

news +++ Equipment, Automation and Technology Show for Food & Beverage (EATS)



EATS 2025 Concludes Inaugural Edition, Building Momentum Toward 2027

[EATS - The Equipment, Automation, and Technology Show for Food & Beverage](#) closed the doors on its first expo since rebranding the former Process Expo. This marked an important step in establishing a new identity for the only event in North America completely dedicated to the food and beverage production industry. From October 28–30, more than 300 exhibitors and thousands of industry professionals from across the supply chain came together in Chicago to connect, explore new technologies, and exchange ideas shaping the future of the industry.

The reimagined show introduced new features such as the EATS Kitchen and the Student Research Poster Program, while continuing popular attractions like three live production lines and Food For Thought theaters. Together, these components provided valuable education, product demonstrations, and real-world insights for companies focused on improving efficiency, food safety, and automation in production.

“We’re encouraged by the participation and engagement we saw in this first edition,” said Constantin von Vieregge, President & CEO of [Messe Frankfurt Inc.](#) “EATS 2025 was an important first step in creating a platform that connects business, innovation, and technology for the food and beverage processing community. We look forward to building on this foundation and expanding the show’s reach as we move toward 2027.”

“EATS fills a critical need for the food and beverage production industry by bringing every segment of the supply chain together under one roof,” said Chris Lyons, President of the [Food Production Solutions Association \(FPSA\)](#). “It’s an environment where professionals can see real solutions in motion, exchange ideas, and gain hands-on experience with the technologies shaping the future of production.”

Education: Insightful Sessions and New Learning Opportunities

EATS 2025 offered a robust education program designed to tackle the most pressing topics in food and beverage production, from safety and

sustainability to innovation and automation. Spanning three days and featuring more than 30 sessions, the program provided attendees with practical tools and perspectives to take back to their own operations.

The popular Food For Thought theaters once again drew steady crowds, while new additions like The Sweet Spot and The Beverage Spot introduced focused, sector-specific discussions on current challenges and actionable solutions tailored to those markets.

The debut of the Student Research Poster Program created new pathways for the next generation of professionals to share their research and connect with industry leaders, further strengthening the tie between education and real-world application.

Adding to the focus on practical learning, the “Food Safety Through Design and Management” workshop, powered by the [Meat Institute](#) and [Commercial Food Sanitation \(CFS\)](#), combined classroom sessions with hands-on learning leveraging the live production lines after their last run of the day. Participants explored the fundamentals of food safety equipment design, risk assessment, and sanitation management, gaining immediately applicable insights to improve operations.

From Kitchen to Production: Turning Ideas into Reality

The newly introduced EATS Kitchen demonstrated how recipes evolve from concept to commercial production. Among the lineup of celebrated chefs, Rick Bayless and Jeff Mauro headlined live cooking demos that showcased ingredient versatility and production efficiency while, together with their peers, bridging culinary creativity with scalable manufacturing.

A show staple since 2017, the live production lines once again drew significant attention as dozens of industry-leading companies collaborated to build live lines for the protein, bakery, and pet food sectors, offering attendees a rare, firsthand look at technology in motion. The success of these connected systems was driven by the line managers, whose leadership ensured each line operated seamlessly from start to finish: [Epstein](#) led the Protein Line, [Gray AES](#) managed the Pet Food Line, and [Dennis Group](#) oversaw the Bakery Line.

“What sets EATS apart is the opportunity to see processing and packaging technologies applied in real time,” said Andy Drennan, Production Lines Specialist at FPSA. “Our production lines bring the entire process to life, from raw ingredients to finished products. It’s a practical, hands-on learning experience for attendees that no other show offers.”

Recognizing Innovation and Leadership

The EATS Innovation Awards Ceremony, held on Tuesday, October 28, spotlighted emerging technologies driving progress in processing, packaging, automation, ingredients, and sustainability.

Award recipients included:

Best New Product: BESTMIX Procision by [BESTMIX Software](#)

Best New Technology for Sustainability: Patented Fiber MAP Trays by [Cirkla Inc.](#)

Best New Technology for Automation: VOTTATM Ceiling-Mounted Automated Cleaning System by [Rbot9](#)

"Innovation is what moves this industry forward," said Sarah Hatcher, Group Show Director, EATS. "These award winners represent the kind of forward-thinking solutions that EATS was designed to showcase: practical, scalable, and impactful for real-world production."

The 2025 Women's Alliance Network Red Circle Honors also took place at the show, celebrating individuals and organizations advancing leadership and equality within the food and beverage sector.

Recipients included:

Rising Star Award: Melissa Reinhart, [Burns & McDonnell](#)

Career Excellence Award: Mary Mooney, Mooney Farms

Innovation and Inspiration Award: Elizabeth Cobb, [Intralox](#)

Male Ally Award: Matt Jones, [Hoosier Feeder](#)

Achievement in Developing and Promoting Women Award: Ester Codina, [Alfa Laval](#)

"The women and organizations we're recognizing this year exemplify the leadership, innovation, and commitment to excellence that drives our industry forward," said Morgan Larson, FPSA Women's Alliance Network Chair. "These recipients have not only achieved

remarkable success in their own careers but have also opened doors and created opportunities for other women in the food and beverage sector."

The ceremony featured keynote speaker Julie Carmardo, CEO of [Zweigle's Inc.](#), who shared insights on leadership and creating pathways for women in food and beverage manufacturing as well as her own journey as the 5th generation leader of the family business.

Expanding Reach Through Global Partnerships

Further reinforcing its role as a cross-sector platform, EATS expanded its global footprint through two strategic industry partnerships that strengthened its offerings across key verticals.

In the protein sector, EATS partnered with [IFFA](#), the world's leading trade fair - Technology for Meat and Alternative Proteins. This collaboration integrated IFFA branding into the Proteins sector at EATS and established a strong link between North American and international processing markets.

On the beverage side, a new alliance with [drinktec](#), the premier global trade fair for beverage and liquid food production, brought additional expertise to the Beverage sector and provided exhibitors and attendees with access to a broader network and international opportunities for growth.

Together, these alliances highlighted EATS' commitment to fostering global connectivity and delivering sector-specific value across processing, packaging, ingredients, and automation.

Looking Ahead

EATS will return to Chicago, October 26–28, 2027. Building on the foundations of its inaugural year, the event will continue to evolve with expanded educational programming, feature areas, and opportunities for connection across all segments of food and beverage production.

For updates and details on the next edition of the show, visit www.theeatsshow.com.

Links to sites:

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Your contact:

Kim Porter

kim.porter@usa.messefrankfurt.com

Messe Frankfurt Inc.

2859 Paces Ferry Rd SE #1600

Atlanta, GA 30339

www.us.messefrankfurt.com

Background information on Messe Frankfurt

www.messefrankfurt.com/hintergrundinformationen

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Food Technologies Brand:

Messe Frankfurt is supporting the dynamic growth of the food industry with four trade fairs on four continents. The industry meets at the events in Argentina, Thailand, the USA and Germany. The international trade fairs showcase trends and innovations and bring together experts from all over the world.

Find out more at: www.food-technologies.messefrankfurt.com

Background information on Food Production Solutions Association

The Food Production Solutions Association (FPSA) is a global trade association serving suppliers in the food and beverage industries. The Association's programs and services support members' success by providing assistance in marketing their products and services, overall improvement in key business practices and many opportunities to network among industry colleagues. Programs and services to achieve these objectives

include EATS - The Equipment, Automation, and Technology Show for Food & Beverage (industry leading trade show), electronic media marketing, education, market intelligence, research, and advocacy of critical industry issues such as food safety, sanitary design of equipment, and global trade. FPSA members are organized in vertical industry councils which focus on specific needs and concerns that are unique to each industry sector. FPSA councils currently represent the [Bakery, Beverage, Dairy, Pet Food, Prepared Foods and Meat sectors](#)