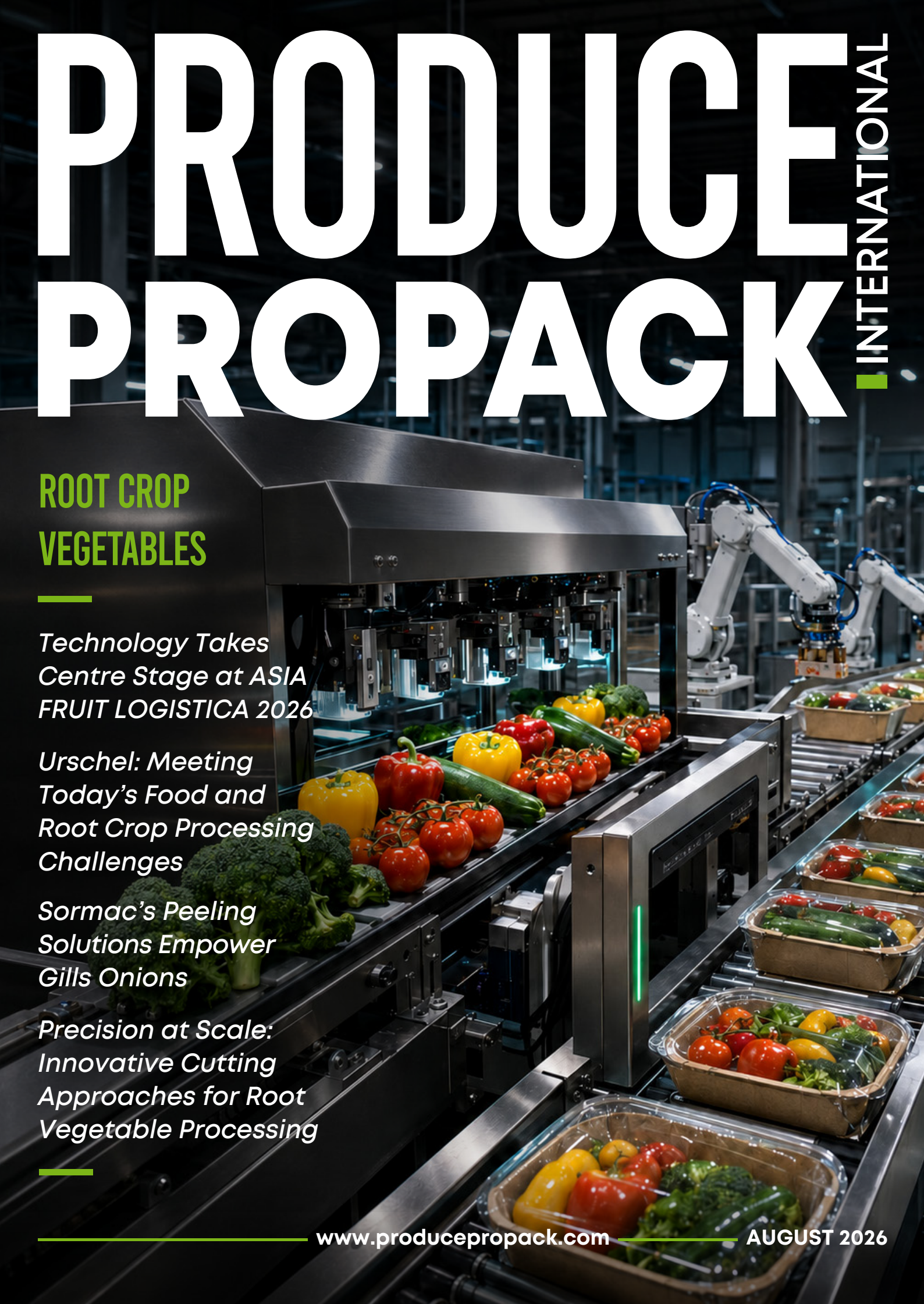


PRODUCE PROPACK

The background of the entire page is a photograph of a modern vegetable processing plant. In the foreground, a conveyor belt moves various fresh vegetables, including yellow and red bell peppers, green cucumbers, and red cherry tomatoes. To the right, several robotic arms are visible, working on the assembly line. In the background, more conveyor belts and industrial machinery are visible, creating a sense of a large-scale, automated production environment. The lighting is bright and focused on the produce.

INTERNATIONAL

ROOT CROP VEGETABLES

*Technology Takes
Centre Stage at ASIA
FRUIT LOGISTICA 2026*

*Urschel: Meeting
Today's Food and
Root Crop Processing
Challenges*

*Sormac's Peeling
Solutions Empower
Gills Onions*

*Precision at Scale:
Innovative Cutting
Approaches for Root
Vegetable Processing*

Urschel: Meeting Today's Food and Root Crop Processing Challenges



Food and root crop processors are facing a unique set of challenges that are significantly reshaping the industry landscape. Already accustomed to the constant change, companies are now having to operate with the added stress of labor shortages, logistical challenges, and dynamic market disruptions while keeping up with production demands. These constraints are driving processors to closely reevaluate day-to-day operations to remain both efficient and competitive.

As the global leader in food cutting technology, Urschel helps processors navigate obstacles through innovative, precision reduction machinery alongside a worldwide service and support network.

"Urschel® equipment is designed to run in rugged production environments over its long life and maintain high throughput capacities with limited operator involvement," said Scott Klockow, Urschel Director of Applications and Product Development.

"Critical machine parts and knives are manufactured in-house under one roof to maintain strict quality controls throughout production. Durable machine construction increases production uptime through fewer part changeovers and longer knife life, making Urschel equipment a reliable, long-term, and cost-effective capital investment for processors."

The Little Gem Aspire™ Dicer, a new Urschel cutting concept, is a viable solution for smaller volume root crop processors. Backed by extensive research from the Urschel Innovation and Development department, the Little Gem features a StatiCut™ assembly with specialty knives that allow for quick transitions between cut sizes, making it a highly compatible match for onions, potatoes, sugar beets, or other high-inertia or high-bulk density fruit and vegetable applications.

"From initial investment through ongoing operation, the dicer delivers precision

cutting, ease of use, and reliable performance, all while helping to reduce overall operational costs to help processors move forward with confidence," Klockow said.

Large scale processors looking to diversify their cut shapes will benefit from implementing a machine from the high-performing DiversaCut® Series into their production line. Well-known for its versatile cut styles made possible through a compact cutting zone, the DiversaCut Series is ideal for processing root crops such as beets, carrots, and potatoes in bowtie, wavy noodle, crinkle, deep crinkle, flat dice, strip, and other unique configurations.

Other Urschel machines further support the company as a prominent name in food and root crop processing. The Sprint 2® Dicer produces 2 or 3 dimensional slices, dices, strips, or shreds well-suited for larger applications. The Translicer® Series, a line ideal for precision slicing with maximum versatility,

features interchangeable cutting wheels to achieve slicing and crinkle cutting of elongated root crops such as carrots. The Comitrol® Series is also an ideal option for applications requiring flaking or particle size reduction, including beverage processing that allows for optimal size reduction to maximize juice yield.

Additional options for root crop processing include the CC Series, which remains the leading high yield potato slicer across the globe. The CCLL Slicer is a popular choice for corrugated cuts to create lattice chips or thicker potato waffle fries. The CC Series, when paired with the MicroAdjustable® SL-14 Slicing Head or MicroAdjustable® SH-14 Shred Head, additionally maximizes precision slicing and shredding.

Beyond precision cutting machinery, Urschel's commitment to helping food processors includes all aspects of production. In July of 2025, Urschel

broadened its portfolio via an investment in German-based KRONEN® GmbH to provide complete processing systems including washing, drying, and peeling machinery -- to fully assist customer's evolving production needs. Long valued for its service, support, and quality, Urschel customers are now able to rely on a single, trusted source when building complete processing lines with KRONEN solutions. The Urschel global network currently offers KRONEN systems in the United States, Mexico, Italy, and throughout Asia.

Pairing KRONEN solutions with Urschel machinery greatly increases production potential. For example, the KRONEN GS 10-2 slicer offers a lower capacity, highly versatile entry point to Urschel equipment that complements the TransSlicer range, and the KRONEN Tona-V gives processors the ability to work with cuts that require particular product orientation. KRONEN's HEWA washer range utilizes a helical washing

action, increasing retention time without the need for an expanded footprint. HEWA washers can then be paired with a K650 or K850 inline vertical drier for a highly efficient, sanitary, and state of the art complete system.

Customers are encouraged to take advantage of free test cutting services on Urschel and KRONEN equipment to determine the optimal cutting solution for their application. Test cutting services are available at the company headquarters in Chesterton, Indiana, in the United States, and in key locations around the world.

With more than a century of experience in food production, leading processors rely on Urschel for precision, efficiency, and quality performance at all stages of production. Visit [urschel.com](https://www.urschel.com) to schedule your test cut and discover the best operational fit for your line today.

“Through the KRONEN investment, Urschel has strengthened its role as a comprehensive processing partner to address diverse production needs”

Scott Klockow

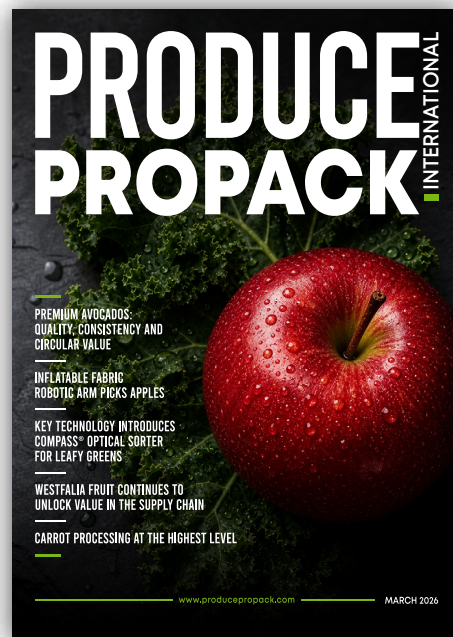
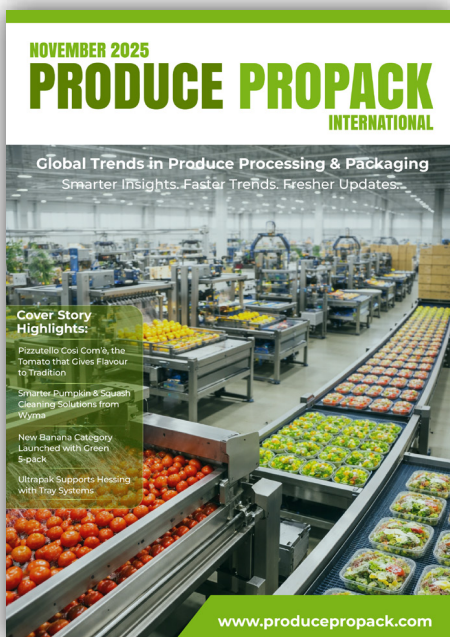
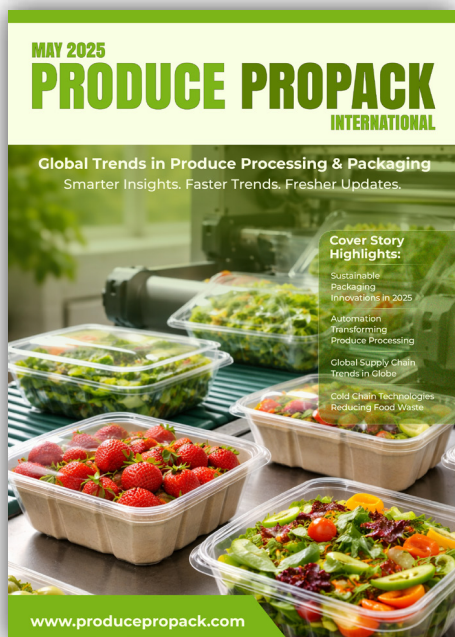


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ROOT CROP VEGETABLES EDITION



The Technical Authority for the Global Fresh Produce Sector



KEY INDUSTRY STATS



DIGITAL READERS
PER ISSUE

10,800+



MONTHLY AVERAGE
WEBSITE VIEWERS

~12,000



E-NEWSLETTER
SUBSCRIBERS

7,000+



Produce ProPack is the leading platform dedicated to the fast-evolving world of fresh produce. We deliver essential insights for industry professionals across the fresh fruit and vegetable supply chain, focusing on the intersection of processing and packaging excellence.