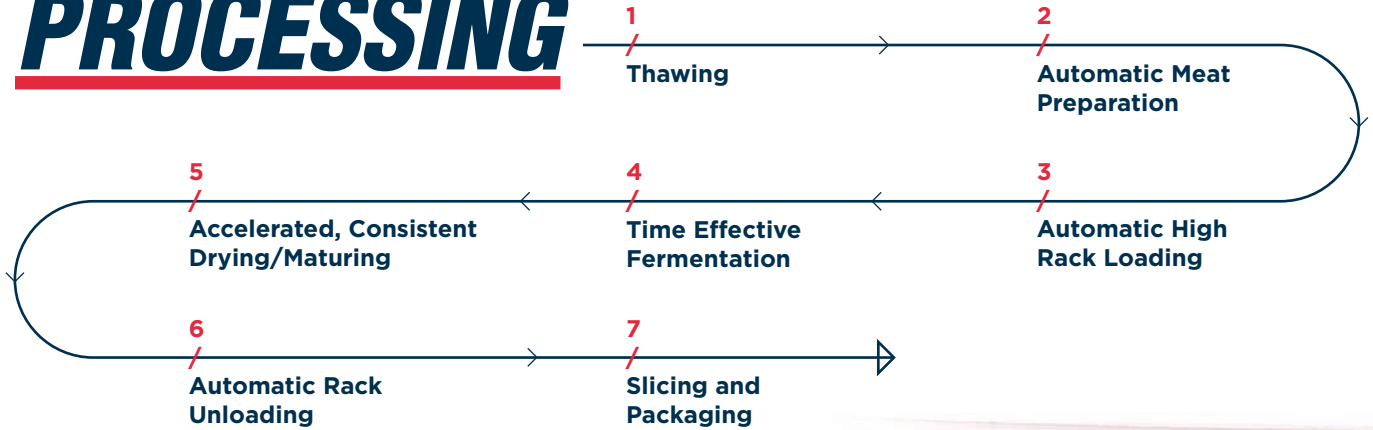


TOP OF THE LINE

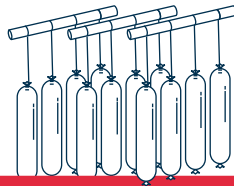
SALAMI & DRY CURE

PROCESSING



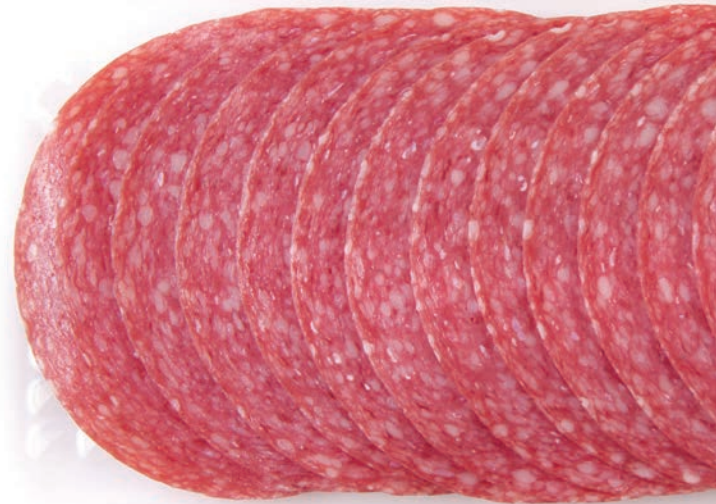
Accelerate

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



Increase Capacity

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



14



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



AGV Robot Loading / Unloading
Salami & Ham



Cook | Chill | Smoke
Roast | Pasteurize



Transport | Grind | Mix
Brine | Massage | Emulsify



Press | Massage | Tenderize
Defrost | Separate | Mould



Rollstock Vacuum &
Modified Atmosphere Packaging