

Success Story

Food Production / Bakery Logistics



Migros Industrie and TRANSVER

A partnership that drives processes– and redefines hygiene.

The Fresh Food & Beverage Group (FFB Group) is part of Migros Industry and produces fresh baked goods daily for the Swiss retail market. As part of a 110-million-franc master plan, one of the most advanced production centers in the country was established at the Volketswil site. Leading the charge on this major project: Andreas Kupper, Process Specialist for Packaging Technology and Logistics, and overall Project Manager for the new facility. His goal: a production system that delivers maximum efficiency, flexibility, and hygiene – with zero compromises.

Initial Situation: Maximum hygiene requirements under production pressure.

By expanding its Volketswil site into a new center of excellence for fresh baked goods, the FFB Group made a targeted investment in the future. Within a limited footprint, two new production lines, cooling zones, and logistics areas needed to be integrated – all while processing over 80 different products efficiently, with batch times ranging from just a few minutes to several hours. The central requirement: uncompromising hygiene standards. In fresh baked goods production, every hard-to-

reach corner presents a potential risk – both to product safety and production efficiency.

Solution: Hygienic design meets practical innovation.

TRANSVER rose to the challenge with a solution that was not only technically sound but also tailored to the real-world demands of food production. From the very beginning, the project was driven by a clear focus on hygienic design – where cleaning is not treated as a separate step, but as a fully integrated function within the system itself. The conveyor system developed by TRANSVER enables

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quick, tool-free cleaning of all critical components. Optimized access points, smooth surfaces, and minimized dead spaces ensure that hygiene risks are



reduced to a minimum. A key innovation: a space-saving 45° belt configuration that allows for precise product collation, even in the most confined spaces. To further enhance efficiency and operator comfort, the system features a continuously adjustable working height with an integrated product buffer – ensuring ergonomically optimized workflows along the entire line.

Outcome: Streamlined processes with uncompromising hygiene.

The easy-to-clean design reduces downtime, simplifies daily operations, and ensures consistently high production availability.

Another key advantage: the robust construction meets even the highest expectations for equipment quality – a detail especially valued by Andreas Kupper, Project Manager and experienced mechanical engineer.

Impact: Sustainable value for people, processes, and product.

The combination of hygienic safety, flexibility, and smart design not only optimized FFB Group's production logic – it also set new standards in hygiene and ergonomics. The partnership was defined by genuine collaboration, proactive thinking, and solution-oriented refinement. Or, as Andreas Kupper puts it:

"The collaboration with TRANSVER was solutionoriented and characterized by a strong focus on our requirements. TRANSVER not only delivered — they thought ahead." The added value is also evident in day-to-day operations.

"Tool-free cleaning is a major advantage for us: it allows for quick access and significantly streamlines processes – especially with regard to our stringent hygiene standards and the required production throughput."

Conclusion: Smart hygiene, optimized processes – shaping the future through partnership.

In modern food production, hygiene is not a bonus – it's a basic requirement, just like efficiency and adaptability. With TRANSVER as a partner, the FFB Group implemented a conveyor system that not only delivers technical excellence, but is also carefully tailored to the needs of both production and personnel.

The combination of hygienic design, tool-free cleaning, ergonomic operation, and solution-oriented collaboration creates lasting value – enabling safe processes, empowered teams, and quality that keeps moving.

Customer Benefits

- Increased productivity through optimized processes
- Enhanced hygiene standards
- · Tailor-made solution with no compromises

Our Solution

- · Custom transport systems
- · Tool-free and quick cleaning
- · Hygienic Design



Tool-free cleaning – easy to open – TRANSVER transport system

