



FORMWAY

PEOPLE FOR TECHNOLOGY

AFTER SALES SUPPORT

- Set-up, Installation, and commissioning
- Formway Preventive Maintenance Services
- Calibration, and Validation
- Trouble-shooting and repairs
- End users technical training

PROVIDING INFORMATION IN VARIOUS PLATFORM

- Formway Tech-connect
- Weekly Product Features
- Webinars
- Classroom and Hands-on Training
- Tradeshows
- Demonstration and Application trials

BACK-OFFICE SUPPORT

Formway's back-office organization brings our services to the next level in providing support by responding to our customers in an efficient and helpful manner as well as managing the needed spare parts of our installations. Committed to serve our customers through our 24/7 call hotlines



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FORMWAY

FORMWAY TRADING & SERVICES INC.

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BRINGING TECHNOLOGY AND SOLUTION

FORMWAY leverages and combines local team's technical know-how, technology of partner brands, customer insights and relationships. We provide latest, applicable, efficient and durable processing and inspection equipment, systems and solutions including timely, accessible and reliable after-sales support and services to food manufacturers. Assisting our customers in their technological needs to start, sustain or expand either in existing or new markets.

FORMWAY BRINGS:

- Leading food processing technology solution
- Latest inspection system technology
- Commitment of Service to our customer
- More than a decade of experience and learning
- Continuous improvement to our product and service offerings



FORMWAY, Technology and Services for the Food Industry



Specialist for CHECK and DETECT System

Loma produces a wide range of inspection systems to meet the demands of product safety standards in different food and non food applications.

METAL DETECTOR

Metal detector search head, conveyor systems, pipeline metal detector for pumped products, vertical fall for powders and granulated products pharmaceutical system.

X-RAY INSPECTION

X-ray inspection systems for packed and unpacked products, space-saver as entry level inspection for packed products, pipeline for pumped products and crate and box systems which can handle large products.

DYNAMIC CHECKWEIGHING

Enhanced weight accuracy from light to mid-range to heavy weight system. A checkweigher system will check weights of products whilst in motion, rejecting any products that are over or under the set weight.

COMBINATION SYSTEMS

Combination systems are designed to offer either metal detection or X-Ray inspection capabilities along with dynamic check weighing.



Food Cutting, Slicing, Dicing and Shredding

Treif researches for the best slicing, dicing and cutting solution with its wide range of machines, for different applications and different capacity scales.

Slicing: This allows slicing at higher product temperatures which considerably reduces the costs for product tempering.

Dicing: Specialists for the Competence Unit DICING set clear priorities in developing and producing machines: powerful, first-class cutting quality, user friendly, easy handling.

Portion Cutting: The DVS ensures continuous, careful, and product-specific transport right up to the blade, minimizing movement—an essential condition for precisely cut slices.



Processing and Materials Preparation

Laska serves the food industry with individual, single standing machines and production lines.

CUTTERS: Cutters are mainly used for sausage production, feeding meat into rotating cutting knives by the means of a turning bowl.

GRINDERS: Grinders are used to produce minced meat, hamburgers, and coarse sausages with clear cuts and even fat distribution.

MIXING MACHINE: Optimum mixing actions in food processing.

EMULSIFIERS: For continuous and efficient production of boiled and cooked sausage.

FROZEN MEAT CUTTERS: Cutting in the optimal size for efficient processing.

PRODUCTION LINES: Individual conception and execution of fully automated processing line.



Brine Mixing, Injection, Marination, Stuffing and Cooking

Metalquimia brings a wide range of machinery, including complete brine preparation systems, injectors, tenderizers, massage reactors, vacuum systems, whole muscle vacuum stuffers, automatic cooking systems, marinating lines, defrosters, automatic QDS lines for cured sliced products.

MARINATING: AUVIPLUS injectors spray brines and marinades into bone-in or boneless meat like pork, beef, and poultry. They ensure even distribution, minimal brine loss, and preserve muscle texture for increased yield.

TENDERIZATION: Meat tenderizers create multiple cuts in the muscle, enhancing protein extraction, reducing cooking loss, and improving yield and slice quality.

MASSAGE: Automatic vacuum reactors are equipped with a highly versatile meat massaging system that provides for obtaining higher quality and increased final yield in any type of meat product, regardless of the animal species.

STUFFING: The whole muscle stuffer handles everything from emulsions to whole muscle pieces with high speed, precision, and compacting. It delivers top-quality products with no internal holes and perfect muscle definition.

DEFROSTING: Very gentle massage, defrosted product of the highest quality

BRINES: Designed for fast, efficient preparation of all brines and marinades, especially high-viscosity ones. Its high-speed stator and rotor crush, disperse, and mix simultaneously.

QDS: Metalquimia's innovative accelerated curing process is applied directly to sliced meat after cooking. It speeds up drying and final maturation for sliced products.

AUTOLOADER: The automatic loader that sets a new standard in sausage packing, surpassing the advantages of other loading robots.



FrymaKoruma, Stephan and Terlet

ProXES unites FrymaKoruma, Stephan, and Terlet, combining innovation and expertise to deliver machines and process solutions for the food, pharmaceutical, cosmetics, and advanced materials industries.

FRYMAKORUMA'S Our technology solutions produce a wide range of products from active pharmaceutical ingredients, and lipstick masses to creams, mayonnaise, ketchup, and chocolate—using processes like wet grinding, emulsifying, dispersion, blending, deaeration or deagglomeration.

STEPHAN As part of ProXES, Stephan provides customized machinery for the food industry—especially convenience, dairy, and confectionery—offering tailored solutions from concept to final product.

TERLET'S Process vessels, scraped surface heat exchangers, moving coil tanks, batch systems, vacuum gassing machines, modules and complete process lines. These machines can be used to produce high viscosity liquid food and personal care products such as sauces, fruit preparations, jams, wax, creams, soups, baby food and meat.



Ham and Bacon Moulds and Press

INOXNISGE's multi-mould design allows ergonomic manual loading and unloading based on weight.

Custom moulds are crafted to maximize oven space, enhancing productivity and profitability.

Each mould is designed for optimal product shaping and tailored to specific customer needs.

The company offers thick-walled, robust moulds using deep drawing and precision bending.

Reinforced supports, welding, heat treatments, and polishing ensure long-lasting durability.

Even complex shapes can be achieved with maximum strength and performance. INOXNISGE combines premium materials and advanced techniques to deliver innovative, high-quality tooling.

Their expertise ensures moulds are perfectly suited to your production requirements.

- Optimized oven uses and higher performance
- Maximize product volume per cycle
- Advance tray design for efficient cooking
- Consistent temperatures and smoking
- Greater productivity and profits
- Unique mold designs in record time



PART OF marel

The World of MAJA Ice Machines
A deep-frozen metal cylinder, rotating in a water reservoir, guarantees constant ice quality, with each rotation, water freezes on the evaporation drum then flakes off, leaving the machine as

- Ice temperature approx. -7°C
- Quick Product Cooling
- Long Freshness
- Attractive Appearance
- Light Weight
- Easy Transport
- Easy Handling

Designed for open-top derinding of round-shaped pork cuts, e.g. ham and shoulder, with and without bones.

Operator-friendly machine structure with ergonomic machine design for maximum operator efficiency and productivity.

Geometry of the defatting knife holder allows power-saving defatting, even with big and heavy meat cuts.

