



ALPMA

News & Trends

MAY 2026



ALPMA at interpack 2026



Dear customers and business partners,

For us at ALPMA, sustainability is not just a single project, but a commitment that runs through every aspect of our business. Whilst we are increasingly relying on reusable concepts and materials in our stand design, the efficient use of resources is also a key focus in our machine portfolio.

With our **OPTIYIELD** software, we continuously analyse and optimise the cutting process to virtually eliminate give-away and make the best possible use of raw materials. At the same time, our new **SAN Fresh** packaging concept helps to reduce the packaging waste by up to 60%.

In this way, we combine technological innovation with responsible action – step by step, throughout the entire value chain.

We will be presenting some of our solutions at the upcoming interpack – we look forward to speaking with you in person.

Yours sincerely,

Stefan Leitner
Sales Director
Cutting and Packaging Technology



Sustainable trade show stand

Many small steps with a big impact

International trade fairs are an important platform for exchange, innovation and face-to-face interaction.

At the same time, the construction and dismantling of exhibition stands generates a considerable amount of waste. According to estimates, the global trade fair and events industry produces around 600,000 t of waste annually. Although it is difficult to provide a precise overall assessment due to a lack of comprehensive data collection, the environmental impact of individual events is clearly noticeable.

At ALPMA, the issue of sustainability is therefore becoming increasingly important in marketing too. This is because we place great emphasis on sustainable solutions not only in the development and

manufacture of our machines, but also in our trade fair appearances, where we aim to use resources responsibly. Together with our stand builder, we are therefore gradually **adopting more resource-efficient concepts.**

These include, amongst other things, reusable carpets, modular wall and graphics systems, and the storage of stand modules. This form of reuse does entail certain limitations in terms of design flexibility. Nevertheless, we consciously accept this compromise. After all, sustainable stand construction rarely results from a single major measure – but rather from many well-considered decisions in the details.

We look forward to welcoming you in Hall 14 / Stand C35.



interpack
PROCESSING & PACKAGING

Hall 14
Stand C35



ALPMA



ARP-T combines high efficiency with maximum flexibility

With the ARP-T, ALPMA is introducing a new generation of tofu filling to production. The system combines precise process control, high efficiency and maximum flexibility – whilst ensuring consistently high product quality.

The integration of several process steps results in a compact and high-performance solution for modern tofu production lines.

Precision for consistent product quality

A key feature of the ARP-T is the product-specific combination of pressing tube and drainage tube. This allows important product parameters such as product height, weight and dry matter content to be set precisely. Manufacturers benefit from stable process control and reproducible results.

Consistent weights

Continuous and controlled process management ensures a particularly homogeneous product profile. Weight fluctuations are significantly reduced – a decisive advantage for product quality and cost-effective production.

Flexible with formats

Different product sizes and shapes can be produced quickly with the ARP-T. Format changes are straightforward and involve short downtimes, enabling flexible production concepts to be implemented efficiently.

Compact process solution

The system replaces several traditional steps in tofu production, including filling into secondary packaging, pressing the tofu curd and the subsequent cooling.

This significantly reduces the floor space required for production, whilst at the same time simplifying the production line.

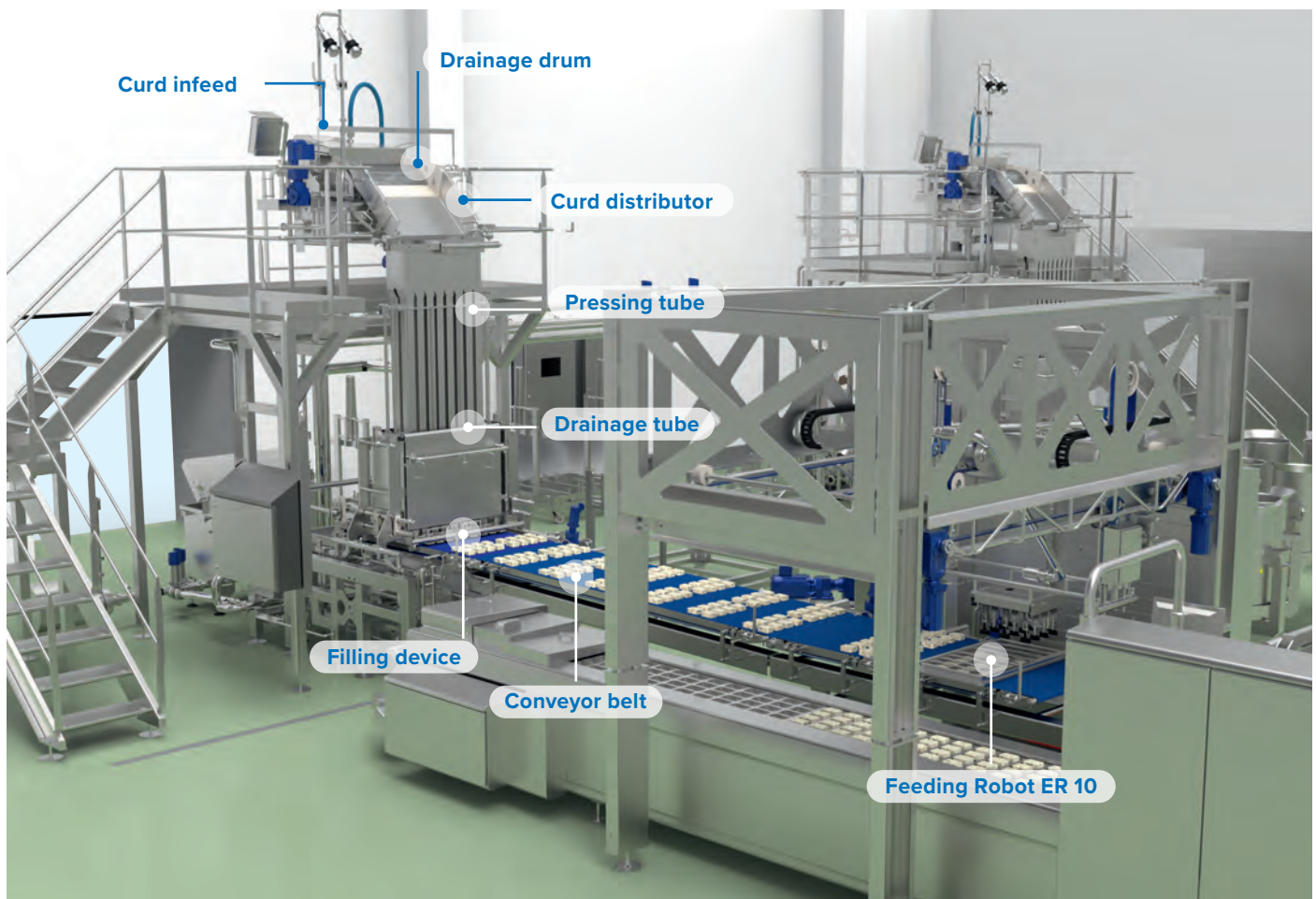
Automated transfer to packaging

In combination with the ER 10 Feeding Robot, a fully automated line is created. The portioned tofu blocks are transported via a conveyor belt to the Feeding Robot, where they are grouped and transferred directly to the thermoforming machine using suction cups or grippers.

The entire process is fully automated and requires no manual intervention – a clear advantage in terms of efficiency, process reliability and the highest hygiene standards.

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After Sales

Global. Expert. Digital. And always up to date.

MB Connect

Our experienced remote service team is **available 24/7** and can carry out remote maintenance worldwide using MB Connect – efficiently, securely and without delay.

APSYS

Our electronic shopping basket, APSIS, identifies **obsolete components** at the touch of a button and automatically suggests suitable, up-to-date replacement parts. This is how we ensure sustainable and long-term plant availability.

Digital construction site

Digitalisation has long since arrived here too. During new installations, layouts are applied directly to the hall floor using remote-controlled technology and HP printers. This process significantly improves installation quality.



Service Fleet

In addition, our service vehicles are in operation across Europe. They are fully equipped and carry all the necessary tools and materials to respond quickly and flexibly to our customers' requirements.



Highly automated processing lines



Efficiency meets artisanal cheese-making

More than 500 regional cheese specialities from Swiss village cheese dairies – this is not only an impressive range, but also a strong commitment to craftsmanship, origin and quality. The company 'vom Chäser' from Switzerland has dedicated itself to precisely this mission: preserving traditional cheese-making culture whilst marketing it in a way that is fit for the future.

The 'vom Chäser' concept is a true innovation in its consistency and implementation: A farmer who brings together village cheese dairies, professionalises them and opens up new markets for them through modern processing technology. What emerges here is far more than a marketing model. It is an entrepreneurial ethos: taking responsibility for regional value creation, ensuring uncompromising quality, and at the same time designing structures so efficiently that even small village cheese dairies can survive in the long term.

And perhaps that is precisely what unites us.

Here at ALPMA, too, we have always been committed to combining traditional cheese-making culture with leading technology. Precision, gentle processing, maximum

yield and the highest hygiene standards are, for us, means to the same end: securing and further developing added value.

Technology in the service of quality

To transform artisan-made cheese wheels into marketable products for a wide variety of sales channels, intelligent cutting and packaging solutions are required. 'Vom Chäser' relies consistently on ALPMA technology:

The SC 60 segment cutter and the SC 90L are in use, among other things, to process Emmentaler wheels with precision and to exact weight. The latest investment in the SAN Fresh has further strengthened the areas of freshness and packaging quality. And the next milestone follows in the summer: the new CUT 32 line, which will bring additional efficiency and automation to the production process.

These investments demonstrate foresight. For despite all the automation, the product remains the focus. Different stages of maturity, individual wheel shapes and the highest quality standards demand technology that operates both sensitively and powerfully.

For us, one thing is clear: this partnership is not based solely on technology. It is based on trust, shared values and the commitment to getting the best out of every loaf.

This is how efficiency gives rise to genuine artisan cheese-making with a bright future.

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Production of whey protein concentrates

A partnership that sets new standards

For over ten years, Solarec and ALPMA have been working closely together, and this partnership has grown steadily. What began with the installation of a UF-RO-RO plant for the production of MPC has developed into a technological success story.

Solarec is now one of Europe's leading manufacturers of high-quality dairy products. The company supplies international markets with a broad portfolio ranging from milk powder and butter to mozzarella and functional protein concentrates such as MPC and WPC 80. The range is complemented by liquid dairy products for further processing.

A key milestone in the collaboration came several years ago with the order for a complete mozzarella cheese production line. The plant covered all process steps – from milk preparation and cheese production to fully integrated whey processing. The whey concentrate produced in this process is manufactured using a high-performance RO High^{TS} system, which enables high dry matter content with particularly efficient energy use.

Three fully automated CIP systems also ensure consistently hygienic production and support the high quality standards. With the commissioning of a new UF plant for the production of WPC 80 last year, Solarec is consistently pursuing its strategy of expanding its value chain and tapping into additional market potential. All projects are based on a clear principle: the entire energy and process infrastructure is consistently designed with sustainability and efficiency in mind. The entire operation has thus been converted to use hot water, chilled water and electricity – entirely without the use of steam.

This modern process control not only reduces energy consumption but also enables particularly efficient and resource-saving production. The further development of the production lines demonstrates Solarec's confidence in ALPMA's technical expertise.

In doing so, both companies are sending a strong signal in favour of high-performance, sustainable and future-oriented dairy technology.

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Higher yield during cutting

How OPTIYIELD is setting new standards at Rücker

For over 130 years, the **Rücker dairy** in Aurich has been synonymous with high-quality cheese specialities. At the same time, the long-established company consistently relies on modern technology to further optimise its production.



In this interview, Rücker discusses its experiences with the new solution, the collaboration with ALPMA and how intelligent software sustainably improves the cutting process.

A recent example is the expansion of the existing CUT 32 cutting line with the intelligent OPTIYIELD software. The aim is to further automate the cutting process, increase product yield and, at the same time, enhance process stability.



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