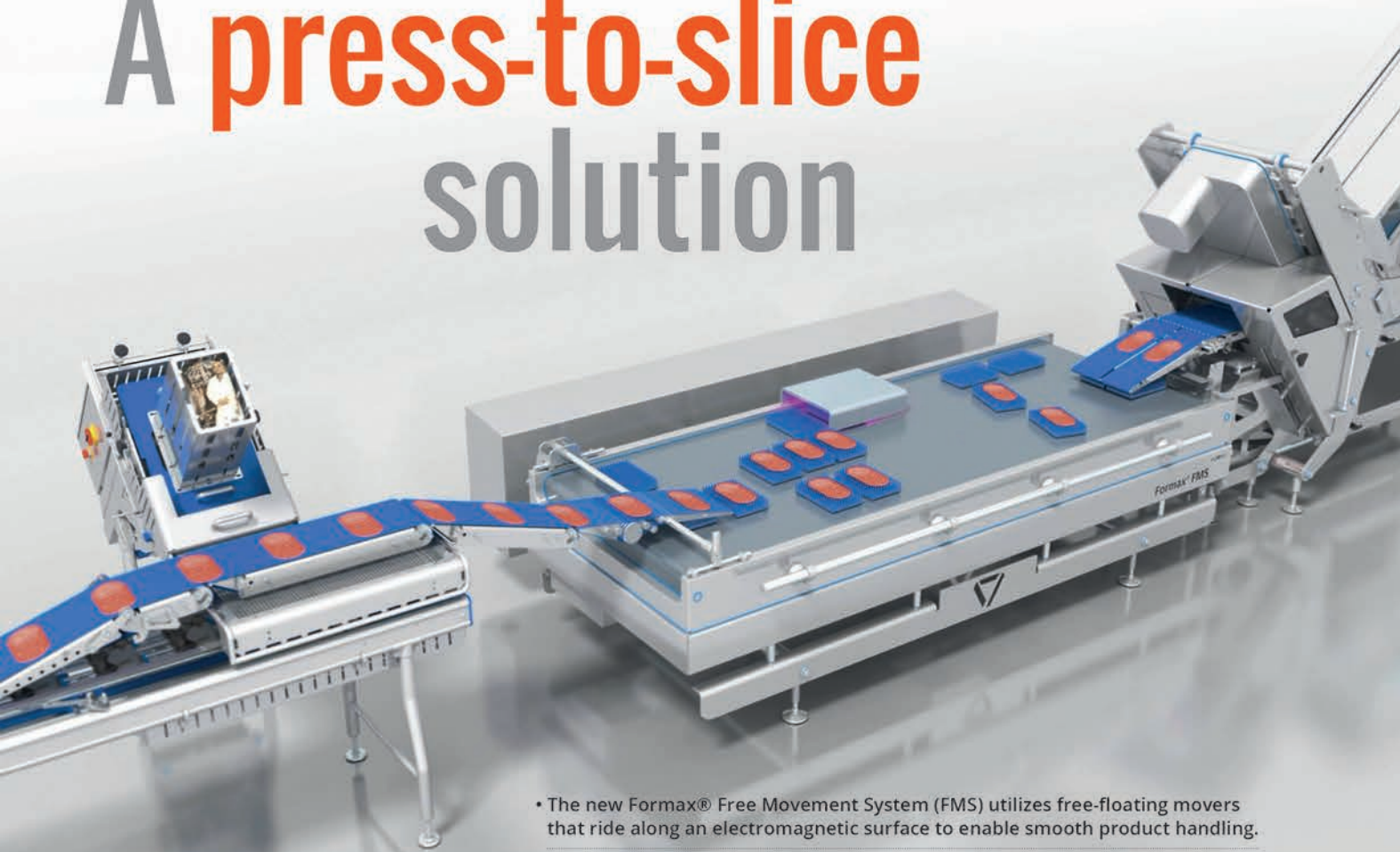


# A press-to-slice solution

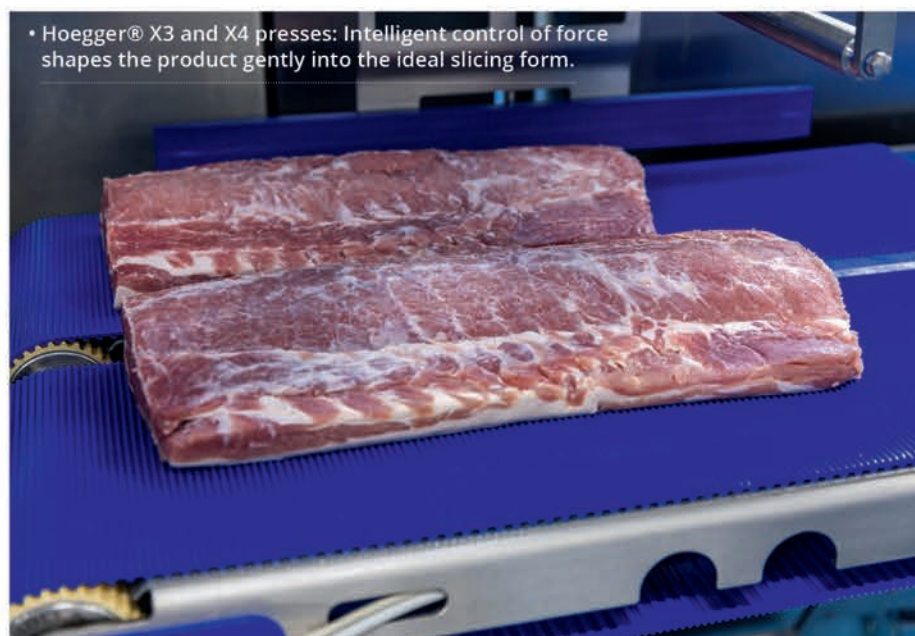


Precision and efficiency are essential in modern meat processing systems to boost profitability. With rising cost of raw materials and advanced quality requirements, companies are increasingly turning to automated solutions.

The meat industry not only requires flexible systems that can process many different products, but also high-performing lines for a limited product range with high-capacity requirements. Efficient slicer solutions are essential. Companies that process bacon, raw ham and cold cuts are increasingly recognizing the benefits of automated systems that deliver precision processing, product quality and waste reduction.

## Performance

Provisur's integrated press-to-slice system is a modular, compact game changer. The line combines Hoegger press technology and Formax slicing technology in one integrated system: a Hoegger form press, the intelligent Press-to-Slice Module and the Formax SX550 slicer. Further modules can be added as required, and the line connects seamlessly to all standard packaging systems.



## Precision pressing

The first module in the press-to-slice line is the Hoegger press, which optimally prepares the meat for the slicing process. The servo-hydraulic Hoegger X3 and X4 presses enable fast and precise pressing of products such as bacon, raw ham and pork loin. Intelligent control of force shapes the product gently into the ideal slicing form. The degree of automation can be increased through flexible loading types.

## Predictive slicing

After pressing, the Press-to-Slice Module takes over, weighing, scanning and aligning the product before it is transferred to the slicer. It optimizes the workflow between the Hoegger press and the Formax slicer. A 3D scanner and scales provide precise data for further processing. Blue light sensor technology generates a three-dimensional image of the product to determine portioning before slicing. Continuous communication between module and slicer ensures exact portions and higher yields.

## Formax® SX550

The third module in the press-to-slice line is the Formax SX550 high-speed slicer for foods such as bacon, ham and cheese. With a slicing throat measuring 550 x 206 mm and a blade

speed of up to 2000 rpm, it achieves high throughput and is designed for demanding, high-performance applications. Two independent product drives enable precise slicing of unevenly shaped products.

## Automation and innovation: delivering flexibility

Various components, such as modules for loading and unloading, further increase the level of automation. In addition, Provisur has developed the FMS, the Formax® Free Movement System, an industry-leading breakthrough in product handling.

The FMS utilizes free-floating movers that ride along an electromagnetic surface to enable smooth product handling. The movers on the FMS tabletop can be programmed with any type of motion profile including rotation and synchronized travel in any direction. They glide the portions from slicer to packager.

While the Hoegger X3 and X4 form presses are ideal for high capacities, the Hoegger portfolio also includes the FF280 for smaller applications.

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BELGIAN  
MEAT  
OFFICE

# Belgian meat: where heritage meets global excellence

Belgian meat suppliers, rooted in a rich tradition of craftsmanship and a commitment to excellence and food safety, have not only succeeded locally but have also made a significant mark on the global market. This article delves into the impressive journey of Belgian meat and its unique appeal.

## Belgium's role in European meat production

Despite its small size, Belgium has carved out a prominent position in the European meat industry. Surrounded by agricultural powerhouses like Germany and the Netherlands, Belgium has excelled through specialisation, customised services and pioneering efforts in feed and food safety. Belgian meat suppliers produce nearly one million tonnes of pork and 240,000 tonnes of beef annually, meeting the demands of customers in over 60 countries.

## A leading role in export

Initially, Belgium's prominence as a meat exporter might seem unexpected. Given its small, densely populated geography and neighboring agricultural powerhouses, one might not anticipate Belgium's leading role in meat exportation.

However, the country boasts a strong network of small- to medium-sized enterprises, many of which are family-run businesses with generations of expertise in pork exportation. This unique position is attributed to the industry's dedicated professionals - from breeders and butchers to exporters - who are globally recognised as true specialists. They understand their customers' needs and provide customised services, even to clients located thousands of kilometres away.

## Family-run businesses with passion and dedication

Belgian meat suppliers are predominantly family businesses, where passion and expertise have been passed down through generations. These companies use their small scale as an advantage, allowing for specialisation and bespoke services that demonstrate their commitment to customers worldwide.

The entire production process, from feed manufacturing to veterinary services, slaughterhouses and cutting plants, involves professionals who are experts in their fields and passionate about their work. This dedication ensures that Belgian meat suppliers can offer customised products with passion and care. Their ability to listen and respond to customer needs with tailor-made solutions sets them apart from the competition. The variety of companies within the Belgian meat sector fosters a high level of professionalism while maintaining the unique character of each business.

## Pioneering food safety standards

Belgium is a leader in food safety, maintaining strict standards for control and traceability from animal feed to the point of sale. Unlike many countries, Belgium's entire food production and sales process is overseen by a single institution: the Federal Agency for the Safety of the Food Chain (FASFC). This agency ensures comprehensive oversight of the Belgian food chain. This farm-to-fork structure guarantees traceability and a high level of food safety for consumers.

The Belgian meat sector is one of the most regulated globally, with strong animal welfare measures. Abattoirs that slaughter more than 1,000 livestock units annually must appoint an animal welfare officer, who ensures compliance with animal welfare regulations. These officers undergo training and certification to maintain high standards. Belgium's national legislation goes beyond European animal protection regulations, requiring all livestock farms to adhere to additional rules that ensure animal welfare and maintain quality throughout the production chain.

## Progress in animal health and antibiotic reduction

Belgium has made notable progress in promoting animal health by significantly reducing antibiotic use. Over the past decade, the country has decreased antibiotic use in farm animals



• Belgium has one of the most regulated meat sectors.

by 45%. This achievement, driven by AMCRA, the Belgian knowledge centre on antibiotic use and resistance in animals, was made possible through collaboration between the sector and the Government. AMCRA has partnered with farming organisations, universities, the feed sector, veterinary bodies and the pharmaceutical industry to achieve these reductions. This has led to a decline in antibiotic resistance rates, marking a positive trend.

Looking to the future, the Belgian animal sector aims to further reduce antibiotic use by an additional 20% by the end of 2024. This goal is part of a new agreement between the Government and the sector. AMCRA plans to focus on alternative techniques, such as improved hygiene, biosafety measures, vaccination and additives. They will continue to use data on antibiotic use to provide individual advice to livestock farmers, helping them identify areas for improvement and offering tailored support. ■



• Belgian meat suppliers are predominantly family businesses, where expertise has been passed down through generations.



# The right precision tool

## makes all the difference



• The quiet and electric Cyclone® Skinner can be operated both effortlessly and safely with one hand.

The Goldschmaus Group optimises processes and yields in meat processing with trimmers and skinners from Bettcher.

**T**he Goldschmaus Group uses innovative trimmers and skinners from Bettcher Industries to optimise its meat processing. With the latest tool series – the Quantum Flex® Trimmer, the Cyclone Skinner and the Quantum Flex® TrimVac – the company has achieved increased quality, higher meat yield and more ergonomic production processes.

The Goldschmaus Group produces beef and pork products sourced exclusively from farms that are members of the local, regional farming associations. The company's consistent quality concept is proving successful, enabling continuous development. Trimmers and skinners from Bettcher contribute significantly to this success. The meat processor has been using these tools and benefiting from the expert advice of its tool partner for over 20 years. Bettcher's experts, a team of trained butchers, review the applications on-site and support the company with customised solutions that are optimally adapted to the workflows in Garrel and Oldenburg. As a result, the Goldschmaus Group has continuously updated its tool inventory.

### Modern tools - improved processes, higher yields


Currently, the meat processor uses the Quantum Flex® Trimmer, which has been further optimised for the clean trimming of pork. The tool is particularly lightweight and less top-heavy.

It features a fast-rotating blade that increases cutting power and cutting speed while reducing vibrations. The cutting depth can be variably adjusted, allowing great flexibility

in product handling. The electrically operated device is significantly quieter than its pneumatic predecessors. Its maintenance-free drive system (the Driveline, which can be used with any Bettcher tool) also saves a lot of time and money.

The Goldschmaus Group has achieved higher yields and significant work relief in skinning and defatting pork hams and shoulders with the Cyclone Skinner. The skinner, which can be used single-handedly, is particularly lightweight, with well-controlled cutting thickness. Its electric, low-noise drive, achieves energy savings of up to 90% compared to pneumatic devices. The skinner has few and easily replaceable components which helps reduce time and cost for maintenance and repair. The ergonomic design minimises fatigue during the work process, leading to overall higher productivity and yield.

For safe slaughtering processes, the Goldschmaus Group also uses the Quantum Flex® TrimVac. The circular knife removes potentially hazardous spinal cord tissue and is combined with a vacuum system that directly extracts the risk material. Its fast-rotating blade enables the highest precision in meat processing. The ergonomic design and ease of use supports efficient working, which also leads to higher yields and reduces fatigue for the personnel.

“What has paid off in our close collaboration is that Bettcher does not recognise standard applications, but instead tests each application with us until the device, blade and detailed settings fit perfectly. We share the belief that the future of the meat industry lies in first-class quality combined with the best possible yield,” emphasises Dennis Burke from the management of the Goldschmaus Group. 





**BIZERBA**

# Advancing sustainable and cost-efficient labelling solutions

Bizerba (UK) Ltd, a specialist in innovative solutions, has launched the new PAS-I CleanCut®, designed to offer flexibility, sustainability, and cost-efficiency in labelling.

**W**ith the increasing global focus on sustainability and environmental protection, Bizerba is making a significant impact by introducing a flexible, sustainable, and cost-effective labelling solution. The PAS-I CleanCut® is a fully automated, linerless labelling system that simplifies production processes while enhancing efficiency.

## UK market needs

In the UK, the demand for sustainable labelling solutions is particularly acute, driven by both consumer preferences and regulatory pressures. With an increasing number of companies committed to reducing their carbon footprints, Bizerba's PAS-I CleanCut® aligns perfectly with the UK market's needs. Jonathan Forster, managing director of Bizerba (UK) Ltd, states: "Our innovative labelling system addresses the pressing need for cost-effective, eco-friendly solutions in the UK's competitive landscape. The PAS-I CleanCut® not only enhances operational efficiency but also supports our clients in their sustainability commitments, allowing them to meet both consumer expectations and environmental regulations."

## Reducing environmental impact and costs

The PAS-I CleanCut® can process up to 120 labels per minute and is suitable for various tray types. It stands out for its low energy consumption and the complete elimination of liner waste, significantly reducing both environmental impact and




• PAS-I 120 with CleanCut Applicator (© Bizerba).

disposal costs. With its increased roll capacity and patented CleanCut® technology that prevents adhesive residue on blades, downtime is minimised as the need for roll changes and blade cleaning are significantly extended.

An applicator change is not necessary with this solution. The applicator supports various labelling options such as C-Wrap, Full-Wrap, Overlapping, and Top Label, reducing machine downtime and significantly improving operational efficiency. These versatile labelling options allow businesses to tailor the system to their specific needs, while the attractive labels enhance brand positioning and product presentation.

## Compatible labels from Bizerba

Bizerba also offers a wide range of high-quality linerless labels that are perfectly matched to the PAS-I CleanCut®. Available in various designs, these labels are engineered to meet the requirements of diverse applications. They are designed to deliver excellent adhesion and print quality, contributing to improved product presentation and stronger brand positioning for customers.

Tom van Elsacker, managing director of the Business Unit Labels & Consumables, emphasises: "With our CleanCut® Linerless Labels, we provide our customers with a solution that not only increases the efficiency of their production processes but also supports their sustainability goals. By perfectly matching our labels to the PAS-I CleanCut®, we ensure the highest quality and performance, leading to an overall enhanced production environment." 

• Bizerba's UK offices.



[www.bizerba.com](http://www.bizerba.com)