

Press Release

Lübeck/Frankfurt, 09. April 2025

BAADER at IFFA 2025: Enhancing Meat Value by Further Processing

- BAADERING Technology maximizes raw material utilization and reduces waste
- Seamless integration in any food processing line
- Versatile application even beyond the processing industry

By repurposing what would otherwise be excess material, food processors utilize every gram of usable protein, maximizing its value and minimizing waste. At booth D065 in Hall 8, visitors can learn how this works and discover the versatility of the Refiner series from BAADER during IFFA 2025.

Be it further processing of fish or meat, de-packing foods, or handling products like avocados or garlic in large quantities – the utilization of the BAADERING Technology, which is about gently separating hard and soft components, is quite versatile. Another advantage: The BAADER refiner series can be integrated into any processing line. Due to its high quality, the processed products can be used to create new items such as pet food or even baby food.

“The flexibility of the BAADERING Technology extends to both free-flowing and non-free-flowing components, enabling a wide range of applications. This makes BAADER the ideal choice for processing red meat, poultry, fish, fruits, and vegetables, as well as for de-packaging”, says Dennis Schreiber, CSO & Managing Director Fish from BAADER. “Our technology adapts to diverse requirements while consistently ensuring high product quality.”

Following the motto “Solutions on Demand”, BAADER will show how they can equip big processors as well as small ones – thanks to a flexible product portfolio that serves every need. At the booth, the Refiner series and a wide range of spare parts will be exhibited to showcase BAADER’s product possibilities. On 05 May 2025, Refiner Product Manager Andreas Tobey will give a special presentation at 3.15 pm at the IFFA Kitchen & Stage to demonstrate the outstanding difference that the BAADERING Technology makes.

Special Features at IFFA 2025**The BAADER Refiner Series**

For over 55 years, BAADER has perfected the art of separating soft from hard components with unmatched precision. Our BAADER Refiner adds significant value to any production process by ensuring maximum yield and product quality. Thanks to this technology, a wide range of applications is possible – whether in food processing, reuse, or other industries.

Expertise Corner

Discover the brand-new interactive expertise corner, where BAADER showcases a variety of spare parts, real-world application examples, informative videos, and engaging presentations. Dive deep into our technologies and explore the full range of product possibilities – all designed to offer you valuable insights and hands-on experience.

Grading Solution

Experience the BAADER grading machine in action. It sorts various products using precise weighing technology, ensuring efficiency, accuracy, and optimal processing for your production needs.

Save the Date

05 May 2025, 3.15 pm at the IFFA Kitchen & Stage: Refiner Product Manager Andreas Tobey will give a special presentation to demonstrate the versatile usage of the Refiner series.

For more information, please contact

Bennet Konkat
Titel: Sales Manager Refiner
Mobile: +491622548948
Email: bennet.konkat@baader.com

About BAADER

With over 100 years of innovation, BAADER is a global leader in food processing solutions. Beyond fish and poultry, we revolutionize the industry through digitalization and data analytics. Operating in over 100 countries with a dedicated workforce of 1,600 professionals, we are committed to providing solutions that prioritize quality, efficiency, traceability, profitability, and sustainability. We value the animal as a resource. Driving innovations for a century, committed for a lifetime – BAADER.

More details on BAADER can be found at www.baader.com.