PRESS RELEASE
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FAM STUMABO expands French fry blade production to meet evolving processor needs

STUMABO has nearly doubled its production capacity for French fry blades. The company has also expanded its manufacturing capabilities for circular blades and cross-cut blades used in industrial cutting equipment.

FAM STUMABO has significantly expanded its production capabilities for French fry blades, nearly doubling its manufacturing capacity. The expansion includes a third production facility, now fully operational, which houses the company's expanded hydrocutting blade operations.

The investment combines increased production capacity with greater manufacturing flexibility, supported by new automated and semi-automated equipment. It responds to the evolving needs of potato processors for operational efficiency, consistent cutting quality and greater product differentiation, including the development of specialty French fry cuts.

STUMABO's expertise in precision blade manufacturing dates back to 1947. Its development has closely followed the evolution of industrial food production, from canning to frozen foods and today's increasingly diverse cutting applications. Since joining forces with FAM in 1997, the Belgian company has combined its blade manufacturing expertise with FAM's knowledge of industrial cutting equipment, serving food processors worldwide.

"Throughout our history, we have grown alongside the food processing industry, adapting our expertise and technologies to the changing needs of our customers," says Mark Van Hemelrijk, CEO of FAM STUMABO. "This latest expansion represents another important milestone. It reflects our confidence in the future of the French fry industry and our commitment to investing in the people, technologies and manufacturing capabilities that will help our customers succeed in the years ahead."

Responding to an evolving French fry market

The French fry industry is evolving as processors look for new ways to differentiate their products while improving production efficiency.

Traditional straight-cut fries continue to dominate the market, but demand for specialty shapes and exclusive cuts is creating new opportunities for product innovation and higher-value offerings. At the same time, production efficiency remains a priority. Consistent cutting quality and optimal yield help processors make the most of their raw materials, while longer blade life reduces replacement frequency and operating costs. Reliable availability of replacement blades is equally important to maintain production continuity and minimize downtime.

"By working closely with processors, we gain a better understanding of where the market is heading and can anticipate their future needs," explains Bjorn Thumas, Business Development Director. "Today, our customers are looking for more than reliable cutting blades. They need solutions that help them improve efficiency while giving them the freedom to introduce new products and respond to changing consumer preferences. That is the thinking behind this

expansion: to ensure we have the capacity, flexibility and expertise to support them as their businesses evolve."

Expanding production capacity and flexibility

To support this strategy, FAM STUMABO has invested in a third manufacturing facility and nearly doubled its production capacity for French fry blades. This increased capacity strengthens the company's ability to meet customer demand and support the reliable availability of replacement blades.

The expansion includes additional automated capacity for high-volume blade production and investments in semi-automated manufacturing to accommodate a wider variety of specialty cuts. A new laser system, state-of-the-art forming machines and other specialized equipment further enhance the company's manufacturing capabilities.

Beyond French fry blades, STUMABO has also expanded its production capabilities for circular blades and cross-cut blades, essential cutting tools used in FAM STUMABO's industrial cutting equipment. These investments further strengthen the company's ability to support customers across its wider range of cutting applications.

"While these investments allow us to combine high-volume production with the flexibility to manufacture more specialized blade designs, new equipment is only part of the story," explains Emerson Jiménez Barajas, Blade Operations & Food R&D Director at FAM STUMABO. "What really makes the difference is the knowledge and experience of our people. Our production teams and engineers know how to make the most of these technologies, adapt our manufacturing processes and develop solutions for increasingly complex cutting requirements."

Extensive blade range for standard and specialty French fry cuts

STUMABO's hydrocutting blade portfolio includes more than 3,500 active blade types, with over 75 cutting dimensions for square-cut French fries alone. This extensive range reflects the diversity of hydrocutting systems and cutting heads used by potato processors, as well as the different shapes and dimensions required for the finished product.

Alongside traditional straight-cut fries, STUMABO offers blades for specialty shapes such as crinkle cuts, deep crinkle cuts, scoops, wedges and other proprietary or exclusive shapes.

STUMABO continues to develop its own specialty shapes, which are available to all potato processors. The company also collaborates with individual customers to create exclusive cuts, developed specifically for their products and kept confidential.

Continued investment in the future

Looking ahead, STUMABO plans to continue investing in its hydrocutting blades and cutting head portfolio to meet the evolving needs of potato processors.

"We would like to take this opportunity to thank our customers for the trust they have placed in us over the years," concludes Mark Van Hemelrijk, CEO of FAM STUMABO. "Their confidence and

continued support have been instrumental in our growth. We look forward to building on these relationships and continuing this journey together."

Visitors to Interpom 2026, taking place in Kortrijk, Belgium, from November 29 to December 1, can meet the FAM STUMABO team in Hall 1, Booth 199 to discuss their French fry cutting requirements.



Bjorn Thumas, Business Development Director – Emerson Jiménez Barajas, Blade Operations & Food R&D Director

