



Better together

Provisur and MULTIVAC Group

Collaboration and innovation
in bacon and raw ham
processing and packaging



interpack

PROCESSING & PACKAGING

7 TO 13 MAY 2026

DÜSSELDORF

#INTERPACK

Hall Booth

5 A23/
A45

PROVISUR[®]
By Fortifi

MULTIVAC

At Interpack 2026, in Düsseldorf, Germany, from 7th-13th May, Provisur, a world leader in food processing equipment, and MULTIVAC, a leading provider of integrated food packaging solutions, will demonstrate the result of their groundbreaking collaboration.

Provisur and MULTIVAC booths will be located adjacent to each other, and equipment from both companies will be showcased with experts on hand.



↳ Provisur and MULTIVAC „Better **together**“

Bringing world-leading technologies together

When two industry leaders align around a shared customer need, the result is not just collaboration, it's a smarter, more powerful solution. Provisur and MULTIVAC Group have come together to deliver exactly that: an integrated, best-in-class approach to bacon and whole muscle products, such as raw ham, slicing and packaging that reflects how processors want to buy, build, and operate production lines today.

Dino Chece, President of Provisur's Slicing business, elaborated on the cooperation,

“It permits Provisur and MULTIVAC to work together to provide superior solutions. Allowing both companies to sell integrated lines for raw ham and bacon, featuring the best of form pressing and slicing from Provisur, coupled with the best in packaging from MULTIVAC. At Interpack 2026, customers can experience how a complete line could be configured together with the machinery on display from both companies. Experts from both companies will answer questions and demonstrate the full range of advantages.”



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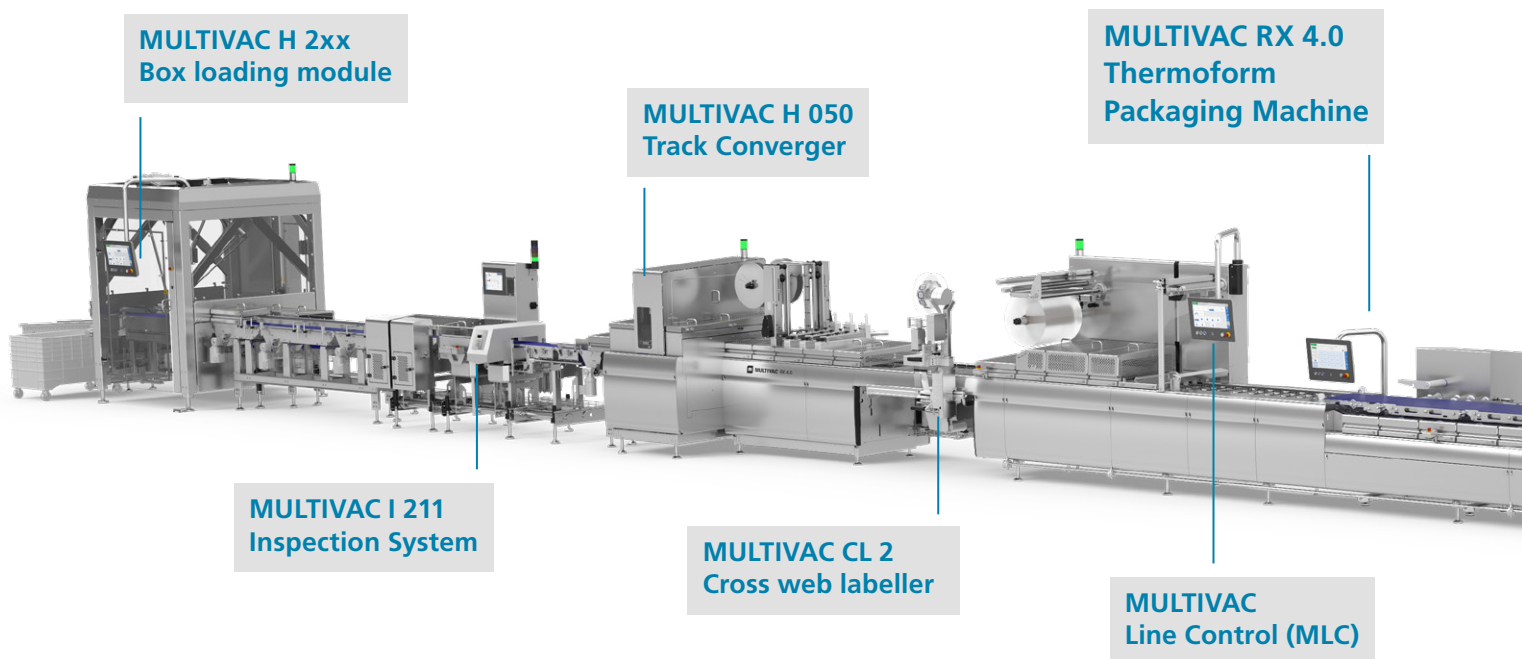
Hall Booth

**5 A23/
A45**



Form pressing slicing portioning packing

The integrated
high-volume
bacon line



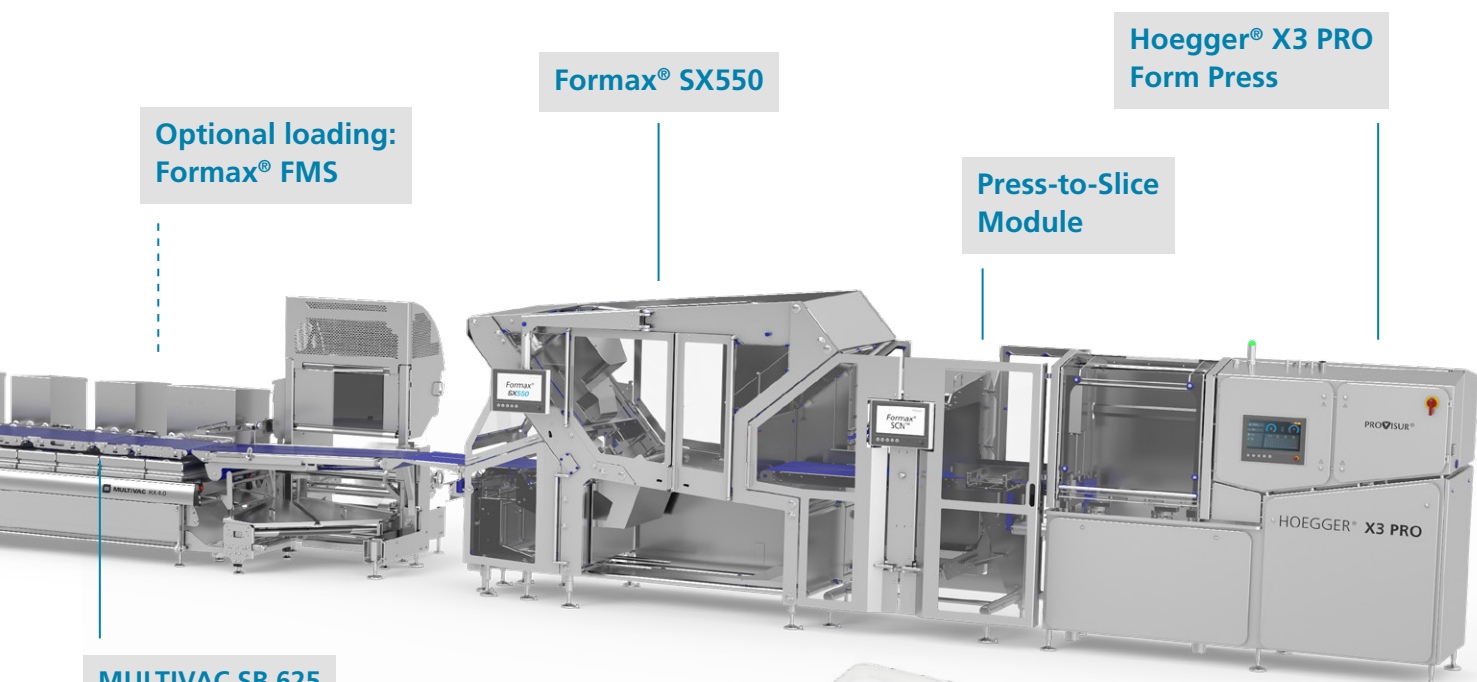
Innovating together

Rather than forming a traditional partnership, the two companies established a focused cooperation agreement. This structure allows MULTIVAC and Provisur to remain independent and competitive in other areas of their businesses, while working together exclusively on integrated solutions for bacon and cured whole muscle applications such as raw ham. The result is clarity, flexibility, and a solution purpose-built around customer demand.

Just as important as the technology is how customers experience the collaboration. Customers aren't managing multiple suppliers, they're working with two aligned

partners focused on a single outcome: success on the production floor.

MULTIVAC CEO Christian Traumann explains the push for innovation at the heart of the collaboration: "The synergy of expertise has achieved so much more than simply putting together a bacon processing and packaging line. Together, we deliver complete solutions that raise performance, yield and efficiency. Customers benefit from perfectly coordinated line solutions from one source – from slicing through to loading, packaging and labelling, and right up to quality control."



Optional loading:
Formax® FMS

Formax® SX550

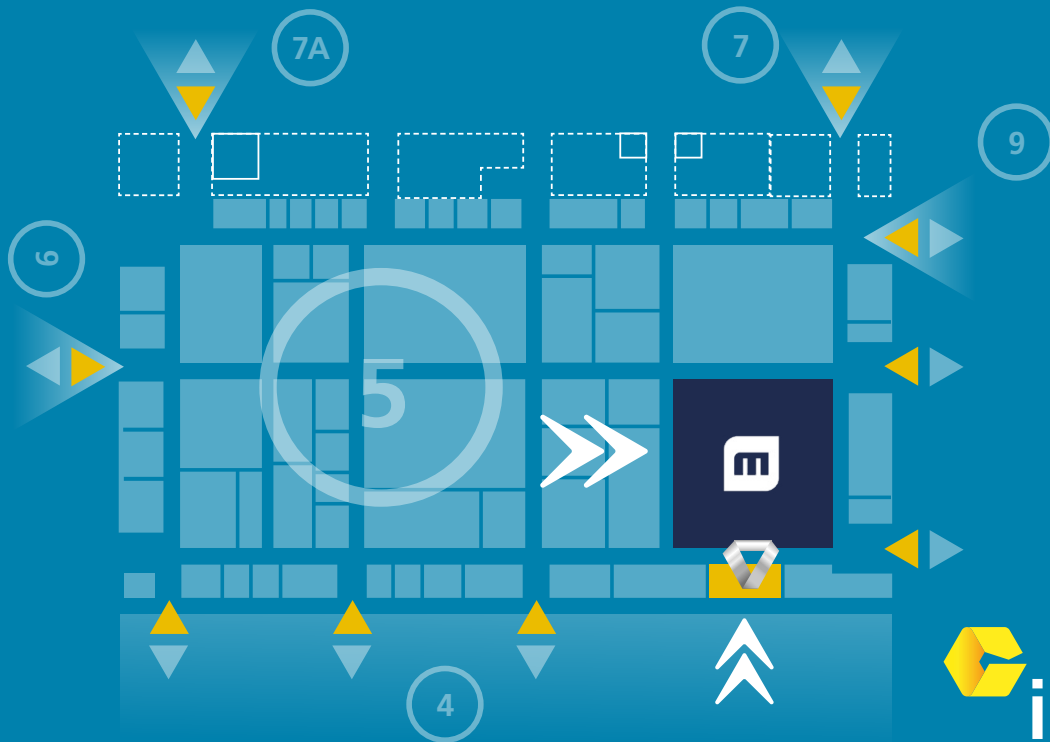
Hoegger® X3 PRO
Form Press

Press-to-Slice
Module

MULTIVAC SB 625
Belt loader



Meet us at interpack



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