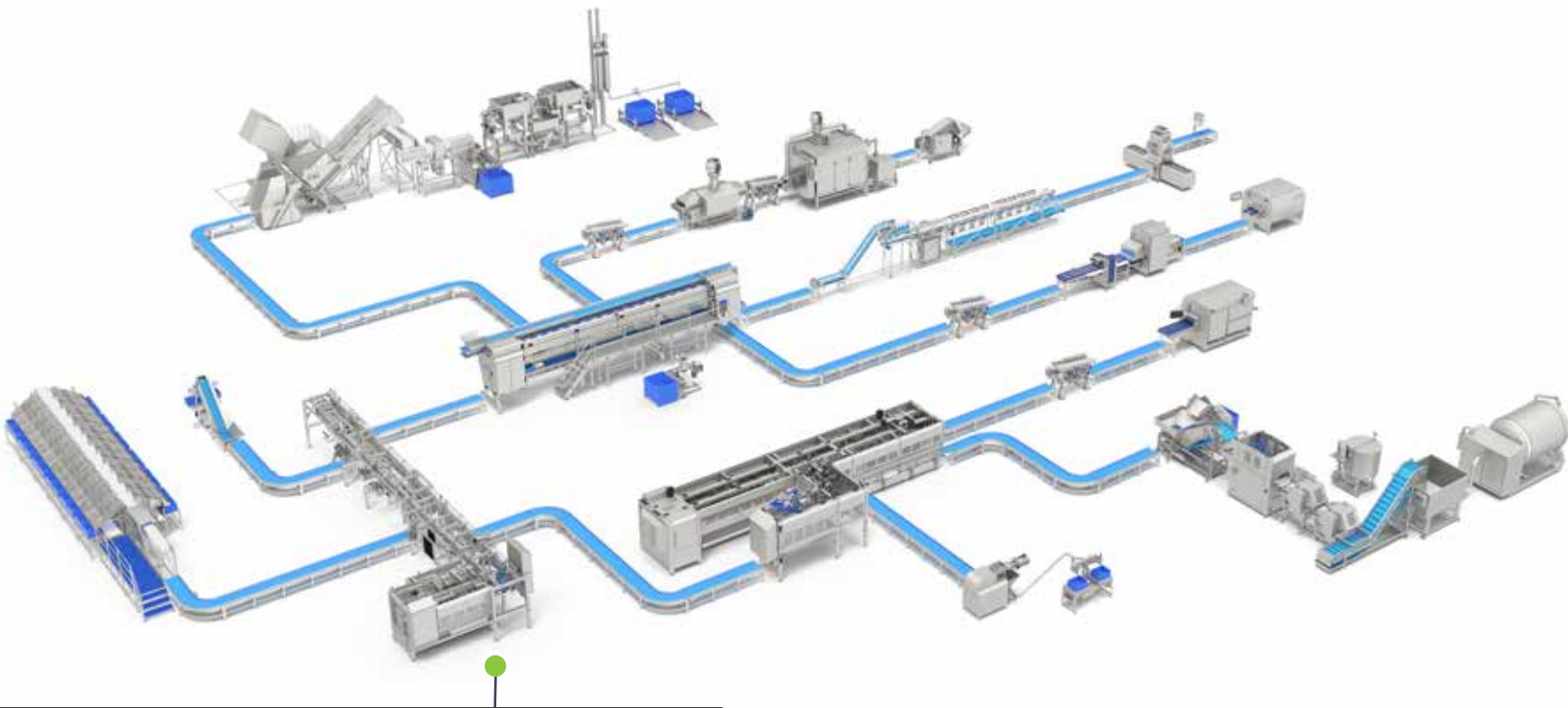


# InsideTrack

Poultry processing trends and innovations



INTEGRATED LINE FOR POULTRY PROCESSORS



Trusted end-to-end automation solutions start here with Duravant.

Delivering state-of-the-art technology and seamless integration with single source responsibility, Duravant helps processors ensure food safety, boost production efficiency and maximize yield while minimizing labor requirements.



JAN2025  
FOODMATEGLOBAL.COM



Booth 19136  
Hall C

Experience the power of  
Intelligent Integration. Superior Solutions.

# 2025

FOODMATE  
HOME OF  
INTELLIGENT  
SOLUTIONS



**Integrated Excellence: Transforming Poultry Processing Together**

By David Wilson | Group President of Poultry Processing Solutions

Dear Valued Customers,

As we kick off IPPE 2025, I want to express my heartfelt gratitude for your continued trust and support. Your partnership drives our innovation, and I'm excited to share my thoughts on our industry's future and Duravant's role in shaping it.

The most pressing issue we face is labor availability, driving automation at an unprecedented pace. Safety and shelf life remain critical, with an extra day of shelf life translating into millions in revenue for you. Visual presentation has also become crucial in consumer decision-making.

The demand for convenience, driven by global population growth and middle-class expansion, is reshaping our industry. Poultry's versatility in quick-to-prepare meals aligns perfectly with this trend. At Duravant, we're helping you navigate complex regulatory environments with our Duravant ONSIGHT® software and Matrix System, providing crucial traceability capabilities.

I'm thrilled to announce several innovations we're showcasing at IPPE:

- MAX L: Optimized White meat deboning machine, for mid. weight range product with higher capacity.
- MAX XL: White Meat deboning machine for big bird (up to 12 lbs) front halves (2.6 – 4.78 lbs) for the North American market.
- OPTiX Switch: A flexible Dark Meat deboning solution for deboning whole legs into thighs and optional drum meat.
- In-line Leg Inspection System: Using X-Ray and AI technology to detect various leg defects.
- Integrated Solutions: Demonstrating synergy between Foodmate, Marelec, Marlen, Key Technology, Henneken and POSS.

Despite recent headwinds, the long-term outlook for global poultry remains strong. We've seen accelerated consumption growth in Europe, China, Japan, the Middle East, and Southeast Asia. Lower feed prices and higher product prices are positively impacting poultry compared to competing proteins.

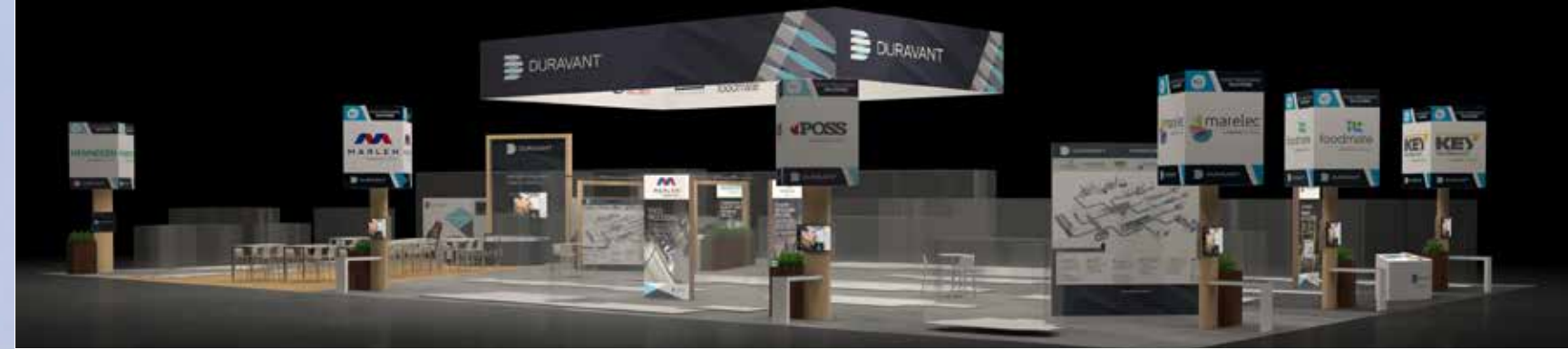
The U.S. market has seen dramatic improvements over the past six to seven months. As our single most important market, these positive trends are especially encouraging.

Duravant remains committed to delivering innovative, integrated solutions that address your evolving needs. Our focus on automation, efficiency, and food safety positions us to help you thrive in an increasingly competitive market.

Thank you again for your trust. I invite you to visit our booth C19136, to experience how our solutions can drive your business forward. Together, we'll continue to shape the future of poultry processing.

Warm regards,

*David Wilson*



Our presence at IPPE 2025 is our most expansive yet, with a 9,880 sq ft booth showcasing the combined forces of Foodmate, Marelec, Marlen, Key Technology, Henneken, and our newest addition, POSS. For the first time, we're exhibiting together under the Duravant banner, bringing unparalleled resources, more talent, and more equipment power to increase your profitability.

**We're here to deliver Intelligent Integration. Superior Solutions.**

Visit us to explore the cutting-edge technology and expertise that make our solutions smarter, faster, and tailored to your success.

**INTELLIGENT INTEGRATION.  
SUPERIOR SOLUTIONS.**

Teamwork takes center stage as Foodmate, Marelec, Marlen, Key Technology, Henneken, and POSS join forces within the Duravant family of operating companies

Thank you for your partnership and trust in Foodmate. Your support fuels our passion for innovation and excellence, driving us to meet the ever-changing demands of the poultry processing industry.

As we dive into 2025, we are excited to announce that for the first time, Foodmate is exhibiting alongside our Duravant sister companies - Key Technology, Marelec, Marlen,

Henneken, and POSS - all under "roof" at IPPE 2025. This collaboration is all about delivering Intelligent Integration. Superior Solutions.

Together, we're bringing advanced, integrated solutions to our customers, enhancing plant efficiency, product quality, and profitability.

**Jim James**  
President, Foodmate US

**What we are showcasing at our booth this year**

**Foodmate**

Flexible Cut-Up Line,  
OPTiX Switch  
inline Leg Inspection System  
MAX XL

**Marlen**

Flame grill with Afoheat™  
Spiral Oven  
DuraKut (TM)

**Marelec**

MXV-Slim  
PORTIO JET waterjet cutter  
The dual-lane PORTIO DAP  
Compact Grader,  
Vacuum Feeder System

Batch Weigher

**Henneken**

Vacuum Tumbler 6000  
Cooling Jacket and HPI 650S injector

**Key Technology**  
Alignment Conveyor

**POSS**  
ProMax 3000 Separator

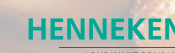
**Duravant ONSIGHT®**

Foodmate's OPTiX Switch Thigh and Drum Deboner enables processors to switch between deboning thighs and drumsticks with the push of a button. Key Technology's vibratory conveyor aligns and feeds product into Marelec's MXV-Slim, an ultra-HD x-ray machine that detects dense contaminants and calcified bones. Foodmate's MAX XL Breast Deboner processes large chilled front halves into butterfly fillets, half fillets, and tenders at up to 4,800 pieces per hour with precision and reliability.

Henneken presents its Vacuum Tumbler 6000 with a cooling jacket and the HPI 650S injector, designed for gentle, intensive product massage and precise brine retention. Marelec showcases the PORTIO JET waterjet cutter for fixed-weight portioning, the dual-lane PORTIO DAP for high-capacity portioning, and compact graders, vacuum feeders, and batch weighers capable of handling up to 180 pieces per minute per lane.

Marlen features its flame grill with Afoheat™ burners for premium searing, the compact spiral oven for versatile cooking, and the DuraKut system for cutting fresh or cooked products. POSS debuts its Pro Max 3000 separator, achieving high yields with minimal temperature rise and low calcium content.

Duravant's ONSIGHT® IIoT solution rounds out the display, enabling real-time machine monitoring to boost efficiency, optimize production, and reduce downtime.



# 2025 TRENDS

## POULTRY INDUSTRY NEWS

### Global Poultry Outlook for 2025

Adapting to evolving consumer demands, technological progress, and sustainability in a growing global market.

The poultry industry, both in the US and globally, is entering 2025 at a pivotal moment, where innovation, sustainability, and changing consumer expectations will guide its future. There is an increasing need for adaptability and forward-thinking strategies in an ever-evolving market.

#### US Poultry Industry Trends for 2025

The US poultry industry is poised for significant evolution in 2025 as it continues to adapt to shifting consumer preferences, sustainability pressures, and technological advancements. A few key trends to watch:

##### Automation and Robotics

As labor shortages persist and production demands increase, automation and robotics are expected to play a larger role in poultry processing. From robotic deboning to automated packaging and sorting, companies are investing in technology to increase efficiency, consistency, and reduce reliance on manual labor.

##### Sustainability and Environmental Impact

Sustainability will remain a central theme, with the US poultry industry focusing on reducing its carbon footprint and improving waste management. Innovations in waste-to-energy systems, sustainable feed sources, and eco-friendly packaging are expected to be key areas of focus. Companies will also work to meet consumer demand for transparency in environmental practices, with traceability systems becoming more commonplace.

##### Health-Conscious Consumer Preferences

As consumers continue to prioritize health and wellness, the demand for healthier poultry products is on the rise. This includes leaner cuts, organic and antibiotic-free options, and plant-based or alternative protein products. The trend toward functional foods, like fortified chicken products, is also growing as consumers seek to improve their diets.

##### Cold Chain Advancements

The US poultry industry will place more emphasis on enhancing the cold chain to preserve product quality and reduce food waste. From improved refrigeration technologies to blockchain-powered tracking systems, companies are investing in solutions that offer greater control over product integrity throughout the supply chain.

#### Global Poultry Industry Trends for 2025

The global poultry industry faces both challenges and opportunities. Key trends include:

##### Expansion in Poultry Consumption

Rising incomes and population growth in emerging markets like China, India, and Southeast Asia are driving increased poultry consumption, offering growth opportunities for US exporters.

##### Advancements in Processing Technology

Global adoption of AI, IoT, and machine learning is enhancing production efficiency, quality, and yields while reducing costs.

##### Disease Management and Biosecurity

With the ongoing threat of avian influenza, countries are focusing on biosecurity and disease detection to protect the global poultry trade.

##### Sustainable Practices

Sustainability is a priority, with poultry producers worldwide adopting practices to reduce water use, emissions, and improve animal welfare, driven by global regulations.

##### Shifting Consumer Preferences

Demand for healthier, ethically produced poultry is rising, alongside growing interest in plant-based and lab-grown protein alternatives.

# 2025 Global Poultry Market Summary

#### US: Strong domestic demand

- Strong retail and foodservice demand remains supportive of prices, increasingly for dark meat
- Producers responding to favorable margins, yet constrained by ongoing productivity challenges
- Export volumes continue to trail year-ago as prices less competitive on international markets

#### Europe: Ongoing growth momentum

- Ongoing strength in EU/UK market, with both consumption and export growth
- Major potential supply disruptions, e.g., new UK retail standards and ECC nearing implementation
- Outlook to stay strong with 2%-4% growth

#### China: Small operating margins

- Production up 6.4% in Q1-Q3
- Sharp drop in imports (-30%)
- Significant drop in corn and soybean prices
- Industry is earning small positive margins
- Suspension of imports of breeding stock from US and New Zealand

#### Brazil: Strong broiler prices

- Live broiler price continues to rise for the sixth consecutive month and reaches its highest level in two years in November 2024
- Exports continue to rise towards a new record

#### Thailand: Returning oversupply worries

- Lower prices after a period of strong industry performance
- Exports, especially processed, and trade to Europe, SE Asia and MEA, are strong
- Outlook remains bullish (2%-3% growth) but supply growth discipline remains important

#### Japan: Improved market balance

- The supply-demand balance tightens due to the poor growth of broilers caused by the extremely hot summer
- Demand for imported chicken will remain slightly higher

### Main global themes for 2025

- ✓ **Slow economic growth:** Relatively stronger in South/Southeast Asia, the US, and MEA region
- ✓ **Consumption:** Chicken will remain well-positioned in times of expensive competitive proteins and lower costs
- ✓ **Feed costs:** Flat price outlook for 1H 2025, increasing La Nina worries add some volatility risk
- ✓ **Animal disease:** Ongoing risk, emphasis on biosecurity, risk mitigation, and increasingly more vaccination
- ✓ **Geopolitical tensions:** Higher focus on food/resource security and local economy
- ✓ **Trade:** More volatile due to geopolitical tensions, avian influenza and feed cost volatility
- ✓ **Sustainability:** Ongoing government impact and increasingly more customer-driven impact on chicken markets



Source: USDA, Rabobank Quarterly Q1 2025 - Published by the Global Animal Protein sector team Lead author: Nan-Dirk Mulder.

Additional resources for our curated articles: US Poultry Association, USDA Economic Research Service (ERS) reports on the poultry industry, and International Poultry Council (IPC) reports.

## MAX XL | 4800 bph

ENGINEERED FOR LARGE BIRDS,  
BUILT FOR EFFICIENCY.

The new MAX XL is designed to address the specific needs of the large bird production line. The MAX XL will produce exceptionally better yield and better product quality compared to other existing auto deboning systems.



Because big birds deserve big attention!

The new MAX XL promises exceptional yields and superior quality for auto deboning systems. Tailored for birds of up to 12 lbs, it redefines efficiency and excellence in poultry processing.



INITIAL PRODUCTS



FINAL PRODUCTS



BY-PRODUCTS

### ADVANTAGES

- ✓ Small footprint
- ✓ Completely enclosed machine
- ✓ Flexible final product selection:
  - › Butterfly fillets, half fillets and tenders out
- ✓ User friendly operator interface
  - › With loading efficiency rating and batch control
- ✓ Exceptional yield and final product presentation
- ✓ Capacity of 4,800 breasts per hour
- ✓ Integrated automatic skinner and wishbone remover
- ✓ Touch-screen display panel with multiple pre-programmed product selection

Our MAX XL isn't for the faint-hearted featherweights; it's for those birds that give the tape measure a workout! Say hello to a deboning experience that's XL in every sense.



## OPTiX Switch | 7200 lph

THE INTELLIGENT  
AND FLEXIBLE THIGH + DRUM DEBONER

Elevate your processing capabilities with the cutting-edge technology featured in the new Foodmate OPTiX system, now extended to give you the power to choose your final product – whether it's a perfectly deboned thigh or drumstick.



### Switch from drumsticks to deboned drum meat in a split second.

The Switch allows processing left, and right legs at the same time. The meat is efficiently scraped from the bone to ensure maximum yield and high quality thigh and drum meat, keeping labor to a minimum. The OPTiX Switch accommodates a wide variation of bird sizes, and offers integration with the Flexible Cut-up System.

INITIAL PRODUCT



Drumsticks

Whole Anatomical Legs

FINAL PRODUCT - Switch to thigh or drum meat



Thigh Meat

Drum Meat

BY-PRODUCT



Optional Skin

Optional Skin

### ADVANTAGES

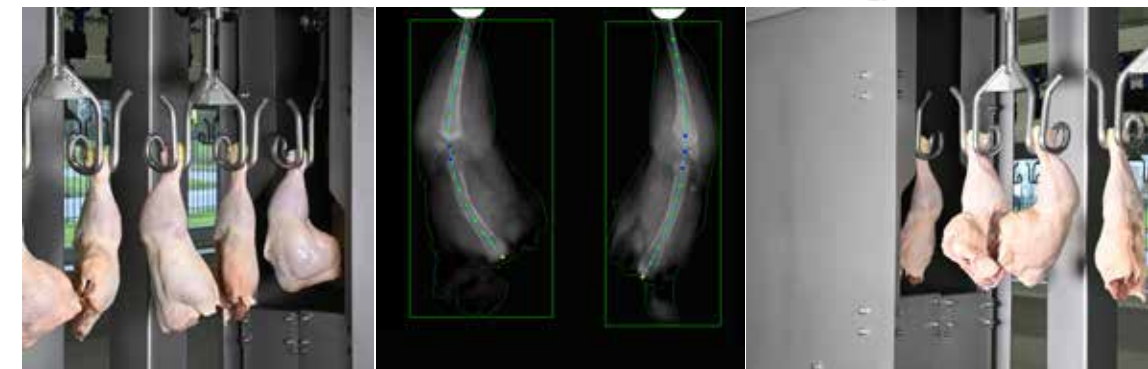
- ✓ Debones up to 7200 legs per hour
- ✓ Product with skin on and skin off
- ✓ Precise cut through x-ray technology
- ✓ Processing left, and right legs at the same time
- ✓ Automatic J-cut station with bypass
- ✓ Final product with or without deboned drums
- ✓ Produces cartilage-free meat with or without skin
- ✓ Accurate cutting by individual measuring of every leg
- ✓ Easy to clean, low maintenance and operational cost
- ✓ Easy Switch from drumsticks to deboned drum meat

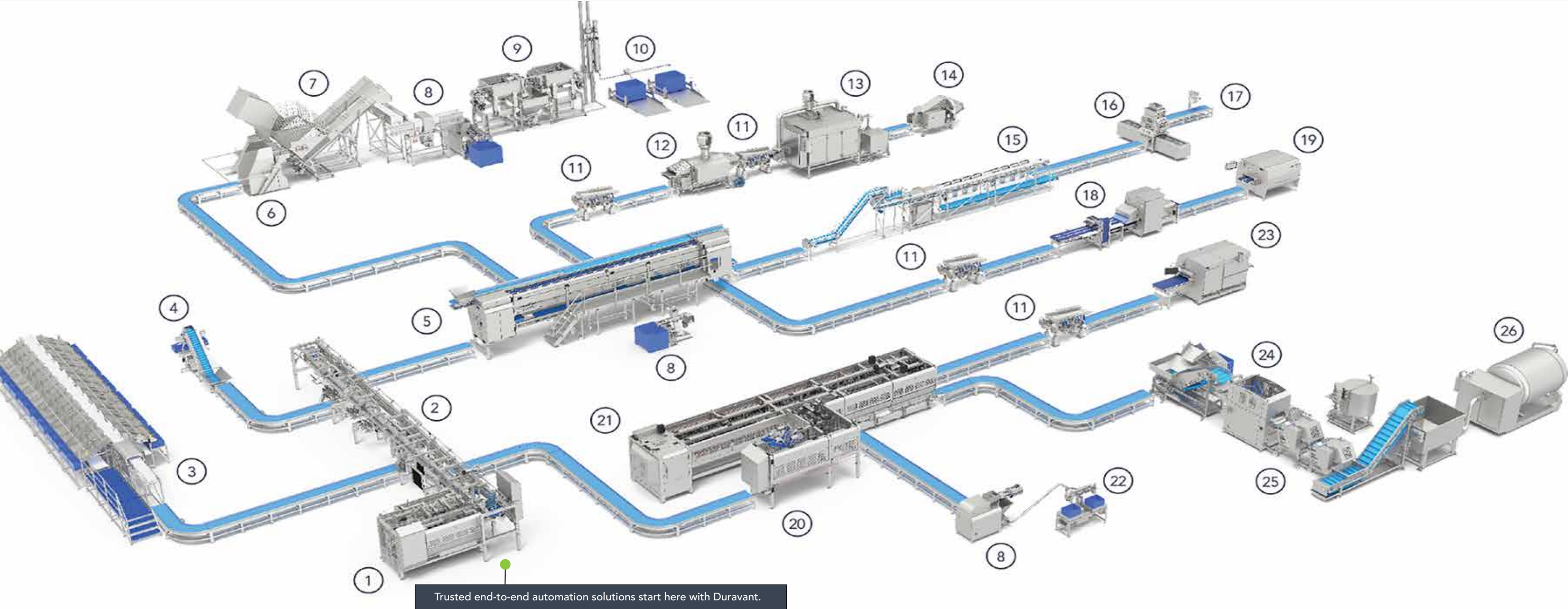
### InLine x-ray Leg Inspection System | 14.400 legs per hour

Dark meat deboning operations can benefit from output product quality and deboning yield improvements by ensuring that automated deboning machines are supplied with good quality product, free from defects such as broken bones.

It offers:

- ✓ Defect detection
- ✓ Weight estimation & sorting capability
- ✓ Improved automated deboning
- ✓ Identifying upstream issues





**WHOLE CHICKEN**

- 1 FOODMATE Rehanger
- 2 FOODMATE Cut-up Line
- 3 MARELEC Batch Grader

**WINGS**

- 4 MARELEC Batch Weigher

**CHICKEN BREAST**

- 5 FOODMATE Breast Deboner
- 15 MARELEC Grader
- 16 MARELEC Autodrop
- 17 FOODMATE TraySort

**TENDERS**

- 11 KEY TECHNOLOGY Conveyor
- 18 MARELEC X-Ray Inspection
- 19 MARELEC Portioner

**WHOLE LEGS**

- 20 FOODMATE Leg Rehanger
- 21 FOODMATE Thigh Deboner

**MECHANICALLY DEBONED MEAT**

- 6 POSS Dumper
- 7 POSS Screw Conveyor
- 8 POSS Separator & Pump
- 9 POSS Blender
- 10 POSS Floor Scale

**THIGHS & DRUMSTICKS**

- 11 KEY TECHNOLOGY Conveyor
- 23 MARELEC Water Jet Cutter
- 24 HENNEKEN Injector
- 25 HENNEKEN Steaker
- 26 HENNEKEN Tumbler

**COOKED & DICED BREAST**

- 11 KEY TECHNOLOGY Conveyor
- 12 MARLEN Flame Grill
- 13 MARLEN Spiral Oven
- 14 MARLEN Slicer/Dicer

**GROUND**

- 8 POSS Separator & Pump
- 22 POSS Box Filling Station



**DURAVANT ONSIGHT®**  
Operational Intelligence | Situational Awareness | OEE Analysis

## DURAVANT INTEGRATED LINE FOR POULTRY PROCESSORS

A Unified Vision for Poultry Processing Excellence

Duravant's integrated solutions are redefining what's possible in poultry processing by uniting the strengths of our industry-leading brands. With seamless collaboration across Foodmate, Key Technology, Marelec, Henneken, Marlen, and POSS, we deliver turnkey systems that optimize efficiency, quality, and reliability at every step—from the cut-up line to the final product.

This synergy enables processors to streamline operations, minimize downtime, and achieve exceptional product yield and quality. Whether it's Foodmate's flexible cut-up systems, Key Technology's advanced conveyors, Marelec's precision x-ray solutions, or Marlen's innovative cooking and cutting technologies, Duravant provides a fully integrated approach to poultry processing.

At IPPE 2025, we're showcasing this powerful integration with a connected poultry processing line that highlights how our brands work together to deliver superior performance:

- ✓ Foodmate Flexible Cut-Up Line: Featuring the new inline Leg Inspection System, this line utilizes x-ray detection to identify broken legs before seamlessly connecting to the OPTiX Switch Thigh and Drum Deboner, which allows processors to switch between deboning thighs and drumsticks at the touch of a button.
- ✓ Key Technology Vibratory Conveyor: Aligns and feeds product efficiently into Marelec's MXV-Slim, an ultra-high-definition x-ray machine that detects dense contaminants and identifies calcified bones, ensuring only the highest-quality product advances.
- ✓ Foodmate MAX XL Breast Deboner: Processes chilled front halves into butterfly fillets, half fillets, and tenders at speeds of up to 4,800 front halves per hour, delivering precision cutting for optimal yield.

- ✓ Henneken Vacuum Tumbler 6000 and HPI 650S Injector: Provides gentle, intensive product massage while maximizing brine retention, ensuring exceptional product quality.
- ✓ Marelec PORTIO JET Waterjet Cutter: Cuts poultry fillets and deboned leg meat into fixed-weight portions using cameras and laser sensors for unparalleled precision.
- ✓ Marlen Flame Grill and Spiral Oven: Combines premium searing and versatile cooking, drying, steaming, and roasting capabilities with the patented DuraKut system for cutting across a wide range of product states.
- ✓ POSS ProMax 3000 Separator: Processes up to 6,500 pounds per hour with high yields, low temperature rise, and minimal calcium content.
- ✓ ONSIGHT® IIoT Solution: Enhances performance monitoring with real-time data, enabling immediate interventions to maximize production efficiency and product quality.

This fully integrated display exemplifies Duravant's commitment to providing processors with solutions that address their most complex challenges while delivering unmatched results.

Experience firsthand at IPPE 2025 how our innovative technologies are shaping the future of poultry processing.

Duravant is the home of  
**Intelligent Integration. Superior Solutions.**

## Industrial Internet of Things (IIoT) for the Poultry Industry

Bridging Intelligence, Powering Efficiency

In an industry driven by ever-growing global consumption, the poultry processing sector is continually pressed to elevate its quality and production benchmarks. Recognizing this imperative, Foodmate has pioneered game-changing products like OPTiX and ULTIMATE, capable of processing thousands of units per hour with unparalleled precision. As technology becomes the cornerstone of maximizing productivity, poultry processors are embracing innovation to sustain peak performance of these machines.

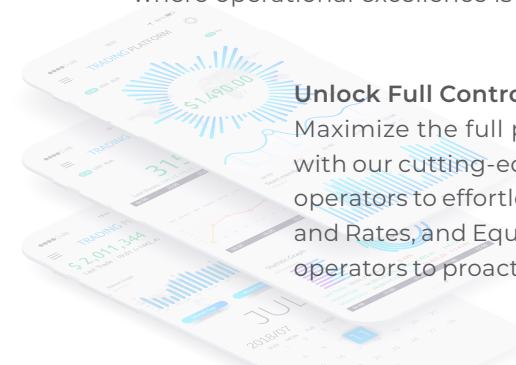
Now, introducing a ground-breaking solution that transcends conventional IIoT offerings - our IIoT services, fueled by Duravant ONSIGHT®. This marks a new era where operational excellence is not just a goal; it's an achievable reality.

### Unlock Full Control and Automation with Duravant ONSIGHT®

Maximize the full potential of your operations through the seamless integration of Foodmate products with our cutting-edge IIoT solution, ONSIGHT®. Instant access to a comprehensive range of data empowers operators to effortlessly compute advanced metrics, including Service Level Availability, Production Counts and Rates, and Equipment Effectiveness - all in real-time. This heightened situational awareness empowers operators to proactively address challenges before they emerge, ensuring smooth and efficient operations.

Achieve greater efficiency from your Foodmate equipment with operational intelligence that goes beyond today's off-the-shelf IIoT.

- ✓ Enable your digital ecosystem
- ✓ Maximize your investment
- ✓ Situational awareness and operational readiness



**Situational Awareness**  
Instant access to critical indicators, real-time alerts, comprehensive reports, and advanced machine learning algorithms empowers operators to proactively address challenges before they materialize.



**Machine Efficiency**  
Leverage the power of timely insights to fuel advancements in machine availability, productivity, and quality. The right information, precisely when needed, propels transformative improvements.



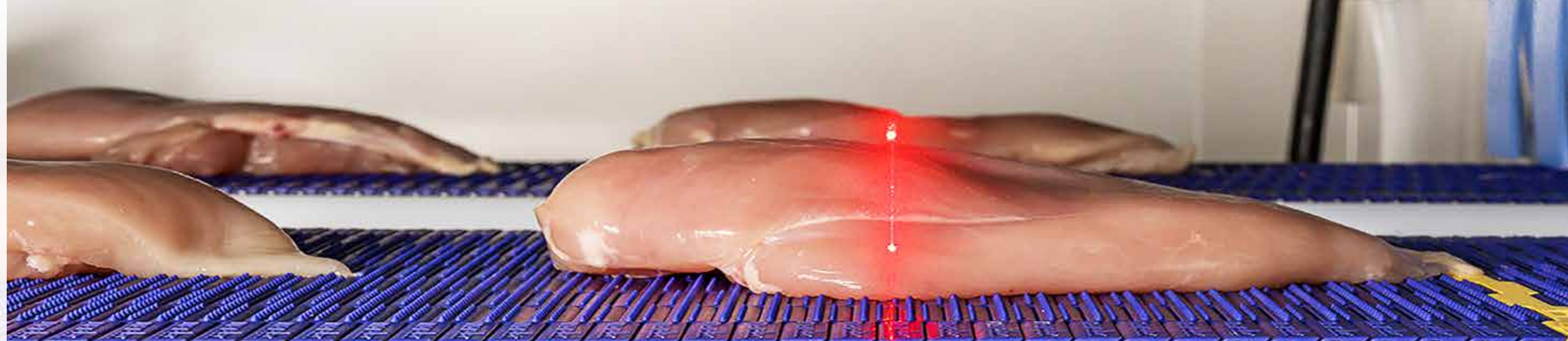
**Operational Readiness**  
Your all-in-one destination for proactive maintenance, service requests, remote support, and status tracking.



**Digital Operations**  
Leverage the full potential of machine data for operator analytics with our cutting-edge API and data broker services.

Intelligent Integration.  
Superior Solutions.

Foodmate and Marelec, working together, to bring you intelligent solutions and higher performance.



## MARELEC

MARELEC Food Technologies a leading manufacturer of intelligent portioning, customized weighing, inspection and grading solutions based in Belgium, serves the poultry, meat, seafood, and marine sectors, designing and manufacturing innovative turnkey systems that ensure high-quality output and maximum yield for food processors around the world.

Recognized globally as a high-tech solutions provider for secondary processing solutions, MARELEC has been serving multi-national customers for 40 years.

### PORTIO 1DAP

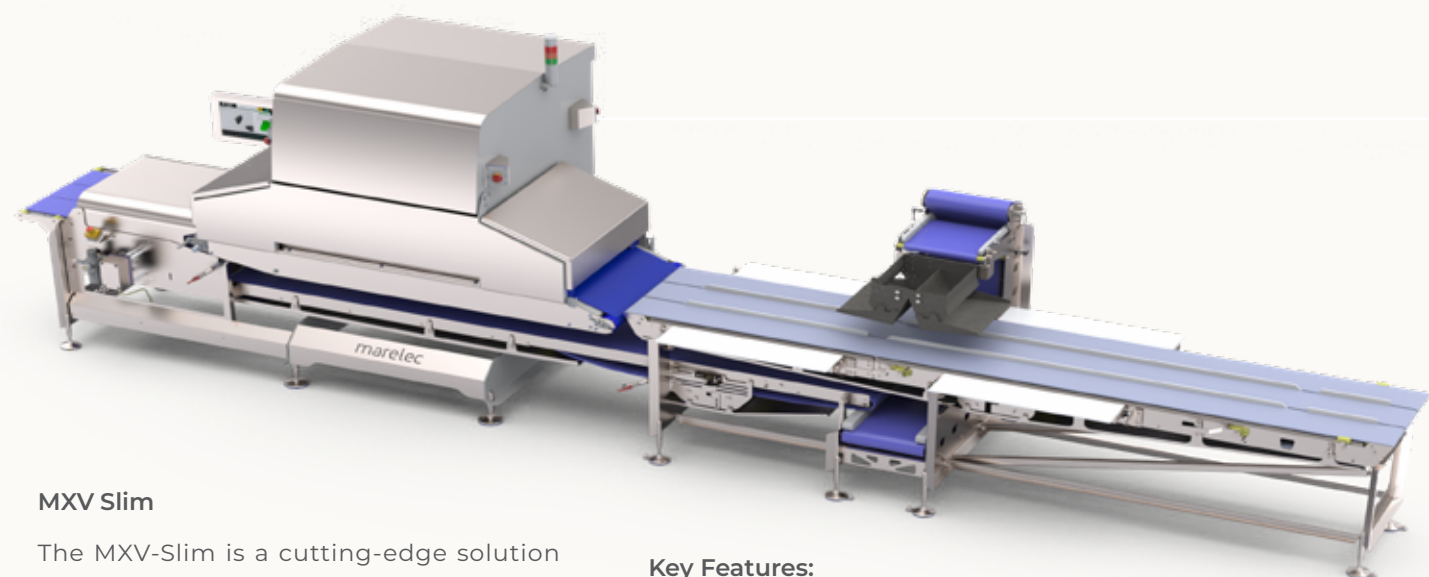
The dual-lane PORTIO 1DAP offers high-capacity poultry portioning with a compact design. It cuts fillets at customizable angles for a natural look or better plate coverage, with 5 adjustable knife positions.

#### Key Features:

- ✓ Low-noise operation
- ✓ Modular belt flexibility
- ✓ Expanded customization
- ✓ Easy cleaning for hygiene
- ✓ Enhanced yield optimization
- ✓ Intuitive touch screen interface

### Vacuum Feeder

The vacuum feeder system singulates fresh poultry products like fillets, tenders, and wing segments. Its controlled feeding ensures products are spaced for optimal processing, delivering them for weighing, inspection, grading, and portioning. On smaller products, the singulator can handle up to 180 products per minute per lane.



### MXV Slim

The MXV-Slim is a cutting-edge solution designed to detect foreign objects and bone fragments in unpacked, low-profile protein products, with a focus on poultry. Using Ultra High-Definition X-ray technology, it ensures precision in detecting even the smallest contaminants, enhancing food safety.

#### Key Features:

- ✓ Configurable with three 200mm lanes or two 300mm lanes
- ✓ Integrated weight detection for streamlined workflow without additional conveyors which eliminates the need for a separate weighing conveyor in grading systems, streamlining the processing workflow
- ✓ Customizable rework options for product inspection and final contamination checks

### PORTIO JET | Waterjet Portion Cutter

The PORTIO JET is designed to maximize yields when cutting poultry fillets or deboned leg meat into fixed-weight portions. Using a camera and laser for precise scanning, it calculates the optimal cutting pattern.

It's ideal for portioning fillets into fixed-weight pieces, cubes, or strips, and trimming leg meat into steaks or patties. Popular cuts include karaage, kakugiri, and BLK.



#### Key Features:

- ✓ Touch screen
- ✓ Optimized yields
- ✓ Unparalleled accuracy
- ✓ Intelligent cutting algorithms
- ✓ Separate high-pressure pump
- ✓ User friendly software interface
- ✓ Extremely hygienic and easy to clean
- ✓ Modular design for increased capacity

Visit [marelec.com](http://marelec.com) to learn more.

### TrimLine

- ✓ Equal capacity distribution among operators
- ✓ Custom designs tailored to specific needs
- ✓ Hygienic design adhering to stringent standards
- ✓ Integrated hardware and software for seamless operation
- ✓ Real-time monitoring of yield, capacity, and operator efficiency





### Intelligent Integration, Superior Solutions, Driven by Innovation

Recognized as a global leader in highly engineered food processing equipment and systems, Marlen designs and builds innovative solutions that push the boundaries of food production. We leverage cutting-edge technology and a deep understanding of industry trends to create equipment and systems that enhance efficiency, improve product quality, and maximize yield.



### Henneken: Excellence in Food Processing

For over 45 years, Henneken has been a leading manufacturer and service provider of innovative food processing machinery for the meat, poultry, and seafood industries. We are driven by a commitment to delivering consistent, high-quality solutions that maximize yields and meet the demanding needs of our customers.



## MARLEN

Marlen's premium products, renowned for their quality and performance, set the standard across key areas, including:

- ✓ Surface Treatment
- ✓ Continuous Thermal Processing
- ✓ Batch Thermal Processing
- ✓ Vacuum Stuffing & Pumping
- ✓ Portioning
- ✓ Size Reduction
- ✓ Food Handling

### Continuous Cooking & Chilling Solutions

The Marlen Spiral Ovens & Chillers feature an industry leading number of control points and largest value of throughput for space occupied. These state-of-the-art designs offers a wide range of processing possibilities. Marlen offers Micro sizes fit for Universities and R&D locations all the way to Extra Large for Mega-Processors. Most common industries serviced are proteins, ready-meals, and vegetable processors. Marlen continues to consistently innovate with advancements in sanitary design, improved yields, improved color, and reduced utility consumption.

Over the last year, Marlen has been working through an exciting, patented innovation with the Marlen Flame Grills transferring energy directly to Marlen Spiral Ovens. Now you can recirculate the energy generated during the grilling process to significantly reduce overall utility consumption in the Marlen Spiral Oven.

### Injectors

Henneken injectors boast exceptional precision across the entire HPI series. All models offer adjustable pressure control from 0.5 to 4 bar for optimal control. Additionally, our unique stripper plate-controlled forced injection system ensures consistent, high-accuracy results.

### Brine Mixer

The Henneken brine mixer employs a Venturi system to rapidly and thoroughly blend fluids with powdered substances. The mixing component is automatically drawn into the loading system and dispersed evenly without clumping. To ensure optimal temperature control and product cooling, all brine mixers can be equipped with optional double-jacket cooling.

### Macerator

The sturdy and high-powered macerator is designed for heavy duty industrial use. It captivates by its solid construction and is equipped with pneumatically controlled rollers that adapt perfectly to any product size.

### Customer Focus

- ✓ **Quality & Safety:** Equipment that prioritizes food safety and quality throughout the entire processing line.
- ✓ **Productivity & Efficiency:** Our solutions are engineered to maximize output and minimize downtime.
- ✓ **Strong Partnerships:** We collaborate closely with our customers to understand their unique challenges and develop tailored solutions that perfectly fit their needs.
- ✓ **Reliable Support:** From initial design and on-time delivery to comprehensive service and aftermarket support, we're with you every step of the way



### Continuous Grilling & Browning Solutions

Marlen's industry leading continuous grilling and browning solutions are known for adding value to food products through a broad range surface treatment options. Adjustable height, angle of burners, residence time, bar-marking, and different belt options allow for optimization of proteins, alternative proteins, and vegetable products. Marlen's continuous grilling solutions help you enhance the appearance, aroma and taste of value-added food products.

### Size Reduction

Marlen's DuraKut series slicer/dicer is designed for complete cutting versatility of fresh, vacuum tumbled, crust frozen or cooked products into cubes or strips. DuraKut's robust durable design with tool-free disassembly reduces changeover and sanitation tear-down times for different cut sizes.

And in 2025, we are releasing an exciting new innovation for the DuraKut: a shredder head that allows you to shred cooked chicken (or pork). This will make the DuraKut even more versatile as it is easily interchangeable with the standard DuraKut gang knife. The DuraKut can give you the cut you need to also integrate with a Marlen Spiral Oven or other food processing equipment.

### Vacuum Tumblers

The extraordinarily sturdy and user-friendly construction of the Henneken Tumbler supports a gentle and intensive massage to constantly ensure the highest product quality. The tumblers are available in a jacketed and non-jacketed version. The vacuum tumbler's extensive customization options ensure an optimal fit for your specific products and processes. Choose from a multitude of features, or let us know your individual needs for a truly tailored solution.



### The Henneken Advantage

- ✓ **Dedicated Professionals:** Our team comprises highly skilled specialists with in-depth knowledge and a strong commitment to excellence.
- ✓ **Rigorous Training:** All our employees undergo rigorous training at our facilities and are certified by the chamber of commerce to ensure the highest levels of expertise.

Visit [marlen.com](http://marlen.com) to learn more.

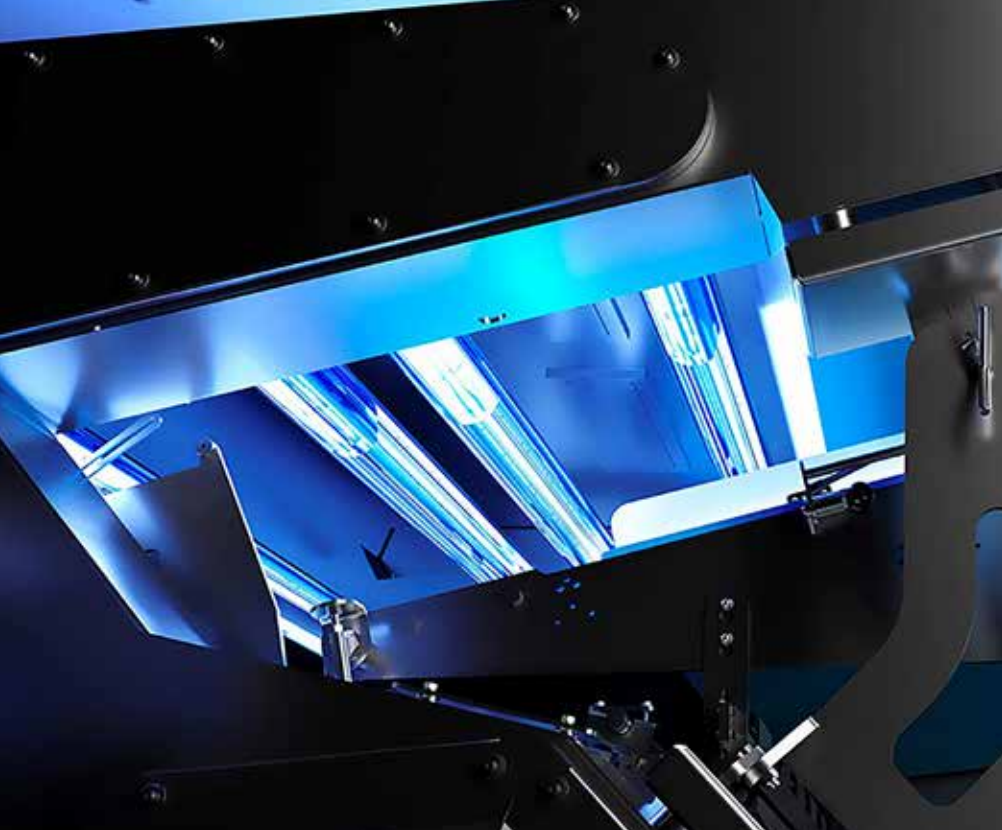
Visit [henneken-tumbler.de](http://henneken-tumbler.de) to learn more.

With over 70 years of experience and a legacy of innovation, Marlen has earned the trust of leading food brands worldwide. Our world-class Solution Centers provide a platform for collaboration and innovation, allowing processors to leverage our expertise in developing and testing new and improved solutions.

As a Duravant Company, Marlen offers a complete lifecycle management program, ensuring ongoing support and maximizing the return on your investment.







### Clear Vision, Clear Progress

Key Technology ("Key"), a member of Duravant's Food Sorting and Handling Solutions group, is a global leader in the design and manufacture of automation systems including optical sorters, conveyors, and other food processing equipment. Key serves dozens of industries including meat, poultry, fruit and vegetables, nuts and more.

Applying processing knowledge and application expertise, Key's integrated solutions drive quality improvement, yield optimization, and cost reduction. Through close collaboration and deep process knowledge, Key delivers customized systems that generate measurable ROI for their partners.



### Excellence in Meat-Bone Separation, Now Part of the Duravant Family

POSS specializes exclusively in meat-bone separation, delivering industry-leading solutions trusted by processors worldwide. In 2024, POSS joined the Duravant group of companies, further strengthening our commitment to delivering the highest quality solutions for the meat processing industry.



## KEY TECHNOLOGY

### Customized Vibratory Handling Solutions

Key's food handling systems for proteins are customized to address the processor's unique product characteristics and line requirements. Whether a customer is adding value through batter/breading, frying, drying, or special freezing, Key's vibratory conveyors minimize maintenance, maximize uptime and throughput efficiencies, and reduce the total cost of ownership.

### Deboned Solutions

Key Technology's debone solutions integrate optical sorting for foreign material and bone detection with sophisticated distribution systems. Their vibratory conveyors incorporate multiple functions:

- ✓ Dewatering and aligning
- ✓ Product spreading and narrowing
- ✓ Seamless separation

### Pre-Freezer Processing

The pre-freezer phase presents unique challenges that Key Technology addresses with specialized conveyors for:

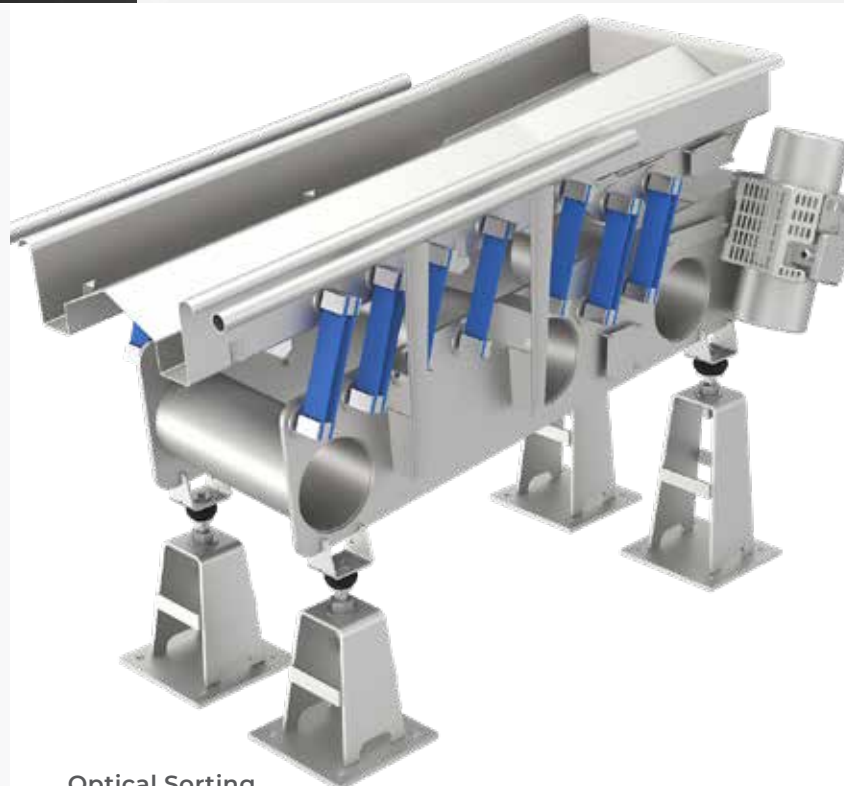
- ✓ Precise injector feeding
- ✓ Efficient dewatering
- ✓ Uniform batter application
- ✓ Consistent breader and fryer feeding
- ✓ Effective de-oiling

### Post-Freezer Processing

The final processing stage benefits from advanced handling solutions including:

- ✓ Smart accumulation systems
- ✓ Precise glazing and coating
- ✓ Multi-point size grading
- ✓ Integrated X-ray inspection
- ✓ Sophisticated scale feed distribution

Visit [key.net](http://key.net) to learn more.



### Optical Sorting

Key's optical sorters for processed protein products help optimize product quality while improving yield and reducing labor. Key sorters detect the color, size, shape and/or structural properties of every object to identify and remove a variety of product defects including clumps of product, clumps of breading/batter, or product that has not been formed, cooked, or coated correctly.

Foreign material (FM), such as plastic, metal, glass, and paper, that may have been accidentally introduced to the production line is also removed. For processed protein applications, optical sorting is most often utilized immediately prior to packaging for final inspection but may also be utilized upstream to inspect incoming ingredients.

### Global Leader in Meat-Bone Separation Technology

With over 1,700 separators operating in more than 70 countries, POSS sets the global standard for excellence in meat-bone separation solutions. Trusted by the largest meat processors worldwide, POSS separators deliver unmatched performance, achieving the industry's highest yields while minimizing temperature rise and calcium content. These advanced systems also boast the lowest cost of ownership, ensuring long-term value and reliability for processors everywhere.

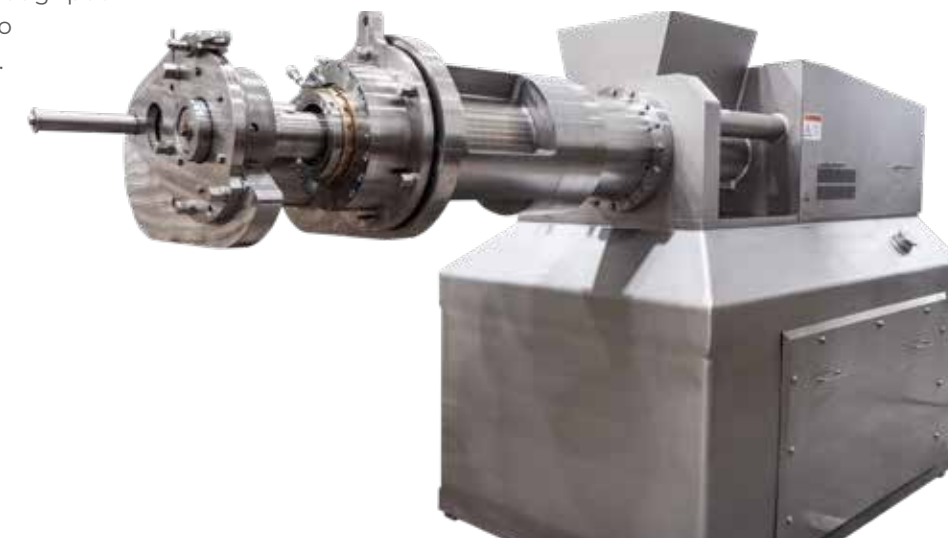
### Proven Performance. Trusted Results.

POSS technology is engineered to optimize every aspect of separation, from efficiency to product quality. With innovations like the ProMax Series, processors can achieve exceptional throughput without compromising the integrity of their product. It's no wonder POSS remains the first choice for industry leaders.

### What are customers think?!

"POSS separation equipment has truly revolutionized our meat processing operations. Since integrating POSS separators into our production line, we've seen a remarkable increase in yield and product quality. The precision of separation ensures minimal temperature rise and calcium content, which has significantly improved the texture and taste of our final products. Additionally, the equipment's reliability and low maintenance costs have made it a cost-effective solution for our business. POSS has not only met but exceeded our expectations, and we couldn't be happier with the results."

– Mike Vance, VP of Operations and Sales, Utah Division at Pitman Family Farms



### Discover the POSS Difference

From precision engineering to proven results, POSS is committed to driving success in meat processing operations around the globe. Learn more about our world-class solutions and see why POSS continues to lead the way in separation technology.

**World Leader in Quality Separation Solutions Since 1978**

Visit [poss-separators.com](http://poss-separators.com) to learn more.





Duravant's expertise in food processing, packaging and material handling delivers solutions for our customers that optimize productivity, efficiency, and profitability. We optimize safety, productivity, efficiency and connectivity for the world's producers and movers of high demand goods.

INNOVATION THAT WORKS.



## Meet DURAVANT

**We produce only premium-quality products.** Our products are the highest quality available in the market today. They are well designed and well made, engineered for low cost of ownership—durable, reliable, built for years of problem-free operation, easy to maintain. And from day one, our equipment works. Specify it. Install it. And you'll never have to worry about it.

**We deliver more than equipment.** It's more than a product. It's a complete solution. We take great pride in going beyond the spec to understand the application, so we can ensure that the product we provide is the right one for the job. We deliver everything, from pricing to product, on time. And we offer full aftermarket support to make sure our equipment keeps running.

**We're always here for you.** The most important thing we build is relationships. We do that by listening first. When you pick up the phone, we answer. When there's a challenge, we meet it. When there's a problem, we solve it. Not just before the sale, but also for years after installation.

Most of our customers and partners are longtime customers and partners because they know they can count on us to do what we promise we'll do, every time. We are proud to say we are more than trustworthy - we are trusted.

### OUR GLOBAL REACH

Serving customers worldwide, Duravant has manufacturing and sales facilities throughout North America, South America, Europe and Asia. With distribution partners across six continents, we provide the highest quality products, services, and solutions engineered to optimize our customers' local and regional needs.



Watch our We are DURAVANT video

Visit [duravant.com](http://duravant.com) to learn more.

We're Duravant. Designers, makers and maintainers of highly engineered process equipment.

Developers of innovative solutions, builders of long-term, productive relationships.

## End-to-End Automation Solutions



Protein Processing | Food Sorting & Handling | Packaging Equipment | Material Handling

Duravant is a global automation equipment company with a premium portfolio of products, services and integrated solutions. Duravant's expertise in food processing, packaging and material handling delivers solutions for our customers that optimize productivity, efficiency, and profitability.

Headquartered in Downers Grove, IL, Duravant is a global engineered equipment company with manufacturing, sales and service facilities throughout North America, South America, Europe and Asia. Through their portfolio of operating companies, Duravant delivers trusted end-to-end process solutions for customers and partners through engineering and integration expertise, project management and operational excellence.

**OUR MISSION** is to consistently deliver unrivaled performance to our customers and partners through leading product design, project delivery and exemplary service. We seek to create long-term relationships that drive value for our customers and profitable growth for our shareholders.

Food Sorting & Handling	Protein Processing	Packaging Equipment	Material Handling

Duravant's market-leading brands are synonymous with innovation, durability and reliability.

# Building partnerships. Maximizing value.

At Foodmate, we're here to help you maximize productivity and profit through optimal equipment and process performance.

Industry-best quality and technology are key, but it only starts there. Real, meaningful value is created over the full lifecycle of the solution.

This is what the **Duravant Lifecycle Services** network is designed to deliver.



## AFTERMARKET EXCELLENCE

Everything you need in aftermarket support.

### LOCAL SERVICE. GLOBAL NETWORK.

Duravant Lifecycle Services is a global network of capabilities designed to support our local aftermarket services offerings throughout the life of your equipment, from purchase and installation to end-of-life and replacement.

### COMMITTED TO CONTINUOUS IMPROVEMENT.

Built on a center of excellence model, Duravant Lifecycle Services strengthens our aftermarket service offering by providing us easy access to companywide best practices, facilitating accelerated continuous improvement.

### SAME SERVICE TEAM. MORE REACH.

Duravant Lifecycle Services delivers aftermarket excellence through our highly trained Foodmate service personnel. Nothing changes except our enhanced potential to improve service quality and breadth in the future, wherever you're located.

### BACKED BY THE ENTIRE FAMILY OF DURAVANT COMPANIES.

Duravant Lifecycle Services is a mechanism for Foodmate customers to benefit from Duravant's scale and collective strengths—experience and expertise, financial strength and purchasing power, and global presence.

## PARTS AND REPAIRS

Delivering the essentials.

Having a spare part when and where you need it; staying on top of consumables and scheduled maintenance; consistent, reliable and responsive repairs; timely refurbishment—these are the essentials that make the difference in maximizing equipment uptime and longevity.

Duravant Lifecycle Services has it all.



### SPARE PARTS

Trust our genuine OEM parts to ensure that your machines operate at their best and keep your business running smoothly, efficiently and with the utmost reliability - wherever you operate in the world.



### PART KITS

Our thoughtfully designed kits help provide the materials you need to streamline maintenance, reduce downtime and make sure your production line operates at its best, saving you time and money. Our kits include recommended maintenance parts, wear parts, consumables and more, tailored to your specific equipment.



Foodmate,  
a World Class Partner  
with a World Class Team.

Want to learn more about our solutions?  
Schedule a conversation with us now!



foodmateglobal.com



The Netherlands (HQ) · USA · UK · Poland · Brazil · China