



1. Exhibit Wet Pet Food







One flexible depositing system for mostly all kinds of application



Chunky



Chunky + jelly



Pasty



Pasty + chunky

2. Variety of packages





One flexible depositing system for mostly all kinds of package















2. Variety of packages

Handtmann DS 560 8 lane depositing into tins







3. Types of packages and applications

Perfect package control thanks to servo driven vertical movement of the depositing valves



Not optimal filled package





Improved settings on the HMI



Perfect filled package



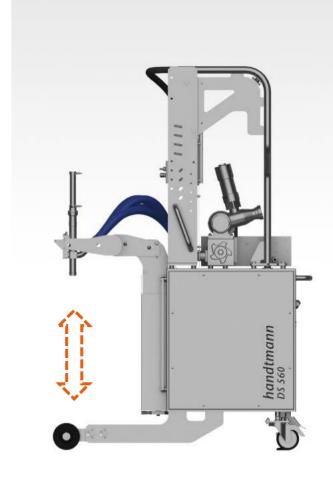


4. Line argumentation / easy setting and automatic machine adjusting



Setting packaging dimensions and portion weight

Automated vertical traversing (height and speed)



4. Line argumentation





a) Line control

Central control, evaluation and display with MULTIVAC Line Control

b) Handling

Central program switching

Overview of operating status and line stops

c) Efficiency

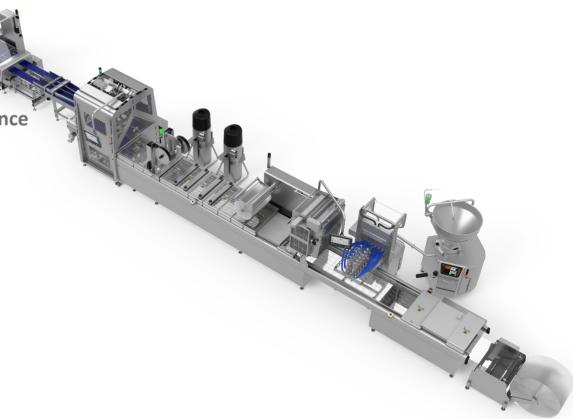
Optimized coordinated signal exchange, early depositing at format advance

d) Line concept

Matched safety, Line CE approval, defined interfaces







5. Specific arguments







a) Large possibility of long-term accurate portion weights

Small portion packs only in a range of gram or big portions packs in a range of kg



b) Large possibility of processing and filling temperatures

Hot filling up to 90 °C or extreme cold filling down to −5 °C



c) Large possibility of product consistencies

Chunky products, liquid products, pasty products or liquid + chunky/pasty products



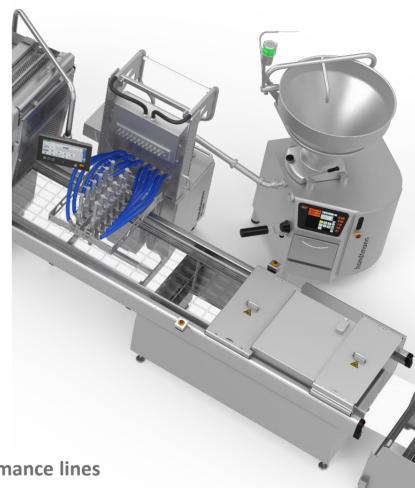
d) Large possibility of packing formats

Up to 12 valves lengthwise the conveyor or transverse in different rows and tracks



e) Large possibility of capacity and line performance

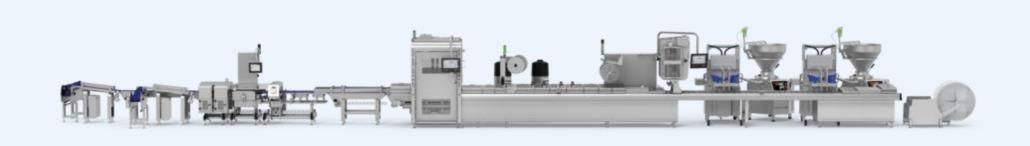
Modular and scalable depositing and packaging solutions from medium to high performance lines



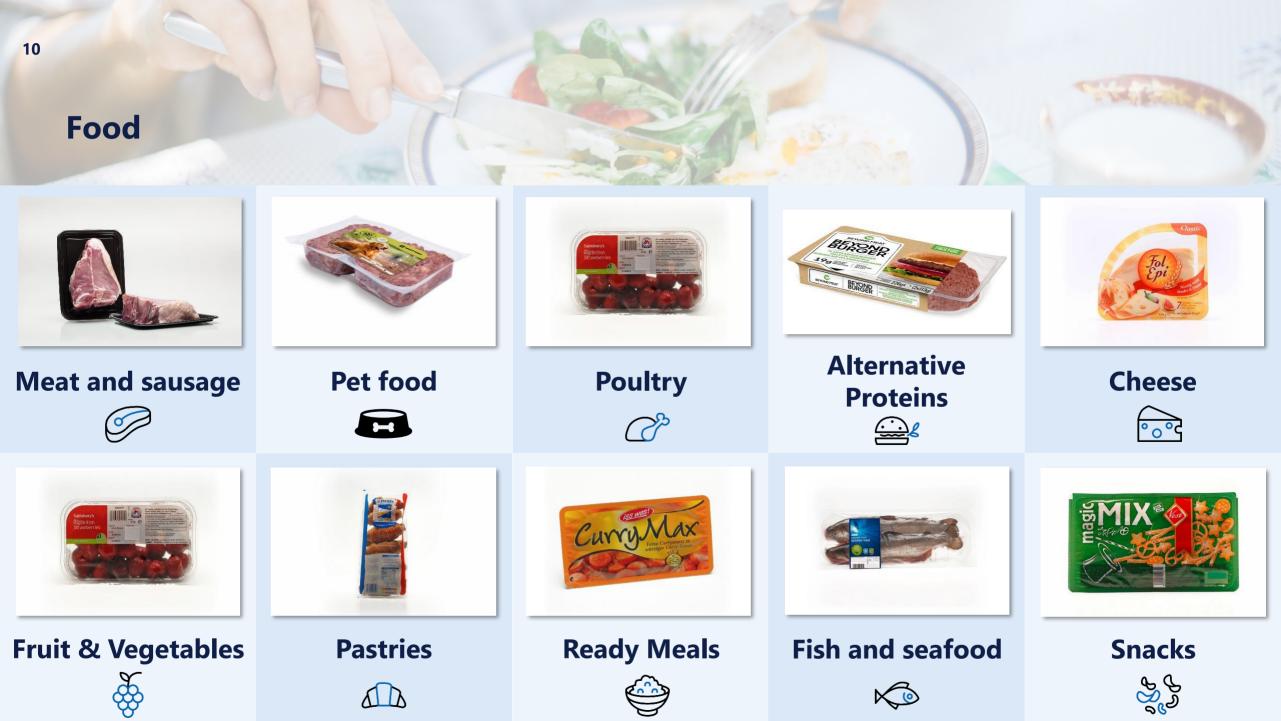




For small batches...







Pet Food on thermoformers

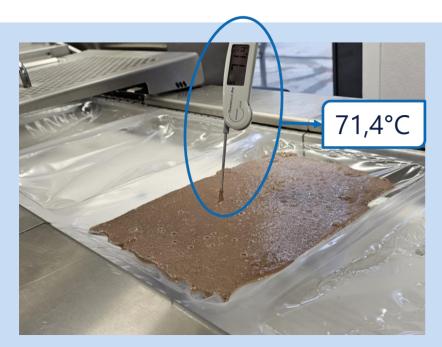






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Thermoforming combines shelf-lives and product presentation





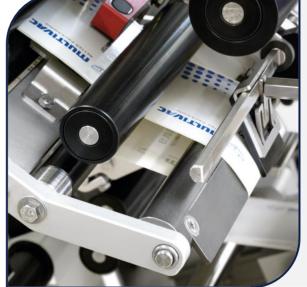
- Product presentation possibilities
- Good shelf-lives due to different packaging options
- Packaging of hot-filled products





MULTIVAC Marking & Inspection





Labeling

Integrated in the packaging machine

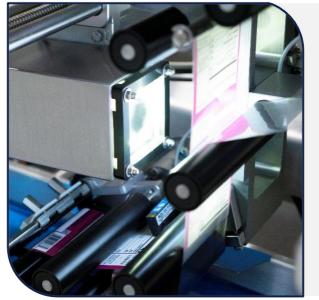
07 11 2024

Stand-alone labeling for end-of-line

Printing

On the label before application





Inspection

Check weighing

Contamination inspection e.g. metal detection

Optical inspection for print & label verification

07.11.2024

Printing





07.11.2024

Labeling

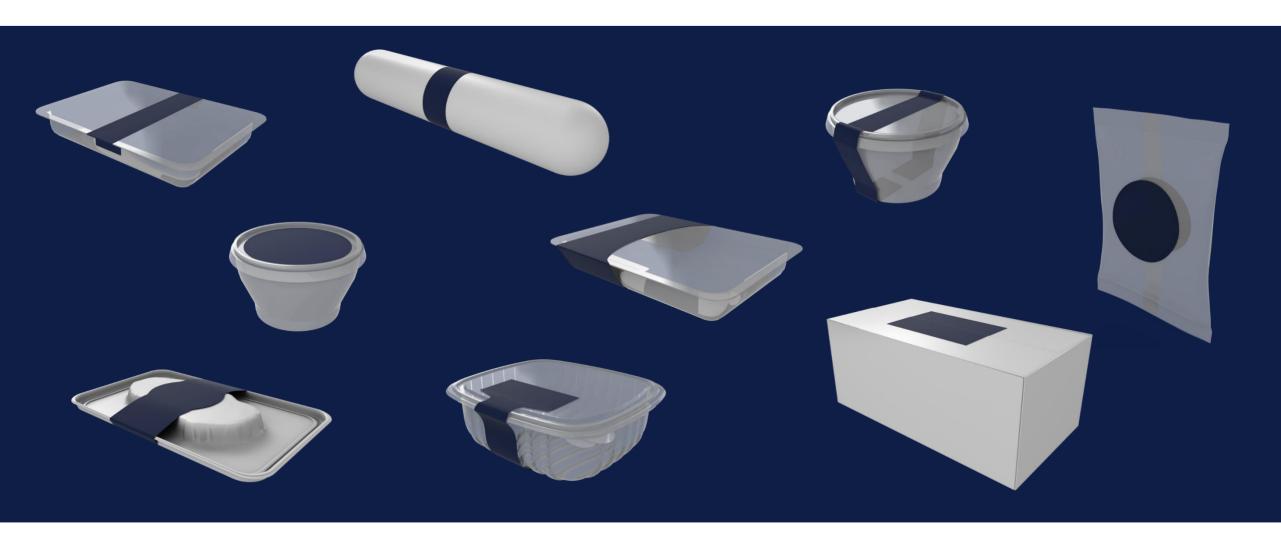


Stand-alone labeling for end-of-line





Labeling



07 11 2024

Inspection

Check weighing

Fixed weighing

Process weighing





Contamination check

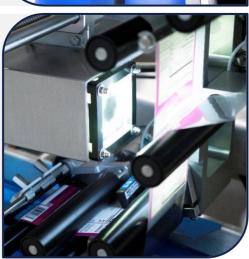
Metal detection

X-Ray

Optical inspection

Label verification

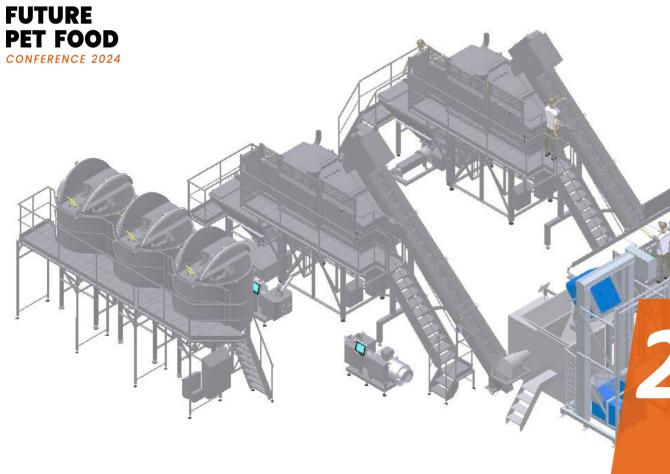
Print verification











2. Exhibit: Product preparation of Chunks & Co.





1. Portfolio - Preparation





1. Preparation - SHORT INTRODUCTION

a) With the Inotec brand, Handtmann offers a complete portfolio for grinding down frozen and fresh animal-based raw material, blending and mixing it with manifold ingredients - and finally emulsifying the product.

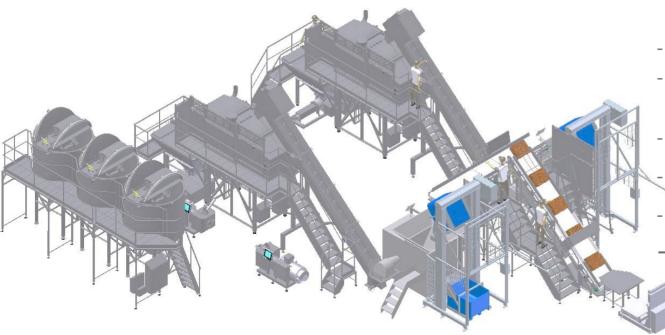


1. Preparation - SHORT INTRODUCTION





b) The project based, highly sofisticated combination of our processing machines enables our customers to maximize production effectiveness and efficiency. Our lines are far more than the sum of its components!



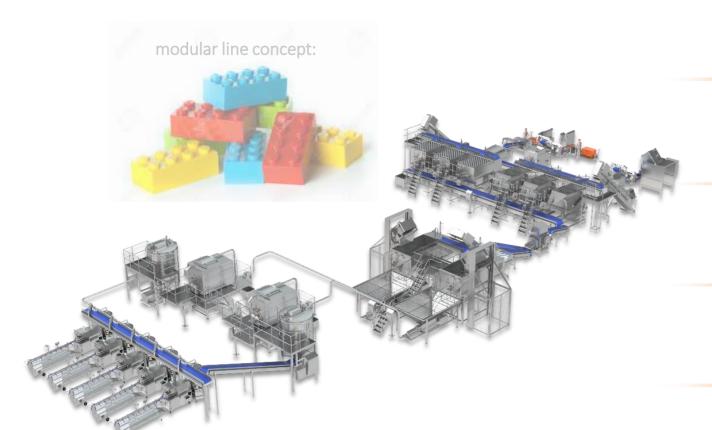
- 2 x 300mm fresh/frozen grinders
- 2 x Inotec IMP3000 paddle mixers (incl. direct steam nozzles
- + steam-heated double-jackets for tempering frozen meat)
- 2 x Inotec hopper pumps IFP076 with 3500l hoppers
- 2 x Inotec inline emulsifiers I225CDI-132
- 3 x Inotec 5.500l round silos IS5000
- → Production capacity 2 x 5 tons per hour!

1. Preparation - SHORT INTRODUCTION





c) HCS: Handtmann step-by-step solution development



Conception of indivual processing lines

According to your requirements



Turnkey line solutions

With a maximum of process reliability and safety



Automation

For maximum output at good value



From a single source

Reduction of intersections – increasing your productivity







2. Crushing and grinding





2. Crushing and grinding

a) Animal based ingredients are ground in the first step of Pet Food preparation – frozen blocks are crushed and ground

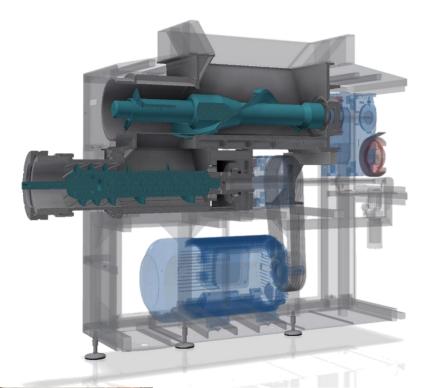


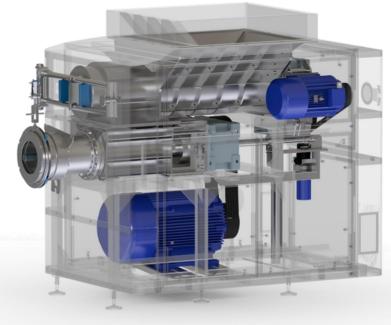
MULTIVAC



2. Crushing and grinding

b) The industrial IW grinder series with 250, 300 and 400 mm cutting diameter is processing frozen and fresh material







Highly functional and sturdy machine construction combined with strong, long-living drives.

Frozen blocks are grabbed and cut down to pieces which are fed into the grinder unit like fresh ingredients

2. Crushing and grinding





c) Universal cutting tools





Double knife

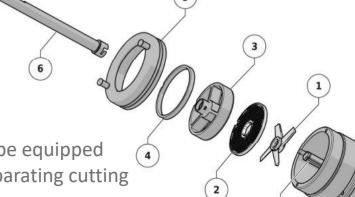
(With 4 or 8 arms, depending on the product and disk with holes)

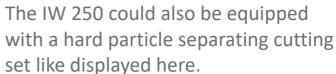
- 3) Outer spacer of the blade
- Disk with holes
 (Diameter of holes depending on the type of product to be ground)
- Bush inside the cross
- 6) Cross
- Front spacer cross
- 8) Closing ring nut for opening



The IW 250, 300 and 400 comes with a 3-part cutting set consisting of a pre-cutter, double-knife and a cutting plate for defining the particle-size of the raw material coming out of the grinder.









- Knife holder shaft (Nerve discharge)
- Single knife
- Disk with holes (Diameter of holes depending on the type of product to be ground)
- 3) Cross
- Front spacer cross
- Closing ring nut for opening
- 6) Nerve discharge pipe









a) All ingredients are merged in our mixers which are not only blended and homogenized, but also tempered (if necessary). The binding compounds in the product are activated.

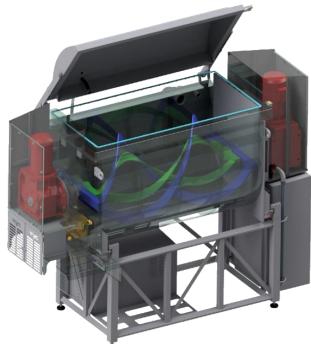


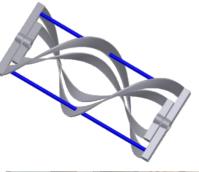




b) Mixer types

Variomix series 500 – 2.500 Liters

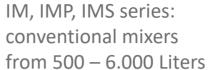




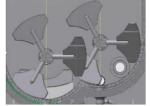




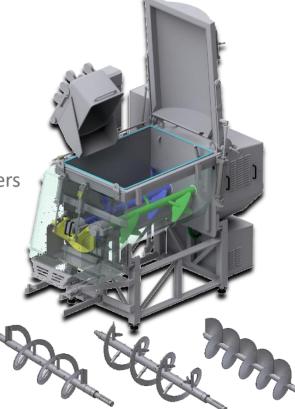






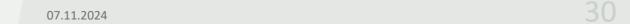








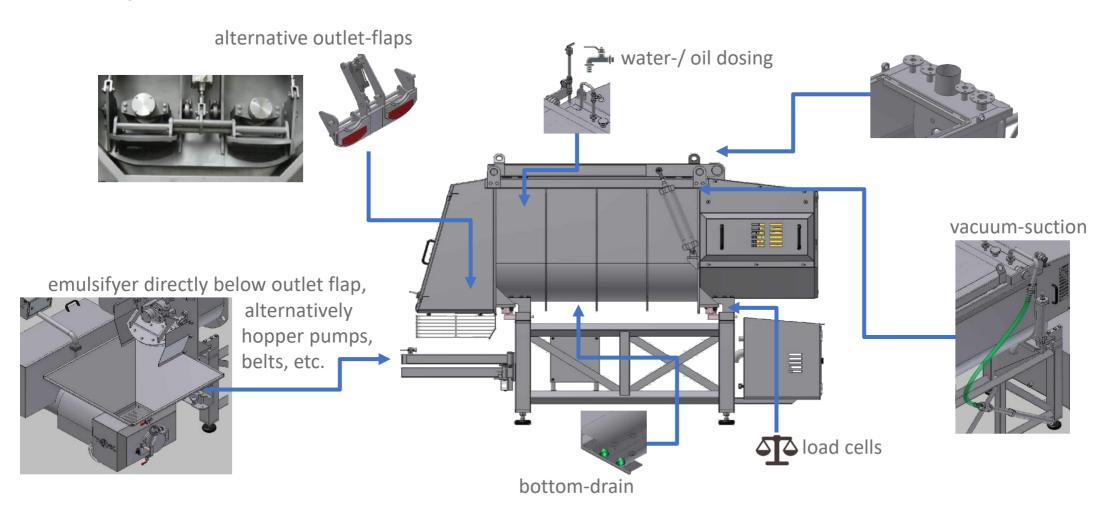








c) Mixer options 1



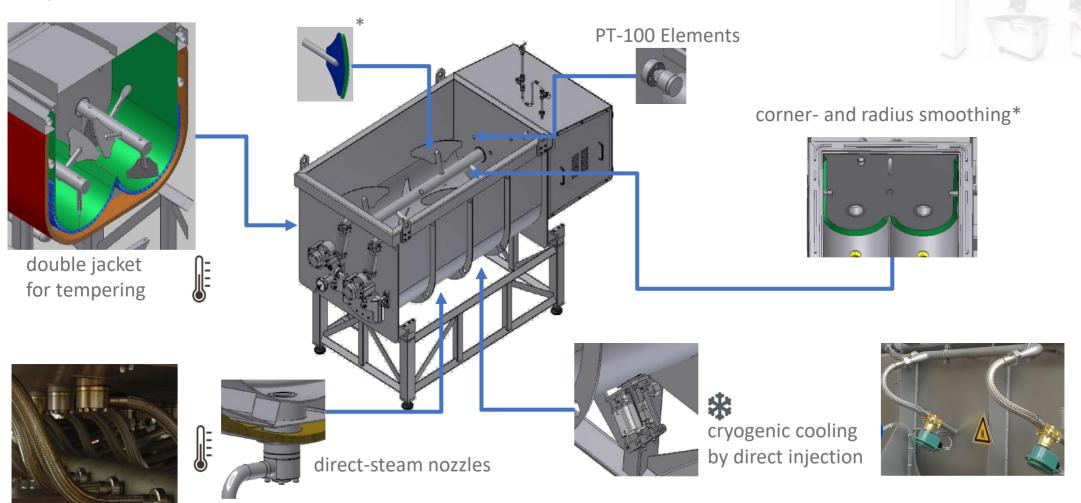


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c) Mixer options 2

3. Blending, mixing, tempering









4. Emulsifying

a) A typical final step of a product preparation would be emulsifying the homogenized mixture to a fine emulsion in our I140, I175 or I225 series



4. Emulsifying

b) Pet Food machines







integrated frequency changer:

- → reduction of load peaks
- → therefore reduction of power costs
- → technological advantages





squeeze valve

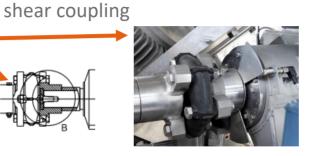






Inline Emulsifyers:

- I175-I-110-K + I175-I-132-K



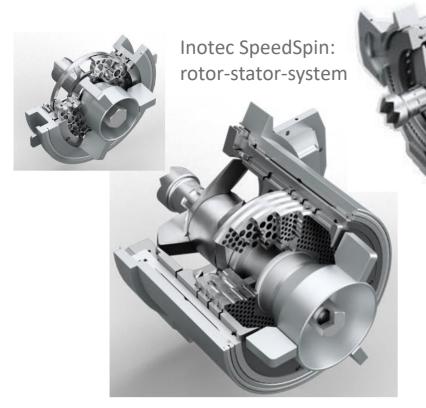
Emulsifyers with round hopper and agitator:

- I175-RW-90-300 up to I175-RW-132-K-500
- I225-RW-132-K-500 + I225-RW-200-K-500

4. Emulsifying

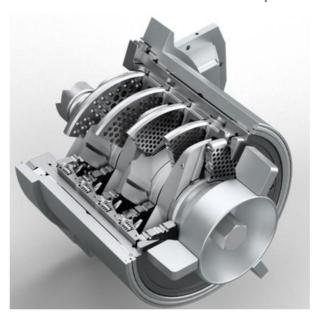








Inotec cutting system with 1-5 stages knife-hole plate combinations











5. Loading, Conveying





a) The efficient material transport in a processing line is as important as the process itself



5. Loading, Conveying





b) Also dosing and storing is an important part of fully automated processing lines



5. Loading, Conveying

c) Impressions:





















6 Batch processing





6. Batch processing

a) Several processes, e.g. the production of gravy, slurries and other (semi-)liquid products could be done by Inotec process-automates







6. Batch processing























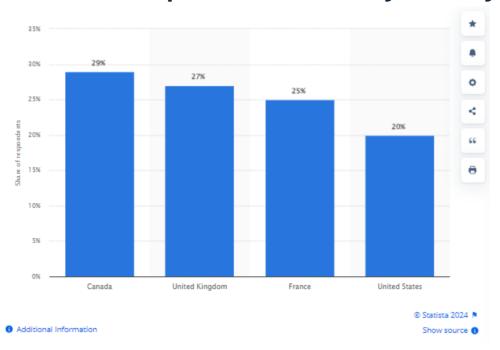
3. Exhibit:
Raw Pet Food

Raw pet food – a growing niche

BARF / Fresh Petfood / Raw petfood

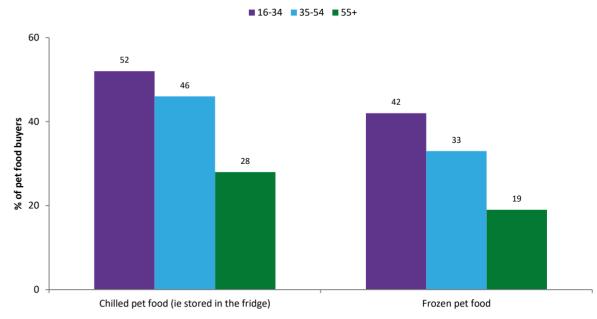


Share of respondents who fed their pets BARF or raw pet food in 2023, by country



Youngsters are keen on chilled and frozen options

UK: interest in pet food concepts, by age, 2021



Base: UK: 1,038 internet users aged 16+ who buy food for their pets

Source: Kantar Profiles/Mintel, May 2021

The raw pet food value chain

From raw materials to packaging













RAW MATERIALS

RAW PET FOOD MANUFACTURING

(PACKAGING) & FREEZING



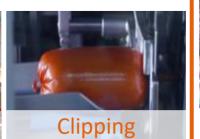






Grinding











Handtmann Inotec – Grinding

From fresh to frozen meat (even frozen blocks)















Handtmann Inotec – Mixing

Product preparation of raw pet food





Modular systems for raw pet food

Overview for clipping, tying, dosing and forming solutions

Flexible

combination

with

different

devices







Dosing











Pet food manufacturing - One for all vane cell feed system

Vacuum filling machines are the head of each portioning line: Controlling and pumping unit using vane-cell feeding technology







Small scale version: up to 2 t/h

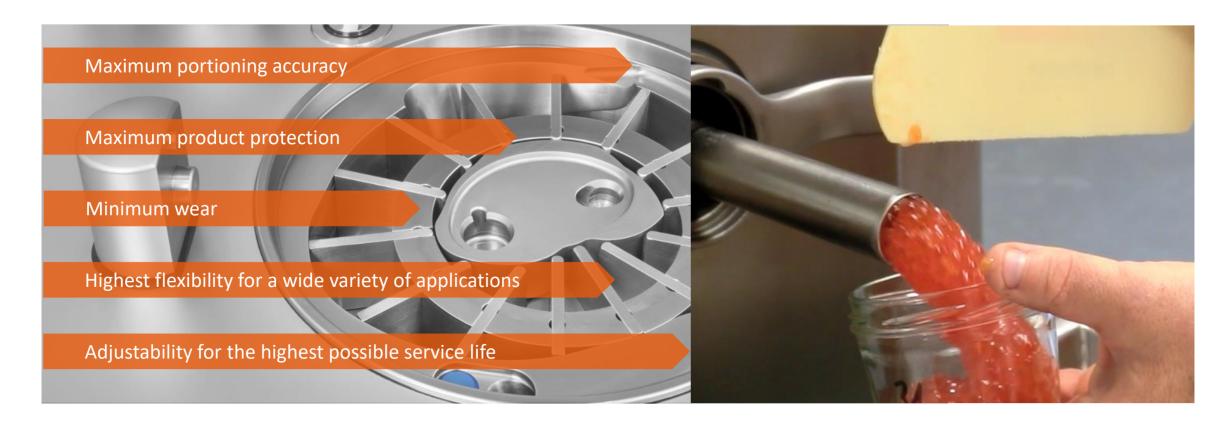


Large scale version: up to 15 t/h

Pet food manufacturing - Vacuum filling machines

Vane cell feed system – THE CORE COMPONENT





Modular systems for raw pet food

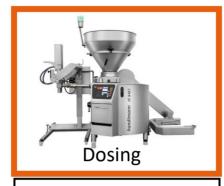
Overview for dosing, clipping and forming solutions





Filling and portioning

Flexible combination with different devices









Raw pet food in different containers





Raw pet food in combination with thermoforming packaging machines

2-lane solutions for different product consistencies





Raw pet food in combination with thermoforming packaging machines

Fully automatic multi-lane solutions





Wet pet food – Raw products into thermoforming machines

Joint projects of Multivac and Handtmann





Big Dog, Australia



Lico, Germany



Big Country Raw, Canada

Modular systems for raw pet food

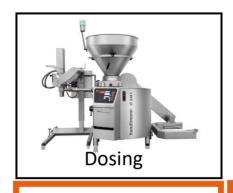
Overview for clipping, tying, dosing and forming solutions





Filling and portioning

Flexible combination with different devices









Raw pet food in different containers





Raw pet food sausages

Portioning directly in casings





Modular systems for raw pet food

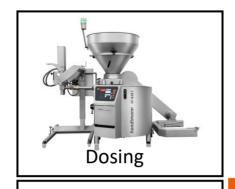
Overview for clipping, tying, dosing and forming solutions





Filling and portioning

Flexible combination with different devices









Raw pet food in different containers





One lane cold-extrusion: Forming solutions















Multi-lane cold-extrusion: Forming solutions

Forming of balls, discs, patties and other shapes

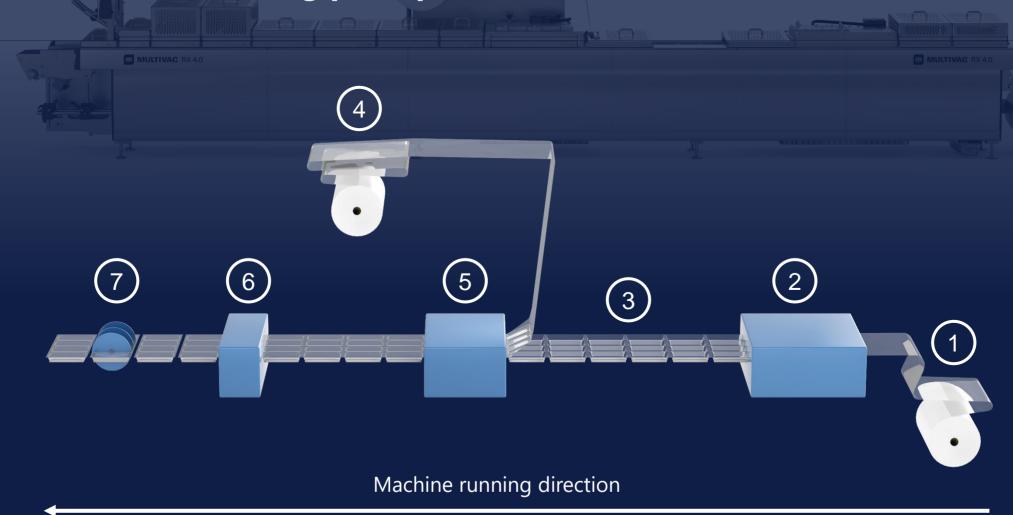






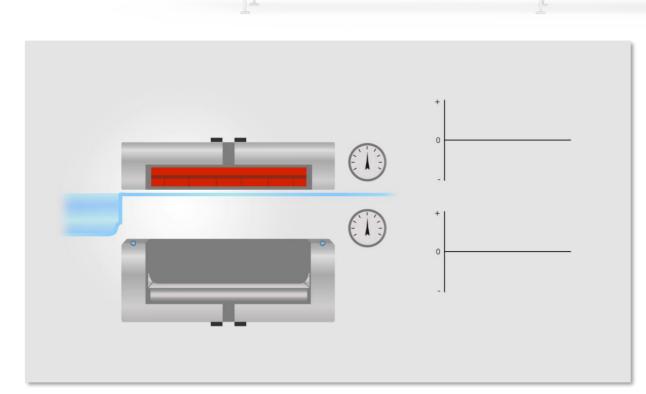
- From 6 to 8 lanes
- Up to 250 cutting cycles per minute
- Deposit directly onto trays (conveyor width 600 mm)

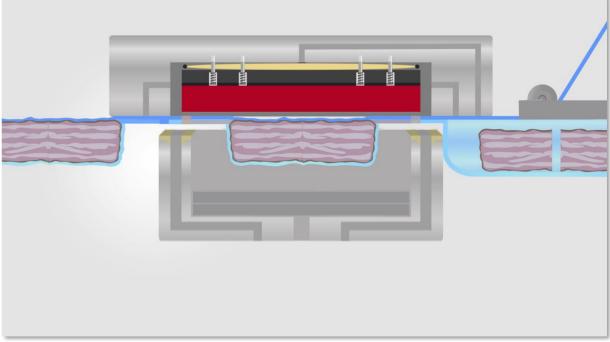
What's the basic working principle of a TFP?





Inside a Thermoformer







TFPs are able to produce plenty different kinds of packages

Standard packs



Skin packs



Special packs

- Rigid film
- Flexible film
- Aluminium
- Paper

- FormShrink®
- MultiFresh™
- Isopak

- Zip strip package option
- PrePack

- LipForm
- Stand-up pack
- Portion pack
- Book pack







Standard packs

Rigid film



Aluminium



Flexible film

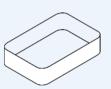


Paper

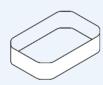


We also offer a great variety of different pack shapes and options to improve the package presentation

Package Shapes



Rectangular



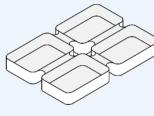
Multi-sided



Round, Oval

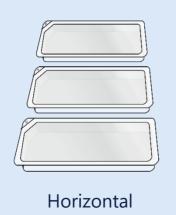


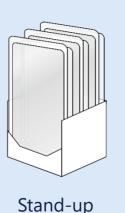
Freely selectable shape



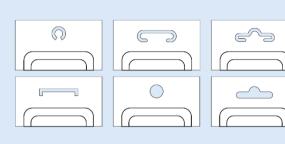
Multiple pack

Package Presentation









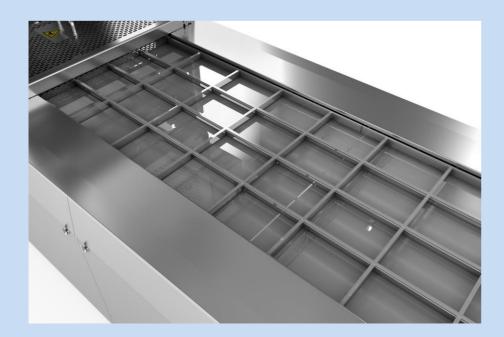
Hanger slots and hanger holes as required



Thermoforming delivers several benefits in terms of packaging

Easy to automate

- Defined loading area and position
- All downstream options



Sustainability approach



- Low and recyclable material usage
- Space usage for storage of rolls





Pet Food on thermoformers















4. Exhibit: Snacks and treats

Main application of Handtmann





Wet pet food



Snacks and treats



Handtmann Forming Technology

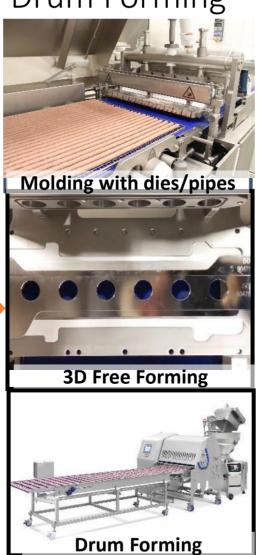
Molding / Free Forming / Drum Forming

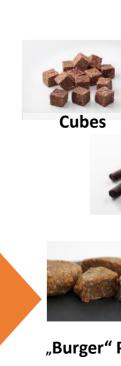






Flexible combination with different devices





То

produce

various

products

and

shapes



Perforated sticks

07.11.2024

Filet stripes





Multi-lane cold-extrusion with dies or pipes







Selection of pipes and dies









Cubes

Chunks / Pellets

- From 8 up to 24 lanes
- Up to 250 cutting cycles per minute
- Deposit directly onto trays (conveyor width 600 mm)

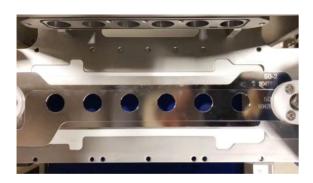
Multi-lane cold-extrusion: 3D Free Forming





Formsystem 520 / 521









Balls

Cooked and Air Dried Patties





Perforated sticks

Cones

- From 6 to 8 lanes
- Up to 250 cutting cycles per minute
- Deposit directly onto trays (conveyor width 600 mm)





Multi-lane cold-extrusion: Drum Forming

Timed air pressure to release products what reduces operational costs due to less air usage







Single-lane cold-extrusion: 3D Free Forming











Formsystems









Perforated sticks

Balls





"Burger" Patties

Cones

Single - or Multi-lane Co-extrusion and forming system

















- From 1 lane up to 24 lanes
- Up to 150 cycles per minute
- Deposit directly onto trays (conveyor width 600 mm)

Industry sector pet food | Mixing, pumping, forming, drying MULTIVAC





Pet food stick production







Pet food Snack Sticks production

Product preparation	Portioning	Forming and cutting	Drying	Packaging	
Inotec	VF 800	FS 510	Fessmann	Multivac	









Ingredients	Amount in %
Chicken MDM	50
Chicken necks	14
Salmon	10
Glycerin	5,5
Cellulosefiber	2
Petfood Premix	16
Apple fibers	2
Salt	0,5

Drying Process	Time	Temperature
Drying	60 min	40 °C
Drying	60 min	50 °C
Drying	60 min	60 °C
Drying	60 min	70 °C
Drying	90 min	80 °C
Drying	10 min	90 °C
Cooling	20 min	45 °C
Cooling	20 min	25 °C

Parameters	Raw	Finished	
Temperature	- 5 °C	Room temp.	
Weigth	28 g	18,2 g	
Length	140 mm	130 mm	
Moisture content	51 %	27,5 %	
aw-value		0,81	
Crude protein	-	27,9 %	
Crude fat	-	19,3 %	
Crude fibre	-	6,2 %	

Future Pet Food Conference | MULTIVC

Station 4: Snacks & Treats



Cat & Dog Sticks | manual line solution



Future Pet Food Conference 2024 | © MULTIVAC · 2023





Future Pet Food Conference 2024 | © MULTIVAC · 2023

Cat & Dog Sticks | full automatic line solution





Cat & Dog Sticks Line in Production





Is this the only solution ??

We can adapt to customer requirements and offer different solutions thanks to our wide portfolio!



Future Pet Food Conference 2024 | © MULTIVAC · 2023

















5. Exhibit: Inspiration Center











Modular systems for various snacks and treats





Flexible combinati on with different devices







To produce various products and shapes





























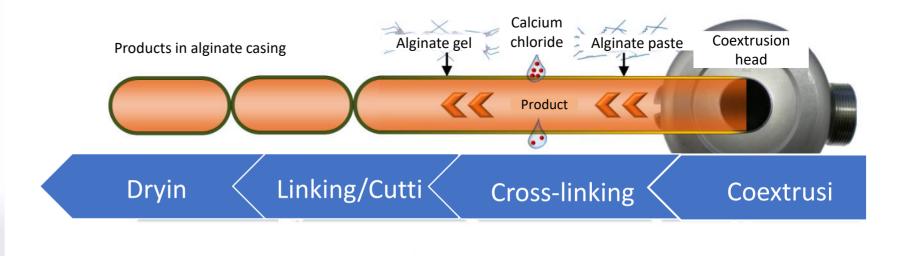
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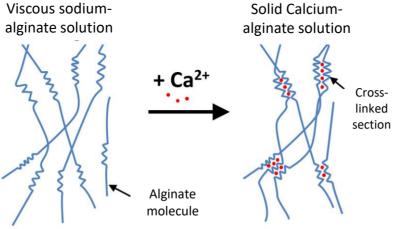
Co-extrusion of different snack shapes with edible alginate layer Innovation potential for the pet food industry























Co-extrusion: formation of alginate gel







Formation of alginate gel after moisturizing with <30 % calcium chloride solution

Due to its good water-binding capacity, sodium alginate is used in the food industry as a thickening and gelling agent. Sodium alginate solutions are highly viscous and can be cross-linked to form solid gels by adding calcium ions or other divalent ions.

Co-extrusion: snack sausages and loops with edible alginate layer Continuous extrusion process with cutting or hanging option







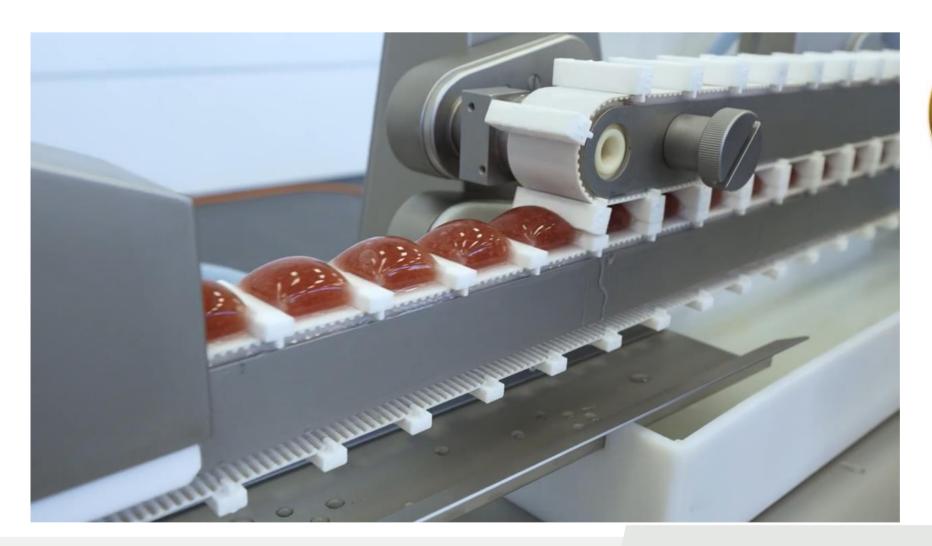




Infinite Loops / Pet Food "leashes"

Co-extrusion: New concept for pillow/sachet shapes Fillings or coatings are also possible







Co-extrusion: New concept for pillow/sachet shapes



Target applications:

"Conventional" snacks

- New pillow/sachet shapes
- · Solidified alginate casing
- Pet food snacks with or without coatings and fillings in a triple coextrusion possible

Durable product innovations with long shelf life

- low $a_w < 0.8$
- Solidified alginate casing
- Uncooled storage
- e.g. Jellied broths, collagen snacks, energy gels, functional pods, etc...

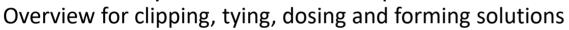
PRODUCT INNOVATION





For long shelf life at room temperature, drying processes are necessary to stabilize the alginate hydrogel!

Modular systems for wet pet food





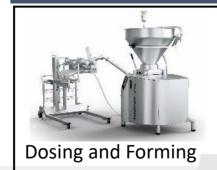




Flexible combination with different devices

































BARF portions frozen

Wet pet food – Tied sausages

New concept: tied sausages for dogs, no metal clip involved















Handtmann FME 570

The Solution for Marbled/ Layered Products



PLANT-BASED SOLUTIONS WITH FAT LAYER AND/OR MARBLING





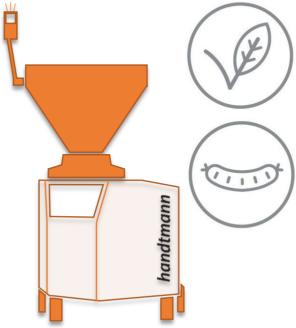
ANIMAL ORIGINAL











FLEXIBLE COEXTRUSION SYSTEM

- 2 Vacuum Fillers
- Forming and Marbling Unit FME 570
- > 1 t/h output possible
- Defined fine & coarse fat layering and marbling

RECONSTITUTED ALTERNATIVE



PRODUCTION PROCESS















Preparation of meat (substitute) batter

Coextrusion of meat alternatives

Cutting of blocks/ Clipping Freezing/ smoking/ heating (optional)

Slicing to individual portions

Packaging

Preparation of fat (substitute) batter













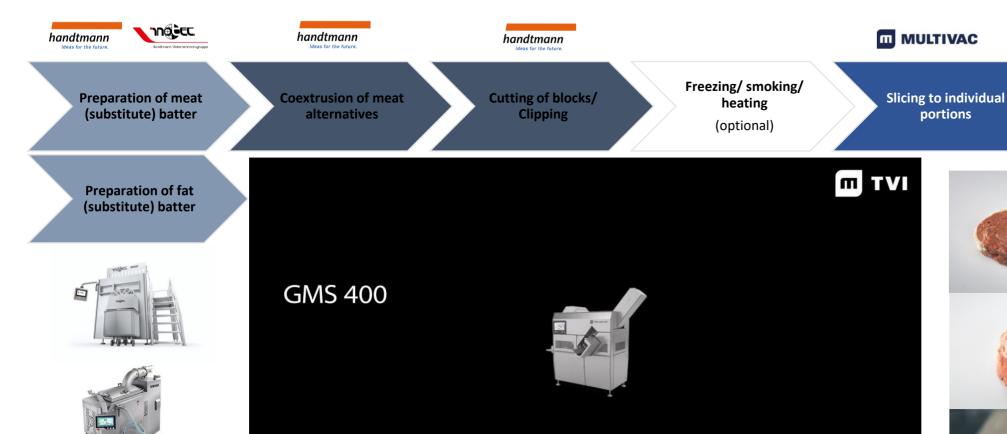


PRODUCTION PROCESS



MULTIVAC

Packaging





PLANT- BASED MARBLED& LAYERED STEAK

realised together with Planteneers









PLANT- BASED MARBLED& LAYERED BACON

realised together with Planteneers















Customized Solutions & Digitization

Handtmann Customized Solutions























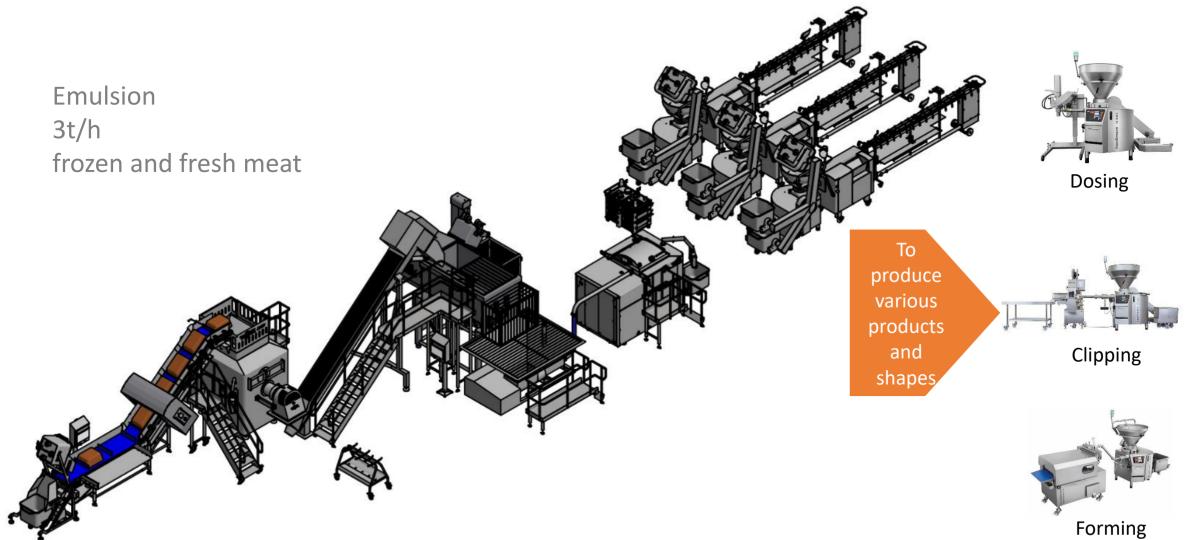
3 Locations, 2 Brands, 1 Business

- Biberach, Germany
- Amersfoort, The Netherlands
- Reutlingen, Germany

Preparation & Filling/Portioning







Preperation, Filling, Packaging & more





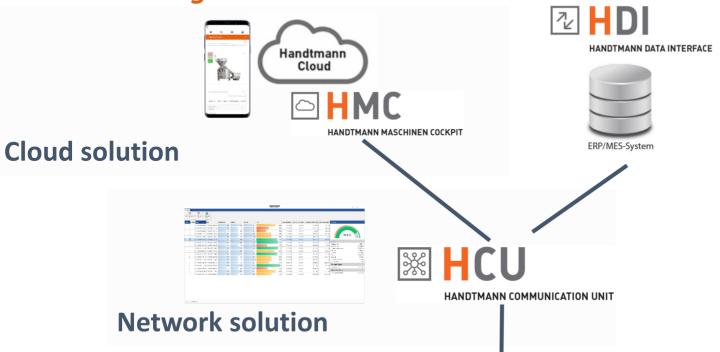


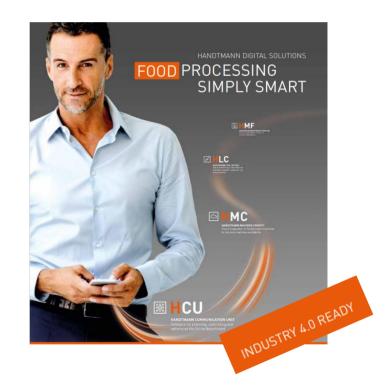






Handtmann Digital Solutions











HANDTMANN PRODUCT VISUALIZATION













Machine integrated solutions

Smart interface solutions

Impressions & Examples



- Production Line Pet Food
- Dosing Station BARF Thermoformer





















Let's get connected







Dirk Patzelt

Handtmann Customized Solutions Albert Handtmann Maschinenfabrik GmbH & Co. KG Dirk.Patzelt@handtmann.de



Do you know how much **potential** remains **unused** every day in your processing and packaging process?





Do you know your unused potential?

Theoretical production time (24h/	7 days a week)			
Planned production time				Planned downtime
Actual production time			Unplanned downtime	
Theoretical output				
Actual output		Stops, reduced speed		
Goodpacks output	Waste, rework, start-up loss			
	Quality-	Performance-	Availability-	
Potentials				

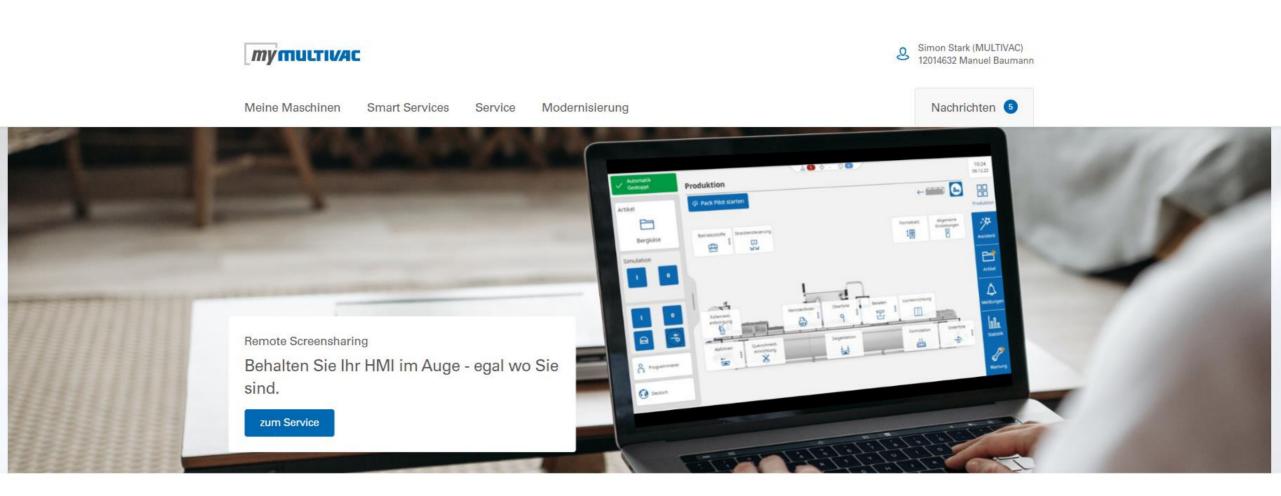








Quick Live Demo



Industrial IoT im Maschinenbau 110