

Showcasing Innovation: A Hands-on Look at the Future of Packaging and Processing

MULTIVAC UK invite visitors to dive into the future of packaging and processing and discover the latest trends and innovations that are reshaping the industry at their annual in-house event this October.

Following the excitement of their 40th anniversary celebration in 2024, and the successful launch of the state-of-the-art Innovation Centre in 2023, MULTIVAC UK are back for another year with their Packaging and Processing Forum. The exclusive two-day event (2nd & 3rd October 2025) is designed to showcase the latest machinery and technological advancements in the industry. This year's forum offers a unique opportunity to experience equipment in action, connect with experts, and see firsthand how MULTIVAC continue to push the boundaries of innovation in packaging and processing.

The two-day event will offer visitors an in-depth look at the latest product launches, full-line packaging and processing solutions, Compact Series of machinery, and Smart Services innovations. Attendees can also expect live demonstrations of everything on display, application showcases, and keynote speaker presentations covering topics on UK food trends. The event will also feature the much-anticipated Oktoberfest evening event – an ideal setting for networking in a relaxed atmosphere.

Small But Mighty: Discover the brand new Compact Series

This year, MULTIVAC UK are thrilled to be launching the **Compact Series**: a game-changing lineup of high-performance packaging and processing equipment. This series is specifically tailored for start-up and scale-up businesses entering the market or looking to improve existing products. Designed with agility and efficiency in mind, this space saving range delivers big results with a small footprint, helping processors automate with confidence while reducing labour demands. From



powerhouses like the **GMS 400 portioning machine**, unmatched cutting technology from **LASKA**, and resilient **Traysealing solutions** for excellent packaging results, the Compact Series covers all areas. For those small-scale manufacturers looking to introduce a compact line solution, the **R 085 Thermoformer** will be seamlessly paired with the **S 300 Slicer**, providing a solution that is engineered to boost productivity, growth, and make automation possible for a business of any size.

Sharper Together: MULTIVAC and Formax

Another exciting launch for this year's event will be the new partnership with **Formax by Provisur** and MULTIVAC – a bold collaboration that brings together two pioneers in food processing. By combining Formax's industry-leading slicing technology with MULTIVAC's expertise in full-line integration, this new partnership delivers next-level solutions for bacon and raw ham production. The union unlocks seamless, high-output slicing and packaging systems that are smarter, faster, and more efficient – giving our customers a true competitive edge.

As part of this collaboration, MULTIVAC UK are proud to exhibit a fully integrated **bacon slicing line** that sets a new benchmark for both precision and performance. Featuring the **Formax SX550 Slicer** and **Hoegger Press** for optimal product preparation and consistency, this seamless solution is completed with the **RX 4.0 Thermoformer** and **Gripple Robotic Handling System** – delivering unmatched automation from slicing through to packaging.

This integrated line ensures every slice is precision cut, perfectly packed, and with zero compromises on quality, yield and give away. MULTIVAC UK will be slicing back bacon, giving visitors a front-row seat to the future of high efficiency, high output bacon production.

In addition, MULTIVAC UK will also boast their premium ham slicing line, a demonstration of true precision and speed. At its core is the **Formax SX380 Slicer**, delivering consistent slicing performance, paired with the **Free Movement System (FMS)** – a cutting-edge solution for intelligent portion control and product handling. With its advanced automation



and real-time adaptability, the FMS system is a true showstopper, ensuring every slice and portion is perfectly presented. Completing the line is **MULTIVAC's W Series Flow Wrapper**, providing high-speed, high-quality packaging that meets the demands of today's premium retail market. This line will be slicing and packaging premium ham packs live throughout the show, offering visitors a first-hand look at how advanced automation and smart technology come together to elevate product presentation and efficiency.

Flexible Labelling for Maximum Impact

Included in the packaging hall, visitors can find a dedicated, interactive space for **cutting-edge labelling and inspection solutions**. Attendees can get up close with the powerful **L 300 Labeller**, the precision-driven **I 40 Inspection System**, and the show-stopping **Top Close Labeller** – a must-see for anyone working with fresh produce. Be it speed, accuracy, or simply fresh inspiration, this labelling showcase promises to deliver.

Unwrap the Magic with FRITSCH Bakery Technologies

Visitors can also discover the perfect blend of tradition and technology at the FRITSCH equipment showcase, featuring the **Rollfix** and the **VARIOFLEX** - a versatile and high-performance system designed to meet the demands of both artisan and industrial bakeries. From precise dough sheeting to intricate shaping, the **VARIOFLEX** demonstrates how innovation can elevate every stage of the baking process. Whether you're looking to scale up production or refine your craft, this is the perfect chance to see bakery engineering at its finest – **are you ready to reignite your passion for dough?**

Precision Portioning with TVI

As always, MULTIVAC will also shine a spotlight onto **TVI Portioning solutions** where precision, efficiency and yield optimisation come together. Perfectly designed for catering butchers and featuring the unique 3D press technology, the **GMS 400** delivers exact portioning with minimal waste – specifically tailored to meet the demands of



today's food industry and ever-growing production costs. The powerhouse of the **Compact Series**, this system guarantees big profitability with a low upfront investment.

And for those looking to level up their production on a larger scale, the **GMS 1000** will also be on display for portioning of varying proteins with the highest level of flexibility.

Materials

With the topic of sustainability no longer being a trend but a fundamental part of every manufacturer's strategy, MULTIVAC UK continue to be committed to leading by example in the topic. Dedicated to meaningful action, MULTIVAC actively measures both direct and indirect CO2 emissions to ensure full transparency beyond its own operations. **And the results? They speak for themselves.** The materials team at MULTIVAC UK have so far helped to **transition nearly 6,000 tonnes of materials to recyclable grades, save over 1,500 tonnes of plastic, and reduce CO2 emissions by almost 5,000 tonnes through plastic reduction initiatives.**

MULTIVAC's team of materials experts, the **Right Pack Consultancy**, offer tailored guidance on film and machine compatibility, packaging formats, and sustainability strategy development. The team will be available throughout the event to host personalised one-to-one workshops, exploring plastic weight reduction and recyclability.

Technical Support That Goes the Distance

At MULTIVAC UK, technical support is more than a service – it's a partnership. With over 60 regionally based service engineers across the UK, the team are always ready to respond quickly and efficiently to keep customers operations running smoothly.

From **workshop services, genuine spare parts, and the state-of-the-art training centre, to remote diagnostics and emergency breakdown response**, the technical support team are committed to maximising every machine's performance and lifespan.



During the event, MULTIVAC UK will host the first ever **Technical Sales marketplace**, dedicated to giving visitors the chance to meet the technical experts, explore engineering services available, and learn how MULTIVAC's support solutions can deliver both peace of mind and long-term value.

Explore the Power of Processing

Step into the world of advanced food processing, where MULTIVAC UK partners with leading manufacturers to deliver seamless, fully integrated automation solutions. This year's showcase will feature cutting-edge equipment from **LASKA** and **Metalquimia**, alongside MULTIVAC's own innovations, offering a comprehensive look at high-performance systems for a wide range of applications.

Visitors can experience versatility of **LASKA** with the **frozen block grinder**, ideal for efficient handling of raw materials, and the **bowl chopper**, demonstrating its flexibility in confectionery applications. In addition, the **Risco portion-to-pack line** will highlight streamlined, high-speed portioning and packaging, while the **alginate sausage solution** will showcase modern casing alternatives for sausage production with exceptional consistency and hygiene.

From minced meat and confectionery to brine injection and air frying, this is a rare opportunity to see how MULTIVAC's processing solutions can meet the demands of virtually any production challenge – with live demonstrations that bring the technology to life.

MULTIVAC's experienced team of Product Managers will be on hand to exhibit and demonstrate all machinery throughout the duration of the event. Want to trial your own product? Simply get in touch ahead of the event.

Eat, drink and network in true Bavarian style

As a proud daughter company of the Bavaria-based MULTIVAC Group, the MULTIVAC UK annual in-house event wouldn't be the same without rounding the day off with their Oktoberfest evening event. Guests can

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look forward to an evening of authentic celebration, complete with a BBQ style dinner, lively evening entertainment, and plenty of opportunities to relax and connect in true Bavarian style.

This year's event will also feature the return of the charity auction following last year's incredible success where over £10,000 was raised, and the items already secured promise to raise the bar even higher. Finally, MULTIAC UK are thrilled to announce a special guest addition to this year's agenda – **former England cricketer and popular TV legend Phil Tufnell will be joining the crowd** to share entertaining stories and insights from his cricketing career and beyond, adding a touch of star power to what's set to be a fantastic night!

If you are interested in attending MULTIVAC's Innovation Centre Launch Event, email events@multivac.co.uk to highlight your interest.

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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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