

## Cutting, packaging and labelling - Multivac is working on digital solutions for products with or without meat

Multivac will present its broad portfolio of processing and packaging solutions at this year's Anuga FoodTec in Cologne. The focus is on integrated lines that enable the economical and sustainable processing and packaging of various foods. These include plants that are suitable for the meat industry as well as for manufacturers of vegan and vegetarian products based on alternative proteins.



For the automatic portioning, feeding and packaging of fresh meat, a compact and highly flexible portioning line for self-service packs will be on show at the fair.

(Photo: © Multivac)

### For meat and alternative proteins

Some of the lines on show at the trade fair are networked, controllable via the comprehensive Line Control system and designed to use Multivac's digital Smart Services. Exhibits include a space-saving, high-performance line for automatically separating, feeding, packing and labelling burger patties on a cardboard tray in a tubular bag. A centrifuge separates the patties onto a belt, while cardboard trays are destacked onto a parallel belt. A handling module fills the cardboard trays with the burger patties and the filled trays pass through a packaging machine where they are packed with a protective atmosphere. As a final step, an inline labeller applies a label to the top of the packs. The flowpacking solution is suitable for fast product changeovers and is characterised by its cost-effectiveness at high output. The use of thin film and the avoidance of process-related film residues contribute to the sustainability of the solution.



The GMS 400 portioner features flexible 3D compression of the product.  
(Photo: © Multivac)

### **Vegan cold cuts safely packaged**

A high-performance slicer deep-drawing packaging line will also be used in Cologne to showcase the automatic slicing, feeding, packaging and labelling of vegan sliced products. A slicer cuts the product and sprays each slice with a separating agent (liquid interleaving). After being packed in a protective atmosphere, the packs are labelled on the top and bottom by cross-web labellers. The individual portions are then placed on a checkweigher. Portions of incorrect weight are discharged by means of a rocker for manual weight correction. Portions with the correct weight are forwarded by a conveyor belt and grouped to match the format layout of the deep-drawing packaging machine. The portions slide into the packing recesses during feeding. Optimum loading results can be achieved thanks to the flat insertion angle.

### **High output for small quantities**

The GMS 400 portioning system complements Multivac's entry-level portfolio. TVI's new development will be presented for the first time at Angua FoodTec and is aimed at butchers and industrial companies with small lines, as well as bulk consumer suppliers that supply restaurants, caterers, cafeterias, schools or clinics with portioned meat products.

"On the international market, we expect a great demand in the food service sector and from industrial companies that use smaller, flexible lines or would like to enter the fresh meat portioning business. In addition, our target group there also includes large supermarkets with their own butcher shops," explains Florian Helfrich, Product Manager at TVI. Compared to the previous model GMS 520, the GMS 400 multifunctional portioner is characterised by flexible 3D compression of the product. This allows the system to adapt even better to the different sizes and shapes of the raw products.

The compact portioner can handle almost any type of meat and perform a wide variety of portioning tasks - from medallions to steaks to rolled meat, from carpaccio to larger roast cuts and from non-bony to bony for meat from pork, lamb or veal. The large variety of products can be handled in a very short time with just a few mould sets. Shaping creates a uniform cross-section along the entire length of the product, so that slices of uniform size and thickness can be cut across the entire piece of meat with maximum product yield. Depending on the desired shape and the quality requirements, the first and last cuts can be almost completely eliminated in the process.

### Additional information and contact

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