

## Always thinking ahead and leading the way

Crailsheimer Darmsortieranstalt GmbH (CDS Hackner) from Darmstadt in Germany enables sausage production without any loose parts



whatsoever, making it safer than ever before.

This unique safety standard follows a string of innovations in SilberPfeil technology and is based on three surprisingly simple solutions:

Every pipe is equipped with foldable, flexible end-pieces. An intelligent colour management system for tubes, pipes and nets provides clear information about calibres and qualities – without

any additional parts. A barcode on every container allows each one to be traced digitally, eliminating the need to include inspection cards.

//www.cds-hackner.de

## From trend to customer favorite: hybrid products

Hybrid products are more popular than ever and the trend continues to point upwards. Not surprising, as they score with many advantages: Due to less meat, they contain less fat and cholesterol than conventional products. At the same time, they are rich in protein and fiber.

Plant-based foods are very



popular, and more and more consumers call themselves flexitarians. A real alternative to meat substitutes is provided by the happy medium: Hybrid products combine meat and plant-based ingredients, such as vegetables, plant proteins, mushrooms, or seeds. In this way, animal resources are conserved, and a high-quality end product is created. Many popular meat and sausage products can be supplemented and spiced up with plant-based ingredients by **Frutarom Savory Solutions Austria GmbH** (Salzburg, Austria).

//www.frutaromsavory.com

## Material sluice with personal hygiene sluice

**Mohn GmbH** from Meinerzhagen, Germany, will be presenting numerous innovations in the field of hygiene and cleaning technology at their exhibition booth.



The movement of personnel and materials between premises is one of the most important factors that must be controlled. The material sluice design has the same purpose, but in direct combination with a personnel hygiene sluice, also has the task of controlling employee traffic. For this purpose, the hygiene technology specialists rely on the technology of so-called counter-locked holding magnet gates, which are monitored by a central Siemens Logo control unit, in connection with a pass-through disinfection basin or special cleaning mats. This effectively prevents dirt from being carried over to other rooms by vehicle traffic.

//www.mohn-gmbh.com

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