

WHAT'S NEW IN

FOOD

TECHNOLOGY & MANUFACTURING



PP100007395

WHAT'S NEW AT FOODPRO 2026



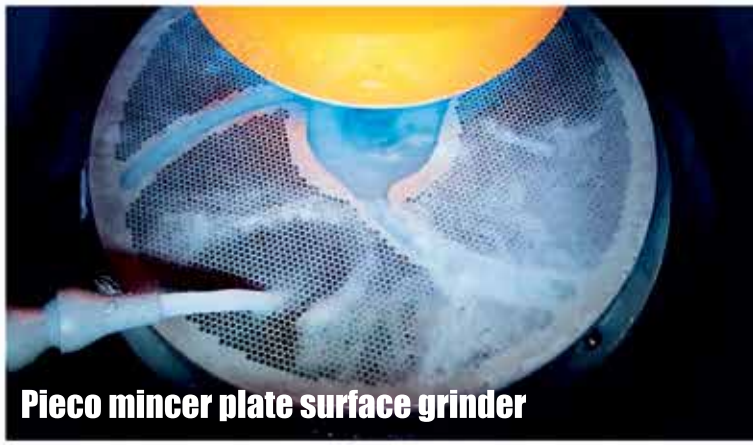
26-29 July 2026
MCEC Melbourne

INSIDE

Exhibitors | Floorplan | Products | Seminars

**FREE
SUBSCRIPTION
HERE:**





Pieco mincer plate surface grinder

PIECO

Product Improvement Engineering Company



Pieco STR safety lock ring

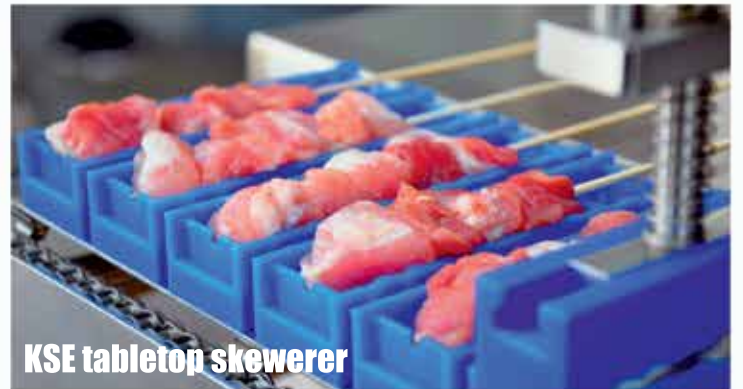


Mainca Sentinel safety stop saw



KONG SHIANG ENGINEERING
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show and tell for grown ups but not boring



KSE tabletop skewerer



Pass by to say hi!

Stand AB16

26-29 July 2026
MCEC Melbourne



editor's NOTE

CAROLYN JACKSON
EDITOR

I'm looking forward to reconnecting with you all at foodpro 2026 from 26–29 July at the Melbourne Convention and Exhibition Centre (MCEC).

Held every three years, foodpro showcases the latest technology and innovations in food and beverage processing, packaging, science and technology from hundreds of exhibitors across the sector.

In this special issue of What's New in Food Technology & Manufacturing magazine, you can read details about some of these products on show and find out about what's happening at this must-attend event for the industry.

Running concurrently with the four-day event is the two-day Australian Institute of Food Science & Technology's annual convention from 27–28 July. The theme of AIFST26 is 'Grow, Learn, Connect and Champion', which is designed to spark new thinking, strengthen collaboration and drive meaningful conversations about building a more sustainable, resilient and inclusive food system. Read more on page 24.

Visitors to the event will also have the chance to take part in AIP-led mini training courses and forums, covering key topics in food packaging innovations, sustainable packaging design and regulations, food waste and the intersection with packaging, and more. Read more on page 22.

The WF Media team is looking forward to meeting you all at our stand **AK31**. If you don't already receive this free magazine and its thrice-weekly eNewsletter that are designed to keep you up to date with all the latest food and beverage industry news, please take a minute to register online at www.foodprocessing.com.au/subscribe.

Want to contribute?

We welcome submissions from the food industry across Australia and New Zealand that will be considered for possible inclusion in the bi-monthly print publication and our daily web page. If you have a story you think would be of interest, please send an email to wnift@wfmedia.com.au.

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Foodpro 2026

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istockphoto.com/MarioGuti

foodpro 2026:

Australia's food manufacturing industry gathers in Melbourne



26–29 July
MCEC Melbourne.
Visitor registration is
free and now open at
foodproexpo.com.

Overview for foodpro 2026

Australia's food and beverage manufacturing sector is heading to Melbourne this July for foodpro 2026 — the country's leading trade event for processing, packaging and innovation. Running from 26–29 July at the Melbourne Convention and Exhibition Centre (MCEC), the four-day event is shaping up to be the most significant gathering the industry has seen in years, with the 2026 edition a full 20% larger than its 2023 predecessor in terms of exhibitor numbers.

With 400+ exhibitors and 9000+ expected attendees spanning food manufacturers, processors, packaging specialists, R&D teams, supply chain leaders and sustainability managers, foodpro 2026 offers four days of live demonstrations, expert-led sessions and high-value industry networking. Free to attend for industry professionals, registration is now open at foodproexpo.com.

What's new in 2026

Innovation Stage

With a completely new program and industry leaders speaking, the Innovation Stage brings thought leadership and live presentations directly to the show floor. Featuring up to five sessions per day, the program spans next-generation automation, sustainability breakthroughs and emerging food manufacturing technologies — all free to attend for registered visitors. It's a practical, high-impact addition for professionals looking to stay ahead of what's next without stepping off the show floor.

AIFST Convention co-location

For the first time, foodpro will run alongside the Australian Institute of Food Science and Technology (AIFST) Convention on Monday, 27 and Tuesday, 28 July. Bringing together food science professionals, researchers, regulators and industry stakeholders, the AIFST Convention sits within the broader foodpro week — giving food technologists and R&D teams a compelling reason to make the trip to Melbourne. The pairing of cutting-edge supplier solutions with peer-level scientific discourse is a genuine drawcard for the food science and technology community.

PIDA Awards Gala Dinner

2026 marks the first time the Australasian Packaging Innovation & Design (PIDA) Awards Gala Dinner will be held alongside foodpro,

on Tuesday, 28 July. Celebrating the region's most forward-thinking packaging designs from across Australia and New Zealand — and serving as the exclusive entry point for the WorldStar Packaging Awards — the PIDA Gala adds a prestigious industry celebration to what is already a packed week. Packaging professionals attending foodpro will be able to see finalists and winners up close on the show floor throughout the event.

Industry Connect Evening

Opening night on Sunday, 26 July features the Industry Connect Evening at Melbourne Public, set along the Yarra River. Over drinks and canapés, exhibitors and visitors can connect with peers in a relaxed setting before the show floor opens — a smart way to warm leads, strengthen relationships and hit the ground running come Monday morning.

A week built for the whole industry

The broader foodpro week also features the Australasian Institute of Packaging (AIP) delivering mini training courses and seminars on packaging innovation, sustainability and regulatory compliance throughout the event. Combined with the Innovation Stage program, the AIFST Convention, the PIDA Gala and the Industry Connect Evening, foodpro 2026 delivers a depth of professional development and networking that extends well beyond the show floor.

Across 10 exhibitor segments — including processing equipment, packaging solutions, ingredients, beverage equipment, intelligent and digital factories, sustainability and more — the event connects buyers with suppliers across the full food and beverage value chain. From production managers evaluating automation investments to R&D teams sourcing novel ingredients and sustainability leads benchmarking new packaging materials, foodpro is where the decisions that shape Australian food manufacturing get made.

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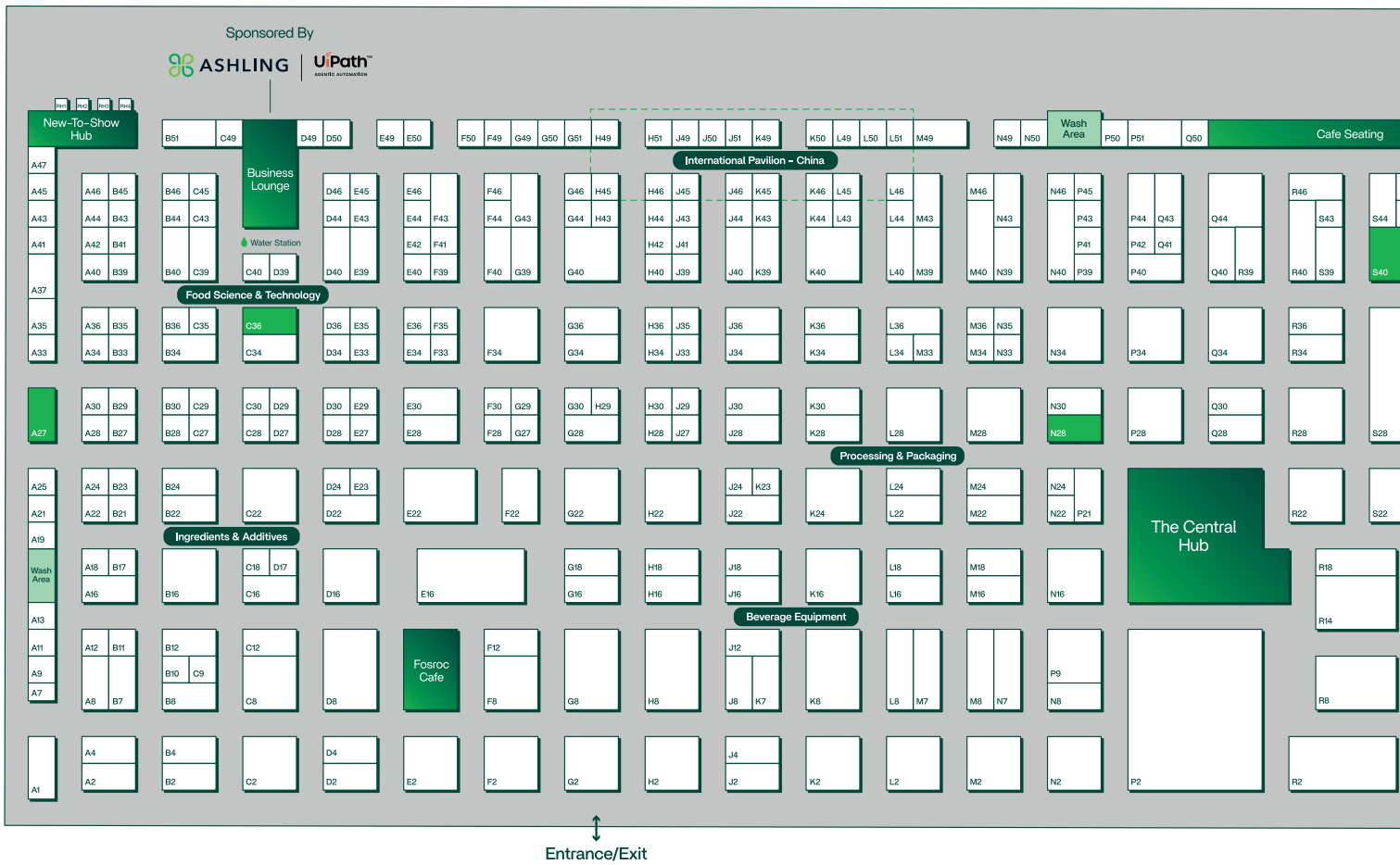
Queensland
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Victoria & Tasmania
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rowevic@rowe.com.au

New South Wales
Ph: (02) 9603 1205
rowensw@rowe.com.au

Western Australia
Ph: (08) 9302 1911
rowewa@rowe.com.au





Sustainability Spotlight Exhibitor



Visit Stand
H16



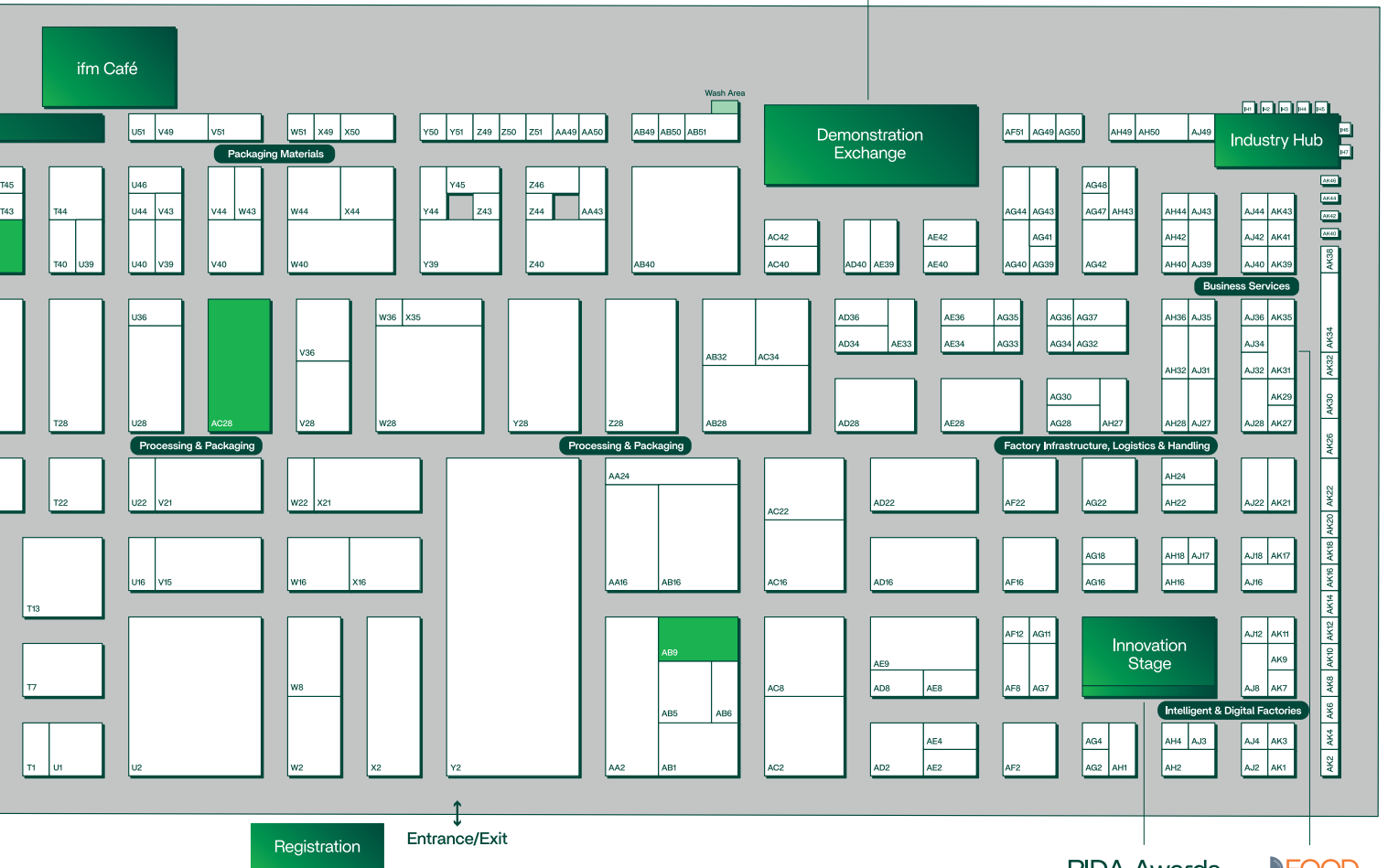
Visit Stand
AE2



Visit Stand
L2

Floorplan

Sponsored By



Registration

Entrance/Exit

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PIDA Awards



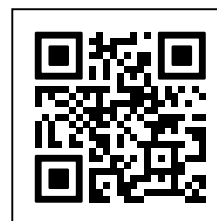
Presented By



Australasian Institute of Packaging

Plan your day at foodpro

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Details correct at the time of printing.

Look who's exhibiting



FOODPRO 2026

Company Name	Stand
Accuweigh	E50
Addverb	AK16
Adept Conveyors	AK22
Advance Pump Systems	K23
Aegimesh Lda	M33
Aerobelt Australia	AH40
Aerofloat Wastewater	AE33
AFGC	IH3
Agrifood Technology	F39
Ahrens & Vaughan Constructions	C12
AIFST	IH2
AIP/ALS/Fillpack	K2
Air Liquide Australia	Q30
AK System Gmbh	W43
ALDUS Tronics	G34
ALFT Packaging Company	P42
Alligator Automations	AH24
Allround Packaging	V36
Alpha MOS	A33
ALS Food & Pharmaceutical	D36
ALVI Technologies Pty Ltd	A28
AM360 Pty Ltd	AD40
Ambe Phytoextracts Pvt. Ltd	F12
Ammega Australia	H22
Anaeron Pty Ltd	RH4
Anglo Industrial Coatings	AG32
Anhui Lesui New Material Co., Ltd	J44
Anqing Zhongchuang Eng. Co., Ltd	J50
Anysort	F22
Apex Epoxy Flooring	AE39
APG Workforce	AA49
APLEX Technology Inc.	AE4
Aqseptence Group Pty	AH22
Aquatiq	Y39
Area Safe Products	Y50
Argus	T22
Armstrong Dynamics	AK27
ASAFE Australasia Pty Ltd	J22
Ashworth Bros., Inc.	S40
Atlas Copco Rental	Q44
Atturra	AG2
Au2mate Australia Pty Ltd	H34
Auger Enterprise Co., Ltd	Q43
Auspress Systems	AG22
Ausquip Industrial Hose	AJ42
Australasian Institute Of Packaging (AIP)	AH1
Australian Beverages Council	IH7
Australian Chicken Meat Federation	IH4
Australian Industrial Vacuum	AJ8
Australian Meat Industry Council	IH6
Australian Water Networks	G22
Australian Wrapping Company	AB40

Company Name	Stand
Australwest	AB1
Avant Group	A22
Axflow	L8
AXIS Supply Chain	AH27
Azelis	G8
B&B Foodpak	U36
Baotou Dongbao Bio-Tech Co Ltd	C9
Barentz Australia	H8
Barnco Pty Ltd	AB16a
Barrier Pack Co., Ltd	K39
Barry Callebaut Australia	D4
BFM Australia	N30
Bio Med Ingredients Pvt. Ltd	B21
bioMérieux	B33
Bio-Rad Laboratories	D39
Biosan International Pty Ltd	A18
Biosys Australia	F33
Biotech Solutions Ltd	T13
Biszon Flexipack Sdn Bhd	U51
BOC	R18
Bodva Pty Ltd	B11
BOGE Compressors	P51
Brenntag Australia Pty Ltd	D16
BSI Group	B30
Bucher Unipektin Ag	P21
Bunzl Australia & New Zealand	R40
Bürkert Fluid Control Systems	S22
Busch Anz Pty Ltd	AG42
Butler Techsense Australia	B39
C.M.T. SRL	E30
CAPS Australia	AA43
Carmi Flavors	G16
CBS Foodtech Pty Ltd	CBS Y28, Z28
Centric Software Hong Kong Ltd	E34
Chemcloud	AK8
CHEP	J28
Chung Shan Machinery Works	P45
Citysoft International	AK2
Clayton Industries	L36
Cleaning Edge Solutions	AK39
Clifford Trading	L34
Cobot	AG28
Coldshield Group Pty Ltd	W8
COMAT	E49
Combilift	AD28
Confoil	S39
Contech	L16
Continental	Q40
Contrak Container Company	J16
COPAR Smart Packaging	V43
Coperion Oceania	AK44
Coregas	V39

Details correct at the time of printing.

Revolutionary NEW cutting technology

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Look who's exhibiting



FOODPRO 2026

Company Name	Stand
Cospak	L22
CRC Industries	Q50
Cryodry	E33
CSB System Australia Pty Ltd	AG4
Cuddon Freeze Dry	AB51
Cumulus Automation	AK6
Daily Sealing System Co., Ltd	P43
Dairy Industry Association	IH5
Dallas Group Of America, Inc.	F28
Dangshan Haisheng Pectin Co., Ltd	G50
DBCE	D2
Demem Pumps	H18
Detectamet Detectable Products	L24
Detpak	P28
DFS Group Australia	AJ34
diligence	D28
Directus International Ltd	N50
DKSH Performance Materials	C8
DNV Australia Pty Ltd	C30
Doehler Australia Pty Ltd	B16
Dolav	H29
Dotmar Engineering Plastics	AC34
DST Dryer	V51
DuBois Chemicals Australia	AG41
Dura Blade Limited	U44
Dura Vision Lighting	J24
Dynapumps	AG7
Ebro Armaturen Pacific Pty Ltd	J30
ECI Solutions	B8
Eco Packaging Direct	M46
Eco-Agri Australia Pty Ltd	C28
Edwards Group	E40
Eleco	AK12
Elementar Australia Pty Ltd	A40
ELGI Equipments Australia	AJ28
Elisa Systems	D34
Emery Industries Pty Ltd	AH28
Emydex Technology	AC28
Endress+Hauser	W16
Ennio International	Z40
Epak (Jiangsu) Co., Ltd	G43
Epson	AJ18
Eriez	T40
Esdan Plastics	AK29
Esko Australia Pty Ltd	R34
Eurofins Food Testing Aus	C34
Evo Energy Technologies	F30
Evoguard Hst Maschinenbau	J4a
Existco Plant Control System	AH2
Eye Lighting Australia	AF12
Fine Pack	Z51
Finest Industrial Co. Ltd	AD36

Company Name	Stand
Fishbowl	AJ40
Flavorpac Co Ltd	F46
Flexco	N28
FLEXOPACK	AB28
Flo-Max Pumps	AG44
Flovision	AJ4
Flow Power	AJ17
Flowcrete	AE42
FMCG Industry Solutions	AJ22
Focus Trading	X16
Food & Drink Business/ PKN	IH1
Food Industry Services	AB16
Food Machines, Ecs, Hydroheat	E28
Food Pro Pty Ltd	AE9
Food Techno Engineering	W44a
Foodcare UPAC	N2
Foodmach	A37
Foodmate Co., Ltd	H49
Foods Connected Australia	AK3
Foshan Jingyi Import & Export Co., Ltd	H40
Foshan Land Packaging Machinery Co., Ltd	J39
Fosroc ANZ	AJ27
FOSS	M18
FPS Food Process Solutions	M22
Freelance Robotics And Robotiq	AJ49
Freemen Nutra Group Oceania	B7
Fresh Life Packaging Aus	W51
FRINKS.AI	AH43
Frontmatec	AD22
FUCHS Lubricants Australasia	AG37
G&M AU Pty Ltd	J33
G&S Foods Ltd	B23
G.M. Steel Fabricators Ltd	AK9
Gansu Dunhuang Seed Fruit & Vegetable Products Co., Ltd	J49
GEA Australia Pty Ltd	AF22
GECM	AK35
GELITA Australia	F8
Gensei Global Industries Co.,Ltd	H51
Global Machinery & Supplies Australasia	R2
Gordon Brothers Industries	M7
Govisually	AK42
Graintec Formula Foods	D22
Graphite Energy	AH32
Gren Innovation Pty Ltd	N40
Grundfos	H16
Guardian Bandsaw Pty	AK21
Hach Pacific	C39
Hall Food Equipment	X21
Hammelmann Australia	K8
Hanamaruki Foods Inc.	A9
Hangzhou Ruixue Intelligent Technology Co., Ltd	J40

Details correct at the time of printing.

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Look who's exhibiting



Company Name	Stand
Hawkins Watts	E22
HD Process	G27
Heat and Control	R8
Hebei Chuanda Machinery Manufacturing Co., Ltd	M39
Hebei Fude Intelligent Technology Co.,Ltd	G46
Hebei Qiqiang Metal Products Co., Ltd	G40
Hebei Xiaojin Machinery Manufacturing Inc.	L46
Hebei Zhida Plastic Packaging Co., Ltd	K44
Heighton	AK11
Hela Spice Australia	D8
Hellay Australia Pty Ltd	A16
Heuch Cooling Solutions	M24
HEUFT Oceania Pty Ltd	AB9
Hexeis	AK14
Highgate Group Australia	S28
Hipex Pty Ltd	H2
HMPs Propac	AE8
Hopak Machinery Co.,Ltd	P44
Hou Cheng Trading Co. Ltd	N49
Humiscope	AG40
Hydroflux Pty Ltd	AB6
Hygiene Australia	E46
Hyjien Pty Ltd	J18
ICCV Halal	AJ44
IDEAGEN	B36
ifm efector	AD16
IH2OM	AG49
ILPRA Australia	R36
IMCD Australia	E16
Impresstik Labelling Systems	M40
Industry Growth Program	AK34
Infruit Australia	A2
INGREDIENTBOX	C18
Integra Water	AK20
Integral Food Ingredients	C2
InterMed	B40
Interworld Electronics	AE4
Intralox Australia Pty Ltd	AC2
IPE Pack And Technology	U22
Jarvis Australia	U28
Jaw Feng Machinery Co., Ltd	M8
JB Ecotex Limited	Z44
JBT Marel	U2
Jiangsu Kolod Food Ingredient	A21
Kaesser Compressors	AF16
Kaida Group Co., Ltd Fj	J45
Kaishan Compressors Australia	L28
Kentmaster Equipment Aust P/L.	T43
Key Diagnostics	R39
Kikkoman Australia	B27
Kingspan Insulated Panels	AK17
Kluber Lubrication Australia	AG30

Company Name	Stand
Kondos Mills	A25
K-Pack Co.,Ltd	S44
Labelmakers Group	N43
Lanphan Industry	B29
Leater Green Packaging	AB49
Leuze	G30
LGPM Process Innovation	H28
Linco Food Systems	AC28
Lindo Technology Group	RH3
Linyi Green Pack Co., Ltd	H42
Lishui Mingyuan Food Co., Ltd	K49
LOSCAM	N39
Lumix Procut	V15
Lxpac (HK) Limited	P41
Machine Knives (Aust) Pty Ltd	J27
Mak Servo Pty Ltd	AG50
Mantiss Corp Pty Ltd	AC8
Mapei	AC42
Marine Hydrocolloids	A19
Markem-Imaje	P9
MatMan Washing Solutions Au	AJ31
Mayekawa Australia	Q41
MCC Label	V44
Mccarthys	AJ39
McLaren Smart Processing	J29
Mefe - Freund - Shermer	Q34
Mera Chemicals Pty Ltd	E23
Merck Life Science Pty Ltd	B40
Merieux Nutrisciences	E39
Merriwa Industries	A7
Metrohm ANZ	F35
MHM Automation	AD22
Michaelona Flavours	B28
Mil-tek Waste Solutions	AK4
Minipack International Pty Ltd	T7
Moffat Pty Limited	N34
Motion Asia Pacific	AG18
Mploy HR Group	AH44
MTA	AH18
MULTIVAC Australia Pty Ltd	T28
Munters Australia Pty Ltd	U39
NAB Clean	AK18
Neogen	E35
NETZSCH Australia Pty Ltd	AG33
Niche Gas Products / SGTA	M36
Ningbo Bolex Cutlery Inc	H46
NIRAS	T1
Nizona Corporation, Japan	D27
NOV Australia	K36
Novatech Controls Pty Ltd	Z43
NSF	A36
NWI Group	B34

Details correct at the time of printing.

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FoodPro 2026

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Stand #N34



Look who's exhibiting



Company Name	Stand
O'brien	AE28
Oestergaard Pty Ltd	P2
OFI Weigh & Inspection	W40
OFS	P39
Omya	A4
Oomiak Pty Ltd	AF51
Optima Weightech Pty Ltd	AC40
Orbimax	AG43
Orbit Cleaning Services Aust.	D46
Oxylogix Solutions	B51
Ozkor Pty Ltd	U46
Pac Food	W36
Pac Food	X35
Pakall	U1
Paktech	AE2
Palintest	D44
Paul Brady Building Group	N7
PBSA POS	M34
Peacock Bros.	V49
Peratex	Z49
Perfect Automation	R14
Perimondo	A1
Perten (A PerkinElmer Company)	C27
Piab Lifting Automation	J8
Plastic Fabrications Pty Ltd	T44
Platypus Print Packaging	Y45
Pmax Solutions Pty Ltd	AK26
Premier Door Systems	K34
PRO ALI DESIGN	N16
Process Evolution	K7
Process Pumps Pty Ltd	K24
Produxiom AI & FoodLegal	AK38
Profilt (Aust) Pty Ltd	K28
Protection Experts Australia	N46
Protex Water	W22
Proxa Australia	AJ43
Pryde Measurement	E45
Q-Boss	G29
QMS Audits Pty Ltd	N33
Queen Professional	C16
r3pack	D30
Radiant Inspection Pty Ltd	X50
Ravenwood Packaging Ltd	AD2
R-Biopharm	C45
Reactive Engineering Pty Ltd	M2
Recoila International	N24
REDOX	B4
Regional Growth NSW Development Corporation	AK43
Regional Workforce Management	AK1
RELEX Solutions	AJ36
Reliable Australasia	D49
Restock Pty Ltd	F2

Company Name	Stand
Result Group	AH50
Rettenmaier AU & NZ Pty Ltd	G18
Ribon Intelligent Equipment	AA24
Richard Foot Mach & Wire Belt	Q28
Right Click IT	AK46
Rivers Ingredients	B17
ROBOQBO	AD8
Rowe Scientific Pty Ltd	E36
ROXSET Australia	N8
Sacco System Australia	B24
Safco (Singhanian Alu Foils)	AH42
Safecoat Epoxy Flooring	AJ16
Safedefence	N7
Sammic Australia Pty Ltd	U16
Sanikleen Group Australia	AG11
Savannah Bio Systems Pty Ltd	E2
Scantec Refrigeration	S43
Schmalz	AH16
SCHÜTZ	AB32
Scott Automation	AF8
SE Advisory Services	AG47
Sealed Air	T45
Seeley International	AE36
Sefar	P50
Select Equip	X44
SEW-EURODRIVE	L18
SGS Australia	C35
Shandong Hengxin Biotech Co., Ltd	G44
Shandong Kangbeite	J36
Shandong Longze Machinery Co., Ltd	M49
Shandong Qilu Ethylene Chemicals Co., Ltd	L43
Shandong Xindaxin Food Industrial Equipment Co., Ltd	K46
Shandong Yuwang Pharmaceutical Co., Ltd	K43
Shanghai One-Stop Engineering Co., Ltd	K50
Shanghai Victorystar Intelligent Technology Co.,Ltd	L50
Shanghai Xiaoteng Automation Equipment Co., Ltd	L40
Shankar Nutricon	B22
Shenzhen Yongliantai New Materials Technology Co., Ltd	H45
Shimadzu Oceania Pty Limited	B35
Showa Gloves	C29
SIAD Macchine Impianti	G29a
Signode Australia	Z46
Sika Australia	AG35
Silikal	AH49
SK Pack Co., Ltd	F43
SKYHERB	G49
Slimstock	D29
Smith & Loveless Pty Ltd	AJ35
Solberg Filtration	Y44
Sphere International LLC	E27

Details correct at the time of printing.

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MCEC, Melbourne

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Look who's exhibiting



Company Name	Stand
Square Technology Group Co., Ltd	K40
Stark Food Systems	W44
StarVac Systems	AF2
Steam Australia	AG34
Summit Machinery	K16
Suncoast Green Energy	AK32
Sunfinity Solutions	G2
Surecove / Stainless Drains	AE34
Suzhou Jingle Packaging Technology Co., Ltd	H44
Suzhou Lucky Time Pack Material Co., Ltd	L51
Sweepers Australia Pty Ltd	AG36
Swivelpole	AK7
Symbio Laboratories	D40
Taizhou Hulk Food Machinery Co.,Ltd	J46
Tapflo	R22
Tavil-Ind S.A.U.	W2
Technical Engineering Group	Z50
Techno-Pak Australia Pty Ltd	AJ12
Tecnair Mfg (Aust) Pty Ltd	AD34
Tetra Pak	L2
Thabico Food Industry JSC	B2
The Coffee Brewmasters	B12
The Health Ingredients Co.	A12
The Ingredient Warehouse	A8
The University of Melbourne	A34
Thermo Fisher Scientific	C36
Theta Technologies Pty Ltd	E29
Thompson Meat Machinery	X2
Thoritech Australia	J2
Thynkprocess Pty Ltd	J35
Tigerlight	AK7
TilliT	AK6
Timken	AK30
Todd Engineering Ltd	AJ2
TOMRA Food	AA50
Tork	M16
Toshiba Australia	A30
Total Construction	P40
Totalpacks Pty Ltd	G36
TPAC Packaging India Pvt Ltd	H30
Tri Tech Refrigeration Qld	AB50
Trimatt Systems Pty Ltd	M28
Triton Commercial Systems	AC22
Triune Enterprises	D24
TZAW Bao Co., Ltd	U40
ULMA Packaging (Aust) Pty Ltd	W28
Universal Systems	AK10
Utien Pack	V40
Vacpac	V21
Vacuum Lifting Australia	AE40

Company Name	Stand
Veeco Pallets	R46
VEMAG Australia Pty Ltd	Vemag Y2, AA16, AA2
Vendart Diagnostics Pty Ltd	C40
Verge Safety Barriers	G28
Victus International Pty Ltd	C22
Vidya Pvt Ltd	D17
Viking Food Solutions	V28
Visco Pump & Seal Group	H36
Viscount Pooling Systems	J12
Visy Technology Systems	R28
Vulcanic	AJ32
Wanglin Bio-Tech Co., Ltd	A11
Warsonco Intelligent Technology (Guangdong) Co., Ltd	L45
Waterform	AG48
Wedderburn	AG39
Wells a Vikan Company	N35
Weltrade Packaging	J34
Wenzhou Nacheng New Material Technology Co., Ltd	K45
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Details correct at the time of printing.

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Innovation stage seminar program



12 sessions across four days from 26–29 July 2026

FOODPRO 2026

SUNDAY, 26 JULY:	
<p>12:00 – 12:45 PM Digitisation in Food Manufacturing</p>	<p>Food manufacturers are relying more on digitisation to optimise their processes and reduce cost and bottlenecks along the supply chain. Software solutions such as ERP, MES, automation projects and AI can help businesses achieve those goals and create real competitiveness.</p>
<p>1:00 – 1:45 PM Improving Yields, Energy Efficiency, and Quality in Potato Processing through PEF and AI-Based Process Control Kevin Hill Elea Technology GmbH Application Support Manager</p>	<p>Pulsed Electric Fields (PEF) is a non-thermal technology inducing electroporation to improve texture and processability of tubers, fruits and vegetables. In the potato industry, it reduces breakage, starch loss, frying time and oil uptake while increasing yield. PiCon, an AI-based inline control, is designed to optimise PEF efficiency in real time.</p>
<p>3:00 – 3:45 PM From Weeks to Minutes: How AI Agents Are Rewriting the Rules of Food Label Compliance Kiran Kumar GoVisually CEO</p>	<p>Most food brands have spent the last decade adding more reviewers, more spreadsheets, and more approval steps to reduce labelling risk. Yet recalls, rework, and compliance errors continue to happen. What changes when AI reviews every label? This session explores how GoVisually is helping brands shrink review cycles from weeks to minutes, reduce risk, and reshape the future of label compliance — with real-world examples and a live demonstration of agentic AI in action.</p>
<p>4:00 – 4:45 PM Unlocking Uptime: Advanced Power Quality Technologies for Food & Beverage Manufacturing Daniel Mitchell Hexeis Energy Solutions, Applications & Growth Strategy Manager</p>	<p>Power quality is a hidden risk across food and beverage manufacturing — impacting yield, safety, uptime and compliance. Drawing on real data from Hexeis' Energy Infrastructure Management System (EIMS), this session shows how voltage conditioning and harmonic filtering deliver measurable ROI and strengthen site resilience.</p>
MONDAY, 27 JULY:	
<p>10:00 – 11:00 AM AIP Panel Discussions</p>	<p>The AIP will be hosting four panel discussions on the Innovation Stage at foodpro, which will bring together leading technical packaging experts covering a broad range of topics including the latest global and regional regulatory framework for extended producer responsibility, design for recycling vs design for circularity, innovative materials and trends in food and beverage packaging design, sustainable packaging design, fibre alternative, data and digitalisation and more. The experts will offer global, regional and local perspectives to the discussion.</p>
<p>3:30 – 4:15 PM Cooling Innovation in Action: The Future of Cold Chain Technology for Food and Beverage Ester Gomez Heuch Cooling Solutions Business Development Manager</p>	<p>Explore the latest innovations in cold chain technology for the food and beverage industry. This session covers advanced cooling solutions for food and beverages, featuring real-world insights from engineering and baking experts on improving efficiency, product quality and production performance.</p>



TUESDAY, 28 JULY:

<p>11:00 – 11:30 AM Food Future 2035: The Critical Decade Todd Redwood BSI Group <i>Global Managing Director – Consumer, Retail and Food</i></p>	<p>The global food system is entering its most defining decade. This session explores converging pressures, from climate and geopolitics to nutrition and safety, and what they mean for businesses and policymakers. Discover the strategic shifts, innovations and collaborations needed to build resilient, sustainable food systems by 2035.</p>
<p>12:00 – 12:45 PM Automation That Delivers: Lessons from Food Industry Leaders Panel</p>	<p>Senior leaders from Detmold, Lactalis and Woolworths come together for a practical, peer-led discussion on how leading food and FMCG organisations are scaling automation across supply chain and operations — sharing real outcomes, lessons learned, and what it takes to move beyond pilots into enterprise impact.</p>
<p>2:00 – 2:45 PM Leveraging AI in Formulated Goods: Accelerating Innovation and Ensuring Compliance Phillip Wills Centric Software <i>Sales Manager, Formulated Goods, ANZ</i></p>	<p>Discover how AI-powered PLM is transforming formulated goods development. This session explores how food and beverage brands use Centric Software to accelerate innovation, ensure regulatory compliance and improve cross-functional collaboration.</p>
<p>3:00 – 3:45 PM Why Tackling Food Loss and Waste Deserves Our Attention and How We Can Help Build a More Sustainable Future Together Rachel Ng DNV <i>F&B Manager (SEA & Oceania)</i></p>	<p>This session underscores the importance of tackling food loss and waste across the supply chain and its impact on businesses, communities and the planet. It introduces practical actions, including The Pledge certification, to drive awareness and foster sustainable habits through industry-wide collaboration.</p>
<p>4:00 – 4:45 PM Shop Floor to the Top Floor: Closing the Manufacturing Productivity Gap with Connected Workforce Leigh Fletcher QAD Redzone (on behalf of Atturra) <i>VP of APAC</i></p>	<p>Australian food manufacturers are under pressure from labour shortages, rising costs and margin compression — yet productivity gains remain elusive. This session explores how Connected Workforce platforms empower frontline teams with real-time visibility, AI-driven insights, paperless processes and measurable results — delivered in as little as 90 days.</p>

WEDNESDAY, 29 JULY:

<p>1:00 – 1:45 PM Are we detecting salmonella fast enough to act? Panel</p>	<p>Join a panel of ANZ industry, regulatory and scientific experts to explore how salmonella risk is challenging current microbiology workflows. Through real-world examples, discover how faster detection supports earlier decisions, strengthens prevention and delivers measurable improvements in compliance, efficiency and cost.</p>
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Vacuum Cooling. The fix to your cooling bottleneck.

For many food manufacturers, cooling is one of the most expensive and time-consuming stages of production. Products may be baked, cooked or processed efficiently, only to spend hours waiting before they can be packed, stored or dispatched. During that time, valuable floor space is tied up, labour is waiting, production flow slows down and existing chilling systems continue consuming significant energy.

Vacuum cooling offers a smarter way forward.

Instead of relying only on traditional blast chillers, ambient cooling or large cooling rooms, vacuum cooling rapidly removes heat from suitable products inside a sealed chamber. By lowering the pressure, moisture evaporates from the product and draws heat out quickly and evenly. For food applications, cooling times can be reduced from hours to minutes, helping food businesses increase throughput, move products through production faster, reduce bacterial growth and pack quicker.

The impact can be significant.

Manufacturers using vacuum cooling are often looking to reduce pressure on existing chilling infrastructure, lower energy demand, improve product consistency and

recover valuable production space. In some operations, vacuum cooling may reduce the need for oversized or ageing chilling systems altogether, allowing businesses to rethink how much more they can achieve within their current facility.

For cooked food and ready-meal producers, it helps products reach target temperatures faster after cooking, supporting food safety, packaging speed and production flow. For bakeries, this means faster cooling before slicing, packing or dispatch. For gluten-free and specialty bread manufacturers, vacuum cooling supports better structure, consistency and handling. For fresh produce, it removes field heat quickly to protect freshness, shelf life and quality. For turf and horticulture, controlled cooling helps increase shelf life and protect product condition after harvest and during transport.

But the real value is not just the machine. It is the expertise behind it.

Heuch Cooling Solutions is Australia's leading specialist in industrial vacuum cooling for food, fresh produce, turf, bakeries and cooked food applications. Through our partnership with Weber Vacuum Group, we bring proven Dutch technology to Australian

businesses, backed by more than 20 years of international vacuum cooling experience across Europe, North America and Asia.

We also support customers beyond installation. Through our local and global network, businesses gain access to specialist application knowledge, master baker programs, chef-led training and ongoing technical support. This helps teams understand how vacuum cooling can be applied to their specific products, processes and production goals.

Alongside vacuum cooling, Heuch also provides a wide range of food and beverage cooling solutions, including blast freezers, blast chillers, industrial ice makers, cool rooms and custom-engineered refrigeration systems designed to suit specific facility layouts and long-term operational requirements.

For food businesses looking to reduce cooling bottlenecks, improve efficiency and get more from their existing operation, vacuum cooling is not just another cooling option. It is a chance to rethink what your production line can achieve.

To learn more or request a demonstration, contact Heuch Cooling Solutions.

HEUCH COOLING SOLUTIONS

Heuch Cooling Solutions
www.heuch.com.au/food



STAND
AH1

paillard / saebeer

AIP ELEVATES PACKAGING DISCUSSIONS AT FOODPRO 2026

Over four dynamic days, foodpro 2026 will bring together the full spectrum of food manufacturing and packaging with more than 400 exhibitors, cutting-edge displays, and hands-on learning opportunities for attendees. Visitors will also have the chance to take part in AIP-led mini training courses and forums, covering key topics in food packaging innovations, sustainable packaging design and regulations, food waste and the intersection with packaging, and more.

As one of the leading Association Partners for foodpro, the Australasian Institute of Packaging (AIP) has developed an action-packed week for anyone who is interested in learning more about packaging for the food and beverage industries.

During foodpro, the AIP will be offering six educational sessions including two mini training courses, four packaging panel discussions, a walking tour of the show, and an Australasian Packaging Innovation & Design (PIDA) Award showcase with the winners being announced on 28 July. The AIP will also have an exhibition stand.

AIP Packaging Panel Discussions x4 — Monday, 27 July

The AIP will be hosting four panel discussions on the Innovation Stage at foodpro, which will bring together leading technical packaging experts covering a broad range of topics, including the latest global and regional regulatory framework for extended producer responsibility, design for recycling vs design for circularity, innovative materials and trends in food and beverage packaging design, sustainable packaging design, fibre alternative, data and digitalisation, and more. The experts will offer global, regional and local perspectives to the discussions.

AIP Packaging Training Courses x2 — Tuesday, 28 July

- Training Course 1. Unboxing Accessibility: Easy to Open, Reclose, Grip & Handle Packaging Design
- Training Course 2. Future of soft plastics and flexible packaging: Sustainable Trends & Innovations



On 28 July, the AIP will be running two mini training courses which are designed for the micro and SME sector, as well as the multinationals. The training courses are a paid program so all attendees will need to register early. Visitors can attend one or two courses and attain a Certificate of Completion and points towards the Certified Packaging Professional designation.

Register to attend here.

Australasian Packaging Innovation & Design (PIDA) Awards — showcase and gala dinner — Tuesday, 28 July 2026

The AIP will be running the annual Australasian Packaging Innovation & Design (PIDA) awards on 28 July across the road at The Aviary, Crown Complex. Coordinated by the AIP, the Australasian Packaging Innovation & Design (PIDA) Awards are designed to recognise companies and individuals who are making a significant difference in their field in Australia and New Zealand. The PIDA Awards are the exclusive award program for all Australia and New Zealand entries into the prestigious WorldStar Packaging Awards, which are coordinated by the World Packaging Organisation (WPO). All of industry is invited to join the gala awards ceremony. The AIP will also have a unique

PIDA showcase area at foodpro for everyone to visit and see the 2026 round of finalists. Winners will be announced at foodpro on 29 July.

AIP expert walking tour for foodpro — Wednesday, 29 July 2026

The AIP will have an expansive Education team attending foodpro, so they will be guiding walking tours of the show for AIP Members and industry colleagues, as well as for all of the students that the AIP has across the Diploma in Packaging Technology, the Certificate in Packaging, the Fundamentals of Packaging Technology course and the Master of Food & Packaging Innovation degree. Anyone is welcome to join the walking tour with the AIP experts, visit AIP member stands, and discuss key trends and innovations that are being showcased. This walking tour will also include the Australasian Packaging Innovation & Design (PIDA) showcase and announce the winners of the 2026 round.

All attendees who participate in the AIP educational program will receive a Certificate of Attendance and points towards the Certified Packaging Professional (CPP) designation.



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of products and
their content



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The AIFST26 annual convention brings science and industry together

STAND
IH2

AIFST26, the Australian Institute of Food Science and Technology's flagship annual convention, will take place on Monday, 27 and Tuesday, 28 July 2026 at the Melbourne Convention & Exhibition Centre (MCEC), running concurrently with foodpro 2026.

The co-location of AIFST26 with foodpro 2026 will bring food science and technology professionals, researchers, regulators, manufacturers, students and industry leaders together with Australia's broader food manufacturing, processing and packaging community.

Together, the events will create an expanded platform for knowledge sharing, collaboration and connection across the full food and beverage value chain — from research, regulation, product development and food safety through to manufacturing, processing, packaging, technology and commercial application.

With the theme 'Grow, Learn, Connect and Champion', AIFST26 is designed to spark new thinking, strengthen collaboration and drive meaningful conversations about building a more sustainable, resilient and inclusive food system.

Across two days of plenary and concurrent sessions, the convention will feature more than 50 speakers from across the agrifood sector. Key focus areas will include food safety, advances in health and nutrition, sensory and consumer science, food security and resilience, advanced processing, education, food policy and regulation, innovation and sustainability.

AIFST is proud to welcome Tom Black from the Department of Agriculture, Fisheries and Forestry to open this year's convention, reflecting the importance of food science and technology in supporting Australia's agrifood capability, resilience and future growth.

The program will feature the prestigious JR Vickery Address, to be delivered by Professor Ling Zhi Cheong, Professor in Food Science and Assistant Dean (Enterprise and Innovation) at University of Melbourne, looking at the future of food through a

AIFST26
27–28 July 2026
Melbourne Convention & Exhibition
Centre (MCEC)
www.aifst.asn.au/AIFST-2026

traditional and innovative lens. The broader keynote program will also cover nutrition, innovation, food safety, sustainability and AI.

AIFST CEO Fiona Fleming said AIFST26 provides an essential platform for the food science and technology community to connect, learn and contribute to the future of the sector.

"AIFST26 brings together the people, science and ideas helping shape the future of food. The Convention is an important opportunity to explore the latest developments across the agrifood science community, share expertise, strengthen collaboration and champion the role our profession plays in building a safe, sustainable and innovative food future," Fleming said.

AIFST26 attendees can expect a comprehensive technical program, expert speakers, panel discussions, networking opportunities and access to the broader foodpro exhibition environment.

Key benefits of attending AIFST26 include:

- staying up to date with the latest trends, research and innovations
- opportunities to collaborate across academia, research and industry
- deeper understanding of emerging industry trends and market shifts
- networking with sector leaders and like-minded professionals
- Continuing Professional Development points for AIFST members

For more information, visit www.aifst.asn.au/AIFST-2026.



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Since 1999, MTA Australasia has proudly supported the Australian food and beverage industry, delivering solutions renowned for their power, performance, and reliability.



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26 - 29 July 2026
MCEC Melbourne





Testing beef trim sampling cloths for *Escherichia coli* O157:H7, STEC, and *Salmonella* species with harmonised enrichments

Introduction

Ensuring the safety of beef trim is paramount to public health and industry compliance. United States Federal Regulations mandate rigorous testing procedures to detect potential contaminants in beef products, prominently focusing on pathogens such as *Escherichia coli* O157:H7 and non-O157 Shiga toxin-producing *E. coli* (STEC) serotypes, along with *Salmonella* species. This includes a zero-tolerance policy for the presence of STEC, including *E. coli* O157:H7 in beef trim. Although presence of *Salmonella* in beef trim is permitted, beef product manufacturers are required to monitor and control the presence of *Salmonella* at their sites and in their products. These stringent regulations aim to prevent foodborne illnesses and uphold the quality standards expected by consumers.

To meet these critical requirements, we offer a comprehensive suite of solutions designed for the rapid and accurate detection of these pathogens from beef trim sampling cloths in as little as ten hours (Figure 1).

The performance of these assays has been verified according to AOAC Appendix J method validation guidelines. The assays are designed to offer high specificity and sensitivity, ensuring dependable results in a timely manner. By leveraging our advanced PCR technology, food manufacturers and relevant laboratories can enhance their testing protocols, protect public health, and maintain compliance with regulatory standards.

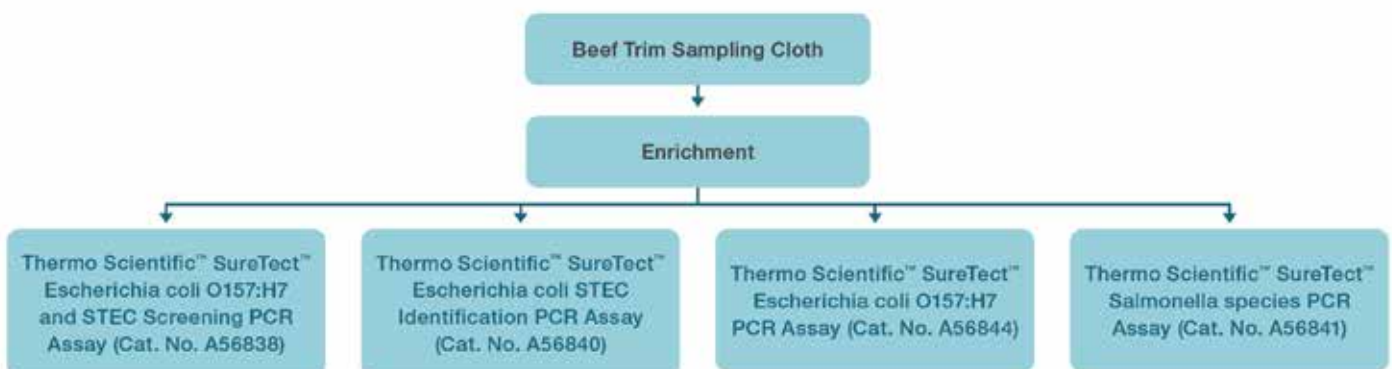


Figure 1. Overview of beef trim sampling cloth testing with SureTect PCR Assays.

Methods of verification

The study was conducted according to AOAC Appendix J method validation guidelines. The SureTect PCR Assays related to STEC and *E. coli* O157:H7 were compared to the USDA FSIS MLG 5C.03 reference method. The SureTect Salmonella species PCR Assay was compared to the USDA FSIS MLG 4.14 reference method.

To provide flexibility, beef trim sampling cloths were tested both with and without neutralizing Buffered Peptone Water (nBPW). The enrichment steps for all four SureTect PCR Assays were harmonized to offer end users streamlined protocols to meet their testing requirements (Table 1).

In addition, the sampling cloths were artificially contaminated with both *Salmonella* and STEC, simulating a worst-case real-world scenario. This methodological approach provided a robust evaluation of the harmonized enrichment performance, ensuring detection of both pathogens is possible, even in a co-infection scenario.

Study results

The PCR assay workflows met AOAC performance requirements and there were no statistically significant differences observed when comparing to the gold standard reference methods (Table 2).

Table 1. Choice of harmonized protocols for beef trim sampling cloth enrichment

Matrices	Enrichment protocols
	SureTect STEC Screening and Identification, SureTect <i>E. coli</i> O157:H7, SureTect Salmonella species
Beef trim sampling cloth without nBPW ^a	1x cloth and 225 mL pre-warmed BPW ^b , 8–24 h at 41.5 ± 1°C
Beef trim sampling cloth with nBPW (25 mL)	1x cloth in 25 mL nBPW and 200 mL pre-warmed BPW, 8–24 h at 41.5 ± 1°C
	1x cloth in 25 mL nBPW and 200 mL mTSB ^c , 15–23 h at 42 ± 1°C ^d

a. nBPW = neutralizing Buffered Peptone Water; b. BPW = Buffered Peptone Water; c. mTSB = modified Tryptone Soya Broth; d. USDA MLG enrichment protocols.

Table 2. POD results at fractional level in beef trim sampling cloth testing

Matrices	Enrichment	Timepoint	SureTect STEC Screening and Identification ^a		SureTect <i>E. coli</i> O157:H7		SureTect Salmonella species ^b		Result
			dPOD ^c	CI ^d	dPOD	CI	dPOD	CI	
Beef trim sampling cloth without nBPW ^e	225 mL pre-warmed BPW ^f , 41.5 ± 1°C	8 h and 24 h	0.00	-0.28, 0.28	0.00	-0.28, 0.28	-0.10	-0.37, 0.19	Pass
Beef trim sampling cloth with nBPW (25 mL)	200 mL pre-warmed BPW, 41.5 ± 1°C	8 h and 24 h	0.05	-0.24, 0.3	0.05	-0.24, 0.33	-0.05	-0.33, 0.24	Pass
	200 mL mTSB ^g , 42 ± 1°C ^h	15 h	0.00	-0.13, 0.13	0.00	-0.13, 0.13	0.00	-0.13, 0.13	Pass

a. Enrichment AOAC Performance Tested MethodSM Certified; b. Enrichment AOAC Official Method of AnalysisSM approved; c. dPOD = Difference in Probability of Detection; d. CI = Confidence Intervals (95%); e. nBPW = neutralising Buffered Peptone Water; f. BPW = Buffered Peptone Water; g. mTSB = modified Tryptone Soya Broth; h. Paired with USDA FSIS MLG 5C.03 and MLG 4.14.

Conclusions and significance

Ensuring the safety of beef trim through rigorous testing is crucial for public health and industry compliance. Our comprehensive suite of solutions offer a robust and efficient workflow for detecting *E. coli* O157:H7, non-O157 STEC serotypes, and Salmonella species from beef trim sampling cloths.

A single sample enrichment for all four PCR assays streamlines the testing process, enhancing efficiency. Additionally, the coinoculation of sampling cloths with both *Salmonella* and STEC simulates the worst-case real-world scenario, proving method performance and ensuring reliable detection.

The methods meet AOAC acceptability requirements by demonstrating no statistically significant differences in performance compared to the relevant reference method, showcasing their high specificity and sensitivity. The SureTect *Escherichia coli* O157:H7 and STEC Screening PCR Assay and SureTect *Escherichia coli* STEC Identification PCR Assay were certified by AOAC Performance Tested MethodsSM for the enrichments described in Table 2, while the

SureTect Salmonella species PCR Assay has been approved by AOAC Official Methods of AnalysisSM for the same enrichments.

Furthermore, the simplicity and ease of use of these assays make them ideal for food safety professionals seeking dependable and timely results.

Through advanced PCR technology, Thermo Fisher Scientific aids in safeguarding public health and maintaining compliance with stringent regulatory standards.

Learn more at thermofisher.com/suretect

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**STAND
AC28**
WEIGHING AND GRADING SYSTEM

Linco Food Systems will present the BAADER TrueGrader 1810, a weighing and grading system designed for processors handling fresh or IQF products. The unit uses individual cups to carry and weigh product, supporting consistent handling of pieces that need accurate weight separation for packing, batching or downstream processing.

The BAADER TrueGrader 1810 handles product from 10 to 350 g per piece and fresh or frozen items up to 200 mm long. Its published capacity is up to 250 pieces per minute, with weighing accuracy stated as less than ± 1 g per deviation. The compact footprint is suitable for plants where floor space is limited, with machine dimensions listed as 4191 mm long, 1092 mm wide and 1874 mm high.

Features include simple eight-drop grading, individual trays that allow product to slide off, proximity-sensor detection, a one-motor design, no photoeyes and no modular plastic belts. Optional equipment includes an infeed system, batch reset buttons, packing or bagging chutes, buffers, box shelves, takeaway conveyors and BAADER Edge gateway data readiness for real-time grading information.

Linco Food Systems
www.linco.com.au

**MODULAR FILLING AND
PACKAGING MACHINE**
**STAND
R34**

The Dosomat MOVE by Waldner Germany represents more than a technical upgrade in filling and packaging – it signals a broader shift in how manufacturers must think about production in a rapidly evolving market. At its core, the system reflects a growing industry demand for agility, efficiency and sustainability, all delivered within a single, modular lifecycle solution.

What stands out is its emphasis on flexibility. In an era where batch sizes shrink and product variation expands, the ability to switch formats quickly and produce even batch size one efficiently is no longer optional, it is essential. The Dosomat MOVE by Waldner directly addresses this, as it has been designed to enable manufacturers to stay competitive without sacrificing productivity.

Equally important is its focus on operational efficiency and reliability. By reducing system complexity and minimising downtime through independent lane control, the system is designed for stable output and improved overall equipment effectiveness (OEE).

Beyond performance, the system responds to rising sustainability expectations with lower energy consumption, reduced waste and lifecycle cost optimisation.

Esko Australia Pty Ltd
www.eskoaustr.com


PREMADE POUCH PACKAGING MACHINE
**STAND
X44**

Delivering a practical and affordable step into automated pouch packaging, the General Packer X10-ST is designed to improve production efficiency, packaging consistency and line flexibility for food manufacturers. Combining reliable servo-driven performance with a compact footprint, the X10-ST automates the filling and sealing of premade pouches across a broad range of food applications.

Capable of running 15–60 packs per minute depending on product and pouch configuration, the machine is engineered to reduce manual handling while maintaining stable pouch transfer and consistent seal quality. Supporting fill volumes up to 1 kg and pouch sizes ranging from 100–230 mm wide and 130–380 mm long, the machine provides flexibility for manufacturers packaging

snacks, frozen products, powders, fresh produce and convenience foods.

Operators can benefit from a simple touchscreen control interface that allows fast changeovers, streamlined parameter adjustments and simplified operation during production. Constructed from food-grade stainless steel, the machine is built for hygiene, durability and reliable performance in demanding food manufacturing environments.

Select Equip
www.selectequip.com.au



STAND
Q30

CRYOGENIC INJECTOR

Air Liquide is displaying the CRYO INJECTOR-CB3 at foodpro 2026, a patented, stainless steel cryogenic injector designed for bottom-injection temperature control applications. Engineered in accordance with European Hygienic Engineering & Design Group (EHEDG) guidelines, the injector features stainless steel food-contact surfaces and a self-sealing design to prevent food blockages.

The unit is used for batch processing in the meat, poultry, fish and seafood sectors. It retrofits onto single-wall mixer/grinders and mixer/blenders, and can be installed in configurations ranging from 2 to 16 injectors. For new machinery, control integrates into the existing PLC panel, while an optional electrical control panel is available for used equipment.

The CRYO INJECTOR-CB3 is compatible with both liquid nitrogen (ALIGAL 1) and liquid carbon dioxide (ALIGAL 2), achieving a flow rate of 12 kg/min for either cryogen. Operators can switch between the two gases by changing the internal calibrated insert.

Air Liquide Australia Limited
www.airliquide.com.au



STAND
Z28

AUTOMATED SAUSAGE PRODUCTION SYSTEM

The REX AKS 65M is an automated sausage production system configured with a REX vacuum filler and RHS 330 hanging system.

The system is designed to maintain productivity through automatic casing loading utilising a casing magazine and turret with three linking tubes. This enables continuous production with casing changes completed in under two seconds.

The AKS 65M processes natural, collagen and artificial casings and is suited to applications requiring consistent output across extended production runs.

The system is designed to provide a complete solution that can help to increase output and streamline production.

CBS Foodtech
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 75 YEARS OF
KRONES



COMPRESSED AIR IN THE FOOD AND BEVERAGE INDUSTRY

STAND
P51

Class 0 oil-free compressed air is essential for producing food that is safe for consumers. BOGE has several compressor technologies that are designed to provide reliable protection against contamination.

Process filtration plays a critical role in maintaining product quality, ensuring safety and meeting regulatory standards in industry. For critical applications within the plants, users need ISO 8573-1 Class 0 oil-free air to ensure the highest standards of quality and safety.

Onsite nitrogen and oxygen generation: contact with oxygen must be avoided in various production steps in the manufacture of beverages such as fruit juice and beer. In this context, there is a risk of microbial infections as well as oxidative and enzymatic reactions. This can lead to quality losses or to spoilage of the beverages. By blanketing production and storage tanks with nitrogen, this risk can be minimised or eliminated.

MAP (modified atmosphere packaging): food packaging is also often made in the presence of a shielding gas. This is designed to increase durability for transport and extend the use-by date. Packaging under a modified nitrogen atmosphere is designed to keep food fresh and durable for longer without the addition of preservatives. This MAP method is mainly used for oxygen-sensitive foodstuffs such as meat, fish, nuts, yoghurt, cheese, pasta, bread, salad and vegetables.

Boge Compressors (Australia) Pty Ltd
www.boge.net.au

STAND
AJ18

COLOUR LABEL PRINTER

The Epson ColorWorks CW-C4010 brings on-demand colour label printing to the kitchen, bar or packaging area. Designed for food and beverage environments, it enables restaurants, caterers and producers to print vivid, high-resolution colour labels for ingredient, allergen or branding applications directly onsite.

Its compact footprint and durable pigment inks make it suitable for compliance labelling, specialty products and craft food packaging where professional presentation and accuracy matter.

In fast-paced environments where things shift on the fly, businesses demand dynamic label printing solutions to help maximise the mobility and efficiency of operations. Epson's ColorWorks on-demand colour label printer has expanded connectivity and compatibility, improved image quality, remote management tools, and increased ink capacity.

The label printer is compatible with the gamut of major middleware programs as well as ZPL II, SAP, Windows, Mac and Linux, allowing smooth integration with virtually any existing workflow. It also has optional Wi-Fi connectivity.

To ensure labels have scannable barcodes, legible text and meet branding requirements, the ColorWorks CW-C4010 is designed to deliver crisp, photo-quality images and barcodes, and up to 1200 dpi resolution with variable droplet sizes.

Epson Australia Pty Ltd
www.epson.com.au



WASTEWATER TREATMENT SOLUTION

STAND
AE33

Food and packing processors need reliable trade waste treatment that keeps production running smoothly and minimises maintenance. Aerofloat has refined its Dissolved Air Flotation systems to meet these exact demands, culminating in the 4th generation AeroCIRC DAF.

The system translates technical design into direct operational advantages. The 60-degree hopper bottom features a radial scraper to deliver a self-cleaning process, significantly reducing manual labour.

To easily manage fluctuating daily production flows, a concentric adjustable weir is designed to provide precise level control. Because facility space is highly valued, an integrated saturator keeps the equipment footprint exceptionally tight. Furthermore, integrated stainless conduits, isolators and pneumatics are designed to ensure a clean installation, cutting down on site disruption.

Available in 20 and 30 m³/h capacities, the AeroCIRC DAF is built for the heavy demands of modern food and packaging manufacturing.

Exhibiting at foodpro 2026 on stand AE33, Aerofloat creates custom wastewater treatment solutions suitable across all business types in the food and beverage industry. Its patented technology uses traditional techniques combined with clever engineering, to create low-maintenance, compact and cost-effective solutions.

Aerofloat (Australia) Pty Ltd
www.aerofloat.com.au



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26-29 July 2026, Melbourne
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VACUUM AND MAP PACKAGING SOLUTION

STAND
V21

The Scandivac SC140 thermoforming machine, supplied and supported in Australia by VACPAC, is a compact, budget-conscious vacuum and MAP packaging solution designed for businesses that need European-engineered performance without the footprint or cost of large-scale industrial systems. Its small size makes it suitable for small production facilities, boutique food manufacturers, butchers and growing operations where space is limited but efficiency is essential.

Despite its compact design, the machine is engineered to deliver precision and reliability. Built with robust stainless-steel construction and high-quality components, it can provide consistent forming, sealing and vacuum performance across a wide range of packaging applications. This helps to ensure professional results and extended

product shelf life while keeping operating costs manageable.

One of its key advantages is its accessibility. The SC140 is positioned as a lower-capital investment entry into thermoforming automation, which is designed to help smaller operators move away from manual packaging without overextending their budgets. Its efficient film usage and streamlined operation can also further reduce ongoing consumable and labour costs.

The machine is backed by VACPAC's local Australian support network, with users benefiting from responsive service, installation assistance and ongoing technical expertise.

Vacpac Engineering
www.vacpac.com.au



STAND
S22

UNIVERSAL CONTROL HEADS FOR HYGIENIC AND ASEPTIC PROCESS VALVES

At foodpro 2026, Burkert Australia will debut its next-generation universal control heads for hygienic and aseptic process valves. Developed for food and beverage plants looking to standardise valve automation, the new range provides a universal, non-proprietary solution that fits virtually any hygienic or aseptic valve type or brand. A simple two-device program covers everything from butterfly and single-seat valves through to complex double-seat designs, reducing spare-part inventories and simplifying maintenance and training.

Integrated, high-visibility LED indication gives operators instant feedback on valve status and diagnostics, supporting faster fault-finding and higher line availability. An intelligent, fully parameterisable cleaning function with pulsed actuation targets cleaning media precisely where they are needed, cutting water, chemical and energy consumption while safeguarding product quality.

With robust IP ratings for demanding washdown environments, the universal control heads are designed to help food processors increase efficiency, sustainability and process reliability across the plant. Visit Burkert Australia on stand #S22 at foodpro 2026 to see the new control heads in action.

Burkert Fluid Control Systems
www.burkert.com.au



STAND
N35

CUSTOM SHADOW BOARDS

Wells Hygiene custom 5S shadow boards are widely used in the food & beverage sector across Australia and New Zealand.

In today's F&B environment, rising audit scrutiny, labour constraints and heightened consumer expectations are forcing manufacturers to rethink how consistency is achieved on the factory floor.

Rooted in the lean manufacturing "5S" framework — Sort, Set in Order, Shine, Standardise and Sustain — shadow boards are designed to provide benefits beyond organisation to reinforce hygiene zoning, reduce cross-contamination risk and improve audit readiness.

As businesses expand their use, feedback remains overwhelmingly positive. Shadow boards are designed to reduce costs, boost safety and make compliance easier.

WR&D Wells Pty Ltd
www.wrdwells.com



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STAND R14



FLOW WRAPPING TECHNOLOGY

Perfect Automation is introducing a new level of flexibility and performance to Australian packaging lines with the Omori flow wrapping technology – engineered to deliver speed, precision and quality pack presentation across a wide variety of products.

Designed for demanding production environments, the system can handle high-speed production. These capabilities are paired with intelligent film control and reduced vibration to help manufacturers achieve good airtight seals while minimising product damage and material waste.

A key advantage of the technology is its ability to maintain smooth, accurate wrapping even with challenging products. Gentle product handling combined with film tracking is designed to ensure premium presentation without sacrificing production speeds.

Key features include: high-speed wrapping performance; flexible handling of loose and trayless products; film control for reduced wastage; gentle wrapping for fragile or soft products; self-diagnostic functionality for rapid troubleshooting; and modular build for customisation.

Omori Wrappers are developed with production versatility in mind, allowing manufacturers to adapt quickly to changing product formats and packaging requirements. Combined with integrated automation capabilities and in-house engineering support, the solution is designed to help operations maximise efficiency while reducing downtime.

Perfect Automation

www.perfectautomation.com.au



STAND M36

PACKAGE LEAK DETECTOR

The WITT Leak Master PRO 2 is a non-destructive leak detector for packages based on CO₂ technology. It is designed to detect even the smallest of leaks with a highly sensitive and ultra-fast CO₂ sensor.

Detecting micro-leaks in modified atmosphere food packaging using non-contact CO₂ technology, the device is designed to help verify seal integrity and reduce product quality risks.

Features include: visual indication of leak detection 'Pass/Fail' via LED red/green chamber illumination; and a standardised and repeatable test process with data administration designed for optimal quality guarantees.

The device is designed to quickly verify modified atmosphere stability in flexible and rigid packaging with accuracy.

Niche Gas Products

www.nichegas.com.au

STANDS Y28, Z28

PORTION CUTTING SYSTEM

The Marel TREIF Hawk is a portion cutting system for fresh, tempered and cooked meats as well other protein applications.

Utilising a vision system, the system enables portioning to a fixed weight or to a fixed thickness. It is suitable for thin cutting, with thicknesses down to 3 mm possible.

The Hawk supports singulation, shingling or grouping of portions depending on line requirements. A gripper and down holder are included as standard to stabilise product during cutting.

The system can process selected bone-in products, subject to species limitations. A belt infeed supports loading during cutting, while product scanning provides density-based portion control. Proportional face cut settings define the exposed face proportion on each initial cut.

The flexible cutting system is suitable for a wide range of applications.

CBS Foodtech

www.cbsfoodtech.com.au



ROBOTICS FOR CONTAINER DISTRIBUTION

The Robobox SynFlow modular system from Krones uses robotic technology to gently distribute containers into designated lanes.

Normally, containers are directed into the packer by way of guide systems, which work according to preset patterns. However, that can often result in the individual lanes being filled inconsistently, such as when there are gaps in the flow of containers. At some point in a production batch, operators will inevitably have to manually intervene in order to keep the packaging process running smoothly right down to the last bottle.

Krones has now developed a new concept for container distribution. The Robobox SynFlow uses a tripod robot to purposefully group the incoming containers. Thanks to intelligent robotics, the system works out exactly how many containers are present in the line and can make on-the-fly adjustments to close gaps, thus it is designed to ensure that the packer is supplied with just the right number of containers at all times.

It is available in two designs. The smaller version, for handling up to 55,000 containers per hour, uses a single tripod robot and is appropriate when a single flow of containers is fed into the packer. A second, larger version is suitable for lines with, for instance, two labellers running. With two tripod robots, it can handle up to 105,000 containers per hour. Both set-ups can serve three to nine lanes in the Variopac Pro.

The system is suitable for all common container types (glass, PET bottles, cans) and diameters (from 40 to 125 mm), and can also handle specially shaped containers. Positive-fit precision grippers guide the containers gently to their intended position. They can even turn the containers to orient the labels just right within the pack.

Krones

www.krones.com



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Find us at foodpro stand AE33

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ISO 14001 : 2015 ISO 9001 : 2015 ISO 45001 : 2018



STAND
AC16

Driving food safety through digital traceability and transparency

In today's highly competitive food industry, manufacturers face increasing pressure to deliver not only high-quality products but also full transparency, traceability and compliance with strict safety regulations. For companies like Snackmaster Tiefkühlprodukte GmbH & Co. KG, these challenges are amplified by growing demand and the need to scale production efficiently without compromising quality.

Founded in 1980 in Germany, Snackmaster specialises in frozen potato products supplied to both retail and wholesale markets. The company produces under its own brands as well as private labels for major retailers. This positioning places Snackmaster at the heart of a supply chain where consistency, traceability and food safety are non-negotiable.

As demand for its products continues to rise, Snackmaster has reached a point where traditional production set-ups were no longer sufficient. Existing systems, although reliable, were fragmented across multiple machines and suppliers. This created inefficiencies in operation, maintenance and data handling. To address these challenges,

the company turned to its longstanding technology partner, the German product inspection specialist Wipotec.

The collaboration between Snackmaster and Wipotec spans nearly two decades, with product control systems still operating after more than 18 years. This longevity reflects not only robust engineering but also the importance of reliability in food production environments, where downtime can have significant operational and financial consequences.

At the core of Snackmaster's latest upgrade is the integration of multiple quality assurance processes into a single, compact system. Previously, tasks such as date coding, print inspection, metal detection, checkweighing and product rejection were

handled by separate machines. Today, these functions are unified within Wipotec's TQS (Track & Trace Quality System), streamlining operations and reducing complexity on the production line. This saves space, simplifies set-up, is quicker to use and makes even complex tasks such as camera inspection much easier. "We retrofitted cameras on several lines ourselves. Training and programming them for different products involves many challenges. With Wipotec, all of this is already integrated, making it much simpler," said Deputy Technical Manager at Snackmaster Ralf Bistrizky.

This integration is particularly relevant in the context of modern food safety requirements. Regulatory frameworks increasingly demand end-to-end traceability, ensuring that every product can be tracked back to its origin. Accurate marking of batch numbers, expiration dates and other key data is essential not only for compliance but also for rapid response in the event of recalls.

In this regard, Snackmaster is preparing for the next step in digitalisation: the adoption of high-resolution 2D codes, such as QR codes, printed directly on packaging. These codes can store significantly more



Wipotec's comprehensive range of control and inspection solutions.

information than traditional linear barcodes, enabling enhanced traceability and consumer transparency. Retailers are already pushing for such capabilities, anticipating future regulatory and market requirements. The higher and reliable print quality they have reached now with the Wipotec solution enables in-line printing of high-resolution 2D codes with variable data. "Retailers have already asked us whether our lines are ready to print 2D codes, for example for best-before dates. So far, we can only do this on the line equipped with the Wipotec TQS system," Bistritzky said.

Equally important is the role of inspection technologies in safeguarding product integrity. Metal detection and X-ray inspection systems are critical in identifying foreign bodies, a key risk in food production. Combined with precise checkweighing, these technologies are designed to ensure that every product meets both safety and quality standards before leaving the factory.

Another notable aspect of Snackmaster's modernisation is the implementation of RFID-based user access. This feature enhances operational security by ensuring that only authorised personnel can access specific system functions. In an industry where human error can have serious consequences, such controls add an additional layer of protection.

Digital connectivity is also playing an increasingly central role. With connectivity solutions like Wipotec's Comscale (quality data management system), Snackmaster aims to centralise data across machines, lines and even production sites. This enables real-time monitoring, performance analysis and continuous improvement, all of which are essential in maintaining competitiveness in a fast-evolving market.

Snackmaster's journey illustrates a broader trend in the food industry: the convergence of automation, data and safety. By investing in integrated systems



A high-resolution camera verifies the data that has just been printed in order to discard faulty products immediately. Wipotec's Traceable Quality System can be expanded with several modules, and all these functions are perfectly synchronised and can easily be controlled via a central user interface.

and future-ready technologies, companies are not only improving efficiency but also strengthening its ability to meet the highest standards of food safety and traceability. For Snackmaster, Wipotec is not just a reliable supplier, but also a partner with whom future steps in automation, connectivity and quality assurance will be pursued. "I give Wipotec my full recommendation, a perfect 10 out of 10," Bistritzky concluded.

In a sector where trust is paramount, such investments are not optional. They are fundamental to ensuring that consumers receive safe, high-quality products every time.

Wipotec Australia will be at foodpro 2026 in Melbourne from 26–29 July (Stand AC16), showcasing its complete range of control and inspection solutions for the food manufacturing industry.

Wipotec Australia Pty Ltd info.au@wipotec.com www.wipotec.com/au/marketing

Wipotec Australia Pty Ltd
www.wipotec.com/au

VFFS PACKAGING SYSTEM

The PurPak Edge NX+ is the latest generation of i4.0 intermittent motion VFFS packaging technology, purpose-built for high-care food manufacturing environments where hygiene, washdown capability and operational efficiency are critical.

Engineered with a fully enclosed IP65-rated compact frame, the machine is designed from the ground up to withstand demanding washdown procedures while maintaining high-speed packaging performance. Unlike conventional systems that require modifications for hygienic environments, the Edge NX+ is designed to deliver high-care capability as standard — making it suitable for food manufacturers operating in meat, seafood, dairy, frozen and ready-meal applications.

Despite its compact footprint, the system achieves outputs of up to 110 cycles per minute while maximising production per square metre of factory space. Its intermittent motion platform, servo-driven jaws, direct-drive servo pull belts and constant web tensioning system are designed to ensure stable film control, accurate sealing and good bag presentation across a wide range of packaging materials and bag formats.

Supporting PP/OPP, PE, paper, compostables, mono-materials and barrier films, the machine is designed to provide manufacturers with the flexibility to transition towards more sustainable packaging materials without sacrificing machine performance. Pillow, pillow with gusseting, block bottom and quad bag formats are all supported on a single platform.

The machine also incorporates Industry 4.0 functionality.

Select Equip

www.selectequip.com.au

STAND
X44



STAND
AF22

Mixing up the flavour

GEA is constructing a large-scale mixing plant for flavour production for Symrise AG at its main site in Holzminden, Lower Saxony, Germany.

Symrise is one of the world's leading suppliers of fragrances and flavours for food and beverage products. The flavours produced — including vanilla extracts, citrus oils, meat flavours and menthol-based essences — are used both for internal processing and as ingredients supplied to the food and beverage industry. They appear in a wide range of end products, from yoghurt and confectionery to savoury ready meals and beverages.

The turnkey process technology from GEA is designed to help the company increase its production capacity, enhance flexibility and meet the highest requirements for hygiene and material quality.

Challenge: complex raw materials with specific requirements

Symrise processes a wide variety of raw materials at its Holzminden site — from alcohol-based solutions to viscous syrups. This places high demands on technology and safety. Ethanol-containing products require explosion-proof design (ATEX), while powders pose additional dust explosion risks. Substances such as citrus oils are aggressive to certain materials and require special seals. The viscosity range, from water-like liquids to syrupy consistencies, and temperatures between -20 and $+80^{\circ}\text{C}$, demand precise process control. In addition, strong-smelling menthol blends, kosher recipes and sweet flavours must remain completely separated. The new plant meets these diverse requirements within a fully integrated concept.

Expanded capacity for flavour production

At the heart of the new building is a spacious mixing area where raw materials from the adjacent tank farm or from containers are transferred to the mixing tanks via vacuum conveying. Powders are added through a dedicated filling nozzle. The homogeneous mixtures are then transferred to cooling tanks for maturation or directly to the filling line. The plant is connected to a cleaning and steaming system.

The plant features a heat recovery system for CIP return flows, which reuses part of the process energy and reduces energy consumption per batch. Additional measures, such as water-saving CIP cleaning and optimised insulation, further cut water and energy use. Heat recovery not only

improves efficiency but also helps meet environmental regulations, as wastewater is cooled to below 30°C .

Customised design for complex liquid food processing

The diversity of the flavours processed places equally high demands on process control, material selection and complete product emptying to minimise losses. GEA developed customised solutions, leveraging the flexibility of its components — such as hygienic seat valves with bellows and sampling valves designed to remove even the last product residues. These solutions were designed in close cooperation with the user and refined through 3D planning to integrate into the plant's confined space.

"This project demonstrates how vital customised solutions are for demanding applications," said Dr Lukas Schnöing, Liquid Food expert and Project Manager at GEA. "Our experience in processing complex liquid products, combined with precise project management and the ability to engineer tailored solutions, made this plant possible."

Thanks to its flexible design, both existing and new formulations can be implemented quickly and efficiently — a decisive advantage when responding to market trends such as natural flavours and clean-label products.

Installation of the plant is already underway, with commissioning planned for some time between March and May 2026.

"The production of liquid flavours is one of Symrise's core competencies. The new plant increases our capacity by up to 50% and significantly shortens our delivery times," said Karsten Zota, Factory Manager Liquid Compounding at Symrise. "This makes us more flexible and enables us to better serve growing customer demand."

GEA Group
www.gea.com



Installation of the GEA mixing plant to expand flavour production at Symrise in Holzminden.

FOOD PROCESSING AND MATERIALS HANDLING EQUIPMENT

STAND
R2

The Global Machinery & Supplies team will be exhibiting the latest releases of equipment for the food industry from three major European family-owned companies at foodpro 2026. Representatives from Backsaver, Nadratowski and Garos will be available at their stand R2.

Four mobile Backsavers will be on display; two of which are newly released models. The BSMNT-LT is designed for lift and tipping 200 or 300 L Eurobins at 110 degrees with adjustable height chute discharging between 1300 to 1055 mm for loading vacuum massagers/injectors or similar machines. The BSMBR-LT is capable of tipping 800 L tubs and Eurobins at a discharge height of over 1200 mm. The BR-LT has specially designed inserts in the chute when using Eurobins to prevent product dropping down each side.

While there are a number of Nadratowski machines operating in Australia and New Zealand, this will be the first time its equipment has been exhibited in Australia. The 900 L high-performance intermeshing twin shaft vacuum mixer is equipped with the latest HMI which gives intime performance data of the machine and full diagnostic information during processing.

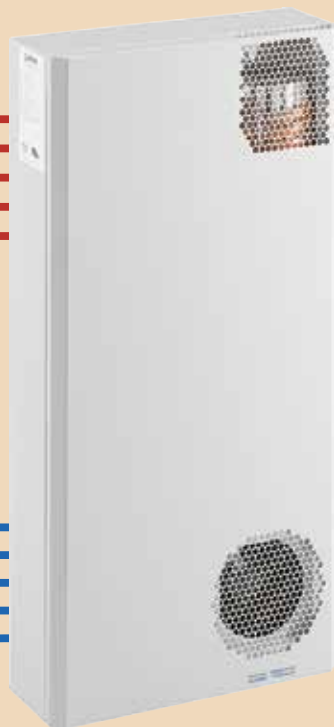
Garos will show its latest higher speed GBT 300 Trolley Tumbler design with a new HMI and reversible rotating mixing the trolleys – still with the 170 L "head" which is designed for thorough efficient mixing or marinading. Following its release at IFFA 2025, the new Garos GSI injectors now has numerous upgrades, including being equipped with servo drives to adjust injection height of various products and a new HMI. Locally available components and parts are also available for the Garos machines.

Global Machinery & Supplies Australasia Pty Ltd
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INTEGRATED PLANT CONTROL FOR FOOD MANUFACTURING

STAND
AH2

ExPCS (Existco Plant Control System) is a fully integrated software and hardware platform purpose-built for food manufacturing and processing operations. Designed specifically for random-weight environments, the system is used across meat, poultry, seafood, bakery, fresh produce and broader food manufacturing industries.

ExPCS is designed to unify production, inventory, QA, traceability, sales, dispatch and reporting into one connected platform; replacing disconnected spreadsheets and standalone systems with a single source of operational visibility. Real-time factory floor data is captured through mobile scanning workflows and integrated industrial hardware, helping reduce manual data entry and improve accuracy across operations.

The platform provides end-to-end GS1-compliant traceability from goods receipt through to finished product dispatch, alongside digital QA and audit trail capabilities supporting compliance programs including HACCP, SQF, BRC, FSMA and GFSI. Additional features include triple dimension inventory control, production yield and costing visibility, dispatch planning, proof of delivery, wholesale web ordering, retail Point of Sale integration and live operational dashboards.

Backed by 25 years of industry experience, ExPCS is designed to scale from single-site facilities to multi-site food manufacturing enterprises.

Existco Pty Ltd
www.expcs.com.au



istock.com.au/SidjanPaw

END-TO-END PROCESSING AND PACKAGING SOLUTIONS

STAND
L2

At foodpro 2026, Tetra Pak Oceania will demonstrate how innovation moves beyond ideas and into real, scalable manufacturing outcomes – helping food and beverage manufacturers unlock new growth opportunities and bring products to market faster.

Tetra Pak's integrated approach connects product development, processing, filling, packaging and services into a single end-to-end system, enabling manufacturers to reduce complexity and accelerate innovation, entering new categories and scaling successful products at speed.

At its stand, delegates will be able to explore market-ready technologies and engage with experts, to see firsthand how Tetra Pak's solutions, including AI-powered Factory OS, are designed to accelerate speed to market, and improve efficiency and future operations.

Tetra Pak's integrated processing and packaging solutions, combined with deep category expertise and co-creation capabilities, are designed to help food makers move from concept to commercialisation faster, capturing emerging opportunities.

Innovation, collaboration and co-creation will be at the heart of Tetra Pak's foodpro presence, reflecting its belief that the future of food and beverage manufacturing depends on strong partnerships across the value chain.

Tetra Pak
www.tetrapak.com/en-anz



STAND
S28

KNIFE SHARPENING MACHINE

Designed for large abattoirs, meat and food processing operations, the KNECHT E 50 R is a fully automatic knife sharpening system built to handle the demands of high-volume production environments.

Sharpening up to 780 hand knives per 8-hour shift with only 1–2 hours of personnel deployment required, the E 50 R is designed to deliver consistent, precision results. The user simply loads 60 knives randomly into the magazine; the machine does the rest.

Each knife is individually scanned at the measuring station, with its unique shape converted into CNC data. The gripping arm then sharpens, deburrs and polishes each knife to spec, ensuring blade shape is maintained through every re-sharpening cycle.

Key benefits include: claimed to increase meat yield by more than 0.5%; claimed to reduce RSI and knife-related injuries by up to 80%; handles hand knives of various shapes and sizes; and integrated suction and water cooling are designed to reduce emissions and protect operator respiratory health.

Highgate Group
www.highgategroup.net.au

BANDSAW WITH SAFETY STOP

The MAINCA BS-2800 SENTINEL is a bandsaw with a safety stop mechanism designed to prevent most major injuries associated with the use of a bandsaw. It offers two levels of protection: a colour detection camera at the top of the saw as standard, and a magnetic sensor in the table as an option. Combined with these is a pneumatic braking system to stop the wheels immediately.

MAINCA's pneumatic brake is durable and does not result in broken blades. It has a record of making over 3000 emergency stops without replacing any part.

With a cutting height of 360 mm and a cutting width from column to blade of 280 mm, there is ample space for operators to perform the tasks required by modern butchers.

Correct use of the saw requires an operator to wear SENTINEL detectable gloves, which will be registered by the camera or table sensor when in range.

It also features a touch panel with interface for adjusting different settings, such as the detection areas, user registration, emergency stop records and glove check frequency.

Requirements include: an 8-bar compressed air line and a three-phase power connection sufficient for a 2.9 kW motor. Options include: an upgraded 4 kW motor; a half-sliding table; a foot emergency stop; glove sensor on the table; and built-in compressor.

Barnco Pty Ltd

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STAND
AB16a



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mobile
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Join Wells at FoodPro 2026! Find us at Stand N35 from 26-29 July at the MCEC, Melbourne.



STAND C39

MONITORING MATERIAL LOSSES IN FOOD PROCESSING OPERATIONS

The food industry has long faced and continues to struggle with the challenge of controlling material losses, which impact production costs and compliance with waste regulations. Food processing plants with onsite wastewater treatment plants (WWTPs) must manage waste regulations that encompass not only wastewater but also lost raw materials.

To address this issue, the Hach Dairy BioTector B7000i TOC analyser was developed

specifically for the dairy industry. Typically, lost product levels can be reduced by a conservative 15% using TOC monitoring. There is a direct correlation between levels of lost product and wastewater loading. According to Hach, users regularly report greater than 15% reduction to wastewater loading as a result of using TOC monitoring, with some users reporting as much as a 40% reduction.

A BioTector analyser automatically self-cleans all parts of the analyser, thus preventing clogging, sample contamination and inaccurate results. It only requires calibration and preventative maintenance in six-monthly intervals. According to Hach, the analysers have delivered consistently high performance in dairy applications, meeting uptime of 99.86%.

Hach Pacific Pty Ltd
www.au.hach.com



STAND AJ22

ENVIRONMENTAL *Listeria* TESTING

Environmental monitoring for *Listeria* is critical in food manufacturing; however, traditional microbiological testing methods can be time consuming and labour intensive, and require significant incubator space. Easy Plate Listeria is designed to provide a simpler and more efficient solution for detecting *Listeria spp.* in food processing environments.

Part of the Easy Plate range, Easy Plate Listeria uses a ready-to-use dehydrated media plate design that eliminates the need for agar preparation or spreaders. Simply apply 1 mL of sample, close the cover film and incubate.

Easy Plate Listeria delivers quantitative results in just 24 hours, while many conventional *Listeria* culture methods can require 48 hours or longer. Unlike simple presence/absence tests, Easy Plate Listeria provides an actual microbial count, allowing users to better assess contamination levels and determine risk severity.

Compared to traditional petri dishes, the Easy Plate systems can reduce incubation space requirements by up to 95% and significantly reduce laboratory waste. In-house environmental testing can also help to reduce testing costs compared to outsourcing microbiological analysis to external laboratories.

FMCG Industry Solutions Pty Ltd
www.fmcgis.com.au

STAND E36

ANTIBIOTIC RESIDUE TESTING

The Charm EZ Protect+ System is designed to bring rapid, reliable antibiotic residue testing to the dairy industry. Built for one-step residue monitoring, it uses patented incubate-and-read technology to deliver results in as little as 30 seconds, with one- and three-minute options that speed up receiving bay operations and help reduce CO₂ emissions.

Several built-in features guard against operator error. ROSA barcode interpretation instantly identifies test type, incubation time and temperature. A new sloped optics module helps prevent pipetting mistakes, and guided protocols walk users through 'accept' or 'reject' decisions on every sample.

The system also includes a range of preventative controls. An advanced lock-out function activates when controls fall out of specification. Encoded expiration dates block the use of expired tests. Daily truck log reports are emailed automatically to QA and plant managers, and instant alerts notify them when antibiotic or aflatoxin M1 positives turn up. The system connects easily to existing LIMS, ERP and cloud databases through Wi-Fi, Bluetooth or cellular, and scales up to six simultaneous tests for high-volume operations.

Rowe Scientific Pty Ltd
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www.cbsfoodtech.com.au





Post-harvest solution to meet export demand for carrots

STAND

AD22

Ivankovich Farms packs more than 2 million m² (500 acres) of onions, carrots and potatoes, with about 7000 tonnes of carrots harvested from its own farms yearly. The family operation plants, harvests and packs carrots 12 months of the year in Myalup, Western Australia. 90% of its production is aimed at the export sector in the Middle East.

The challenge

It takes 30 days for Ivankovich Farms' carrots to get from Perth to the Middle East ports, and another week to get to supermarket shelves after arrival. Getting the washed and cooled-down carrots into a refrigerated container quickly after harvest is the only way to ensure a quality product is presented to end buyers. Anthony Ivankovich, General Manager, explained that the time had come to review the packhouse operation to meet the challenges of exporting a perishable product over a long distance.

"We had grown too fast for our previous packing shed," he said. "We were running two shifts to keep up with demand. We used two coolrooms to reduce the temperature of the produce, but carrots tended to dry out, the power consumption was high, and there was a lot of time lost waiting for the carrots to reach the right temperature prior to shipping. We really wanted to streamline our produce flow to reduce operating costs and to improve the quality and shelf life of our produce for our export customers. We also wanted to build a packhouse that would allow future growth in demand."

The solution

Ivankovich Farms invested in a new and bigger building. Wyma was contacted to look at the arrangement inside the shed, which included a range of new and existing equipment. Ivankovich said, "We enjoyed working with Wyma. They listen to the grower. They are accommodating and our ideas were implemented. We didn't look much further as we knew they were the best for carrot-handling equipment."

Wyma designed the new packhouse with two flow paths. The first is for the carrots harvested on the farm, which have to go through a dirt-removal process outside the shed and then through a barrel washer to enter the polishing stage with a minimal level of dirt. The second flow path, for pre-washed carrots purchased from outside growers, begins with a Wyma Wet Hopper to remove any loose dirt that may remain.

Both flow paths converge at the Wyma



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About 85 tonnes are washed, cooled, sized and binned within six hours. They are then packed into boxes, stacked on pallets and stored in the coolroom at 0.5 to 1.5°C until the refrigerated container arrives to pick them up on the same day.

Mega-Polisher. "The Mega-Polisher offers a much better clean and polish than what we had previously. It completely removes the silver lining on the carrots no matter what their shapes are," Ivankovich said. "It is also a set-and-forget machine. It does its job at minimal power and labour input, and maintenance is easy. There are a lot of adjustments possible, so we enjoy its flexibility, and its large capacity means we can accommodate for future growth if needed."

A Wyma Screen Sizer is the next piece of equipment in the line to remove any broken carrots prior to entering the cooling phase. Carrots then enter the Wyma Hydro-Cooler at 24 to 26°C, and come out at a 1.5°C core temperature in approximately 20 minutes. Ivankovich has no doubt about the worth of this investment.

"It could take 20 hours for about 65 tonnes of carrots to drop down to the right temperature prior to shipping," he said. "Now, we can cool 120 tonnes in seven

hours in the Wyma Hydro-Cooler. The time and power savings that have resulted are significant. Our quality concerns have disappeared. The carrots look fresher and last longer because it is a rapid cooling method that does not dehydrate the produce."

Ivankovich Farms opted for an indirect cooling system, using glycol as a secondary refrigerant through the evaporator coils of the Hydro-Cooler. An integrated and centralised refrigeration system separate from the main line uses a primary gas loop to cool down the glycol and recirculate it to the Hydro-Cooler. One of the main reasons for using a secondary refrigerant was to prevent risks of toxic contamination or flammability in the main line, which could be present if using a primary refrigerant such as ammonia. Ivankovich Farms also requested a larger tank structure to be able to add coils and expand cooling capacity in the future.

Past the Hydro-Cooler, an existing Lift Roller Sizer and three Vibrating Length Sizers direct produce to 10, 15 and 20 kg boxes and 1 kg pre-pack bags.

Optimal polishing, rapid and effective cooling, and a complete streamlining of operations have resulted in "a fresher product that gets to our customers faster",

Ivankovich said. The carrots are harvested at 5.30 am, and they start coming into the packhouse at 6.30 am. About 85 tonnes are washed, cooled, sized and binned within six hours. They are then packed into boxes, stacked on pallets and stored in the coolroom at 0.5 to 1.5°C until the refrigerated container arrives to pick them up on the same day.

The results

Ivankovich said the new set-up has brought significant benefits beside optimal freshness and shelf life.

"Our employees are happier. We now run one shift only, they have shorter days [and] they operate reliable machinery. Everybody wants to play with the big Mega-Polisher."

The line has also brought down washing costs per unit of produce because there is no wasted handling. Similarly, water consumption per kilogram of product washed has reduced by about 50%. The Wyma Recycling System on the Mega-Polisher and the water filtration on the Hydro-Cooler have contributed to this significant achievement in a country where water consumption is strictly regulated.

Wyma Solutions
www.wymasolutions.com

WAREHOUSE MANAGEMENT SOFTWARE

As food and beverage manufacturers navigate rising customer expectations, labour challenges and omnichannel growth, intelligent warehouse software is becoming a decisive competitive advantage. Swisslog's SynQ software is designed to sit at the heart of automated intralogistics, bringing together warehouse management, execution, material flow and automation control into one unified platform.

Built to orchestrate people, processes and robotics across complex food and beverage operations, the software connects inbound receiving through to order fulfilment and dispatch. The platform leverages real-time data, analytics and AI-driven decision support to help retailers optimise inventory, improve picking accuracy and maintain consistent service levels during peak demand.

For food, beverage and e-grocery environments where speed and flexibility are critical, SynQ's dynamic inventory management provides clear, real-time visibility of stock movements and levels. Intelligent algorithms enable faster stock allocation and replenishment decisions, supporting better availability and reduced operational waste.

The software integrates seamlessly with Swisslog solutions such as AutoStore and third-party equipment, synchronising automated systems across multiple layers of the warehouse to maximise throughput and efficiency.

Equally important is usability. Guided workflows, consistent interfaces and rapid onboarding help manufacturers manage high-turnover workforces while maintaining productivity. With deployment options both on-premises and in the cloud, SynQ can scale as manufacturers expand networks or introduce new fulfilment models.

Swisslog Australia & New Zealand

www.swisslog.com.au



STAND X44

PRODUCT STACKER

The Buhmann SERVOFEED PF200 MK2 is a compact and flexible pack stacking unit designed to optimise manual packing stations and improve end-of-line production efficiency.

Positioned typically behind checkweighers and metal detectors, the unit automatically stacks individual packs into precise formations ready for carton, tray or crate loading. Designed around Buhmann's 'Plug & Produce' philosophy, the system can also be integrated into fully automatic lines during maintenance periods, seasonal promotions or flexible production runs.

The unit is designed to deliver gentle and precise product handling while supporting alternating stack patterns and multiple pack formats with quick belt changeovers and minimal operator intervention. Its compact, space-saving design, mobile configuration options and no compressed air requirement make it an efficient automation upgrade for manufacturers looking to reduce manual handling without major line modifications.

Capable of handling up to 120–130 packages per minute, the unit is suitable for a wide range of food packaging applications where flexible production support and ergonomic manual packing assistance are essential. Applications include: meat and protein products, poultry, seafood, dairy and cheese, bakery products, fresh produce and vegetables, and pet food products.

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**STAND
R8**

COMPACT DICER FOR FRUIT AND VEGETABLES

The Little Gem Aspire from Urschel is a compact dicer designed to deliver versatile slicing, strip cutting and dicing for processors of fruit and vegetables.

Developed for small to medium-sized processing operations, the dicer combines multiple cutting capabilities within a compact footprint. Designed to support operational flexibility across a wide range of fresh produce applications, the machine delivers precise cuts while supporting efficient operation, ease of use, and a low total cost of ownership.

Suitable for a variety of fruit and vegetable applications, the dicer can process products including onions, potatoes, apples, carrots, tomatoes, beetroot and mango. The machine is capable of producing slices from 2–20 mm, along with a range of strip cuts and dices up to 20 mm.

As processors continue looking for ways to maximise production flexibility without increasing line footprint, compact equipment capable of handling multiple cutting applications within a single machine is becoming increasingly valuable.

Engineered for a low total cost of ownership – from initial investment through to ongoing operation – the Little Gem Aspire is designed to support efficient processing while simplifying operation and maintenance requirements.

It also has a compact footprint to support efficient line integration and multiple cut styles from a single machine.

The machine also incorporates Urschel's StatiCut knife assembly technology, designed to simplify changeovers between cut sizes while reducing the number of parts requiring maintenance and inventory. Patented Urschel cutting technology is designed to further support precise cuts, consistent product quality and operational performance.

In Australia, New Zealand and Africa, Heat and Control is the exclusive representative of Urschel equipment, offering cutting sets, spare parts and product testing services.

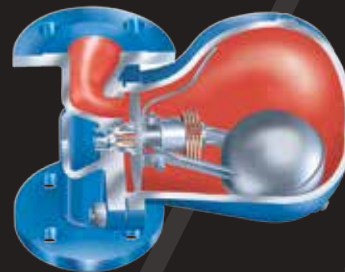
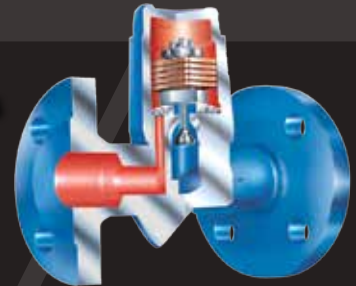
Heat and Control Pty Ltd
www.heatandcontrol.com

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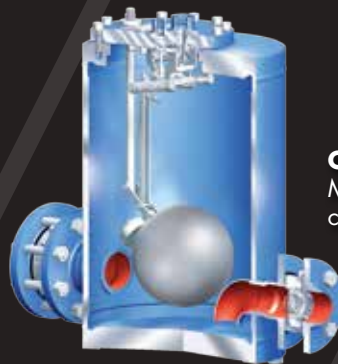
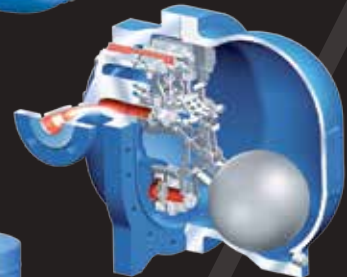
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CHICKEN BREAST DEBONING EQUIPMENT

The JBT Marel ATHENA chicken breast deboning system can handle a wide variety of chicken breeds with their different shapes and weights ranging from 300 to 1500 g at a speed of 6000 per hour. Based on the data of the measurement module at the start of the process, the other modules will set themselves to handle each individual breast, minimising the need for (manual) trimming afterwards.

The system is designed to reduce labour requirements by fully automating deboning operations from start to finish, including the final harvesting process. It positions fillets onto a conveyor belt for singulated presentation to downstream equipment, eliminating the need for manual handling. The system automatically adjusts all settings so no hand wheels, levers or other mechanical tools are required.

Through the HMI screen, operators can select the appropriate recipe and required end product type. With a single touch on the screen, the recipe can be changed from regular broiler to concept chicken. All modules then automatically adjust to the weight and characteristics of the incoming flock.

End products are delivered according to specification while making optimal use of available resources. When the recipe is switched, for example, the system can stop producing butterflies with tenderloins attached and start the production of half fillets without tenderloins.

Using the data collected at the processing plant, the system's integrated software gives real-time insight into line occupancy, loader efficiency and the machine's general health status. It also monitors performance per product carrier in terms of product loss, successfully completed deboning steps, carrier damage and more.

All the data stays with the fillet after it has been released from the product carrier and passes automatically to downstream processes, making for a holistic approach to breast meat processing.

JBT Marel
jbtmarel.com



METAL DETECTOR

The Eriez X8-SF Simultaneous Frequency Metal Detector expands the company's PrecisionGuard X8 inspection platform with technology engineered to improve detection performance and reduce false rejects in demanding food processing applications.

The device incorporates simultaneous frequency capabilities, transmitting and receiving multiple frequencies at once to adapt to variations in product characteristics. This approach is designed to help overcome inconsistencies in conductivity and composition, often referred to as 'product effect', which can limit the effectiveness of conventional metal detectors.

By using a broader frequency spectrum, the device can deliver more stable inspection performance across a wide range of food products, including fresh meat, poultry and dairy. The result is improved

sensitivity to metal contaminants while reducing unnecessary product waste caused by false rejects.

Like all models in the X8 line, the X8-SF features a robust hygienic design, an intuitive touchscreen interface, and integrated data capture to support traceability and compliance. Each system also includes Eriez's Quality Retail Compliance Kit (QRC) as standard, providing automated performance verification, audit-ready reporting and documented inspection records to help processors meet strict retail and regulatory requirements.

Eriez Magnetics Pty Ltd
www.eriez.com

MOBILE BAG DUMP STATION

The FLEXICON Mobile Bag Dumping Station with glove box, bag compactor and flexible screw conveyor transfers material manually dumped from hand-held sacks into elevated process equipment or storage vessels across multiple plant locations dust-free. The system isolates bulk material from the operator and plant environment throughout opening, dumping and compaction of bags, and the conveying of material downstream.

The self-contained system's frame is equipped with locking wheel casters, ensuring stability during heavy load transfers while allowing the unit to be easily rolled into storage or for cleaning when not in use.

Using built-in rubber gloves, operators retrieve bags through a hinged door on the hood's sidewall, placing them onto a grate for opening and emptying without direct skin contact. Emptied bags are then passed through a second hinged door on the opposite sidewall into the integrated bag compactor, streamlining disposal.

The dust collector maintains negative pressure within the enclosure, and a dual-cartridge filtration system captures dust generated during dumping, bag disposal, and compaction. Filters are easily accessible via a removable interior baffle and feature quick-disconnect fittings for fast replacement.

Flexicon Corporation (Aust) Pty Ltd
www.flexicon.com.au



STAND
AH18



PROCESS CHILLERS FOR FOOD AND BEVERAGE APPLICATIONS

Quality food requires quality temperature control. That's why MTA chillers and heat pumps are specifically designed for the food and drink industry.

The TAE G air cooled process chillers are specifically designed for use in the most demanding industrial applications.

TAE G is the result of MTA's commitment to the green transition of energy systems, obtained by combining its process chillers with the use of environmentally friendly R513A and R454B refrigerants, as an alternative to R410A.

The chiller configuration includes an accumulation tank and a pump integrated into the unit as standard, thus offering a plug & play solution which is recognised throughout the world. A wide range of options, combined with wide operational limits, allow TAE G to adapt to a large variety of process cooling applications.

MTA Division
www.mta-au.com



HYPERSPECTRAL CAMERAS

The xiSpec ultra-compact hyperspectral cameras from Ximea are designed for both snapshot mosaic and line-scan imaging, delivering precise spectral data in a miniature and robust form factor. Designed to be the smallest in class and weighing a mere 32 g the cameras combine extreme low power consumption and acquisition of hyperspectral imaging (HSI) raw data at very high frames per second.

Operating across a 460–960 nm wavelength range, the cameras provide 15 to 150 spectral bands and support high-speed data acquisition via USB3 or PCI Express, with compatibility across Windows, macOS, Linux, ARM, and NVIDIA Jetson platforms.

The cameras enable rapid capture of hyperspectral data for demanding applications. Their lightweight, rugged design makes them well suited to mobile and embedded systems, including drones, UAVs and handheld devices. Applications span precision agriculture, remote sensing, environmental monitoring, optical sorting and food inspection.

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Weathering the storm

Climate resilience and reliability in Australia's food & beverage manufacturing

STAND S22

As Australia's food and beverage manufacturing sector looks towards the near future, one factor is impossible to ignore: climate. The past year has been a stark reminder that floods, fires and other extreme weather events are no longer rare disruptions, they're the new normal, reshaping the landscape of food production, processing and distribution.

Recent floods in Queensland and devastating bushfires in Victoria have exposed just how vulnerable our food and beverage supply chains are to climate shocks in Australia. These events have disrupted transport routes, delayed ingredient deliveries and forced temporary shutdowns of processing facilities. The result? Not just short-term shortages and price hikes, but a fundamental challenge to the reliability and resilience of Australia's largest manufacturing sector.

Australia's food and beverage industry, which employs over 270,000 people and contributes more than 32% of all manufacturing turnover, is now facing unprecedented pressure to adapt. Key sectors such as dairy and grain processors, beverages, plant-based innovators and meat producers, are all grappling with the reality that climate risk is business risk.

In this climate-challenged environment, reliability isn't just a competitive edge, it's a lifeline. Manufacturers need partners and systems they can trust, no matter what the weather brings. This is where Burkert Australia can help. Its automation solutions are designed for resilience, precision and uptime, qualities that are now essential for food and beverage manufacturers navigating a future of climate uncertainty.

Burkert's hygienic instrumentation and automation systems are designed to meet the world's strictest standards (FDA, EC1935/2004, NSF), supporting everything from fermentation and batching to clean-in-place (CIP/SIP) and plant-based protein processing. Its technologies, like the contactless FLOWave flowmeter and predictive ValveInsight maintenance tool, enable real-time monitoring, reduce waste and help safeguard product quality, even during extreme weather events.

As climate risks intensify, the sector's leaders are those investing in climate resilience, adopting technologies that enable real-time monitoring, predictive maintenance and rapid response to supply chain shocks.

Looking ahead, Australia's food and beverage manufacturers must future-proof their operations, not just for efficiency and compliance, but for survival.

At Burkert, sustainability is deeply rooted in its company culture and strategy. It has set an ambitious vision for a regenerative economy, aiming not just to minimise harm but to generate positive environmental impacts and support natural cycles. Its sustainability strategy, aligned with the UN Sustainable Development Goals, commits to CO₂ neutrality in Scope 1 and 2 by 2028 (with a 33% real reduction from 2023), reducing the carbon footprint of its products, and fostering diversity and inclusion in its workforce.

For its customers, this means partnering with a supplier whose solutions help decarbonise operations, improve energy efficiency and conserve resources, all while ensuring process reliability and compliance. Its global sustainability program and local initiatives ensure it delivers sustainable value, not just promises.

Burkert said it is proud to stand with the industry, helping build a more resilient, sustainable and future-ready food system for Australia.

Burkert's climate-resilient solutions will be exhibited at foodpro 2026 on stand S22.

Burkert Fluid Control Systems
www.burkert.com.au



Swisslog Executive Vice President & Managing Director, APeC, Steven Xie (pictured centre), will work closely with the Swisslog Australia and New Zealand leadership team, including (left to right) Joao Marinho – Director of Solutions Design & Engineering, Steve Dimitrovski – Director of Sales, Lyn Osbourne – Director of People & Organisation, Grant Beringer – Director of Operations, Franz Wiebe – Director of Customer Service, and Jay Villaflores – Finance Manager

New Swisslog APeC structure delivers greater resources to Australia and New Zealand customers

Swisslog, a global leader in automated intralogistics solutions, is strengthening the resources available to its Australian and New Zealand (ANZ) customers through a new structure for the Asia Pacific excluding China (APeC) region.

This integration allows Swisslog to align more closely across markets and adds strengths to existing Australian and New Zealand service and management teams, which continue as currently, providing outstanding service to the market, and allows for more direct access for Australia and New Zealand to expertise developed in Swisslog's broader Asia Pacific operations, including global software expertise.

The broader APeC region will be overseen by experienced leader Steven Xie, who will serve as Executive Vice President and Managing Director, based in Malaysia. Steven, who first joined Swisslog in 2017, has a hands-on approach that includes a close involvement with all countries and their teams.

"Both the ANZ and Asia Pacific regions have experienced strong growth and continued success, so there is good sense in sharing across regions the expertise and lessons learned from projects of all sizes and requirements," says Xie.

"Swisslog will maintain a local leadership team in ANZ, as well as sales, engineering, service, and support staff so that customers always have a local contact for any stage in a warehouse automation project," he adds.

"We will then draw upon highly qualified resources, shared innovation, and regional expertise that strengthens our ability to deliver complex automation solutions across the region."

Dual Managing Directors for Australia and New Zealand

Lyn Osbourne, Director of People & Organisation, ANZ, and Grant Beringer, Director of Operations, ANZ, have been appointed as dual Managing Directors

for Australia and New Zealand. This dual Managing Director structure reinforces Swisslog's commitment to strong governance, accountability, and responsible leadership, ensuring Swisslog continues to operate as a trusted and ethical corporate citizen across the ANZ region.

"The ANZ region has been performing well, with some flagship accounts, as well as new customers seeing the value in our whole-of-lifecycle approach," says Xie.

"With Lyn and Grant as dual Managing Directors, and Steve Dimitrovski as Director of Sales, the ANZ team is in great hands, and I look forward to our continued collaboration under the new strengthened regional structure," he adds.

Futureproofing warehouse automation with whole-of-life approach

Across the region, Swisslog is rolling out its "Ready for the Next" strategy, which highlights its role as a true lifetime automation partner, not just a solution provider.

"We are ready for anything that might happen next with our customers, from adapting to seasonal peaks, to a change in product lines, to expansion to meet growth. Swisslog has the flexibility, experience, and service backing to meet our customers' needs efficiently and productively," says Xie.

"We take an outcomes-based approach to warehouse automation projects. Rather than try to sell a specific solution, we gain a deep understanding of our customer's needs now – and in the future – and use our local and global expertise to find the ideal solution," he adds.

Local delivery with regional insights

Under the new APeC structure, Swisslog ANZ customers will gain tangible operational advantages, including:

- Enhanced access to specialist engineering and technical expertise
- Greater collaboration across regional project teams

- Improved scalability for large and multi-site automation projects
- Shared innovation and best practice across Asia Pacific markets
- Stronger coordination across supply chains and service networks

"Importantly, Swisslog's project delivery, service operations, and customer support functions in Australia and New Zealand remain locally based. The company continues to maintain dedicated teams across sales, project management, customer service, and lifecycle support within the ANZ market," says Xie.

"We understand that successful automation projects rely on deep local knowledge – from regulatory requirements and safety standards to operational nuances within specific industries. That local expertise remains firmly in place."

"By aligning ANZ more closely with neighbouring Asia Pacific markets, Swisslog is better positioned to respond quickly to evolving customer requirements and to support long-term growth across the region."

"Our commitment to Australia and New Zealand remains unwavering," says Xie. "This structural evolution strengthens our ability to serve the market. We are locally led, regionally supported, and focused on helping our customers build smarter, more resilient operations for the future."

About Swisslog

Swisslog designs, manufactures and optimizes automated logistics solutions across the supply chain, powered by our modular SynQ software platform. With a global team of passionate employees and a portfolio of best-in-class technologies, we partner with customers from solution design through lifecycle.

SWISSLOG

Swisslog Australia & New Zealand
www.swisslog.com.au

Technology report

Muting in practice: when safety becomes a vulnerability

STAND
G30

Muting allows the safety function on machines or systems to be temporarily bypassed so that material can be fed in or out through protective devices such as light curtains or laser scanners without interrupting the production process. Personal safety must be guaranteed at all times. Muting applications repeatedly reach their limits in practice, however, allowing incorrect operation and manipulation. In such cases, alternative security concepts are required.

Unconscious risks

Various types of muting are used in industrial automation: 2-sensor, 4-sensor, time-controlled or sequence-controlled processes. The international standard DIN EN IEC 62046 regulates the requirements for entry and exit stations with muting and stipulates in particular:

- Muting must be activated via at least two independent bridging signals

- Muting must offer protection against foreseeable incorrect operation or manipulation

The standard thus defines clear requirements for the implementation of muting applications. In practice, however, it is not always fully complied with — either because the specific application requirements are not fully known and may therefore differ from real-life conditions, or because risky compromises are deliberately made to achieve high process stability. As a result, safety functions become less effective, and manipulation or incorrect operation are more likely. For operators, this means an unconsciously increased liability risk and potentially serious consequences for employee safety.

Hazard 1: Safety gap due to 'pallet muting'

In automated systems, meshed containers or other objects that are difficult for muting sensors to detect are often fed onto or

discharged from pallets (Figure 1). The openings in the mesh structure prevent the muting sensors from generating a stable switching signal, making it impossible to mute the safety device. In practice, the pallet itself is sometimes used as a muting trigger (Figure 2) — a procedure that is not permitted. A person could, for example, place an empty pallet in the safety device and thereby deliberately disable the protective device.

Solution: Smart Process Gating (SPG)

This safety gap can be reliably closed with Smart Process Gating (SPG). The bridging function is activated by two independent control signals without external muting sensors. The gating on the safety light curtain is activated by:

- a CS switching signal (control signal) from the system control as the first (initiation) signal;
- a PFI protective field interruption signal,



Figure 1: A pallet cage is loaded onto a pallet.

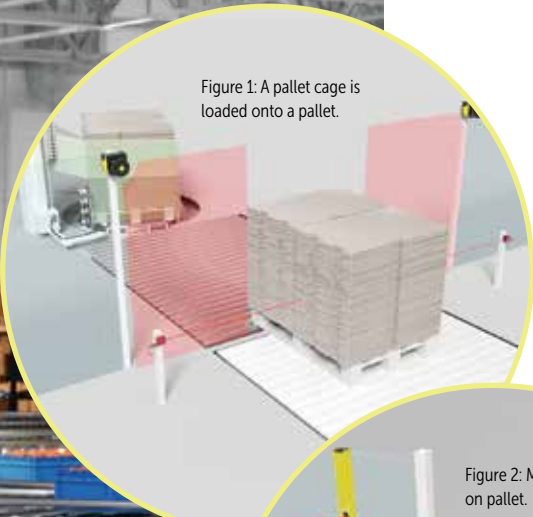


Figure 2: Muting on pallet.

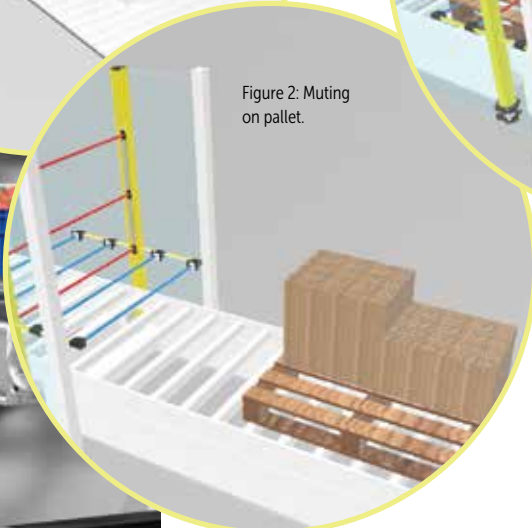


Figure 3: CS switching signal and PFI signal activate the bridging.

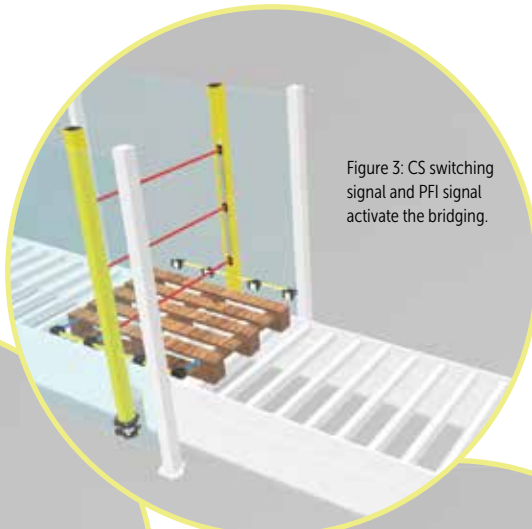
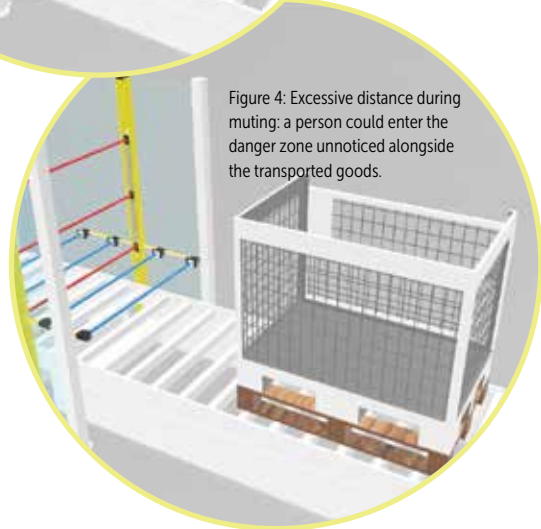


Figure 4: Excessive distance during muting: a person could enter the danger zone unnoticed alongside the transported goods.



triggered by the transported goods in the light curtain protective field, as a second (verification) signal.

The gating function is activated by the correct sequence of CS switching signal and protective field violation and is monitored by the light curtain. Shortly before the transported goods enter the protective field, the process control system (PLC) sends the CS switching signal to the safety light curtains. The timing must be set so that the distance between the transported goods and the protective field is less than 200 millimetres, preventing another person from passing through immediately before the goods. If the transported goods enter the protective field within four seconds, the light curtain uses its own PFI signal and suppresses a safety shutdown. Gating ends either automatically immediately after the conveyed material has passed through and the protective field has been cleared, or by resetting the CS switching signal via the PLC. This method enables a particularly

compact and space-saving system design, as no additional muting sensors are required directly upstream or downstream.

Hazard 2: Safety gap due to incompletely loaded pallets

If a pallet is only partially loaded, or if the transported objects are significantly narrower than the conveyor system, a gap will occur during muting. A person can enter the danger zone through this gap without the safety function being triggered. To close the safety gap, the standard limits the maximum permissible clearance next to the transported goods to 200 millimetres. In real-world applications, however, passage gaps are often significantly larger, making it easy to bypass the protective device.

Solution: Access guarding with dynamic format adaptation

This hazard can be eliminated by means of access protection with dynamic format adjustment. Here, two safety laser scanners generate a joint, closed, vertical protective field. In addition, distance sensors installed on both sides of the conveyor belt detect

Leuze is exhibiting at:

foodpro 2026

DATES: 26–29 June 2026

MCEC Melbourne. Stand G30

the position and width of the goods on the pallet — alternatively, this can also be determined using the scanners' integrated measuring function. The safety system uses this information to release a corresponding area in the protective field through which the transported goods can be conveyed without interruption. Access to the sides of the goods remains secured in accordance with standards. After the transported goods have passed through, the protective field is automatically closed again. If a person is walking or driving alongside them, this is also reliably detected. This safety solution's innovative safety concept enables Performance Level d in accordance with EN ISO 13849-1.

Leuze electronic Pty Ltd
www.leuze.com.au

WHAT'S NEW

SIX ON THE SHELF

A selection of some of the latest food products and packaging solutions hitting the supermarket shelves both here and overseas.

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Snack flavour inspired by drink trend

Australian manufacturer SnackHQ has two new flavours of its Pick Me Up 100-calorie snack bar: Strawberry Matcha and Choc Brownie.

snackhq.com.au



Protein boost with your coffee

Moccona has introduced a protein-coffee mix, Moccona Protein Latte and Moccona Protein Caramel Latte, with 10 g of protein per serve and available in a multi-serve tin.

www.moccona.com.au



Six-pack of beer with sauce

For a limited time in the US, the HEINZ x Heineken six-pack will be available. It includes five Heineken beers and one bottle of HEINZ Tomato Ketchup.

www.kraftheinzcompany.com and www.heineken.com



Well-rounded package for beer

Together with DS Smith and KHS, and based on SCA's patented Arcwise technology, Carlsberg has launched an eye-catching multipack with rounded corners in Poland, with further projects in the pipeline.

www.dssmith.com and www.khs.com/en



Scoopable and creamy herbs

Kad Bnei Darom uses next-gen processing technology to create the Cuca frozen culinary herbs and spreads in eight varieties that can be scooped straight from the freezer.

www.kad.co.il/en



Craving for coconut water

Founded by a Melbourne startup and born from a pregnancy craving, the COCO HIT's range of five SKUs across two formats is 100% natural, vegan, dairy-free and gluten-free, with no added sugar and no artificial colours, flavours or preservatives.

coco-hit.com.au

Rethinking meat and proteins



We are Exhibiting!
26 - 29 July 2026 | MCEC Melbourne

Register Free



GAROS

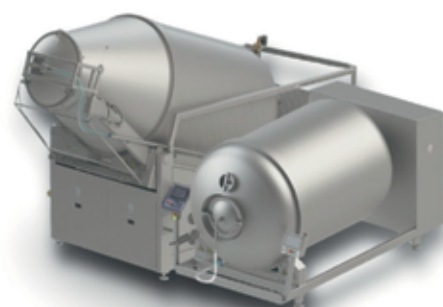
TROLLEY TUMBLER



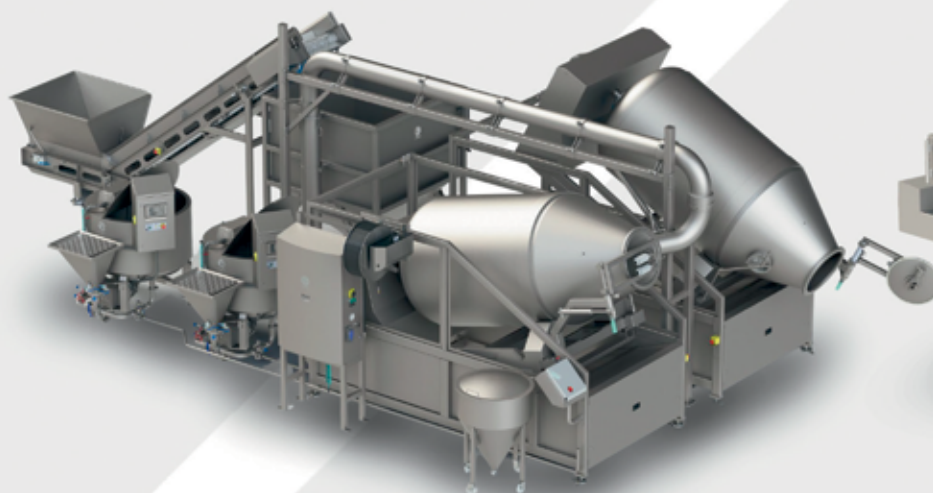
BRINE PREPARATION



TUMBLERS



AUTOMATED LINES



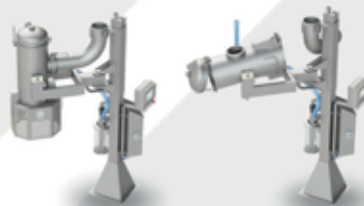
INJECTORS



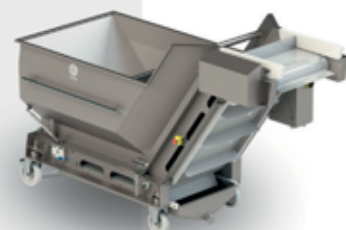
ROLLER MASHER



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www.garos.se



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