



COMPANY PROFILES 2023

INTERNATIONAL
DAIRY
magazine

Dairy Technology Award

Deadline for applications 30 October 2023



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

Awards will be made in these field

- » 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 portrayal of the applicant and his 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: Roland Sossna, Editor molkerei-industrie/IDM International Dairy Magazine, Email: sossna@blmedien.de. Questions will be answered by email or phone: +49 2590 94 37 20, +49 170 418 59 54 .

Awarding

The prize winning developments will be presented at the trade show Anuga FoodTec in March 2024.

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 Twitter and the websites international-dairy.com and moproweb.de.

International Dairy Magazine

COMPANY PROFILES 2023

Dear Readers,

herewith, we are presenting the COMPANY PROFILES 2023, a special supplement designed to provide you with some extra portion of professional information.

COMPANY PROFILES 2023 is intended to provide you with an overview of established companies in the supplying industry and problem solvers for specific cases in your company's everyday business. On the following pages, these companies present themselves briefly and inform about their services and products.

Our WHO-WHAT-WHERE for the dairy industry, cheese makers not to forget, offers in short form key information about well-established and reliable suppliers and has been established as a reference work for many years. We recommend that you keep the COMPANY PROFILES separately at hand. As it is easy to handle, you can quickly get in touch with the suppliers listed here, if necessary. The COMPANY PROFILES is included as a booklet. This means that the COMPANY PROFILES can be removed and can be archived separately as a reference source directory.

Best Regards
Roland Sossna
Editor

July 2023

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The full-range supplier for cheese makers worldwide

Cheese dairies all over the world use the technology and knowledge of ALPMA. ALPMA is the world market leader for cheese making equipment and supports customers all over the world.

For more than 75 years now, ALPMA has been offering its customers a full range of equipment for the dairy and cheese industry, including:

- solutions for the processing of milk and whey
- cheese-making machinery and equipment for all cheese types e.g. Pasta Filata, Soft cheese, yellow cheese and hard cheese and a wide range of capacities

- Precise cutting and packaging technology for the food industry as well as the non-food sector

The product range spans from single machines to fully automated production plants. ALPMA is the only manufacturer in the world with a complete range of systems covering the needs of cheese dairies from one single source.

With the headquarter in Rott and the branch in Dresden as well as with engineering, manufacturing, sales and service sites in France, Finland, Switzerland, Italy, England, Russia, Spain, Turkey and the U.S – our experts are always in direct proximity to the dairy customers.



ALPMA

- Process Technology
- Cheese Technology
- Cutting Technology
- Packaging Technology


ALPMA


- Mozzarella
- Semi-Hard Cheese
- Hard Cheese



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CHEESE MOULDS EXPERT





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Partner for Turn Key Solutions



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B&L MedienGesellschaft GmbH (B&L) is one of Germany's leading publishers of specialist information. Focusing on food sectors hotel business, catering, communal feeding, food technology, food retail and artisan food trade with more than 35 periodical consumer magazines, trade publications and special issues, B2B online portals, a manifold portfolio of products and services. B&L is also partner of a range of leading domestic and international trade shows.

For more than 50 years, buyers, specifiers and industry professionals at all levels have relied on the expertise and know how of B&L through our various media and diversified services on a daily basis. Continual growth and development at the heart of a range of industry sectors and simultaneous consolidation of expertise and experience from all these sectors are part of the daily activity of our highly motivated employees thus ensuring that our media will remain at the cutting edge of technology and an invaluable source of information for our customers long into the future. Cross-linked structures, shared knowledge and a willingness to embrace new innovative ideas, partnerships and cooperation's have long been the

prerequisites for our classical publishing business of tomorrow and the new media that have derived from it.

Trade publications

Being one of the most respected publishing companies in the food, food production, retail, hotel and catering, travel and restaurant sectors, B&L publishes leading trade and general interest magazines along with associated websites and trade portals in all fields served.

B&L's publications create a unique bridge from production through to retail whilst also offering a competent basis for substantiated content of consumer magazines and special editions. Be it manufacturer, brand manager, retailer or seller, chef of a large cantine kitchen, barkeeper, innkeeper or hotelier – decision makers will find the important information for market-oriented management in B&L's publications that will enable them to keep up-to-date with trends and ahead of the competition.

An invitation for innovation

People want their dairy products to have great taste and texture, while also being healthy and sustainable. And innovation is key. You need to stay on top of fast-evolving trends, creating new ideas and products. At dsm-firmenich we understand the importance of innovation and the role it plays in helping you succeed in the dairy industry.

Whether you produce cheese, fermented milk products like yogurt, or (lactose-free) milk products, we have the solutions to help you succeed: from cultures, enzymes and cheese ripening & bio-preservation solutions to residual antibiotic milk testing.

We also help you keep up with the ever-changing plant-based dairy alternatives market with our innovative and sustainable solutions. You can create your preferred taste, including as well as customized texture and mouthfeel with our broad portfolio of ingredients.

You can count on us for full product support – from analysis and concept development to guidance on how to use ingredient more effectively. In fact, with our scientific and technical knowledge, we can help you tackle even the most complex challenge.



Sustainable, process-oriented planning with a vision: with foodfab to the production facility of tomorrow!

The importance of vegan products to the food industry is growing steadily. And the dairy industry is also increasingly turning to plant and cell-based alternatives. With our knowhow and decades of experience of food production, foodfab supports the implementation of innovative concepts – at the cutting edge of development.

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

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

More and more food production companies focus intensely on energy as a driver of costs and CO₂ as a driver of climate change. Both factors are significantly affected by how a building is planned, built, or refurbished. **BIM-supported integrated design enables us to recognize the entire potential of a production facility for reducing emissions during the early design phase** – and, hence, to have a direct impact upon climate and environmental sustainability. Climate-friendly production buildings are also cheaper. Companies that use renewable energy sources, produce their own electricity, or reuse heat extracted from the production process can massively increase their energy efficiency.



Foodfab GmbH

Design and consultancy for the food industry

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

www.foodfab.eu

foodfab
consultants for food production plants

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Ultra-clean Hygiene design for the dairy industry further developed

Maximum hygiene standard for cupfiller GRUNWALD-ROTARY 20.000UC

The 2-phase UV(C) cup sterilisation process for sterilisation rates \geq LOG 4 and the fully-automatic cleaning tunnel builds upon GRUNWALD's high hygiene standards for inline machines for years. By integrating a fully automatically cleanable clean air tunnel, GRUNWALD has now raised the already high ultra-clean (UC) hygiene standard of the rotary cup filler GRUNWALD-ROTARY 20.000UC to a new hygiene level. Looking to the future, this new hygienic design will be the new standard for rotary-type machines GRUNWALD-ROTARY 20.000UC. The selection of additional equipment and technical options such as sealing with film from the reel or pre-cut foil seal lids, headspace gas injection, particle and dust suction, format quick-change systems and much more allows unprecedented, limitless flexibility.

The new Ultra-clean machine concept

A 4-lane GRUNWALD-ROTARY 20.000UC is designed to handle cups with a diameter of up to 115 mm. It has a small footprint of 9 square meters, but it can still accommodate all the functions that were previously only possible on GRUNWALD inline machines. This makes it an ultra-clean and efficient option for cup handling.

With its newly developed hygienic design, the GRUNWALD-ROTARY 20.000UC is a highly flexible and efficient filling machine with

- Clean air tunnel in hygienic design and numerous features such as
- Guaranteed production reliability due to "foreign body protection"
- Low-level cup storage



4-lane GRUNWALD-ROTARY 20.000UC with fully-automatic interior cleaning and 2-phase UV(C) cup sterilisation achieving a sterilisation rate of \geq LOG 4

- 2-phase UV(C) cup sterilisation
- Fillers designed in aseptic design (EASYCLEAN)
- Main filler, up to 4 flavours can be selected
- Seal lid station with UV(C) sterilisation and many other performance features

Fully automatic interior cleaning for rotary-type filling machine

In times when skilled workers and employees in all fields of work are sought desperately, the further development of fully automatic processes in filling and packaging machines is even more important.

The fully automatic interior cleaning in the clean air tunnel of the ultraclean (UC) rotary-type machine GRUNWALD-ROTARY 20.000UC includes the following functions ODER processes:

- Automatic foam cleaning of the tunnel interior in the filling station and rotary table area
- Up to 3 chemicals (alkaline + acid detergent and disinfectants) can be inserted via nozzles in automatic mode
- In addition, manual cleaning is possible by using a hand lance with a hose of 25 metres
- The interior cleaning can be made at the same time as the CIP
- The filling nozzle area and the rotary table are foamed via nozzles and rinsed with water after a certain reaction time
- The cleaning medium is collected in a vat in the machine frame and drained off.
- After cleaning the clean air tunnel and the rotary table are automatically dried with laminar air.



View of the interior; on the left one of the spraying nozzles of the fully-automatic interior cleaning for foaming and rinsing the rotary table; optional, supplementary equipment: complete interior drying with heated laminar air



High-performance radiators of the double pulsed-light high-performance UV(C) sterilisation system in the hygiene tunnel of the ultraclean rotary-type cup filling machine



EASYCLEAN with 4-flavour filling



Aerial photograph of GRUNWALD premises in the Atzenberg industrial estate, Wangen

GRUNWALD GmbH

The owner-managed mechanical engineering company based in Wangen im Allgäu is a leading global supplier of format-flexible cup and bucket filling machines. Since the company's foundation in 1956, more than 2,700 filling, dosing and packaging machines have been supplied worldwide to the food industry and dairies as well as to many different sectors of the food industry. The export quota is 90%. The number of employees increased to more than 200. Thanks to pioneering technical solutions in the areas of hygiene, flexibility, speed, ease of operation and environmental friendliness, Grunwald see themselves to be in the position of a pioneer today.

www.grunwald-wangen.de

This rotary-type machine impresses with its hygiene design concept. Even though the complete, extensive ultraclean technology had to be housed in a confined 360° space, optimum access for operators and service is still maintained.

Aseptic design type "GRUNWALD-EASYCLEAN"

A further of its numerous features of the GRUNWALD-ROTARY 20.000UC is the in aseptic design type "GRUNWALD-EASYCLEAN" of the pre- and main fillers.

EHEDG-certified by the University of Weihenstephan in accordance with guideline 89/392/EWG of the EC council for machinery for food products as well as DIN EN 1762-2, ISO 14159 and EHEDG guideline.

Continuous monitoring of the CIP cleaning and the cleaning of the dosing systems ensures that all parts and surfaces in contact with the product are 100% sterile at the start of production. Thus the cleaning in the dosing area can meet the aseptic standard and is a further quality feature for the GRUNWALD ultraclean filling machines.

UV(C) sterilisation is the alternative!

The hygienic solution developed by Grunwald for GRUNWALD cup fillers and GRUNWALD bucket fillers, set new standards in terms of hygiene several years ago. It is an alternative for the sterilisation of all packaging materials which is completely safe to use and does not represent any health threat. The pulsed light high-performance UV(C) sterilisation used verifiably guarantees a sterilisation rate of at least LOG 4 for cups, buckets, lids and seal lids.

The sterilisation system works without the use of peroxide - guaranteed and reliable. It has been demonstrably tested by several, independent German institutes. They confirmed that "it works completely without chemicals and it does not have any impact on the environment and staff". Thus also the problem with the overdosage of chemicals has been solved when using pulsed light high-performance UV(C) sterilisation! Another advantage is that this process can be used for all standard cups and buckets of the food industry.

We continue complying with our high-quality standards and relying on environmentally friendly and peroxide-free UV(C) technology for the sterilisation of all packaging materials.



GRUNWALD GmbH

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Success by innovation

Development and introduction of innovative recipes and products is becoming increasingly important for producers of processed cheese and cheese alternatives. In order to exploit the full potential offered by innovation as a success factor, modern and flexible machinery need to be combined with a high level of technological know-how. This is the basis for a competitive advantage and a successful product launch.

As a medium-sized mechanical engineering company we put the highest demands on the quality and reliability of our machines. The successful high-tech strategy based on qualified and engineering work, a high level of research and development and domestic value-added chains are the mainstay of our premium machines.

The **KS Innovation Center** in Wangen, Germany, offers most modern technology for development, research and training. A complete range of machinery for the entire process chain is available - in a modular structure and with a high degree of automation.

Both cold and hot processes can be carried out with pasteurisation or sterilisation - in high-shear and low-shear processes.

The machines are equipped with numerous features for the greatest possible flexibility in the process. For example direct and indirect heating or cooling, vacuum equipment, circulation and emulsification systems with control of all shear forces, CIP cleaning, etc.



All process sequences are easily controllable and reproducible via the KS Automation.

The technical and technological competence in the KS Innovation Center offers an unlimited variety of processes and recipes from block cheeses to dips, creams, sauces, recombined processed cheese preparations through to vegan alternatives - everything is possible.

The advantages for our customers are obvious.

We offer development of new products or optimisation of the existing product range, as well as the production of samples on a pilot scale.

The machinery in the development centre enables a reliable scale-up of process parameters and plant design for subsequent industrial production. The chemical/ physical and microbiological validation of the products on the pilot plants can be carried out on site at any time.

In addition, we offer you project-related research in cooperation with our partners as well as training courses and seminars on all aspects of the subject.

In short: We offer you innovation



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Driving Dairy Innovation with Sustainable Emulsifiers and Stabilisers

Palsgaard leads the dairy industry with sustainable emulsifiers and stabilisers, empowering manufacturers to drive innovation and meet evolving consumer demands. With a century of expertise and a commitment to sustainability, Palsgaard delivers high-performance ingredients that elevate dairy products to new heights.

Our tailor-made emulsifier and stabiliser systems cater to consumer desires for creamy, low-fat yogurts, indulgent chocolate milks, beautifully decorated cakes, and long-lasting milk drinks. By optimizing production processes, our solutions ensure exceptional sensory properties, making dairy products stand out in the market.

Sustainability is at the core of Palsgaard's approach. Our wide range of sustainably sourced ingredients enables manufacturers to enhance their products while contributing to a more sustainable future.



Collaboration is key. Palsgaard's application centres serve as valuable resources, providing tailored solutions and technical assistance to meet the unique needs of dairy manufacturers worldwide. Whether it's improving product texture, enhancing stability, or exploring plant-based alternatives, Palsgaard's dedicated teams work closely with clients, leveraging their extensive knowledge and cutting-edge facilities to drive product development and address challenges effectively.

At Palsgaard, our rich heritage is deeply rooted in a culture of continuous improvement. Over the course of a century, we have consistently challenged conventional norms in recipe development, leaving an indelible mark on the industry. As leaders in the field of modern food emulsifiers, we continuously pursue advancements that subtly influence the dairy segment. Our unwavering dedication to innovation empowers manufacturers with the necessary expertise to thrive in their markets.

Join Palsgaard on the journey of dairy innovation. Discover how our sustainable emulsifiers and stabilisers unlock new possibilities, exceeding consumer expectations and driving market success. With Palsgaard, you can create extraordinary dairy products while building a sustainable future.

Contact us today to experience the difference Palsgaard makes in transforming dairy into remarkable creations.



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Schäfer & Flottmann GmbH & Co. KG

Schäfer & Flottmann have been specialising in the automation of packaging and product-sorting processes for over 70 years. The portfolio of Secondary Packaging Lines includes Erectors, Packaging Systems, Lidding- and Closing Modules, Robot Palletizing Systems, Handling Units and Bottle Wrapping Machines.

Packing Precision. For every Requirement.

As a family company in its third generation, we value flat hierarchies and short decision-making processes. This is one of the many reasons why numerous important and notable manufacturers from around the world have put their trust in us and commissioned us to automate their labour intensive and thus expensive processes.

Flexibility and High Performance.

High flexibility, a wide range of products and high outputs are the result of decades of innovative design and construction work. Whether as an individual packaging machine or as a complex, individually designed packaging line – we develop the ideal solution for you. Thanks to the modular design of our machines, you can rely on receiving a futureproof machine in line with the latest technology. As such, we do not just develop machines; but rather solutions for your challenges that really pack a punch.

Equipment for the Dairy Industry:

- **Erecting Machines**
for cases and trays
- **Packaging System**
for trays, with and without lids, wrap-around-cases and plastic crates
- **Sorting and Picking Equipment**
for cups, jars, bottles, flowpacks and boxes
for trays and plastic crates
- **Combi-Packer**
- **Pick-and-Place-Moduls**
- **Closing and Lidding Units**
- **Robot Palletizers and Handling Systems**



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Gerhard Schubert

Gerhard Schubert GmbH offers a comprehensive portfolio

Smart packaging solutions for a sustainable future

Schubert has been synonymous with pioneering drive and creative, visionary strength for over 50 years. A series of major innovative breakthroughs, such as the world's first ever packaging robot, the Transmodul – the first transport robot used in packaging machines – as well as packaging machines without an electrical cabinet, are to this day significant milestones in the development of packaging technology worldwide.

In the design of its systems, the manufacturer of modular top-loading packaging machines from Crailsheim, Germany, successfully banks on a sophisticated interplay of simple mechanics, intelligent control technology and an exceptionally high degree of flexibility. With its Mission Blue Sustainability Initiative, the family-owned company is now putting its social responsibility towards a more viable future even more strongly in the foreground. In accordance with Scope 1 and 2 of the Greenhouse Gas Protocol, Schubert aims to achieve climate-neutral production by the end of 2023, and the company

works in close partnership with and for its customers to promote sustainable and future-proof packaging solutions. Even greater waste prevention along with ongoing optimisation of the energy efficiency, durability and flexibility of its packaging machines are among the measures with which Schubert will be further reducing the CO2 footprint of its machines and those of its customers.

Another benefit is the broad portfolio of services offered to support the company's highly flexible systems. The most sustainable and cost-effective solution for the customer is identified for each and every individual packaging task. This holistic consulting approach ranges from in-house packaging development and 3D-printed format parts from the Schubert PARTBOX printer, to targeted OEE data analysis for greater machine performance and optimisation along the entire supply chain. In many industries and market segments, the Crailsheim experts now rank among the leading providers of forward-looking, future-proof packaging technology – including the dairy industry. Schubert's digital, robot-based packaging machines are used the world over to package products ranging from yoghurt, ice cream or cheese specialities to chocolate, champagne, vaccine serums and cosmetics, to dowels and cat food.

For more information, visit: www.schubert.group



For over 50 years, packaging machine manufacturer Schubert has been unleashing its innovative power from its headquarters in Crailsheim, Germany.



TLM packaging line for cheese blister packs: Intelligent pre-grouping enables more sliced cheese packs per carton.



Roughly 130 packaging systems are built every year at the Schubert site in Crailsheim, Germany.



Gerhard Schubert GmbH Packaging machines

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