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DTM Print and Primera Unveil Edible Printing Solutions at IBA

Live demonstrations of Eddie, the Edible Ink Printer, and Freddie, the Frosting Machine, highlight advancements in specialty printing for the bakery and confectionery industries.

**Wiesbaden, Germany** (30 April 2025) – DTM Print, an international OEM and solution provider for specialty printing systems, will be joining US manufacturer Primera Technology at IBA (hall 9, stand D17). IBA is the most important industry meeting for bakery, confectionery and snack companies, taking place from 18 to 22 May 2025 in Düsseldorf. At this event, Primera and DTM Print will conduct live demos of their popular Eddie, The Edible Ink Printer, and showcase their new innovation, Freddie, The Frosting Machine.

Eddie is a professional-grade, FDA and EU approved direct-to-food printer that uses edible ink to print full-colour images, text and logos onto various food items such as biscuits, sweets, macarons and white chocolate. It is utilised daily by thousands of bakeries, cafes, restaurants and hotels globally to create custom food products for private and corporate events.

Due to the direct printing process, there is no strange film or aftertaste that could compromise the food's quality. The edible ink complies with all EU and FDA standards for food additives, while the ink cartridge itself meets cGMP standards and the entire manufacturing and cartridge filling processes are FDA-compliant and cGMP certified. Additionally, the edible ink is Kosher certified, Halal and vegan. Printed biscuits and treats are dry and ready for sale after printing, boasting bright and vibrant images, making Eddie a professional, efficient solution for bakers and chefs.

Complementing Eddie's capabilities is Freddie, a new robotic frosting machine designed to automatically outline and fill biscuits and other confections with royal icing and various frostings. Certified by NSF, Freddie operates with precision and efficiency, much like its counterpart Eddie. It utilises an advanced vision system called FreddieVision and topographic sensors to analyse individual icing recipes and the surface characteristics of each biscuit. This technology allows Freddie to calculate the exact amount of icing required and its precise placement, eliminating the need for manual alignment or positioning. By capturing a digital photograph of each biscuit, Freddie can accurately plot its outline for flawless frosting.

Freddie operates in both carousel and manual modes, with carousel mode offering the most efficient production. The included carousel can accommodate up to 12 biscuits at a time. The additional included six NSF-certified trays ensure proper alignment for non-uniform and larger shapes up to 13 cm. Each filled tube can frost approximately 36 biscuits with a diameter of 8 cm at a speed of around one minute per biscuit, depending on frosting thickness.

When paired with Eddie, the two machines streamline the biscuit decoration process: Freddie dispenses the base layer of icing while Eddie applies detailed images and logos directly onto the iced biscuits. This synergy not only accelerates production but also reduces labour costs, ensuring consistent, high-quality decorated biscuits that can be customised on a large scale. Together, Eddie and Freddie represent a revolutionary advancement in bakery technology, enhancing efficiency and creativity in the food industry.

Further product details are available at [dtm-print.eu](https://dtm-print.eu/). Follow DTM Print on Facebook at [facebook.com/dtm.print.1986](https://www.facebook.com/dtm.print.1986/) and on LinkedIn at [linkedin.com/company/dtm-print](https://www.linkedin.com/company/dtm-print).

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