

Best Meat Industry Innovations awarded!

On March 21, 2018, the trade magazines **FLEISCHEREI TECHNIK** and **FLEISCHER-HANDWERK** held their prestigious industry awards. At the **Anuga FoodTec 2018** in Cologne the awards **FLEISCHEREI TECHNIK AWARD** and **FLEISCHER-HANDWERK** were held for the fifth time. Ten award winners in nine categories received this award for their groundbreaking developments in meat processing.

Munich / Cologne. After its premiere as industry award for outstanding innovations by suppliers of the meat industry at the **ANUGA FOODTEC 2012**, the trade magazines **FLEISCHEREI TECHNIK** and **FLEISCHER HANDWERK** awarded the **FLEISCHEREI TECHNIK AWARD** and the **FLEISCHER HANDWERK AWARD** for the 5th time. The prizes were based on a tender of applicants joining from November 2017 to January 2018 in the two specialized magazines as well as on the online platform FleischNet.de.

The awards addressed companies in the equipment and supply industry as well as service providers which involved a **sustainable advantage for the production processes, meat preparation and meat processing businesses** (with industrial as well as craft orientation) in their newest developments. An expert jury, consisting of representatives of science, selected editors and the publishing house made an assessment of the applications received. Under consideration of the factors quality improvement, cost reduction, sustainability and effective process design, **the best innovations in nine categories determined from numerous submissions**.

The **FLEISCHEREI TECHNIK AWARD 2018** was awarded for outstanding innovations in the categories "Automation", "Food Safety", "Quality Management", "Smoke and Air Conditioning Technology", "**Packaging technology**" and "Processing Machines".

In the 60th year of its existence, the **WEBOMATIC Maschinenfabrik GmbH** received a special honor by the **FLEISCHEREI TECHNIK AWARD 2018** in the category "**Packaging Technology**". The Bochum based company stands for "Made in Germany. The **tray sealer TL 650**, a new development which was presented for the first time at the Anuga FoodTec, **allows for the packaging of trays with the so called "Protrude Skin" technology**. Since each tool is created individually by tray type, the rule "**one tool per tray type**" applies. While Protrude Skin applications still require individual tools, the **trays can also be packed with normal skin and MAP applications using a shared tool**. The model **TL 650-duo line** easily handles smaller tray formats in even higher quantities. In addition, the PLC control with the in-house programming is preparing the first steps towards Industry 4.0.

