



COMPANY PROFILES 2024

INTERNATIONAL
DAIRY
magazine



International Dairy Magazine

COMPANY PROFILES 2024

Dear Readers,

herewith, we are presenting the COMPANY PROFILES 2024, a special supplement designed to provide you with some extra portion of professional information.

COMPANY PROFILES 2024 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
Anja Hoffrichter
Editor

July 2024

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allfo – Specialist for cheese ripening

When it comes to the optimum film ripening of cheese, allfo GmbH & Co. KG is your expert partner. The packaging specialist based in Waltenhofen in the Allgäu region offers customised multilayer films for precise cheese ripening. As a globally active company, allfo advises dairies and cheese factories on customised solutions for the packaging of sliced and hard cheese as well as cheese blocks and round wheels.

Cost-efficient alternative

With film ripening, the cheese is ripened in a special film. The advantages are obvious: no rind formation, less weight loss and controlled ripening. This makes film ripening a cost-efficient alternative to traditional cheese rind ripening. With decades of expertise in the field of vacuum packaging and cheese ripening, allfo offers product-orientated advice and customised film structure for optimum ripening in the bag.

Intelligent gas exchange

The special film structure allows ripening gases to release, but at the same time prevents oxygen from penetrating. Thanks to the gas exchange, the cheese ripens in a controlled manner and the cheese quality is reproducible. Without rind formation, dairies and cheese factories also save on salt treatment.

Broad product portfolio

For perfect cheese ripening, allfo offers various packaging solutions that preserve the aroma and flavour during the ripening process and beyond. They ensure a longer shelf life for the cheese and offer optimum product protection.

- Loose bags
- Side-gusseted bags
- Rolls (film)
- Chain bags

At the customer's request, allfo can produce the cheese ripening packaging in different colours and with printing.

Service and advice

With many years of experience, expertise and a competent team, allfo offers dairies and cheese factories sound advice in order to find the optimum packaging solution for each individual customer and product. Because every cheese has special requirements. "Close consultation with cheese factories and dairies is therefore very important to us," emphasises Managing Director Peter Hotz.

As the European market leader for high-quality vacuum packaging, allfo also offers suitable solutions for dairies and cheese factories in this sector. Thanks to the close integration with its sister companies allvac and brevac, the specialists for coextrusion and blown films, allfo is ideally positioned in the film development sector



Packaging solutions for dairies and cheese factories are produced at allfo's headquarters in Waltenhofen.



allfo vacuum bags are the solution for ripening and packaging large blocks of cheese



The sliced round block of cheese is optimally protected in the allfo vacuum bag. Photos: allfo



allfo GmbH & Co. KG

Technology team

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The full-range supplier for dairies 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, 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

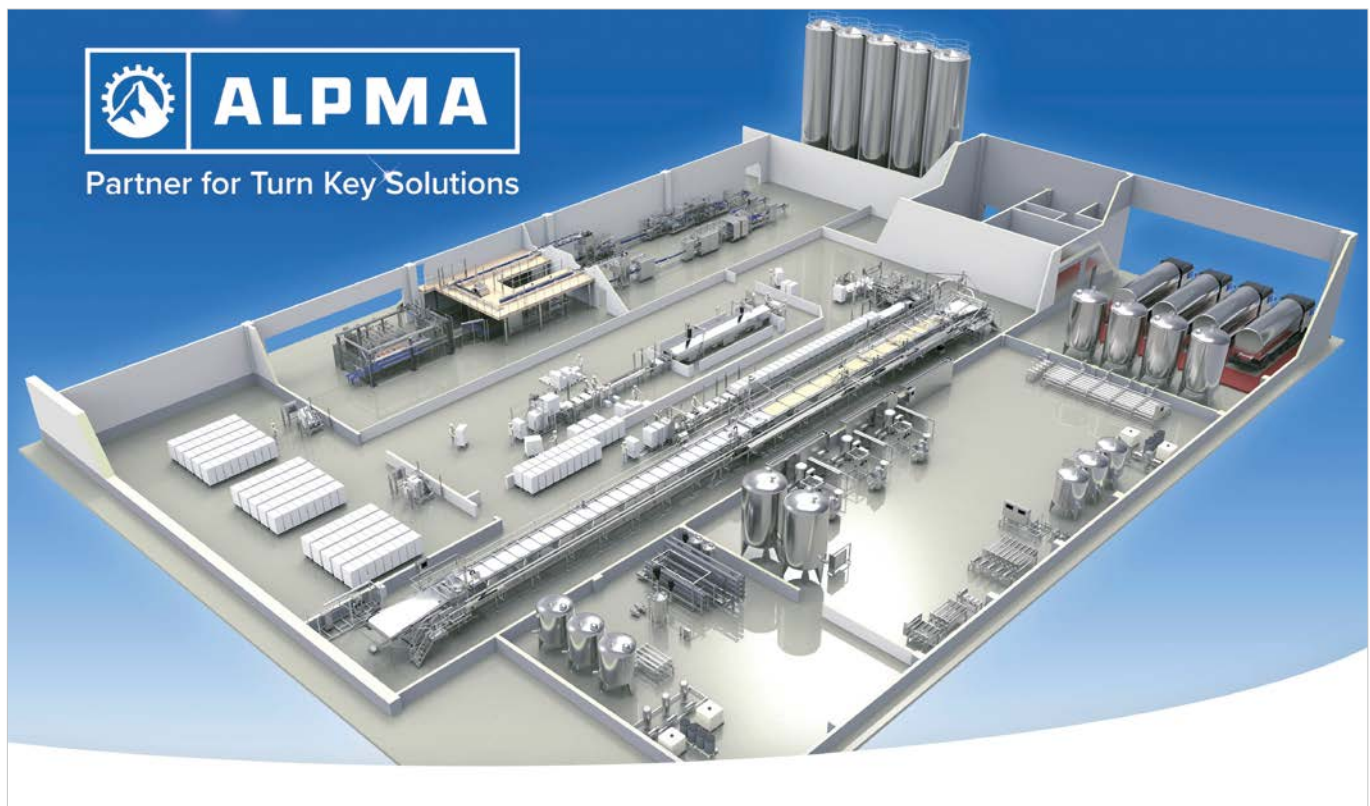


ALPMA SULBANA

- Mozzarella
- Semi-Hard Cheese
- Hard Cheese



SERVI DORYL
CHEESE MOULDS EXPERT



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Filling machines for dairy and more...

With over 1,600 machines in operation worldwide, Ampack GmbH is the technology leader for filling and packaging machines in the dairy and food industries. The machines manufactured in Königsbrunn, Germany enable the safe and efficient packaging of liquid and viscous foods.

The portfolio consists of filling and sealing machines for preformed cups and bottles in different hygienic levels, as well as aseptic forming, filling and sealing machines (thermoforming machines). The company also offers planning and integration of complete production lines, including secondary packaging. Possible product applications include for example: yogurt, cottage cheese, desserts, plant-based foods, drinkable nutrition and dips.

Range of services:

- Flexible filling and dosing technology with proven high performance and durability
- Reliable and fast after-sales services thanks to qualified and experienced technicians
- In-house laboratory for microbiological and mechanical tests as well as R&D
- Consulting and support for a smooth changeover of your line to sustainable packaging materials
- Completely overhauled, used machines that ensure safe and efficient production in their second machine life

One supplier for all application needs

Whether the product's packaging is a bottle or a cup, hygiene level Clean, Ultra-Clean or Aseptic, a short or long shelf life, with or without secondary packaging: Ampack offers comprehensive packaging solutions that are individually adapted to customer-specific product requirements.



Flexible, sustainable and future-proof

In addition to flexible lines that can be quickly adapted to different products and formats, sustainable solutions play an increasingly important role. In addition to the proven FCL filling machine for Ultra-Clean and Aseptic the company developed the LFS filling machine, which is suitable for Clean and Ultra-Clean applications and fills products such as yogurt, dips, and deli salads. Both machine types process sustainable materials such as paper or mono-materials, improving the recyclability of the packaging.

In 2024, the company launched the bottle filling machine FBL, which offers maximum flexibility thanks to advanced neck handling and enables manufacturers to fill HDPE, PP or PET bottles with filling volumes between 50 ml and 1,500 ml. Ampack is committed to continuous development for the years ahead and is already working on new, future-proof technologies.



Ampack GmbH

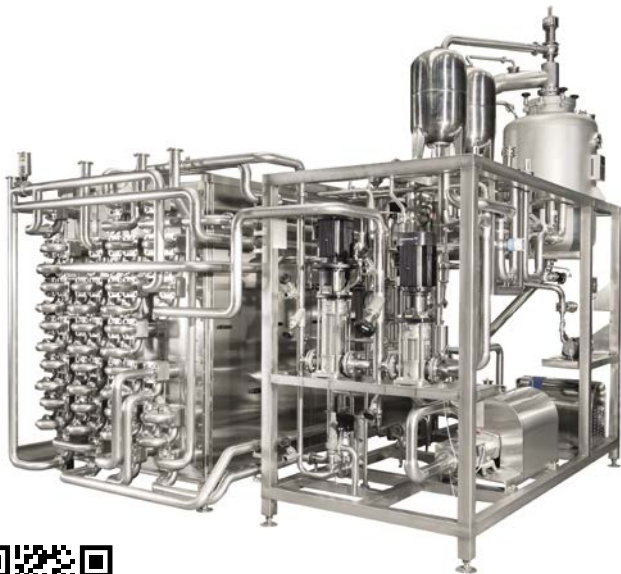
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Runs perfectly! Thanks to customized process plants

As an internationally active plant engineering company specializing in dairy and milk substitute beverages, Asepto GmbH has stood for innovative and customer-oriented solutions, turnkey plants and practical process technologies for corporate groups and medium-sized customers in the food, pharmaceutical, cosmetics and chemical industries for over 30 years.

All-round service from one single source - all "Made in Germany"!

Whether you are building a complete plant from scratch or modernizing and expanding an existing system, Asepto offers a tailor-made solution for your specific requirements - from planning and design to execution and installation, all the way to complete documentation.



The perfect system is based on a well thought-through concept and high-quality component parts. During implementation, all safety-relevant points and requirements for CE marking are taken into account (conformity and risk assessment). Asepto also supplies you with all spare parts for its own range of systems and valves.

The Asepto variety

- UHT systems and heat exchangers
- Tank farms / sterile tank systems / ESL tank farms
- Inline mixing and foaming systems
- Filtration systems
- Sterile water and sterile air modules
- Asepto®-Vent tank ventilation system
- Pilot plants
- CIP plants
- Automation (Proleit, WinCC, Procon Win, Satt Control, Plantmaster)
- Aseptic valves, special valves and component parts
- Mixing technology (precision mixers)
- Maintenance, repair and spare parts

Our locations:

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Nature-Based Solutions for Dairy and Dairy Alternatives

Our ingredient portfolio is upcycled from citrus peels, extracted from plants and seaweed or obtained through microbial fermentation.

- NUTRAVA® Citrus Fiber
- GENU® Pectin & SLENDID® Specialty Pectin
- GENU® Carrageenan
- KELCOGEL® Gellan Gum
- KELTROL® Xanthan Gum
- SIMPLESSE® Microparticulated Whey Protein Concentrate
- GENU® Gum Refined Locust Bean Gum

Serve up ice cream without the additives

NUTRAVA® Citrus Fiber is the single ingredient alternative to industry standard blends. It can help provide freeze/thaw stability and melt resistance, clean up your label, achieve target overrun and potentially improve costs without impacting the manufacturing process.

Ice cream without additives



Satisfy high protein claims

Protein fortification challenges? GENU® Pectin provides protein protection against the risk of denaturation and unpleasant sandy texture while also helping to deliver a clean mouthfeel in dairy products.



Reduce sugar content

We have many different ways to support your sugar reduction goals in beverages and yogurts. Ask us if GENU® Pectin, NUTRAVA® Citrus Fiber, KELCOGEL® Gellan Gum or KELTROL® Xanthan Gum can help build back the mouthfeel, texture and suspension you need when reducing sugar in your application.

Lower fat content and keep the creamy mouthfeel

SIMPLESSE® Microparticulated Whey Protein Concentrate provides a similar mouthfeel to full fat in low-fat dairy applications. SLENDID® Specialty Pectin is a label-friendly fat replacer that provides a smooth and creamy mouthfeel, texture and body in low-fat and nonfat beverages, sauces, ice cream and dairy products.

Want more info? Need help? Our team of passionate ingredient enthusiasts and technical experts is excited to collaborate with you.

Visit cpkelco.com



High protein yogurt

CP Kelco

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Suite 600, Atlanta, GA, USA

cpkelco.com/contact

Follow us at [linkedin.com/company/cpkelco/](https://www.linkedin.com/company/cpkelco/)

Healthier, more delicious – and better for people and planet

Imagine a world where you don't have to choose between what tastes good, what feels good, and what is good for you. A world where the most desirable food products demand less from our planet. And where great-tasting food and beverages use more nutritious ingredients, derived from the best of nature - making every choice a better one. Including dairy.

Partner with us for better dairy

Think of dsm-firmenich as your dairy dream team. We understand our customers' needs in today's challenging market, and we work with you to innovate and improve your products, based on what consumers are looking for.

Whether you're crafting the finest cheese, the tangiest yogurt, the smoothest (lactose-free) milk, or working on plant-based dairy, we are here to help you shine.

Our portfolio includes everything from cultures and enzymes, hydrocolloids and flavoring ingredients to ripening & bio-preservation solutions - as well as top-notch tests like residual antibiotic milk tests, phage test kit and analytics app.

You can count on us for full process scans and product support – from analysis and concept development to guidance on how to use ingredients more effectively. With our scientific and technical knowledge, we can help you tackle even the most complex challenges.

A new era in Taste Texture and Health

In fact, our passion for the science and emotion of food spans from discovery to application, to customer to consumer. Combined with our broad portfolio of unique ingredients and boundless creativity, we ensure consumer preferred solutions for every taste and occasion.



We bring progress to life

By co-creating with our customers, we bring progress to life through truly desirable food and drink products that are essential to our future and wellbeing – helping them reach more people at the speed the market requires. Products we love. But healthier. More delicious. And better for people and planet. It all adds up to a winning recipe for leading a new era in Taste, Texture and Health.

Leading cheese cutting technology Your best solution for shredding, grating and dicing

We customize solutions to meet your specific needs. Our slicers are at the forefront of hygienic design and have been developed to help you optimize your process and produce safe, high-quality cheese products that exceed your expectations. New food trends such as vegan cheese bring additional challenges. We work with you to address them. This collaboration can take various forms, from testing in our labs to on-site testing at your premises.

Equipped with the **SureShred 16C cutting head**, the **FAM Centris™ 400C** range is designed to meet the demands of today's versatile and high-volume cheese shredding applications. We set new standards with the revolutionary 16-blade cutting head that improved the cutting process with preset slice thickness accuracy and doubled performance. The new design also simplifies daily operations due to its low weight and reduced cleaning time.

High-speed shredders that process a wide range of cheeses in different shapes.



FAM Centris™ 400C Hytec



Cheddar shreds



Mozzarella dice



Grated Emmentaler

The **Hymaks™** is the highest capacity large drum slicer with a unique and uncompromising hygienic design. This machine is used by leading companies in the USA. There, the market for mozzarella topping for large pizza chains is huge. The unsurpassed hygienic design of the machine was made possible by well-thought-out construction and innovative production techniques. Precision, performance & hygiene at the highest level.

In Italy, the home of pizza, almost all pizzerias now use mozzarella dice cut by a **Flexifam 55**. It has become a favorite because of the clean way in which this medium to high-capacity machine produces uniform strips and dice.

Since our foundation more than 40 years ago, we have greatly expanded our company. We have focused on customer proximity, know your products, and work with you to research the most efficient cutting solutions for your application.

Hence our firm commitment: "Together we cut your product to perfection".



FAM Hymaks™

Flottweg – Success is ... getting out more together.

Flottweg is the family-owned company specializing in separation technology that always aims to achieve tangible success for its customers. With an annual turnover of over 298 million euros (2023) and an export ratio of over 86 percent, Flottweg is one of the world's leading manufacturers of centrifuges, plants and systems.

The Flottweg claim "Engineered For Your Success" expresses the brand promise in a nutshell: Flottweg gives its all to ensure that its customers achieve measurably better results. Be it greater economy, more efficiency, greater reliability, maximum process safety or simply the best possible separation solution with the best separation result.

In addition to Flottweg SE, based in Vilsbiburg, Germany, the Flottweg Group has 12 subsidiaries in Europe, Asia, America and Australia. Flottweg also has 50 sales offices serving its customers in over 100 countries around the world

Flottweg decanters and separators for the dairy industry

Our Flottweg decanters and separators clarify whey by removing fine particles. They also efficiently separate and dewater lactose, casein, and whey dust, and they fractionate filtration water into valuable



phases during the production of mozzarella. Our food centrifuges are used in various process steps, be it in the separation of cheese dust from whey, in the dewatering of cheese curds, or in the various washing processes used in the production of lactose or casein.

Flottweg decanters and separators are designed to meet current hygiene standards and can be easily integrated into fully automatic CIP cleaning systems. Whether in the extraction of lactose and casein or in whey dedusting, ultimately only one thing counts for Flottweg: the success of our customers.

Flottweg food centrifuges for the production of plant-based milk alternatives

Plant-based milk substitutes are becoming increasingly important in the food industry and among consumers due to various health and environmental aspects. Flottweg decanter centrifuges, Sedicanter® and belt presses help increase efficiency in the production of plant-based milk alternatives while achieving consistently high product quality.

Our centrifuges can be easily integrated into fully automated processing lines and are individually adapted to customer and process requirements. Whether oats, nuts or soy – our centrifuges are highly flexible thanks to unique features and consistently get the most out of the raw material.



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Consulting and Planning for the Food Processing Facilities of Tomorrow. We design ESG-compliant.

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 over 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, crisis-proof and ESG-compliant 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."

BIM-supported integrated design enables us to recognize the entire potential of a production facility for reducing emissions during the early design phase. It is especially important to us that production facilities for the food industry are designed and built in a sustainable and environmentally-friendly way. Our planning process takes a lifecycle-oriented approach to the processes and the building, in order to minimize waste and save resources. In doing this, we promote the use of environmentally-friendly materials and focus on renewable energies, because these not only reduce CO2 emissions, but also ensure the long-term efficiency and cost-effectiveness of the entire operation.

A good factory delivers what it promises: economic production processes, low operating costs, and optimal product quality. It creates a pleasant working environment for employees, reduces impact on nature, and is flexible enough to be able to react swiftly to the requirements of the markets of tomorrow. **This vision drives us forward.** Let's shape this transformation together and make your factory fit for the challenges of the future!



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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GNT Group B.V.

Founded in 1978, GNT is a family-owned company pioneering in the creation of plant-based, sustainable ingredients. It is known worldwide for EXBERRY® – a leading global brand of natural coloring solutions made from fruits, vegetables, plants, seeds and algae. The colors are trusted by more than 2,600 food and drink manufacturers in over 75 countries, from major multinationals to small start-ups.

Whether cutting out artificial colors or seeking clean and clear labels, EXBERRY® colors can deliver the solution manufacturers need. The portfolio features more than 400 plant-based colors from across the whole spectrum. They are suitable for almost any dairy and plant-based dairy application, including milk drinks, yogurt, ice cream, frozen yogurt, cheese, and fruit prep.



EXBERRY® colors are known for their ease of use and will maintain vibrant shades throughout the shelf life in most applications, with good heat, light and pH stability. They are also available in a wide range of formats, including liquids and powders as well as specialist options for specific application challenges.

GNT has more than 45 years' experience using plant-based colors in food and drink. The company supports its customers throughout every stage of the product development process, including concept innovation, color selection and matching, stability testing, upscaling, regulatory matters, and quality documentation.

GNT's family ownership provides stability and long-term commitment, enabling it to make strategic decisions to futureproof supplies – including ambitious sustainability commitments. Investment in a resilient supply chain and long-term stock holding also helps to ensure fast and consistent supplies all year round.



GNT is headquartered in Mierlo, The Netherlands, with additional offices in Europe, North America, Asia, and the Middle East.

EXBERRY®

GNT Group B.V.

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Hazeleger Kaas

Specialist for cheese packaging

Hazeleger Kaas, a family business based in Barneveld, the Netherlands, specialises in slicing and packaging cheese for third parties. The company takes care of the entire process, from slicing and packaging to distribution. Hazeleger Kaas also buys cheese itself, packs it and sells it to wholesalers and the industry.

"Our main area is the packaging of cheese for third parties. Here we work together with almost all Dutch cheese producers. FrieslandCampina and A-Ware, for example, also pack their own cheese, but there are also products that these companies cannot and do not want to pack themselves. This often happens with smaller quantities and special products, which is exactly where our expertise becomes valuable. We distinguish ourselves by being able to package from an order size as small as 150 kg, making us an appealing partner for customers with special products or smaller orders. Despite our specialized skills in dealing with many order changes, clients also engage us for their larger volumes," says Harm Versluijs, Sales at Hazeleger Kaas.

Depending on the customer's requirements, the cheese is cut into wedges, slices, cake pieces, cheese blocks for the industry, half loaves or rectangular pieces. Customised solutions are also possible.

Packaging variants and trends

Customers who want to have products packaged can choose between different packaging variants, from trays to thermoformed packaging with or without vacuum, vacuum shrink packaging and resealable packaging. The company mainly packs hard and semi-hard cheeses. "We concentrate on Dutch varieties and a few foreign ones such as cheddar or mozzarella," says Versluijs. After packaging, the cheeses are packed in outer packaging adapted to the transport conditions. The trend in packaging is certainly that it should be as environmentally conscious as possible. "Mono-packaging and the reduction of film are certainly an issue here. There have also been various attempts to develop degradable film, but this has not yet been successful. Environmental awareness is the trend, but it's not so easy to fulfil when it comes to packaging, as the product



Over the last ten years, Hazeleger Kaas has grown strongly with its cheese packaging and slicing activities

has to be adequately protected. But there are promising developments on the market; things are moving forward," says Versluijs.

No growth at any price

Over the last ten years, the company has grown strongly with its cheese packaging and slicing activities and now employs more than 300 people. Are there plans for further growth? Versluijs: "We are a flexible, independent family business that is not in competition with its customers, as we are not represented in the food trade. Growth is always good, but not at any price."

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Hydrosol

Hydrosol: The Art of Appealing to Consumer Tastes

"We texture taste." That's what Hydrosol says, referring to the two key factors in the purchase of foods – taste and texture. A member of the Stern-Wywiol Gruppe, for 30 years the company has been one of the leading international suppliers of system solutions in the food ingredients space. Hydrosol provides numerous stabilizing and texturing systems for all sorts of applications and markets. "We closely monitor food trends in the world's markets and develop solutions that are an exact fit with our customers' individual needs," explains Dr. Matthias Moser, Managing Director of the Food Ingredients Division of the Stern-Wywiol Gruppe. For example, some ten years ago Hydrosol was one of the first to develop functional systems for making plant-based alternatives to meat and dairy products. That booming unit has now been spun off to form its own company, Planteneers.

"We have steadily built out our portfolio in the past decades, and massively expanded our capabilities, in breadth as well as depth," notes Dr. Moser. "Our products support the optimum adjustment of consistency and mouthfeel. Together with our knowledge of flavoring and coloring, this gives our customers solutions they can use to offer consumers the perfect taste experience."



Dr. Matthias Moser,
Managing Director of
the Food Ingredients
Division of the
Stern-Wywiol Gruppe



In the development of new product ideas, ongoing trends like the symbiosis of indulgence and health remain strong drivers. A current example is the Best Ager concepts, which Hydrosol together with its sister companies SternVitamin and OlbrichtArom has developed specifically for dairy and deli products targeting the 55+ age group with added health benefits. These are based on the worldwide Top Claims from Innova Market Insights around the subject of Healthy Aging, and specifically addresses the immune system, heart health, digestion and gut, and muscle and bone health.

The development of economical recipes is another focus. By replacing cost-intensive raw materials and modifying technological and technical processes, these let manufacturers offer high-quality foods at affordable prices. Hydrosol's scientists and technologists are also working on innovations that let customers make an impact on the market or successfully enter new markets, centering on forward-looking topics like cellular agriculture and hybrid products.

hydrosol
We texture taste.

Hydrosol GmbH & Co. KG

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IMA packaging technologies for the dairy market

IMA serves the international dairy market with the best platforms and machines available to satisfy industry needs, consistently providing tailored technologies for the packaging of dairy products and alternatives.

From a wider perspective, IMA gathers within the IMA FOOD entity, an impressive number of brands offering technologies for the food industry, but focusing on the dairy market it grants proven expertise and know-how thanks to the following brands:

IMA Benhil (Germany)

IMA Corazza (Italy)

IMA Erca (France)

IMA Fillshape (Italy)

IMA Gasti (Germany)

IMA Hassia (Germany)

IMA Ilapak (Italy / Switzerland)

IMA Intecma (Spain).

The above IMA FOOD companies offer dedicated and cutting-edge solutions to respond to the packaging needs of the following dairy products and alternatives.

Butter

Machines for dosing and wrapping of butter and margarine bricks and sticks, from single-serve up to 500g portions, from low to high-speed production output. Efficient performance and a top-quality fold, using different wrapping materials, from standard aluminium to paper-based solutions.



Filling and sealing machines designed to fill pasty products with high hygiene requirements into preformed containers in different sizes, and shapes.

Forming, filling and sealing machines (FFS) for a huge variety of portion cup designs and materials such as PS, PET and PP. They offer maximum accuracy, precise product cut-off and gentle product handling.

Cheese

Complete lines for dosing and wrapping of processed and spreadable cheese in triangular, rectangular and square portions of different weights, including mini portions.

State-of-the-art technology to preserve cheese properties and package integrity. Hot fill solutions as well as cold fill systems are included in the range that also comprehends dedicated secondary packaging equipment.

IMA's range for processed and spreadable cheese also includes fill and seal machines (FS) for pre-formed containers and FFS machines for cups, and portion packs.

IMA provides horizontal FFS flow wrapping machines to pack portioned, blocks and pre-wrapped sliced cheese and vertical FFS baggers and weighing solutions suitable for shredded, grated and diced cheese.



Creme Fraîche, Sour Cream, White Cheese, Yoghurt, Dessert, UHT Milk and Coffee Creamer

Our FS as well as FFS solutions are known for their outstanding filling accuracy. Covering a wide range of filling styles, countless customized and tailor-made design possibilities for cups are available to satisfy any customer demand. Fillers benefit from automatic, fully controlled SIP/CIP systems for maximum hygiene, and are supplied in full compliance with European regulations.

Filling systems for flexible stand-up pouches – with and without spout – complete our machine portfolio, guaranteeing top hygiene design with ultra-clean and aseptic solutions.

Turnkey solutions for sustainable production

Taking advantage of synergies and integrations within the IMA Group, the IMA FOOD companies are able to supply complete turnkey packaging solutions: from dosing to wrapping and cartoning, from forming, filling, and sealing to display boxing up to any secondary and end of line equipment tailored specifically for dairy products.

IMA Group companies stand out not only for their manufacturing capabilities but also for the competence in supporting customers in the research and development of new sustainable packaging styles and materials as well as Smart Manufacturing products and services.



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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



MAKE THE MOST OF EVERY DAIRY PRODUCT



Packaging solutions for dairy products and alternatives

IMA serves the international dairy and dairy alternative industries with the best platforms and machines, consistently providing tailored technologies for the packaging of cheese, butter, margarine, yoghurt, desserts, UHT milk and more.

From stand-alone machines to fully-integrated solutions, our advanced technologies and expert consultancy ensure tailored support for every need, from primary to end of line packaging solutions.

Make the most, with us.



Novonesis – your partner for Biosolutions

Novonesis was formed in January 2024 through the merger of Chr. Hansen and Novozymes, creating a leading global biosolutions partner. Novonesis is headquartered in Lyngby, Denmark near the Danish capital Copenhagen.

The merged company brings together approximately 10,000 employees worldwide with expertise in more than 30 different industries. It has around 40 R&D and application centers and more than 20 production facilities worldwide allowing high-quality products to be produced on a large scale. Novonesis is a global company but with a strong local presence ensuring – regional needs are always met.

One half of Novonesis' portfolio is focused on enabling healthier living and producing better food. This includes biosolutions for dairy, meat, plant-based alternatives, infant nutrition, bakery, nutritional supplements, seafood and culinary, functional foods, advanced protein preparations and beverages.

With two billion more people to feed by 2050, food manufacturers are faced with ever-changing demands. Novonesis Biosolutions enable great taste, texture and productivity. They can also help extend shelf life, improve nutritional profiles and offer novel health benefits. Around 2 billion people – 25% of the worlds population – consume food and beverages made with Novonesis excipients every day.

The other half of the portfolio focuses on climate-neutral activities and reducing chemical consumption. This covers areas such as household care, organic agriculture & plant health, bioenergy, animal health and nutrition, carbon sequestration, plastics recycling, leather & textiles, pulp & paper, professional cleaning and cereals & starch.

Microbiology is at the heart of Novonesis – the power of our planet's microbes, enzymes and functional proteins combined with the companys innovative technology can enable healthier lives and a healthier planet.

Novonesis has the worlds most advanced biosolutions toolbox, enabling world-class innovation:

- over 100 years of commitment to science
- ~ 10% reinvestment in research & development
- ~ 2,000 employees in research & development
- ~ 40 R&D and application centers
- an unparalleled collection of documented microbial strains and enzymes
- ~ 9,900 patents

Around the globe, Novonesis creates value for customers and the planet. Biosolutions from Novonesis make it possible to feed and



power the world more sustainably. From probiotic cultures, improved food safety and reducing food waste, Novonesis can also help the consumption of fossil and chemical resources, energy and water – to name just a few examples.

Members of the Novonesis Group in Germany:

Chr. Hansen GmbH in Nienburg – part of the Novonesis Group

In September 1997, Chr.Hansen acquired the site in Nienburg/Weser with fermentation facilities for enzyme production. Since then, chymosin, an enzyme for cheese production, has been produced on site using a complex biotechnological fermentation process. Novonesis distributes the rennet substitute to the cheese industry worldwide from the Nienburg site, using its global network of branches. A lipase, a fat-splitting enzyme, has also been produced for cheese production at the Nienburg site since 2023. Bacterial cultures for use in animal nutrition and biological plant protection are produced in another line of the production plant.

The plant focuses on continuous development of its manufacturing processes, including constant optimization of environmentally friendly production methods. The plant in Nienburg, which also has a service center, currently employs 176 people.

Chr. Hansen GmbH in Pohlheim – part of the Novonesis Group

Since its foundation in 1966, the site in Pohlheim (then Rudolf Müller GmbH) has been a leading competence center for the production

and application of microbial cultures and today serves as Novonesis' primary production site for meat cultures. Over 6 million bags of meat cultures are produced annually for more than 300 different end products. The meat industry is the most important market, but other market areas are also covered, such as bioprotection cultures for prepared food, yeasts for fermented beverages, cultures for silage production and soon also cultures for dairy products. The site in Pohlheim also includes the QC center for meat and animal health. Opened in 2024, the customer and application center is the latest investment in a series of significant expansions in recent years and offers a new center for innovation and training. Together with customers, it will open doors for the development of new products and strengthen customer partnerships. There are currently 128 employees in Pohlheim.

Chr. Hansen HMO GmbH in Rheinbreitbach and R&D center in Bonn – part of the Novonesis Group

In September 2020, Chr. Hansen entered the growth market of human milk oligosaccharides. The HMO production facility in Rheinbreitbach and the R&D center in Bonn bring together the expertise of almost 140 scientists, production specialists and employees. They work to continuously develop new HMO production processes and produce them on an industrial scale while maintaining the highest quality standards for ingredients in infant formula.

Human milk oligosaccharides (HMOs) are complex lactose sugars that are found in breast milk. In fact, HMOs are the third most abundant solid component of breast milk, surpassed only by lipids and lactose.

Scientific data suggests that HMOs have unique health benefits. Each has its own structure and function – and its own purpose. To date, more than 150 HMOs are known to be present in breast milk. Novonesis already produces the five most dominant HMOs and is continuously developing processes for further HMOs from breast milk for the market – each supported by scientific studies.

The HMOs are mainly used as functional food ingredients in infant formula.

Novozymes Berlin GmbH – part of the Novonesis Group

Novozymes Berlin GmbH is a research site for the development of pre-, pro- and postbiotics. Predictive assays are used to identify microorganisms from the company's own strain bank that are

Novonesis – facts at one sight:

- formed in January 2024 through the merger of Chr. Hansen and Novozymes
- approx. 10,000 employees worldwide, around 40 R&D and application centers, more than 20 production sites
- global company with a strong local presence
- focuses on biosolutions that help feed and power the world more sustainably
- has an advanced biosolutions toolbox, an extensive collection of documented microbial strains and enzymes and ~9,900 patents.
- invests ~10% in research & development and employs ~2,000 people in this area
- around 2 billion people (25% of the world's population) consume food and beverages made with Novonesis excipients every day
- Novonesis has various sites in Germany, including in Nienburg, Pohlheim, Rheinbreitbach, Bonn, Berlin and Bad Kreuznach
- Plans for the rebranding of all sites are currently underway

Further information at www.novonesis.com

suitable for the production of food supplements, feed additives or functional foods. Optimized production processes are developed and sample quantities in food quality can be made available to internal and external customers. The Berlin site emerged from Organobalance GmbH, which was founded in 2001. There are currently 38 employees in Berlin.

Novozymes GmbH in Bad Kreuznach – part of the Novonesis Group

The site in Bad Kreuznach is a sales organization with currently 8 employees. It sells products that focus on climate-neutral activities and reducing chemical consumption.

Plans are currently underway to change the name of all locations to Novonesis.

novonesis

Novonesis

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Chr. Hansen GmbH, part of Novonesis Group

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.

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for trays, with and without lids, wrap-around-cases and plastic crates
- **Sorting and Picking Equipment**
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for trays and plastic crates
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