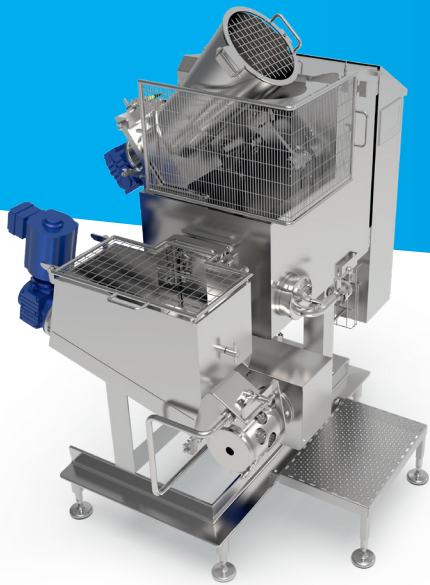




Pasta Filata



i.e. pulled cheeses such as mozzarella. This benefits not only the budding dairy specialists, but also master students and technicians who want to keep up to date with the latest technology.

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Mozzarella plant for the Kempten Dairy School

The Kempten Dairy School is adding a forward-looking component to its practical training program: ALPMA has provided the school with a modern machine for producing mozzarella. With the Piccola25, the smallest mozzarella machine in our portfolio, mozzarella balls can now be produced in batches of 15 to 25 kg under realistic conditions. The compact system combines shredding, melting, kneading and shaping in a single operation - a true all-in-one concept. The system therefore achieves an hourly output of around 100 kg, which provides ideal conditions for practice-oriented teaching.

Another advantage of the system is its flexibility in product design: the forming size can be easily adjusted by changing the plastic drum. The dairy school currently produces balls weighing 125 grams, but other formats can also be produced without any problems. This allows trainees to get to know the variety of modern pasta filata products in a practical way and test the different process parameters directly.

The new system adds an important facet to the existing training program, which previously focused on classic standard varieties: the production of pasta filata,



New construction project at the Rott am Inn site

A clear commitment to Germany as a business location

We are delighted to announce that a few days ago, the ground-breaking ceremony for a major construction project took place on the site of our former parking lot: the construction of a modern assembly hall. This will enable us to lay the foundations for the future-oriented development of our location in Rott am Inn.

Modern production site for the future

The first phase of construction will see the creation of a state-of-the-art assembly hall with an area of around 3,500 m². This new hall will meet the highest energy and technical standards and will be designed so that all ALPMA machines can be assembled at full height in the future. The additional space will allow more machines to be assembled in parallel in the future, enabling us to achieve significantly higher capacity utilisation and flexibility in assembly.

With this new building, we are sending a clear message for the future of ALPMA: we are investing consciously and sustainably in our location in Rott am Inn, thereby clearly committing ourselves to Germany as a production and industrial location.

We would like to take this opportunity to express our special thanks to our shareholders, who are making this important project possible and thus paving the way for further growth and innovation.

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ALPMA

Publisher:
ALPMA
Alpenland Maschinenbau GmbH
Alpenstraße 39–43
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ALPMA

News & Trends

DECEMBER 2025



An award for innovation, responsibility, and team spirit

ALPMA receives the Bavarian SME Award

Great joy at ALPMA: The company was awarded the **Bavarian SME Award** this summer. This prestigious award honors medium-sized companies that make a special contribution to the Bavarian economy through sustainable business practices, social commitment, and innovative strength.

"This award is a great honor for us – and above all, it confirms our daily commitment to our customers and partners worldwide," says Michael Weber, Managing Director. "It shows that it is possible to be internationally successful even with strong regional roots."

The award reflects the values that have always characterised ALPMA: **innovation, quality, and responsibility**. Whether in the development of state-of-the-art cheese-making technology, in sustainable production processes, or in its partnership-based approach to customers, ALPMA consistently

focuses on long-term thinking and reliability.

Special thanks go to the employees whose commitment, expertise, and passion make ALPMA's success possible. "This award belongs to our entire team," emphasizes Michael Weber. "Without the creativity and commitment of our colleagues, this journey would not have been possible."

With the Bavarian SME Award, ALPMA looks back with pride on what it has achieved – and at the same time looks ahead with motivation: with new ideas, bold projects, and the clear goal of continuing to shape the future of food processing together with customers and partners.



Dear customers and business partners,

At ALPMA, we consistently look to the future to ensure that we continue delivering the highest levels of quality, reliability, and innovative strength, proudly "Made in Germany." That is why we are investing in our location in Rott am Inn: Construction work will soon begin on a new, state-of-the-art assembly hall with an area of around 3,500 m².

This will create the ideal conditions for efficient processes, innovative manufacturing concepts, and even faster implementation of our customer projects.

With this new building, we are making a clear commitment to Germany as a business location and laying the foundation for ensuring quality, innovation, and reliability in the long term. You can find out more about the project on page 4.

Best regards,

Stock J.

Dr. Johannes Stock
Head of Operations



ALPMA



The new ALPMA inspection system for perfect cheese quality

Block Cutting System
BTS Flex

Inspection System
Falcon Eye

De-Bagging
Machine FAP Flex

Depalletising
with cobots



Hard work is a thing of the past: taking cheese out of the box, removing the film and balancing it on the machine – thanks to modern ALPMA technology, this is now done fully automatically, hygienically and efficiently. But with increasing automation, the demands on quality control are also increasing. At high line speeds, the human eye can barely detect the smallest defects

such as mold or film shreds. The solution: the Falcon Eye.

The innovative inspection system from ALPMA integrates seamlessly into the production process and inspects every block of cheese - whether it's a 15 kg Euroblok, a 20 kg Cheddar block or a 70 kg large block - automatically over the entire surface and on all 6 sides at a rate

of up to eight blocks per minute. Equipped with state-of-the-art camera technology and a specially developed lighting system, the Falcon Eye detects even the finest contaminants and coloured film residues and reliably sorts out affected goods. This ensures that only flawless quality reaches the retailer. Proven reliability: Extensive practical testing demonstrated the system's high

detection accuracy, with no false positives recorded.

Falcon Eye – ensures safety in highly automated cutting lines

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Focus on digitalisation

With the latest **ALPMA Connect update**, we are taking another step towards the digital future. New additions include improved functions for a **transparent overview of system data** and optimised interfaces that make the flow of information even more efficient.

ALPMA ECO CLEAN is an innovative application for optimising CIP systems in the food and process industry. By using an advanced algorithm, ECO CLEAN improves the efficiency of cleaning processes, reduces costs and maximises the availability of systems.

At the same time, we are already working on the next enhancements: These include intelligent evaluations, an even more user-friendly dashboard and enhanced service functions. For example, support

requests can be processed faster and more efficiently thanks to intelligent assistance systems.

We are thus consistently continuing on our path of advancing digitalisation in cheese and food production in a practical and customer-oriented manner - for greater efficiency, transparency and future security.

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Production of skyr and protein-rich yoghurt



A long-standing customer is once again relying on ALPMA technology and is expanding its product range to include skyr and protein-enriched yoghurt with a second ultrafiltration system. The first line has been reliably producing cream cheese for years - its high process reliability, simple operation and excellent product quality laid the foundation for a long-term partnership.

be specifically adapted to market requirements.

The modular design of the system allows flexible expansions and quick adaptations to new recipes - a clear advantage in a dynamic market environment. In addition, the proven control concept ensures maximum process reliability, simple operation and complete traceability.

The new line was specially designed for modern, health-conscious dairy products and was planned, manufactured and installed within just a few months. Thanks to close cooperation between the customer and the engineering team, commissioning went smoothly. Today, production is impressive thanks to its stability, efficiency and high yield.

Our UF technology enables the production of skyr and protein-rich yoghurt with optimum consistency and quality. Precise control of the filtration processes allows the protein content, texture and taste to

With this investment, the customer is ideally prepared for the future: increasing demand for functional dairy products, higher requirements for efficiency and sustainability - all of which can be ideally implemented with UF technology. For ALPMA, this project confirms once again that technology must not only work, but also inspire and enable customers to realise their visions.

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