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June 2017
Vol.25 No.2

what's new in Food

technology & manufacturing

@ What's New foodpro 2017

PP100007395

plus
AIFST 2017
Annual Convention


foodpro
2017
CELEBRATING 50 YEARS

exhibitors

floorplan

products

seminars

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foodpro 2017

Registration for free entry:

<https://register.foodproexh.com/FOODPRO17S/index.php/>

Co-located convention:

AIFST 50th Anniversary Convention, 17–18 July

(Registration: www.aifst.asn.au)

Co-located convention symposium: AIFST Humanitarian Food Science and Technology Symposium, 19 July (Registration: www.aifst.asn.au)

16–19
JULY 2017

INTERNATIONAL
CONVENTION
CENTRE SYDNEY,
DARLING HARBOUR

Held every three years, foodpro showcases the latest technology and innovations in food and beverage processing, packaging, science and technology. The exhibition is always a magnet for Australian and New Zealand food and beverage processors and manufacturers as they know they will be able to find out about all the latest equipment for their businesses.

Not only can they see the new equipment their current suppliers are introducing but they can meet a host of new suppliers and companies with products and services they didn't even know exist.

Making the most of their time at foodpro, visitors can also attend the Australian Institute of Food Science and Technology's annual convention.

Excitingly, this year marks the 50th anniversary for both foodpro and the AIFST convention — so you can anticipate that celebrations will abound at the ICC.

When you visit foodpro don't miss coming to visit *What's New in Food Technology & Manufacturing's* stand. We can be found at Stand P20 on Level 1. And we are also celebrating a special anniversary — 25 years of publishing our magazine — and we will have birthday cake and dancing cows to give away!

Why dancing cows? Well — I quite like cows and always aim to have some in every issue of the magazine. If you

look closely through all the issues for the last decade or so you will find a little cow at the end of every story.

However, this magazine isn't actually about satisfying my cow addiction — it is for the manufacturers across both Australia and New Zealand who are interested in knowing what is going on in the wider food and beverage processing industry. Quick grabs of information about what new equipment is coming onto the market, what new technologies are being adopted (and by whom), what the latest research is showing...

If you don't already receive this free magazine and its twice-weekly eNewsletters, go online to www.foodprocessing.com.au and register to receive the magazine.

If you are a ready-meal manufacturer or a large-scale caterer you may like to receive another of our magazines — *Prepared Food*. You can choose to receive this free quarterly magazine and weekly eNewsletter at www.foodprocessing.com.au as well.

In this special *What's New at foodpro* issue of our magazine you will find the details about some of the equipment and services that make foodpro 2017 a must-attend event.

Regards,
Janette Woodhouse
Editor (and cow lover)



READ ONLINE!

This issue is available to read and download at:

http://www.foodprocessing.com.au/latest_issues

Finding your way around foodpro 2017

FOODPRO



The International Convention Centre (ICC) in Darling Harbour, Sydney, is massive so take your walking shoes and allocate at least one full day.

The exhibition is situated over two levels (1 and 4) within the exhibition centre and the stacked configuration makes accessing both levels very simple. You just have to remember to 'do' both levels.

To make life a little simpler the following alphabetic list of exhibitors includes not only the stand number but also the level on which each company can be found.

Level 1 (Lower Exhibition Hall) includes:

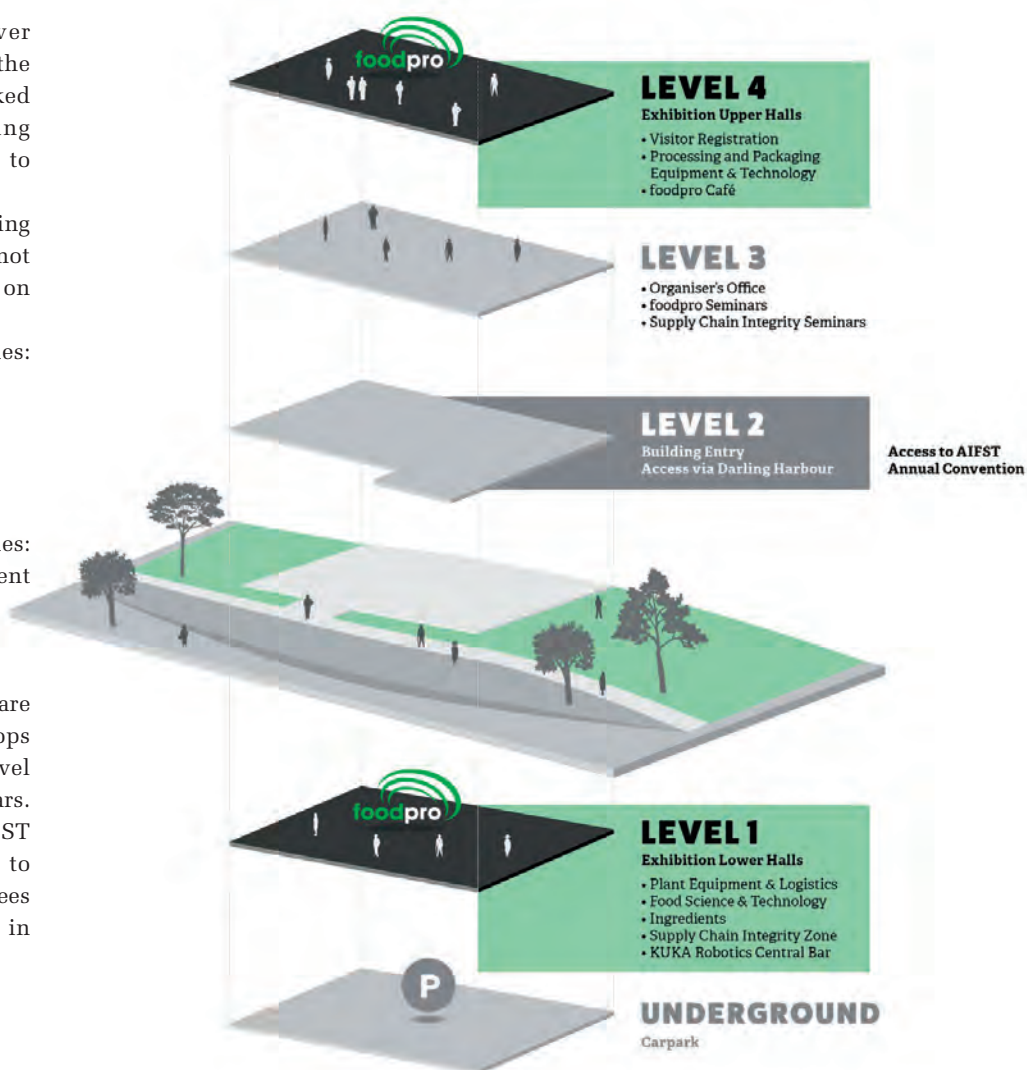
- Plant equipment and logistics
- Food science and technology
- Ingredients
- Supply chain integrity zone
- Central bar

Level 4 (Upper Exhibition Hall) includes:

- Processing and packaging equipment and technology
- Cafe
- Visitor registration

If you need a bit of a sit-down and are not tempted by the local bars, coffee shops and restaurants you can always visit Level 3 and attend some of the foodpro seminars.

If you have registered to attend the AIFST Annual Convention you will be able to access this via Level 2. Convention attendees can attend the convention and also take in foodpro as well.





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Look who's exhibiting at foodpro

16-19
JULY 2017

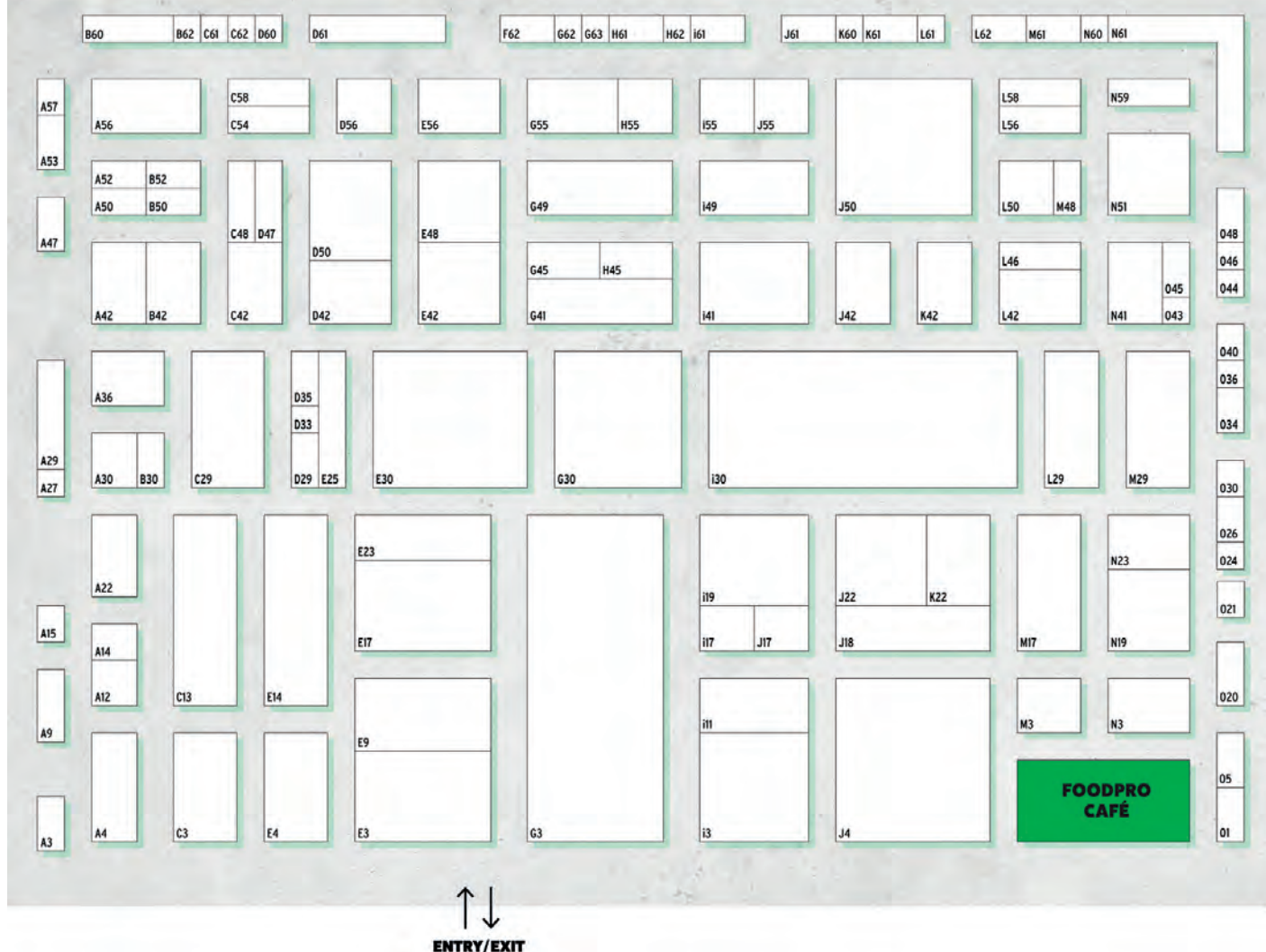
INTERNATIONAL
CONVENTION
CENTRE SYDNEY,
DARLING HARBOUR

LEVEL 1 EXHIBITION HALL



↑↓
ENTRY/EXIT

LEVEL 4 EXHIBITION HALL



FOODPRO

Company Name	Stand No.	Venue Level
3M	W42	Level 1
A&D Weighing & Inspection Specialists	U45	Level 1
ABB Australia	Q34	Level 1
AccuWeigh AccuPak	O34	Level 4
ACO Polycrete	R15	Level 1
ADM Australia	X16	Level 1
Advanta	A15	Level 4
Aerofloat	P12	Level 1
Agilent Technologies	Y52	Level 1
Aglive	SC8	Level 1
Agrifood Technology	Y50	Level 1
Air Liquide Australia	B62	Level 4
AKA Cleaning Machines	P51	Level 1
Alchemy Agencies	Y12	Level 1
Aldus-Tronics	N3	Level 4
All Pumps Sales & Service	U39	Level 1
ALS	W40	Level 1

Company Name	Stand No.	Venue Level
Alsco	X29	Level 1
AMSL Scientific	W61	Level 1
Amyl Media	Y57	Level 1
Ansell Healthcare	X50	Level 1
APC Technology	P7	Level 1
Argus	A50	Level 4
Armfield – Emona Instruments	Y30	Level 1
Arrow Scientific	Y46	Level 1
A-SAFE Australasia	P57	Level 1
ASSA ABLOY Entrance Systems	R30	Level 1
Austmont Food Processing Equipment	G41	Level 4
Australian Botanical Products	X3	Level 1
Australian Institute of Food Science & Technology	W46	Level 1
Australian Vinegar	Y22	Level 1

Company Name	Stand No.	Venue Level
Australian Wrapping Company	N51	Level 4
AustralWest	J61	Level 4
Axieo	W16	Level 1
B & B Food Pak	O30	Level 4
Barnco Sales	A36	Level 4
Barrier Pack Co	T50	Level 1
BASF	X24	Level 1
BASF Australia	W31	Level 1
Bastion Pacific	Y36	Level 1
Beston Technologies	SC1	Level 1
bioMérieux Industry	W54	Level 1
Bio-Rad Laboratories	X53	Level 1
biosteam	P37	Level 1
Bio-Strategy	X50	Level 1
Biotec Solutions Australia	B60	Level 4
Biotech Laboratories	U41	Level 1

Company Name	Stand No.	Venue Level
Biotechnic	P49	Level 1
Blucher AusPress	W34	Level 1
BMP High Speed Doors Australia	S49	Level 1
BOC	A9	Level 4
Branach Manufacturing	O45	Level 4
Brendma (Australia)	A14	Level 4
Brenntag	U18	Level 1
Bruker	Y60	Level 1
Bulk Handling Australia Group	O20	Level 4
Bunzl Food Processor Supplies	N61	Level 4
Burkert Fluid Control Systems	Q46	Level 1
CAPS Australia	P52	Level 1
Carmi Flavors	V16	Level 1
CBS Foodtech	E14	Level 4
CBS Foodtech	U16	Level 1
CBS Foodtech	C13	Level 4
Cell Biosciences	Y54	Level 1
Chadderton Food Safety	SC5	Level 1
Chart Industries	A47	Level 4
Chemiplas Australia	W24	Level 1
Chinese Chamber Of Commerce For Import & Export Of Medicines & Health Products	Y4	Level 1
Clear Facilities	R62	Level 1
CMC Technologies	P19	Level 1
Cold Logic	W29	Level 1
Coldshield	P46	Level 1
Columbit Australia	E30	Level 4
Columbit Foods	U23	Level 1
Confoil	D35	Level 4
Connell Bros Company	X24	Level 1
Contech Engineering	L42	Level 4
Coolsan Australia	P9	Level 1
CPS	M48	Level 4
CRC Industries	R58	Level 1
Cromarty	P39	Level 1
Crown Company (Soya Protein & Collagen Casing)	V59	Level 1
CSB-Engineering-AG	O44	Level 4
CSIRO	X62	Level 1
CST Wastewater Solutions	S9	Level 1
Cuddon Freeze Dry	B50	Level 4
Dairy Industry Association of Australia	O36	Level 4
Dalsorb	T49	Level 1
Department of Industry, Innovation and Science	X52	Level 1
Devro	C3	Level 4
Donaldson Australasia	Y41	Level 1
DST Dryer	P53	Level 1

Company Name	Stand No.	Venue Level
DTS Food Assurance	W58	Level 1
ECAS4	W50	Level 1
Eco Pallets	P1	Level 1
Edwards Group	X47	Level 1
ELISA Systems	Y40	Level 1
Elta Fans Applied Technology	Q52	Level 1
Emrich Industries	G55	Level 4
EMURA Food Machine	O24	Level 4
Endress+Hauser	T9	Level 1
Ennio International	E42	Level 4
Epson Australia	G63	Level 4
Eriez Magnetics	S11	Level 1
Euro Pumps Engineering	P33	Level 1
Evolve Scientific Recruitment	Y61	Level 1
Extreme Packaging Solutions	i55	Level 4
Fallsdell Machinery	D29	Level 4
FDPI Spares & Maintenance	Q16	Level 1
Fine Pack	D33	Level 4
Flavor Consultants Inc	V18	Level 1
Flavorjen	X20	Level 1
FLEMING Chillers	P61	Level 1
Flexco	Q30	Level 1
Flexopack	N19	Level 4
Flick-Anticimex	P59	Level 1
Flowcrete Australia	Q42	Level 1
Fluid Dynamics	X34	Level 1
FMCG Industry Solutions	R56	Level 1
Focus Trading	L61	Level 4
Food & Beverage Industry News	Y10	Level 1

Company Name	Stand No.	Venue Level
Food & Drink Business	X30	Level 1
Food Automation	J55	Level 4
Food Pro	K42	Level 4
Food Processing Equipment	i3	Level 4
Foodcare	R3	Level 1
Forbo Siegling	L58	Level 4
FUCHS LUBRICANTS (Australasia)	T45	Level 1
Fusion	Y29	Level 1
Gates Australia	A57	Level 4
GELITA Australia	V24	Level 1
Giura Group	C58	Level 4
Global Machinery & Supplies Australasia	C29	Level 4
Globus Group	E3	Level 4
Gold Peg International	L46	Level 4
Gordon Brothers Industries	P10	Level 1
Graintec Scientific	V62	Level 1
Hales Australia	P25	Level 1
Hanna Instruments	X41	Level 1
Hastings Data Loggers	R9	Level 1
Hawkins Watts	V4	Level 1
HBM Packaging Technologies	E23	Level 4
HB-Technik Asia Pacific	Y32	Level 1
Heat and Control	i41	Level 4
HEPWORTH	S45	Level 1
Highgate Group	A56	Level 4
Hipex	S29	Level 1
Honeywell	V46	Level 1
HRS Heat Exchangers	T16	Level 1
Hundred Machinery Enterprise Co Ltd	T54	Level 1





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Company Name	Stand No.	Venue Level
Hurl Nu-Way	T7	Level 1
Hychem International	P5	Level 1
Hydroflux Industrial Pty Limited	Q40	Level 1
IB Pallets	K60	Level 4
Ibex Australia	Y34	Level 1
ifm efector	W30	Level 1
IMCD Australia Limited	U3	Level 1
iMove	A47	Level 4
Ingredion ANZ	X4	Level 1
Innovative Meat Processing Equipment	A4	Level 4
INOX - Australia	S15	Level 1
Impact Innovation	SC7	Level 1
Inspection Systems	i11	Level 4
Interfiber Sp. zo.o.	U13	Level 1
Interfood Group	A29	Level 4
Intralox	i49	Level 4
ITW Zip-Pak Australia	B52	Level 4
Ixom	X10	Level 1
J.L. Lennard	B42	Level 4
Jarvis ANZ	M17	Level 4
Jaymak Australia	V58	Level 1
Jiaozuo Zhongwei Special Products Pharmaceutical Co Ltd	Y4	Level 1
JMP Engineering	E25	Level 4
John Bean Technologies Australia Limited	J22	Level 4
John Morris Group	X55	Level 1
John Thompson	P21	Level 1
Johnson Screens	R55	Level 1
Kalsec	X24	Level 1
Key Technology	E4	Level 4
Kiel Industries	P16	Level 1
Kockums Bulk Systems	E56	Level 4
KROHNE Australia	Y58	Level 1
KUKA Robotics Australia	P24	Level 1
Label Power	C62	Level 4
Lafert Electric Motors (Aust)	Y33	Level 1
LAGARDE Autoclaves	D60	Level 4
Lianyungang Shuren Kechuang Food Additive Co Ltd	Y4	Level 1
Linco Food Systems	G49	Level 4
M.T.I. See thru	P4	Level 1
Machine Knives Australia	O40	Level 4
Major Engineering	T62	Level 1
Marel Oceania	i19	Level 4
Matrix Process Solutions	R24	Level 1
Matthews Australasia	N23	Level 4
McLaren Stainless	M29	Level 4
Meat Processing Supplies	A42	Level 4

Company Name	Stand No.	Venue Level
Meat Processors Group	W37A	Level 1
MEFE - Mitchell Engineering Food Equipment, Freund Australia	M61	Level 4
Mérieux NutriSciences	V61	Level 1
Mettler Toledo	D50	Level 4
Millsom Materials Handling	P42	Level 1
Milmeq	H55	Level 4
Minipack International	K22	Level 4
Minus 40	R11	Level 1
MM Kembla	Q33	Level 1
Moda	M29	Level 4
Moffat	J17	Level 4
MOGUNTIA Food	W10	Level 1
MPI Australia	J18	Level 4
MPSC Australia	C58	Level 4
MTA Australasia	P43	Level 1
Multivac Australia	i30	Level 4
MUN Australia	U60	Level 1
Munters	P15	Level 1
Nano Bubble Technologies	A4	Level 4
National Weighing and Instruments	O46	Level 4
Naturex Australia	V10	Level 1
Newly Weds Foods	W26	Level 1
Next Instruments	X61	Level 1
NORD DRIVESYSTEMS	S17	Level 1
Nu-Mega Ingredients Pty Limited	Y16	Level 1
Nutradry	U9	Level 1
O'Brien Boiler Services	R34	Level 1
OFI Weigh & Inspection Solutions	A53	Level 4
Omron	S4	Level 1
Oomiak Refrigeration	P29	Level 1
Orbit Cleaning Services Australia	T61	Level 1

Company Name	Stand No.	Venue Level
Osborne Richardson	Q20	Level 1
Ozkor	W29A	Level 1
Pac Food	A3	Level 4
Pacific Food Machinery	J4	Level 4
Pall Australia	S5	Level 1
PAQ-IT Australia	O26	Level 4
PAR	V50	Level 1
Paravian Consulting Services	SC3	Level 1
Pathtech	Y51	Level 1
Patons Macadamia	V2	Level 1
PCM Group Australia	P23	Level 1
Peacock Bros	i61	Level 4
Pentair Flow Technologies	X33	Level 1
Perfect Automation	i17	Level 4
PerkinElmer	Y49	Level 1
Perten Instruments	W53	Level 1
PharmEquip	P31	Level 1
PIGO srl	A27	Level 4
Preserve Wrap	C61	Level 4
Procon Australia	S62	Level 1
Procut Australia	D42	Level 4
ProMinent Fluid Controls	Q29	Level 1
PROPAC Industrial	C48	Level 4
Propharma Australia	U11	Level 1
Proseal Australia	N59	Level 4
Provyda	X5	Level 1
PT Associates-Marchant Schmidt	G62	Level 4
Pump Engineers (Australia)	S33	Level 1
Qingdao Haoyu Packing Co Ltd	V51	Level 1
QT9 Software by AssistUs	SC11	Level 1
Reactive Engineering	M3	Level 4
Redox	U10	Level 1
Rentokil Initial	R40	Level 1





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on booth U3
at FoodPro
2017

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Value through expertise



Company Name	Stand No.	Venue Level
Result Group of Companies	C54	Level 4
Rexnord Australia	O48	Level 4
Rhima Australia	S24	Level 1
Riverina Oils & Bio Energy	X26	Level 1
RMR Process	S56	Level 1
Robotic Automation	A30	Level 4
Rollex Australia	C42	Level 4
Rowe Scientific	Y45	Level 1
ROXSET Health + Safety Flooring	S3	Level 1
Rydell Beltech	D56	Level 4
RZBC (Juxian) Co Ltd	Y4	Level 1
Sammode Lighting Australasia	P35	Level 1
Sanderson Australia	W62	Level 1
Sandvik Process Systems	H62	Level 4
Sanita Work Shoes	V52	Level 1
Saraya Australia	R46	Level 1
Savannah	Y8	Level 1
SchurStar Systems Australia	D61	Level 4
SCIEX	X58	Level 1
Scott Automation & Robotics	E9	Level 4
Sealed Air Corporation	G30	Level 4
Select Equip	J50	Level 4
Shaanxi Jiahe Phytochem Co Ltd	T52	Level 1
Shandong Yuxin Bio-Tech Co Ltd	U61	Level 1
Shanghai Chuangfa Material Co Ltd	U54	Level 1
Shanghai One-stop Engineering Co Ltd	U52	Level 1
Shimadzu Scientific Instruments	Y48	Level 1
Shunling Refrigeration Kitchenware Equipment Factory	T55	Level 1
Silikal Australia	R50	Level 1
Smart-Trace	SC9	Level 1
Sonic Food and Water Laboratories	U41	Level 1
Sopura Australia	T18	Level 1
Source Certain	SC4	Level 1
Southern Engineering Solutions Ltd	C58	Level 4
SpanSet Australia	T53	Level 1
Sphere Foods	Y26	Level 1
Spray Nozzle Engineering	Q10	Level 1
Spraying Systems Co	R19	Level 1
SPX FLOW	L50	Level 4
Stainless Tank & Mix	W39	Level 1
Statewide Bearings	X39	Level 1
SUMMIT Machinery	L56	Level 4
Superior Pump Technologies	P11	Level 1

Company Name	Stand No.	Venue Level
Surecove/Stainless Drains	Q18	Level 1
Suzhou Tipack Co Ltd	U62	Level 1
Sweepers Australia	Q62	Level 1
Symbio Laboratories	Y38	Level 1
Symetec	J42	Level 4
TABASCO	V20	Level 1
Techniques Incorporated	W9	Level 1
Techstaff	X46	Level 1
Temperature Technology	X45	Level 1
TENNANT Australia	S46	Level 1
Teralba Industries	W55	Level 1
Test Strips Online	V56	Level 1
The Directus Group	A22	Level 4
The Le Mac Australia Group	K61	Level 4
The University of Melbourne	SC6	Level 1
Thermasorb	O54	Level 4
Thermo Fisher Scientific	V40	Level 1
Theta Technologies	W35	Level 1
Thompson Meat Machinery	L29	Level 4
Thornhill Australia	Q60	Level 1
Thriving Enterprises	B30	Level 4
Total Construction	S40	Level 1
Trimatt Systems	N60	Level 4
Triton Commercial Systems	G45	Level 4
Trumps	V19	Level 1
Tsubaki Australia	P47	Level 1
ULMA Packaging (Aust)	E17	Level 4
Ungerer Australia	W11	Level 1
Unitherm Food Systems	E48	Level 4
Universal Robots	H61	Level 4

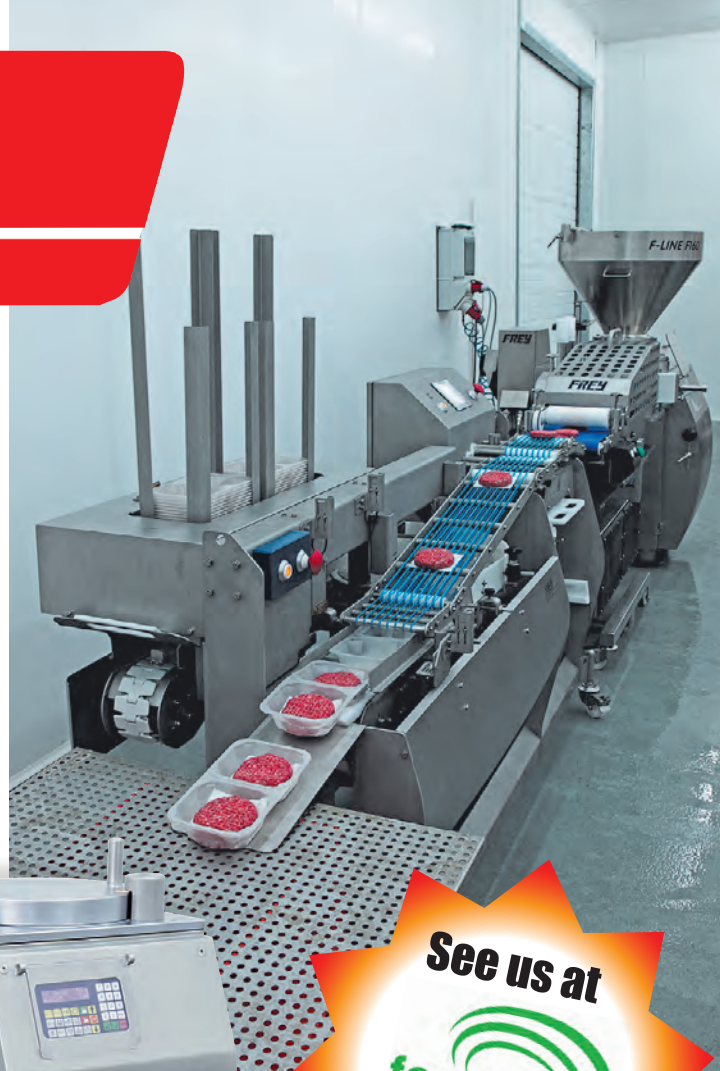
Company Name	Stand No.	Venue Level
Utien Pack	H45	Level 4
Varavoot Industry Co Ltd	Y24	Level 1
Vaughan Constructions	R23	Level 1
Vega Australia	W37	Level 1
Vemag Australia	G3	Level 4
Vibration Systems & Solutions	A52	Level 4
Viscon Australia	T46	Level 1
ViscoTec Pumpen- u. Dosiertechnik GmbH	Q61	Level 1
Visy Technology Systems	A12	Level 4
W & P Reedy	D47	Level 4
Walls Machinery	N41	Level 4
Watson-Marlow Fluid Technology Group	Q12	Level 1
Wave Industries	Y62	Level 1
Wells Hygiene	P40	Level 1
Wesmartin	F62	Level 4
What's New in Food Technology & Manufacturing	P20	Level 1
Wiley	Q4	Level 1
Wilmar BioEthanol	V17	Level 1
Worldwide Coding Solutions	L62	Level 4
Xiongxi Xuri Paper Plastics Packaging Co Ltd	V60	Level 1
Xylem	P30	Level 1
Zhejiang Ribon Intelligent Equipment Co Ltd	T57	Level 1
Zhucheng Jinding Food Machinery Co Ltd Guangzhou Branch	V53	Level 1
Zhucheng Xinxudong Machinery Co Ltd	T58	Level 1



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Mon 17 July - 11 am

Taking action to tackle food waste challenges

Ron Cotterman, Sealed Air

To address the issue of food waste as it impacts our future, the environment and the long-term profitability of our industry, Sealed Air commissioned a groundbreaking, two-year study to capture both consumer perceptions about food waste and food loss results within the retail environment. For the first time, recently collected results for Australia and New Zealand will be presented; key findings will be compared and contrasted to a comprehensive global survey of 11 countries spanning four continents.

The conclusions from this research provide valuable insights on how to help ignite and guide the development of food waste prevention and sustainability strategies across the food supply chain. Results demonstrate a clear business case for food brands and grocery stores to not only manage food waste, but to prevent food waste from occurring in the first place while improving their own customers' retail experience.

Mon 17 July - 12noon

Steam infusion

Stuart Rigby, Food Processing Equipment

Jet Cook Steam Infusion delivers fast, flexible and efficient liquid food processing solutions using high-performance technology to enhance manufacturing businesses.

The system offers significantly reduced processing times and dramatically cuts clean-in-place requirements, without compromising on quality or flavour. It is a revolutionary fluid processing solution that can homogenise, emulsify, entrain, pump and heat with impressive performance.

The cutting-edge technology also provides the potential for reduction in ingredient quantities, such as starch, fat, salt, gums and spices — all recipe dependent.

Mon 17 July - 1 pm

Mixed reality — the future of decision-making in the food supply chain

Brett Wiskar, Wiley

Using visual tools to empower teams and backing them up with smart systems like machine deep learning can provide the smartest supply chain in the world.

Computer vision, virtual, augmented and mixed reality, combined with real-time and contextual data are empowering industry to change how decisions are made. Businesses in the food value chains need to anticipate and react to inputs and seek better outcomes. Companies can make better calls and drive value with high quality and more objective data. Computer systems can 'see', assess, decide or support the ability to make judgement calls.

Mon 17 July - 2 pm

A new era in foreign body identification — learn how to protect your brand

Raymond White, Thermo Fisher

This talk will consider FB identification (metal and glass) in food using handheld X-ray fluorescence (HHXRF) analyser technology. And, Fourier Transform-Infrared Spectroscopy (FTIR) technology for identification of organic matter.

Metal can come in contact with food during the manufacturing process and can therefore contaminate product. Manufacturers then need to find the source of the metal, which can take many hours resulting in loss of production time.

HHXRF technology now allows users to conduct spectral fingerprints of their production line to determine the source of the metal contamination for quick action and repair.

Mon 17 July - 3 pm

Intelligent information-driven manufacturing: the path to Industry 4.0

Trent Munro, Matthews Australasia

With the advent of new technologies like IoT and talk of connecting enterprise, how can food and beverage manufacturers leverage existing systems and equipment to work smarter, improve efficiencies and productivity rather than invest in all new green fields and latest technology?

Many medium and small manufacturing enterprises are asking the question of how they can be ready for disruptive technologies and what they can do to improve without a whole lot of investment or setting up a new production facility.

Tues 18 July - 11 am

Labelling and the law

Andrew Davies, Food Authority NSW

Find out where the NSW Food Authority fits in the national perspective and explain the labelling provisions they govern under the Food Standards Code. Andrew will discuss current issues and outline the Food Authority's approach to compliance and enforcement. The new labelling portal that provides industry and consumers with an easy-to-understand guide to labelling laws in Australia and NSW will also be introduced.

A revolutionary mixer/tumbler



utilising standard 200 litre trolleys



- Operation based on standard 200 litre trolleys
- ZERO loading time
- ZERO unloading time
- Minimum cleaning time
- Very quick mixing times
- Vacuum as standard
- Variable speed 2 to 13 rpm
- Transfer hood similar size to trolley allowing thorough mixing

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July 2017

Processing can't be more simple

GAROS GBT 300 mixers/coats/marinades

(Salads, Poultry, Meats, Nuts and Snack Foods)



Batched ingredients
in the trolley



Trolley pushed into the
machine



Run the
programmed cycle



Trolley with the finished batch
discharged for further processing

Before and after mixing results with the GAROS GBT 300

VEGETABLES
SALAD



After 1 minute

CHICKEN COATED
WITH SPICES



After 5 minutes

MEAT COATED
WITH SPICES



After 1 minute

MAYONNAISE BASED
POTATO SALAD



After 12 minutes

To see the
video go to
globalms.com.au
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GBT300

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Tues 18 July - 12 noon**Getting food to market — making the most of your food label***Melissa Makris, Merieux**Nutrixciences*

Getting your label right is an easy way of preventing unnecessary expense and associated brand damage, and it is also a great way of promoting your product.

This workshop will look at both sides of labelling — the basics of compliance and its marketing potential.

Whether you sell directly to the customer or through a large retailer, the same risks apply. This workshop will provide useful tips on common labelling errors as well as explaining recent changes to country of origin labelling and Health Star Ratings. Ways to safely promote the positive attributes of product in a manner that is neither false nor misleading will also be discussed.

Tues 18 July - 1 pm**How technology has advanced mobile robots, and how they can help improve food processing***Chris Probst, Omron*

Robots are being increasingly used to improve efficiency and productivity in manufacturing processes. While many people are familiar with fixed mounted robots, there have also been significant advances in mobile robot technology recently.

Mobile robots are able to carry loads between locations, and can do so 24/7 without rests or breaks.

Autonomous intelligent vehicles (AIVs) are a far more flexible transport system. As their name suggests, AIVs are autonomous and are therefore able to chart routes for themselves. They do this by storing a digital floor map they have previously determined. They do not use fixed sensors or markers along their route.

Tues 18 July - 2 pm**Integration of hygienic drainage systems into food processing designs***Kate Jennings, ACO Aus*

In a survey of 10,000 swabs in high-risk areas, 23% of drainage was found to contain the *Listeria* pathogen. *Listeria* can kill vulnerable humans and this must be taken seriously. Unless directly capturing wastewater from equipment, little thought is given to drainage by owners and designers of food processing and preparation applications. However, drainage is critical to the functioning of a food processing plant, not only to capture wastewater from operations, but also to enable cleaning of the entire plant.

In this talk, ACO will discuss the presence of *Listeria* and other pathogens in processing environments, describe how drainage elements can be used to separate high- and low-risk areas and discuss how drainage can be designed to facilitate full cleaning and prevent pathogen contamination.

Tues 18 July - 3 pm**Combating the cost of increased entry-level skill requirements in the FMCG sector***Ed Milne, COZ Wine Bayside**Group*

With technology advancements occurring more rapidly, skill and capability requirements at entry level are increasingly complex. This has significantly increased the time, effort and cost of engaging and training new employees.

Many of the skills new employees require are not linked to Australian education standards. Without these linkages, this becomes a problem for employers. Furthermore, there is a distinct lack of funding available from the government to meet these skill requirements. It takes longer and longer to train people to perform in the job, even if they have qualifications. This presentation will explore these issues and potential solutions for FMCG employers.

Wed 19 July - 11 am**Food safety program validation, shelf-life determinations, routine quality control of products***Glen Pinna, Biotech Laboratories*

This presentation will cover food safety program validation, shelf-life determinations, routine quality control of products and evaluating laboratory reports against the FSANZ Food Standards code and supplementary guideline documents. It will take approximately one hour plus Q&A. This will not be a promotional presentation but a generic information guideline for all food manufacturers.

All food businesses are required to have a food safety program. Once this has been completed it has to be validated to prove it is effective in ensuring the provision of safe food. Laboratory testing is required to validate the established food safety program.

The number of times the food needs to be evaluated during the shelf life and the period of testing is too often solely based on the laboratory advice. This may lead to over-testing and high expenses. It is important that you get advice from regulatory bodies before you decide on a validation protocol.

Wed 19 July - 12 noon**7 facts about *Listeria* you did not know***Louis Petrin, Arrow Scientific*

Listeria is a deadly food pathogen and still the reason for many recalls. Knowing your enemy is the basis for effective risk reduction.

Wed 19 July - 1 pm**Gain more refrigeration capacity and use less energy with your current refrigeration plan***Eddie Lane, Cold Logic*

Cold Logic can address the effect of oil fouling in refrigeration systems operating chillers, freezers and plate freezers through the use of a refrigerant side treatment program. As studied over many years and documented by global society ASHRAE, oil fouling within the refrigerant side of refrigeration systems can lead to considerable efficiency losses and increased energy use. Studies have shown that oil layers that build up within the refrigerant side of the coils are non-conductive. The energy losses can be as much as 30%, dependent on the age and condition of the refrigeration equipment.

A large, cylindrical industrial storage tank, likely for water or wastewater, is the central focus of the image. The tank is made of metal panels held together by rivets. A dark blue rectangular sign is affixed to the tank, featuring the 'HYDROFLUX' logo in white, bold, sans-serif capital letters. Below the logo, the words 'WATER | SCIENCE | TECHNOLOGY' are written in a smaller, white, sans-serif font. The tank is set against a dramatic sky with soft, orange and yellow clouds, suggesting a sunrise or sunset. The overall composition is a low-angle shot, making the tank appear imposing and industrial.

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LEVEL 1

Y26



Natural red food colouring

For many years, processors have searched for a natural, organic replacement for producing a red food colourant. Sphere Foods' Perfect Red, available in a crystal form, is useful across a wide spectrum of food products.

The product is a crystal, not a dust or liquid, so it is easy to use and mess-free. It has a five-year shelf life from date of manufacture and does not need refrigeration during transport or storage. There are multiple colours for use in beverage and food products.

Highly concentrated and completely soluble, the crystal is said to provide greater colour stability than other natural products and does not precipitate out of product. This gives a longer finished product shelf life — up to three times longer than other comparable product, according to the company. It is free of sulfur dioxide and does not contain carriers, meaning it is low in sugars and calories. The supply is said to be as stable as the product itself.

Sphere Foods

www.spherefoods.com

LEVEL 4

M3

Flotation washer for leafy vegetables

The Sormac Pulstar flotation washer for leafy vegetables has a 20% lower water capacity than the previous version of the product, leading to a considerable daily saving in water consumption. It also means that less time is spent on filling and emptying.

By constantly injecting air through alternately operating sections of the air pipes, the peristaltic system ensures that the dwell time of the leaves in the washer is consistent. If desired, this can be programmed for up to 2 min. In the case of mixed salad leaves, it also ensures that the different types of leaves are thoroughly mixed, saving the need for an extra mixing drum.

The process parameters, such as the dwell time for different products, can be easily automated because the washer is equipped with two frequency-driven pumps.

Reactive Engineering Pty Ltd

www.reactive-eng.com.au



Storage system

The Viscon Matrix storage system is a fully automated system to store, sort and further handle products like pallets and similar sized articles. These different loads can even be handled at random within the same system.

The system operates with innovative wireless satellites instead of traditional chain-driven storage lanes or telescope movements. Vertical conveyors distribute the load to the required levels. Every level contains at least one horizontally moving shuttle, which transports the load to the required storage lane. The shuttle carries a self-powered satellite device that runs on rails in the storage lanes for loading and unloading pallets. Viscon's fully integrated in-house software ensures efficient routing and comes standardised or custom made.

The storage system has many advantages compared to products like stacker cranes (AS/RS systems), including: a 70% increase in storage density, according to the company; 24/7 capacity; high performance, due to simultaneous orders on each individual layer; a compact design that ensures optimal use of the user's building area; low maintenance, due to a minimal amount of driven components; safe access, by moving components to one side; and control software which can be integrated seamlessly. It is flexible and functional in temperatures as low as -30°C.

Viscon Australia

www.hortraco.com

LEVEL 1

T26

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www.3M.com.au/foodsafety

¹ 3M internal data

Portability, pourability and reclosability



When seeking an enhanced flexible packaging solution, Giants Sunflower Seeds' goals were to find the solution to fit with end-consumer usage behaviours and needs. So portability, pourability and reclosability became the driving considerations for this on-the-go, sharable snack.

The Zip-Pak Pour & Lok quickly emerged as the solution for the brand, supply chain and consumers. Following Giants' conversion to pouches featuring Pour & Lok, the company experienced higher production capacity, improved processing speeds and less scrap and downtime. This boost in overall efficiency was an important factor in enabling Giants Sunflower Seeds to expand its line to 14 flavours, all of which now use the Pour & Lok closure.

Pour & Lok can be pre-applied using Inno-Lok equipment and can run on standard vertical form fill seal (VFFS) machines with a simple side gusset modification. In addition to being a solution for products like nuts and seeds, Pour & Lok technology is also suitable for products like cereal, grains, candy and pet food or treats.

ITW Zip-Pak Pty Ltd
www.zippak.com

LEVEL 1
Y29

Piping and fitting system

Coolsafe is a pre-insulated double containment piping and fitting system specially designed to optimise the entire secondary cooling cycle by reducing energy and installation costs.

As a result of the system's innovative installation procedure, conventional butt or electrofusion welding techniques can simultaneously weld both the inner and outer pipe quickly and safely, forming a leak-proof system. Other features include low pressure loss, high energy efficiency, UV and corrosion resistance, a high temperature range of -30 to +60°C, no incrustations and no condensation.

Made from high-grade PE 100, installation is safe and quick as no hot works or lagging is required. The system is also easy to install in tight spaces due to its low weight (30% less than metallic piping systems, according to the company) and reduced outside diameter.

The system is suitable for mixed consumer/production spaces such as breweries, wineries, cold storage, commercial refrigeration and cooling applications in commercial buildings. All of the components are moulded and insulated to strict tolerances in accordance with international standards ASTM D2837 and DIN 8077. A complete range of fittings is available.

Fusion

www.fusionaus.com



High-strength magnet

The Eriez Xtreme RE7 Tube Circuit has advanced rare earth permanent magnet technology resulting in a product that is 13 to 40% stronger than other magnets in head-to-head pull tests performed by The Pennsylvania State University (Penn State).

When looking at which commercial tube magnet most effectively removed dangerous ferrous metal and weakly magnetic contaminants from process flows, Penn State concluded that the pull force of the Xtreme RE7 Tube Circuit was substantially stronger than that of any magnets from the other 13 companies tested. Eriez's magnet was also among the best performers in terms of magnetic flux density.

The Xtreme RE7 magnet circuit is available in all Eriez tubes, grates and liquid line traps used in food, plastics, pharmaceutical, mining, foundry, chemical and other applications. The magnet is claimed to surpass previous models with greater holding force and improved separation efficiency. For customers in the process industries, the increased power of the Xtreme RE7 has a direct and positive impact on product purity and plant productivity.

For more information: <http://en-au.eriez.com/Products/Index/Magneticseparators>.

Eriez Magnetix Pty Ltd
en-au.eriez.com



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Food-grade flooring system

The Silikal flooring system is a heavy-duty, hygienic and easy-to-clean flooring system. It can be made slip-resistant to prevent slips and falls, making it suitable for use in both wet and dry surface areas. It has also been certified as food-safe by reputable organisations such as HACCP International and Canadian Food Inspection Agency.

The flooring system can be used in areas subject to high mechanical abrasion, forklifts load and chemical attack. Its high compressive and flexural strength make the system suitable for use in the food industry as it can withstand constant punishment and heavy-duty traffic.

The floor cures with full mechanical and chemical resistance in less than 2 h. Installation can be completed overnight with zero or minimum downtime. The flooring will even cure within 2 h in temperatures below zero, down to -25°C. It is thus suitable for areas subject to extreme temperature, such as outdoor areas and cold storage.

Due to its non-porous nature, water, dirt and bacteria rest on the surface and are unable to penetrate the Silikal floor, making it hygienic and easy to clean. The floor can also be applied over existing ceramic tiles, meaning installation can be completed in a higher turnaround time.

Silikal GmbH
www.silikal.com



Corrosion-resistant chain

Tsubaki's G8 Series Neptune corrosion-resistant chain is an RS roller chain that combines protection against corrosive environments and maximum chain strength.

The company's solution is based on a two-layer protection scheme applied to high-quality carbon-steel chain components. A top-coat resin protects the chain from physical impact and forms the frontline defence against corrosive agents. Beneath this is a base coating which prevents oxidation from reaching the chain.

The coating system is applied prior to the chain assembly processes to ensure that each chain component is completely coated. The application process is at low temperature so it will not affect chain strength.

The result is a carbon-steel chain that can be used in wet environments and even underwater. It is available as roller chain and as single- and double-pitch conveyor chain. The conveyor chain is complemented by a range of attachments that have the same two-layer treatment.

The chain has good resistance against alkaline chemicals such as sodium hypochlorite and sodium hydroxide, which are commonly used in the food industry to clean and disinfect.

The coating is RoHS compliant and environmentally safe compared to other industry standard coatings such as lead, cadmium, mercury or arsenic. It is therefore suitable for use in industries that are phasing out hexavalent chromium from their plants.

With an operating temperature range from -10 to 50°C, the Neptune chain is suitable for food and beverage uses including food conveyors, meat processing, washdown areas, high-humidity areas, food packing machines and spiral conveyors.

Tsubaki Australia Pty Ltd
www.tsubaki.com.au



High impact-resistant pallet

Ozkor has launched its latest injection-moulded, high impact-resistant plastic pallet, the MP-1165. The pallet's top deck has been designed with wide recesses that enable forklift tines to be positioned under the boxed meat and lifted completely independent of the pallet. This enables drivers to deposit the load directly into the shipping container without the use of slip sheets.

The plastic pallet is constructed with high impact-resistant virgin polymer materials that can operate at low freezer room temperatures of -30°C. Additional measures are taken to enhance the pallet's ability to mitigate damage by incorporating impact-resistant inserts in the side walls to extend the pallet's service life, particularly in environments which are operationally demanding.

Ozkor Pty Ltd
www.plasticpallet.com.au

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Considered introducing a Drug and Alcohol testing program at your workplace?

Pathtech are Australia's largest supplier of saliva based detection devices within Australia with extensive experience in the Food Production and Manufacturing Industry. Our devices can be used to support an in-house testing program, or alternatively, we can assist with identifying a testing provider for your workplace.

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- › The Securetec DrugWipe detects current and recent drug use & requires only a small amount of saliva (just a wipe down the tongue) to provide accurate, fast test results in 8 minutes
- › Urine Drug Detection and Breath Alcohol Breathalyzers also available
- › Pathtech has a national presence and experience across a wide range of industries where employee health and safety is paramount
- › We can assist in the development of new D&A policies and provide detailed training and continued after sales support

Visit us at stand Y51 and request a FREE sample of Australia's no 1 selling saliva testing device to learn more.

Or for more information, visit www.pathtech.com.au/foodscienceandtesting/ or contact the Pathtech team on 1800 069 161.

Which stainless steel grade is best for food manufacturing environments?

Stainless steel is a superior material to use in manufacturing equipment and it does actually stain less easily than other iron-based metals — but it is not completely stainless. Inevitably it will be marked by fingerprints and grease, develop discolouration and eventually rust. However, stainless steel can withstand more abuse before showing wear and tear than other build materials.

The benefit of using stainless steel over other metals is its innate ability to form a passive layer that prevents corrosion. The chromium which is found in stainless steel reacts with oxygen environments much the same as iron, which results in rust. However, only a very fine layer of chromium will oxidise and the chromium oxide is highly durable and non-reactive. It adheres to stainless steel surfaces and won't transfer. It is also self-renewing; if it's removed or damaged, more chromium will react with oxygen and replenish the barrier. Therefore the higher the chromium content, the faster the barrier repairs itself.

Additional benefits of using stainless steel include:

- superior resistance to chloride;
- high and low temperature resistance — resists scaling and maintains high strength at high temperatures while also showing exceptional toughness at cryogenic temperatures;
- improved resistance to pitting and crevice corrosion;
- ease of fabrication;
- strength — the cold work hardening properties of many stainless steels can be used in design to reduce material thickness and therefore reduce weight and costs;
- aesthetically appealing;
- life cycle characteristics — stainless steel is a durable, low-maintenance material and is often the least expensive choice in a life cycle comparison.

Like all metals there are varying grades of stainless steel, each with a different alloy composition, which results in different physical characteristics.

To qualify as stainless steel there must be at least 10.5% chromium. Depending on the grade it may contain higher levels and additional alloying ingredients. The two most common

grades are 304 and 316. The main difference is the addition of molybdenum, an alloy which dramatically enhances corrosion resistance, especially for more saline or chloride-exposed environments.

Understanding the difference between stainless steel grades 304 and 316

304 stainless steel

304 grade is the most common form used around the world because it still offers excellent corrosion resistance at an affordable price. It typically contains between 16 and 24% chromium and up to 35% nickel. The fact that it can withstand corrosion from most oxidising acids means its durability makes it easy to sanitise and it is suitable for kitchens and food applications. However, it is susceptible to corrosion from chloride solutions, which means if industrial cleaning agents are being used, for example in a factory or for clean down, then the longevity will be reduced.

316 stainless steel

316 grade has almost identical physical and mechanical properties as 304 stainless steel but the key difference is 2–3% of molybdenum. This addition increases resistance, particularly against chlorides, corrosive chemicals and industrial solvents. There are also improvements in steel resistance to pitting and crevice corrosion.

316 stainless steel is suitable for industrial applications involving processing chemicals, highly sterile factory environments, medical and pharmaceutical production as well as high saline environments such as coastal regions and outdoor areas.

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LEVEL 1
R55

Particle separation, screening and dewatering

Johnson Screens has developed a Pneumatic Wiper System to suit its range of Run Down Units up to 1200 mm wide. Suitable for animal hair, fat, waste and similar products, the pneumatic wiper system assists in moving solids down to the bottom of the screen and cleaning the slot. Available as an optional extra, the wiper systems can be retrofitted to current units at Johnson Screens' manufacturing plant Brisbane.

To complement the range of Vee-Wire Screens, Johnson Screens also offers Noggerath screw press and screw sieves for dewatering of various products containing solids. Suitable for dewatering, compaction, pressing and conveyance of solids, combined with the optional washing out of soluble organic constituents, these products provide high performance at a low operating cost.

Aqseptence Group

www.water.bilfinger.com

LEVEL 4
B50

Freeze dryers

Cuddon freeze dryers are exported world-wide as turnkey projects and supported by local networks and online control system support.

Cuddon manages delivery, on-site installation, commissioning, staff training and supply documentation. Spare sets of product trays and tray trolleys are included, allowing optimal turnaround and utilisation of the equipment.

The company has good experience providing freeze-dry solutions for the food, dairy, protein and probiotic industry. The support and consultation process is managed in confidence.

Features provided by the company include: dairy standards for the surface finish of trays, chambers and modules; a CIP option for chambers; removable shelving modules with flat shelf plates at the top and bottom, providing an easy clean; clean room/isolation for plant; freeze dryers designed for heat-sensitive products; standalone touch screen control system, with remote access; and experience in integration of control logic to customer SCADA.

Cuddon Limited

www.cuddon.co.nz



LEVEL 1
P15

Climate systems

Munters has a range of climate systems including the ML Plus Climate System with air flows up to 5500 m³/h and the MX² Plus Climate System with airflows from 1000–12,300 m³/h. Both of these systems are fully integrated in Munters' Genesys selection software.

Both systems offer: full flexibility — pre-engineered modules, modulated control to minimise energy consumption, high-quality casing, a compact design and a small footprint. Installation is simple, basically plug and play. There is one CE mark for the complete system and it fits to standard ISO ductwork.

Munters Australia

www.munters.com.au





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LEVEL 4

D35

Pack and seal systems for ready meals

Confoil's Pack and Seal systems are designed for busy kitchens and are suited to aged-care and Meals on Wheels organisations. Comprising custom packaging, lidding and machinery solutions, options can be tailored specifically to kitchen layouts, staff ratios, cooking methods and the packaging requirements of the consumer.

Meals are packed into aesthetically pleasing paperboard or pulp trays which act as a natural insulator, so the packaged meals are pleasant to handle after heating.

The trays are never brittle and can withstand temperatures of -40 to 210°C .

Importantly, the transparent heat sealable lids allow the meal to be viewed, and the generous film overhang allows for simple removal of the lidding.

Packaging options within the range are varied, from large and smaller portion single-serve meal sizes, to pulp containers with 2 or 3 separate compartments.

Dessert and soup specific packaging styles are also available. Many of the trays can also be custom printed with company logos, corporate colours or messages.

To complete the system, a choice of cost-effective heat sealing machinery is available, from ergonomic benchtop sealers to inline automatic models.

Confoil Pty Ltd

www.confoil.com.au

LEVEL 1

Y62

Data logger for process monitoring, control and data recording

The Hawk-Eye 800 is a professional, user-friendly solution for both local and remote process monitoring, control and data recording. It has been designed for small to medium applications.

It has the following hardware features: eight configurable analog inputs; four derived inputs; four digital inputs; eight relay outputs; two isolated analog outputs; a rugged IP65 enclosure; an in-built, 10.6", high-resolution, full-colour touch screen; and Wi-Fi connection.

The product is supplied in three versions that can be tailored to the user's exact requirements: the Hawk-Eye 800 Bronze version, which is for monitoring, recording, alarming and reporting only; the Hawk-Eye 800 Silver version, which also includes two PID and two on/off controllers; and the Hawk-Eye 800 Gold version, which includes four PID controllers and four on/off controllers as well as full PLC capability.

The device can be applied to hundreds of applications and is easily configured as a food temperature safety system. It will send intelligent alarm messages to any number of email recipients as soon as a parameter moves outside its allocated limits for a configurable period or returns within the allowable limits.

It will also email and save daily scheduled reports in csv format, saving on labour and ensuring records are free of human error. Those reports can be analysed using Excel or Wave Industries' own user-friendly software, which produces a graph and can save it in any photo format. Users can log into the device securely and operate it just as though they were on-site.

Wave Industries Pty Ltd

www.waveindustries.com.au



LEVEL 1

P4

High-speed roller doors

The MTI Qualos PVC High Speed Roll-Fast Doors are predominately made with a clear panel to allow for vision when the door is in a closed position.

The doors are suited to the manufacturing and food industries, with opening speeds from 800 to 2000 mm/s, cutting opening time to minimise climatic impact.

The doors come with a microprocessor-based controller, with options for inductive loops, microwave sensors, push-buttons, infrared sensors, remote control and interlock between doors.

MTI Qualos Pty Ltd

www.mtiqualos.com.au



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Gates offer belting solutions designed to help your operation perform better.

With average processing facilities charged with moving many thousands of products per day, the importance of optimising production, while satisfying strict FSANZ sanitation standards, is critical. The types of drive systems you run are key to determining the level of your operation's success.

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Size matters

Selecting the right heat exchanger for your food processing needs

Thermal processing is an essential part of food production. Whether cooking, pasteurising or sterilising, or heating or cooling a range of products, it's a safe bet that most food producers will be using a heat exchanger to carry out their thermal processing requirements.



HRS Unicus Series scraped surface heat exchangers are suitable for products with complex properties.

Yet with such a variety of applications possible, it's important that food processors select the right heat exchanger for their individual requirements.

Know your process

There are a number of types on the market: plate, tubular, corrugated tube, scraped surface, etc. Each is suited to a particular application, so think carefully about your process, including the nature of the material/s to be heated or cooled, the objective of the process (such as cooking or pasteurisation) and any restrictions of the environment where the heat exchanger is to be used.

The driving force for heat transfer is the difference in temperature between the two substances (often, but not always fluids). In the case of a smooth tubular heat exchanger the temperature of two simple fluids, such as water and milk, changes as they pass through the heat exchanger. One of the reasons for making corrugated tube and scraped surface heat exchangers is that they are suitable for fluids and materials with complex properties, such as viscous and non-Newtonian fluids like custards and sauces, or for materials containing particles or sediment such as fruit purees. You should therefore always be mindful of the material to be processed before selecting your heat exchanger and it's

a good idea to seek professional advice from manufacturers and their agents, to help with the selection process.

One size does not fit all

Once the correct type of exchanger has been chosen, food processors must then make sure that the model supplied is correctly sized for the job. In other words, that it offers the right amount of heat transfer for the fluid/s being treated and at the throughput required. The heat exchanger must have a large enough heat transfer area for the specified fluids and their specified inlet and outlet temperatures. Most calculations should also factor in variables such as whether the heat exchanger operates using counter-flow or parallel flow.

Breaking down barriers

Another important factor controlling heat transfer is the resistance to heat flow through the various 'layers' that form a barrier between the two fluids. There are effectively five of these layers:

1. The inside 'boundary layer' formed by the fluid flowing in close contact with the inside surface of the tube.
2. The fouling layer formed by deposition of solids or semisolids on the inside surface of the tube (which may or may not be present).
3. The thickness of the tube wall and the material used, which will govern the resistance to heat flow through the tube itself.
4. The fouling layer formed by deposition of solids or semisolids on the outside surface of the tube (which may or may not be present).
5. The outside 'boundary layer' formed by the fluid flowing in close contact with the outside surface of the tube.

The values for numbers 2 and 4 can usually be supplied by the client based on experience, while the designer of the heat exchanger will select the tube size, thickness and materials to suit the application. The resistance to heat flow resulting from numbers 1 and 5 (known

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as the partial heat transfer coefficients) depends both on the nature of the fluids and the geometry of the heat transfer surfaces themselves.

Creating turbulence

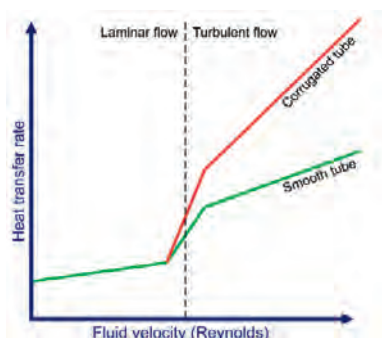
One way to prevent the build-up of these layers is to increase the speed at which the fluid passes through the heat exchanger so that turbulence is formed and the boundary layer breaks away from the surface of the tube. This is the point at which so-called laminar flow (with the fluid passing through in smooth layers, where the innermost layer flows at a higher rate than the outermost) becomes turbulent flow (where fluid does not flow in smooth layers but is mixed or agitated as it flows).

The speed at which this occurs is influenced by many different factors, but in order to quantify it for specifying heat exchangers, engineers use something called the Reynolds number. This is determined by the diameter of the tube, the mass velocity of the fluid and its viscosity. Reynolds numbers of less than 2100 describe laminar flows, while numbers above 10,000 describe full turbulent flows.

Between the two values is an area of uncertainty called the transitional zone where we see a general transition from full laminar to full turbulent flow. In practice, engineers try to provide solutions outside of this zone. Tube deformation such as corrugation helps to increase



Laminar flow is influenced by several factors. Using the Reynolds number allows engineers to specify heat exchangers accurately.



Non-Newtonian products, such as custard, can be handled safely with corrugated tube and scraped surface heat exchangers.

the heat transfer performance once the turbulent flow area (Reynolds > 2100) has been entered. This is the main reason for using corrugated tube heat exchangers. However, it is also important that increasing turbulence in the flow of the material does not create issues with the product itself. For example, with

pizza sauce, excessive turbulence can make the sauce sheer, leaving it runny and unsuitable for use. In such cases, corrugated tube heat exchangers are unsuitable and scraped-surface models can be applied, optimising the scraper speeds to optimise on shearing behaviour. In turn, this requires a different set of calculations to be performed although the thermal and physical properties of the product remain the same.

State-of-the-art calculations

As with any kind of science, the mathematics and understanding of thermal dynamics is continuing to evolve and improve. However, much of the literature commonly used to build calculations and model heat exchanger performance can be up to 80 years old, and does not always reflect the most recent science.

Also, while there is scientific literature for the behaviour of fluids in smooth and corrugated tubes, there is little published data on scraped surface heat exchangers. Using our experience, and the most recent scientific data available, HRS has produced a new state-of-the-art software program which we use to calculate the necessary size of our heat exchangers. It is already producing some interesting results and giving new insights into how best to design tubular and scraped surface heat exchangers which provide the very best levels of performance.

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www.hrs-heatexchangers.com

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LEVEL 1
R56

Foreign matter capturing system

FMCG Industry Solutions' foreign matter capturing system actively captures metal, glass, sand, soil and dust particles from tyres and boots, effectively minimising the transportation of contaminants into a plant.

The risk of product contamination can be reduced by placing the ProfilGate system across entrances to warehouses, production areas, processing areas, maintenance departments and other high-risk areas.

The weight of the forklift, trolley or person crossing the capture system activates the brushes, and the dirt and contaminants are collected in the stainless steel tray. The brushes have been developed with optimal angle, hardness and height to actively remove and capture the dirt. In most circumstances this tray only needs to be emptied monthly.

Certified for weights up to 10 t, the system requires no power and little maintenance.

For added hygiene a wet version of the system not only cleans tyres and shoes but sanitises them as well.

FMCG Industry Solutions Pty Ltd

www.fmcgis.com.au



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LEVEL 4
A53

Multilane metal detection

The single Dynamic Inspection multilane search head comprises separate apertures with individual products being inspected by each one. The main advantage of this approach is that there is only minimal widening of the conveyor belt to accommodate a single search head as opposed to installing individual metal detectors or utilising a wide aperture to inspect all items at once. This reduces both the cost and the footprint.

Each aperture has its own reject station, meaning individual products are rejected rather than multiple products. All apertures are controlled from the one control panel, which streamlines operator access. Multi-aperture units are available in two, three, four or more apertures.

The detector features FM Software which enhances detection capability.

OFI

www.ofiinspection.com.au



LEVEL 1
X29

Linen and uniforms

AlSCO has released a number of practical products, including a reversible denim apron, a flex chef's jacket and rustic napkins.

The reversible denim apron, part of the Cutting Edge range of hospitality workwear, features crossover backstraps, a two-part front pocket designed to hold an iPad and a hanging strap so the apron can easily be hung on a hook or hanger when not being worn. Made of denim, it is reversible and can also be worn as a waist apron if folded.

AlSCO's long-sleeved flex jacket features charcoal contrast stitch and has concealed front snap domes, a sleeve pocket and a contouring side knit panel. The jacket has been designed to meet the demands of chefs.

The rustic napkins are available in both beige and charcoal.

AlSCO Pty Ltd

www.alsco.com.au

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BRANCHES AND DISTRIBUTORS IN ALL STATES AND NEW ZEALAND

LEVEL 1
P39

Ensuring traceability from paddock to plate

Product genealogy and material traceability is becoming an industry standard for Australian businesses and is essential when competing in the global marketplace.

Food Safety Practices and General Requirements (Standard 3.2.2) state suppliers must be able to trace one step back and one step forward. While most businesses can do this, many do not use the most efficient method. So if something goes wrong, companies cannot minimise the impact nor demonstrate to their clients that they can manage the situation in a fast and efficient manner.

Being able to minimise and identify batches that were non-standard instils confidence in consumers and the whole supply chain, demonstrating that users have good control of their businesses.

To make accurate decisions in any manufacturing business, access to operational data so users are empowered to make informed decisions is essential. The challenge faced by many businesses is getting this operational data in an accurate, timely and correctly formatted manner. Cromarty specialises in this area and can work with companies to overcome these hurdles.

Cromarty

www.cromarty.com.au



Sludge dewatering technology

Hydroflux HUBER Q-PRESS sludge dewatering units are suitable for the food and beverage industry. The technology is an alternative to centrifuges and belt presses, whose drawbacks can include high wear and maintenance, large wash or flush water usage, constant overflows, odour generation and poor guarding.

Combining a fully enclosed and guarded unit with speeds below 1 rpm and dewatering performance that equals or exceeds a centrifuge or belt press, the HUBER Q-PRESS offers a small footprint, low maintenance and a safe, odour-free experience.

Hydroflux Industrial Pty Ltd

www.hydrofluxindustrial.com.au

LEVEL 1
R15

Drainage channels

To prevent the contamination of harmful bacteria, a range of hygienic stainless steel channels has been designed by ACO Polycrete to meet stringent industry requirements.

The deep-drawn bodies enable complete drainage, thereby eliminating stagnant wastewater, smells and microbial growth. The designs incorporate large radii in the channels to ensure ease of cleaning.

ACO Polycrete Pty Ltd

www.acoaus.com.au



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Flavours and additives

Under the brands of Bronson and Jacobs and Keith Harris, Ixom supplies chemicals, additives and flavours to the dairy, food and beverage industries.

The Bronson and Jacobs offering includes a comprehensive range of chemicals, ingredients and additives which span the full breadth of applications in the food, beverage and nutrition sectors.

A supplier of locally formulated and manufactured flavours, Keith Harris's product range includes the Flavocol one-shot flavour and colour delivery system.

The Keith Harris Gold Badge range of natural flavours is extensive from the browns to the fruits and includes vanilla extracts and natural raw materials that deliver the exact profile required. The company also supplies a comprehensive range of authentic dairy flavours covering the full spectrum of applications, including cheese, butter, yoghurt, sour cream, sugar reduction, mouth feel and masking.

IXOM Operations Pty Ltd

www.ixom.com/home

Machine blades and machine spares

Machines Knives Australia (MKA) is a Melbourne-based manufacturer of all types of machine blades and machine spares. These include most types of packaging and food machinery blades, sealing parts, tray sealing blades and tools, thermo former tooling and more.

The company makes a range of thermo former tools and parts, with quick-change inserts when running certain products so they can quickly revert back to their standard lines. Depending on pack sizes, this can assist greatly in providing the ability to run a different product with minimal fuss and downtime.

Whether the user needs a sealing plate replaced or PTFE coated, or a different sealing tool altogether, MKA will be happy to discuss any requirements.

Machine Knives Australia

www.mka.com.au



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LEVEL 1
X20

Natural coffee and tea extracts

The Coffee Brewmasters coffee extraction process produces a constant Brix and caffeine content along with a true bean type flavour. The natural process produces extract of 10–26 % Brix that is shelf stable for eight months at ambient temperature.

Unique flavour profiles can be created through bean selection.

With its first plant in Melbourne, the company has just completed and commissioned a new plant in Chicago, with another due to come online in the UK by the end of this year.

Tea extracts can also be created with facilities to eliminate tannin complexes and provide a 'sweeter' note tea extract with very clean pleasant flavours at high Brix options.

Flavorjen Pty Ltd
www.flavorjen.com

LEVEL 4
D56

Multidirectional ball belt

The uni QNB Ball Belt is a multidirectional belting product that enables a number of key functions. Its integrated rotating balls — at a surface density of 1550/m² — can be activated and deactivated to control the belt's multidirectional movement, allowing goods to be aligned, rotated and separated to order, with acceleration and deceleration of conveyor speed appropriately controlled.

An additional feature is the ability to slow the speed of the belt at certain points for such tasks as inspection. Auxiliary belts can be installed to create additional spheres of movement for products — turning them around or transferring them from left to right, for example.

Because the sockets for the balls are built directly into the belt links, the belt has 2.5 times the tensile strength of its nearest competitor, according to the company. Due to the belt's more closed surface, it is harder for contaminants to enter and hinder the balls' movement.

Rydell Beltech Pty Ltd
www.rydell.com.au



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www.cbsfoodtech.com.au



LEVEL 1

Y41



Process filter range

The Donaldson LifeTec process filter range captures dust, bacteria and the *Cryptosporidium* and *Giardia* parasites that could sicken humans and cripple food manufacturers in the event that these microscopic pests contaminated the product, providing assurance of filtration performance, stability and service life for sterile filtration.

The LifeTec cartridge is designed for manufacturers that must filter and sterilise water and other liquids to make mineral water, soft drinks, cheese, yoghurt, wine, beer and other beverage products. It has been approved for Food Contact Use according to FDA CFR Title 21 and (EC) No 1935/2004, providing assurance of filtration performance.

Manufacturers benefit from increased filtration media, according to the company, with up to 20% more media versus comparable products delivering higher flow rates and longer filter life. A rigid support cage resists the deformation that leads to media failure. The product's high-performance materials have been engineered for direct and indirect food contact for regulatory and audit compliance.

Donaldson Australasia Pty Ltd

www.donaldsonaustralasia.com.au

LEVEL 1

P7

wirebelt
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Wirebelt is the leading manufacturer of stainless steel conveyor belts for product handling and processing. Manufacturing range includes Flat-Flex[®], Eye-Flex[®], Compact Grid[™], Honeycomb and Spiral Woven Mesh. Wirebelt - for conveying, cooking, cooling, covering, drainage, heating and drying applications.

Flat-Flex[®] Compact Grid[™]



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SS316 displays and panel PCs

APC Technology will henceforth manufacture its FT displays and panel PCs using stainless steel grade 316 as its standard build material.

The decision to use grade 316 as a standard for the FT range has been based on the superior rugged properties and the higher corrosive resistance of SS316 compared to SS304.

APC Technology has opted to make stainless steel 316 the standard enclosure build material without any additional costs to clients who place orders after 1 July 2017.

Businesses who purchase from the FT range will potentially benefit from the additional resistance values of grade 316, resulting in a probable increase in ROI due to increased longevity of the solution without any increase to purchasing budgets.

APC Technology

www.apctechnology.com.au





Checkweighers

The Thermo Scientific Versa Flex Checkweigher and the Thermo Scientific Versa Flex GP Checkweigher are designed for dry applications such as baked goods, snack foods, prepared foods, condiments, pastas, rice, beans, baking ingredients such as flour, sugar, and personal care products including diapers, soaps and creams, along with pharmaceuticals. From light to heavy-weight packages, both the Versa Flex (fixed height) and Versa Flex GP (height-adjustable cantilever) checkweighers improve accuracy and reliability while decreasing product giveaway.

The newest addition to the product line uses a feature-rich controller and configurable frame design, to drive down total cost of ownership for dry package weighing applications.

It comes with easy-to-read colour touch screens, configurable security access levels, intuitive menu operation, a choice of nine standard languages and an easy product set-up with proprietary weigh engine using the Thermo Scientific AutoCalc signal processing system. The modular electronic design allows for easy repair and is customisable for most applications.

The checkweigher meets a variety of regional and international standards. Proprietary software with advanced automatic-zero algorithms ensures accuracy standards are maintained over time, regardless of environment. The high-torque sealed brushless motors allow trouble-free operation and long MTBF.

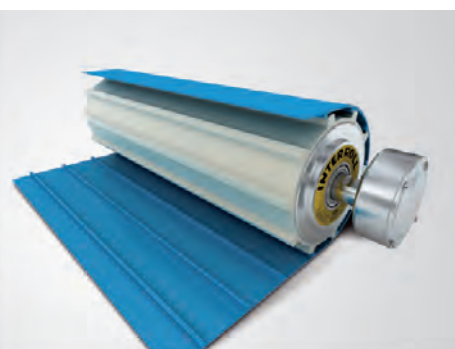
The sanitary design and ease of maintenance frames are designed to minimise flat surfaces and slots, thus reducing food build-up. The stainless steel conveyor beds with rapid-release conveyors and belts eliminate the need for tools to remove or replace them. The tool-less thumb screw adjusts the belt tracking and it has easy-to-adjust captive conveyor rollers.

Thermo Fisher Scientific

www.thermofisher.com.au



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> **Antoine Aveline**,
Industrial Engineer in Meralliance – a leading European producer of smoked-salmon

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INSPIRED BY EFFICIENCY

LEVEL 4

N23

Coding, labelling, inspection and integration solutions

Understanding accurately what's happening on the production line is vital to driving continuous improvement and enhancing a business's profits. Matthews Australasia will demonstrate a range of coding, labelling, inspection and integration solutions at foodpro 2017 — here are just five:

- 1. Serialisation:** Matthews' serialisation solution makes it more difficult for counterfeiters to sell fake product, because it's difficult to duplicate valid encrypted codes. Typically, serialisation codes are applied during manufacturing using specialised marking technologies.
- 2. Labelling:** Matthews will have a wide range of labelling technologies on display, including label printer applicators (LPA), label applicators (LA) and label printers.
- 3. Inkjet:** Continuous inkjet coders (CIJ) are suitable for marking irregularly shaped products and high-speed lines in food, beverages and groceries with graphics (such as logos) and text. They code variable information, including date codes, batch numbers, promotional codes, serialisation codes and product identification codes. Matthews will have the latest Linx inkjet coders on display at foodpro.
- 4. TTO:** Matthews will also demonstrate the Linx thermal transfer overprinters (TTOs), coding on to flexible packaging films and self-adhesive labels. TTOs are suitable for date/batch codes, logos, product descriptions, ingredients lists, nutritional panels and fully compliant high-density barcodes. TTOs print easily onto generic film packaging and so are a cost-effective printing solution, especially for snack foods, confectionery and fresh produce.
- 5. Lasers:** Matthews' laser coding solutions can apply permanent barcodes and human-readable text on primary and secondary packaging, including glass, plastics (such as PET, polystyrene and polypropylene), metal and cardboard. With no consumables and easy implementation, the laser coders are fast and cost-effective, with high-quality results. See Matthews' laser coders in action for anti-counterfeiting and brand protection, too.

Matthews Australasia Pty Ltd
www.matthews.com.au



LEVEL 1

Q12

3A and EHEDG certified pump

The Watson-Marlow Fluid Technology Group MasoSine Certa pump is suitable for the clean pumping of all food and beverage products.

Offering EHEDG (Type EL Class I) and 3A certification as standard, Certa is easy to clean for minimal maintenance and downtime.

The pump delivers high suction capability to handle viscous products. Unlike traditional pumps with rotors that cut through the fluid, Certa's sinusoidal rotor gently carries fluid through the pump to reduce shear while cutting power consumption by up to 50% with high-viscosity fluids.

Engineers in food and beverage plants are frequently faced with pumping high-viscosity products, ranging from frozen orange juice, deli salads and bakery produce, through to cheese curd and savoury pie fillings. Certa offers users a fully CIP-capable pump at flow rates up to 99,000 L/h. Users can be assured that media is pumped safely and without degradation.

All contact parts on the Certa sine pump are FDA and EC1935 compliant.

With the high demand for cleanliness also comes the requirement for simple and fast cleaning, typically through CIP procedures. Certa minimises the cleaning time, which results in a more efficient production procedure. As well as minimising downtime, this quick procedure also means that chemical and water use is reduced, while less wastewater requires disposal.

The food-contact-compliant Certa Sine pump features gentle pumping with virtually no pulsation, high-quality viscous handling, simplicity, reliability, energy efficiency, interchangeable parts and low cost of ownership. These benefits apply to all stages of the process, from unloading of the raw material to a storage tank, through transfer to a mixer/agitator/reactor/cooking vessel, to final transfer to the filling line.

Watson-Marlow Fluid Technology Group
www.wmftg.com.au

LEVEL 4

G49



Thermoformer

Mecapack, a French company manufacturing high-end tray sealing and thermoforming equipment, offers simple and flexible solutions for fresh and modified atmosphere packaging (MAP) applications. Simple operation, ease of use for operators, easy cleaning and maintenance, and low running costs are the key elements of the Mecapack design philosophy.

The company's FS900 Thermoformer can be configured for flexible packs with vacuum and sealing operation. The machines feature the latest Ergonomics kit, which facilitates ease of use and fast access to all areas of the machine for operators to perform fast and efficient product format changeovers.

A patented auto-locking system allows for quick unlocking and locking of the forming and sealing stations with hinged tooling and assisted opening of the tooling. Fast product depth/height changes are possible due to the quick access to the forming inserts.

An easy tooling extraction system for the sealing plate allows operators to change over sealing plates and quick-change knife cassettes are available for the longitudinal cutting blades.

Linco Food Systems

www.linco.com.au

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LEVEL 1
S4

Machine automation controller

Omron's NX1P machine automation controller is equipped with technology to meet the demand for efficient production of high-quality products in small to midsize production machines.

Based on Omron's Sysmac (System for Machine Automation Control) platform, the NX1P machine controller features advanced motion control, with built-in EtherNet/IP and EtherCAT ports. With an EtherCat real-time field network, users can connect up to eight servos, I/O devices, vision systems and other devices using a single cable, thus reducing wiring work, while the

EtherNet/IP port is utilised to share data with a host PC, other controllers or the internet. The IO-Link master unit also makes monitoring machine information possible.

NX1P increases machine speed and precision by controlling up to four synchronised axes, giving functionality like electronic gear/cam and linear/circular interpolation. It is battery-free to reduce machine maintenance and features an SD memory card slot to restore, back up and verify data in the controller. Now with one or two built-in option boards, there is no need to increase the size of the control panel for adding serial and analog communication.

These features, together with a fast execution time of 3.3 ns, make the NX1P an easy-to-use, high-performance compact controller.

Omron Electronics Pty Ltd
www.omron.com.au



LEVEL 4
J55

Fully automatic tray filling and sealing line

The Tramper D-360 Tray Denester, Tramper F-360 Filling Unit and Tramper S-360 Tray Sealer tray filling and sealing line automatically denests the empty trays out of stacks and places them on the servo-driven Walking Beam Infeed System. The empty trays are then positioned underneath the Tramper F-360 Filling system with plungers that fill the trays automatically. The Tramper S-360 Sealing machine with sealing surface of 300 x 600 mm will then seal the trays. The machine is also able to do modified atmosphere packaging.

If necessary, Tramper will also place a lid onto the tray. When there is not a lid, the Tramper C-360 Seal Inspection System can check on any imperfections in the seals. This is to ensure the optimal quality of the sealed trays.

The servo-driven equipment from Tramper Technology is used throughout the complete food sector. Tramper Technology can be used to pack meat, poultry, ready meals, soups, vegetables and fruit in an efficient and accurate way.

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Box bag

For impulse goods like cookies and snacks, eye-catching packaging is crucial. Additionally, the product itself must be kept and protected in its packaging. Schur Star Systems develops innovative flexible packaging for all product types, in practically every construction.

The Schur Star Box Bag is used for Kelsen's Pepperidge Farm American Cookies brand. The cookies are placed in paper cups, then placed in protective carton inserts and packed into the bag. The paper laminate ensures that the bag remains airtight and makes it easy to fold the bag top effectively to keep the cookies crunchy during storage.

The box-shaped bottom makes the bag stand completely stable on the shelf, irrespective of weight and contents. Being printable on front, reverse, sides and bottom, the bag offers several opportunities to enhance the product profile. A window gives the consumer a glimpse of the contents, a zipper offers reclosability, and tearstrips and laserscoring ease the opening. According to the company, the highest possible filling capacity is achieved at a minimum of material consumption.

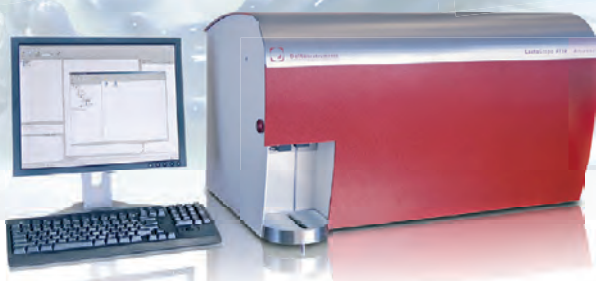
The Schur Star Concept allows for an efficient and smooth packing process and creative bag constructions, improving flexibility while reducing complexity. The bags are available with all types of barrier qualities, individual dimensions and construction features matching the product requirements.

Schur Star Systems

www.schur.com

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LEVEL 1

Y16

Innovations in infant formula ingredients

Nu-Mega has achieved organic input certification for its omega-3 DHA (both tuna and algal) and omega-6 ARA products which can now be used in the rapidly growing organic infant formula market. The products were approved by NASAA late in 2016.

While still relatively small, the organic sector is the fastest growing segment within the infant formula market.

Also coming online is Nu-Mega's DriphormRHA HiDHAR 30, a hypoallergenic DHA powder which can be used in goat and sheep milk-based infant formulas for babies and toddlers who cannot tolerate cow's milk.

The new product uses Nu-Mega's encapsulation technology which contains no bovine protein. This also means it is suitable for application in the medical foods market where metabolic disorders mean some patients cannot consume certain amino acids.

Nu-Mega Ingredients Pty Ltd

www.nu-mega.com/content/?id=17

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Web www.amsl.com.au

LEVEL 1

U60



HACCP certified nitrile gloves

GloveOn Eureka gloves are HACCP certified and suitable for everyday use in food production and processing.

As the thinnest nitrile glove in Mun Australia's product range, GloveOn Eureka is an alternative to vinyl gloves and is designed to provide superior barrier protection, chemical resistance, strength and durability (vinyl gloves have been shown to be permeable to bacteria, viruses and other microorganisms).

GloveOn Eureka nitrile gloves also provide a comfortable fit, good dexterity and high elasticity, reducing hand fatigue and increasing productivity while users work. In contrast, vinyl gloves tend to have low elasticity, a loose fit around the wrist and typically do not fit properly and feel uncomfortable to wear.

MUN Australia

www.munglobal.com

LEVEL 4

D56

Conveyor belt scraper

The Ammeraal Beltech UltraScraper is made of co-extruded materials and can be used on most conveyor frames to tackle problems associated with traditional belt scrapers, such as poor cleaning performance; short scraper lifetime; high cost of maintenance due to scraper positioning issues; non-food-grade quality; belt surface wear and tear caused by the scraper; and compromised food quality from scraper material.

The UltraScraper can be used on most conveyor frames and is metal detectable for increased food safety. It has good cleaning effectiveness as the product is designed with a soft lip feature, aligned to belt hardness. The antimicrobial AM properties with silver ion technology reduce bacteria build-up.

The product extends belt and scraper lifetime, producing less stress on the belt and splice, and is suitable for synthetic, homogeneous or plastic modular belts. different belt types. It features EC, EU and FDA regulatory compliance.

Rydell Beltech Pty Ltd

www.rydell.com.au



LEVEL 1

V4

Specialty ingredients

The Hawkins Watts team of product developers includes food application technologists, chefs, regulatory experts, and process and commercialisation specialists who have multidisciplinary expertise that is deep and broad.

The company partners with its clients throughout the development process, providing insight and resources on trends and culinary inspiration, a broad range of speciality ingredients, concept development and manufacturing process optimisation.

Current trending concepts being addressed by Hawkins Watts include protein enrichment, botanical extracts, sugar reduction, fibre enrichment and natural fortification.

Being a 100% Australian and New Zealand-owned and -operated family business means the company is focused on these two geographic markets. It creates concepts that enable its clients to bring inspiring and commercially viable product to life.

Hawkins Watts Limited

www.hawkinswatts.com

LEVEL 1

Y8

Acacia gum

Acacia gum is a natural product derived from acacia trees through the incision of the stems and branches of the Acacia. Established in 1884, Alland & Robert is a major supplier of Acacia gum worldwide.

The product is multifunctional with the gum being used mainly in the food industry to flavour beverages and as an emulsifier in confectionery. The gum is also utilised in pharmaceutical, cosmetic and technical industries.

Acacia gum is nearly colourless, odourless and tasteless, acting as a natural fibre alternative in health, dairy and dietary products.

Alland & Robert's headquarters are in Paris, France, with manufacturing plants in Normandy and Saint Aubin. The company's products carry international certifications.

Savannah Bio Systems Pty Ltd

www.savannah.com.au

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— brought to you by BMA Belting Australia



Our metal detectable range of positive driven hygienic belting and weldable profiles bring a new level of confidence to food manufacturers and the peace of mind that foreign objects from their belting assets will not make it into finished products and subsequently the ever discerning consumer market.

While Volta Belting's materials are resistant to cuts and breakage, food grade metal detectable belts have been developed to meet high demands and to give quality assurance and production teams the confidence in knowing that their products will meet the strictest food safety requirements.

This new technology combined with Volta's patented sprocket driven Superdrive and DualDrive designs incorporates strict hygienic standards with minimal maintenance and running costs, making it the most ideal option for all unpackaged food processing conveyors. The integral teeth produced on the underside of the belt creates a positive driven, low tension, 100% closed hygienic surfaced belt perfect to use in the food industry.

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Volta's new MD series — The next step in belting.

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Revolutionary ready-to-eat meals using CSIRO's world-first, patented innovation in high-pressure thermal sterilisation

Why you need to visit CSIRO at foodpro 2017

As a world leader in helping food and ingredient companies adopt innovative processing technologies, CSIRO can help companies improve process efficiency and create high-value products for new markets.

CSIRO's food innovation centre has Australia's most significant and extensive expertise, facilities, know-how and support in food and ingredient innovation available to industry.

Some of the processing technologies where CSIRO has particular expertise include:

- **Shockwave:** Based on pressure pulses, shockwave disrupts the structure of foods, which can, for instance, tenderise low-value meat cuts. CSIRO has the only unit in Australia.
- **Forward osmosis:** A significantly more cost-effective and gentle concentration technology than evaporation, again CSIRO has the only system in Australia for food processing.
- **Antenna microwave:** This CSIRO-patented technology heats evenly, unlike conventional microwave systems.
- **Megasonics:** This CSIRO-patented technology uses soundwaves to extract more oil from oil processing waste.
- **High-pressure thermal sterilisation:** This world-first innovation uses high pressures and mild heat to preserve the fresh-like characteristics of freshly prepared meals.
- **Extrusion porosification technology:** This energy-efficient spray-drying technology retains more flavour in high-value powdered foods such as protein powders and coffee, creating brand new food products.

Visitors to foodpro should be sure to visit CSIRO's booth, where you may be able to sample some ready-to-eat meals prepared using CSIRO's world-first, patented innovation in high-pressure thermal sterilisation.



In-house label printer

The Epson ColorWorks C7500 colour inkjet desktop label printer has been developed to help manufacturers meet a wide variety of in-house, on-demand, customised labelling requirements.

The label printer incorporates Epson's PrecisionCore Micro TFP line printhead which has been specifically developed for use in the commercial-grade, industrial labelling market and is claimed will last for the lifetime of the printer. This printhead ensures reliability alongside the ability to print 600 x 1200 dpi quality labels on a wide variety of materials including matte, gloss and synthetic media. In addition, it is capable of a wide range of formats and sizes up to 108 mm wide and print speeds up to 300 mm/s.

Sharp, high-quality results are achieved through the use of Variable Sized Droplet Technology (VSDT), which produces ink droplets in a range of precisely controlled sizes. In addition, nozzle verification technology and dot substitution helps prevent misprints and dead pixels to ensure consistent printouts.

The C7500 uses Epson's pigment ink in high-capacity cartridges to give fast-drying labels that are smudge, water and fade resistant. The printer is easy to use, integrates into most operating systems and features an auto-cutter as standard and a take-up unit for roll-to-roll printing.

The ColorWorks C7500 comes equipped with ZPL II programming compatibility to allow direct plug-in replacement for manufacturers operating two-step printing with traditional thermal transfer printers. In this application, the printer can produce full colour labels from blank stock by automatically merging 'colour pre-print' images in memory with existing monochrome data streams.

Epson Australia Pty Ltd

www.epson.com.au

LEVEL 4

A57

Belt maintenance safety solution

The Gates BIRD (Belt Installation and Rotation Device) minimises the risks to workers during routine belt maintenance.

While a belt drive is shut down, locked out and tagged out, the BIRD reduces the risk of finger and hand injuries due to hands getting caught in pinch points during belt installation and maintenance, by safely facilitating a rotational inspection of a drive.

Previously, to inspect or install a drive, personnel would pull on the belt or grab the edges of the pulley or sprocket to turn the drive. Regardless of the care taken, this procedure is inherently dangerous: a split second can see a hand or finger pulled into a pinch point, causing injury. This leads to direct medical expenses, legal expenses and increased insurance premiums, and has flow-on effects including loss of production and downtime.

The BIRD is easy-to-use tool featuring a pair of powerful permanent magnets that are attached to the belt sprocket. Once fully engaged, the comfortable aluminium handles allow operators to safely and easily rotate the drive, facilitating safe maintenance and installation.

Gates Australia Pty Ltd

www.gates.com/australia

LEVEL 1

X53



Listeria detection kit

The iQ-Check *Listeria* spp. PCR Detection Kit is based on the fast, sensitive technology of real-time PCR. The kit is intended for the detection of *Listeria* spp. in environmental samples and in food samples such as dairy products and fish. Due to the sensitivity and specificity of PCR, results can be obtained in as little as 24 h following a single enrichment in a selective medium.

The kit uses an optimised system of primers and probes to ensure high specificity and eliminate cross-reactions. It is designed as a multiplex reaction that includes an internal inhibition control that is amplified in parallel with the target DNA for the correct result.

Developed as an open and flexible system, the kit can be used for up to 94 samples. Reactions can be run on low- or high-throughput Bio-Rad instruments, depending on the laboratory's needs. Different iQ-Check assays can be run in parallel on the same plate.

The kit's protocol has been validated by several certification bodies, with validation studies showing that the kit is equivalent to or better than the various reference methods evaluated and that it provides results in much less time.

Bio-Rad Laboratories Pty Ltd

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www.hawkinswatts.com



Food safety test equipment

Arrow Scientific offers a wide range of smart tools to effectively manage food microbiology and monitor HACCP systems to ensure food safety.

Equipment to monitor critical control points includes thermometers, data loggers, pH meters and test strips for a range of parameters and textures.

Products and consumable items to conduct in-house microbiological testing are also available, such as prepared media, sterile bags, dehydrated plates, pipettes and incubators.

Hygiene controls for factories can be monitored by Arrow Scientific's protein residue swabs and ATP systems. A broad range of swabs for microbiology testing are available to suit the needs of any swabbing program, including sponge swabs for large areas.

The AgraStrip Allergen Test Strips are designed to conduct fast and easy on-site analysis of allergens in foods and on surfaces. For facilities with a laboratory, the AgraQuant ELISA test kits are available for quantitative results.

Arrow Scientific

www.arrowscientific.com.au



Antimicrobial-enhanced polyurethane floors

Flowcrete Australia supplies high-performance polyurethane (PU) resin coatings for food facility floors that have been designed to take on the challenges of the industry.

According to the company, fit-for-purpose, trowel-applied PU resin systems have several benefits over roller-applied epoxy coatings within intensive food and beverage plants. When compared to alternative materials, a thick PU finish is said to provide a facility with hygienic, functionality and regulatory advantages for an extended period of time.

The lifespan of a PU resin system is said to be roughly double that of an epoxy's, clocking in at 10 years compared to epoxy's five. This durability stems from the increased wear, abrasion and impact resistance properties of a thicker PU system.

These hard-wearing properties are essential, as busy food plants will inevitably subject the floor to physical impacts, point loading and traffic from heavy equipment. These factors could eat into the floor finish, and if the coating is too thin then this could result in hard-to-clean cracks appearing in the finish — which increases the risk of unwanted bacteria and microbes multiplying out of the cleaning regime's reach.

Polyurethanes also boast resistance to corrosion, inorganic alkalis, organic alkalis and solvents. In contrast, epoxy resins can only offer a limited resistance to the organic acids that are found in a large quantity of food and drink produce.

Another key factor is the heat, cold and thermal shock tolerance of a polyurethane system, which can tolerate up to 120°C. This thermal shock resistance is beneficial in food and beverage facilities, where extreme temperature changes often occur on a daily basis.

PU floors can even incorporate antimicrobial additives into the resin build-up of the floor itself. Installing a floor with an additive like this means that bacterial growth is inhibited even in between wash cycles, as dirt, grime and contaminants that fall on the floor will be exposed to the bacteria-killing properties of the bactericidal agent.

Flowcrete Australia

www.flowcrete.com

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End-of-line quality control system

The Ravenwood VXR end-of-line quality control system combines vision, X-ray and seal check technology. These three technologies fall under the operation of just one machine, incorporated into just 1.9 m.

The compact and high-tech arrangement provides an all-inclusive process for the seamless production of sleeving, contaminate detection and sealing of trays. Users will benefit from fully automating their production lines, alleviating the need for manual checks.

The key functionality of the VXR system, when combining the three technologies, is to identify and reject food trays that are seen to contain errors. Ravenwood's VXR will solve these issues with 'Sapphire' carbon nanotube field-emission technology — an X-ray technology featuring low energy, high speeds and resolution for high performance.

The machine automatically detects faulty labels, printing errors and poor-quality print. It looks at label position, quantity and orientation. All printed information is checked including barcodes, use-by dates and traceability codes. The system also boasts a user-friendly interface for rugged factory environments.

The VXR is programmed with heightened sensitivity for detecting dense mass and contaminants. It identifies foreign bodies such as glass, metal and ceramics, including all types of bones. Products are cast aside and placed in the removable reject bin.

All seals are checked for contaminants, ensuring trays and food packages are properly sealed. The system also examines for the correct position of the food and number of products within the tray — for example, the number of meatballs — and also that foods haven't 'slipped', potentially obstruct the seal.



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Find out more at BASF's stand, number W31 in the Drinks and Liquid Food section.

basf.com.au

You can't vacuum pack without a vacuum pump

How to select energy-efficient vacuum supply for meat-processing plants

An integrated packaging concept that guarantees that finished products are packaged hygienically, reliably, swiftly and efficiently is an important component in modern production of meat and sausage products. This is why innovative meat-processing plants are continuously working to optimise their production processes and integrate their packaging lines into the overall process in the best possible manner.



The correct selection of vacuum generation systems substantially influences the operational reliability and economic efficiency of the packaging process. Depending on the size of the plant and the production quantities involved, there are a number of vacuum supply options. These alternatives are explained below and are food for thought given in order to find the best possible solution as regards technology and cost-effectiveness.

Vacuum packaging of meat and sausage products offers a fundamental advantage: the elimination of the air in the packaging drastically reduces the oxygen content, slows down the activity of bacteria requiring oxygen and thus significantly increases shelf life. Additionally, vacuum packaging is hygienic and enables the products to be presented in an attractive manner. A wide range of vacuum packaging machinery is available on the market, which means a suitable packaging machine can be found for all packaging requirements. Regardless of their design or size, these packaging machines have one thing in common: for all machines, vacuum must be generated to meet the requirements for vacuum packaging. This can be achieved by either an integrated or a separate vacuum pump. Other alternatives include central vacuum supply systems to which several packaging machines are connected.

Integrated vacuum pump

Normally, the vacuum pump is integrated or set up separately in the immediate vicinity for any vacuum packaging machine — whether it be a vacuum chamber packaging machine, tray sealer or thermoforming packaging machine. Oil-lubricated rotary vane vacuum pumps are almost exclusively used for this purpose (Figure 1). This type of vacuum pump, developed specifically for the packaging industry by Busch Vacuum Pumps and Systems in the 1960s, has long been the standard in vacuum packaging. Continuous further development ensures that these vacuum pumps are always state of the art, with millions in operation across the globe. The newest generation of these vacuum pumps is optimised with regard to energy in such a way that it produces energy savings of 20%.

The vacuum pump, either integrated or set up separately at the packaging machine, is the simplest and most common way of generating the vacuum for packaging. Short pipes between the vacuum chamber, sealing station and the vacuum pump ensure that the air is rapidly removed from the packaging. Larger-scale thermoforming packaging machines with high packaging volumes may also be fitted with a vacuum booster. Higher speeds can be achieved by combining rotary vane vacuum pumps with vacuum boosters, thus reducing pump-

down time. In practice, this means shorter cycle times and thus a larger quantity of packaged products per time unit. If several thermoforming machines are operated, at least partial centralisation of the vacuum supply should be considered.

Partial centralisation

With partial centralisation (Figure 2), the rotary vane vacuum pumps are removed from the actual packaging room and integrated into a central pre-vacuum system for all packaging machines in a separate room. Dry, oil-free vacuum boosters are installed directly in the packaging machines and connected to the central pre-vacuum technology system with a system of pipes.

Partial centralisation means the rotary vane vacuum pumps are eliminated from the production room, thus preventing the danger of aerosol emissions. A partially centralised system always makes sense when two to a maximum of five thermoforming packaging machines operate close to one another in one area. If more packaging machines are used, the investment costs are too high due to the vacuum boosters in the individual machines; thus it is recommended to fully centralise the vacuum supply.

Central vacuum supply

Economic efficiency

Full centralisation of the vacuum supply (Figures 3 and 4) is generally an economically viable option when there are six or more packaging machines. Usually, it is safe to assume that substantially fewer vacuum pumps are required for a central vacuum supply than for a set-up of individual vacuum pumps directly alongside the packaging lines.

If the vacuum supply is subsequently converted from a decentralised to a centralised system, existing vacuum pumps can be integrated into the new centralised system, reducing the investment costs. The substantially lower energy costs when using vacuum boosters should not be underestimated. The cooling requirements for the air-conditioning system are also reduced due to the fact that all vacuum pumps are located outside the packaging room. This, in turn, clearly improves the total energy consumption in favour of a centralised system.

Hygiene

The absence of all vacuum generators in the production and/or packaging room in turn eliminates the danger of food contamination through oil aerosols. Additionally, there is no need for employees to enter the hygienically sensitive packaging room for maintenance or repair work. Clean-room conditions can therefore be created in the area surrounding the packaging lines.

Operation method

The individual packaging chambers are evacuated in two stages to be able to run maximum cycle frequencies on the packaging lines. To do so, the critical pressure gradient is utilised and thus achieves the fastest possible evacuation.

This requires a rough vacuum pump unit for the initial evacuation and a medium vacuum pump unit for the evacuation to packaging pressure. The reversing valves with the corresponding control units are attached to the packaging machines. They control the transition from a rough to a medium vacuum. >>

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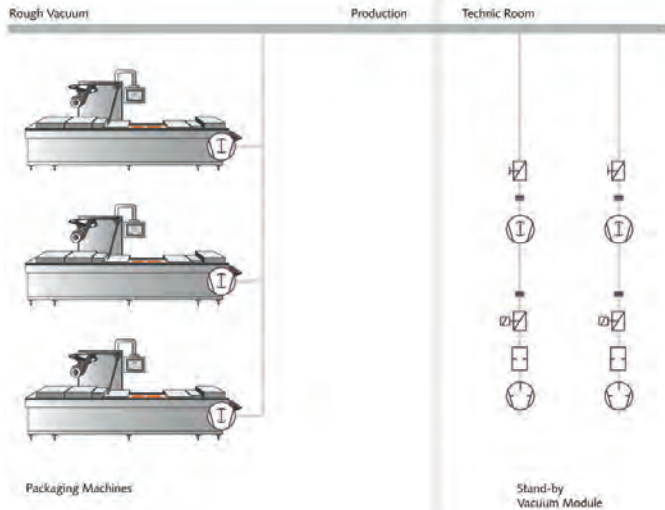
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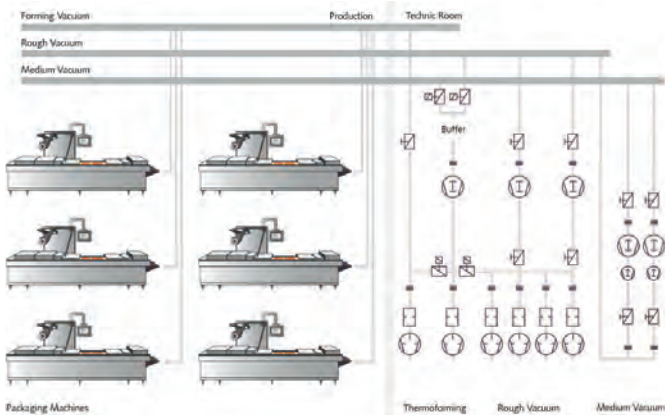
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Partial centralisation of the vacuum supply



The R 5 RD 0360 A rotary vane vacuum pump is one size of the newest generation of vacuum pumps for packaging.



For thermoforming packaging machines, the moulding station is supplied using a separate thermoforming vacuum pump unit. This ensures that the previously heated base foils are sucked into the tray mould and take the desired shape.

On the one hand, this separation into various vacuum stations is necessary as the moulding and sealing functions run at different vacuums and, on the other, as a substantially lower pumping speed is required for the two-stage evacuation of the sealing chamber. The pipework serves as a vacuum buffer. This buffer is necessary to keep the packaging pressure at a constant level, even when all the packaging machines are running with the same number of cycles.

The central vacuum system is fully automatic: it activates individual vacuum modules if a greater vacuum is required and/or switches off individual vacuum modules if a smaller vacuum is required. If a vacuum pump fails in the rough, medium or thermoforming pump units, then the reserve pump is automatically activated. This ensures maximum operational reliability for the vacuum supply to the packaging machines.

Maintenance

A central vacuum supply system has a modular design, meaning that individual modules can be disengaged for maintenance. When this happens, a reserve unit automatically activates. This means that maintenance work can even be carried out during operation without affecting the production output of the packaging machines. In the central system, the individual rotary vane vacuum pumps are subjected to substantially lower loads relative to the individual units, thus extending the maintenance intervals. The central system's installation location outside the production area also benefits maintenance, as maintenance work does not result

Full centralisation of the vacuum supply.



Centralised vacuum system for 30 packaging lines with thermoforming packaging machines



in interruptions to operational processes or hygiene breaches.

Integration into the process control system

Central vacuum supply systems are very well suited for integration into the operational process control system, meaning that the vacuum plant can be controlled and monitored from a PC. Any indications of imminent faults can be easily identified and rectified before the machines fail. The necessary technical parameters can be permanently called up and the pressures in the vacuum lines are displayed in graph form. This allows all process-related data to be evaluated and archived. Valuable information is supplied to the quality assurance and repair departments.

Summary

In systems using two or more vacuum packaging machines, the operator or responsible head of operations should consider how the vacuum is generated. They should not forget that production, eg, with sausage fillers or tumblers, also requires vacuum that can likewise be supplied from a central vacuum supply. The different vacuum levels and pumping speeds at the various vacuum applications make it necessary for a vacuum specialist to precisely analyse the actual situation and then offer tailored solutions.

For decades, Dr.-Ing. K. Busch GmbH has assisted its customers throughout the world with designing and manufacturing central vacuum supplies. As the world's largest manufacturer of vacuum pumps for packaging, Busch's specialists offer expert advice and calculate precisely which vacuum solution is the most economically and technically viable for each individual case

Busch Australia Pty Ltd
www.busch.com.au

LEVEL 1
S11

Protection against metal contamination

For the most difficult food industry applications requiring the best level of protection against metal contamination, an Eriez Xtreme Metal Detector can be combined with ProGrade Magnets. This 'double team' enables processors to achieve maximum product purity.

Working in conjunction, the Eriez ProGrade magnets remove the ferrous contamination while the Eriez Xtreme Metal Detector focuses on non-ferrous metals such as aluminium, copper, brass and stainless steel.

The Xtreme Metal Detector is designed to achieve the highest levels of sensitivity to detect small ferrous and non-ferrous metal contaminants in sanitary and non-sanitary environments. This metal detector line has been optimised to strike a balance between absolute detection of all metal contaminants and the elimination of false signals that can slow down production.

The ProGrade line of magnetic separators are engineered to be the strongest available for the removal of ferrous and work-hardened stainless steel. Plates, grates, traps and tubes are available in various sizes and strengths to satisfy practically any food processing application. They are offered in three magnetic power levels: Ceramic, Rare Earth and Xtreme Rare Earth.

This 'double team' arrangement results in maximum protection with higher product yields. Together these products offer the greatest protection against unwanted metals in product or process flow, and ensure metal contamination is minimised while maximising final product quality and purity. This approach will help users avoid equipment downtime and product recalls while ensuring they remain compliant with HACCP International Food Standards.

Eriez Magnetics Pty Ltd

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Automatic and manual derinding

Foodlogistik has expanded its range of machinery and developed a derinding machine capable of both manual and automatic operation: the DerindR Comfort 450. With the derinder's top open a foot pedal ensures safe operation at 14 m/min, or flat product can be pushed through for automatic operation at 28 m/min.

Height-adjustable and spring-loaded rollers result in optimal product adaptation, meaning minimal product loss in cutting and gentle product handling. Straightforward operation and easy tool-free disassembly make for an easy-to-use and particularly hygienic machine.

The derinder is mobile on castors and relatively compact, making it suitable for butchers and small-to-medium processors with limited space. Equipped with a 1.1 HP motor and a robust frame, the machine is robust, durable and suitable for continuous use.

The model is intended for and capable of the derinding of all pork cuts, as well as lamb or mutton backstraps. Less harsh rollers are being developed to expand the applications of the machine.

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Foodservice sauce range

The McIlhenny Company's TABASCO Sauce range is now available in 1.89 L foodservice packs.

The range is available in five flavours, including TABASCO Original Red Pepper Sauce, Chipotle Pepper Sauce, Green Pepper Sauce, Habanero Pepper Sauce and the latest Buffalo Style Sauce.

From seed to sauce, it takes up to three years to hand-craft and ferment TABASCO Original Red Pepper Sauce. For more than 140 years TABASCO Sauce has been made in much the same way, ageing the mash for up to three years in white oak barrels with only two additional ingredients: vinegar and salt.

The kitchen-friendly 1.89 L plastic bottles have been released to make it easy to use the authentic sauces in back-of-house recipes.

TABASCO Sauce is halal certified, gluten-free, kosher, suitable for vegetarians and free from artificial colour and flavours.

Stuart Alexander & Co Pty Ltd

www.stuartalexander.com.au



LEVEL 1 S17

Corrosion-resistant aluminium drives

NORD Drivesystems nsd tupH aluminium drives offer permanent corrosion resistance through a sealed surface conversion system.

The drives are given a smooth, ultrahard surface which, in contrast to paint, is unaffected by blows or scratches. The drives have been tested in wet applications and are resilient against blistering and corrosion as per ASTM and ISO standards. The unit showed no loss of adhesion or chipping during the spray test and produced no corrosion even after 2000 h.

In demanding atmospheres, the drives can be used beyond the usual service life of paint-coated systems. Their resilience and prolonged service life reduces service and maintenance requirements. In addition, the treatment ensures high process safety: since no coating is applied but the surface itself is hardened, there can be no pollution of products or process media as, for instance, with chipping paint. Even heavy impacts or scratches do not diminish the corrosion resistance.

nsd tupH is available for all aluminium-enclosed drives — four gearbox families, smooth-surface motors and distributed drive electronics units. Treated systems resist cleaning agents in the 2–12 pH range.

NORD Drivesystems (Aust) Pty Ltd

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Finding foreign bodies

— learn how to protect your brand

Foreign bodies found in food by the consumer can not only create an unexpected and negative consumer experience, it can also have a huge impact for the manufacturer — especially with today's accessible and widespread social media channels.



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Metal can come in contact with food during the manufacturing process and can therefore contaminate product. Manufacturers then need to find the source of the metal, which can take many hours and result in loss of production time.

Handheld X-ray fluorescence (HHXRF) technology now allows you to conduct spectral fingerprints of your production line to determine the source of the metal contamination for quick action and repair.

Metal can also come into food products from the consumer, for example, dental fillings or can openers. These types of metals will not be present during the food manufacturing process; rather, they're introduced when the consumer possesses the product. A quick check with HHXRF can easily determine the true source of contamination, avoiding unnecessary conflict, time and money.

Similarly, glass found in food can be quite disturbing to the consumer. HHXRF allows you to obtain a glass register within your factory. A quick check against the glass register using HHXRF will determine if the glass fragment is factory-related or not.

Further, in conjunction with HHXRF, Fourier transform infrared spectroscopy (FTIR) technology can be used to identify foreign bodies from a reference library of organic matter. It is accurate, fast (60 s) and requires little or no sample preparation. FTIR can also be used for product authentication against known samples.

In your plant, can you reliably identify metal and glass foreign bodies using HHXRF analyser technology or identify organic matter through FTIR technology? Do you want to know more about how to protect your brand?

Raymond White, who developed Nestle Oceania's Foreign Body Identification program in 2004 and is currently responsible for Zone AOA (Australia, Oceania, Africa), Nestle Quality Assurance Centre Laboratory Safety Champion and Foreign Body Identification expert Nestle Oceania, is presenting 'A new era in Foreign Body Identification — learn how to protect your brand' as part of foodpro's seminar series. Raymond's presentation will be held during foodpro at 2 pm on 17 July in the seminar room on level 3 of the ICC exhibition building. All sessions are free to attend, with no bookings required.

With six zones, each dedicated to the various steps in the food manufacturing process — ingredients, food science and technology, processing equipment, plant equipment and packaging, plus the new supply chain integrity zone — foodpro is a must-attend event for every food and beverage manufacturer in Australia and New Zealand.

The exhibition will run from 16–19 July at the International Convention Centre, Darling Harbour, Sydney. For more information, visit foodproexh.com.

Thermo Fisher Scientific
www.thermofisher.com.au

Rapid in-line defrosting machine

STALAM Radio Frequency (RF) defrosting technology can rapidly generate heat volumetrically within the product, so defrosting is achieved within minutes rather than hours or days — even for large product blocks or directly inside packaging used for storage (carton boxes, polyethylene bags, etc).



The heating process is uniform and controlled, resulting in a reduction of drip losses. It also offers flexibility in production schedules and is suitable for the tempering, thawing and softening process for a wide range of products including meat, fish, seafood, vegetables, fruit and dairy products.

Traditional defrosting methods introduce a number of difficulties directly related to the heat transfer mechanisms: slow process (hours, sometimes days); bacteria growth in the product; high drip loss; deterioration of the product surface; and batch processing (handling costs, risk of breakage, bruising and other damages to the product due to such handling). The drawbacks of these conventional defrosting methods can be avoided with the STALAM RF machines.

The product is placed on the machine's conveyor belt and is transferred through the RF unit (tunnel), passing between upper and lower metallic plates (electrodes). When the RF generator applies high-frequency alternating voltage between these plates, the dipolar water molecules of the frozen product will vibrate and rotate in an attempt to align themselves according to the fast-changing opposite plates polarities. This phenomenon causes intermolecular friction, which will in turn generate heat rapidly and uniformly within the whole product mass regardless of its size, weight, shape and thermal conductivity.

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Crate Washing



Euro Pumps crate & cutting board systems are capable of cleaning up to 1200 crates (tubs, trays or boards) per hour, whilst still maintaining the highest quality clean.

Contrashear CIP



Euro Pumps Contra Shear CIP upgrades are proven and reliable, with systems achieving 90-95% reductions in water use and almost a complete elimination of manual or spot cleaning.

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92%
Water
Savings

CIP Systems & upgrades



Euro Pumps CIP systems are custom designed for Abattoirs, Food Processing Plants, Dairies, Beverage & Vegetables. Our proven CIP systems include: Offal Pans, Plugging Tables, Shackle Belts, Boning Room Belts, Spiral Freezers, Belts, Ovens, Fryers, Bucket Elevator Cleaning Systems and Evisceration Tables.

Central Systems



A Euro Pumps, JUPITER Central Plant Cleaning System, is a major improvement on current systems, offering consistent water pressure, central or local chemical and sanitising distribution options, fast change over between the wide range of Euro Pumps wash tools and accessories with the ability to run at up to 82°C in sync with your plant.

Euro pumps
U3/10A Quindus St
Beenleigh 4207



Ph 0409 123 850
europumps.com.au

LEVEL 1
S45

Boots for food processors

Bekina Boots Steplite X blue boots have been developed in accordance with the most recent international standards for both hygiene and safety. Featuring insulation down to -30°C and a wide fitting, the boots are comfortable for all-day wear.

Improving workplace safety, the boots provide good grip on any type of surface. They are SRC approved and so comply with the European Standard Mechanical slip-resistance test for footwear as well as Australian standards.

The feather-light boots are easy to clean and can withstand vegetable and animal oils or fats, blood and various chemical cleaning products.

With soft polyurethane incorporated into the heel and the wide fit, the boots are comfortable for workers standing at fixed workstations for long periods.

Hepworth Industrial Wear Pty Ltd

www.hepworths.com.au



LEVEL 1
W37

Radar level sensor

VEGA Grieshaber has released the VEGAPULS 64, a radar level sensor that measures at a frequency of 80 GHz, which allows better focusing of the radar beam. With this instrument, measuring is claimed to be easier and more reliable, even under difficult conditions, such as tanks fitted with heating coils, baffles or agitators.

The sensor can be used in vessels with internal installations or heavy build-up on the walls, as its focused microwave beam simply avoids these obstacles.

Media with very poor reflective properties, such as a low dielectric constant, can now be measured with more certainty than previous radar sensors. Even foam, turbulent product surfaces, condensation or build-up on the antenna are no problem.

It has an accuracy of ± 2 mm, even with a measuring range of 30 m.

The VEGAPULS 64 is suitable for use in the pharmaceutical and food industries because of its hygienic materials and design. The relevant approvals for this sector, such as 3A and EHEDG, are available at launch.

VEGA Australia Pty Ltd

www.vega.com/au



HVAC and refrigeration equipment monitoring system

The Metis Monitoring SMART HVAC-R kit transforms any HVAC or refrigeration equipment into a smart system. The system monitors a variety of things, enabling users to know exactly when and how equipment needs to be serviced.

A comprehensive set of sensors monitors nine vital indicators — from temperatures and line powers to humidity and power consumption — while the intelligent fault alarms only trigger when a repair action is necessary. The non-invasive system can be outfitted on any new or existing HVAC and refrigeration equipment in less than a day.

Using real-time data gathered via the cloud-based collection units, users are offered full visibility of systems 24/7 via remote monitoring. With access to historical trend data, service history logs, predictive failure analysis and learning-based data collection, users and technicians can easily pinpoint potential issues exactly where problems may arise — long before they turn into the need for repairs, large refrigerant recharge bills, breakdowns and spoilage.

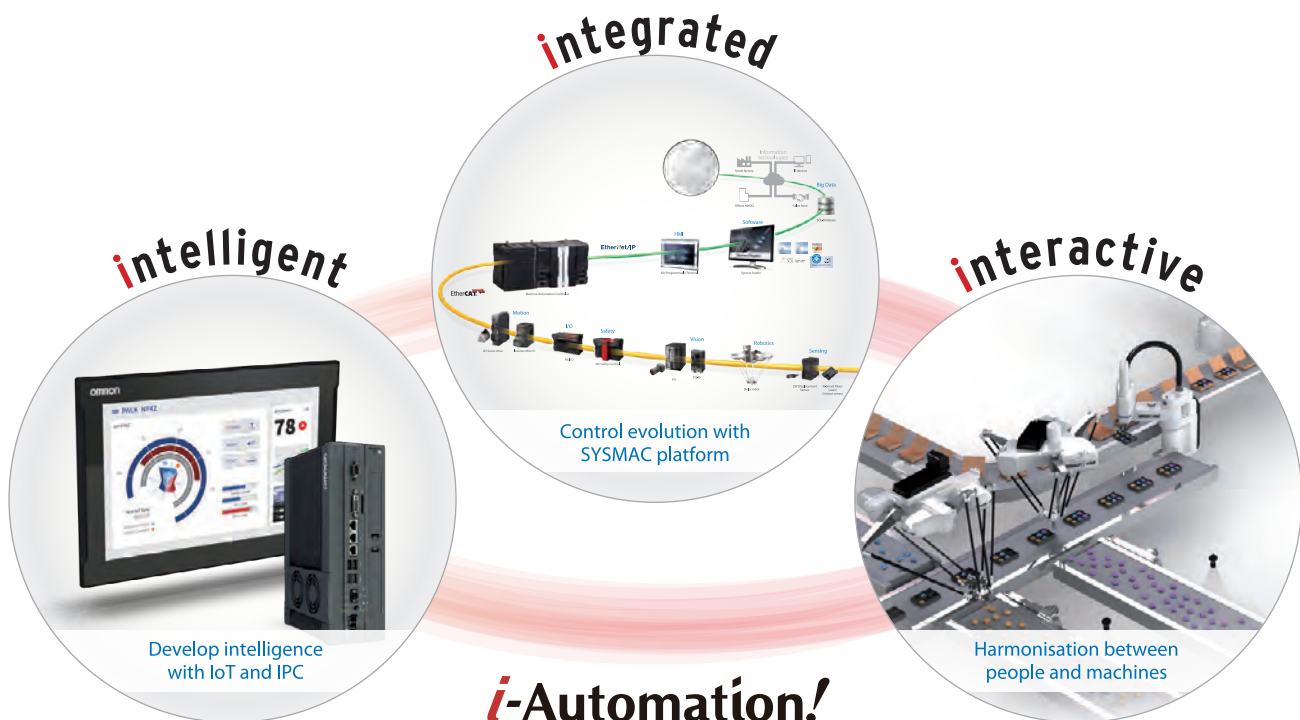
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I just want to provide a safe workplace

Meat processing involves a number of high-risk duties and hazardous equipment, so safety is paramount in this environment.

A full-scale meat processing enterprise in Melbourne, which handles every aspect from slaughter to transport of 10,000 finished units per day, was interested in ensuring the safety of its plant and workers.

The abattoir employs between 350 and 400 staff operating a single shift, which commences around 4.00 am and runs until production is complete.

With a focus on continual improvement, the company reviews procedures and processes regularly to ensure the highest possible production and safety standards are met. The abattoir decided to implement a program of workplace drug and alcohol testing.

Outsourcing the process to a specialist service provider was initially considered but, once it was discovered that it was possible to undergo training and attain the necessary accreditation to conduct the process in-house, it became the obvious choice.

So the company approached Pathtech for assistance in setting up an in-house testing program. They soon realised that Pathtech's full end-to-end approach offered much more. Not only did Pathtech provide the company with assistance in the development of a comprehensive drug and alcohol testing policy but also guidance on achieving independent accreditation, training in the proper use of testing devices, as well as the testing units themselves — Breathalysers and DrugWipe devices for saliva-based drug testing.

"Bringing the process in-house was logical," said the company's representative. "We operate as a lean business, so we aim to maximise efficiencies where and when possible.

"Besides the obvious cost benefits, undertaking our own testing gives us much more control over the process. It's also more responsive — in the event of a safety incident or if there is suspicion that an employee may be under the influence, we can act immediately. The fact that testing is carried out by a trusted and familiar face also makes it less daunting," he said.

"We did have a general policy in place and staff were always aware that this was the case, but we never really put it into

practice. Pathtech provided a lot of guidance in this area and helped us develop a fully fledged policy, which incorporates everything from the testing procedures through to next steps in the event of a positive result. Everything is very clearly defined; there are no grey areas and everybody knows where they stand as a result," said the representative.

Testing will be conducted on a random basis across the entire staff, with the aim to test at least once a month.

"It's our intention to make it truly random," said the representative, "so it may occur on two consecutive days, or weeks apart. We'll also obviously test the event of a safety incident, a near miss or suspicion of use." The company opted for saliva testing as the preferred method after considering other options.

"There are so many reasons for choosing saliva testing," explained the company's rep, "not the least of which is the fluid handling aspect. There are also privacy issues — we wanted to avoid making it uncomfortable for our team. Using the saliva devices is quick and simple and there are no additional requirements, such as taking temperature readings or matching results to pH cards.

"The other important factor is detection times. My understanding is that the window using urine testing is much wider. I only need to ensure everyone on the team is fit for work at any given time. I'm not interested in delving into the private lives of our employees and what they do on the weekend, I just want to provide a safe workplace and meet the company's obligations," he said.

"Pathtech guided us from beginning to end; they helped us develop the policy, provided substantial training in the use of the devices and referred us to the Drug & Alcohol Institute for accreditation. The whole process was extremely simple. The upshot is a program that not only ensures the safety of our workers and helps minimise avoidable workplace accidents, but also guarantees that there will be no issues from a legal defensibility point of view. We couldn't be happier with the outcome," he said.

Pathtech Pty Ltd
www.pathtech.com.au

Food safety systems

Meat and poultry processors all have a common goal, and that is to ensure the highest level of food safety possible in their operations. Spraying Systems Co has developed a range of AutoJet food safety systems that minimise the possibility of contamination while also often extending the shelf life of the products.

The AutoJet food safety systems ensure exact application and uniform coverage of antimicrobials and sanitisers to enhance product safety with minimal waste. The systems consist of an AutoJet spray controller and PulaJet automatic spray nozzles fitted with UniJet spray tips in food-grade materials. They are suitable for spraying antimicrobial agents on bagged whole muscle products, formed products, fresh meats, packaged poultry and sliced meat products and can be used for effective and repeatable sanitising of conveyors and surrounding equipment.

Benefits of the systems include their ability to allow for numerous volumes of antimicrobial and sanitising agents to be used on a single conveyor line and the systems can be easily incorporated into existing product lines.

According to the company, the systems have been proven to effectively control the prevalence of pathogens and they are able to be incorporated into existing HACCP plans.

Spraying Systems Co Pty Ltd

www.spray.com.au



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LEVEL 4

J17



Jacketed cooking kettle

Metos Manufacturing's Proveno 2G series of combi kettles offers a cooking and cook-chill solution for commercial kitchens and food production facilities. It is suitable for the production of soups, sauces, casseroles, curries, mashed potato, chutneys and jams, while removing the physical labour and potential associated injuries that are commonly seen when staff are required to cook such foods in large volumes. With models ranging from 40 to 400 L, there is a model to suit most applications.

The TempGuard Intelligent temperature control is standard in all Proveno kettles, ensuring food products are protected from sticking, burning or scorching, while the integrated mixing arm eliminates manual stirring. The closed-cell polyurethane foam insulation ensures energy efficiency, reducing operating costs during every cooking cycle. Added features include programmability, in-kettle chilling, HACCP data recording and integrated safety functions for the protection of product, staff and equipment.

Moffat Pty Limited
www.moffat.com.au



LEVEL 1

S4

Uninterruptible power supply

Omron's S8BA series of DC-DC uninterruptible power supplies (UPS) is designed to produce a steady 24 VDC output for industrial-purpose computers (IPC) and controllers. The compact UPS offers equipment stability. Designed to work with the S8VK-S series switch-mode power supply, the combination will work in a wide range of temperatures from -40 to 70°C.

The S8BA can be DIN rail mounted and uses push-in plus terminals for quick and effective connections. It features audible alarms and test buttons to perform self-diagnosis and can provide power for over an hour without mains (depending on load and capacity of the unit).

The S8BA is available in various models for 120, 240, 360 and 480 W and conforms to UL standards for overseas export. It features lightweight lithium-ion batteries for their compactness and efficient industry-grade life expectancy of 10 years (replacement battery packs are available). In addition, it is equipped with three sets of communication interfaces including USB, RS-232C and I/O ports. This permits recognition of interlock shutdowns with an industrial PC or controller. All together, this UPS prevents a production line from breakdown and in return avoids loss of valuable data.

Omron Electronics Pty Ltd
www.omron.com.au



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Stainless steel IP67/IP69K IEC motors

TEMA stainless steel IEC motors are designed and manufactured to operate in extreme conditions with high ambient temperatures, high humidity, steam, water, etc. They can be hosed down with any caustic cleaning solution and will remain in good condition.

The motors have a specially designed construction which avoids the use of through bolts or endshield bolts. The outer surfaces of the motors are completely smooth to make it easier to clean and wash away any dirt, food scraps or debris that might collect on them.

The motors can be manufactured in 302, 304 or 316 grades of stainless steel. Standard motors are produced with SS304 Food Grade for long service life with no corrosion. The shafts are made from SS420.

The motors can be supplied in TENV (totally enclosed non-ventilated) construction with no fan or fan cowl, TEFC (totally enclosed fan cooled) construction with a fan and stainless steel fan cowl, SEW specifications, NEMA specifications and reduced frame specifications.

Lafert Electric Motors

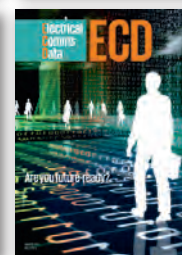
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LEVEL 1

P51



Dry ice cleaning

INTELblast Dry Ice Blasting is suitable for cleaning food processing equipment and production areas. It is a non-abrasive, completely dry method that uses food-grade dry ice pellets for cleaning purposes, without leaving behind secondary waste. The pellet 'Sublimate' (vapourise) on contact with the contaminated surface and the extreme cold temperature causes a microthermal shock that breaks the bond between the contaminant and the substrate. The process is much faster than conventional cleaning methods, requiring minimal production downtime.

INTELblast Dry Ice Blasting equipment is effective on the full range of food processing equipment

and surfaces, including industrial ovens, wafer oven plates, basking moulds, ovens and waffle irons, air conveyor systems, conveyor belts, mixers, adhesives used in packaging, meat slicers, preparation surfaces, food processing machines, filters and fryers.

A.K.A Cleaning Machines

www.akacleaningmachines.com.au

LEVEL 1

P40

Hygienically designed cleaning tools

Vikan's Ultra Safe Technology (UST) brushware has been crafted to provide filament security and sculptured hygiene.

The Filament Security Units mean that each individual bristle has secure filament retention and is a one-piece, hot-moulded brush head. This also reduces the risk of bacteria build-up within the base of the bristles.

The design and spacing of the bristle pattern is specific to the intended use of the brush. Whether it be to sweep in a straight motion side to side, or pushing back to front, or to scrub in a circular motion, this hygiene technology will increase efficiency and compliance.

The UST brushware is available in available in 8 colours to integrate into colour-coding cleaning systems.

WR&D Wells Pty Ltd

www.wrdwells.com



LEVEL 4

I30



Labelling system

Bizerba's GLM-levo is a high-performance labelling system for the food industry.

The intelligent labelling line is designed for the automatic weighing and labelling of prepackaged products. Due to its modular design and performance of up to 200 ppm, it can be optimally configured for products and performance requirements in the food area.

The system is flexible and robust, with an easy-to-clean design. With intelligent visual quality control and automated activation of process data via the Plug-In-Label, operation is made easier and errors are therefore reduced during the packaging process.

The product is network-compatible and individually expandable, with labelling technology features that are easy to operate and service. It includes a quick belt change system and a modular-designed control cabinet for simplified error analysis.

Packages are fed with high speed, weighed, labelled and controlled via the integrated Quality Check Inside system. A range of applicators is available to insure an optimised solution for the packaging and environment.

The product integrates seamlessly into Bizerba's BRAIN2 software, which optimises the packaging process. With features like automated machine back-ups to the cloud, automatic reporting and overall equipment effectiveness, all data is easily and centrally located.

Multivac Australia Pty Ltd

www.multivac.com.au



Temperature measurement in vacuum sealed bags

One of the challenges of working with sous-vide cooking or using a cook chill process is getting accurate temperature readings. Sous-vide and cook chill methods require the most accurate temperature measuring possible to ensure the contents of the bag are cooked properly and at the right temperature.

The Pac Food Core Temperature Valve allows accurate temperature reading of food by allowing the probe thermometer to be inserted

into the centre of the food, while in the bag. The valve does not compromise the seal of the bag, but does allow temperatures to be read accurately.

Only one core temperature valve bag is used for the whole batch of one product.

When the probe is taken out of the valve, the puncture point in the vacuum bag closes up and the vacuum is maintained.

Pac Food can attach the valve onto any size or thickness of bags.

Pac Food Pty Ltd

www.pacfood.com.au



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Vaughan builds award-winning facility for Woolworths

Woolworths, in partnership with European-based food distribution company Hilton Food Group, engaged Vaughan Constructions to build Woolworths' primary meat and distribution facility for Victoria in Truganina.

The 27,000 m² facility, which won the Master Builders Association Award for Excellence in Construction of Industrial Buildings, is regarded as a benchmark globally and the reference point to similar facilities planned across the country.

The project includes a 6200 m² production and processing area, a 9510 m² warehouse/storage area, a 6800 m² mezzanine storage/technical department and a 2300 m² office/hygiene area.

The core of the building's design is the robotic and conveyor system. Meat is transported from the production area to the warehouse via a series of conveyors before being sorted and stacked by robots ready for dispatch.

The refrigeration system utilises a centralised ammonia refrigeration plant and services the refrigerated areas via secondary glycol refrigerant. In addition, a roof-mounted CO₂ system controls a -25° storage freezer.

The entire building is controlled and monitored by a SCADA system which provides control of remote equipment and monitors operation 24 hours a day.

Vaughan Constructions Pty Ltd
www.vaughans.com.au



Food equipment washers

Rhima's VX, CX and LP series of washers are suitable for SME food manufacturers who want to be able to 'wash and forget' crates and other re-usable equipment like moulds, buckets, bins, machine parts and utensils. Depending on the size of the items to be cleaned, the standalone units can process equipment starting with a floor footprint of a 850 x 890 mm (LP).

The units are fabricated from stainless steel and can be customised to fit neatly in the user's wash area. They can have internal conveyor (VX), a continuous belt conveyor (CX) or static wash chambers (LP). The primary heating system is electric with optional steam.

The machines are all built for easy plug-and-play installation. They feature continuous water recycling and optional energy-saving features like heat recovery. All internal parts are easily accessible and the machines can be configured to suit individual operations.

Rhima Australia Pty Ltd
www.rhima.com.au

LEVEL 4

E23

Filler for cooked rices, pastas and meal components

The Multi-Fill MPFSC-120 filler can deposit products at speeds up to 120 containers/min depending on the product, fill volumes, container and line configuration. The fully automatic machine requires minimal monitoring by the operator.

Product is loaded into the hopper and a conveyor meters the product to the filling head. The conveyor belt is blue coloured and designed with special belt fingers or solid cleats, depending on the products filled.

The filler can be placed over a multiple lane production line to fill the same product into side-by-side containers and can be adapted with a distribution system.

It can also be placed over a vertical or horizontal bagging machine to fill into various pouch types such as flat and stand-up.

A batch feed hopper can be used for feeding the product in bulk.

HBM Packaging Technologies

www.hbm.com.au



LEVEL 4

C62

Colour label printer

The ability to print fade- and water-resistant full colour labels at 300 mm/s represents a major breakthrough for food manufacturers and food industry clients. The production of high-volume, full-colour labels in-house eliminates the traditional need to purchase high quantities of pre-printed labels and then overprint on thermal transfer printers, as full colour labels can now be printed on demand as and when required.

The Epson C7500G makes it easy to print country of origin food labels, with the Kangaroo symbol, text and bar chart indicating the percentage of Australian ingredients. The unit has vibrant durable pigment inks that do not rub off or fade, making it suitable for clients who have wet products (eg, meat packs or chilled and frozen products). The printer is supplied through Label Power, which offers waterproof matt synthetic and gloss synthetic stocks.

Label Power Pty Ltd

www.labelpower.com.au

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LEVEL 4

I19



Automatic pinboning, portioning and pre-trimming

Marel Flexicut removes pinbones in whitefish and can also divide the loin, cut the belly flap or tail and portion the fish to user specifications. The uniform, precision-cut products it produces are then distributed into up to eight product streams using the Flexisort product distribution system.

A pre-trim line further automates this previously manual labour-intensive process and Marel is now trialling a virtually hands-free line — from pre-trim all the way through to end-of-line, including final packing — which will raise product quality yet again.

Innova Food Processing Software brings all the vital data directly to managers in real time so that they can better control the flow to avoid any buffer problems. With Flexicut at the heart of the system, this means that the whole production process can be managed and optimised: controlling the distribution of raw material coming in and controlling production based on product orders.

Marel

www.marel.com

LEVEL 1

Q10

Water-saving and washdown equipment

Spray Nozzle Engineering has received the WELS Smart Water Mark Approval Tick for its Low Flow Wash Down 'Mini' Trigger Nozzles. Its washdown, water-saving and CIP systems are suitable for use in food, dairy, pharma and bottling plants. The company's R&D, design and prototyping facility in Melbourne has a wet room spray lab and droplet-analysing technology to assist clients in designing their washdown systems.

The Reel Tech Division has released the Safe-R-Reel stainless safety washdown reel device. Removing hoses off the work floor is crucial in removing trip hazards, but many reels rewind too fast, causing injury to personnel and damage to equipment. Furthermore, many reels use a 'wet' clutch system with non-food approved oil that can leak to slow them down. The Reel Tech Safe-R-Reel uses a mechanical brake system, used successfully in the company's stainless range of wash reels. The device has been approved by one of Australia's largest dairy processors and as a result has been used across five of its major sites.

Spray Nozzle Engineering

www.sprayingolutions.com.au



LEVEL 4

D50

10-minute moisture analysis test

Routine moisture-analyser testing between professional calibrations ensures moisture measurements are consistently correct. Mettler Toledo's SmartCal is a 10-minute moisture analysis test.

The test simultaneously tests both the heating and weighing units. When results lie within expected tolerances, it lends validity to all measurements made since the previous test. These results are viewed in a series of clear, readable measurement reports for straightforward monitoring. They can either be stored directly in the instrument or manually entered into an Excel report.

A certified version is tested by the independent German Federal Institute for Materials Research and Testing. It satisfies regulatory requirements and is suitable for highly regulated environments that require an extra level of results assurance.

The StarterPac contains everything needed to begin routine moisture analyser testing: 12 sachets, all accessories — including the user guide, reporting templates, thermo-hygrometer and validation documentation.

Mettler-Toledo Ltd

www.mt.com



LEVEL 4

D47



Dough sheeting machine



In the modern bakery, a dough sheeting machine is standard equipment — and an essential tool for the application of a baker's craft. The FRITSCH ROLLFIX offers a high degree of uniformity and a high quality of dough sheeting, with a wide range of extended functionalities and heightened performance capabilities.

The company's development of the automatic reversing gear has enabled the possibility of sheeting dough continuously in alternating directions, as well as of adjusting the feed speed step by step to arrive at the desired final thickness. The addition of a pedal switch parallel to the regular hand switch has meanwhile freed the baker's hands to do other things.

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Flow measurement regardless of gas entrainment

In an application without entrained gas present, the measuring tubes in a Coriolis mass flow meter have the desired regular oscillations. However, once entrained gas is introduced into the liquid, it dampens this regular oscillation. As the gas content increases, the measurement becomes more and more unstable and the measurement may come to a complete stop.

To overcome this, Krohne developed control algorithms that allow the meter to maintain oscillation and continue to measure even with complex flow conditions. This is possible even during a complete transition from a pure liquid phase to a gas phase and back: from 0–100% gas content. Mass flow and density measurements remain stable, continuous and repeatable.

Krohne Optimass flow meters with EGM are suitable for use in two-phase flow and batch/loading/empty-full-empty applications in various food and beverage applications, such as raw milk, ice-cream, dough, syrup, tomato concentrate, spinach, meat, margarine, mayonnaise, coffee extract, coolants, sugar concentrates and molasses. Together with the indication or configurable alarm for the user, EGM can also be used to improve processes by identifying transient gas entrainments.

KROHNE Australia Pty Ltd

www.krohne.com.au



Analysing milk

The Delta LactoScope FTIR Milk Analyzer method is AOAC and IDF approved for the analysis of fat, protein, lactose and total solids in milk and dairy products.

The instrument features modern FTIR optics and simple-to-use but powerful software. The LactoScope FTIR is not limited to milk but can also be used to test other products such as cream, yoghurt and whey, thereby increasing its value and versatility. Typical products that can be analysed include milk, cream, whey, condensed (milk and cream), ice-cream mix, yoghurt mix, cheese milk, flavoured milk, UHT, WPC, milk payment samples and optionally, solid cheese.

Calibrations available include: butterfat, protein, lactose, total solids, SNF, added water, true protein, casein, NPN/calculated urea, free fatty acids, pH, citric acid, density and other carbohydrates.

Also available is the 3C Reference Standard which can be used to reduce how frequently the LactoScope FTIR Milk Analyzer will need to be recalibrated. The 3C Solution is used monthly in place of reference standard sets. It reduces the amount of calibration maintenance needed and standardises all calibrations on an instrument. Operators simply analyse the 3C Solution and the LactoScope user software automatically calculates any required adjustments.

Perten Instruments Australia Pty Ltd

www.perten.com

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LEVEL 1

T9

Process monitoring

Endress+Hauser has expanded its transmitter platform with the release of the Liquiline CM44P transmitter. Liquiline CM44P offers the possibility of combining process photometers and Memosens sensors in one transmitter. Processes such as fermentation, filtration, phase separation and filling require monitoring of multiple parameters. Optical sensors for cell growth, turbidity and colour monitoring can now be combined with Memosens sensors for pH, conductivity and dissolved oxygen.

Liquiline CM44P takes inputs from up to two process photometers and four Memosens sensors simultaneously allowing plant managers to obtain all quality control-related parameters from one transmitter. Liquiline CM44P offers multiple I/O options designed to lead to perfect adaptability to a wide range of applications. It also speaks common communication protocols such as HART, PROFIBUS, Modbus and EtherNet/IP, which means it can be seamlessly integrated into distributed control systems.

Standardisation on a single transmitter platform such as Liquiline brings the benefit that all devices operate in the same way, reducing potential operating errors while also reducing capital and installation costs. Furthermore, with its modular design, the CM44P transmitter can be customised and expanded to exactly suit both current and potential future requirements.

Endress+Hauser Australia Pty Ltd

www.au.endress.com



LEVEL 4

G30



Shrink pack options

Cryovac OptiDure vacuum shrink technology ensures that bone in puncture is a thing of the past and that packs do not leak. The shrink bag delivers good sealing performance that allows users to maintain throughput, no matter what is being packed.

Cryovac soft shrink films claim high-quality optics. Cryovac film technology delivers unobstructed transparency, wrinkle-free clarity and fog protection.

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www.sealedair.com



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ABB

LEVEL 1

P4



PVC strip and swing doors

MTI Qualos is a Melbourne-based industrial PVC door manufacturer that offers a full range of engineered PVC products, including PVC strip, swing and high-speed roll-fast doors that suit both internal and external applications.

The flexible MTI See-Thru Strip Doors are an economical solution for shops, workrooms, food processing facilities, supermarket display fridges and domestic use. Made from multiple grades of PVC from 1 to 5 mm, depending on the application, the overlap design offers an effective barrier.

See-Thru PVC Swing Doors have the benefits of using clear PVC as an additional safety aspect. They also offer practical and economical draft exclusion, maintaining temperature control between adjoining areas. The doors are available in 5 mm-thick material suitable for medium-duty designs and 7 mm-thick PVC for heavy-duty applications.

Both steel and aluminium frames, suitable for both industrial and retail environments, are also available.

MTI Qualos Pty Ltd

www.mtiqualos.com.au

LEVEL 1

Y49

Pesticide residue analysis

PerkinElmer's QSiht Pesticide Analyzer is based on the QSiht triple quadrupole mass spectrometer and Altus UPLC. It requires no shutdown for cleaning, which means 15% more uptime, or up to 35 more days per year for sample analysis.

The Laminar Flow Ion Guide eliminates instrument drift in signal and frequent re-optimisation by operating at zero potential and transporting ions by flow, ensuring the highest level of performance.

The QSiht system's dual-source configuration can be set in ESI or APCI modes, enabling combinations such as ESI/ESI, ESI/APCI, and APCI/APCI — with the same or opposite polarities.

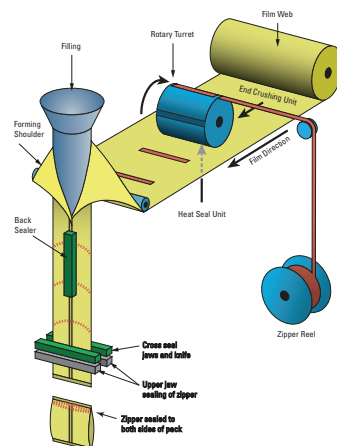
PerkinElmer Pty Ltd

www.perkinelmer.com



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LEVEL 1

Q29

Chlorine dioxide generator

The CDLb chlorine dioxide generator, from ProMinent Fluid Controls, is characterised by the good long-term stability of the solution, high efficiency in the reaction without any ClO_2 loss from the gas phase and a step-by-step controlled process.

The chlorine dioxide system Bello Zon CDLb controls the chlorite/acid process. A chlorine-free chlorine dioxide is generated from a sodium chlorite solution using hydrochloric acid in a batch process. The innovative reactor design and the step-by-step controlled process make the production of chlorine dioxide safe.

Applications include process water, bottle rinse, CIP, fruit/vegetable washing, open plant cleaning and many more disinfection needs. Chlorine dioxide provides many benefits to other disinfection methods, according to the company.

ProMinent Fluid Controls Pty Ltd

www.prominentfluid.com.au

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LEVEL 4

L56



Floretting and coring equipment

AIT is a manufacturer of high-quality processing machinery within the broccoli, cauliflower, cabbage and lettuce industries. The company's Decorex and Silex model floretting and coring equipment features technology which 'reads' each head as it enters the cut zone, ensuring the process gives optimum cut results, reduces waste and saves labour costs.

Each lane is capable of processing up to 3600 heads/h. Multiple lanes are available, as are mixed-use machines to process broccoli and cauliflower, cabbage and lettuce, or any mix that is required in each plant.

Summit Machinery Services

www.summitms.com.au

Detection and enumeration of *Listeria monocytogenes* and *Listeria* spp.

RAPID[®]L.*mono* Medium is a selective chromogenic medium for the direct detection and enumeration of *Listeria monocytogenes* and *Listeria* spp. in food and environmental samples. Reading and identification of *L. monocytogenes* is easy due to the chromogenic principle (PI-PLC activity) of the medium and the fermentation of a sugar (xylose).

L. monocytogenes (PIPLC+/xylose-) forms blue colonies, *L. ivanovii* (PIPLC+/xylose+) forms blue colonies with a yellow halo and other *Listeria* spp. (PIPLC-/xylose+ or -) form white colonies with or without a yellow halo.

The system is fast, with *L. monocytogenes* detection 24 h after enrichment, *Listeria* spp. detection 24 and 48 h after enrichment, *L. monocytogenes* enumeration in 24 h without confirmation and *L. monocytogenes* confirmation in 24 h after using the iQ-Check *Listeria monocytogenes* II Kit.

Bio-Rad Laboratories Pty Ltd

www.bio-rad.com

LEVEL 1

P61

Water chillers

Fleming has forged an Australian distribution partnership with Industrial Frigo, a global manufacturer of industrial refrigeration and thermoregulation systems. Together, the two companies offer water chillers that are designed for Australian conditions and built to last.

Industrial Frigo's chillers are suitable for food and beverage manufacturers who are focused on high energy efficiency and long equipment life. The chillers are energy optimised and are said to operate with the highest possible COP rating.

Installing a chilled water system designed to individual manufacturing specifications ensures food and beverage production remains productive and reduces the risk of breakdown. Fleming provides customers with a complimentary upfront design and chiller sizing evaluation, from small, off-the-shelf single units to large, complex factory chilled water system designs, complete with options such as external pump, heat exchanger skids and Ethernet connectivity, allowing users to remotely monitor their chiller or chiller system.

The company also offers access to high-quality components from reputable global manufacturers, Industrial Frigo spare parts, access to a 24/7 support service and optional preventive maintenance.

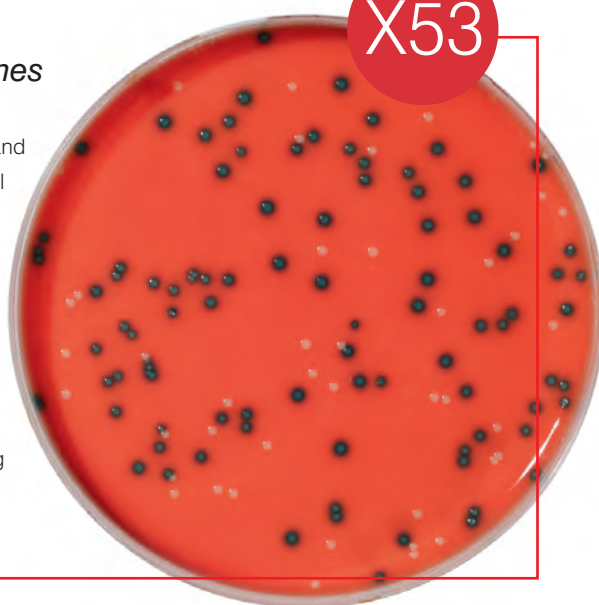
Fleming Dynamics Pty Ltd

www.fleming.net.au



LEVEL 1

X53





LEVEL 1
Y33

Waterproof circulation fan

The Foodmaster 600 OSHA Compliant Washdown Duty Circulation Fan is suitable for effectively and efficiently moving air in work areas where strict hygiene requirements exist, such as food and beverage processing facilities, kitchens, hospitals and other clean, corrosive or humid environments.

Constructed from 100% stainless steel and engineered by fan specialists, the product incorporates an IP67 motor designed to withstand water. The fan is certified to be protected even when submerged in up to 1 m of water for 30 min.

Lafert Electric Motors

www.scorpionstainless.com.au

LEVEL 1
Y16

Encapsulated high DHA concentrate powder

Nu-Mega has increased its market development activities into the sports nutrition market and launched an encapsulated high DHA concentrate in powder form.

The high oil-loading technology allows for fortification of products of 300 mg or more per serve of sports recovery bar or levels of 40 mg or more in one 2 g gummy.

Nu-Mega will work closely with its clients in the development of products to satisfy the needs of the changing sports nutrition market.

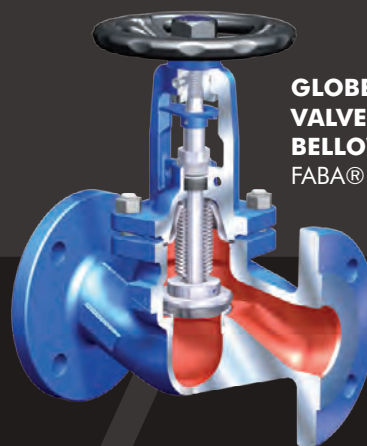
Nu-Mega Ingredients Pty Ltd

www.nu-mega.com/content/?id=17

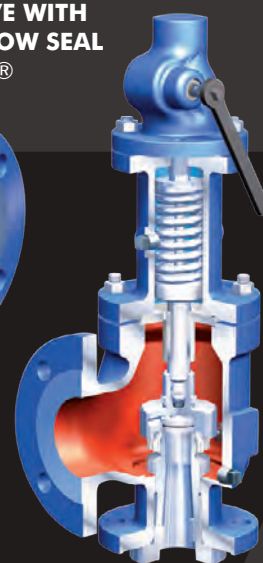
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LEVEL 1
X45

Electronic monitoring system

With the TempReport Electronic Monitoring System from Temperature Technology, all-important temperatures are displayed directly on the user's screen: from cooking and cooling to storage and transport.

Set-up is easy: just install the program and position the loggers. The user chooses the intervals for the rate of logging, updates and data downloads. Data loggers may be operated remotely through the internet if Wi-Fi is available and a cloud subscription is enabled.

Users don't have to remember to download the loggers, as this happens as programmed. The data arrives in the user's database, sent from wireless T-TEC data loggers with large memories. The process is then complete.

When dealing with alarms, TempReport can send emails. The gateway can have relay output to a wired alarm and send signals to a back-end system. SMS can also be arranged.

The system is highly secure. Logs are kept in the data logger memories, so even if mains power fails, logging goes on. Logs are stored in the user's PC. All readings stay in-house and in the user's central storage.

Temperature Technology

www.t-tec.com.au



Print-and-apply labelling system

The HM Systems Linerfree, available from Visa Technology Systems, is a print-and-apply labelling system that eliminates the waste associated with traditional die-cut type print-and-apply labelling.

Linerfree labels are a continuous roll which is printed and then cut to length by the labeller. This means waste is eliminated, label sizes can be varied from product to product and 100% of the label roll is usable material.

The linerfree labeller is mechanically less complex than a traditional die cut labeller, missing the mechanics required to strip off and rewind backing liner waste. As a result, the linerfree labeller is more compact and easier to maintain.

The linerfree label is a direct thermal material that does not require a printing ribbon. It is available in multiple widths and Visy offers variants for both ambient and cold temperature application.

Visy offers the linerfree system in three variants currently. Carton labelling is addressed as a single-sided label or wraparound two-sided labelling. In addition, the company offers a Linerfree Pallet labeller for the printing and application of SSCC labels to pallets of finished goods.

Operator control of the Linerfree print and apply labeller is provided via the Visy range of software solutions such as the Nexus (PCM), which is package code management software. Developed in-house by Visy, Nexus manages the label data, label design and operator interface for labeller control.

Visy Technology Systems

www.visytech.com

LEVEL 4
A12



Inline MAP tray sealer

The Mecapack O25000 inline modified atmosphere packaging (MAP) machine is suitable for users with small to medium production rooms and limited floor space. The machine offers a combination of compact footprint, hygienic design and efficiency. The inline tray-sealing machine features a completely washable free-draining body and stainless steel construction, allowing easy access for tooling and format changes and cleaning.

The tray sealer features an IP65 colour touch screen, brushless motor technology and commercially available electronics. Optional Plexiglas guarding allows the operator easy visual access to the tooling/sealing area for monitoring of the machine operation. Programming is easy due to an intuitive 10" colour touch screen for all settings and parameters and on-screen assistance.

Available in configurations for single- or double-lane operation and speeds of up to 15 cycles/min (sealing) and 12 cycles/min (vacuum and gas), production rates of up to 60 packs/min are achievable on 8 x 5 or 9 x 7 trays working in double-lane format. The machine can work with the following sealing processes: standard/laminate films; shrink films; aluminium/foil films; inside cut; Skinfresh vacuum skin packing (VSP) where the film is totally sealed around the product; and Sliceapak.

Linco Food Systems

www.linco.com.au

LEVEL 4
G49



Resealable packs

Tadbik's Fresh Lid product is resealable packaging designed to keep product fresh and ready to use. With two laminated layers and a printed design applied to the container base, the packs are reclosable. Fresh Lid is available in various shapes and sizes and is suitable for vegetables, nuts, sweets and all ready-to-eat fruits and bulk products.

Fresh Lid can be applied on standard automated packaging lines and eliminates the need for additional self-adhesive labels and secondary trace labels by printing directly onto the film itself. The plastic is fully recyclable and creates a clean visible 'window' to view product. The lid itself is lightweight and easy to open and close multiple times whilst keeping the product fresh for longer. An easily identifiable tamper feature is also available.

For fresh produce, primary producers currently packing in a clam shell-type container are able to move to a base tray only with the reseal film, saving on packaging cost and using fewer materials. The film can be either traditionally hole punched or laser perforated to manage respiration rates of different produce types.

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Getting to foodpro 2017

The ICC Darling Harbour will be hosting foodpro from 16 - 19 July. For many of us this will be our first visit to the new convention centre — so here is a quick run-down of how to get to ICC 14 Darling Drive, Sydney, NSW 2000.

foodpro will be located at the newly built International Convention Centre in the heart of Darling Harbour. The venue's precinct has secure parking available, along with multiple forms of public transport travelling to and from the venue.

- **Parking:** The ICC has two parking facilities within the venue: the Theatre Car Park and the Exhibition Centre Car Park. Both car park entrances are located on Darling Drive. Alternately, there are several car parks located within 250 metres of the centre, including the Harbourside Car Park.
- **Train:** Town Hall Station is the closest station to the ICC, a 10-minute walk to the venue along Bathurst Street.
- **Bus:** Bus routes 389 (from North Bondi) and 501 (from West Ryde) both stop at Harris Street near Allen Street, a 10-minute walk from the ICC.
- **Light rail:** The ICC has two light rail stops: the Exhibition Centre and the Convention Centre. These are the third and fourth stops after leaving Central Station, travelling towards Dulwich Hill.
- **Ferry:** Ferries provide direct services to Darling Harbour from Circular Quay, King Street Wharf or Pyrmont Bay Wharf.
- **Taxi:** There are two taxi ranks at Darling Harbour:
 - Iron Wharf Place (Near the ICC Convention Centre)
 - Zoliner Circuit (Near ICC Sydney Theatre)
- **Water taxi:** Water taxis run to Darling Harbour from The Rocks, Circular Quay, The Opera House and Luna Park.
- **Airport:** Darling Harbour is located 8 km from Sydney Airport, which is roughly a 25-minute drive. Alternatively, there are trains that run from the Airport to Central Station that only take 10 minutes.



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The background of the advertisement features a close-up of industrial machinery, likely a pressure cooker, with several stainless steel pots containing a pinkish, chunky substance. The machinery is metallic and complex, with various pipes and components visible. The overall scene is industrial and focused on food processing equipment.

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