



PROVISUR LEGACY BRANDS AT THE FOREFRONT

Provisur is a leading industrial food processing equipment manufacturer headquartered in Chicago, Illinois, with a global network of sales and service locations. Each of Provisur's Business Units – Slicing, Further Processing, Separation and DMC (Defrosting, Marinating, Cooking) - sets new standards in food processing technology. The combination of legacy brands and cutting-edge upgrades underpins the company's reputation for world-class innovation.

We asked the president and the leading experts from each Business Unit to explain how Provisur achieves this powerful blend.

Thank you so much for talking to us today.

First, could you explain how the company motto Pushing Boundaries guides your work?

Brian Perkins: Pushing Boundaries is a mindset that is practiced by everyone in the company. We establish highly collaborative, long-term relationships with our customers and maximize their profit through innovation. In each of our Business Units, we develop technology that helps our customers improve throughput and yield – working hand in hand with them to find solutions tailored to their requirements.

Pushing Boundaries is a mindset that is practiced by everyone in the company.

Brian Perkins

We are a privately owned company, and this makes all the difference. This enables us to invest in long-term growth and expertise which provides the basis for solid, future-oriented

business development. The extra value generated by this approach has enabled us to enhance and expand our Ingenuity Centers, where a lot of innovation takes place. This approach also encourages our staff to go above and beyond the call of duty, and ultimately enables us to better serve our customers. It has also allowed us to accumulate a vast pool of knowledge: Over the years we have become a robust provider of all-round solutions.

Can you explain the company's investment strategy for acquiring new brands?

Brian Sandberg: Due to our long-term focus, we can be very agile in where and how the company invests. Provisur has strategically acquired brands in both the US and Europe. We make sure that each brand complements

... our legacy brands, Provisur has gained a global presence and global perspective based on a wide and deep pool of knowledge.

Brian Sandberg

the overall portfolio. It's all about having a broad range of industry-leading equipment that covers all elements and requirements of a customer's food processing line. The benefit of uniting legacy brands under one umbrella is that it allows for strategic knowledge and cross collaboration. This has led to innovation truly becoming the first pillar of everything we do. With the international lineup of our legacy brands, Provisur has gained a global presence and global perspective based on a wide and deep pool of knowledge. But within this global perspective there is a lot of diversity - we have representation in many different regions. We have established local entities that understand the local market and have a deep understanding of each market and each customer's special needs.

This is one of our great strengths in innovation.

Is that how Provisur maintains its competitive edge?

Brian Perkins: That's an important part of it, yes, and our Ingenuity and Innovation Centers in Mokena, Illinois, and Plailly, France, play a central role. That's where our experts work hand in hand with our customers to provide tailor-made innovations. There is a constant two-way interaction between us and our customers. This extends to our after-sales service which is an integral part of our long-term innovation strategy. Another important aspect is that we are very conscious of the inflationary environment around supply chain and manufacturing costs, so we do our utmost to keep those costs down. All in all, our services, whether technology innovations or after-sales, are entirely geared towards ensuring the ongoing success of our customers.

In what way do initiatives like Better Bacon Days contribute to your competitive edge?

Brian Sandberg: In general, our policy is to reach out to the industry and invite them in. Better Bacon Days is a perfect example of this. We invited bacon processors for a day of equipment demonstrations and discussions. We provided a complete overview of our world-leading retail bacon line. This includes the Hoegger® X4 Press, CashinSX® Slicer and Hoegger® TrimX Meat Sizing System, highlighting how these machines can maximize performance. Each machine in the line is a best-in-class piece of equipment. They fit together seamlessly to provide outstanding results.

We were able to demonstrate how the Hoegger® TrimX maximizes yield and throughput. Our experts were on hand to highlight the precision, speed and power of the servo-controlled hydraulics of the X4 and the exceptional accuracy and speed of the CashinSX® bacon slicer.

OF INNOVATION

Could you give us some examples of legacy brand innovations in the Further Processing unit?

Jim Lewis: The Formax® VerTex® 660 and 1000 have transformed high-capacity processing lines for over a decade, allowing processors to handle even larger volumes.

We keep our customers firmly in mind.

Jim Lewis

Our Tender-Form® technology, a game-changer for VerTex®, not only accelerates the production of premium burger patties but also ensures a superior product texture. The VerTex® design, built for maximum uptime and lower cost of ownership, is a testament to our commitment to efficiency. The robust and sanitary machine design, which eliminates the need for specialty chemicals, equipment, or long cleaning cycles, further enhances this efficiency.

What innovations have there been in the DMC unit?

Frédéric Cecilia: One of the stars for DMC is the Lutetia® brand consisting of tumblers and chambers. We are continually optimizing both the technology and the equipment. One way in which we have achieved this is to enhance the rapidity and efficiency of Lutetia® tumblers for bacon and chicken applications. Processors can

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Frédéric Cecilia

cure, dry, and smoke their product in one piece of equipment - Lutetia® enables multiple applications in a single machine. For the producer

this means a reduction in labor and labor costs, as well as an increase in yield of quality product. We developed our patented PROactivation technology which stabilizes and improves the color, humidity and flavor of the product without having to heat it. The objective of these enhancements is to enable two cycles of, for example, bacon smoking every 24 hours. These technology innovations around the equipment, that's what really sets Provisur apart and what makes us so attractive to customers. Lutetia® has a very strong track record in defrosting as well, which, for many of our customers is an extremely important application.

What about Separation?

David Schumacher: In Separation, a prime example is the design refresh of the Bone Cannon® HS250. This piece of equipment enables processors to recover as much raw material as possible and thereby boost profits.

The objectives of the design refresh are to provide powerful enhancements ... optimize ease of operation and maintenance, and improve sustainability.

David Schumacher

The objectives of the design refresh are to provide powerful enhancements that improve hygiene and safety, reduce water usage and cost of ownership, optimize ease of operation and maintenance, and improve sustainability. Sustainability improvements include maximizing yield, reducing noise pollution and energy consumption, and a significant reduction in water usage.

For more information, visit Provisur at provisur.com or contact us at info@provisur.com

MORE INFORMATION:



CASHIN® SX®
Slicer offering superior weight control, accurate slice counts and consistent slice thickness



FORMAX® VerTex660™
Transforming high-capacity processing lines to handle even larger volumes



BONE CANNON™ HS250
Recovering raw material from bones to boost profit



LUTETIA® T6
Multiple applications in a single machine – curing, marinating, smoking, and defrosting

OUR EXPERTS:



Brian Perkins
President



Brian Sandberg
Director of Product Management



Jim Lewis
Director of Sales & Service Further Processing BU



Dave Schumacher
General Manager Separation BU



Fred Cecilia
Sales Director DMC BU