

BETTER PLANT, BETTER PRODUCTIVITY, BETTER PROFIT



APRIL 2014

fp

FOOD PROCESSING



Next generation engineers

How the food industry is inspiring today's students

www.fponthenet.net

► GlassGuard BlackGuard™ lamps installed at German food factory

GlassGuard BlackGuard™ Infrared radiation lamps have been installed at Henschl Merten, Germany following an accidental lamp shattering. The installation safeguards Merten's production site against glass contamination and protects against injury to personnel. To prevent such incidents, Merten turned to Infrared radiation lamp specialist GlassGuard for a safer lighting solution. The installation of 100 GlassGuard BlackGuard™ insect and germicidal lamps had an immediate impact on the hot control element within the production area. The possibility of injury to personnel minimised and the potential for glass contamination in Merten's meat production was controlled. Global Food Safety Initiative schemes stipulate that bulbs and strip lights be adequately protected, whilst glass and similarly brittle materials must be managed as they do not break and contaminate food products.



For more information contact GlassGuard
Tel: 01862 762 762 Web: www.glassguard.co.uk

► Ilpra Skin packs give a naturally fresh appearance.

ILPRA's ongoing investment in Research & Development has enabled us to achieve new innovation and quality in several different packaging applications. Now available in skin with the use of special sealing films giving a kind of invisible skin appearance around the contours of the product, thus keeping its natural fresh appearance.

The skin application was conceived to extend product life without need of conventional modified atmosphere systems; a typical skin application is usually fresh fish. The ILPRA thermoforming and tray-sealing packaging lines is the ideal solution; according to the customer's needs and required output ILPRA machine models can be designed in skin version.



For more on ILPRA's available options, technologies and further information, visit www.ilpra.co.uk and contact us for a comparative quote.

► The Hut's amazing cheeseburger crust pizza

When the management team at Pizza Hut decided it wanted to fit the streets with an exciting new idea a really great fully cooked beef burger was needed. Pizza Hut turned to Brawford Foods, having found it to be reliable and a speedy solutions provider in the past.

Brawford's really delivered, enabling Pizza Hut to introduce an amazing Cheeseburger Pizza to the delight of its customers.

The Cheeseburger Pizza is made with real 100% British beef burgers which are cooked into the pizza crust and then topped with mozzarella cheese. It is the latest in a line of successful innovations from the brand which has also created and launched Cheese Stuffed Crust, Hotdog Stuffed Crust and Cheesy Blue pizza bases.



BRAWFORD FOODS

For more information contact Brawford Foods
Tel: 01206 898 8555
www.brawfordfoods.co.uk

► FOUR MONEY SAVING WATER SAVERS FOR INDUSTRIAL APPLICATIONS

The Low Water Saver is a simple, efficient and cost effective solution to the problem of water wastage caused by open flow lines. The four models are offered in four types of spray to meet any application required by industrial and commercial users. All four units can be used on hot or cold water lines that need never be shut off as the water will only pass through the unit when pressure is applied to the hose and, as a result of this, water consumption can be substantially reduced.



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call 01929 827 8878
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► KIBINK showcases carboxyming equipment at INTERPACK 2014

At the INTERPACK exhibition in Düsseldorf, Kibink will be exhibiting three CCM carboxyming machines with improved operator interface and 100% vegetable and soft module select options. The C100's select system can be customised, ideal for the prepared foods market where hygiene and trace are most popular. At Interpack, the C100 will be forming both packs of frozen pots of up to 100 bags per minute using a novel select module. The products like cereals, frozen dairy meals & confectionery. Kibink will also showcase their second string C20, C30 and total cartons. With ergonomic design, robust stainless steel construction and top speed of 600 cartons per minute, the innovative machine achieves new levels of performance.



For further information contact Kibink International
Tel: + 49 05278 898121 Web: www.kibink-int.com

► Process and product innovations at Intergack

Innovations that enhance the production process and extend the scope for new product developments in the confectionery, snack, bread and cereal sectors will be introduced by Baker-Pattini at Intergack stand K121. Equipment exhibits will link to an Innovation Centre where visitors can investigate and product opportunities for their own business. Upgraded monitoring and control technology means an entire confectionery production line can be fully integrated and automated. The latest Baker-Pattini TruLine virtual machine for soft dough coating is at Intergack for the first time. A new technique allowing product colour changes 'on the fly' will be the focus for the extruded snacks and cereal sectors.



For further details contact Baker-Pattini
Web: www.bakergroupintergroup.com