

MACHINERY *update*

THE MACHINERY ONLY journal for processing and packaging

In depth look at ready meals and snacks

inside



PPMA waves the flag at Interpack
comprehensive show preview p19



Making sense of packaging codes
all about food labelling p52




Retort or not to retort
processing under the spotlight p38

Plus:
Packaging has its say at Foodex Meatex p55
Latest Installations: from Hula Hoops to toy vests pp14 - 17



contents

Editor: **Mary Murphy**
Sales Manager: **David Chadd**
Production Manager: **Bill Lake**
Production: **Miriam Naisbett**

 **A PPMA
Publication**
PPMA Ltd,
New Progress House,
34 Stafford Road, Wallington,
Surrey SM6 9AA
Tel: +44 (0) 20 8773 8111
Fax: +44 (0) 20 8773 0022

E-mail addresses:
publishing@ppma.co.uk
show@ppma.co.uk
technical@ppma.co.uk
Web site: www.ppma.co.uk

Applications for free copies
of Machinery Update are
considered from specifiers,
managers and purchasers of
processing and packaging
machinery in the UK.

Annual subscription:
£35 (UK), £50 (Continental
Europe), £65 (rest of world).

ISSN 0969-4145

Typeset and printed by:
Manor Creative, 7-8 Edison
Road, Highfield Industrial
Estate, Hampden Park,
Eastbourne BN23 6PT.
Tel: +44 (0) 1323 514400

The Processing and Packaging
Machinery Association assumes
no responsibility for the
statements or opinions, whether
attributed or otherwise, in
Machinery Update.

This publication is copyright
under the Berne convention and
the International copyright
convention. Apart from any fair
dealing for the purposes of
research or private study, as
permitted under the Copyright,
Designs and Patents Act 1988,
no part of this publication may
be reproduced, stored in a
retrieval system or transmitted in
any form or by any means in any
form without prior written
permission of the publishers.

Publishers: PPMA LTD

Machinery Finder:
PPMA.CO.UK
 **UPDATED DAILY**

7 news

Label wars continue in EU; Confusion over nutrition labelling; Machinery export and import figures
Packaging to have its say; New features at PPMA Show

10 processing news

State-of-the-art hydraulics technology to upgrade cereal flaking rolls; A breakthrough in the processing of whey powder

14 installation news

Feeder and vision system for robot guidance; Denester aids Radox loading; Ronseal choose YPS shrinkwrapper; Bucket elevator installed at new distillery; Converting and packaging line at Novosis

special feature

37 Ready Meals & Snacks

Detailed look at the Ready Meals and Snacks markets

38 what's in a process

42 food labelling

47 chilled food

48 TraceAssured

49 product roundup

52 coding, marking & labelling

show previews

19 interpack

Celebrating its 50th anniversary and labelled as the biggest interpack of all time - all you need to know to make your visit worthwhile including details of the PPMA pavilion

55 foodex meatex

Covering three halls - 17, 18, 19 - Foodex Meatex has attracted some 300 exhibitors - a look at what to expect from the show this year

regular features

49 coding & marking

This issue's focus is on the Ready Meals & Snacks market

53 regulations

Climate change - who cares; EcoDesign proposals

59 components

Fast and precise positioning from Festo; Analogue input made simple

60 classified

Machinery and services

61 buyers' guides:

61 Ancillary equipment
62 Processing equipment
64 Packaging machinery

78 who what where

People; Dates for the Diary

Showing off

Welcome to the new look Machinery Update – we hope that you all enjoy the new easy to read format.

It was an all the more exciting and challenging proposition to produce the magazine at a time when every one is making themselves ready for the biggest show of all – interpack 2008.



PPMA members of all varieties will be out in force either on the **PPMA International Pavilion Hall 5** or as exhibitors in their own right around the 19 Halls which make up the visitor experience.

It is interesting to note that the UK provides the second highest overseas visitor attendance to interpack, so it will provide a real opportunity not only to trumpet UK services to European and international markets but visitors will also be able to conduct a bit of home shopping!

Let's not forget that the PPMA's overseas

manufacturing members are represented across all of the halls and actually make up the majority of exhibitors in the packaging machinery halls.

The new Machinery Update format which provides a clear and direct guide to information will, we hope, help direct you to the machinery applications you want to see at the show.

'Easy access for readers' is the guiding principle throughout this new look. Also by creating special features based around end user markets we are able to provide a vehicle through which both PPMA members and readers from its customer base can find information on every conceivable machinery option used in their markets – cartoning, form-fill-seal, process equipment, and so on.

It also means that we can offer digestible pieces of market information whether about growth areas or machinery statistics, trends or research and development.

In a year that the PPMA celebrates its 21st birthday we felt it was fitting to introduce a new and more vibrant magazine that truly reflects the 21st Century and the pressures and business objectives with which the supply chain is grappling.

The machinery and processing sector is an essential part of the supply chain but it does not act alone; it grapples with the same pressures – whether environmental, new product development or the increasing power of the retailers.

Machinery Update, while continuing to concentrate on all things machinery, will broaden its scope to cover the processing and packaging machinery sector with an eye to broader market issues.

We hope you enjoy the new look launch issue and I know our new editor Mary Murphy will be happy to hear your comments.

Finally, don't forget to come and see us at interpack 2008 – we look forward to giving you a warm welcome on **Stand D02-7 Hall 5**.

Chris Buxton
Chief Executive, PPMA

Label wars continue in EU...

Font sizes rather than pack sizes seem to be at the centre of the latest row between the European Commission and the European Food and Drink industry over food labelling regulations. The latest proposals put forward by the EC demand a minimum font size of 3mm for mandatory on pack information. The industry strongly disagrees.

The Confederation of Food and Drink Industries (CIAA) of the European Union and several major food companies are

concerned about the size requirements 'squeezing' the branding off the pack as well as having a negative impact on pack aesthetics.

However, given the amount of information now required on food and drink as well as other non-food products, one of the major concerns is that pack sizes will need to increase to accommodate more and/or bigger information.

'This seems totally counter-productive' claims an industry

spokesman, 'at a time when we are all trying hard to minimise packaging waste and meet the demands of the environmental lobby. For example, we have moved from full sleeves to half sleeves on many ready meal products, but will need to revert if we are expected to increase the size as well as the scope of information on the pack'.

"There are plenty of other considerations to be taken into account," continued the spokesman. "The pack is there

to do several jobs, not least to provide branding and marketing information, which are also important to the consumer. The Commission seems to want to cast the industry in a bad light on this issue, whereas we would like to talk to them and feel sure a workable compromise can be achieved," he stated.

But the Commission seems to be in no mood to back down at this stage and has already taken the first steps towards adopting the new proposals.

Confusion over nutrition labelling

Concerns have been expressed in some quarters about new proposals from the European Commission on food labelling leaving the door open for voluntary national schemes, such as the Food Standard Agency's (FSA) Traffic Light format, to co-exist with the EU requirements.

The CIAA feels the EC approach to the issue could 'substantially weaken the single market and consequently the competitiveness of the food and drinks industry'. It fears that different national schemes could lead to consumer confusion rather than consumer information.

But a statement from the FSA seems to suggest that the

proposals will 'bring EU rules on general and nutrition labelling together into a single regulation which will simplify and consolidate existing labelling legislation. Eventually the regulation will be directly applicable in all Member States, and replace current UK law'.

The EC proposals published in early February 2008, which include the 3mm font size measure, are part of an EU-wide review of general food and nutritional labelling legislation, which began in 2004. The FSA represented the UK on the experts' group developing the proposals.

The Agency will continue to represent the UK during the negotiations in the European

Council which are expected to start later this year. For the regulations to come into effect all 27 members of the Council have to agree as well as the European Parliament approving the text.

The Agency's Board will consider the proposals in May 2008 and the UK position will then be agreed in discussion 'between Government Departments and between the FSA and departments in the devolved administrations.'

It is unclear how industry stakeholders in the UK will be able to express their views but the Agency has indicated it will use its website to keep industry up to date. www.food.gov.uk

More on labelling page 42



Roll up!

Kuka has patented a new robotic layer depalletising gripper system to streamline the automation of depalletising operations, it says. Using a 'roll up' principle servo driven rollers push the pallet layer from opposite sides. Layer weights up to 200Kg can be handled at 300 layers/hr.

T: +44 (0) 121 585 0800

E: sales@kuka.co.uk

NEWS BRIEFS

A Tesco survey of 500 customers found over 75 per cent of them had heard of Guidance Daily Allowance (GDA) and looked for them on some products.

Productivity in the EU Food and Drinks sector is below the Union's average for manufacturing as a whole, according to industry body the CIAA, Confederation of Food

and Drink Industries of the European Union. Expressed in added value per employee the food and drinks sector achieved Euro 39,900 as against 45,500 for the entire manufacturing sector. The CIAA believes this reflects the high proportion of part time employees and the lower percentage of high level skills.

The food and drink sector is

the largest single manufacturing bloc in the EU with a turnover of Euro 870bn and employs 4.3 million people. Large companies comprise just 0.9 per cent of the number of food and drink enterprises in Europe, but account for 51.6 per cent of turnover and 38.4 per cent of employment.

In China expenditure on food, drink and tobacco products was

\$276bn in 2006 but is expected to reach \$470bn by 2011.

Mexico is now the seventh largest market for packaging machines worldwide, according to research by PMMI. Sales reached \$510m in 2007 driven by growth of 7 per cent in the pharmaceutical sector and 4 per cent in food processing and packaging.

Machinery export and import figures signal volatile market

According to preliminary figures issued by the Office of National Statistics, (ONS), exports of Packaging/Weighing and Processing machines from the UK in 2007 showed only small increases over 2006 of about 2 per cent while imports of Packaging/Weighing equipment declined by almost 5 per cent, the only double digit increase coming from Process imports, up by about 10 per cent.

“Weighing machine exports seem to have doubled”

However these figures mask volatility in some markets with wide swings in performance in both traditional and emerging trading areas as well as in the performance of some machinery types. In particular Weighing machine exports seem to have doubled from around £20m in 2006 to just under £40m in 2007.

Packaging/Weighing machine exports rose to £207.7m from £203.25m in 2006 while

Process sales from the UK reached £158.6m from £155.3m last time. The USA gain topped both tables and showed a significant increase for packaging related sales, up 15 per cent to over £30m. Yet weighing machine sales declined in this market over the period. However sales of weighing equipment to France, Spain, Italy, Germany and Poland increased dramatically last year.

Worryingly overall sales to Ireland dropped by about 30 per cent to just £12.25m for the packaging category.

Germany and Russia both held steady compared with 2006 sales for packaging machines, while the Netherlands (+10%), Spain (+10%) and Saudi Arabia (+200%) were bright spots. Sales to Poland declined by 25 per cent.

For Process the picture was far more volatile and while overall sales were up orders from the USA declined by 8 per

cent and Dubai, number two in the table in 2006, disappeared from the top 20 altogether while sales to India and Russia were disappointing. By comparison sales to the Ukraine soared reaching £4.25m and China was the third largest market at £4.9m and sales to Ireland surged by 68 per cent.

Imports were another mixed bag with packaging machine sales off £13m at £342.5m while process sales climbed £13m to £137.5m. Germany and Italy continue to dominate the tables, but both saw a decline in UK sales. Germany in particular was off 16 per cent with packaging machine sales of £125m compared with 2006, but saw a rise in process equipment orders to £32.3m from £27.7m.

Weighing machine imports recorded a significant uplift, particularly sales of Japanese machines. The USA saw its packaging machine shipments to the UK down by about 11 per cent, but still recorded sales of £25m, while France saw

modest growth of around 5 per cent and Switzerland held steady compared with the previous year.

Process imports saw Italy replace the Netherlands as the number two supplier to the UK with sales up 30 per cent to £21.5m while Denmark experienced growth of 8 per cent to just over £10m. Smaller suppliers seeing advances included India and Hong Kong who both tripled sales from the previous year, achieving £1.1m each in 2007.

Sterling remained strong until the last quarter of 2007 when it weakened considerably. So the first quarter figures for 2008, taking into account the new strength of the Euro and a slowing USA economy, may reveal some different prospects for both imports and exports.

Changes to some of the data collection parameters may account for the fluctuations in the weighing machine figures for 2007. However the overall trends are reliable.

Brighter vision systems

The vision systems featuring on the new generation of Schubert packaging machines are designed to undertake a wider range of quality control checks than ever before, says the company.

The latest scanners can now verify the pattern, colour and surface decoration of products in addition to the normal vision technology for inspecting height and position. Schubert says its incident light scanners provide a colour image of the product, which is transmitted to the pick and place robots who will only pack those which conform to the

correct quality parameters.

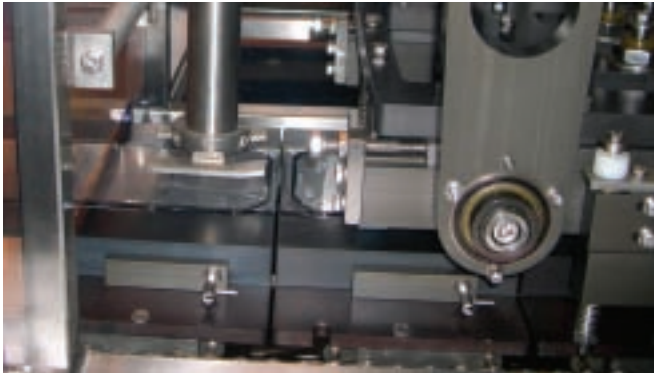
The systems are equipped with telecentric lenses and high-intensity LEDs which produce images with resolution of up to 0.125mm per pixel and are designed to handle belt conveyor speeds up to 30m/min. The scanners will feature on the company's stand at interpack.

Typical applications include checking the amount of coating and decoration, identifying mis-shapen goods and sorting by label, for a wide variety of products, claims the maker.

T: +44 (0) 1676 525825
E: contact@schubert-uk.co.uk



Scanners carry out a quality check in conjunction with the Schubert image processing system



Single lane film saving from Raque Systems

50 per cent film savings

Raque Food Systems has developed a heat seal machine which will run much narrower lidding material widths compared with conventional machines.

The breakthrough has been achieved, says Raque, as it is no longer necessary to provide a film skeleton to re-wind excess material.

The film reel is only marginally wider than the tray and the excess material

between each tray, after the profile has been cut, is simply vacuumed off the system and collected for disposal.

Depending on tray size and shape up to 50 per cent film savings have been achieved claims the company, which believes the operating principles of its equipment enable this method of film saving to be utilised.

T: +44 (0) 1905 642820
E: sales@raque.co.uk

Packaging to have its say

The packaging industry gets the chance to answer its critics and talk about the many positive things it is doing to address environmental and waste issues, while continuing to meet production quality and efficiency, at Foodex Meatex (April 6 - 9, 2008, NEC Birmingham).

A three day seminar series under the title 'Packaging Fights Back!', has attracted several leading industry bodies such as the Food & Drink Federation and Waste Resources Action Programme (WRAP), as well as industry specialists including ABB, Ishida, Claricom and Suncombe CIP Systems.

Topics will include Green Packaging – Packaging Design for the Environment and its practicality; Food Waste and

Packaging Waste: Using Automation to deliver better efficiencies; how to Save Costs and improve Food Quality and Standards; and providing better Training for food packagers and processors.

The latest proposals on food labelling from the European Commission will also be outlined by experts from the Food Standards Agency and a brand new project called TraceAssured (see this issue page 48), a pack traceability system developed in conjunction with several major food companies, including Moy Park, will be showcased.

The seminars take place in a special theatre in Hall 19, (Stand P359), from Monday 7th to Wednesday 9th April.

www.foodexmeatex.co.uk

Two new feature areas at PPMA Show 08

Two new special feature areas have been created for this year's PPMA Show (NEC, Birmingham, 30 September - 2 October). EcoTec will showcase companies who can offer assistance on the environmental challenges around packaging and processing, while FoodTec will focus on ancillary equipment

and materials related to the processing and packaging of food products.

Both areas will be situated adjacent to the main machinery section of the show and special packages have been designed for first time exhibitors who wish to participate in these dedicated features.

Organisers Reed Exhibitions

says the new features will complement the unique machinery focus of the show and provide added incentives for processing and packaging professionals to visit the exhibition.

Commenting, PPMA's chief executive Chris Buxton said, "EcoTec and FoodTec are part of the PPMA Show's ongoing

commitment to develop the exhibition to meet changing visitor and exhibitor requirements for information on the latest issues and new market opportunities".

EcoTec and FoodTec features details can be obtained from Graham Earl, Reed Exhibitions.

T: +44 (0) 208 910 7890
E: grahamearl@reedexpo.co.uk

NEWS BRIEFS

As PPMA reaches its 21st birthday its USA counterpart, PMMI will celebrate 75 years of service to the packaging community and has issued a commemorative logo to mark the occasion. www.pmmi.org

The Russian market for pre-packed foods is now one of the largest worldwide. Sales stood at \$51bn in 2006, half the total

volume for Central and Eastern Europe. Growth is expected to continue, particularly in the areas of canned, frozen and dairy foods as well as snacks, baby foods and meal replacements.

The food industry accounts for 37 per cent of the market for packaging machines, pharmaceuticals/cosmetics/

hygiene is the next largest consumer with 25 per cent. In processing the largest single market is meat processing followed by coffee/tea/tobacco, beverage production, bakery and confectionery. German producers sold machines worth Euro776m to the meat sector in 2006.

According to figures from the

Association of British Pharmaceutical Industries, (ABPI), the world's top 5 pharmaceutical corporations in 2006 were Pfizer (sales £24.2bn), GSK (£19.4bn), Novartis (£16.6bn), Sanofi Aventis (£16.3bn) and Johnson & Johnson (£14.3bn). Annual personal medical usage by value is 2.5 times more in the USA than the UK.

PROCESSING BITES

Ingredient supplier Griffith Laboratories has installed two 1300mm diameter Lagarde retorts for pasteurising marinades and sauces. Each unit is equipped with two doors to allow 'through the wall' operation. It uses Stange digital controls to monitor and control each process, says UK representative Holmach. Sachets of 200mls, 10-litre pouches, plus glass jars and plastic bottles can be handled.

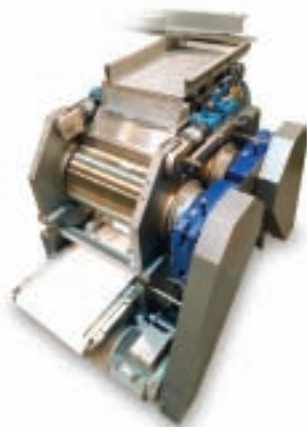
T: +44 (0) 1780 749097
E: sales@holmach.co.uk

KHS has installed its largest ever cartridge filter to the Obolon Brewery in Ukraine. The Innopro GETRA ECO is designed for filtration throughput of 950 hectolitres/hour, stands 5.5m high and has an inner diameter of 2.6m. The cartridge head was designed with a quick-action bayonet connector, which aids fast start up, says the company. It allows an increase in surface load, resulting in an extension of the filter cycles.

T: +44 (0) 121 713 6900
E: info@uk.khs-ag.com

Roll out for flaky cereal solutions

State-of-the-art hydraulics technology to upgrade the reliability and operation of its cereal flaking rolls already in the marketplace is being offered by Baker Perkins.



Used to convert cooked grains or extruded pellets into a wide range of flakes prior to roasting, a constant gap must be maintained between the 2-ton contra-rotating rolls to ensure consistent product quality.

The hydraulic system is used to draw the pivoted roll towards the fixed roll to maintain a pre-set gap. The need to demount a whole cylinder during maintenance has been eliminated. An advanced specification power-pack provides additional hygiene and maintenance features, while the machine also incorporates a better roll cooling and water circulation system.

Baker Perkins has also installed an automated production plant at biscuit manufacturers Ad Jaffa to enable the Serbian company to expand its product range.

The line will produce Petit Beurre and savoury crackers as part of Ad Jaffa's €20 million investment programme. The company bought a complete system, which provides the ability to make two distinct biscuit styles on one line, as well as capacity for further brand expansion, claims Baker Perkins.

T: +44 (0) 1733 283000
E: bpltd@bakerperkinsgroup.com

Niro 'wheys' up the issues

A breakthrough in the processing of crystallised and non-caking whey powder is claimed by Niro Systems for its four-stage Tixotherm™ process.

The challenge, said the company, was to create a free-flowing, non-caking powder from liquid whey or permeate.

Problems associated with traditional methods are low capacity, high energy costs, large capital investment and environmental issues, it says.

The Tixotherm™ system reduces water content by 15 per cent in an Agitated Film Concentrator. Product then

passes to a Mixing Crystalliser which increases the dry matter and encourages further lactose crystallisation to create a paste with friable texture. Drying is performed at a high temperature in an Agitated Fluid Bed.

T: +44 (0) 2380 267131
E: info@niropharma.com

Jobs for toys

Calling all pirates, firemen, policemen, doctors and nurses... but only if you're the miniature variety! SVIA, represented in the UK by RNA Automation, has teamed up with Tampoprint to make sure the right uniform, or in this case vest, finds the right toy figure at Palymobil's factories.

With 15 different kinds of plastic vest in 10 different colours a poor little chap, or chapess, could get confused by being assigned with the wrong vest. SVIA's MiniFlex flexible feeder system now ensures the vests are fed automatically to the correct Tampoprint machine.

The feeder system and a combined robot are linked to SVIA's vision system for robot guidance. The camera identifies the position and style of the vest and picks directly from the conveyor after vibratory linear feeders have separated the components.

Any components in difficult positions, or lying on top of one another, are recycled to a buffer zone. The system can be taught to recognise new components easily, so if they make a vest for a David Beckham figure do you think it might be golden...?

T: +44 (0) 121 749 2566
E: ma@rna-uk.com



SVIA's flexible feeder and vision system for robot guidance ensure miniature plastic vests feed to the correct Tampoprint machine

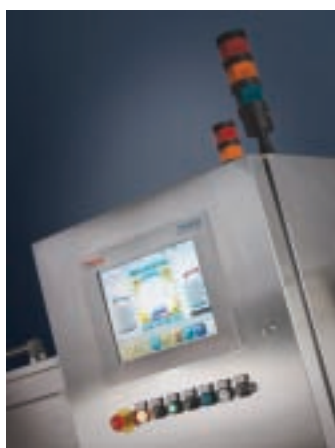
First fruits

Thermo Fisher Scientific has installed its first POWERx x-ray inspection system at Spanish fruit preserve manufacturer Alcornia SA.

Part of the specification, says the company, was the system's need to comply with the Nuclear Spanish Security Council regulations on radiation.

The S Model supplied emits a maximum of 1 microsievert per hour at 0.1 metres from anywhere on the machine cabinet or associated welding, it claims.

The machine detects contaminants in jars, cans,



bottles and boxes across the entire range of Alcornia products.

T: +44 (0) 1788 820300
E: sales.wi.uk@thermofisher.com

Ten top pallet wrappers

Staples UK, the leading supplier of office products, has ordered ten Robopac ROBOT pallet stretchwrappers from Aetna UK.

Andy Haycock, operations manager of Staples said, "The ROBOT machines are extremely versatile and need very little space in which to

operate. They are ideal for use in loading bays where fixed location wrappers would be impractical, they can also wrap irregular shapes and can be parked out of the way when not in use".

T: +44 (0) 1234 825050
E: johnm@aetnauk.com

Clean cut for honey

F Duerr and Sons, makers of branded and own label jams, marmalade, peanut butter, etc., has acquired a four head fully automatic Model 1000 filling machine from Riggs Autopack to fill honey as part of a £1million product diversification programme.

The machine is used to fill both glass jars and plastic squeeze, top down containers and is fitted with a customized valve which allows a clean cut

off at the end of the fill. Currently the equipment handles 80 jars or 60 plastic containers a minute.

Also Riggs has recently supplied a Model 1000 twin head depositor to Serious Soup where it is depositing organic vegetable casserole, via a twin skinned product hopper, into pre-made plastic pots at speeds up to 50ppm.

T: +44 (0) 1282 440040
E: riggs@autopack.co.uk

Handling Hula Hoop flavours

CKF Systems has won a £1m order for a system to handle bags of Hula Hoops at the KP Foods factory in Ashby-de-la-Zouch.

The system, says CKF, provides a flexible operation to receive products from 11 designated packaging/storage areas for delivery to four high speed multipacking lines.

Pack weights range between 25-34g with feed lines dedicated to one flavour during a given

shift. A centralised collection station receives overspill bags for redistribution to relevant feed lines, cutting waste and ensuring a continuous flow, according to the company.

The system comprises over 100 specialised conveyors including a variety of swan neck elevators delivering products from ground level up to heights of 6 metres.

T: +44 (0) 1452 424565
E: info@ckf.co.uk

Denester aids Radox loading

An FP Packaging tray denester has met strict health and safety standards required by Sara Lees' new robotic loader system for bottles of Radox.

The customer required the tray denester to have substantial magazine capacity to give longer periods between refills as well as placing the tray magazine at low level to make loading easier.

FP's solution was to fit the denester at 90 degrees to the host conveyor to feed two trays per cycle, using a sucker based pick and place system and an extended, pneumatically driven, powered magazine. Denesting



FP Packaging's tray denester provides the solution on Sara Lees' packing line for Radox

occurs at approximately 44 trays/min, slightly faster than the line speed.

T: +44 (0) 1483 532811

E: c.guest@freezepak.co.uk

YPS sorts heavy packs

Woodcare coatings manufacturer Ronseal has purchased a Rochman fully automatic side-feed sleeve wrapper and shrink tunnel from UK representative Yorkshire Packaging Systems (YPS).

The machine has been modified to include a heavy duty 'SNB' modular infeed system to cope with the lateral stresses

caused by pushing heavy pack collations off the belt at 90deg to the direction of travel, says YPS. The shrink tunnel has also been fitted with side chains, rather than the more common friction driven system, to prevent the belt stretching over time.

T: +44 (0) 1924 441355

E: enquiries@yps.co.uk



Ronseal chose YPS for shrinkwrapper

Guttridge scotches height problem

The first English whisky distillery to be opened for over 100 years called on Guttridge to provide a custom designed conveyor system to carry malt to the grist mill to the new St George's Distillery at Roundham, near Thetford in Norfolk.

The distillery is also a visitor centre with café and conference areas, as well as a tasting area. "So Guttridge had very little height to play with," says James Nelstop of the English Whisky Company.

"But they managed to create some very small self-emptying bins, using one bucket elevator to do two jobs, filling and emptying. The company came up with a sophisticated answer to our problem," he added.

T: +44 (0) 1775 765300
E: sales@guttridge.co.uk



A Guttridge bucket elevator framed by the copper stills used in the whisky distilling process

Meat slicing and picking made easy

ABB Robotics and AEW Delford have combined to supply Swedish cooked meat producers and processors, The Charkman Group, with an intelligent portion loading system for its existing manual slicing line.

The system must handle 26 pack variations and a large number of product sizes. The new line comprises an AEW Delford Junior Slicer and an IPL robot which incorporates ABB's 340 stainless steel Flexpicker.

The slicer produces shingles and stacks

which are loaded into pre-formed trays containing 10 to 24 slices per tray. The slices are picked and placed at the rate of up to 150 picks/min, say the companies. The trays are then passed to a flow wrapper. The system is supported by ABB's Pickmaster software which can accept an additional 5 robot cells for further expansion.

T: +44 (0) 1603 700755 (AEW Delford)
E: norwich@aewdelford.com
T: +44 (0) 1908 350300 (ABB Robotics)
E: michelle.heydon@gb.abb.com



Adpak's side feed automatic shrink wrappers for Hallam Beauty

Shrinking beauty

Adpak has been picked by Hallam Beauty of Bradford to supply four AD600 compact uniblock side feed automatic shrink wrappers for its cosmetic filling lines.

The machines meet Hallam's requirements for systems which can be easily wheeled from line to line to improve flexibility, says the company.

The AD600s are built on a monoblock frame with the tunnel close coupled to the sealer to create the compact size, according to Adpak.

T: +44 (0) 1282 601444
E: info@adpak.co.uk

Doyen makes perfect patch



Ytron-Quadro's mixer for the production of solutions and suspensions used for film and sugar coated tablets

Mixer does it faster

Ytron-Quadro (UK) has supplied a stainless-steel mixer to pharmaceutical company Lanes Health for its range of own label and contract manufactured tablets.

The machine has enabled faster mixing, says Ytron, and ensured homogenous characteristics, even when iron and zinc oxides are in the formulation.

In particular there is minimal air intake, resulting in much shorter waiting times. This is due to the mixer's ability to deliver dry ingredients directly to the mixer head where it achieves instant wetting and absorption, the company claims.

"The new Ytron mixer has helped significantly towards maintaining quality standards", said Jason Tilley, Tablet Manufacturing Manager, Lanes Health. "Its mixing is more efficient than the previous process which in turn has boosted our output capability," he added.

T: +44 (0) 1494 792898
E: sales@ytron-quadro.co.uk

Novosis has installed a Doyen Medipharm transdermal device converting and packing line at its facility in Miesbach, Germany.

The machine converts up to 25 metres/min of PET/PE

material into patches which are then fed into a Doyen 455-400 four side seal pouching machine to be hermetically sealed into peelable packs.

An integrated quality control system detects and rejects

splice, empty packs or misplaced products. Another feature is a customised process for minimising ladder waste.

T: +44 (0) 1953 600078

E: Kathrin.gerbe@

doyenmedipharm.co.uk

interpack 2008 – the biggest yet



MARKET FACTS

Global export markets

- The total global output of packaging machines is claimed to be Euro 400bn, according to figures published recently by the VDMA in Germany. USA and Italy have 16 per cent each of the worldwide production of packaging machines. Top is Germany which has a 20 per cent share of the market.
- German production of packaging and food processing machines topped Euro9.4bn in 2006, an increase of 7.2 per cent. Fifty per cent of this turnover is accounted for by packaging and beverage machines. Its share of international trade stood at 27 per cent in the sector overall, but a breakdown reveals its share of the global market for packaging machines and meat processing machines topped 30 per cent. Italy is the second largest exporter of machines with a 21 per cent share. Both Germany and Italy export 80 per cent of their production. While German national consumption continues to increase modestly in Italy national consumption is in decline.



To see what the British and the PPMA are up to at interpack turn to pages 20-21



Celebrating its 50th anniversary and labelled as the biggest interpack of all time, the 2008 show opens its doors on April 24, closing 7 days later on 30 April.

Spread across all 19 halls at the Trade Fair Centre in Dusseldorf, interpack has been described as providing an encyclopaedia of packaging and processing. The show covers: foods and beverages, confectionery and baked goods, pharmaceuticals and cosmetics, non-food consumer goods and industrial products.

For 2008 Messe Dusseldorf has noted a trend to larger stands and an influx of first time exhibitors. There is no shortage of statistics about interpack and while 2008 is set to break all previous records it is worth reminding ourselves of the scale of this truly international event. The 2005 show hosted 177,000 visitors, 55 per cent were overseas attendees coming from 106 countries.

The UK was second in the league table of foreign visitors with 7 per cent of the total, only

the Netherlands sent more visitors.

Overall the average length of visit was 2.2 days. Industry sectors represented included 15 per cent from food and luxury items, 5 per cent from confectionery, 8 per cent from pharmaceutical and 7 per cent from chemical industries. Sixty five per cent came to see packaging or confectionery machines and 44 per cent were interested in the latest materials technologies.

Surprisingly 48 per cent of attendees were visiting interpack for the first time and overall 63 per cent came from Europe (51 per cent from the 'old' EU), while 17 per cent came from Asia. There were 2,654 exhibitors of which 910 were German.

Today's packing machines must allow the economical, flexible and hygienic production

of a wide variety of packaging for diverse markets. Major trends include convenience, protection, product safety, cost efficiency and traceability. And, at the same time, all packaging and processing machinery and containers must provide environmental sustainability, storability, better dosage, easy open and reclose. Machines finely tuned to meet these demands will be much in evidence.

Two first time features at interpack 2008 will be the INNOVATIONPARC and a new Awards scheme called the iF Awards. The latter has a category open to machine companies and will focus on ergonomics, safety and design quality. Presentations will be made on 24 April.

Visit: www.interpack.com for travel, hotel, exhibitors and full visitor services.

SHOW BRIEFS

■ **Adelphi Manufacturing** will show examples of its Response range of bench top filling machines as well as the Masterfil series of volumetric, flowmeter and weigh/fill equipment. The Response fillers can handle liquids, creams, pastes and solids in suspension. The fill range is 5-1000ml with accuracy of 0.25 per cent, says the company. **Stand 5D02-3**

T: +44 (0) 1444 472300
E: sales@adelphi.uk.com

■ **Metal detection specialists Fortress Technology** will be exhibiting an 'all-in-one' integrated conveyor system which optimises performance and complies with retailer and food agencies' standards, says the company. The option of CONTACT software, with wireless ethernet connectivity, enables communication with a PC, making the metal detector a Critical Control Point in HACCP programmes. **Stand 5D02-4**

T: +44 (0) 1295 256266
E: info@fortresstechnology.co.uk

■ **J.F. Machines** will unveil a new narrow width (70mm) digital printing machine for print-on-demand labels. The machine has been developed in collaboration with the CIC Digital Print team at Leeds University and incorporates the new Xaar 1001 greyscale ink-jet print heads which use a constant flow of ink. **Stand 5C01-4**

T: +44 (0) 1536 415842
E: john@jfmachines.co.uk



PPMA waves the flag

The Processing & Packaging Machinery Association (PPMA) will again host the UK Pavilion which will feature 24 British companies, a networking lounge and business centre.

A further 27 PPMA UK manufacturers will be exhibiting around the interpack halls. Plus it is important to remember that most of the PPMA's overseas manufacturing members will virtually fill the machinery halls.

PPMA experts will be on hand to offer visitors advice on all matters to do with processing and packaging machinery.

The PPMA's hospitality area will be 'the' place to be for meeting up after a busy day at the show.

One of the strongest and most active industrial trade associations in the UK the PPMA is dedicated to serving the business needs of its member companies. Its services

cover publishing, including Machinery Update, The Processing and Packaging Machinery Directory and PPMA News, and the PPMA website featuring a machinery finder

The key of the door

The PPMA Show 2008, the UK's annual showcase for processing and packaging machinery, will provide one of the focal points of the PPMA's 21st birthday celebrations from September 30 – October 2 2008, Birmingham NEC, UK.

One of the main highlights will be a wide-ranging free seminar programme at which brand owners, retailers, suppliers and industry experts will speak. The emphasis will be on how the processing and packaging sector can examine ways to help customers automate, increase throughput and reduce costs.

service and links to all the association's activities. These include international services, and its office in China; technical updates; seminars and conferences; regulatory issues; and the PPMA Show.

The PPMA's objective is to give the latest information on equipment and machinery systems to processors and packers everywhere.

It is also an active member of the Engineering and Machinery Alliance, a group of trade associations committed to engaging with government to reduce the burden of inappropriate or disproportionate regulation on the industry.

Stand 5D02-7

T: +44 (0) 208 773 8111
E: administration@ppma.co.uk

PPMA UK PAVILION
Hall 5, Stands:

C01-1 to C01-15
and D02-1 to D02-10

Hipak is ONE for short box runs

Autobox is launching the HIPAK ONE for short run corrugated Box Making Machine.

It features a new corrugated sheet feeding and cutting system that enables box blanks



HIPAK ONE quick set corrugated box making machine

of any quantity to be automatically cut from master stock sheets. This eliminates the need to order cut to size blanks or to manually cut blanks from stock sheet, says Autobox.

The HIPAK ONE features simple inputs on the Operator touch screen which means that the correct sized blank can be cut to width and length before being conveyed automatically to the slotting and creasing section, says the company.

Optional single colour digital printing is also offered.

Aimed at box making plants and end users that want to make their own boxes in house, the machine is capable of making a variety of box styles and sizes. Tool-less size change offers times of less than 2 minutes and speeds of 1,000 boxes/hour can be achieved, says Autobox.

The HIPAK ONE will be of interest to companies who currently buy in boxes for resale. **Stand 5D02-8**

T: +44 (0) 1525 379359
E: b.tabor@autobox.co.uk



Scoop and spoon placer at the touch of a button

A new generation machine to load scoops and spoons into containers of powdered baby milk and similar foodstuffs will be featured by Albro Dico Gravid (ADG Packaging Systems).

The new system employs a camera-guided robot which makes rapid push-button changeover between different shapes and sizes of spoon possible. It eliminates the size parts required for traditional bowl feeders and delivery chutes.

"Use of a vision system and robot also allows the machine to recognise and reject spoons that are the wrong type, wrong colour or broken," points out ADG

Sales & Marketing director Ian Hillaby.

"In this way, there is quality control at the final point of loading."

The new machine is also able to pick and place giveaways and other promotions such as sachets, placing them in cans or jars at the same speed as the filling machine.

Also on show will be a six head version of the new Excel Servo in-line volumetric liquid filler fitted with 5 litre cylinders.

It is capable of multi-dose, filling containers up to 20 litres. Applications extend from food to chemicals, and personal care

products to mineral oil.

Based on the established mechanically driven ADG Excel filler, the new servo-driven machine offers programmable fill volume and speed control adjustable on the run. It can be set to follow a fill profile that matches the shape of the container.

This means speed can be reduced at narrow points, such as container waists and tapered shoulders, to help prevent foaming and cavitation in difficult liquids, says the company.

Stands 5C01-2 and 5D02-9

T: +44 (0)1233 629161
E: sales@adg-pack.com

New generation of cap sealers

Relco UK will be exhibiting its range of induction cap sealers including the latest generation R² automatic sealer.

This unit, which is IP66 rated for food use, provides data output for quality control purposes.

A three head capless induction sealer that foil seals

jars before capping will also be demonstrated. This allows customers to fully control the induction process, says Relco.

The sealing process is energy efficient and, it is claimed, provides cost savings when compared with standard induction methods.

Cost savings can be made in

reducing the material content in the closure and the material thickness in the neck.

It also allows customers to seal containers, which it was not previously possible to seal with induction, such as metal cans says Relco. **Stand 5C01-5**

T: +44 (0) 1923 241231
E: paul.rollason@relco.co.uk

Showing off its 'green' credentials

The first unveiling of the "environmentally friendly"



TS570 FLEXWRAP wrapping machine for the food sector will take place on the FDA Packaging Machinery stand.

Claimed to eliminate the need for expensive trays "its green

Product examples wrapped by FLEXWRAP

credentials are enhanced by using bio-degradable wrapping materials", says FDA.

The compact machine can be adjusted for a wide range of sizes from a biscuit to a baguette. It can also be used in pharmaceutical markets.

Stand 5C01-15

T: +44 (0) 1603 721804
E: sales@fda-packaging.com

SHOW BRIEFS

- **All-Fill International** will be demonstrating a range of vertical auger-based filling equipment. This includes the Series 100 single head in-line automatic filling system, shown in volumetric form.

Stand 5D02-10

T: +44 (0)1767 691100
E: info@allfill.co.uk

- **Premier Labellers** will be exhibiting its 200 series labelling machine. It can handle a number of containers and labels at speeds of up to 300bpm. The new PLC touchscreen control is simple and easy to use, while the machine also features an automatic integrated bar code verification and reject system. **Stand 5C01-7**

T: +44 (0) 1255 553822
E: sales@premierlabellers.co.uk

- **Saimo Technology UK** will feature its new VFFS bagger being fed by a multihead weigher. The company says this is the final element in offering cost-effective complete packaging lines.

Stand 5C01-12

T: +44 (0) 1942 677956
E: alanr@saimotech.com

- **BCH** will present a low-cost confectionery extrusion line suitable for new start up companies, and those in developing markets in the Middle East, Africa and Asia. The company will also demonstrate the possibilities for 100% fruit and vegetable extrusion to suit the latest consumer trends for natural, organic and clean ingredient labels on their snack products. **Stand 5D02-6**

T: +44 (0) 1706 852122
E: info@bchltd.com

World premiere for Krones

Two new machines for optimising grouping and palletising functions will be showcased by Krones AG on its 1,000m² stand.

The high-speed Modulpal 1 ADR palletiser has an output of up to 600 layers/hour and comprises sturdy, field-proven components from the Krones Modulpal single-column modular design.

The new machine means high outputs can be achieved on a single pallet loading position, says Krones.

Supplied by a grouping system, the Modulpal 1 ADR palletiser, featuring two lifting units and two gripper heads, deposits the packs on a single pallet. Prior to this development a double-position palletiser was used in this speed range.

The packs can be grouped using the newly developed Robobox grouping system. The compact Robobox facilitates fast and reliable grouping of non-returnable packs.

The versatile unit for pack turning and distribution, offers maximum scope for every variant of pack grouping, says



The Robobox pack grouping station from Krones

Krones. Packs are guided by a gripper and the transfer device handles packs up to maximum dimensions of 400 x 400mm and a top weight of 18kg.

Also on show is the Variopac Pro non-returnables packer which features a new shrink tunnel.

For two-lane handling, a shaft wall in the form of a perforated hollow chamber has been inserted to produce a direct flow of hot air into the packs. This

ensures high-quality shrink-wrap. Krones' claims an energy reduction of about 20 per cent compared with existing technology.

The Variopac Pro will be demonstrated packing ultra-lightweight PET containers in ultra-thin film: the recently premiered 0.5 litre PET container, weighing only 8.8g.

Hall 16, Stands B45/D38

T: +44 (0) 1942 845000
E: sales@krones.co.uk

SHOW BRIEFS HALLS 5 and 6

- **Hi-Tech Machinery** will be exhibiting with Hibar Systems, its Canadian principal, showing a new servo-driven constant motion filler. Two rotating scrolls ensure stability for jars and bottles which move in a straight line at constant speed through the filling area, says Hibar. The scrolls are able to handle a range of sizes at speeds up to 300 containers/minute, without the need for change parts. **Stand 5A38**

T: +44 (0) 1256 766003
E: sales@fillers.co.uk

- **Lock Inspection** will demonstrate several models from its MET 30+ Universal range of metal detectors. These include the MET 30+hf which, says the company, offers up to 30 per cent higher sensitivity than its predecessor. The MET 30+3f is claimed to be the first fully automatic triple frequency detector capable of high precision inspection of poly-film and metallised packaged products. **Stand 5D02-1**

T: +44 (0) 161 624 0333
E: marketing@lockinspection.co.uk

- **Sauven Marking's** simple and economical ink jet printer, the 6000 Plus, will be on display. It contains no moving parts, pumps nor valves. The ink feed is based on capillarity and gravity and there is no need for compressed air, says Sauven. The control is mastered by a single PCB connected to the print head with a single data cable. **Stand 6B58**

T: +44 (0) 1932 355191
E: sales@sauven-marking.co.uk

Hall 6 continued on page 25

Product inspection under the spotlight

Highlights from Mettler-Toledo's Product Inspection Division will include metal detection equipment for a variety of applications including the latest x-ray technologies from Safeline, as well as its checkweighers from Garvens.

Mettler-Toledo Safeline's metal detection systems on show include Profile and Signature software platforms: conveyor-mounted detectors for processing and packaging lines, pipeline systems for the inspection of liquids and slurries, and vertical packaging solutions, claimed to be ideal for

use where the space between weighing and bagging machines is limited.

X-ray inspection systems on display include Mettler-Toledo Safeline X-ray's AdvanCheK, said to be a user-friendly x-ray inspection machine for fast and reliable contamination detection on conveyor systems.

In addition, the company will show Inspirex R20, which offers unlimited inspection capabilities including contamination detection, mass measurement, missing product detection and seal integrity inspection.

Checkweighing equipment

from Mettler-Toledo Garvens includes the X-series checkweighers suitable for products weighing from a few grams up to 120 kg.

Throughput speeds of more than 1,000 weighs/minute, depending on application, can be achieved.

Safeline metal detection technology can be combined with Garvens checkweighers and operated centrally through a single user-friendly terminal, says the company.

Hall 11, Stand B55

T: +44 (0) 161 848 8636
E: safeline.info@mt.com

Meeting pharma standards

Romaco will be introducing the Promatic P91 S intermittent motion cartoner for which it believes new technical standards are being set with a speed of 140 cartons/minute.

The P91 S is equipped with a balcony structure and is said to meet the high standards demanded by pharmaceuticals and cosmetics markets.

The production process is monitored and controlled via a control panel using sensor technology, which guarantees simple operation, flexible controls and rapid intervention in the packaging process.

Driven by low-noise and low-vibration brushless motors, the

P91 S provides a user-friendly working environment, says Romaco. All machine parts are claimed to be easily accessible and easy to operate.

Also on show is the Macofar VF-18 aseptic filling machine for pharmaceutical parenteral liquids. The VF-18 was developed for the aseptic filling of vials and achieves a maximum output of 18,000 vials/hour.

Optionally equipped with RABS (Restricted Access Barrier System) or Isolator, the VF-18 filling machine meets the strictest conditions of aseptic production processes, says the company.

The balcony structure

facilitates through-wall installation thus minimising the required clean room space and access to the grey area from a technical room.

The filling volumes, nozzle motion, vial transport system and 'stoppering' unit position can be automatically adjusted through the operator's panel to the vial sizes and production requirements.

The new Noack blister machine N 930 with platen sealing will also be shown. It achieves a maximum packaging output of 400 blisters/minute.

Hall 16, Stand D37

T: +44 (0) 1733 367300

E: uk@romaco.com

First second generation robot family

The new FlexPicker delta robot family will be highlighted by ABB Robotics. Features of the new IRB360 include a 50 per cent higher payload, up to 3 kg, compared with the previous FlexPicker IRB340.

ABB says that the increased payload capacity provides two clear benefits: the ability to handle heavier objects; and accommodating the mass of increasingly sophisticated grippers required in handling diverse products.

The average cycle time performance of the new IRB360 has improved by over 20 per cent resulting in 110

picks/minute at 3kg. Its fourth axis has an extensive work range and, due to improved motion control and robust design, does not limit the robot's performance.

Designed to meet the stringent hygiene demands for food, such as meat, dairy products and ready-made meals, the FlexPicker family includes a stainless steel wash-down version.

Complementing the FlexPicker is ABB's PickMaster software which enables modelling for applications and



FlexPicker IRB360

assists with the optimisation of multiple robot installations.

Hall 16, Stand A35

T: +44 (0) 1908 350300

E: michelle.heydon@gb.abb.com

You can count on us for capping

IMA Swiftpack will be exhibiting a new customised Monoblock counting and capping system, which uses optical sensors on the counter combined with an intermittent capping machine. It has a capacity of up to 60 bottles/minute.

The Monoblock series provides IMA with the most

comprehensive range of counting solutions, supplying R&D systems to fully integrated High Speed production lines, claims IMA.

Also being exhibited is the CONTA, said to be the world's first counting machine using a patent vision system that can detect damaged or defective

product. Its tablet reject system will remove any alien item before entering the container, says the company. The CONTA series comes as a single or twin system for medium to high speed production operations.

Hall 16, Stands D13/E04

T: +44 (0) 1789 400880

E: sales@imaswiftpack.com

SHOW BRIEFS HALL 6

continued from page 23

- **Rockwell Automation** will showcase its Integrated Architecture technology and capabilities in robotic control. Allen-Bradley's MP series linear stages and its Kinetix 2000 servo drives will also be shown, plus in line performance solutions, track & trace and energy management systems.

Stands 6E31/E39

T: +44 (0) 870 242 5004

E: aburt@ra.rockwell.com

- **Sessions** will be available on the Germark stand to help demonstrate the German company's range of labelling equipment. Machines on show will include the Sequence front and back labeller and the Basic 100/200 wraparound labeller. **Stand 6A73**

T: +44 (0) 1904 659224

E: machine.info@

sessionsoforyork.co.uk

- **Pester's** re-designed end of line machines for the cosmetics and pharmaceutical sectors on show include: PEWO-form UV PK space saving side load case packer, a depalletiser and a dual lane stretch wrapper.

Stand 6D61-73

T: +44 (0) 1189 731811

E: pester-uk@pester.com

- **Grunwald** will feature its 'ultraclean' 5-lane inline cup filling machine, the FOODLINER 6,000 with full servo controls. Capacity is between 12,000 - 15,000 cups/hour. Quick change-over between cup sizes, is claimed. **Stand 6D02**

T: +44 (0) 1529 414999

E: info@grunwald-uk.com

SHOW BRIEFS HALLS 8 and 11

■ **Thermo Fisher Scientific** has a range of measurement and inspection systems on show, for the food, beverage and pharmaceutical sectors. These include the EZx, PROx and POWERx x-ray systems, APEX metal detectors and AC9 checkweighers. The company will also demonstrate its range of online analysis equipment such as the CrystalVision CO2 sensor and the InScan beverage inspection system. **Stand 8bC73**

T: +44 (0) 1788 820300
E: sales.wi.uk@thermofisher.com

■ **Fischbein-Saxon** will exhibit several new bag closing machines. These include the SH 1000 PLUS band sealer for sealing thick bags; the SH 2000 hot air sealer with AIRWASH and the latest PID temperature control; and the VERTIPAC, a double impulse pneumatic sealer which closes large volume bags of polyethylene, paper with internal PE and laminated materials. **Stand 11F11**

T: +44 (0) 870 160 9314
E: sales@fischbein-saxon.co.uk

■ **Linx Printing Technologies** is giving the first major showing of its new Scribing Laser Range. It is designed to offer superior results and simplicity in laser coding, says the company. Linx will also be exhibiting models from its extensive portfolio of Continuous Ink Jet, thermal transfer and large character marking machines. **Stand 11E53**

T: +44 (0) 1480 302100
E: uksales@linx.co.uk

End-to-end coding

Domino Printing Sciences will showcase three additions to its C-Series plus range of outer case coders; a linerless version of its M-Series print & apply labeller; and a new laser coding range - the D-Series plus.

The C-Series plus outer case coders offer double the print performance and double the speed of any competing product, claims Domino. It is designed to address market demand for coding alphanumeric and graphical information on high speed lines - such as those in the food and beverage industry.

The solution is said to achieve a print resolution of 180 dpi at up to 60 metres/minute. Each model has a clearer and more intuitive user interface, high-speed communications and faster Ethernet connectivity for easier integration by both end users and OEM's. It also has the

lowest power consumption of any outer case coder on the market, says the company.

Also new is the C6000+ adjacent side coder, which responds to long term market demands for more efficient use of both



The C6000+ adjacent side coder utilises a single printer to code onto two adjacent sides of a case

equipment and production floor space, particularly in the food sector, says Domino.

The patent-applied-for C6000+ adjacent side coder uses a single printer to code onto two adjacent sides of a case, reducing capital

investment, impact in the work area and operational complexity.

The C6000+ responds to trends for shelf-ready packaging and in line delivery of high quality, high speed printing onto coated substrates with a semi- or non-porous finish, adds the company. Incorporating self-cleaning and capping technology for the inkjet nozzles, the C6000+ coated case guarantees the highest print quality at all times.

Domino will also use interpack to showcase the next generation of its D-Series laser coders for the food, beverage, pharma and cosmetics sectors.

Key features of the range are a new modular construction, new browser-based control software plus an Ethernet interface to standardise connectivity with host machines.

Hall 15, Stand B02

T: +44 (0) 1954 782551
E: enquiries@domino-uk.com

Reduced footprint case packer

A multi-function top-loading case packer for product collating, case forming, loading and sealing will be launched by Cermex.

The SD58, with pick and place arm, has a much reduced footprint; less than 50 per cent

when compared with the SD69 model. This reduction has been achieved, says the company, by breaking down each function into modules which were then re-developed separately before combining them into the new machine. For example the case

extractor and forming module has been changed into a back and forth system driving the grippers holding the cases.

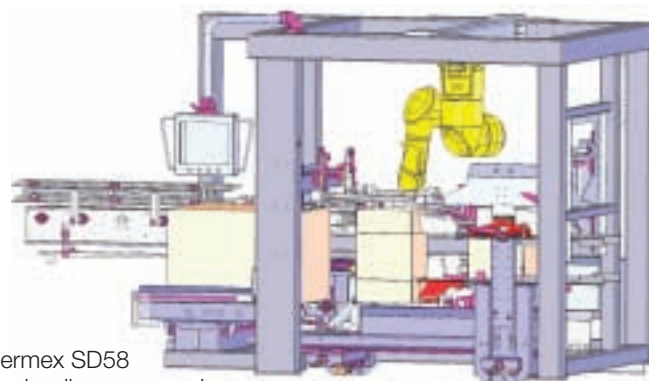
The machine features a 3-axis loading arm, also designed by Cermex, although other manufacturers' robotic arms can be accommodated.

The SD58 is compatible with the P5 palletiser. The P5 now has a reduced footprint (minus 40 per cent) and height (minus 13 per cent), without loss of functionality.

Other new equipment on display includes an up-dated wraparound case packer.

Hall 13, Stands C35/D34

T: +44 (0) 1480 455919
E: sales@cermexuk.com



Cermex SD58 top loading case packer

'Elematic' about cartoners

Paal, of Germany, will exhibit a packaging line consisting of a modern Bosch continuous bag form fill and seal machine, type SVE 2515 AR, and a new Paal indexing horizontal cartoner - ELEMATIC 1000 HC-CBI.

Shown for the first time, the continuous vertical bag form-fill-seal machine is designed to produce side folding bags. The vacuum belt draw-off system handles both heat sealable and PE film, says the company.

The vertical bag ffs machine features short size changes and changeover times, while the cartoner is equipped with Paal's

new platform strategy. Indexing, semi-continuous, and continuous versions are available on this platform - with



Elematic 1000 HC-CBI horizontal cartoner

6, 9, 12, and in special cases 15 inch pitches, adds Paal.

The new ELEMATIC 6000 F top loader is equipped with three robots with 4 to 6 axes. The first robot with 6 axes takes products

in a row of 12 pieces with special gripping effectors and splits them into two groups of 6 pieces. These are then put down

in rows by the robot onto two collation stations until both packages are completed according to the requested collation scheme of 2, 4, or 5 rows, says Paal.

The prepared packages are then picked by the second 4-axes robot and inserted from the top into the provided RSC-folding cartons.

Hall 17, Stand B41

Represented in the UK by C C Automation
T: +44 (0) 1892 544789
E: dwilson@ccautomation.com

SHOW BRIEFS HALL 12

■ **CSI Ivanhoe** will feature its Taros compact palletiser, which was launched in 2007 but already has over 80 units installed worldwide, claims the company. The stand will also feature high speed layer palletisers and robot palletisers as well as case and carton conveyor systems.

Stand 12C24

T: +44 (0) 1244 341298
E: info@ivanhoeweb.co.uk

■ **Behn+Bates**, represented in the UK by **Springvale Equipment**, will launch its new, open-mouth powder filling system for packing bags from 10-50Kg at up to 600 bags/hr. The system handles common bag types as well as gusseted, flat paper, PE or combinations of these. Equipped with 4 filling spouts it is possible to carry out the individual filling steps simultaneously, says the company, resulting in shorter cycles and higher output. Various closing means can be used, either separately or in combination. A bottom vibrator ensures the bags are compacted before palletising.

Stands 12D08/E07

T: +44 (0) 1420 542505
E: springvale@springequip.co.uk

Springvale gets its fill

Italian company UNIFILL, represented in the UK by Springvale Equipment, will launch two vertical form fill seal models at the show.

The TF-400 vertical ffs machine is suitable for containers ranging from 100 - 400ml, at speeds up to 200 packs/minute. The machine can be set up to produce finished

filled and capped containers, empty spouted containers or pouches. It will handle plastic containers in a thickness range from 150 - 600 microns, depending on requirements.

The TF-K, designed for lower outputs, is both cost effective and easy to operate while still maintaining the technical standards and some features of

the larger machines, says the company.

Springvale will also be available on the Langenpac stand, demonstrating a new 'entry level' CHINOOK, cartoning machine.

Unifill - Hall 8b, Stand G39;
Langenpac - Hall 6, Stand D37

T: +44 (0) 1420 542505
E: springvale@springequip.co.uk

Cost-effective quality wrap

Evo-Fold, the latest addition to Marden Edwards' family of over wrappers and stretch banding machines, will be exhibited.

The new model is aimed at companies which cannot justify a high level of investment but still want a fully automatic machine producing a first quality wrap finish, says the company.

For larger products ME will demonstrate the BX200 which

offers a cost effective alternative to shrink wrapping, it says. Also on show is the TM100 designed for the cosmetics, perfume and media sectors, where an on-shelf display finish is required. Also on show is the WR400 turret style machine for high speed application.

Hall 16, Stand B25

T: +44 (0) 1202 861200
E: sales@mardenedwards.com



Evo-Fold overwrapper from Marden Edwards

SHOW BRIEFS
HALLS 14 and 15

■ **Waldner's** new technology on display will include a completely re-designed twin lane rotary filler with Elau servo drives. An 8 lane ultra-clean machine with UV cup and lid sterilisation and integrated tray packing will also be running. Another machine featured is the MultiDose vacuum assisted volumetric filler and tray sealer.

Stand 14D09

T: +44 (0) 1722 782625
E: david.pratt@waldner.co.uk

■ **Smiths Detection** will focus on its latest x-ray detection technology. The Eagle™ Pack 240 and 320 systems will be on display plus its SimulTask™ software which enables both detection and inspection for product or pack defects. The Eagle™ Trace gathers historic data from networked Eagle systems. Also featured is the x-ray tube, generator, controller which is made entirely 'in house' says the company.

Stand 14E31

T: +44 (0) 1472 349204
E: terry.woolford@smithsdetection.com

■ **Meurer**, represented in the UK by **Fords Packaging Systems**, will show a newly developed high speed flow wrapping machine -model CM/HSS 60 - designed to operate in conjunction with the CM/HSP horizontal buffer to produce brick style packs at up to 160 triple packs/minute.

Stands 15A21/B22

T: +44 (0) 1234 846600
E: sales@fords-packsys.co.uk

Hall 15 continued on page 32

Oystar marks its debut with 30 new machines

Making its debut under its new name, Oystar - the Processing and Packaging Group (formerly the packaging division of IWKA) will have more than 30 new or upgraded machines on its 2,000m² stand. Machinery on show includes:

Aerofill: The Flexipak machine now has servo drives fitted to the axes for all critical movements and a new, high output, six index version of this model is now available for speeds up to 160 cans/minute.

A+F: An addition to the Set-line family of cup feeding and packing systems features a new sorting function, plus a stand-alone pick and place machine.

These will work in tandem with a new aseptic version of the **Hamba** Flexline machine for pre-made cups, which seals 2 x 8 cups/cycle for both stirred and firm yogurt products.

It has speeds of between 31,000 -36,500 cups/hour for doses between 100-500ml.

Benhil has developed the Multipack 8000 high performance wrapping machine for butters, lards and pastry products between 100-500g. The machine features a new 'leak-free' product feeding and dosing system and is one of the highest output machines available.



Oystar Manesty's new AccuSpray technology for pharmaceuticals

Erca-Formseal will unveil its 4 x 6 cup format form, fill, seal machine, the EF400, with capacity of around 40,000 cups/hour. Features include an in-mould labelling device and centralised control system.

Gasti will exhibit its new Combiseptic 81 cup filler which is now of modular construction making it easier to integrate more dosers for multilayer and twister filling, says the company.

IWK will launch a cartoning machine, the SC5, for low/intermediate outputs. It has a modular design for versatility and a reduced footprint.

The FeedCell is a new universal feeder system for cartons,

while the B5 is an 'entry level' blister machine for applications outside the pharmaceutical sector as well as in it, says the company.

Manesty will show new technology for the surface treatment of tablets which greatly reduces the quantity of excipient magnesium stearate added by applying a lubricant film. This enables products of greater purity and fewer changes of characteristics in processing, says the company. The reduced force needed to eject the tablet from the die can increase tool-life, says Manesty. **Hall 6, Stand C80**

T: +44 (0) 151 547 8000
E: info@oystar.manesty.com

Mondini goes for Evolution

Mondini will introduce a new generation of tray sealers using its Evolution range of machines as a design base.

The EVO has a smaller footprint, an easier PC-based interface system and easier access according to the makers. The changes will allow food producers to utilise factory space more efficiently, reduce changeover, cleaning and

maintenance times and require less operator training, says Mondini. Tray sizes can be changed without the need to reset all the upstream equipment.

Other equipment, such as checkweighers, labellers, lidders and double sealing stations can be integrated easily.

Also featured on the Mondini

stand will be the Evoluzione automatic lidding machine with changeover times on top and bottom tools of under 10 minutes, says the company. A wide range of tray sizes can be accommodated in a variety of pack formats, including inside cut, outside cut and skin packs.

Hall 14 Stand C11

T: +44 (0) 1785 812512
E: sales@gmondini.co.uk

SHOW BRIEFS HALL 15

continued from page 30

■ Bilwinco, represented in the UK by **Ancholme Machinery**, will focus on hygiene, flexibility and capacity, says the company. The BW128W is a machine specially designed for wet products; it can weigh wet or frozen foods in portion sizes from 50 to 500g at up to 260 portions/minute. All machine components are IP67 rated. The filling tool on display, for dividing weighed portions into thermoformed containers, can be fitted with a new attachment which is a tray dispenser and carrier able to handle trays of varying shapes and sizes up to 120 trays/minute.

Stand 15C37

T: +44 (0) 1652 657521
E: ancholme2@aol.com

Hall 15 continued on page 33

Ultrasound improves sealing and validation for flow-wraps

Ultrasonic sealing for flow-wrapping is being launched by Japanese machinery manufacturer Fuji. Claimed to be the first of its type, it gives more reliable sealing under difficult conditions and makes validation easier.

Fuji says it provides a solution to pack leaks due to contamination such as crumbs, or liquid by 'cutting' through the contamination to weld both surfaces of the film securely together. It gives a reliable

hermetic seal on the heavier gauge laminates used in modified atmosphere packaging and also allows low cost single layer films to be handled more readily, claims Fuji.

Fuji is also unveiling a vacuum infeed for its flow-wrappers, aimed at allowing food manufacturers, particularly bakeries, to achieve a shelf life comparable to thermoformers, but at lower cost and higher throughput. It involves removing

air not only from around the product but also any pockets of air trapped within the product. This lowers the residual oxygen much further than the conventional modified atmosphere systems employed in flow-wrappers.

Hall 8B, Stands E58/G57

Represented in the UK by Paramount Packaging Systems
T: +44 (0) 1252 815252
E: fuji@paramount-packaging.co.uk

'Six of the best' from TNA

Unveiling 'Six of the best', TNA will show developments for its robag® and roflo® ranges of vertical form, fill, seal machines and associated equipment.

The company will highlight its new jaw sealing technology, designed to create flexible bag formats, such as Quattro or block bottom bags. The technology delivers more sealing time, while maintaining speed.

A new all stainless steel robag®, for fresh and frozen

foods will be on the stand, as will a special confectionery model with integrated scale and date coder, plus a twin configuration version.

The latest roflo® distribution and accumulation system will be on show and finally new software which will allow customers to take full advantage of improvements in machine integration technology.

Hall 17, Stand A28

T: +44 (0) 121 628 8900
E: mktg_euro@tnasolutions.com

Snapshot

Autosort MCE from Radix fits over a line conveyor carrying a single or two files of product.

The system uses MC (multichromatic) 'Snapshot' technology, inspecting four parts of the spectrum, including infrared. Radix can allow 20 or 30 lanes on a multi lane biscuit line to be inspected simultaneously and individual defects removed from 10,000 items/minute.

Hall 4, Stand 4D53

T: +44 (0) 1794 830240
E: info@radixsystems.co.uk

SHOW BRIEFS HALL 15

continued from page 32

■ **Ishida Europe** will showcase the company's expertise in automation, safety and quality control systems. Central to this will be a line solution which focuses on end of line pack handling processes and quality control. A weighing and tray sealing solution for frozen or fresh products will also be demonstrated which features a CCW-R series multihead weigher and a QX-1000 tray sealer. Benefits, says the company, are reduced manning levels and maintenance and 'close to zero' downtime. Also on the stand will be two high speed snack food packing systems, additional x-ray machines, including the latest IX-GA65100 for larger products at high speeds and two of the new range of screw feed weighers.

Stands 15A25/B38

T: +44 (0) 121 607 7700
E: info@ishidaeurope.com

Health and indulgence

Baker Perkins will introduce a new range of processing equipment to help manufacturers of confectionery, snacks and cereals tap into the health and indulgence markets, while still maintaining production of more traditional lines.

Baker Perkins will feature an interactive Product Forum with an array of samples, where customers can discuss their ideas, and explore Baker Perkins' capability with the company's food technologists.

Concepts will cover fruit snacks, hard candy and lollipops, jellies and gums, toffee and fondants, as well as snacks and ready-to-eat cereals.

Visitors to the stand will be able to see how Baker Perkins' process technology provides the link between the end products and the production line equipment.

A deposited fruit snack is a new concept being shown for the first time.

Products can be 100 per cent fruit and contain no

added sugar. The Servogel process is used, but it can still make conventional jellies and gums.

Other new concepts include production of shredded, expanded and cracker snacks with greatly reduced levels of saturated fats and salt. Whole-grain and multigrain products in this range are based on the Twin Screw Extruder. For the biscuit industry the EM390 rotary moulder is new to the European market. Machines for the production of breakfast cereals will also be demonstrated. **Hall 2, Stand A03**

T: +44 (0) 1733 283000

E: bpltd@bakerperkinsgroup.com



Confectionery concepts



Filling at speed

Matcon will demonstrate its new Powder-Packer system which allows powders to be packed in bags, sacks or drums direct from IBCs.

The system uses VariStroke technology, with cone shaped valve discharge and self-learning software, to handle both free-flowing and cohesive powders. A typical loading speed for a 25Kg sack is 30 to 90 seconds with accuracy between 50 - 200g depending on product. The equipment also features a sack gripper or drum support system. **Hall 11, Stand G54**

T: +44 (0) 1608 651666

E: marketing@matcon.co.uk

SHOW BRIEFS
HALL 16

■ **Sepha** is launching a new sachet leak tester for single or multiple non-porous sachets. Packscan is clean, dry and non-destructive, claims the company and is a fully validatable alternative to the Methylene 'Blue Dye' test. The system will inspect up to four large sachets simultaneously, each pack measuring up to 250x80x20mm and it can detect leaks as small as 10 microns, says Sepha.

Stand 16E47

T: +44 (0) 28 9048 4848

E: info@sepha.com

■ **Uhlmann** will be celebrating its 60th anniversary during interpack by showcasing 4 packaging lines including a new, high performance blister machine, the B 1660 MTI. It will work in tandem with a cartoner and stretch bander as well as a new feeding unit, the SimTap 3 and an integrated track and trace system.

Stands 16B23/D24

T: +44 (0) 1252 743120

E: info@uhlmann.co.uk

■ Among the many machines representing **Optima's** turnkey capabilities will be a new continuous 4 edged bag sealer for flat products. The Medicon brand machine, suitable for wound dressings and other sterile items, which can be packed and removed particle-free, is available in two designs. One can be installed into a converting machine while the other is a stand alone module.

Stands 16D35/E35

T: +44 (0) 5602 588242

E: info@optima-gb.com

Pack-n-Snax for multipacks

AMP Rose will celebrate its 30th anniversary during 2008 and will use interpack to showcase several new machines, including the Pack-n-Snax horizontal form, fill, seal machine.

The machine collates individual consumer packs of 6 or 12 into retail multipacks. A claimed advantage is that the machine uses 30 per cent less packaging than the previous vertical packaging machines. Robotic feeding systems can be supplied to automatically feed the machine.

Shelf-space in supermarkets is reduced by almost 50 per cent says AMP Rose. Typical products handled by the machine are crisps, biscuits, extruded snacks, and popcorn.

Also on the stand is its Belt

Coating machine for nuts, dried fruits, fondant and toffee centres with chocolate. Said to provide high production rates on a small footprint and accurate and efficient coating, the machine frame is manufactured from stainless steel and other food grade materials.

An automatic weighing and

filling line for jars/tubs comprising product feeding, 'multi-head' combination weighing, and automatic jar feeding and filling is also on show. Optional features are on-line labelling and coding, and lid placement and sealing. **Hall 3, Stand C36**

T: +44 (0) 1427 611969

E: andrewm@amp-rose.com



Pack-n-Snax horizontal form, fill, seal machine

Worker gets it together

Unveiled on the Aetna Group stand will be its Robopac WORKER robot and a horizontal stretch wrapping line with an innovative film cutting solution.

Robopac Sistemi will exhibit two different cold-packaging technologies with stretch film mounted on a single line. The HELIX HS40/2 double rotating arm winder will wrap two half

pallets separately. These will then be wrapped together by a new ROBOHOOD F hooding machine.

Sistemi will also introduce the new Genesis Futura 8 ring pallet wrapper, which stabilises delicate loads.

Dimac will launch its easy to operate and robust single roll shrink wrapper, featuring a

"LASER" sealing bar. This medium/low rate machine is capable of producing up to 25 packs/minute. It has a small footprint and very few change parts. It is claimed to be much more effective than a reciprocal beam wrapper.

Hall 12, Stands E24/F37

T: +44 (0) 1234 825050

E: johnm@aetnauk.com

High-tec expertise at the double

CAMA Group is exhibiting in partnership with PFM Group to demonstrate their combined expertise in primary and secondary packaging lines for the baking and confectionery sectors.

High-tech packaging lines and high speed packaging machines from CAMA will include an electronic sleeving machine packing 250 pots/minute and a wrap-around case packer for sponge cakes at a speed of 25 cases/minute.



Triaflex Delta Robot

CAMA will also exhibit the SPS high speed line for chocolate and cereal bars, capable of speeds up to 800 bars/minute.

The baking industry will find a PFM vertical form, fill, seal wrapper which can operate at speeds up to 120 bags/minute linked to a continuous motion cartoning machine by the new CAMA 'Triaflex' Delta robot.

Hall 13, Stands D33/E32

T: +44 (0) 1793 831111

E: cama3@camagroup.com

PiP portfolio across four halls

The UK's Partners in Packaging (PiP) four principals will be introducing a range of new equipment.

Dienst-Vepatec (**Hall 6, Stand B74**) will show a low profile version of its proven HK4 servo-driven end load cartoner.

Capable of handling cartons from small non-food cartons at 400/minute to large cereal cartons at 250/minute, the HK4 will be shown with the ICS independent carrier system for pressureless handling and automatic loading from bagging and wrapping machines.

Etipack (**Hall 12, Stand A34**) will demonstrate a high speed empty tube labelling system for tubes used primarily in the personal care and cosmetic sectors. Equipped with a bulk hopper for the "blank" tubes, the labeller can handle up to 200 tubes/minute.

The machine utilises an 8-station rotary wheel to transport, control and rotate the tubes, and is available with verification and reject system to ensure only "good" products continue to the filler.

New from B&B-MAF (**Hall 17, Stands A54/B51**) will be the PACTIV slider applicator for top zippers, with moulded end clips and end stops, for ready made pouches and gusseted bags.

Finally Hastamat (**Hall 15, Stand A41/A55**), a new member of the PiP portfolio, will exhibit high speed vertical form, fill, seal machines, particularly suited for stick shaped snack products.

T: +44 (0) 1706 369000

E: sales@partnersinpackaging.com

SHOW BRIEFS HALL 17

■ **Kliklok Woodman** will exhibit several new machines. The Vari-Straight is the latest top load carton former and closer with innovative variable pitch technology, providing 'lugs on demand' for maximum carton control. The CELOX end-load cartoner incorporates the latest servo-driven technology. Other features include advanced diagnostics, performance monitoring and a patented 3-arm rotary carton feeding mechanism. **Stand 17A44**

T: +44 (0) 1275 836131

E: m.tatum@

kliklok-woodman-int.com

■ The CW3, **Loma Systems** new check-weigher will make its debut at Dusseldorf. It is compact and versatile, says Loma, and can be engineered to suit individual applications and will also fit into most existing conveyor systems. The IQ3+ metal detector system is also on show and is claimed to have high resistance to vibration, electrical interference, case distortion and thermal shock. Other equipment on display includes the IQ2 Free Fall metal detector and the X4 X-ray machine.

Stand 17C52

T: +44 (0) 1252 893300

E: sales@loma-cintex.com

■ **Endoline** is launching new models for its Standard range of case erectors and sealers. These include pre-set, fully automatic machines, plus details of its bespoke System range and the new Versapack case sealer/erector.

Stand 17B04

T: +44 (0) 1767 316422

E: sales@endoline.co.uk

Speedy coffee pod dosing system

Coffee pods for modern coffee machines are now a common sight and IMA will be showing off its CA3 modified and controlled atmosphere system which can pack coffee into both hard and soft pods, heat seal in an outer protective envelope and load into cartons at speeds of 250 pods/minute.

The machine includes an advanced system for dosing and compressing the coffee in the pods to provide precise dosing, says IMA.

The pod production cycle is controlled via the introduction of nitrogen into a protective hood, where humidity and temperature are constant to guarantee best product quality, says the company.



IMA's CA3 dosing system

IMA will be exhibiting some 25 machines and complete lines for processing and packaging including applications for

pharmaceuticals and cosmetics. **Hall 16 Stand D13**

T: +44 (0) 1789 767330

E: hotdesk@imauk.co.uk

Sleevit fast and slow

Sleevit, part of Turpins Packaging Systems, will exhibit its SLM integrated sleeve applicator. Featuring servo-driven motors and advanced PLC controls, it produces full body decorated sleeves for a variety of container shapes. It runs at speeds up to 200 packs/minute.

The new Sleevit Lite Applicator will also be displayed. It offers a cost effective, reliable solution for tamper evident applications at lower speeds, says the company.

Hall 13, Stand D75

T: +44 (0)1255 423402

E: sales@sleevit.com



Sleevit Lite Applicator

Ready Meals & Snacks

Blurring the edges

A bag of crisps, peanuts or pork 'scratchings' and a pint of bitter used to constitute a snack in the UK. Nowadays it is more likely to be a plate of Sushi or Tapas. And today we are much more likely to be tucking in to a Thai Green Curry heated in the microwave than running down to the fish & chip shop.

The dividing line between snacks and ready meals has become increasingly blurred with much of the population happy to make a meal of snacks. In the meantime the market for "real" ready meals is also burgeoning. Good news for all in the food supply chain and something that is driving technical developments in packaging and processing systems as this Ready Meals & Snacks special report confirms.

And while the "fat attack" tag that tends to apply to crisps and similar products has caused its problems for industry, brands are fighting back with healthy options and promotions which again spell good news for the packaging and processing sector.

An enlarged European Union means ethnic diversity in the UK has never been greater. The growth of the retail ethnic foods market in Western Europe is outpacing the overall food and drinks market in the region, states a report from Food from Britain (FFB) and Leatherhead Food International (LFI).

The European Ethnic Foods Market was worth €4.12bn in 2006, with UK sales worth over €2.34bn; and together with France and Germany, the UK accounts for almost 80% of total sales. The Chinese/Oriental category has a 42% share, while there has been recent growth in demand for Thai and Japanese foods.

Ethnic foods are also making inroads into the snacking market, with sales of accompaniment lines registering good growth. In contrast, sectors such as frozen ready meals and cooking sauces are reaching maturity in the UK.

Thai, North African, Caribbean and Latin American are just some of the fastest growing cuisine types in the UK's £1.9bn ethnic foods market. Chinese and Indian still dominate, accounting for a 69% share in value terms although growth is slow compared to emerging cuisines such as Tex/Mex, Thai and other South East Asian foods (*Source Food Market Reports*).

The UK is still the largest market for ready meals in Europe with 23 per cent of Brits likely to eat a ready meal at least once a week, while only 9 per cent of Germans do the same, (*Source TGI Europa*). And a Mintel study shows that of the five major EU countries UK consumption for 2006 to 2007 stood at €3bn with sales expected to grow a further 25 per cent between now and 2011. The UK is followed by France at €2bn.

That's not to say the picture is all rose coloured. Commodity prices continue to rise, tensions between suppliers and retailers continue to dominate, and the Office of Fair Trading investigation is likely to displease everyone except the retailers.

None the less the ready meals and snacks market is still set to create rich(ish) pickings for the machinery sector.

READY MEALS & SNACKS FACTS

Global machinery market will top US\$40 billion

- Global Industry Analysts Inc predicts the worldwide market for food processing machines will reach US \$43 billion by 2010. The continuing changes in socio-economic profiles (such as a longer life expectancy) in both developed and developing countries is a key driver.
- Other factors include a greater acceptance of processed foods in non-traditional markets and the demand for higher quality and better food safety, says the report. The main thrust of the report says that food manufacturers must concentrate on new technology and innovation to remain competitive.
- The Asia Pacific is now the largest market for food processing machines with sales of US\$12.2 billion expected in 2007. But Europe, the USA and Japan still currently account for 75% of all machines sales. Meat processing equipment is the largest segment with global sales set to reach US\$7.2 billion this year.

MACHINERY FINDER

For full details of all PPMA members able to supply ready meal and snack processing and packaging equipment consult the PPMA machinery finder service on

020 8773 8111

or visit

www.ppma.co.uk



READY MEALS & THE MICROWAVE

- No one wants to miss out on growth in the ready meals market. Developments in Europe include shallow aluminium foil and steel trays for the microwave.
- According to a report from the Fraunhofer Institute, Germany, aluminium foil and steel is perfectly safe for use in the microwave. Visit: www.fraunhofer.de
- Advantages include their suitability for use in a conventional oven, b-b-q and the microwave.
- Other advantages include: the ability to produce a "crust" on products such as lasagne; better uniformity of heating, and the complete recyclability of the trays.
- A disadvantage is the length of time they take to heat (the larger the container the shorter this becomes).
- Microwaveable Ready Meals in shallow foil trays are now reaching the European market.

Ready Meals & Snacks – what's in a process

Retort or not to retort

Paul Gander looks at some of the latest ready meals processing technologies and examines why the UK is lagging behind its continental cousins in turning to retortable systems for ready meals

The continued evolution of processing technologies, packaging materials and equipment means that a brand-owner (or retail own-label supplier) in the ready meals sector has more options than ever in terms of presentation, shelf-life and product quality.

The frozen sector remains important, but chilled meals have seen most of the growth in recent years. Here, shelf-life can be extended through the use of modified atmosphere packaging (MAP) or in-pack pasteurisation. The trend towards separately-packaged meal components, particularly in the premium sector, means that pack materials and shelf-life-extension techniques are now tailored to the item in question. And retorts can be used to sterilise ambient, shelf-stable products in laminates and rigid plastics as well as the more traditional can.

The UK has set the pace for Europe in the growth of chilled tray-packed ready meals. But in other areas, it has some catching up to do. In some Continental markets, meals packed in rigid or flexible plastics and processed in a retort have been big business for several years, but the same is not true of the UK.

German batch retort specialist Satori Stocktec, which has Bramigk as its exclusive UK agent,

reports greater interest in the technology in its home market, particularly for longer-shelf-life products.

According to sales director Antonio Allen, Campbell's Germany in Lübeck has been using Satori Stocktec retort technology for the last eight years to process a range of ready meals in shallow barrier-plastic pots. These are sealed with an aluminium laminate lid, he says, and achieve a shelf-life of around 12 months.

In this case, says Allen, the customer is using full-water rotation retorts. Rotation may be required for those products where there is a risk that water or fat content will separate in the static process.

"With this full-water version of the technology, you can process whatever you want, and can put the maximum amount of energy into it," he says. "But these machines are also the most expensive to run."

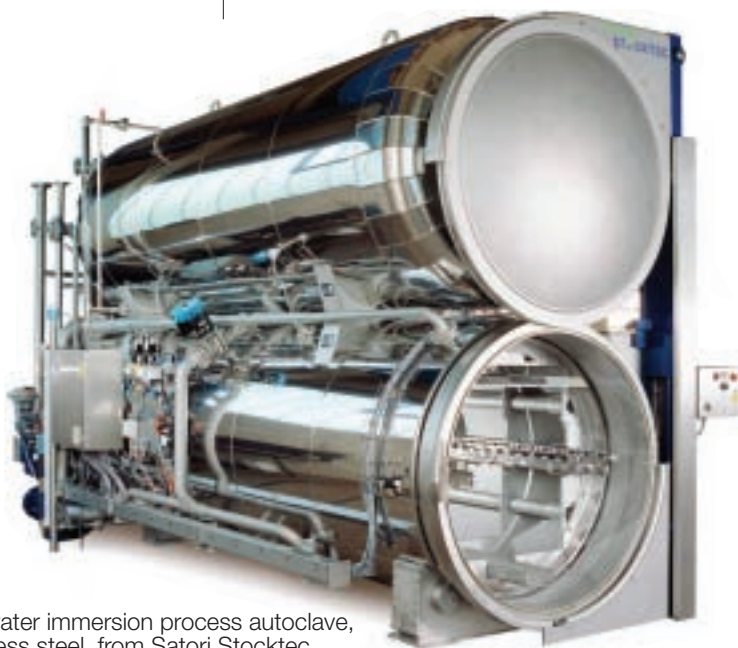
Allen explains: "In terms of energy consumption, the operating costs for a full-water system are more or less double those of other systems. Much of that energy goes into simply heating and cooling the water."

Letting off steam

In many cases, a retort which uses air and steam will be sufficient. But some products such as potatoes, which are highly sensitive to oxygen, will require a full-water system if they are packed in barrier plastics, states Allen. "At temperatures of around 100°C the barrier does not function and any available oxygen will enter the pack and cause the product to go brown," he explains.

The precise characteristics of the product and its packaging are of vital importance when specifying a retort technology, says Satori Stocktec. For example, a rotating system which tilts the retort just a few degrees on each side can cut processing time by a fifth. This can work very well with pouches stacked in trays, says Allen, but they need to have sufficient headspace in the pack to allow product to circulate.

Satori Stocktec is one of three retort manufacturers offering Zinetec's Shaka process. This process takes the tilting or rotating principle one step further, vigorously shaking the basket of



Full water immersion process autoclave, stainless steel, from Satori Stocktec

containers on their longitudinal axis, reportedly reducing sterilisation process time by 90-95 per cent compared with static and around 70 per cent compared with rotary process. According to Zinetec, this means that the resulting quality – colour, texture and mouth-feel – is comparable with pasteurised recipes.

Allen adds: “Because the process might take just six or nine minutes rather than an hour, the cooking damage to flavour is much less, so you also need fewer spices and less salt.”

“A worldwide food producer has carried out successful tests processing pouches in a Shaka system. In the future, it will make a huge difference. When rotation first happened, quality improved ; this is the next big step,” believes Allen.

That said, it is not appropriate for every kind of product or packaging. In products that are more viscous, for example, time reductions will be less impressive.

Pasteurisation

UK processing equipment company Holmach supplies retorts from French manufacturer Lagarde. Although there are examples of brands such as Heinz sterilising product in plastic snack pots for ambient storage and long shelf-life, says managing director Chris Holland, volume growth in the UK has been in pasteurisation for chilled ready meals.

As he explains, MAP may be the ideal solution for certain individual ingredients, especially raw ones. But most composite, chilled meals will benefit far more from pasteurisation. He cites the example of a major UK seafood manufacturer which pasteurises its chilled meals: “They can’t use MAP because the different components, including sauce, potatoes and vegetables, won’t respond to a single MAP gas environment.”

One of the challenges for brands producing pasteurised ready meals is the methodology of



An Holmach pasteurised ready meal

assembling the components before packing, in order to optimise final quality. For example, part-cooked elements will typically be combined with pre-frozen vegetables. “That way you can delay the texture breakdown of the vegetables in the retort,” says Holland.



Ishida supplied Tanfield Food Company with its Fresh Food Weigher for a range of gourmet ready meals (see page 50)

As well as options involving water and steam, which remain the most common, Holmach points out that CO₂ is sometimes used as a processing medium. “This allows for lower processing temperatures, because the anaerobic kill rate is much higher,” Holland explains. When blanching vegetables, steam processing can be combined with cooling in CO₂, creating what he calls a “**short, sharp process**”.

Whatever the chosen variant, Holmach underlines that accurate and repeatable retort control is increasingly necessary to ensure batch-to-batch consistency and, above all, food safety. And with more sophisticated electronic controls come improved data acquisition and reporting.

continued on page 41

“

The UK has set the pace for Europe in the growth of chilled tray-packed ready meals

”

Ready Meals & Snacks – what's in a process

continued from page 39

Think environment

The current drive by organisations including the Waste & Resources Action Programme (WRAP) to reduce food waste also happens to make good financial sense to retailers concerned about in-store losses. "Some retailers are seeing around 4 per cent wastage on chilled recipe dish products," says Holland. "It's hugely important to them to reduce this."

A key objective for many retailers is to extend the typical 7-9 day shelf-life achieved without pasteurisation to ensure that packs are in-store for two weekends rather than one.

The proliferation of smaller 'metro'-style stores, with their lower foot-fall, is putting even more pressure on suppliers to extend shelf-life. As Holland explains, in an ethnic recipe range, it is not the faster-selling items which are the problem, but the slower-moving variants which the retailers want to include for greater choice.

Like decisions about the specific technology, the selection of particular retort sizes will depend on each manufacturer's needs. Lagarde units range in size typically from 1,000 meals per batch up to 9,000. But generally speaking, says Holland, manufacturers will strike a balance between efficiency and flexibility, and most will have to cope with varying batch sizes. There is usually little point in having a single very large retort for high volumes, he points out.

Pre-fill advances

If machine manufacturers are continuing to refine retort technologies, more conventional pre-fill cooking is certainly not standing still. BFS has been supplying the US-built Lyco Clean Flow cook-quench-chill system in the UK for over a year. The 'flow' in the name reflects the role of a metre-high screw system which runs the length of the system. The cooking medium is water, but it is the air pumped through it which propels product the length of the vessel, which can be built in sizes from 500kg upwards.

BFS managing director Richard Burke says: "Cooking to a precise temperature is imperative from an HACCP perspective. But consistent cooling is equally important."

Processing times are speeded up by the air injection system, which accelerates heat transfer at both the heating and cooling stages. Automatic

cleaning times of 15 minutes mean that multiple changeovers can be scheduled in a single day, explains Burke.

Clean Flow can be used for both cooking the starch element in a meal and blanching vegetables. Currently, there are two installations in the UK, one used in the manufacture of pre-packed, frozen meals for the food-service sector, the other preparing mashed potato either as part of chilled ready meals or as a separate item.

DC Norris has further developed its range of equipment for processing before the packing stage. Its Jet Cook universal cooking system looks like a jet engine, and performs in much the same way.



DC Norris: Jet Cook

The steam injection system heats and cooks at high speeds. This reduces costs, says Norris, and can better maintain taste, texture and appearance. The vessel incorporates a mechanical homogeniser for pureeing and an inclined agitator for keeping product in suspension. For products such as onions and meats, the company says that its patented caramelising system is ideal for use in the Jet Cook. The unit incorporates odour-extraction and a recipe system for control and traceability.

Also using steam cooking is the DC Norris Globe Head agitation system. Here, steam is drawn around the outside of the head, and draws product through it without any clogging. This approach is ideal for vegetables, pasta and IQF products, says the company.



Products produced in Satori Stocktec's autoclaves

READY MEALS & SNACKS FACTS

Global database

- The World Trade Organisation (WTO) has opened up its global food safety database for public use. The searchable database classifies food, animal and plant safety measures from worldwide sources.
- Information available includes new export and food safety requirements, specific trade concerns, member country national enquiry contacts and details of the authorities who handle notifications.
- The Organisation hopes its action will help to break down trade barriers relating to food and drink products. The database can be accessed at <http://spsims.wto.org>

FURTHER INFORMATION

Bramigk (Satori Stocktec)
T: +44 (0) 1245 477616
E: info@bramigk.co.uk

Holmach
T: +44 (0) 1780 749097
E: sales@holmach.co.uk

BFS
T: +44 (0) 1234 240700
E: sales@bfseurope.co.uk

DC Norris
T: +44 (0) 1767 677515
E: mail@dcnorris.co.uk

LABELLING SNIPPETS

Health claims

- The European Food Safety Authority will scrutinise the scientific evidence about health claims on labels, to produce an authorised list of claims. The idea is that if a claim such as 'keeps bones strong' or 'maintains heart health' appears on a label, consumers will know that there is evidence to back it.
- The Food Standards Agency alone has received more than 2500 claims submitted by food manufacturers.
- The European Commission (EC) is expected to agree a final list of authorised health claims by early 2010.

Ready Steady Go!

- Nutrition labelling is one element of the EC's draft labelling proposal. The draft allows for national schemes, such as the FSA's traffic light approach, to continue.
- An independent evaluation of the three labelling schemes – traffic light, GDA (Guideline Daily Amount) and a mixture of both – in use in the UK is now under way.
- The results of this study will tell the FSA what is working best for consumers and will inform negotiations with the EC.

Ready Meals & Snacks – food labelling



Can you read this?
Is this better?

Can you read this?
Is this better?

Can you read this?
Is this better?

Would it be better to be like this?

EU blows the whistle on small print sizes

Draft regulations on food labelling, just how are manufacturers going to fit it all in?

Pressure on space is a familiar complaint among food manufacturers when it comes to the amount of information required. And on the face of it, new EU food labelling proposals appear to pile on even more pressure.

At the end of January, EU Commissioner for Health Markos Kyprianou recommended that mandatory nutrition labelling should be introduced, including information on calories, saturated and other fats, salt, sugar and carbohydrates.

The proposal is hardly controversial, given that most UK retailers and brand owners already use either the 'traffic light' system endorsed by the Food Standards Agency (FSA) or other systems based on guideline daily amounts (GDAs).

But plans to stipulate a minimum print size on food labels are likely to meet stiffer opposition. British Retail Consortium (BRC) director for food Andrew Opie argues: "Proposals to introduce a minimum 3mm font size for labels are a major concern. This wouldn't improve clarity, but would lead to compulsory labelling dominating packs."

"It might also be necessary to make packs larger to fit all the information on."

Now that would be controversial in an environmentally paranoid world. Remember the FSA recommends 10 point wherever possible.

Some, but by no means all, brands and retailers privately consider that strict adherence to the letter of the law, by including legally-required information in whatever point size, is more important than genuine legibility. Others suggest that using different background colours or shading would do more to enhance visibility.

David Embleton, sales and marketing director for Sessions of York's label division, lists the current legally-required information on a pack as the ingredients listing, the weight declaration and the barcode. But data demanded by retailers increasingly takes in allergens and genetically modified (GM) ingredients as well as nutritional summaries, he adds.

Indeed, much of the content which is theoretically optional is now taken for granted by many consumers. "If you didn't have the nutritional information on your product, it would probably not sell," states Embleton. Other pressures on space include pre-printed special offers, which are a big sales feature for retailers and brand owners as they fight it out for market share.

continued on page 45

Ready Meals & Snacks – food labelling

continued from page 42

Senior lecturer in food regulation at Reading University Dr David Jukes believes that retailers would resist any attempts by a supplier to reduce current volumes of discretionary on-pack information. But in fact, he argues, the majority of space used on today's food labels is used for marketing purposes.

"One particular retailer only uses E-numbers on sandwich packs, rather than the full names of all ingredients," states Jukes. "But even with sandwiches the legal information can be fitted into a fairly small space, and ready meals generally have a much larger pack surface."

For those manufacturers which are attempting to increase on-pack information, one solution is the peelable multipage label. "Sessions has produced a lot of these for food, but you have to watch what you put on the second, inner layer. Basic data such as the barcode and ingredients listing have to go on the outside," explains Embleton. Typically, the inner layer tends to be used for secondary consumer communication, such as promotions or recipe ideas.

As coding management specialist Claricom points out the supply chain as a whole is more attuned than ever to the need for accurate information and labelling. Meeting legal requirements such as reliable best-before dates has to top any retailer's list of priorities. But as supply chains try to reduce wastage, maximising

flexibility and availability within those requirements is taking on greater importance.

"Historically, coding was always seen as a packaging operation, but people are increasingly making the link with processing," says Claricom managing director James Butcher. And making that link is an important step on the road to improved flexibility, he argues.

Butcher cites the example of a ready meals manufacturer that produces batches of sauce three times a week. In this case, the shelf-life of product incorporating the sauce, packed on subsequent days, should take the date and time of processing rather than packing as its point of reference.

The potential impact, financial and to reputation, of making mistakes with packaging or coding has never been greater and at the same time, argues Claricom, the risk of making such mistakes is higher. "There has never been more variety of products and packaging in a sector such as ready meals," says Butcher. "And the number of new products and reformulations is also higher than ever."

Using a central Package Coding Management System, specific recipes can be reliably tallied with particular sleeves or cartons. The system checks every barcode during production to ensure that the correct packs are used throughout the run.

Of further possible changes to EU regulations, Jukes says: "Certain consumer groups have been demanding more data on country of origin, animal welfare and GM labelling." But he adds: "In most cases, there are 101 reasons why it would be difficult or costly for all businesses, big and small, to make the change."

Of course, there is nothing to stop retailers continuing to out do each other on the quality and volume of on-pack information. Embleton cites a possible example: "Since 2005, new pharmaceutical packs have had to carry braille. Asda has already trialled it on food packs, and we know we can code in braille on top of standard flexo print in the same pass. We're hoping that Tesco or one of the other major multiples will move this way."

“

Ready meals are not among those categories where space is most restricted.

”

LABELLING SNIPPETS

More allergens protection

- Given the severe health risks that allergens can pose, the EC's draft Labelling Regulations propose that all food containing allergenic substances (such as peanuts, milk, mustard or fish) must be labelled or the presence of the allergen must be clearly indicated in another way.
- This is one step further than the current allergen labelling requirement, which only covers pre-packed food at the consumer level.
- Under the new rules, unpackaged food and food served by restaurants or catering establishments will also have to indicate the presence of allergens.



Traffic lights versus Guideline Daily Amounts (GDA)

	Per serving	GDA
FAT	7.7g	70g
SATURATES	2.0g	20g
SUGAR	42.4g	40g
SALT	2.0g	6g
■ HIGH ■ MEDIUM ■ LOW		

FURTHER INFORMATION

Sessions of York
T: +44 (0) 1904 659224
E: machine.info@sessionsoforyork.co.uk

Claricom
T: +44 (0) 1159 555153
E: sales@claricom.co.uk

Reading University
www.reading.ac.uk

Ready Meals & Snacks – chilled food

CFA KO '5 day shelf life rule'

The Chilled Food Association, (CFA) has successfully fought off an attempt by the Food Standards Agency (FSA) to reduce the number of days chilled, vacuum packed and modified atmosphere (MAP) products can be displayed from 10 days to five. A revised guidance is due to be published shortly.

The FSA put forward proposals to restrict the shelf life of food products stored at 3-8°C in 2005. But the CFA claimed such a move would be detrimental to the markets served and make the production and distribution of many goods impractical.

The Association argued strongly that the existing '10 Day Rule' was already effective.

As a result of the CFA challenge the Advisory Committee on the Microbiological Safety of Food (ACMSF) ordered an independent review.

The review, completed in 2006 confirmed that there was no scientific evidence for a '5 Day Rule'. The ACMSF noted that the epidemiological evidence included that in the past 20 years no reported case of botulism has been linked to properly stored and prepared chilled foods.

The drafting group included CFA secretary general Kaarin Goodburn and representatives of the Chartered Institute of Environmental Health, the Institute of Food Research, the British Retail Consortium, Campden & Chorleywood Food RA and Cryovac.

The final guidance document, reinstating the '10 Day Rule', was supported by the ACMSF in December 2007.

The FSA says it will publish the revised guidance early in 2008.

Microbiological guidance

In other moves the CFA has published a revised edition of its 'Microbiological Guidance for Produce Suppliers to Chilled

Food Manufacturers'. The new guidance aims to help the minimisation of food safety risks by focussing on the use of Risk Assessment and HACCP.

It looks at key control areas including traceability, pack houses and post harvest handling. Particular emphasis is placed on produce that is to be minimally processed and eaten without being cooked.

The 2nd edition is available as either hard copy (£50) or as a pdf (£30) from the CFA on-line shop. Also available from CFA as a free download is an industry 'Glossary of Terms' to help both 'insiders' and non-specialists understand industry terminology.

DEFRA has welcomed the document as 'very good, comprehensive and useful'.

www.chilledfood.org

New fire risk minimisation code for food industry

A new food industry Code of Practice on Fire Risk Minimisation has been published by the Insurers' Fire Risk Research Strategy Scheme in conjunction with several other insurance industry bodies, the Food Industry Panels Group, (FIPG), and a consortium of industry associations.

Designed to provide advice for all sectors of food production the Code aims to establish a generic property loss control standard to keep the damage caused by fire to a minimum.

The new Code revises the approach that individual companies must take to ensure they are fully compliant with legislative requirements.

Further it provides guidance on fire risk minimisation in both old and new facilities and structures which are required by the Regulatory Reform (Fire Safety) Order 2005, which came into force in 2006.

The Code has the support of the UK insurance industry and is available from www.thefpa.co.uk, priced £15.00.

Ready Meals & Snacks – TraceAssured

Field to fork at the touch of a button



An online food chain traceability initiative to provide the global food industry with the ability to trace the source and content of all food product ingredients and packaging movements on demand has been launched.

TraceAssured is claimed to be the first traceability system which can provide an instant and transparent traceability system for the food chain from field to fork.

The system has already been successfully integrated into a number of Moy Park plants, one of Europe's largest poultry processing operations and TraceAssured has recently confirmed a global agreement with IT giant, Hewlett Packard as well as receiving support from Scanvaegt International (part of the Marel Food Systems Group).

Based in Northern Ireland, TraceAssured was developed by non-executive chairman Dr Ken Baird, a leading food industry expert and technical director, Moy Park. The initiative received backing from some of Europe's major food businesses, Invest Northern Ireland, QUBIS, private investors, key retailers and standard certification bodies.

Dr Baird said: "TraceAssured can strengthen traceability claims. It collects, stores and presents information, through its specialist internet-based service, on ingredient and packaging movements, transformation and quality from source to shelf.

"The TraceAssured solution enables food supply organisations to work together to build and strengthen trust through transparency and can add competitive edge through brand enhancement. The service minimises risk to consumers, businesses and exceeds traceability standards, legislation and customer demands."

The system registers a time when each process happens and where, presenting everything in a visual way. For example, it can bring up a factory layout or even a global map to show ingredients sourced in China or Brazil.

The project is aimed at increasing consumer trust in the global food industry, which has suffered in recent years from a series of food safety crises, particularly in the meat sector.

Consumers are demanding greater transparency for all kinds of food products and want to know where their food comes from and what ingredients have been used.

Professor Patrick Wall, chair, European Food Safety Authority said: "One contamination incident, or food scare, associated with a product can destroy brands and reputations that take years and phenomenal resources to build. In an increasingly competitive global market place TraceAssured can help food producers of premium quality products."

Mick Keyes, Senior Architect, Hewlett-Packard Inc, said: "HP sees great market potential in offering services and solutions to bring about traceability in the food chain.

"This market sector is a major growth area to our company and we are delighted to be working with TraceAssured to bring their "World First" product to the benefit of all."

- Key shareholders: ASG Holdings; BBS (Business Benefit Solutions); Interfrigo - the largest independent cold store operator in Northern Ireland; Invest Northern Ireland; Moy Park; NI Tech; O'Kane Poultry, University Challenge Fund; plus private investors.

www.traceassured.com

CENTRE OF EXCELLENCE

Moy Park is a major supporter of the £3 million redevelopment to transform the University of Lincoln Holbeach campus into a state-of-the-art training and educational resource delivering vocational further and higher education and business services for the food sector.

Other members of the partnership include Bakkover, Geo Adams, Premier and QV Foods; equipment suppliers - Ishida Europe, Tendering Pacific/PBI Dan Sensor, Turbo Systems and Ecolab.

The university's provision at Holbeach holds the specialist status of National Centre of Excellence for the Chilled Ready Meal sector within the National Skills Academy for Food and Drink Manufacturing. www.lincoln.ac.uk/holbeach



Dr Ken Baird addresses the audience at the launch event

Ready Meals & Snacks – product round-up

Who's doing what in ready meals & snacks

With the UK accounting for more than 50 per cent of the European Ready Meals and Snacks market many packaging and processing equipment suppliers have developed or adapted their machines and technology with this in mind. Here are just a few of the latest concepts, installations and applications from PPMA members



Freshline coated frozen prawns

Freshline is cryogenic

Air Products Freshline cryogenic freezing system mixes free-flowing food products, such as meat, seafood and pasta while enrobing individual pieces in sauces and herbs.

At the same time each dish is fast frozen, using liquid nitrogen, into pre-measured portions which are ready to heat and serve.

The freezing process allows ultra-rapid temperature reduction for optimum moisture

retention. By coating and freezing simultaneously the system saves time and allows food manufacturers to expand their product range into more exotic flavours, says the company.

The technology also results in greater yields, particularly in high value products such as prawns (pictured above) and duck, says Air Products.

T: +44 (0) 1932 238543
E: guthriej@airproducts.com

Sigma weighs in with environmental Frontiers

The latest Sigma Frontier Multihead Weigher from Yamato is a more environmentally friendly machine thanks to its 'unique' discharge configuration, says the company.

It produces a 'clear product window' which improves the bagger/weigher interface. Bottom Based Handling offers maximised sealing time, minimised sealing failures and improved

efficiency, states the company. The result is less packaging waste and less product waste, claims Yamato.

Accuracy is maintained by using algorithms, at speeds up to 210 packs/minute on an 18 head machine, making it ideal for the snacks industry.

T: +44 (0) 1132 717999
E: sales@yamatoscale.co.uk

SNIPPETS

Shrinkwrap Machinery has received an order from Eatwell UK, a division of Anglo Beef Processors, for a fully automatic tray erector/ gluer for its Feaster range of products. The machine forms and glues shelf ready trays at up to 30 trays/minute and features a side exit feed.

T: +44 (0) 1202 674944
E: sales@shrinkwrap.co.uk

CAMA has introduced a line composed of an electronic sleeving machine and a high speed wraparound case packer which it claims is ideal for ready meal applications. The flexible system has a compact footprint and is easily accessible for the operator. A recent application for plastic pots of sweet corn (picked at 200/minute) includes sleeving collating. A 2-axis robot loads into a wrap-around case.

T: +44 (0) 1793 831111
E: cama3@camagroup.com

Planet Dryers is a new company formed from the sale of the Dry Food division of Planet Flowline to private investors. Based in Peterborough its machinery range will include Product Dryers, Roasting Lines, Coolers, Cutters and Flavour Systems.

T: +44 (0) 1733 843330
E: info@planetdryers.co.uk

SNIPPETS

Jacob White's new NS-X5.1 automatic cartoner is designed to meet the demands of high volume production in the food sector, particularly ready meals where minimising changeover times is critical, says the company. The machine can be equipped with automatic transfer and collation features and PLC and a 'no product, no carton' facility come as standard.

T: +44 (0) 1322 272531
E: info@jacobwhite.com

S+S Inspection Systems' new RAYCON range of x-ray inspection systems combine x-ray scanning with advanced image processing to detect metallic and non-metallic contaminants, plus broken and underweight products. Models cater for pack sizes from 240mm to 380mm as well as a version for smaller products.

T: +44 (0) 1489 553740
E: info@splussinspect.co.uk

The IntelliFeed high speed single lane feeder system is marketed in the UK by **RNA Automation**. The feeder can both singulate and equally pitch a variety of packs including pouches, sachets and ready meals at speeds up to 500/minute claims RNA. Flow wrapping lines can be loaded directly and it is particularly suitable where a constant product supply is required with an accurate predetermined gap. Separation and orientation is achieved by Intelligent Roller Module Technology. The system can be wheeled between production lines and changeover time for different products is minimal according to RNA.

T: +44 (0) 121 749 2566
E: rna@rna-uk.com

Ready Meals & Snacks – product round-up

No giveaways with Ishida

Two Ishida multihead weighers are helping bakery snack producer Pauly, of Germany, to reduce breakages and halve giveaways of its range of 'saltsticks', Ishida claims.

Up to 7,000 kilometres of sticks are packed daily into 250g bags or 125g into each section of a dual-compartmented tray.

The 'saltsticks' were previously packed on linear weighers where giveaway could be as high as 10 per cent. The 16-head Ishida weighers were designed individually: one weigher fills bags while the other was equipped with a device to correctly orientate the sticks and gently lower them into the thermoformed trays. Breakages have been reduced by as much as 30 per cent according to the manufacturer.



Fresh Food Weigher at Tanfield

Ishida also claims to have quadrupled throughput of a range of gourmet convenience foods at Tanfield Food Company in County Durham, as well as increasing accuracy of key ingredients.

The Fresh Food Weigher allows pouches between 200g and 350g, plus 1kg catering packs, to be filled at about 2,000 packs/hour. Product giveaway has been reduced from 3g to less than 0.5g, it is claimed.

Weighed products are discharged into plastic pots which contain all the other ingredients.

Sauces are added before filling takes place via a retort pouch filler. Empty pots then re-circulate to receive more product.

T: +44 (0) 121 607 7700
E: info@ishidaeurope.com

Dutch go for gas flushed Tapas

Dutch cheese maker Kaaskeuken new Tapas product range is benefiting from Proseal's F40G gas flush system which is maximising throughput, claims the company.

The gas flush/heat seal machine delivers modified atmosphere without the need to pull a vacuum means higher speeds can be achieved, as one component of the seal cycle is eliminated. It is being used to top seal round and rectangular trays, and delivers 15 cycles/minute on a three impression tool.

The company's latest tray sealing model GT2

is its fastest yet, says Proseal. Capable of sealing 75 trays/minute, the machine is totally portable to provide high flexibility.

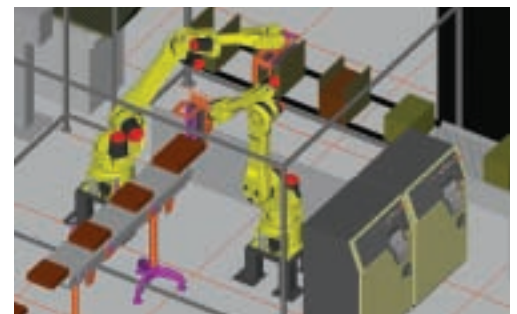
The GT2 was developed in response to customers' requirements for shorter production runs to accommodate continuous new product development and recipe variations. The high speed is achieved by features such as servo-controlled pack transfers and self-centred pack guides, says Proseal.

T: +44 (0) 1625 856600
E: info@prosealuk.com

Robots in dual motion

Cermex has introduced a new version of its WB45 wrap around case packer which loads cartons and flowpacked aluminium trays horizontally or on edge. The system, developed primarily for the food sector, uses two identical robots to stack the cartons and trays after they have been spaced at the case packer infeed.

The two Fanuc 6-axis M16 iB/20 robots utilise mechanical grippers which descend step by step to build up the programmed number and configuration of packs. Having two robots optimises the robotic function because as speed is controlled so gripping and loading of the product is



more reliable, with one robot taking over from the other while case loading, says Cermex.

T: +44 (0) 1480 455919
E: sales@cermexuk.com

Ready Meals & Snacks – product round-up



Walkers goes automatic

Schubert has installed three new automatic packing systems at two Walkers Snack Foods' facilities, bringing to seven the total number of its systems operated by the snack manufacturer.

Developed by Schubert subsidiary IPS, they can place up to three different varieties of crisp packets into a series of horizontal flow wrappers. Up to 480 bags/minute can be handled by Schubert's TLM-F44, which incorporates optical

detection devices to verify bag quality and supply information to guide the system's robots. Unidentified or incorrectly positioned bags are returned to the storage hopper.

The robots place either 6 or 12 packs into the in-feed chain carriers where they are fed into the form fill and seal machines.

T: +44 (0) 1676 525825
E: contact@schubert-uk.co.uk

New line-up delivers at speed

One of the fastest ready meals production lines in the UK today has been supplied by Raque Foods to Headland Foods.

Part of Raque's on going partnership with the company, the new line will be located at Headland's Grimsby plant where it will fill and seal proteins, vegetables and sauces into trays which are then checkweighed prior to freezing.

A key requirement of the line, says Raque, was to reduce the number of manual operations while retaining the ability to handle dozens of different

recipes. Servo drives on the machines give enhanced levels of control that result in improved weight accuracy and cleanliness to fill, it claims. This enables the line to run for long periods without adjustment.

Raque previously supplied a freezer loading system to Headland's Flint facility that enabled the company to optimise freezer capacity and distribution patterns.

T: +44 (0) 1905 642820
E: sales@raque.co.uk

x-weigh for the right combination

Loma's 'x-weigh' combined x-ray and checkweighing technology is particularly suited to the ready meals market, says the company. It ensures that not only weight, but also the size and shape of the pack are consistent and contaminant free.

The system is not affected by pack rate, speed, vibration, air turbulence, pack orientation or stability, claims Loma.

It is designed to withstand harsh manufacturing

environments as well as being equipped with a heavy duty conveyor. x - weigh allows multi-lane checkweighing where each pack is inspected according to its own target weight parameters. Combined weight and object checking means packs with more than one weight zone are compliant for both overall pack weight and individual weight zone, states the company.

T: +44 (0) 1252 893300
E: sales@loma-cintex.com

SNIPPETS

Multi-Fill Inc, of the USA, has developed a product distribution system that allows its MPF auto-depositor to work with multi-lane machines such as thermoformers and tray filling/sealing lines. UK and Ireland representative **F Jahn & Co**, says the system is designed to handle difficult to fill products in ready meals production, such as meat, seafood, pasta, vegetables, fruit and refrigerated salads at speeds up to 120 trays/minute.

T: +44 (0) 20 8977 8822
E: sales@f-jahn.co.uk

Mettler-Toledo's Product Inspection Division has supplied two TP10 x-ray systems to Katsouris Fresh Foods, part of the Bakkovar Group. The machines will help reduce false reject levels and improve contaminant detection, says Mettler-Toledo. The TP10 system detects metal, glass, stone and plastic contamination down to 1mm size. The system can be fitted with IP69K moisture protection features.

T: +44 (0) 116 235 7070
E: pi.mtuk@mt.com

Floella Benjamin's Caribbean Kitchens is using a PA217 manual tray sealer, supplied by **Packaging Automation**, to seal samples for a new product range of Caribbean ready meals. Recipes include mutton and rice, fish with sweet potatoes and two additional vegetable based dishes. The machine, which was supplied within 5 days of order, is used to seal trays 170mm x 220mm x 50mm deep and is on hire for the duration of the trials.

T: +44 (0) 1565 755000
E: info@pal.co.uk

SNIPPETS

Markem's latest thermal printing technology - SmartDate 5 - has a 1000mm/second print speed to keep pace with the fastest production lines, print set-up is fast and easy, and the 0.5mm gap between prints delivers more codes from every metre of printing ribbon, claims Markem.

T: +44 (0) 161 333 8400
E: england@markem.com

Erapa's BandAll automatic banding/labelling system is a cost effective alternative to traditional labelling and carton-board sleeving in the ready meals sector, says the company. Band widths of 29, 48, 75 and 100mm are available on reels containing up to 2000 bands, which, the company believes, can be stored more easily than sleeves.

T: +44 (0) 1582 722462
E: info@erapa.co.uk

The new Scribing Laser Range from **Linx Printing** comprises the Linx SL101 and SL301 scribing lasers (respectively 10W and 30W power options). The range of lenses and beam



delivery options mean they can be manoeuvred into tight spaces. Featuring an intuitive interface with a Hand-Held Control Unit other new features include greater marking versatility thanks to the use of a variety of beam delivery options for different spot sizes, product to lens distances and mark fields.

T: +44 (0) 1480 302100
E: uksales@linx.co.uk

Ready Meals & Snacks – coding, marking & labelling

Making sense of packaging codes

The latest version of Claricom's CLARiSOFT software for Package Coding Management (PCM) includes a number of enhancements, including compatibility with the latest GS1 DataBar barcode.

Previously known as Reduced Space Symbology (RSS) barcodes, GS1 DataBar has



Claricom's DataBar in use

been endorsed by GS1 for global, unrestricted trade item identification from 1 January 2010 onwards.

Claricom says its decision to adopt the technology well in advance of that deadline

demonstrates its commitment to real-time coding and labelling driver connectivity.

CLARiFY advanced planning software has been enhanced with the ability to integrate photo standard information into its database for improved efficiency and quality control, says the company.

The photo standard is the document used throughout food and related industries to provide operators at the start of a production run with a highly visible guide to what the product and packaging should look like. Usually, there will be a unique photo standard for each variant, which in a larger manufacturing facility may mean as many as 700 documents.

The need to address this inefficiency was coupled with a desire amongst many food manufacturers to make Photo Standard part of their Q & A processes.

T: +44 (0) 1159 555153
E: sales@claricom.co.uk

Open and shut case for clamshells

Used for convenience foods as well as fresh produce, the plastic clamshell pack poses particular challenges at the labelling stage. Sessions of York has developed a system specifically for this market.

Typically, the pressure-sensitive, tamper-evident label needs to be applied to the leading edge of the closed pack and then wrapped around the top and bottom.

The Sessions labeller achieves this in a single pass, holding the sometimes fragile packs positively in place between two feed conveyors, while not applying excessive pressure.

Spectrum applicators are used, and an alternative print-apply version is designed around Sessions' SPA 92X print unit. This generates labels at high speeds, and is able to produce up

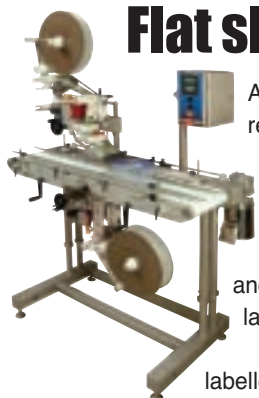


Sessions clamshell labeller

to three print widths in 17 standard fonts and 12-dot print head resolution.

T: +44 (0) 1904 659224
E: machine.info@sessionsoforyork.co.uk

Flat sleeve labelling at speed



Atwell Labellers has recently supplied several of the UK's top ready meals suppliers with systems incorporating its AL120-S top, base and side self-adhesive label head.

The off-line flat sleeve labellers, rated to IP55 and

IP65 standards, achieve accuracy levels of + or - 0.5mm at speeds up to 8000/hour, claims Atwell. The in-line systems for lower risk environments can apply labels (paper or plastic) up to 200mm and are IP55 rated.

The company's new Matrix Express label head has been developed for facilities with high wash down requirements.

T: +44 (0) 1342 844146
E: sales@atwell-labellers.co.uk

Climate change – who cares?

The European Union's concern for the environment is clear with a succession of Directives issuing from the Environment Directorate-General (DG), starting with the Packaging and Packaging Waste Directive and now including the Waste Electrical and Electronic Equipment Directive (WEEE), the General Waste Directive and the chemicals Directive REACH.

But strangely none of these Directives address the world's current main concern of energy use and the carbon dioxide emissions that are causing climate change.

Indeed one could argue that the Packaging and Packaging Waste Directive is actually making matters worse with its insistence on reuse, recycling or incineration with heat recovery of packaging, regardless of the energy used and carbon dioxide emitted in the process.

EcoDesign proposals

However the EcoDesign or Energy Using Products Directive (EUP) is aimed directly at minimising climate change by encouraging manufacturers of energy using products to redesign their equipment so that it not only requires less energy in use but also in manufacture and disposal.

Up to now the EcoDesign Directive has only affected products like domestic washing machines, refrigerators and water heaters but the EU Commission has been examining the potential for extending the scope to fifty seven other groups of equipment including:

- Weighing machines and equipment
- Refrigerating equipment
- Food and drink production equipment

- Printing equipment
 - Packaging equipment
 - Plastics industry equipment
 - Industrial equipment for special processes
- However the study only proposes refrigerating equipment and food and drink production equipment for "possible" inclusion into the scope of the Directive and focuses mainly on consumer durable products and everyone's current pet hate transformer based power supplies and products with high energy use standby modes.

It is not at all clear how the Directive can be applied to anything other than mass produced products, but it is noticeable how industry's attitude to this legislation is changing from resisting any initiative that is likely to increase



costs to recognising that this could be an opportunity for companies to add value to their products by making them more environmentally friendly.

So as an industry should we argue to have your products excluded from the scope of the Directive or should we anticipate it and work to develop the biscuit production line which uses 60% of the usual energy or the vertical form fill and seal machine that consumes 40% of the energy of competitive machines?

WEEE review recommends B2B exclusion

Last year saw the start of the Waste Electrical and Electronic Equipment Directive (WEEE) in the UK and within months the start of an EC review to look into the problems which were cropping up all over Europe with the implementation of this legislation.

Chief amongst the concerns

for suppliers of processing and packaging machinery was whether this equipment was included or not.

Countries such as Germany and Ireland have taken the view that all business to business (B2B) equipment should be excluded.

Other countries including the

UK have attempted to stretch the scope of the Directive as far as possible.

However the recently published UNU-EHS study of the Directive is recommending that all business to business equipment should be explicitly removed from the scope of the WEEE Directive.



DOC MARTIN

Martin Keay, Consultant
E: martin.keay@ppma.co.uk

4 year delay for EMF Directive

A four year moratorium on the introduction of the Electromagnetic Fields Directive (EMF) has been agreed following mounting evidence that the Directive will make it impossible to operate magnetic resonance imaging (MRI) scanners, aluminium smelting and chromium manufacturing equipment and possibly even arc welding equipment.

The problem with MRI scanners has been widely publicised, because while equipment operators are not at risk for most procedures, it is necessary for staff to stay with some patients like babies in about 5% of cases and in this situation the hospital would be in breach of the EMF Directive.

The purpose of the delay is to give time for gathering more information on the likely negative effects of the Directive and so if your company has concerns of how this legislation may affect your use of induction sealing or microwave cooking equipment for example, now is a good time to put them down on paper and send them to the European Commission.



Eco-solutions: Making the case for packaging



The packaging sector gets an opportunity to give its side of the story at a special three day packaging seminar being held during Foodex Meatex 2008 (April 6 - 9). Speakers at 'Packaging Fights Back!' will discuss what packaging and machinery suppliers have done and need to do to address environmental and waste issues, while continuing to meet production quality and efficiency.

The line up includes a number of packaging and processing suppliers and customers. Claricom will look at Preventing Waste and getting it right first time with Package Coding Management (PCM); Suncombe CIPProcess - How Developments in Clean in Place (CIP) can help reduce quality assurance issues and improving production costs; ABB Robotics and BARA - Robotics in food packaging - Why should we bother?; Ishida Europe - X-Ray Vision - Inspection and Quality Control Solutions; Food Management

Solutions and Harford Control - How to gain a competitive advantage in real-time, through automated performance-based data collection systems.

This far reaching seminar programme has attracted the 'brain boxes' from the food supply chain: Food & Drink Federation (FDF), Waste & Resources Action Programme (WRAP) with retailers and brand owners, plus Envirowise; Food Standards Agency; United Biscuits; Campden & Chorleywood Food Research Association (CCFRA); Lincoln University; TraceAssured and Moy Park; and the British Plastics Federation.

Covering three halls - 17, 18, 19 - Foodex Meatex has attracted some 300 exhibitors (100 of whom are new to the show), and there are more than 40 PPMA members across Foodex Meatex and the Baking Industry Exhibition.

Exhibitors represent all aspects of food production, food processing, packaging, food safety and hygiene, ingredients, consumables, refrigeration, IT, logistics, traceability, advisory services, research and academic institutions.

Visitors include senior management serving all sectors of the food processing, packaging and retailing industries - meat & poultry, fish, fresh produce, bakery, dairy, ready meals, organics, confectionery, cereals, food service, catering multiple and independent retailers.

The PPMA is represented at Foodex Meatex Stand W289.



Under the collective title Food & Drink World Foodex Meatex is one of five shows taking place across 8 inter connecting halls at the NEC. The other shows are the Baking Industry Exhibition (BIE), Food & Drink Expo, Convenience Retailing Show and the International Forecourt and Fuel Equipment Show.

Register on line at: www.foodexmeatex.co.uk

Your entry badge to Foodex Meatex will also allow you free entry to: Food & Drink Expo, Baking Industry Exhibition, Convenience Retailing Show and International Forecourt & Fuel Equipment Show.

Visitor Hotline: 01923 690669

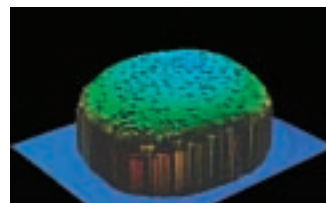
Seedy application gets 3D vision

Exhibiting at the Baking Industry Exhibition SICK (UK) will be showing off its IVC3D camera-based inspection system. This is said to have brought a new level of detail and accuracy to the inspection and robot picking of buns.

The hamburger buns are inspected as a final step in an automated production line; faulty buns are rejected and those that pass are automatically packaged into boxes by a robot.

The quality control process consists of measuring height, volume and diameter, to assure that each bun is within tolerance. It also verifies that the sesame seeds are evenly distributed on the top surface.

Based on these measurements, a good bun/bad bun decision is made. The co-ordinates of each good bun are then reported to a robot that picks it from the conveyor and places it into boxes. If a bun has a defect



the picking is skipped and the bun falls into a reject basket at the end of the conveyor.

SICK says the camera combines the flexibility with high-speed 3D image capture.

BIE Stand H45B

T: +44 (0) 1727 831121
E: info@sick.co.uk

SHOW BRIEFS

■ **Claricom** will demonstrate the latest version of its CLARiFY advanced technical product database software for centralised coding control. Packaging Coding Management (PCM) is an important factor in the reduction of packaging waste during the manufacturing process, says the company. **Stand AA359.**
(Find out more page 52)
T: +44 (0) 1159 555153
E: sales@claricom.co.uk

■ **Air Products** will show examples of its latest advances in technology, including the Freshline® Continuous Sauce Chiller, LIN Injection Solution and MAP systems. The sauce chiller uses liquid nitrogen for economic freezing of liquids and sauces. The LIN-IS system provides consistent and repeatable rapid cooling of meat products during mixing and processing, says the company. **Stand V329**
T: +44 (0) 1932 238543
E: guthriej@airproducts.com

■ **Dimaco (UK)** will promote its new robot based packing/sorting system - the Veri-Robot. The equipment has an integrated label verification system and can automatically pick and place qualified packs into trays and cartons, including mixed products. A Del Boy lookalike will be on hand on Monday and Tuesday (7 & 8 April) to entertain visitors. **Stand R331.**
T: +44 (0) 1234 851515
E: sales@dimaco.co.uk

Marel gets to work on speed



IPL Robot

Working demonstrations of new generation machines and systems from four Marel Food Systems companies - AEW Delford, Carnitech, Marel and Scanvaegt - will reveal advances in high speed portion control slicing, robot loading, weighing, labelling, tray sealing and bone detection.

Foodex Meatex 2008 also marks the UK launch of Innova, Marel Food System's complete production control software. Innova covers the complete value chain in the production cycle from receipt of supplies to product dispatch.

The company says it reduces the time a factory manager needs to spend on monitoring the production process.

Three working slicing and

portioning systems head an array of technology on show. AEW Delford will demonstrate its new generation automatic, high speed slicing line for cooked meats, bacon, cheese and fish with its PolySlicer 3000 Vision Slicer. This is linked to a G2300 Checkweigher, VBS Buffer System and an IPL Robot that loads sliced product groups onto a Multivac thermoformer prior to forwarding to a Converger and 8060 weigh price labeller.

Marel's Portion and Pack system comprising an Opticut volumetric portioning machine combined with a Quickloader and a Scanvaegt RF5 checkweigher will also be demonstrated. This system

delivers boneless meat portions directly into trays ready for sealing and packing.

Scanvaegt's ScanPortioner B55, a high output fresh meat portion cutter, with 3D vision system, is claimed to accurately produce high volumes of fixed weight portions.

It has 90 product programmes and user friendly software is said to provide minimal giveaway, higher yields and greater output.

Stand Y290

T: +44 (0) 1162 843500
E: info@marelfoodsystems.com

Quality solutions on display

Ishida (Europe) has responded to demands for more automation and increased automation quality control and inspection by developing a Quality Control and End-of-Line Packing System which will be major feature of the company's stand.

The QC and packing system comprises Ishida's IX-GA-2475 x-ray system, (which is capable

of detecting materials such as aluminium, bone, shell, hard rubber, glass and tin), combined with a weigh price labeller, a seal tester for top seal trays and a pick and place unit for packing the trays into outers.

It can detect impurities down to 0.3mm and the contamination site can be accurately detected and then printed on to

the pack using the X-ray printer.

The Ishida Seal Tester incorporates a special vision system to read label information and reject packs where the label is missing, incorrectly positioned or contains inaccurate information or unreadable bar codes. **Stand Z290**

T: +44 (0) 121 607 7700
E: info@ishidaeurope.com

SHOW BRIEFS

Syspal's stand will feature working demonstrations of automatic conveyors and robotics systems with hygiene stations and critical control zones, plus a modular kitchen. **Stand S310**

T: +44 (0) 1952 883188
E: sales@syspal.eu

Spiroflow is introducing an expanded flexible screw conveyor that can perform as a metering

feeder in both volumetric and gravimetric mode, it claims. The company will also feature its 'big bag' conveying/weighing/filling equipment capable of discharging into one tonne bags. **Stand R360**

T: +44 (0) 1200 422525
E: sales@spiroflow.com

Riggs Autopack will show its Model 1000 mini fill spot

depositing machine. The machine has a low level feed hopper and a hand held nozzle for use on ready meals, bakery and dessert lines for hand finishing of products. **Stand R289**

T: +44 (0) 1282 440040
E: riggs@autopack.co.uk

Marlin Stainless is exhibiting a new range of gearboxes aimed at extending the scope of

Allen Coding at the ready

Allen Coding will exhibit its new entry-level 53LTi thermal transfer printer, purpose-designed for food industry users of top end hot foil units.

The robust 53LTi printer offers thermal print head, large print area with speeds up to 250mm/second, easy load 600-metre ribbon cassette, and 300 dpi resolution.

It can be integrated with a wide range of packaging equipment, including vertical and horizontal form-fill-seal systems, primary labellers, thermoformers and over-wrappers, says Allen Coding.

Featuring two components, Allen Coding says it reproduces a variety of vital fixed and variable data, including RSS

barcodes; linear and composite barcodes; sell-by dates; batch numbers; logos; prices and source codes.

Also on show is the flexible 55ssT thermal transfer coder that features an innovative 'instant change' option, says the company. This allows it to be easily switched for intermittent or continuous motion.

Claimed to set a new benchmark in laser coding performance, the next generation LASERSystem Plus series will also be featured. The company's sturdy 4ACC offline carton coder will also be on display.

Based on CO2 laser coding technology there are two models - K-1010 and K-1030. Both are easy to install into primary packaging lines for producing static or dynamic codes, claims Allen Coding. **Stand AC326**

T: +44 (0) 1707 379500
E: info@allencoding.co.uk



LASERSystem Plus

Cooking at the Double

Double D Food Engineering will feature its Revorack Multi-purpose Cooker, the Revair Steam Cooker and the Char Grilling, Sealing and Bar Marking Units, all of which can be custom-built to suit customer specifications.

The Revorack Multi-purpose Cooker can steam cook or roast all in the same chamber and features CCS2, a recently modified user-friendly cooker controller.

Also on show will be the Char

Grilling, Sealing and Bar Marking Unit, which performs a number of different tasks designed to enhance the taste and texture of the finished cooked product, says Double D.

Now available with double-sided bar-marking, the unit can be stand alone or multi-functional and is designed to complement the Revoband Travelling Cooker by providing continuous in-line automatic cooking.

The travelling cooker will be

on show at the Baking Industry Exhibition. The oven, says the company, is versatile enough to give consistently good results on everything from pizza and morning goods, to craft breads and confectionery. A continuous oven with optimum control, Double D has invested heavily in its air flow system which gives the user complete control over both top and bottom heat.

Stand V340; BIE Stand K30B

T: +44 (0) 1506 857112
E: sales@double-d.co.uk

applications for the food and drink sector. The company says the equipment provides a cost-effective solution to enhance hygiene, reduce downtime and minimise motor replacement costs. **Stand P360**

T: +44 (0) 1270 270022
E: brian.bannister@lafert.com

Multivac will display its new generation of R535

thermoformers, alongside its latest skin foil/tray sealing system. Plus a new family of vacuum packers and several QA machines which include x-ray detectors and check-weighers. **Stand S290**

T: +44 (0) 1793 425800
E: sales@multivac.co.uk

PFM Packaging Machinery will show its Vetta vertical form,

fill, seal machine designed to produce bags with rigid corners, including Flexcan and EasyPack recloseable bags. It also produces 'Doy'-style stand up pouches for applications including sweets, cheese, sausages and sliced meats.

Stand Q288; BIE Stand H88B

T: +44 (0) 113 239 3401
E: sales@pfm-ltd.co.uk

SHOW BRIEFS

■ **Holmes Mann's** new range of Siat, low cost, pallet wrappers will be on stand. Also featured is the full range of Siat case sealers, including a stainless steel version for use in food applications where full washdown is required or where the environment is cold or damp. **Stand AB309**
T: +44 (0) 1274 761885
E: info@holman.co.uk

■ **Partners in Packaging** will exhibit a wash down version of its MGS iSYS automatic tray de-nester. The machine can run with a wide variety of trays, including plastic, foil and fibreboard. Featuring a cantilevered design for better hygiene and accessibility it runs at speeds of up to 90 trays/minute. **Stand Q359**
T: +44 (0) 1706 369000
E: sales@partnersinpackaging.com

■ **Russell Finex** will show off the Compact 3in1 for low-level bag-emptying and check-screening of raw materials in the food industry. Also on display will be the Finex Separator, a vertical and horizontal filter, as well as an assortment of different sized Compact Sieves. **Stand Q358**
T: +44 (0) 20 8818 2000
E: sales@russellfinex.com

■ **PALS'** will demonstrate the HS Series top and bottom labellers. The series is said to offer easy-to-use multi-function touch screen monitors, quick set up and maintenance and high speed conveyor. The modular HS Series' control system allows automatic changeover between labels. **Stand S348**
T: +44 (0) 161 620 0236
E: sales@palslabelling.com

Free dance action with thermal transfer

The first time showing of Domino UK's V300+ thermal transfer printer (TTO) for flexible packaging will take place at Foodex Meatex.

The V300+ achieves a print resolution of 300dpi, is capable of applying high quality variable data including text, bar codes, Data Matrix codes as well as logos onto a wide range of web materials, says Domino.

It is designed for use in both continuous and intermittent modes, and can be mounted on a variety of flexible packaging machines including vertical or horizontal form/fill/seal machines and label applicators.

Said to be a new concept for

TTO, the V300+ incorporates a standard intelligent controller within the printer unit, resulting in improved connectivity to any existing user interface, says the company.

The unit includes simple, maintenance free dancing arm technology providing consistent tension between new and used ribbon spools, which results in less maintenance, increased uptime and production speeds.

The V300+ includes a patented variable ribbon economy feature which offers ribbon savings of up to 60 per cent, claims Domino. Combined with the ribbon auto-retraction



One of the V series in action

system, which ensures less than 1mm gap between the prints on the ribbon roll, this provides consumable cost-savings by minimising ribbon waste, explains Domino.

Visitors to the show will also find the V100 high-speed printer, M200 print and apply technology, its S200+ scribing laser and A300+ continuous ink jet printer. **Stand AB340**

T: +44 (0) 1954 782551
E: enquiries@domino-uk.com

Interfood's shop window

Interfood will use its giant 500m² stand as a shop window for a wide range of new developments covering both equipment and ingredients.

A new offering will be the TVI GMS Multicut 1200 meat portioning system from Germany, which has integrated, advanced pressing and slicing technology, says Interfood.

The machine can handle both boneless and bone-in products



TVI Multicut

with few tool-less changes required. A grading line can be attached for fixed weight slicing so only fixed slices are delivered to the packaging machine.

The product transport and slicing system ensures product is processed accurately without the need for intensive crust freezing or tempering, states Interfood. This results in reduced energy costs, less drip-loss and a much better visual quality presentation in store when used in case ready applications.

Stand R290

T: +44 (0) 1844 217676
E: info@interfoodtechnology.com

Eco savings

Packaging Automation will unveil a patented tray sealing machine and claims eco-cut™ will not only bring cost savings to food manufacturers but will also help the environment. The fully automatic tray sealing machine reduces the level of film waste created during the operation by up to 33 per cent. **Stand R341**

T: +44 (0) 1565 755000
E: info@pal.co.uk

Where size matters

Reiser has taken one of the largest areas ever seen at the exhibition, measuring some 798m² it will be showing a number of new products for the first time in the UK:

The Vemag 208 high speed sausage linker for cutting and linking sausages uses natural or collagen casings; the Vemag mince portioning system is capable of running at

speeds of 140 portions/minute and, claims Reiser, has the best weighing accuracy in the industry.

Reiser is sponsoring Foodex Live, and will also be giving three live daily demonstrations with audio on Sunday April 5 and Monday April 6.

Stand W290/ X290

T: +44 (0)1908 585300
E: salesuk@reiser.com

Fast and precise positioning

Festo has launched a new series of high performance cantilever axes with spindle drives for handling applications that demand fast and precise positioning, it says.

The new ESGA series axes are based on an open platform design that allows OEMs and systems integrators to use either a servo or stepper motor.

The company claims the

ESGA can be used in any orientation and can handle high levels of torsional control. They are particularly suited to precision short-stroke Z axis functions involving fast positioning, such as those used in palletising systems, 2D and 3D gantry robots or pick and place units, says Festo.

The cantilever axes come in 50mm and 60mm wide models,

the former has a nominal stroke length of 100mm while the larger unit is available in 100, 200 and 300mm stroke lengths.

The 50mm units are rated for speeds up to 1m/sec and can accommodate loads up to 3Kg, while the 60mm version is rated for speeds up to 1.5m/sec and loads up to 6Kg.

T: +44 (0) 800 626422

E: info_gb@festo.com

COMPONENT CLIPS

Bosch Rexroth has added a new compact electro pneumatic pressure regulator to its range. The ED02 offers high accuracy and dynamics despite its small dimensions says the company. It is suitable for a wide variety of applications, including the food sector and is available with IP65 sealing for harsh environments.

T: +44 (0) 1480 223200

E: info@boschrexroth.co.uk

Analogue input made simple

Pilz is launching an analogue input module for the PNOZmulti modular safety controller.

The PNOZ ma1p will accept two analogue voltage or current signals, typically in a dual redundant configuration.

The module is suitable for use with a wide range of sensors, says the company, notably

encoders and temperature, pressure or position/level sensors.

Pilz states this offers greater simplicity, lower risk of errors and reduced engineering time compared with traditional techniques in safety-related applications, where a separate unit, external to the controller,



PNOZ ma1p analogue input module for PNOZmulti

is used to set an analogue signal level.

T: +44 (0) 1536 460766

E: sales@pilz.co.uk

MAPY is a new, high-speed gas analysis unit for modified atmosphere packaging from **Witt-Gasetechnik**. The unit has been designed to provide higher efficiency for continuously monitoring gas in-line as well as for random analysis. A plain text printer can be connected or integrated into the unit and a barcode reader can be added.

T: +44 (0) 1925 234466

E: carl.long@witt.co.uk

Changes at Oystar

Oystar IWK has appointed two new managing directors following the retirement of Hans Seydel from the company.

Jens Torkel is the new senior md in charge of sales, development and engineering, while Paulo Alexandre is responsible for procurement, manufacturing, assembly and services, plus finance and HR functions.



Jens Torkel (right) and Paulo Alexandre.

Mr Torkel was previously with Fette GmbH and then IMA Kilian, serving in both the USA and Germany.

Mr Alexandre held positions with Agfa-Gevaert and Rheinmetall before joining IWKA in 2005.

BOOKSHELF

Mettler Toledo Safeline has produced a new 64 page guide to metal detection, aimed principally at the food and pharmaceutical sectors. Entitled '*Reduction of Metal Contamination – Building an Effective System*' the guide covers the latest technology developments as well as understanding operating sensitivity, installation and commissioning, says the company. Copies are available free by visiting: www.mt.com/mdguide

Omron has published an updated version of its *Industrial Automation Guide for 2007/8*. The 500 page guide contains information on each product group, navigation to the correct product and a DVD of technical information and Omron's product portfolio.



Kathy Nakra



Chris Rayner



Ian Hillaby



Duncan Potter

Who's done what and gone where ...

Reed Exhibitions

Kathy Nakra has been appointed Southern Area Sales Manager for the PPMA Show and Total Processing & Packaging by Reed Exhibitions. She joins from BAFTA where she was Corporate Events Manager for three years.

Holmach

Holmach has appointed **Chris Head** as its new director of filling and capping sales. Chris previously owned All-Fill International, which he sold ten years ago. Since then he has spent several years living in South Africa and Australia.

Kliklok Woodman

Kliklok Woodman has made several new appointments to boost its international sales and service coverage. **Olda Norak**, born in the Czech Republic, joins the technical sales department;

Birgit Weigelhofer, from Austria, will work with the KW Bristol customer applications team; and **Pascal Appels** will be based in Belgium as part of the service team. The company has also appointed several new agents in Europe, Turkey, South Africa and Russia.

TNA Europe

James Hosford has been made TNA Europe's European Sales Manager. He will assist the sales team to expand into new markets as well as co-ordinating its marketing efforts across its target markets and sectors.

Cama Group

Chris Rayner has joined Cama Group as UK Sales Director. He has responsibility for continuing to develop Cama Group's secondary packaging equipment and systems

sales in the UK. Chris has over 20 years experience within the packaging industry including Autowrappers, Tetra Pak and more recently with the Bradman Lake Group.

ADG Packaging Systems

Ian Hillaby has returned to ADG Packaging Systems as sales and marketing director. He has been working as sales director for Newman Labelling Systems; prior to this he was sales director of Gravil until 2000.

Linx

Duncan Potter has been appointed General Manager of Linx; he was previously Linx's UK Sales Manager. He replaces Malcolm Ryman who has moved to the Danahar Group - Professional Instrumentation, Industrial Technologies and Tools & Components.

DATES FOR THE DIARY

6 – 9 April
Foodex Meatex / Baking Industry Exhibition
Birmingham NEC
www.foodexmeatex.co.uk

24 - 30 April
interpack 2008
Dusseldorf, Germany
www.interpack.com

22 May
Profiting From Climate Change
PPMA Seminar
Marriott Hotel, Northampton
www.ppma.co.uk

22 May
Starpack 2008 Summit
09.30 – 16.30, 1 Carlton House Terrace, London
www.starpack.uk.com

22 May
Starpack 2008 Awards
Dinner & presentations 18.45, Café Royal, London
www.starpack.uk.com

11 - 14 June
Propak Asia
Bangkok, Thailand
www.ppma.co.uk

9 - 11 July
Propack China
Shanghai, China
www.ppma.co.uk

11 September
New Machinery Directive
PPMA Seminar
Marriott Hotel, Northampton
www.ppma.co.uk

30 September - 2 October
PPMA Show:
NEC, Birmingham
Including the PPMA's 21st birthday celebrations
www.ppmashow.co.uk