

Leading the way in shaping the future of food manufacturing: MULTIVAC UK's Packaging and Processing Forum

MULTIVAC UK recently held its annual in-house event on 2nd & 3rd October 2025. The well-known event showcased MULTIVAC's comprehensive portfolio, introduced the new Compact Series, and celebrated the company's strategic partnership with Provisur.

As the UK's food industry continues to navigate huge waves of change surrounding labour, efficiency and sustainability, MULTIVAC UK invited industry professionals to explore the latest trends and innovations for modern manufacturing and understand what's in store for the future of food production and packaging.

With, yet again, another record year for attendees, MULTIVAC UK invited visitors to their headquarters in Swindon for two days, 2nd & 3rd October, to learn how to overcome some of the industry's greatest challenges and future-proof their business. The agenda gave visitors the chance to discover machinery, application and full-line demonstrations, new product launches, hear from industry keynote speakers, and join in on MULTIVAC's very own Oktoberfest evening event, which included a popular celebrity guest.

This event was hosted in MULTIVAC UK's Innovation Centre – a versatile space designed to accommodate equipment of all sizes. This enabled the live showcasing of over 40 machines across packaging, processing and labelling technologies. Since its relaunch two years ago, the upgraded Innovation Centre has proven to be a valuable asset, consistently supporting customer trials, training and technology demonstrations.

Small but mighty! Launching the new Compact Series

MULTIVAC's new Compact Series offers an ideal solution for start-up and scale-up businesses entering the market or looking to enhance



existing operations. Designed with affordability and versatility in mind, the Compact Series includes machines for packaging, processing, slicing and portioning, as well as end of line labelling.

To launch the new range, MULTIVAC showcased both stand alone and integrated solutions, proving the adaptability of the series. Key pieces were demonstrated, including the **S 300 Slicer**, which was paired with the **R 085 Thermoformer**, highlighting the ability to produce and pack high-quality sliced products in a space efficient configuration.

The Compact Series showcase also featured machines from key partners, including the **Italian Pack Perseus Tray Sealer** – which included the new **anti-slosh technology**. MULTIVAC were pleased to introduce this innovation as it has been designed to enhance product stability and sealing performance. Also on display was the **LASKA KU 130 Bowl Chopper**, which was used to showcase icing sugar production, giving an idea of its strong capabilities for a range of applications. All machines were demonstrated live, highlighting their integration within compact, high-performance production setups.

Partnered for Success: MULTIVAC and Provisur

Earlier this year, MULTIVAC Group announced a strategic partnership with Provisur, marking a significant milestone in delivering best-in-class integrated food processing solutions. As a key focus area at the event, MULTIVAC unveiled two complete line solutions that demonstrated the seamless integration of MULTIVAC and Provisur equipment – which was the first showcase since the announcement at this year's IFFA event.

The two lines highlighted the innovation, efficiency, and advanced technology that the collaboration between two strong partners brings to the industry, leading the way for unmatched solutions for complete line performance.

Slicing Manager from MULTIVAC UK, Lewis Pascoe, presented both lines:



The first line featured the **Formax SX550 Slicer** and the **MULTIVAC RX 4.0**. This fully automated back bacon line – a first for MULTIVAC UK – demonstrated the complete slicing and packing process from start to finish, with minimal need for manual intervention. The live demonstration highlighted the efficiency, precision, and labour-saving potential of this advanced solution.

The second line featured the **SX380 Formax Slicer**, **FMS Machine** and **MULTIVAC Flow Wrapper**. The **Free Movement System (FMS)** utilises free-floating movers that glide along an electromagnetic surface, enabling smooth and precise product handling. During the demonstration, Lewis presented this line with Salami as the example product, highlighting the system's efficiency and adaptability in real-time production scenarios.

Both lines were broadcast live, offering attendees a firsthand look at the capabilities and synergy of the two combined technologies. This showcase reaffirmed the commitment from MULTIVAC and Provisur to deliver high-performance, end-to-end solutions that meet the evolving needs of our customers.

Tailored Value, Total Support: MULTIVAC Total Offer (MTO)

During the event, MULTIVAC proudly introduced its new MULTIVAC Total Offer (MTO), designed to deliver tailored solutions to each business's unique needs.

MTO offers complete transparency from the initial quote, with no hidden costs or fees. Every solution is customised and adapted to the customer's operational requirements, ensuring maximum value and efficiency.

A key highlight of MTO is its 321 concept, which reinforces MULTIVAC's commitment to long-term customer support. **3-year warranty, 2 years interest-free credit** and **1-year service contract** – representing trust, flexibility and reliability, giving customers the confidence to invest in a solution that grows their business.



Prevent, Repair, Optimise, Save: MULTIVAC Technical Services

With the new MULTIVAC Total Offer in mind, this year's agenda saw a fresh approach to showcasing the technical services available from MULTIVAC UK and invited guests into the heart of their workshop operations. Guests moved over to the Technical Services workshop space for an in-depth tour and had the opportunity to see firsthand how MULTIVAC supports and maintains processing equipment.

With the tour being led by our Technical Commercial Field Manager, Wayne Abbott, he highlighted our engineering services which have been designed to deliver 'total care' for customers' equipment. These services have helped to increase efficiency, extend machine lifespan, and improve profitability. Wayne showcased the range of support services available, including platen refurbishment, cutter regrinds, blade sharpening, lifting systems, and complete machinery overhauls.

Visitors gained a valuable insight into MULTIVAC's commitment to reliability, innovation and customer care. The Technical Services workshop tour also established the variety of spare parts that MULTIVAC supply, not only for products in the MULTIVAC portfolio, but also for LASKA, Risco and Schröter products.

Where Craftsmanship Meets Cutting Edge Technology: FRITSCH Bakery Solutions

As an integral part of the MULTIVAC Group, FRITSCH Bakery Technologies was also showcased during the event. Paul Johnson, FRITSCH Product Manager, and Gareth Brown, Technical Specialist for FRITSCH, demonstrated the Rollfix and MULTIFLEX, and the versatility that these machines offer. Live demonstrations highlighted the production of both croissants and pizza bases, proving how easily the MULTIFLEX can be tailored to meet a variety of business needs. Guests were also treated to fresh pastries during the session, offering a real taste of high-quality bakery products and the impressive results achievable with FRITSCH technology.



Industry Updates

Resident keynote speaker, **Nathan Ward** from Kantar, joined MULTIVAC UK for the third year running. Nathan discussed UK Food Trends and educated visitors on consumers increasing concern about the rising cost of groceries, with affordability emerging as a key factor in purchasing decisions. In a recent survey of his, 57% of respondents reported opting for cheaper grocery options to manage household budgets. This shift highlights a growing tension between cost and nutrition, as financial constraints continue to pose a significant barrier to healthy eating. As food prices remain a hot topic across the industry, there is a clear demand for practical solutions that support both affordability and wellbeing.

Also back by popular demand was **Martyn Odell, aka Lagom Chef**, who took to the stage during the lunchtime slot following a positive response to his appearance last year. This year, he presented a beef and cauliflower curry recipe, which had the audience captivated. Beef was selected as the prime ingredient due to its current high cost – another hot topic for food producers. The recipe was chosen to highlight how leftovers can be creatively repurposed, helping businesses and consumers reduce food waste and manage costs more effectively.

Proost! MULTIVAC UK Oktoberfest

Following a day full of discovery and innovation, guests were welcomed to MULTIVAC's well-known Oktoberfest evening event. The celebration featured live music, dinner and drinks, fostering a relaxed and enjoyable environment for all. Local business, Ramsbury Brewery & Distillery, joined the festivities, offering a gin tasting experience that allowed guests to explore a range of hand-crafted spirits produced on their local farm.

This year's celebration featured a special appearance by celebrity guest **Phil Tufnell**, who entertained attendees on stage with MULTIVAC UK's Liam Smith, with humorous stories from his cricketering career, adding a lively touch to the evening's atmosphere.



Following the success of last year, the evening was rounded off by another exciting charity auction. Prizes included 4 Ball at Trump Turnberry, and tickets to the England vs Argentina Rugby game – raising a total of £14,270, which was a record for MULTIVAC UK! All monies raised will be evenly split between the three nominated charities that MULTIVAC UK are supporting this year: Yorkshire Air Ambulance, Winston's Wish and Pancreatic Cancer UK.

As a leading global machinery manufacturer, MULTIVAC is committed to delivering industry-leading events to help the UK's food industry explore the latest trends and innovations for modern manufacturing.

MULTIVAC UK will host again in 2027 and look forward to welcoming their valued customers and colleagues back to join them.

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About the MULTIVAC Group

Packaged expertise, innovative cutting-edge technology and strong brands under one roof: The MULTIVAC Group offers complete solutions for the packaging and processing of food, medical and pharmaceutical products, as well as industrial items – and as the technology leader, it continues to set new benchmarks in the market. For more than 60 years the name has stood for stability, strong values, innovation and future security, as well as quality and excellent service. Founded in 1961 in the Allgäu region of Germany, the MULTIVAC Group is today a global solutions supplier, which supports small and medium-sized companies, as well as large corporate businesses, in designing their production processes to be efficient and resource-saving. The product portfolio comprises a wide range of packaging technology, automation solutions, labelling and marking equipment, inspection systems and packaging materials. The product range is complemented by practical and customised solutions for food processing – from slicers and portioning machines right up to bakery technology. All the packaging and processing solutions are individually matched to customers requirements in the company's own application and development facilities. Around 7,000 staff in more than 80 subsidiaries worldwide ensure that the company remains close to its



customers, as well as providing the maximum customer satisfaction – from the first project concept right through to after-sales service. Further information at: www.multivac.co.uk

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PRESS RELEASE

