

A WORLD OF EXPERTISE COMING TOGETHER

ITALIAN TRADITION, GERMAN TECHNOLOGY
& U.S. SANITARY DESIGN

Decades of expertise and market knowledge from over 100 global brands bring you the best salami, pepperoni, dry cure and prosciutto products.

Contact Us to
Learn More @
Processing
Capabilities
Webinar Recordings
Available



FORWARD INTELLIGENCE

Advanced Automation
Our solutions are smarter and better connected for a seamless workflow.

ACCELERATE

Faster, fully monitored process. Save up to 40% in processing time.

INCREASE CAPACITY

75-250% space savings. More product in the same footprint.

CONSISTENT QUALITY

Unique thermal airflow design ensures product uniformity and controls weight loss.

IMPROVE YIELD

Consistent product results in increased production and higher slicing yield.

Salami & Dry Cure
processing brands

ALKAR

Cook | Chill | Smoke
Roast | Pasteurize

COZZINI

Transport | Grind | Mix
Brine | Massage | Emulsify

pacproinc

Interleavers | Stackers
Interleaving Materials

maurer-atmos

Mature | Dry | Smoke | Cook
Roast | Pasteurize | Chill | Defrost

CV-TEK [CVP & M-TEK]

Modified Atmosphere
Packaging

RAPIDPAK

Rollstock Vacuum & Modified
Atmosphere Packaging

VEMAC

AGV Robot Loading
Unloading Salami & Ham

DANFOTECH

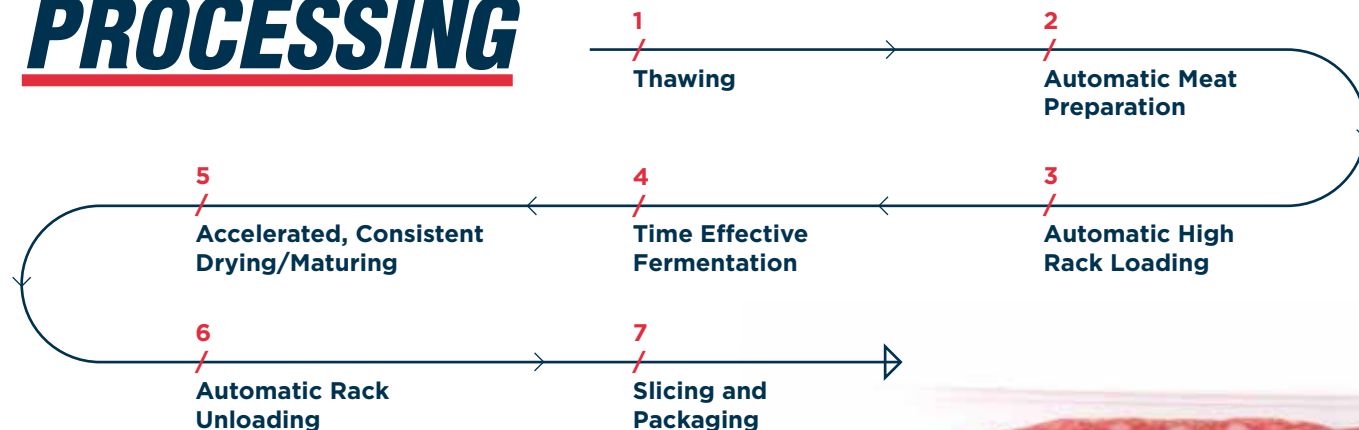
Press | Massage | Tenderize
Defrost | Separate | Mould

THURNE

Slicing Systems
Bacon | Meat | Cheese

TOP OF THE LINE

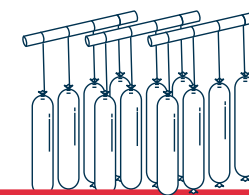
SALAMI & DRY CURE PROCESSING



40%

Accelerate

Faster, fully monitored process. Save up to 40% in processing time.



Increase Capacity

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