

Fortifi

Food Processing Solutions

Food Processing Solutions that Enrich the World

See the future of food processing with Fortifi at IFFA 2025

Experience Fortifi's global brands together
at IFFA 2025

B BETTCHER
By Fortifi

FRONTMATEC
By Fortifi

MM AUTOMATION
By Fortifi

KAIS
By Fortifi

LIMA
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NOTHUM
FOOD PROCESSING SYSTEMS
By Fortifi

REICH
By Fortifi

ITEC
FRONTMATEC
By Fortifi

ΔIRA
FRONTMATEC
By Fortifi

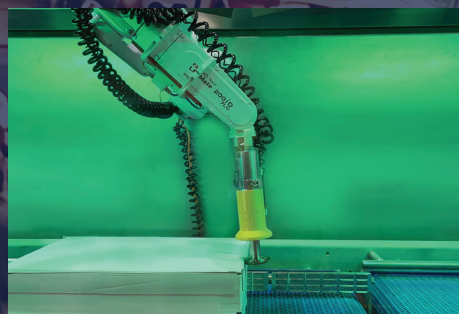
ASUAN
FRONTMATEC
By Fortifi

**accles
& SHELVOKE**
By Fortifi

BANSS
By Fortifi

**DANISH
TECHNOLOGICAL
INSTITUTE**

VÖLUR





Massimo Bizzi, CEO
Fortifi Food
Processing Solutions

Welcome to the future of food processing!

It's time for food processing to move beyond its history as an industry that relies on manual labor in dangerous jobs. Through automation, we enter a future in which we can eliminate food waste, enhance sustainability and increase workplace safety. You will see Fortifi's vision of that innovative future here at IFFA 2025.

Fortifi unites a global platform of leading brands and products within food processing equipment and automation solutions. At IFFA 2025, see what's next from our family of companies and meet with some of our leading experts. With a focus on efficiency and effectiveness, we are here to revolutionize how we feed our world.

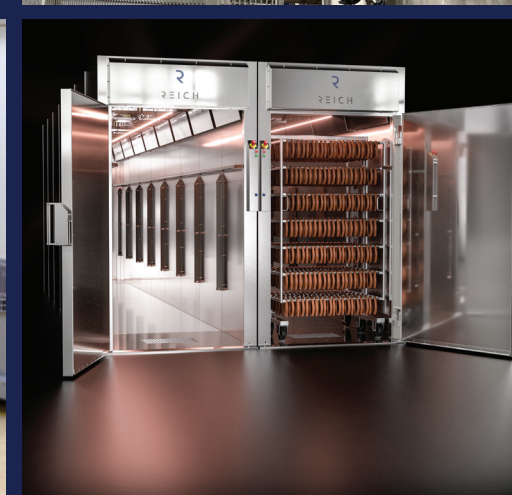
In more than 15 countries that span five continents, Fortifi provides a broad range of solutions, including applications in protein, dairy, and fruits and vegetables. Our technologies produce more than food. They produce results.

Let us show you what can we do for you and your company.



Experience transformative innovations in food processing technology

with Fortifi companies at IFFA 2025 in Frankfurt. We'll have experts on hand from Bettcher, Frontmatec, MMH Automation, LIMA, Nothum Food Processing Systems, REICH THERMOPROZESSTECHNIK GMBH, Kais and our partners.



What You Will See at IFFA 2025



Customized solutions for smoking, cooking, baking, maturing and cooling of meat and sausage, fish, poultry, pet food, and even vegan and vegetarian products.

WHAT YOU'LL SEE:

- Cloud-based BlueConnect system. Remote real-time access to all relevant machine and production data to optimize equipment maintenance. Minimize downtime and boost productivity with automatic updates, integrated predictive monitoring and intelligent machine connectivity.
- **New!** Pasteurization System. Enhance thermal food processing with precise temperature control through counter pressure for maximum product safety. Extend protein shelf life and preserve optimal product taste and texture. Customizable modular design includes dry heating to achieve desired textures, as well as cooling showers, intensive cooling and humidity control.
- **New!** Next-generation FrictionSmoker with wear-resistant, vibration-reduced pressing system and optimized wood feed, enhanced smoke flavoring, greater durability and quieter operation.



Industry-leading predust, batter, breading and frying equipment.

WHAT YOU'LL SEE:

- SuperFlex Homestyle Breading Machine. Handles various coatings in drum, flatbed, tripleflip and handtoss modes.
- BatterPro All-in-one Batter and Tempura Machine. Chills and mixes ingredients, and applies batter or tempura with controlled viscosity.
- VersaCoat Flatbed Breading Machine with low-charge breading system. Reduces changeover and downtime with multiple coatings.
- ProTherm Continuous Fryer. Maintains cleaner oil for consistent product quality while using 33% less oil.
- EzFlow Oil Filter. Removes sediments and reduces free-fatty acids from cooking oil with a safe low-pressure system.
- AcuFeeder. Automatically adds flour, crumbs, rubs or panko to any Nothum breading and batter machinery.



Innovative automation solutions maximize yield and product quality for red meat processing. Advanced controls and software plus expert industry knowledge.

WHAT YOU'LL SEE:

- Advanced robotic technology that combines vision systems and AI to optimize all processes, product quality and yield.
- ITEC professional and personal hygiene solutions.
- Accles & Shelvoke cartridge-powered captive bolt stunners.
- Asuan custom-made red meat processing plant equipment and machinery.
- Aftermarket service and support for former customers of BANSS custom slaughtering and meat processing systems.
- Carcass grading systems, including AutoFom and Q-FOM, to enhance yields, product quality and operational efficiency.

PARTNERS:

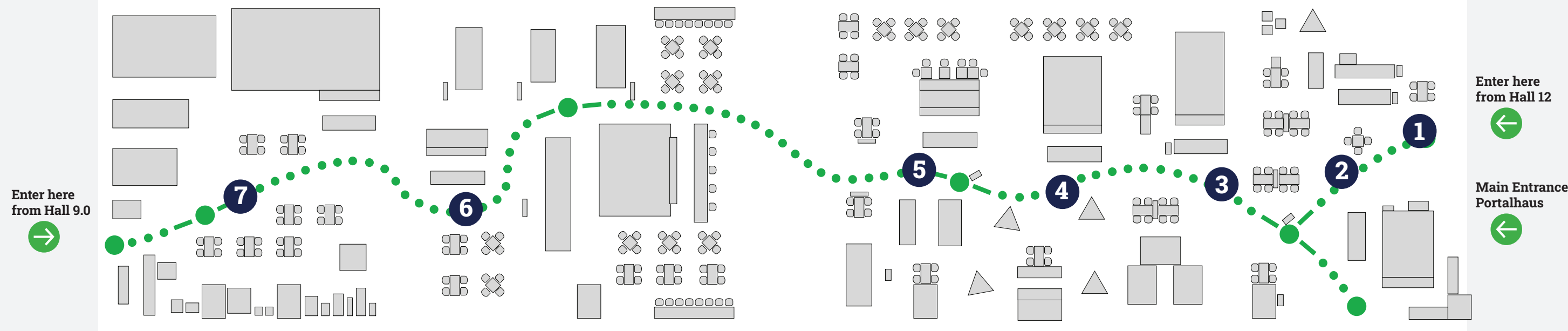
- The Danish Technological Institute's Danish Meat Research Institute: The DMRI Predict tool uses advanced analytics to enhance food safety, and their AI and camera-based monitoring ensures smarter production.
- Völur, a leader in AI for sorting, scheduling and planning.



Innovative product handling, chilling and freezing solutions transform efficiency, sustainability, safety and quality.

WHAT YOU'LL SEE:

- Autonomous Mobile Robot (AMR) for material handling.
- VR and onscreen demonstrations present use cases and product functionality for applications that include primary meat and poultry processing and secondary meat processing.



Meat-bone separators, deboners and grinders-desinewers.

WHAT YOU'LL SEE:

- RM 2000 S meat-bone separator. LIMA's highest capacity solution for high-quality mechanically separated meat, chicken or turkey with minimal temperature rise.
- RM 400 DSPM deboner. Specifically designed and built to process hard bones – such as from pork and lamb – and recover optimal yields of the highest quality mechanically deboned meat in terms of texture and color.
- RM 180 GDM Grinder-Desinewer. Unique 100% mechanical pressure regulated technology grinds poultry, beef and pork boneless meat cuts and trimmings while it desinews at extremely high yields. Separate bone chips, cartilage and hard connective tissues to produce the best quality ground and desinewed meat: not mechanically separated but truly ground.



Premium-quality precision tools for meat processing.

WHAT YOU'LL SEE:

- Tools for skinning and trimming, including the Bettcher Cyclone Skinner™. Prioritize either higher yields or higher speeds. Hand held, with lightweight, quiet self-driving operation and one-handed activation.
- Bettcher Flex TrimVac®. Cutting and vacuum to ease removal of specific risk materials in beef processing.
- The Bettcher Whizard Versa™ Trimmer. Ergonomic TWIST-N-GO head, easy-to-maintain quick-change blade technology and a multi-speed option.



Proprietary ERP, Manufacturing Execution Systems (MES) and Manufacturing Operations Management (MOM) Systems for the food industry.

WHAT YOU'LL SEE:

- Modular software solutions that integrate seamlessly with existing production lines to ensure automatic order execution and provide users with powerful decision-making tools.
- Innovative technologies for digitization and control.
- Continuous operation, low energy consumption.

Food Processing Solutions that Enrich the World

2000+
Employees

38
Sites

20
Factories

18
Countries

Whether you want to set up a single process or an entire plant, Fortifi focuses on the automated food processing solutions you need for effective results. We visualize and deliver full-lifecycle automation solutions for the entire food industry. We understand what our customers need – and whether that requires tools, machines or a complete plant, we're ready.

Food processing involves complex production environments that complicate efficiency and safety. Our solutions address operational performance and eliminate risk. As our industry steps away from traditional processes that hold back our profits as well as our product quality, Fortifi gives processors the technologies they need to bring the future to life.

Now is the time to reexamine assumptions, break through obstacles and advance to new productivity and new products. When you're ready to reach new heights, look to Fortifi for the solutions you need.





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