



Ross Industries showcases its new soft belt separator line at Eats

[Ross Industries Inc.](#), a leader in food processing and packaging solutions, will showcase its line of soft belt separation machines at the 2025 EATS Expo.

SEPAmatic is celebrated for its innovative soft belt separator technology, which efficiently and gently separates natural food compounds between their different textures. These soft belt separators are ideal for food applications where precision and gentle handling are paramount.

“SEPAmatic separators are incredibly versatile machines,” said Brian Nicholas, marketing specialist for Ross Industries. “Processors use them on meat, fish, poultry, and vegetables. Even product rework situations such as separating sausage from casing or cheese from its plastic rind.”

[SEPAmatic soft belt separators](#) utilize a perforated drum that rotates against a natural or synthetic rubber belt. The unprocessed product enters the drum, where uniformly increasing pressure forces the soft portions through the perforations. The hard portions are ejected from the machine. The soft product’s natural fiber structure is retained without grating, grinding, or heating. The result is a granular consistency reminiscent of coarse mince, making it eminently suitable for producing high-quality sausage, patty productions, or minced fruit. SEPAmatic also excels in product recovery applications—allowing processors to extract every gram of saleable protein from sinew, membrane, fat, and bone.

Ross Industries will showcase the separators as part of a new distribution agreement with [Modernpack Hoppe GmbH](#), a renowned name in desinewing and mincing technology. Under this agreement, Ross Industries is the exclusive distributor of the SEPAmatic line of soft belt separators in the United States.

“Our cooperation with Modernpack Hoppe and the addition of the SEPAmatic soft-belt separators is a natural fit with our existing product line, bolstering our product portfolio of world-class solutions to the meat processing industry,” said Nicholas. “SEPAmatic’s technology aligns perfectly with our commitment to maximizing processor yields and minimizing food waste. We are excited to represent these machines to the U.S. market and look forward to the value they will bring to our customers.”

Attendees to the Eats Show can see both the Sepamatic 4000 and the Sepamatic 100 on display at booth 2512. Demonstrations of the technology are offered upon request.

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