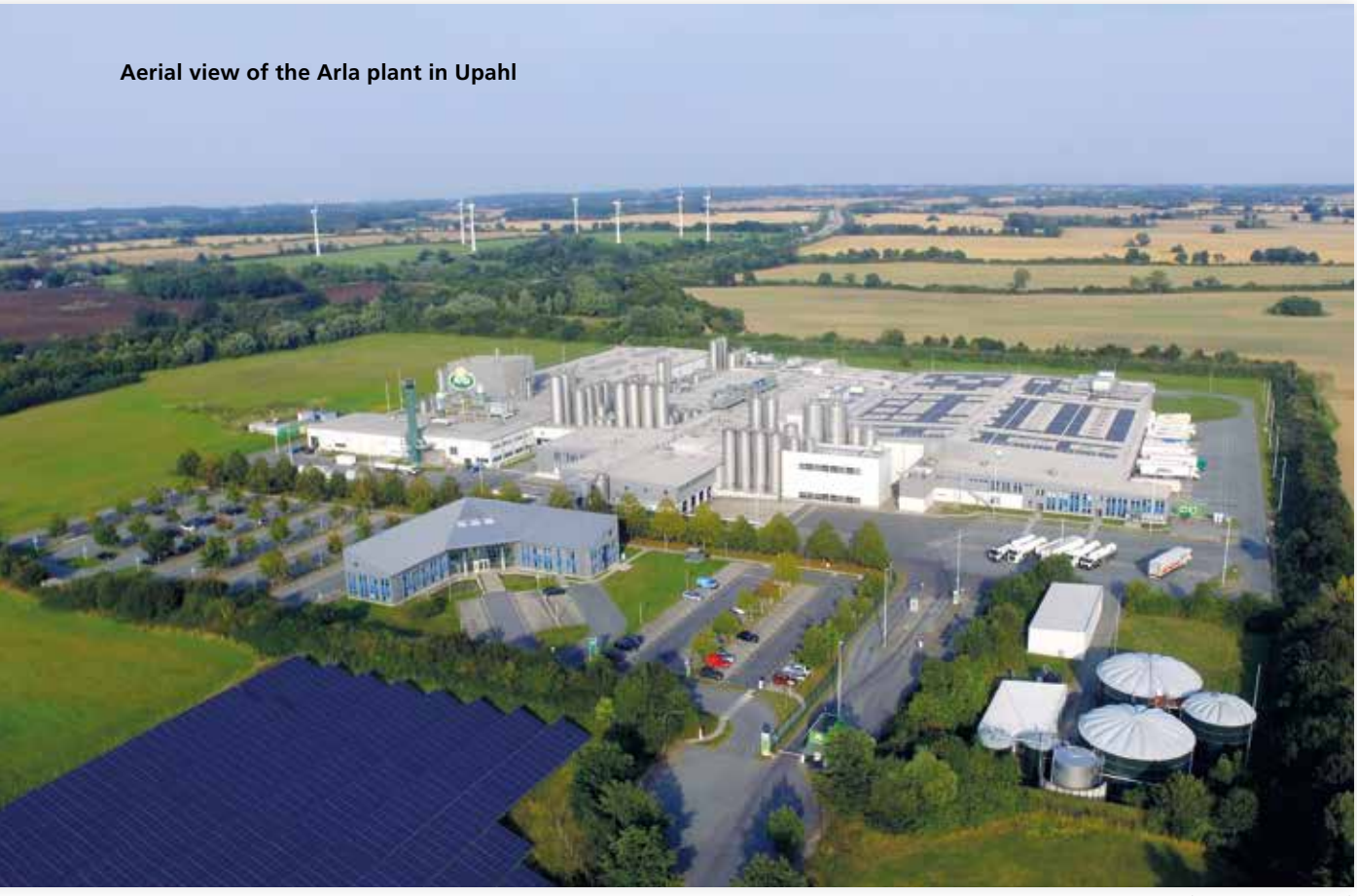
"Beverages with Purpose" is one of the 2026 Top Ten Trends from Innova Market Insights. These protein and fiber-rich products are enriched with vitamins and minerals intended to support physical and mental fitness, as well as gut health and the immune system. Healthy aging, weight management, and athletic performance are further important criteria. Hydrosol has developed stabilizing systems for the production of milk-based meal replacement drinks that address these requirements. In addition to high protein, these systems also contain fiber for a satiation effect. To complement the systems, sister company SternVitamin has developed a micronutrient premix that delivers essential vitamins and minerals, covering 30 percent of the reference daily requirement.

Arla invests in high-protein dairy products

Growing demand drives €63 million investment

Arla Foods is investing more than €63 million to expand its production capacity for skyr and cottage cheese in Germany and Sweden. The investments respond to growing demand for high-protein dairy products and strengthen two dynamic categories in the European dairy market.

High-protein dairy products such as skyr, cottage cheese and quark have moved well beyond traditional sports nutrition and now appeal to a broad range of consumers. These categories have also gained significant importance in the German market in recent years.



Aerial view of the Arla plant in Upahl



(photos: Arla Foods)

Germany is one of the key growth markets for skyr in Europe. In the first half of 2026 alone, Arla Skyr recorded volume-based sales growth of 62 percent. To meet growing demand, Arla Foods is investing €35 million to expand its site in Upahl, Mecklenburg-Western Pomerania. The investment is part of a multi-year programme to expand European skyr production.

"Demand for skyr and other high-protein dairy products continues to develop very dynamically. With our €35 million investment in the Upahl site, we are creating additional capacity and laying the foundations to meet growing demand over the long term," says Ingo Müller, Head of Arla Germany.

€28.3 million investment in cottage cheese

Arla is investing a further €28.3 million in cottage cheese production in Falkenberg, Sweden, the largest cottage cheese production site in Europe. The category is also growing strongly in Germany: with MILRAM, the company achieved volume-based sales growth of more than 40 percent in cottage cheese in the first half of 2026.

The investments form part of Arla Foods' protein strategy. In addition to high-protein dairy products, the company is investing across the value chain in whey proteins, lactoferrin and specialised applications for sports nutrition, active lifestyles and early life nutrition. Arla is also continuing to develop its brand portfolio, most recently with the launch of the new Arla Skyr Drinks.



ADVERTISEMENT



Global packaging trends

Why food packaging looks different in Bangkok than it does in Berlin



Author:
Marina Schedel, Project Manager at the MULTIVAC Innovation Centre

Have you ever wondered why your yoghurt in German supermarkets comes in a plastic pot, whereas in Japan it's often sold in a flexible pouch? Or why British supermarkets are increasingly opting for transparent, plain packaging? The answer is more complex than you might think. Packaging is, after all, much more than just protection during transport. It reflects our lifestyle, our culture and our environmental awareness.

From India to Italy: Why packaging varies so much

There are huge regional differences in packaging. An analysis of food product and packaging launches over the past five years, carried out by MULTIVAC in collaboration with Innova Market Insights, shows that the market for new packaging in India is growing by 9.3 per cent annually. A growing middle class, modern supermarkets and the desire for packaged, hygienic products are driving demand. In Germany, by contrast, the market is shrinking by two per cent. The focus here is no longer on growth, but on optimisation and sustainability.

Italy and the UK, for their part, are seeing a growing culture of convenience. Takeaway products, snacks for on the go and premium packaging are booming. In the UK, the trend is towards minimalism: transparent packaging without colourful printed designs is becoming increasingly popular.

In Africa, the Middle East and Australasia, the packaging market is booming, with annual growth of 18 per cent. Urbanisation and the development of modern retail structures are creating a huge demand. In Western Europe and North America, by contrast, the markets are stagnating or even shrinking slightly.

Flexible packs on the rise

Pouches instead of boxes, film instead of tins. The flexible packaging sector is growing rapidly worldwide: stand-up pouches by 84 per cent, flat pouches by 50 per cent. The reason is simple: they require less material, are easier to transport and have a lower environmental impact. Yet at the same time, they meet all the requirements for durability and protection.

A clear trend is emerging in the materials sector: away from complex multi-layer packaging and towards recyclable solutions made from a single material. The new EU Packaging Regulation (PPWR) is further driving this trend. By 2030, all packaging must be verifiably recyclable.

High standards for packaging

Packaging has become more complex. It must protect, inform and be sustainable, whilst remaining affordable. The requirements in Mumbai are different from those in Munich. And packaging must demonstrate that brands are taking responsibility.

The good news is that the industry is on the move. Flexible, material-efficient solutions are becoming the norm. Recyclability is be-



(photos: Multivac)

coming the norm. Packaging is becoming a means of communication that shows where food comes from and how it was produced. The course is being set now. For a future in which packaging not only protects goods, but is also more practical to use and generates less household waste.

Complete packaging consulting service

Experienced packaging engineers, food technologists and packaging material experts in the MULTIVAC Innovation Center develop customised packaging solutions, which are tailored to the particular needs of customers. The services on offer range from packaging consultancy and sample production right up to the supply of packaging materials, which are perfectly tailored to MULTIVAC's packaging systems, and which therefore ensure that the optimum packaging results are achieved.

At this year's interpack, MULTIVAC unveiled Pack Check, a new free service designed to make it easier for customers to access packaging consultancy. Anyone interested can sign up for a brief initial consultation on their packaging by providing just a few details. In doing so, they gain initial inspiration for new packaging concepts or for optimising existing solutions – whilst taking into account upcoming regulatory requirements such as the PPWR, as well as current and local market and packaging trends.





SÜDPACK has developed a PP-based film solution for spouted pouches intended for drinkable yogurt and other dairy products (photo: SÜDPACK)

Mono-PP laminates for spouted pouches

Solution for drinkable yogurt and other dairy products

SÜDPACK has developed a PP-based film solution for spouted pouches intended for drinkable yogurt and other dairy products. CarbonLite® PurePP is designed for cold-filling applications and can be processed on standard production equipment, including at high cycle rates, according to the company. The material can also be configured with the required oxygen and water vapor barriers. The development addresses a market in which bottles and cups remain the predominant packaging formats, while flexible pouches are gaining importance. According to the figures cited by SÜDPACK, rigid formats such as PET bottles and cups account for more than 44% of the market, while flexible pouches are forecast to grow by 8%.

Designed for cold filling

CarbonLite PurePP is based on polypropylene and has been developed for use in spouted pouches. The film structure is designed to provide the sealing performance required for secure spout integration and leak tightness throughout the value chain.

The packaging concept was developed for the cold filling of drinkable yogurt and other dairy products. It is suitable for applications in which the packaging material requires UVC or hydrogen peroxide treatment to reduce the microbial load. Depending on the application, the films can be equipped with the required barriers against oxygen and water vapor.

According to internal SÜDPACK tests, the PP-based films provide the same shelf life as the PET/aluminum/PE laminates commonly used for these applications.

Designed for the PP recycling stream

When the film is combined with a PP spout, the entire packaging structure can be directed to the PP recycling stream. The solution has been designed in accordance with PPWR design principles and is specified by SÜDPACK as achieving a recyclability rate of more than 95%. This figure is based on an analysis using CHIRA software. According to SÜDPACK, the estimate has not been validated or certified by an external institute, and the company does not guarantee its accuracy. Actual recyclability may also vary depending on the country and recycling system.

The company also reports a reduction in climate impact compared with a conventional multilayer structure. Based solely on raw materials and production, the company's internal calculations indicate that the CO_2-footprint per square meter of a 111 µm PP-based spouted pouch is more than 40% lower than that of a 103 µm PET/aluminum/PE laminate. According to the company, the PP-based concept can also be mechanically recycled, whereas the conventional laminate is generally sent for energy recovery at the end of its life cycle.

Technical support for conversion

SÜDPACK provides technical support for companies converting to the packaging concept. Its services include technical consulting, application-specific sampling, material and packaging tests using specialized testing equipment, as well as support with carbon-footprint and recyclability assessments.

The PP-based spouted pouch is intended for products including drinkable yogurt, drinkable skyr and comparable dairy products. The concept combines the requirements of industrial filling processes with a packaging structure designed for mechanical recycling in the PP stream.

Cheese Cutting Machines

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Brau Beviale 2026

10 – 12 November, Nuremberg



(Foto: YONTEX/Thomas Geiger)

From 10 to 12 November 2026, the beverage industry will come together at BrauBeviale at the Nuremberg Exhibition Centre. Under the motto "All Beverages. One Future.", the trade fair will focus on the entire beverage production sector. Changing consumer habits, new beverage concepts, rising energy and resource costs, and regulatory requirements provide the backdrop for many of the topics to be discussed in Nuremberg. The supporting programme is being held under the theme "Time for Opportunities" and addresses specific issues relating to production and the market: How can energy and water be used more efficiently, existing equipment be utilised for different product scenarios, and new technologies be integrated into day-to-day operations?

On the Main Stage in Hall 9, the programme ranges from smart energy management and peak load balancing to robotics, AI and data-driven optimisation of day-to-day production. Another topic is how alternative beverages can be produced on existing equipment. Three keynote presentations will address, among other topics, changes in the beverage market, current consumer trends, and the PPWR and its impact on the beverage industry. A panel discussion will examine different approaches to sugar taxes in Europe and their effects on formulations, consumer responses, retail, pricing and manufacturers.

Here you will find a brief overview of new products presented at the trade fair.

KRONES: Process and packaging solutions

Krones will present solutions from the fields of process, filling and packaging technology. The focus will include applications for beverage production, resource efficiency and flexible packaging concepts.

In the field of process technology, Krones and Steinecker will provide insights into their own extraction system. The solution is particularly suitable for flavour extraction in tea beverages as well as alcoholic and non-alcoholic ready-to-drink products. The technology enables the gentle recovery of valuable ingredients. Steinecker will also present an application example from the field of special vessel manufacturing for spirits production.

For bottle cleaning, Krones will showcase the Lavasonic HI. The new high-intensity module uses ultrasound and, according to the company, enables efficient cleaning while reducing both energy and water consumption.

At the dry end, the focus is on handling different formats. The Smartpac NXT packaging machine is designed for different bottle formats and secondary packaging types and can process both glass and PET bottles. In palletising technology, Krones will also present a newly developed layer pusher for the first time. The machine combines a range of features from the company's existing portfolio in a single solution.

ADVERTISEMENT



RULAND: Process solutions for beverage production

Ruland Engineering & Consulting will present process technology and automation solutions for the production of liquid products. The company's portfolio covers applications ranging from juices, beverages, syrups and concentrates to dairy products. The focus is on the interaction of individual process steps, including tank storage, mixing, dosing, heating and filtration as well as automation.

One focus at the trade fair will be the processing of powdered raw materials. Ruland will showcase a mobile dissolution system designed for their flexible and precise integration into the production process. Depending on the application, powders can either be pre-dissolved or fed directly into the product stream.

The company will also address filtration and cleaning technology. The selection of a suitable filtration method depends on requirements such as product clarification, product yield, microbiological safety and the targeted separation of specific constituents. For cleaning, CIP (Cleaning-in-Place) systems enable reproducible and documented processes. Additional technologies can be integrated to reduce water, energy and chemical consumption.

Ruland complements its process technology with end-to-end automation concepts, ranging from PLC programming to recipe management, batch tracking, production control and reporting.



Mixing/blending plants and syrup rooms lay the foundations for the quality of the end product (photo: Ruland Engineering & Consulting)

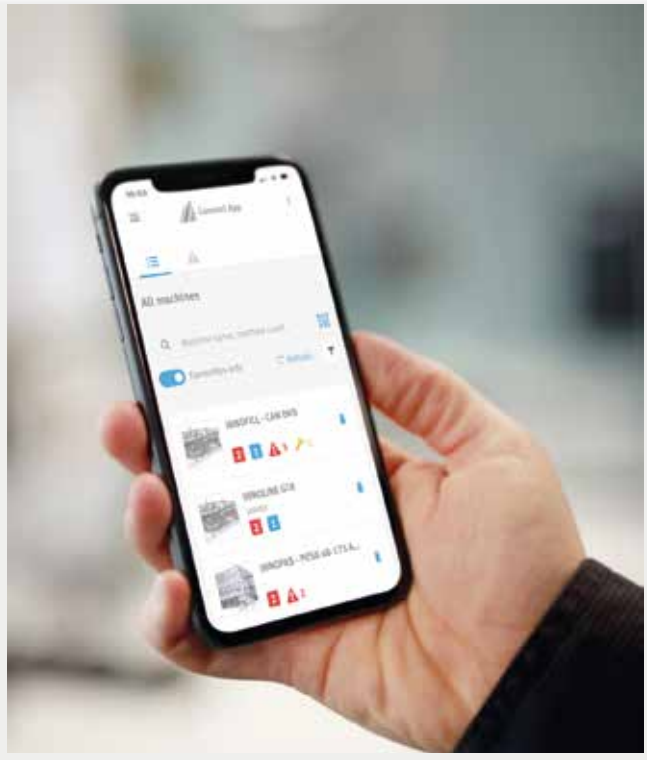
KHS: Flexible line solutions for beverage production

KHS will demonstrate plant and line concepts for different beverage and container segments. Under the trade show theme "All Beverages. One Future. Our Solutions.", the focus will be on flexible production structures, resource efficiency and the integration of individual machines into complete lines. KHS will also highlight services covering system planning through to life cycle support.

For the glass segment, KHS will showcase a high-performance glass line for the water market. One component is the Innoclean Cascade D bottle washing machine. The new double-end generation features ECO carrier 2.0 bottle pockets, enhanced label discharge and a smaller bath volume.

For cans, KHS will present the SmartCan Eco by KHS/Ferrum can filler/seamer block. Developed together with Ferrum Packaging, the system achieves outputs of up to 136,000 cans per hour.

KHS will also focus on life cycle support and digital applications. One example is the further developed KHS ConnectApp Guide. Integrated bills of materials provide parts information directly on the line, while dynamic tasks are based on actual system utilization. According to KHS, this facilitates planning and supports standardized system operation. The company's service portfolio also includes predictive maintenance and modernizations.



Integrated bills of materials provide parts information directly on the line while dynamic tasks are based on actual system utilization (photo: Frank Reinhold)

CIBUS TEC 2026

27 – 30 October, Parma

From 27 to 30 October 2026, Parma will once again become a meeting point for the international food and beverage industry as Cibus Tec returns for its 54th edition. The trade fair expects more than 1,300 exhibitors and brands across over 40,000 square metres of exhibition space, with the entire exhibition centre in Parma set to be used. The exhibition will cover a broad range of topics, from processing and packaging to automation and digitalisation as well as current developments in food safety and sustainability. New dedicated areas for the bakery and beverage industries, together with collaborations with Federvini and World Pasta Day, will further expand this year's programme.



(photo: Cibus Tec)

The international presence is also expected to increase. According to current forecasts, exhibitors and brands from outside Italy will account for more than 30 per cent of the total. The organisers are targeting more than 40,000 trade visitors, including a growing number of international participants as well as buyers and decision-makers from across the food and beverage industry. More than 3,000 international buyers are also expected to attend as part of the Top Buyers Program, organised together with the Italian Trade Agency ICE and the Emilia-Romagna Region.

From automation to Food 5.0

The exhibition covers various stages of food and beverage production, with topics including automation, digitalisation, sustainability and food safety. Two new dedicated areas will focus specifically on the bakery and beverage industries. The exhibition will be complemented by conferences, special areas and practical demonstrations. The Demo Factory will feature three highly automated, fully operational production lines, while the Startup Area will showcase selected projects and solutions.

The Talent Academy, developed together with Cisita Parma, is intended to promote exchange between educational institutions and companies. Artificial intelligence will also have a dedicated place in the supporting programme. On 30 October, the SPS Italia conference "Food 5.0: From AI to Automation, for Safe and Competitive Production" will focus on artificial intelligence, automation, process digitalisation and the use of data, as well as their significance for competitiveness, safety and sustainability in food production.

Running alongside Cibus Tec will be the second edition of Labotec, focusing on innovations and technologies for laboratory analysis.

Here you will find a brief overview of new products presented at the trade fair.

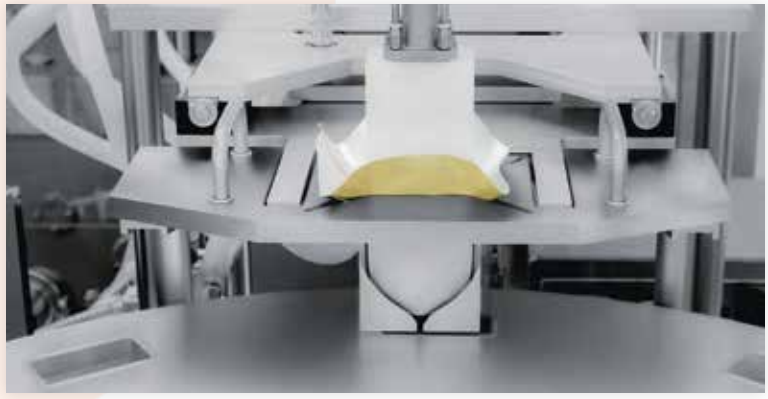
IMA FOOD: Tailored packaging technologies

IMA serves the international dairy market with a range of platforms and machines. Its technologies for packaging dairy products and plant-based alternatives cover different stages of the value chain.

The IMA FOOD sector comprises the brands IMA Benhil, IMA Corazza, IMA Erca, IMA Fillshape, IMA Gasti, IMA Hassia, IMA Ilapak and IMA Intecma. Together, they provide solutions ranging from dosing, wrapping and cartoning to form-fill-seal (FS/FFS) technologies. In addition to production capacity, the focus is on the development of packaging materials and smart manufacturing technologies for products such as butter, yogurt, desserts, cheese and soup paste.



Dosing and wrapping solutions for triangular cheese portions



Dosing and wrapping solutions for square and rectangular cheese portions

(photos: IMA Group)

IMA Corazza

Within the IMA Group, Corazza develops dosing and wrapping machines. Its technology portfolio covers several areas of food packaging. For processed and spreadable cheese, IMA Corazza offers complete lines for dosing and wrapping. The machines handle triangular, rectangular and square formats in different weights, including mini portions. The portfolio includes technologies for both hot- and cold-fill systems designed to preserve the characteristics of the cheese and the integrity of the packaging.

The portfolio also includes machines for wrapping individual mini butter portions. Different wrapping materials can be processed, ranging from standard aluminium to paper-based solutions. In addition, IMA Corazza supplies solutions for bouillon cubes, including both hard and paste products. To complement its primary packaging lines, IMA Corazza also provides secondary packaging systems, including cartoning and tray boxing, for the automation of downstream processes.

Aetna Group: Packaging & end-of-line technology

Aetna Group will present solutions for packaging and end-of-line automation in Parma. For the dairy industry, the focus will be on the Prasmatic TCS Stainless Steel Version. The shrink-wrapping solution is designed for dairy applications and, according to the manufacturer, combines hygiene requirements with high packaging performance.

Aetna will also showcase the automatic WA20 wrap-around case packer for packing flexible containers into corrugated cardboard cases. For pallet securing, the company will present the Masterwrap HD CWE. The rotary-arm stretch wrapping machine is designed for unstable and heavy loads. In the CWE version, the film is automatically gripped at the beginning of the wrapping cycle and automatically cut and sealed at the end. The trade fair programme will also include the self-propelled Robot S7 with Power Cut stretch wrapper, which moves around the pallet and can handle loads of different shapes, sizes and weights. The Power Cut version is particularly suitable for products that require breathable packaging.

GEA: Homogenizing, filling and mixing

GEA will showcase a range of solutions for the dairy, beverage and liquid food industries at Cibus Tec 2026. These include the GEA Kob 45 Homogenizer, the GEA Whitebloc Filling System Aero and the GEA BATCH FORMULA PRO High Shear Mixer.

The GEA Kob 45 is a compact homogenizer for medium-sized production lines. The model is part of the new Kob series for dairy, food and beverage applications and is designed for applications up to 400 bar. Another focus will be the GEA Whitebloc Filling System Aero. The modular ultraclean filling system is designed for dairy products, beverages and liquid foods. It can meet different requirements in terms of decontamination and shelf life. GEA also highlights production flexibility, low consumption and optimized operating costs as key features.

For the production of liquid foods, the company will also showcase the GEA BATCH FORMULA PRO High Shear Mixer. The one-pot mixer features a high-shear mixing unit and is designed for processing stable, homogeneous liquid formulations.

Bizerba: Integrated solutions

At the Bizerba booth, visitors will be able to experience an integrated line for weighing, labeling, quality control, and automation in action. This line will combine weigh-and-label and label-application solutions such as the GLM-I G5 1T1B and GLM-I G5 Clean-Cut PAS, the CWEmaxx 3000 (G4) checkweigher, the iMd-PRO metal detector, the LabelSecure G2 visual inspection system, and handling applications using collaborative cobots.

A second area will be dedicated to food processing and packaging, featuring technologies such as LinePack VB Plus and Unique BF EV, designed to optimize food preparation, slicing, and packaging operations. The booth will also feature a selection of retail solutions. Alongside the technologies on display, Bizerba will present its range of labels and consumables for food and industrial applications, including innovative, next-generation compostable labels developed to combine sustainability, print quality, and operational reliability.

Sidel: Live palletising demonstrations

A highlight of Sidel's booth is the on-stand demonstrations of RoboAccess_Pal S. Combining robotics and cobotics into a compact system, this all-in-one palletising solution is designed to replace manual operations while increasing agility, ease of operation and performance for Food, Home and Personal Care (FHPC) manufacturers. It can handle cases weighing up to 25 kg at speeds of up to 12 cycles per minute and offers a typical return on investment of one to two years.

Sidel will also present its turnkey packaging line capabilities for a range of primary packaging formats, including shaped containers, jars, tins, pots, flexible packaging, cans, glass and PET bottles. Its complete line offering combines design, equipment, automation and services, with a focus on product quality and food safety, production flexibility and evolving circularity requirements.



A highlight of Sidel's booth is the on-stand demonstrations of RoboAccess_Pal S (photo: Sidel)

Amcor: Packaging solutions for food and beverages

Amcor will present its portfolio of packaging solutions for food and beverages. The range includes plastic bottles, jars, tubs and containers as well as thermoformed trays and cups. Applications range from beverages and dairy products to sauces, snacks and ready meals. Another focus will be on packaging concepts designed to address the requirements of the EU Packaging and Packaging Waste Regulation (PPWR).



Among the new products is UniPak Luma, a lightweight packaging platform for cold- and ambient-filled dairy products as well as chilled and dry foods. The container is made entirely from polypropylene and follows the UniPak 1 kg pot introduced earlier in 2026.

Amcor will present its portfolio of packaging solutions for food and beverages (photo: Amcor)

Fi Europe

17 – 19 November 2026, Frankfurt

From 17 to 19 November 2026, the international ingredients industry will gather at Fi Europe in Frankfurt. The focus will be on ingredients and solutions for the development and reformulation of food and beverages. Alongside new ingredients, current requirements relating to nutrition, functionality and product development will be key topics.

The accompanying conference programme will address major developments in the food and beverage industry. In 2026, four areas will take centre stage: Health & Wellness, Plant-based & Alternatives, Reformulation, and Tech-led ingredient innovations & solutions. Keynotes, panel discussions and case studies will link current research with practical applications in product development.

New ingredients and product concepts will also be presented outside the conference programme. The New Product Zone will feature products from the Food Ingredients, Health Ingredients, Plant-Based Ingredients and Natural Ingredients categories. Products launched in 2025 or 2026 are eligible for presentation. At the Tasting Bar, visitors will also have the opportunity to experience new ingredients in finished products and application concepts.

Another part of the programme will examine how changing dietary habits are influencing product development. A Weight Management focus will cover topics including nutrient-dense foods, protein and fibre enrichment, satiety, and the impact of new dietary patterns on the development of functional foods. The Future of Nutrition Lunch & Learn will also address protein fortification, fibre enrichment and microbiome support as current developments in the better-for-you segment.



(photo: Informa)

RAPS: Combining taste & functionality

RAPS will present its ingredient and technology portfolio at Food Ingredients Europe in Frankfurt. The focus will be on CO_2 extraction, microencapsulation, the Freshline portfolio and selected savoury concepts. One focus will be RAPS' CO_2 extraction capabilities. The company is investing in an additional CO_2 extraction plant to expand its production capacity.

Supercritical CO_2 extraction allows selected components to be concentrated from botanical raw materials and processed into standardised extracts with consistent sensory profiles. The additional capacity will support applications requiring concentrated and standardised botanical extracts.

RAPS will also present its microencapsulation technology. The process protects sensitive ingredients and enables controlled release, supporting applications where stability and predictable performance during processing or in the finished product are required.

The Freshline portfolio comprises savoury preparations, sauces, pastes, fillings and other ingredient solutions based on chilled and frozen raw materials for industrial food processing.

(photo: Raps)



NEWS

Krones Processing

Krones unifies process technology

Krones is bringing its process technology expertise together under the Krones Processing brand. The new brand combines solutions previously offered by different companies and brands within the Group. The goal is to increase transparency and make it easier for customers to access the Group's comprehensive process technology portfolio. The existing organisation – the companies and their expertise – will remain unchanged. What is new is the unified brand identity, which highlights the Group's many and varied competences and technologies across beverage production.

The portfolio covers solutions for producing, processing and treating liquid to highly viscous products, from raw material intake and storage to thermal and finishing processes. It also includes components such as valves, pumps, heat exchangers and homogenizers, as well as the planning and automation of complete processing lines. Krones Processing serves the beverage and liquid food industries as well as home and personal care and bioprocessing.

The activities are supported by an international network of Krones companies in Europe, North America and Asia.

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Also complete dairy factories



All-New “drinkBeer Stage”

Four Days to Unlock the Essence of Beer Tasting!

Co-hosted by Messe München (Shanghai) Co., Ltd., BeerFortune, European Beer Star, and YONTEX GmbH & Co. KG, the drinkBeer Stage will make its grand debut at CBB 2026.

From the flavor expression of a single hop to the implementation of cutting-edge filling and packaging technologies; from the masterful interpretation of traditional styles to the innovation and disruption of brewing techniques – new explorations in the beer industry will find their voice here!

On-site highlights include exclusive tastings of European Beer Star award-winning beers, Chinese craft beer tasting sessions, industry technology sharing, professional judge training, a mini beer exhibition, and industry round-table discussions. The four-day program will also feature the pinnacle showdown of the first CBB Beer Blind Tasting Challenge. Spanning four days and bridging the present and future of the beer industry, this is an immersive sensory learning journey – from flavor appreciation to industry insight – and a flagship annual event that CBB dedicates to the entire beverage and liquid food value chain.

For more excitement, join us at CBB 2026 – October 12–15, at the Shanghai New International Expo Centre. Stay tuned!



drinkBeer Stage – Official Program Preview

D1 – drinkBeer EBS Awards

Focus: Tasting of European Beer Star (EBS) award-winning beers – experience internationally recognized premium brews.

D2 – drinkBeer Insight

Focus: Exploring the diverse styles of Chinese craft beer, featuring in-depth industry dialogues and professional international judge training.

D3 – drinkBeer Hub

Focus: A convergence of brand voices and a mini-exhibition format, serving as an industry nexus to facilitate efficient connections between supply chains and commercial resources.

D4 – drinkBeer Competition

Focus: The inaugural CBB Beer Blind Tasting Challenge – a rigorous, professional competition that puts sensory evaluation skills to the ultimate test.

Dairy-Technology-Award

Award ceremony: February 2027 at Anuga FoodTec



Supported by the dairy trade publications **IDM International Dairy Magazine** and **molkerei-industrie** and the Society of German Dairy Engineers (Ahlemer Ingenieure), the Dairy Technology Award aims at highlighting successful innovations in dairy and food technology. The prize has been awarded since 2009 to companies in the dairy and supplying industry and relevant service providers.

The Dairy Technology Award focuses on processes, equipment, complete production units and problem solutions that are of benefit to the overall dairy industry.

JURY

Applications will be judged and awardees will be selected by a jury consisting of these renowned experts:

- Prof. Dr.-Ing. Jörg Hinrichs, Dep. Soft Matter Science and Dairy Technology, University of Hohenheim
- Dipl.-Ing. Klaus Schleiminger, KSI Engineering, Krefeld
- Prof. Dr.-Ing. Saskia Schwermann, University of Applied Sciences and Arts Hannover, Faculty of Mechanical and Bioprocess Engineering
- Prof. Dr.-Ing. Matthias Weiß, University of Applied Sciences and Arts Hannover, Faculty of Mechanical and Bioprocess Engineering

CALL FOR ENTRIES

The call for entries for the Dairy Technology Prize is now open and ends on September 30, 2026.

Awards will be made in these fields

- Process & Automation Technology
- Packaging & Filling Technology
- Environment & Sustainability Improvement (saving of energy and resources)
- Process Management & IT
- Logistics
- Food Safety

HOW TO APPLY

Only in digital form, a condensed application is requested first. It should include:

a) Reason for application

b) Description of company/innovator with a short portray of the applicant and is professional background.

c) Title of the application and area of development

d) Description of the innovative project/the innovation on max. 3 pages A4 incl. illustration (photos, graphs, tables, sketches) centering on the special innovative development and, if applicable, quoting sources. (After checking, the jury might ask for further documentation or an on-site inspection)

Send applications to:
Anja Hoffrichter, Editor molkerei-industrie/IDM International Dairy Magazine, Email: ah@blmedien.de. Questions will be answered by email or phone: +49 178 23300474.

AWARDING

The prize winning developments will be presented at the trade show Anuga FoodTec in February 2027.

Awardees will receive a certificate, the winning developments will be presented to an international readership in the magazines **IDM International Dairy Magazine** and **molkerei-industrie** as well as on the websites **international-dairy.com** and **moproweb.de**.

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Changing priorities, new opportunities for dairy

Five trends set to shape the dairy industry in 2027



Author:
Benjamin Campaniello, Content and Data Analyst at FMCG Gurus

The dairy industry is entering a period of significant change as evolving health priorities, shifting attitudes towards processing, and demand for greater value from every purchase reshape consumer expectations. Looking ahead to 2027, five key trends are set to influence how consumers discover, choose, and engage with dairy products.

Trend 1: Rebuilding trust through naturalness and simplicity

The global dairy market is experiencing a profound shift as consumers move away from complex, highly processed products towards simple, familiar whole foods. Rather than seeking aggressive functional additions, shoppers value recognizable ingredients, clean labels, and clear provenance. As concerns around ultra-processed foods grow, dairy manufacturers have an opportunity to reinforce the category's inherent nutritional value.

FMCG Gurus' research shows that 73% of global consumers find natural claims appealing when purchasing dairy products. Brands should respond with transparent messaging focused on minimal processing, fresh sourcing, and ingredient integrity. Building trust at the shelf will be fundamental to dairy brands in 2027.

Trend 2: Elevating everyday vitality

Protein has moved beyond its traditional association with sports nutrition. Consumers increasingly view muscle maintenance, sustained energy, and mobility as essential to long-term wellness. Dairy's natural protein content makes it well positioned to address these priorities across age groups. FMCG Gurus' insights reveal that 48% of global consumers would like to increase the amount of protein in their diet. Manufacturers can capture this demand by connecting protein with everyday vitality, active aging, and energy management. Enriching established dairy formats with complementary ingredients such as collagen could also create appealing multi-benefit solutions for physical wellbeing.

Trend 3: Maximizing nutrient density in every occasion

The rise of GLP-1 weight-loss medications is influencing expectations around eating occasions, portion sizes, and satiety. As appetite



suppression can lead to smaller meals, consumers are more often looking for maximum nutritional value in every serving. High-protein, low-sugar snacks that support satiety are therefore gaining relevance.

FMCG Gurus' research indicates that 17% of global consumers are currently using GLP-1 drugs, highlighting the growing relevance of products that deliver meaningful nutrition in smaller portions. At the same time, digestive wellness remains an important consumer priority, with 66% reporting that they have purchased probiotic products over the past year. Dairy brands can respond to these combined needs by developing convenient formats, such as drinking yogurt, that deliver protein alongside digestive health benefits.

Trend 4: Supporting energy, focus, and everyday performance

Consumers are taking a more holistic approach to health, recognizing the connection between cognitive wellbeing and physical vitality. With mental fatigue and demanding schedules increasingly shaping daily routines, convenient nutrition can help consumers maintain energy and focus throughout the day. FMCG Gurus' data shows that 36% of global consumers identify cognitive health as a primary health concern. Dairy beverages, naturally containing a range of essential nutrients, can be positioned as convenient sources of daily nourishment. Protein-enriched dairy drinks, for example, can target morning productivity and afternoon energy occasions.

Trend 5: Driving premiumization through flavor and storytelling

While health remains important, consumers continue to seek discovery, sensory enjoyment, and permissible indulgence. Premiumization in 2027 will extend beyond price, with distinctive flavors and authentic storytelling helping products stand out. Innovation should, however, balance novelty with familiarity.

FMCG Gurus' insights highlight that 61% of global consumers like food and drink products featuring new and unusual flavors. In this way, limited-edition, seasonal, or globally inspired variations can create excitement around trusted dairy formats. Additionally, small-batch craftsmanship, transparent sourcing, and regional provenance can further support premium positioning.

Looking forward in dairy innovation

For dairy manufacturers, the opportunity in 2027 will be less about chasing individual trends and more about bringing them together in products that solve multiple consumer needs. A simple, trusted dairy base can provide the foundation, while protein, digestive health, nutrient density, convenient formats, and distinctive flavors add relevance for different occasions. The brands that can translate these consumer priorities into products that are both credible and enjoyable will be better placed to create lasting value in the category.

This article is based on FMCG Gurus' Trend Report titled: Top Five Dairy Trends to Look Out for in 2027. For more information, please contact us at info@fmcggurus.com



(photo: AdobeStock_316626042)

12th International Whey Conference 2026 – The Whey Ahead

With 650 registered attendees, the 12th International Whey Conference 2026, co-organized by ADPI and EWPA, was fully booked – for sure a sign of the attractiveness of the dairy ingredient business from many perspectives.

"The future of whey will not be built by one dairy region, but through collaboration - between dairy regions, between industry and science, between established and emerging markets, between today's technologies and tomorrow's ideas. Our whey industry seats a benchmark when it comes to showcasing the mutual benefits of transatlantic trade and investment partnership and collaboration", as EWPA secretary general Alexander Anton put it in his opening speech. This year's edition offered an unrivalled blend of executive leadership, expertise in market analysis, nutritional science and processing technology.

Mary Ledman (Daily Dairy Report) and Mike McCully (McCully Consulting) gave a deep insight into the global and U.S. markets for dairy ingredients – with a huge dynamic in U.S. production: "We see an unprecedented investment in the U.S. milk processing – with an additional new capacity of 500,000 tons of cheese per year on the horizon – with a plus of around 50.000 tons of WPC 80 and 25,000 tons of WPI by 2028", concluded Mike McCully.

Mary Ledman underpinned the market outlook for whey with an analysis of the global demography. "For the next ten years, one can expect an annual increase in global WPC 80 demand in the range of 34,000 tons per year".

"We talked about where the market is heading and what struck me most was how closely that future is tied to challenges across the industry. What happens upstream in milk and cheese production shapes what's possible in nutrition – while demand from areas such as



IWC26 Dairy Ingredients Leadership Panel: Luis Cubel, CEO AFI, Maxime Devourdy, CEO Agropur Ingredients, Patti Smith, CEO & President ADPI, Scott Graham, COO Hilmar and EWPA President Benno van Mersbergen, RFC



medical and performance nutrition is changing what we ask of whey ingredients. For me, that makes partnerships more important than ever", said EWPA President Benno van Mersbergen reflecting on the Conference.

The scientific programme of the International Whey Conference was organised around latest research in nutrition (proteins, lipids and carbohydrates) and technology (processing, functionality, ingredients and co-product valorisation). Researchers from all around the world presented fascinating results of new studies on whey ingredients and human nutrition as well as new technologies and new market opportunities for whey going far beyond the currently well-known applications, including in military and space. Among numerous topics two big themes were prominently emerging as potential future trends: the rising use of GLP-1 anti-obesity medications as well as healthy aging.

The conference also included a session dedicated to regulatory developments, shaping the future of global, European and U.S. food and nutrition policy. The discussion kicked off with a dialogue between Andy Powers (ADPI) and Kinga Adamaszwili (EDA/EWPA), who explained similarities and differences between the U.S. and EU legislative systems and policy trends on food processing and so called "ultra processed foods", novel foods authorisations and protected dairy terms. Nicholas Gardner (USDEC) explained the international dairy standards including the Codex General Standard for the Use of Dairy Terms and the international dairy industry work done in this context. Prof. Thom Huppertz (RFC/University College Cork) expertly laid out the background of the NOVA food processing classification and its influence on the policymaking, while pointing out the limitations of applying similar methodologies to public health policies.

Author: Alexander Roth, Communication Officer, EWPA

Save the dates:

- **EWPA at Food Ingredients Europe:** Thursday 19 November 2026 in Frankfurt Messe " Why, Whey, Why now?" featuring EWPA President Benno van Mersbergen
- 13th International Whey Conference 2028 in Rotterdam (NL) 17 – 20 September 2028



Andy Powers (ADPI), Kinga Adamaszwili (EWPA), EWPA secretary general Alexander Anton, Nicholas Gardner (USDEC), Prof. Thom Huppertz (RFC/University College Cork)



(photo: Stern Chemie)

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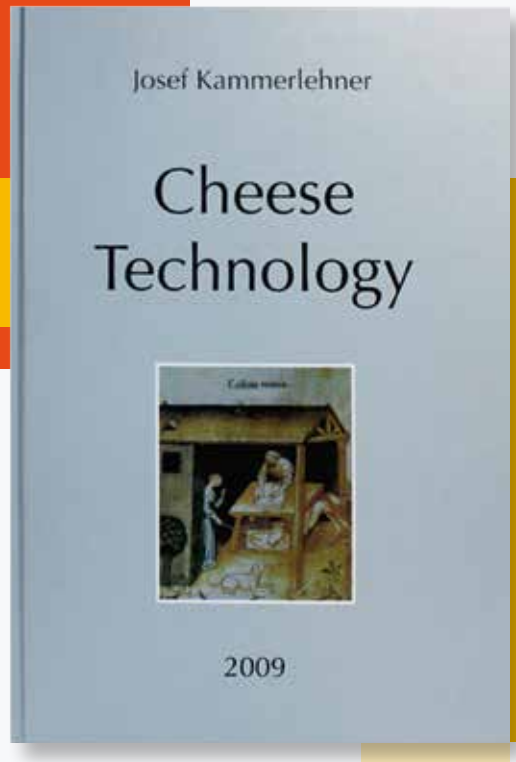
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THE BOOK HAS 9 CHAPTERS

General overview, divided into definition, processing scheme, history, significance of the various groups of cheese concerning nutrition Raw material and additives for the production for various groups of cheese Varieties of the respective groups of cheese as well as their manufacturing processes and evaluation (quality, shelf life, etc.) Packaging of the various cheese groups Influences on quality, checking and quality assurance Description of defects and notes for improving quality issues.

This book addresses above all cheese makers but also trainees as well as students, graduates of food technology and scientists. For special instructors, this book is a solid base for courses or lectures. It is an extremely valuable help as reference book for dairy specialists and the cheese industry as well as for technical advisers and suppliers. CHEESE TECHNOLOGY makes an invaluable contribution to the preservation and documentation of accumulated know-how of cheese technology across decades.

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