

You know our people, our technology, and now our new name.



Messer Helps Deliver Fresh-Baked Flavor

Messer offers innovative cryogenic solutions for pizzas, pastries, cookies and dough products, trayed items, dry ingredients and more.

We are a global leader in industrial gases and gas technologies. Our name may be new in the Americas, but you know our technology and our people.

So give us a call and ask about our hygienicallydesigned freezers and chilling solutions. Our food team can help you push productivity, often while improving quality and food safety.





Come visit us at IBIE, Booth #7508



Messer

Americas Headquarters

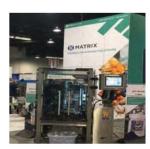
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Part of the Messer World

SHOWCASE

VERTICAL BAGGER

The Matrix Morpheus from Matrix Packaging Machinery, a member of the ProMach family of brands, is a continuous box-motion bagger that allows users to run a variety of films at fast speeds accurately. This vertical form/fill/seal machine uses a continuous-motion, high-speed jaw system in which the film never stops. The jaw



system cuts the film and provides enough dwell time for the three bag seams to properly seal, achieving fill rates up to 200 units per minute. Web www.matrixpm.com; Booth No. 7267

SPROUTED OAT EXTRACTS

For cereal and granola, breakfast bars, pancakes, cookies, and other baked goods, **Malt Products Corp.**'s OatRite extracts are made from whole grain sprouted oats minimally processed, producing a syrup



with a mild sweetness and pleasant oat taste and aroma. Naturally high in protein, minerals, soluble fiber and antioxidants, the non-GMO extracts offer not only nutritive benefits but functional assets including browning, crystal control for frozen products, improved texture and extended shelf life.

Web www.maltproducts.com; Booth No. 6733

FAN-STYLE BUFFER

Cavanna Packaging USA developed a solution with a FIFO Fan Style Buffer that can collect unwrapped bars after an interruption in packaging. The wrapping legs recover at the same time, and the buffer also functions as a flow regulator allowing the wrappers



to run at a steady speed with minimal fluctuations to ensure optimal OEE. Cavanna's solution includes a set of Twin Slim flow wrappers and one cartoning system that can handle 1,000 bars a minute nominally and a recover speed of 1,100 bars a minute. This system also reduces labor and space by 50%.

Web www.cavanna.com; Booth No. 7709