

# A WORLD OF EXPERTISE COMING TOGETHER

ITALIAN TRADITION, GERMAN TECHNOLOGY  
& U.S. SANITARY DESIGN

Decades of expertise and market knowledge from over 100 global brands bring you the best salami, pepperoni, dry cure and prosciutto products.

Salami and Dry Cure Webinar  
June 22, 10 AM CST  
Register on [middprocessing.com](http://middprocessing.com) events page



## FORWARD INTELLIGENCE

**Advanced Automation**  
Our solutions are smarter and better connected for a seamless workflow.

### ACCELERATE

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

### INCREASE CAPACITY

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

### CONSISTENT QUALITY

Unique thermal airflow design ensures product uniformity and controls weight loss.

### IMPROVE YIELD

Consistent product results in increased production and higher slicing yield.

Salami & Dry Cure processing brands

#### ALKAR

Cook | Chill | Smoke  
Roast | Pasteurize

#### COZZINI

Transport | Grind | Mix  
Brine | Massage | Emulsify

#### pacproinc

Interleavers | Stackers  
Interleaving Materials

#### maurer-atmos

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

#### CV-TEK [CVP & M-TEK]

Modified Atmosphere  
Packaging

#### RAPIDPAK

Rollstock Vacuum & Modified  
Atmosphere Packaging

#### VEMAC

AGV Robot Loading  
Unloading Salami & Ham

#### DANFTECH

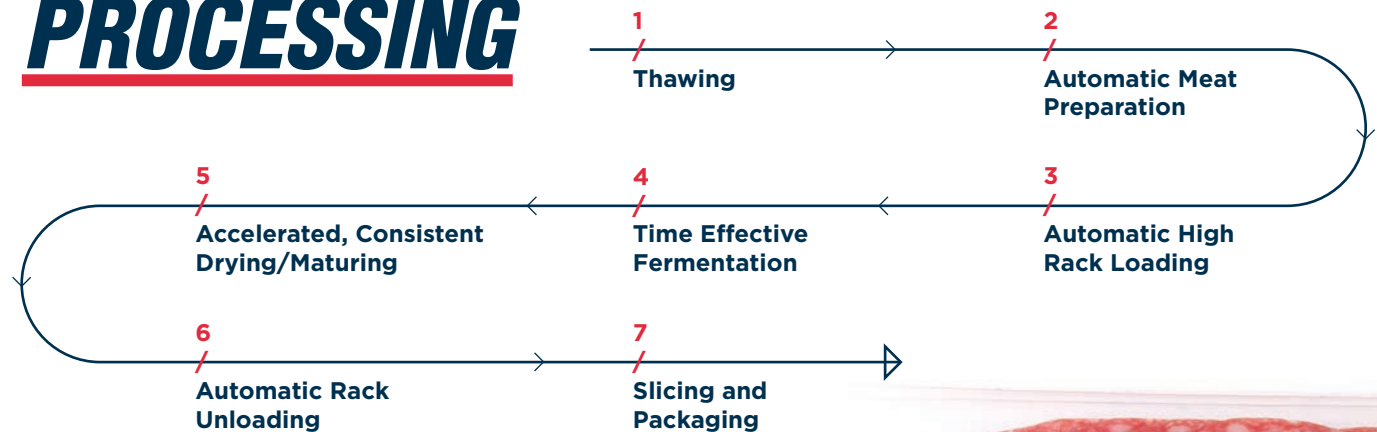
Press | Massage | Tenderize  
Defrost | Separate | Mould

#### THURNE

Slicing Systems  
Bacon | Meat | Cheese

TOP OF THE LINE

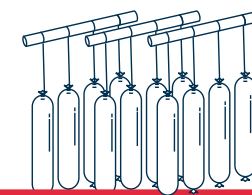
# SALAMI & DRY CURE PROCESSING



40%

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