

June 2014
Vol.22 No.2

what's new in
Food
technology & manufacturing

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foodpro highlights that keep on giving



Welcome to this special, extra 'foodpro 2014' issue of *What's New in Food Technology & Manufacturing*. We hope you have a great time at the exhibition and take this magazine away with you to remind you of some of the highlights.

It is always so busy at foodpro - so much to see, so many people to meet, so much to remember ... But now, you don't have to worry the remembering bit as this magazine is full of the best products and services at the event.

This magazine isn't the only time we can keep you informed about the latest technology, developments, news, products and services relevant to the Australian and New Zealand food and beverage processing industry. In fact, *What's New in Food Technology & Manufacturing* has been keeping Australian and New Zealand food processors and manufacturers informed for more than 22 years. Concentrating on everything food industry from on-farm minimal processing to delivery to the retail outlet, this magazine is delivered to qualified readers every two months. The magazine is available in both print and digital formats and, better yet, both are free.

While we don't give away steak knives as well, our commitment to the food industry doesn't stop with the magazine. Complementing the magazine, our website - www.foodprocessing.com.au - is a fantastic resource for anyone interested in the food industry. Not only is it updated daily with the latest food and beverage industry news, it has a comprehensive directory which you can use to source equipment and service providers. And that isn't all - every Tuesday and Friday you can elect to receive our eNewslet-

ters which include the highlights of the moment. Again, this is free. If you are wondering about how we can be so wonderful and useful and also be free, the answer is simple - advertising. No you are not going to be bombarded with ads for nefarious activities that should be kept wrapped in brown paper or betting ring access or even fraudulent Nigerian blackmail schemes. Our advertisers are like you - in the food industry. They have the products and services that make your business work. They are keen to keep you informed about their offerings and you will find knowing about them actually helps you run your business.

In truth, our magazine/website/newsletter combination is like a big introduction agency, kind of like speed dating. You get to know who and what is out there without wasting lots of valuable time. When you find something you are interested in you can contact the supplier and find out more ...

What's New in Food Technology & Manufacturing does not concentrate on any particular niches within the food and beverage industry - we try to ensure that every issue has something of interest for every single reader. We are happy when you say "wow, that's interesting".

Now, while we are free, with no obligations and no catches, we do have to qualify readers who elect to get the printed magazine. You do have to be employed in the food and beverage industry or be in the education sector as a postgraduate or above food industry-related student or academic. Even if you do not meet these criteria, you can still register to receive the digital version of the magazine and the email newsletters. The simplest way to register is to follow the instructions on the inside back cover.

Regards

Janette Woodhouse

Chief Editor

*What's New in Food Technology
& Manufacturing*

www.foodprocessing.com.au



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STAND

R6



Food-grade lubricants

Hales Australia, national distributor for Cargo Oil, offers a full range of food-grade lubricants for all processing applications that includes greases, oils and aerosols.

The Cargo range includes Caxtreme FG Grease, a long-life, food-grade grease that can endure heavy workloads and high pressure, and is highly durable against solvents and acids. It is water resistant, eliminating wash-out with a broad temperature range of -40 to +260°C.

The range also includes a shuttle-type grease gun specifically designed for the food industry that eliminates contamination. The KGFG Chain Spray is a totally waterproof tacky chain spray that endures aggressive environments and creates a strong shear-stable lubrication film that is highly durable against solvents and acids.

Flow Food with Teflon is a multipurpose penetrating lubricant aerosol spray suitable for chains and all moving components especially in difficult-to-get-to areas. It is also a good rust and corrosion preventative with a temp range of -48 to +235°C.

The Torrsilikon Dry Release Spray is a lubricating and release agent for packaging and process equipment that sprays on wet and dries instantly, leaving a very slippery surface. A long-life hydraulic oil, Hydro Miljo, was developed to withstand large variations in temperatures, and has excellent water resistance and gives good protection and prevention of corrosion.

White Gear premium gear oil is 'self-climbing' and water separating and ensures a high level of lubrication and ease of draining water/condensation from the gearbox.

Hales Tooling Components & Industrial Supplies

www.hales.com.au



STAND

i30

Automatic tray sleeve applicator

The Herma 752FWS automatic tray sleeve applicator is built on the existing Herma 400 servo-driven platform of self-adhesive label applicators. The 752FWS is a narrow edge leading full wraparound label applicator that has been designed for an end user to fully maximise the savings in label costs versus cardboard sleeves. The unit is able to handle a range of products from prepared meals, tray pack meats to multipacks and promotional-style consumer offerings.

The tray sleeve applicator is small, compact, fast and most importantly cost effective, so there is no reason to apply by hand or use up production room floor space with large equipment.

By taking a strategic approach to label design, the company has been able to adapt existing technology and deliver an applicator that is not only completely automatic, but delivers a result comparable to a cardboard sleeve. As an additional benefit the materials are more cost effective too.

Result Packaging Pty Ltd

www.resultpackaging.com.au

STAND

E6



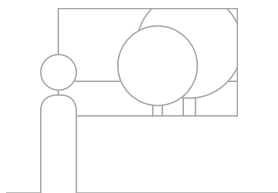
Tank-free hot-melt adhesive delivery system

The Graco InvisiPac Hot-Melt system is claimed will eliminate daily maintenance due to char. Operator safety will improve as hoses will not be char-filled and tanks will not need scraping.

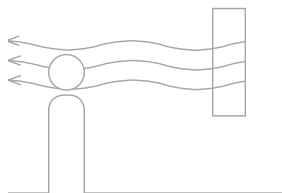
The system reaches operating temperature and can be running production in less than 10 min from start-up as there is no hot-melt tank that has to be heated. The tank-free design and integrated vacuum feed mean that adhesive spends less time at high temperature, significantly reducing char and its negative side effects, even with low-cost adhesives.

Phillro Industries Pty Ltd

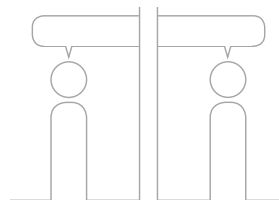
www.phillro.com.au



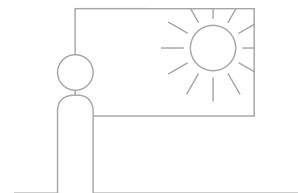
views out



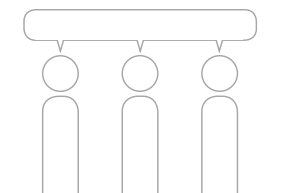
open (fresh) air



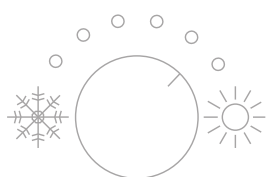
easy internal communication



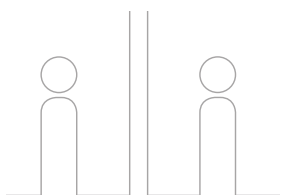
access to daylight



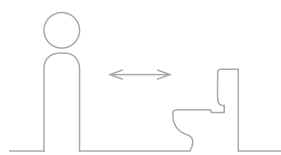
communal workspace



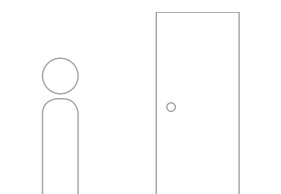
temperature control



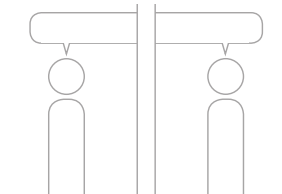
private workspace



distance to amenities



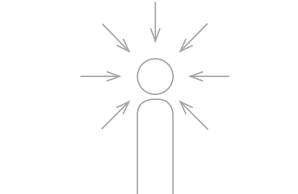
access to outside



easy internal communication



recognition for performance



stimulation (eg. music, visual)

This year at foodpro
we are exploring
human-centred design
and engineering.

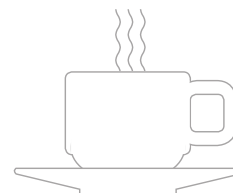
What can you add
to the food facility
of the future?

VISIT US AT STAND L48

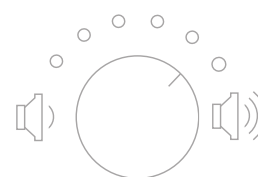


WILEY

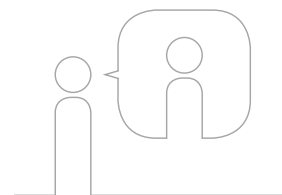
INTEGRATED FACILITY ENGINEERING



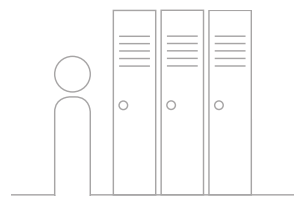
food & drinks provided



control over noise



ability to express your personality



personal storage

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company/wiley

www.wiley.com.au

STAND
Q42

Conveyor belt splicing

Flexco designs and manufactures products that enhance belt conveyor productivity including mechanical belt fastening systems, belt cleaners and trackers, pulley lagging, and belt maintenance and installation tools. The Flexco Novitool Amigo makes splicing solid polyester and polyurethane conveyor belts safe, easy and fast.

Custom templates secure the belt when cut to ensure accurate pitch control. Then, the contactless heating process splices the belt in less than 1 min and produces a controlled and even join. Quality splices are assured and pinholes across the join are avoided through engineered solutions such as the preheat function to remove moisture from the belt ends; the shielded heat zone for consistent heating in various environmental conditions; and the contactless heating method.

Accuracy, speed and operator safety are fully integrated into the Amigo design, making it suitable for in-shop or on-site splicing.

Flexco (Aust) Pty Ltd
www.flexco.com.au



STAND
M42

Beverage technology

With a lot of talk in the beverage industry about non-heat pasteurisation, The Beverage Food Group announces a method claimed to be more economic, more efficient, more beneficial and more compact than other alternatives. Its non-invasive alternatives to heat-based pasteurisation preserve the organoleptic integrity of the raw materials and the finished product.

With increasing desires to process and consume beverages/food with all the nutritional components still intact, the company has solutions relevant to products such as fruit juices, protein drinks, isotonic drinks, milk, bottled water and RTDs.

FB*PROPAK
www.fbpropak.com

STAND
C40

Modular conveyor for foods

HydraCon is a food-safe alternative to traditional fixed length conveyor systems. With a completely modular design, the conveyor can be reconfigured to meet any changing plant layout or future design.

The conveyors comprise a series of interconnecting straight modules with a range of standard off-the-shelf widths of 150, 300, 450 and 600 mm complemented with 15°, 30°, 45°, 60° or 75° angled modules. Units can be added or subtracted quickly and easily to change conveyor configuration as the plant requirements change.

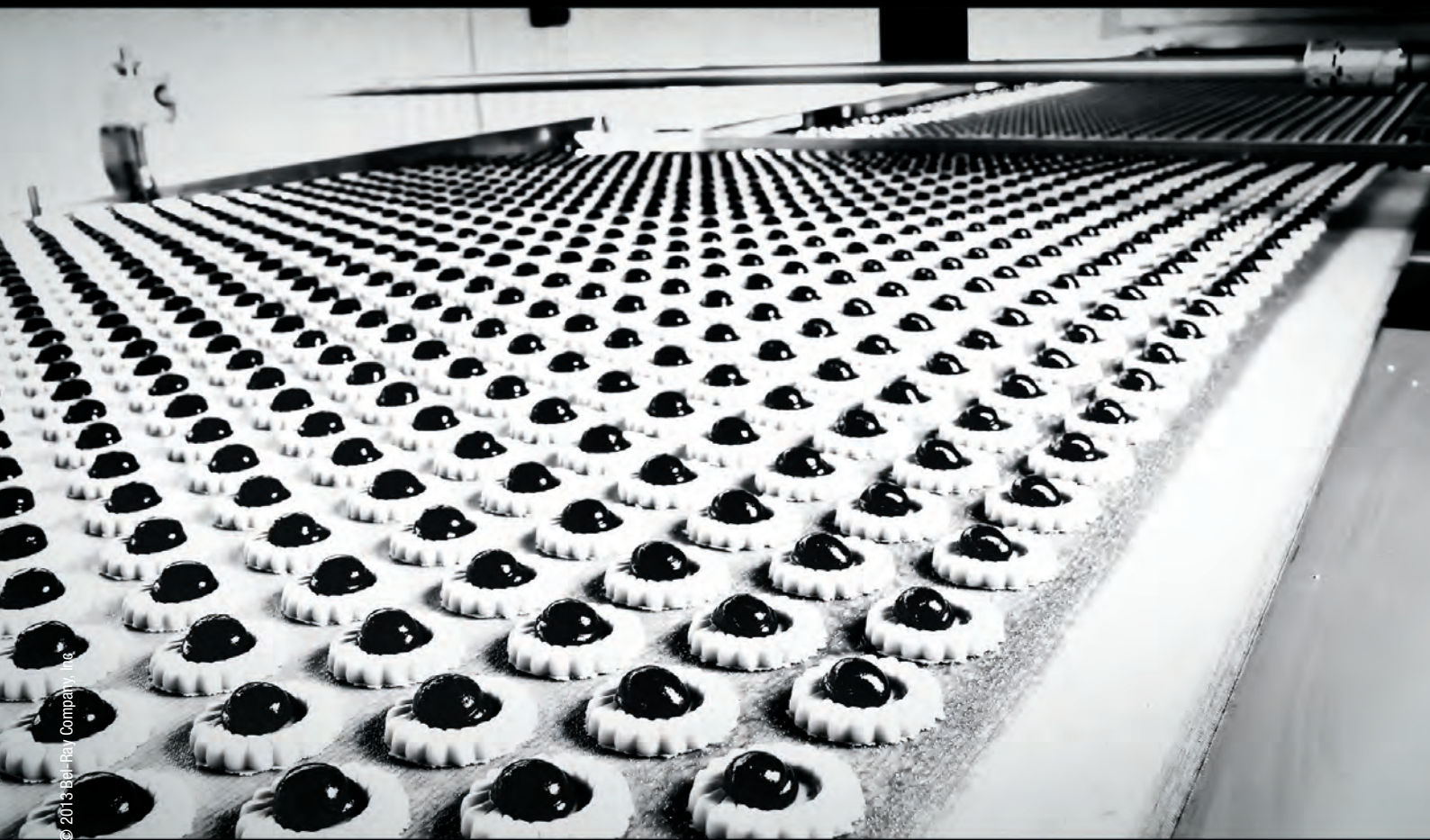
HydraCon can also be custom built to any specification. To reduce transport costs, the conveyor can be shipped flat packed and assembled on-site. All modules are fabricated in 316 stainless steel and can be used with any sealed PUR or modular plastic link food-grade belting systems.

The system is designed for all food applications from packaging to the most demanding raw protein requirements. Easy-clean features include no catch or welling points within the food zone; stand-off bearings, leg supports and fasteners; CIP cleaning system and belt lifters. Easy access to all components ensures cleaning is both fast and efficient.

Fleming Dynamics Pty Ltd
www.fleming.net.au



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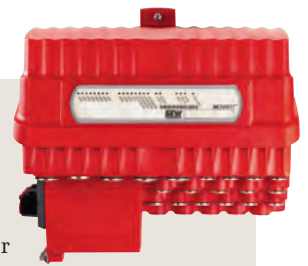
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The drive to integrate



A quick check of the local supermarket shelves gives a clue as to the complexity of the snack-food manufacturing process. The variety on display is enormous. Everything from high-energy breakfast alternatives and morning pick-me-ups to chips and party foods is readily available.

Imagine then, the logistical exercise of continuously moving all these different snack foods through a clean manufacturing plant, where hygiene, energy efficiency and reliability are the priorities. To achieve the tight production schedules, all these items must be boxed in their various manufacturing zones and moved along sophisticated conveyor lines to the appropriate packing and despatch areas. Design of the conveyor systems and the motors and drives that power them is of critical importance in this environment.

According to Jason Thompson, Director of Contech Engineering, there was no need for compromise when designing the drive system for a recently installed snack-food conveyor system in Sydney. While the multi-vendor, mix-and-match approach had worked well in the past, the opportunity to source suitable drives and electronics from a single supplier produced the optimal result at the snack food manufacturing plant.

The layout of the snack-food plant called for a complex set of conveyor lines, feeding into the dispatch area like a multitude of tributaries flowing into a major river. From the manufacturing line, each snack-food carton is placed on a conveyor that joins other lines before moving at a steady rate to an upper level in the manufacturing plant. To achieve this, and to keep the snack-food production targets on track, the design incorporated a number of high grip and inclining conveyors. At the upper level, these lines feed into a single conveyor that carries the cartons to the distribution area.

Thompson had a clear goal in mind when planning the project. "We were looking for a reliable and integrated system of drives to keep the conveyor belts moving," says Thompson. "We wanted simple drive operation and decentralised installation, to save on space and cabling costs."

To accomplish this goal, Thompson deployed 34 SEW-Eurodrive Movifit FC 0.75 kW variable speed drives. "The decentralised control units of the drive systems required less cable and fewer cabinets in the field, and that was where we made most of the space savings," he says. This reduced the design complexity and overall costs, while allowing for easy diagnostics and maintenance. The simplified design also reduced possible sources of errors in the wiring-up stage.

The decision to close couple the gear motors to SEW-Eurodrive decentralised motor controllers was a significant step says John Gattellari, National Industry Specialist Food & Beverage, with SEW-Eurodrive. "The inclusion of our

Movifit system, particularly suited for food-grade environments, provided a perfect match in terms of compatibility, and reduced the time required for installation and set-up. We provided some initial training and they did the rest. The system has run like clockwork ever since," he says.

Gattellari says that the Movifit solution allows for flexible topology, which simplified the design process for the snack-food conveyor system. This was aided by built-in local intelligence and local control functions. Isolators are also local, providing an important safety feature.

Energy efficiency was another important consideration in the design of the snack-food conveyor system. "The energy efficiency of the drives reduces costs, while also complying with new energy efficiency laws," says Thompson.

Being modular and flexible, the Movifit drive control fulfilled Thompson's important criteria for decentralised drive systems, with fewer components required in the system design. A decentralised electronics unit enables control of several drives, which reduces the number of units required in the system.

The three versions of the unit available afforded his team the options they sought for the snack-food project. A flexible communication system was a major requirement. In this case

the designers selected DeviceNet.

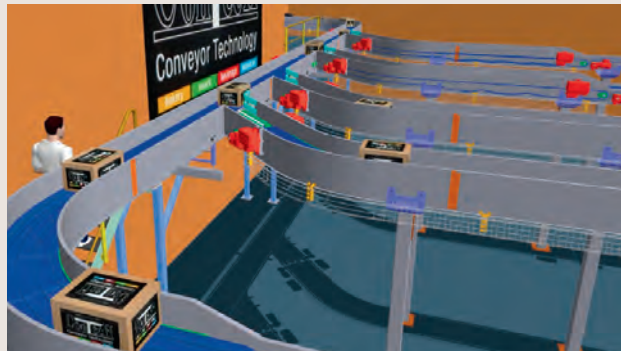
The connection technology enabled quick installation and commissioning. With SEW-Eurodrive providing training from its Drive Academy, Contech Engineering only required two half-day sessions for one of their engineers in order to complete the project. Following this training, the installation and commissioning of the drives was carried out by their own staff.

After the conveyors were built and tested they were disassembled in preparation for shipping to site. The entire project took eight weeks to complete, with the locally assembled drive units delivered within three weeks of the order being placed.

Despite the complexity of the conveyor system, Thompson says that because of the system design and the equipment chosen, disassembly and reassembly on site were easily implemented.

The integrated design approach, with all drives sourced from a single supplier, allowed Thompson's team to reduce the complexity of the conveyor system by minimising the number of different components. At all phases of the project - planning, design and implementation - this approach proved to be cost effective and fulfilled all technical requirements.

SEW-Eurodrive Pty Ltd
www.sew-eurodrive.com.au



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STAND

F17



Biodegradable piping bags

Pac Food is now marketing disposable, biodegradable piping bags. As well as being environmentally friendly, the bags are also heavy duty, strongly sealed, antislip and available in two different sizes.

Pac Food Pty Ltd
www.pacfood.com.au

STAND

G24



Package and label verification system

Espera has developed a cost-effective vision control system that automatically verifies packages using high-resolution inline cameras. The ESVS Vision System can be used as a standalone quality control system, or integrated inline with any existing Espera weigh price labellers.

The vision system provides full quality control of packed and labelled products at speeds of up to 150 packs/min. An integrated conveyor system allows for precise examination of the packs and labels from either the top or bottom, or both, with automatic height adjustment to suit packages of varying heights.

The ESVS system can check finished packs to ensure that the products have been packaged and labelled correctly and in accordance with the predefined records and criteria stored in the database including pack dimensions and outlines; label position and alignment; label contents such as text, weight and price fields; barcode readability and content; logos; seal area; and presence of foreign bodies.

Statistical reports can be generated for many criteria including checked packs, correct packs, rejected packs, line speeds. Versions are available with top only, bottom only, or top and bottom camera configurations.

By automating the time-consuming manual aspects of QA checks, the system enables users to better direct their QA resources and helps to prevent product recalls.

Linco Food Systems
www.linco.com.au

STAND

J2



Tray sleeve

Le Mac's heavy-gauge LSL system is a tray sleeve for the premium meats and ready-meal industries. The system can automatically apply premium cardboard sleeves to packs that normally require hand application.

The metallised board substrate enhances the premium look that can be achieved while maintaining high operation speeds.

Le Mac Australia Group Pty Ltd
www.lemacaustralia.com.au

STAND

F1



Sustainable packaging solutions from sugar cane

BioPak is developing expertise in custom moulded sugar cane pulp packaging

(bagasse). This versatile material is suitable for a wide range of food packaging applications and offers a number of functional benefits. In many applications bagasse is a more sustainable and cost-effective replacement for aluminium, foam, paper and plastic trays.

The company is currently working on a number of projects and trialling bagasse as a replacement for plastic and aluminium foil.

BioPak
www.biopak.com.au



SCAN TO LEARN MORE



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Lower investment requirement—wide range of models and options enable customization to customer needs.



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STAND
B14

Natural spice and herb extracts, colours, antioxidants

Kalsec provides a full line of natural spice and herb flavour extracts, natural colours, natural antioxidants and advanced hop products.

Some of the company's highlights include: Herbalox Seasoning - a rosemary-based natural antioxidant that is suitable for use in a variety of flavour-sensitive applications including meat and poultry, fats, oils and bakery products.

The garlic and onion extracts, HeatSync Heat Management System and Szechuan pepper extract, can provide a tingling sensation. Kalsec's natural colours range in hue from yellow to orange to pink to red to green and the company can assist clients in determining the appropriate solubility and stability requirements for particular applications.

Kalsec

www.kalsec.com



STAND
E18

Olive polyphenols

Olivex is a natural, standardised polyphenols extract made from selected French olives offering guaranteed contents in hydroxytyrosol and tyrosol. The manufacturing process of GRAP'SUD using only water and ethanol (<30%) allows preservation of the active principle properties. Extracted exclusively from the fruit, Olivex provides the benefits of the Mediterranean diet without fat content and calories.

For years, olives and olive oil have been of significance to Mediterranean culture; health and prolonged life expectancy. Olives contain several polyphenolic compounds with benefits partly attributed to powerful antioxidant and anti-free radical activity.

Olives are harvested in Languedoc-Roussillon, in the south of France, where the major GRAP'SUD plants are located. The rigorous selection of GRAP'SUD's raw materials as well as its unique process that preserves environment enables high levels of hydroxytyrosol (HT) and tyrosol (T).

Olivex liquid also presents a whitening effect, inhibiting the synthesis of melanin by the melanocytes cultivated with or without α -MSH, the hormone that stimulates the synthesis of melanin.

Used in food supplements or in functional food, the hydroxytyrosol content provides antioxidant activity, higher than vitamin E. The company says a study on the effect on peroxide lipids in the LDL has shown that Olivex reduces lipids per oxidation in the lipoproteins by 80%. As a daily intake, it is recommended to ingest 100 mg of Olivex, corresponding to 50g of olives.

Chemiplas Ltd

www.chemiplas.com.au

STAND
A3



Potassium chloride formula

Nu-Tek Salt Advanced Formula Potassium Chloride was developed to meet the demand for reduced sodium in the food industry. The sodium-reduction solution helps food companies offer a healthier product to consumers.

The technology provides a sodium reduction solution that improves potassium chloride's taste, therefore allowing food manufacturers to achieve higher sodium reductions in a wide range of foods. It removes the bitter metallic taste normally associated with potassium chloride and increases the surface area of Nu-Tek Potassium Chloride to increase the salty perception. This combination of reduced bitterness, without added flavours and greater salt intensity versus normal potassium chloride, allows for sodium reduction levels of up to 50%.

Nu-Tek Salt's versatility and ease of use are said to differentiate the salt substitute from other tools. The product can be used in multiple applications such as processed meats, baked goods, cheese, ready meals and soups/sauces with an easy 1:1 usage process.

Nu-Tek Salt Australasia

www.nu-tekaustralasia.com.au

Multivac's newest R 085 automatic thermoforming packaging machine

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- Easy to operate
- Quick change system for forming and sealing dies
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PVLS 143 Sausage Linker

- Automatic casing change with casing end sensor – also has auto casing loading or manual casing loading
- High volume throughput of up to 1500 per minute or 1000 per minute with natural casings
- Portions of 40mm and upwards with a calibre of 13-40mm
- Exact weight and size every time
- First class appearance and perfectly formed sausages
- Automatic linking, hanging and separation capabilities with automatic or manual casing change
- The hanging unit facilitates groups, number of loops, loop spacing and can be programmed to employ full or empty portions between groups
- High production output, minimal non-productive time
- Compact design
- **No chains required for linking**



Multivac is a leading supplier of food processing equipment to the Australian food industry. Handtmann is the world's leading sausage filler company. Multivac provides service and support from offices in all states. Handtmann is proudly represented by Multivac Australia.

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www.bizerba.com
www.handtmann.de

STAND
E17

Antimicrobial spray system

Controlling and monitoring a sanitation program with ease is assured with an AutoJet antimicrobial spray system. By spraying a precise dose of antimicrobial agent into a vacuum package before meat is inserted, the shelf life of packaged meat and poultry can be increased by up to 40%.

PulsaJet spray nozzles can deliver multiple shot sizes of the proper dosage, anywhere from 5 to 40 mL, with the assistance of the system's touch screen controller. The system, which has been certified and validated by the USDA/ARS, can be easily integrated into existing processing lines.

Spraying Systems Co Pty Ltd

www.spray.com.au



STAND
A18

High-lipid algal flour

The high-lipid algal flour developed by Roquette is a complete ingredient naturally rich in healthy lipids, proteins and fibres. Its composition results in an ingredient combining nutritional, functional and organoleptic benefits.

The product is suitable for a wide range of applications such as bakery and savoury.

Nuplex Industries Ltd

www.nuplex.com



STAND
A17

Liquid glucose, erythritol and pea protein

Zhucheng Dongxiao Biotechnology's liquid glucose has a corn base and is enzyme-converted. It is free of gluten and allergens and is transparent, making it good for food appearance.



The company's erythritol is natural and doesn't cause side effects. It tastes almost exactly like sugar but has almost no calories.

The company's pea protein is natural and non-GMO, low in fat and rich in plant-based protein. It is thus a healthy way to meet daily protein needs, with high levels of nutrition and functionality for protein-dietetic foods and beverages. The product is said to improve the nutritional profile of products such as beverages, bars, biscuits, soups and ready-meals designed for weight management, performance improvement, allergenicity concerns and medical purposes.

Zhucheng Dongxiao Biotechnology Co Ltd

www.dongxiao.net



STAND
A12

Technical service and sales support

Hawkins Watts is passionate about sharing its expertise to create better food. With a collaborative B2B philosophy, the company says it understands how to create good quality products and offers creative solutions to get there.

The company has a portfolio of quality ingredient supply partners and a dedicated team of highly qualified people who can offer lab prototype development and tailored logistic solutions.

Hawkins Watts Australia Ltd

www.hawkinswatts.com.au



For more information visit
auspack.com.au

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and packaging machinery.

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STAND
G45

Sensors

SICK's Inox hygienic sensor solutions are said to contribute to constant increases in efficiency in all areas of the food and beverage industry. The hygienic design and the careful selection of materials used are based on various norms, standards and regulations to ensure safety, should direct contact with food or raw materials occur.

The sensors employ an intelligent density concept using a combination of plastic and stainless steel to eliminate moisture ingress caused by thermal changes. In addition to meeting the requirements of IP protection classes, the sensors undergo in-house testing using high-pressure water jets which simulate the effects of a washdown environment. All products in the range are very tolerant of high and low temperatures, chemically resistant, allow no water ingress and available with a variety of mounting options.

Sick Pty Ltd
www.sick.com.au

STAND
D11

Inline flow measurement

Bürkert's FLOWave flowmeter uses technology incorporating SAW (surface acoustic waves) to facilitate inline flow measurement without the need for any sensors or constrictions inside the measuring tube. The interior surface can be manufactured with the same surface finish applied to the rest of the pipeline. In terms of hygiene, cleaning and flow conditions, there are absolutely no differences compared to any other straight piece of pipe. In addition to volume flow, FLOWave measures temperature and density. Based on this data, the mass flow rate can be calculated.

The flowmeter principle works even with stagnant liquids so that results are available even with the smallest flow volumes. It recognises quick flow rate changes and is therefore suitable for very fast filling processes. The high excitation frequency of 1.5 MHz avoids disturbances due to inherent vibration in the plant. Magnetic and electrical effects have no influence on measurements. This technology does not depend on the conductivity of the fluid, which significantly expands its scope of application. SAW is claimed to be the only flowmeter technology that can distinguish between laminar and turbulent flows.

Burkert Fluid Control Systems
www.burkert.com.au



STAND
S9



Beverage hose

Plicord ExtremeFlex Beverage is a high-tech, flexible corrugated hose with pretzel-like agility that has been developed specifically for the beverage industry by Veyance Technologies, manufacturer of Goodyear Engineered Products branded hose.

The hose is particularly suited to the transfer of edible liquids in gravity flow, pressure or suction service applications.

The hose's chlorobutyl tube eliminates any risk of tainting: it does not impart taste and is microbes resistant, making it suitable for the hygiene requirements of edible liquid transfer.

The hose has a specially designed abrasion-resistant cover with a slick finish, making it easier to slide in the application and clean once finished. Other Goodyear Engineered Products food transfer and wash-down hoses are available - many in ready-to-use assemblies, fitted with the latest sanitary-grade stainless steel fittings. Goodyear Engineered Products' Australian distributor, Powell Industrial, also offers a hose management program powered by INFOCHIP to assist with the maintenance and monitoring of hoses and assemblies in use.

Powell Industrial Pty Ltd
www.powellindustrial.com.au

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EASILY IDENTIFIED AS A
NON-FOOD OBJECT BY THE
UNIVERSAL BLUE COLOUR



STAND
A31



STAND
J13

Strapping machines

The high production throughputs experienced in the food industry are easily handled by Mosca Australia's fully automatic Evolution strapping machine.

The Evolution series offers a fully automatic 'roller' version which can be integrated into production lines just like the 'belt' version. The conveying speed is frequency controlled by up to 1 m/min to achieve the maximum performance of 35 packages/min.

Optional add-ons include a hold down device, safety rollers and lowering chassis for the basic model, which is available in three frame sizes of up to 1000 mm width. This is beneficial when dealing with varying product heights. The optional automatic strap tension adjustment is determined by bundle height detection.

Mosca

www.mosca-australia.com

Dairy industry publication

Available for 15 years, previously only to Dairy Innovation Australia members, *Dairy Innovation Digest* is now available to anyone with an interest in dairy product innovation. The *Digest* is a monthly publication dedicated to highlighting new products, ingredients, processes and innovations from around the world. Dairy Innovation's team of researchers scour the world's information resources to bring readers a comprehensive overview in a collated and summarised form with many links to further information.



The *Digest* has been produced by Dairy Innovation Australia. If you have interest in where dairy is going globally then the *Digest* is the most economical way to stay up to date with developments because the hard work of looking for and identifying what is new and relevant is done by the team of researchers. The ~45-page publication is filled with new and emerging products, brands and technologies, and is available in a handy electronic format that can be read on any device.

Dairy Innovation Australia Ltd

www.dairyinnovation.com.au

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STAND R34

Insulated traffic doors

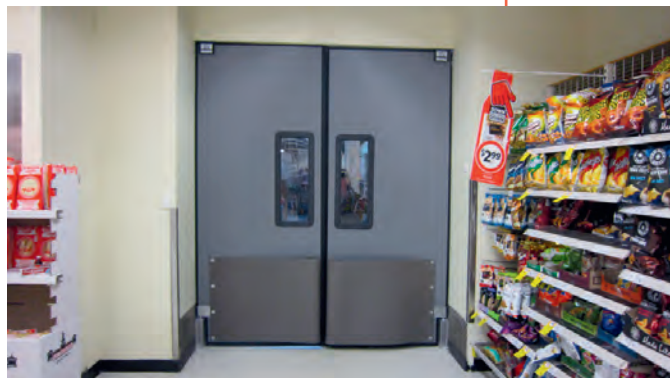
MTI Qualos introduces its commercial and industrial insulated traffic doors. The rugged doors operate smoothly, require little maintenance and are built to survive in even tough applications, ie, supermarkets, hospitals, restaurants, laboratories and coolrooms.

The doors are engineered to perform at a high standard. Their insulation means there is no loss of cool air within refrigerated applications. They offer long-term access in manufacturing facilities, warehouses, walk-in coolers or separating the sales floor from the back-of-house area.

The doors are built from a rigid PVC internal framework and high-impact ABS plastic outer skins with an overall thickness of 44 mm. To reduce any air loss, they are supplied with a complete full perimeter gasket made from a rigid rubber strip. The doors can be manufactured as a single or a pair, depending on the application. Their standard outer skin panel colours are black, dark grey, light grey and beige, and window sizes are 762 x 254 mm or 559 x 559 mm. To prolong the life of the doors, they are supplied with spring impact panels or flat impact panels which help cushion the impact of motorised or hand traffic.

MTI Qualos Pty Ltd


www.mtiqualos.com.au




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Residual meat harvesting system

Marel has extended the Pro Series range of meat harvesting systems with the ProFIVE. This linear system, claimed to be the most flexible and adaptable in its field, can be used for harvesting beef, pork and lamb bones.

The system harvests meat at both high quality and high yield, and enables processors to produce different meat qualities with the one system - from 3-5 mm minced meat to 1 mm mechanically separated (MSM) meat. Minced is suitable for fresh products like hamburgers and sausages, whereas MSM meat is used for cooked products like luncheon meat and hotdogs. The technology employed in the ProFIVE enables processors to maintain high meat quality, while harvesting up to 6% extra yield of input weight (at a capacity of up to 2500 kg/h).

Food Processing Equipment Pty Ltd
www.fpe.net.au



Are all of your team trained in HACCP?

Food Safety and HACCP Training

It is good practice to ensure that your HACCP team is appropriately trained with the skills and knowledge to implement and maintain your food safety management system. This will ensure that your products meet your customers expectations, are safe and are of good quality.

Advancing Food Safety, SAI Global Ltd (AFS) is a Registered Training Organisation (RTO). AFS offers a suite of HACCP courses designed to assist you with training all levels of staff within your business. Our training is available in public courses scheduled across Australia or alternatively group training at your workplace.

Register at haccptown.com.au/haccp

Advancing Food Safety

web haccptown.com.au/haccp
 email training@haccptown.com
 phone 1300 727 444



Heating products

Wesmartin Leonda is a manufacturer and supplier of large commercial food processing equipment. With a range of resources including design engineers, project managers, manufacturing, installation/commissioning, service staff and the supply of spare parts, the company can provide users with custom heating/oven solutions that fit their individual production needs.

The equipment is suitable for continuous or batch operation and includes conveyorised tunnel ovens, rack ovens, batch and continuous ovens, tower dryers, dryers and dehydrators. The ovens are by convection, radiant or infrared for drying, dehydrating, toasting, roasting, grilling and baking. The equipment can process organic materials including cereals, snack food, flour, animal feeds, bakery goods, grain and fertiliser.

Wesmartin Leonda

www.wesmartinleonda.com.au

Automated pre-palletising and sortation

The Milmeq Storage and Retrieval System (SARS) acts as an interface between the main process line and the load out and palletising area. Milmeq developed the automated storage and retrieval system to drive efficiencies into the back end of food processing facilities.

Designed to be an inline system, product leaving process lines is directed to the SARS, pre-sorted and then stored in a logical position within the system depending on the popularity and demand of the product.

The SARS has been designed to operate in cold temperatures to accommodate the requirements around perishable food storage and systems can maintain chilled or frozen states for product. With a history in thermodynamics and refrigeration engineering, coupled with specialist mechanical handling and process expertise, the SARS is even capable of being an active chiller for product, therefore bringing it down to the desired temperature while simultaneously sorting, storing and assembling pallet loads specific to customer demand.

Effectively, the Milmeq SARS becomes an inventory management system and order picking control centre. It also assists with managing large product lines including those that occupy the long tail. The system delivers another level of quality assurance, food safety and returns for the bottom line through its reduction in damaged, misplaced or expired product.

Injecting speed, safety and quality assurance into the pre-palletising operations, the Milmeq SARS is a hands-free system which reduces reliance on manual labour and forklift operations. With the specially developed x/y axis travelling cradle, the system delivers maximum return on storage footprint.

Milmeq Pty Ltd
www.milmeq.com



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STAND

J7

Dual, multipurpose tumbler/massaging system

Argus Realcold has available a dual, multipurpose tumbler/massaging system, with 2 x 250 L, cooled, vacuum tumblers/massagers on the one frame. The unit can be easily wheeled between loading and unloading areas and the unit does not need to be housed in an air-conditioned environment. A single controller provides access to the individual units, which can be operated independently or together.

For the small to medium-sized processor, the unit provides the capability to process two different product batches at the same time, reducing processing times for multispecies/-product requirements.

The product range also has a three-unit offer with 3 x 55 L units on the one frame. It is suitable for use by the hospitality industry, food testing laboratories and ingredient manufacturers for testing new ingredient mixes and food processors such as fresh vegetable producers for mixing vegetables with sauces/oils etc.

Argus Realcold Pty Ltd
www.argusrealcold.com

Dehumidification systems from farm to fork

Munters' dehumidification systems are designed to control the humidity in food plants in order to create the best conditions to convey, cool, freeze, dry and cure foods, right from farm to fork. This guarantees hygienic conditions, consistent quality and cost savings, and increases throughput.

The precise climate control provided by Munters' dehumidification systems eliminates typical problems in food processing and storage environments such as moisture absorption, sticking and caking, mould, frost build-up and blocked machinery.

All dehumidifiers incorporate Munters' desiccant drying rotors, which are certified to have both bactericidal and fungicidal properties.

The ComDry series are robust, portable dehumidifiers that are especially designed to control humidity and eliminate damaging condensation in any environment.

The IceDry unit, a Food Tec award-winning system, is used to reduce or prevent ice and frost in cold storage areas. It is especially designed to be installed inside cold stores and process freezers with temperatures as low as -35°C.

Quantum systems incorporate the energy-efficient Quantum rotor, which represents a step further in the development of the traditional desiccant rotor. Quantum systems provide good moisture removal without the need of extra pre-cooling, which makes them suitable for high reactivation temperature applications, such as spray towers. Munters' Drytainer is specifically designed to protect bulk powders and sensitive goods such as flour, sugar and salt from damp air and moisture damage in transit. It offers owners and transport companies a solution for greater fleet availability and turnaround times.

STAND
N51

STAND

R28

Hygiene program



Total by RI provides protection against pests and contamination for food businesses. The hygiene program eliminates all possible pest attractants, such as food residue and bacteria.

The hygienic steam treatment uses dry steam vapour to eliminate bacteria and

grime, which build up in food working environments. It removes pheromone traces that pests use as a roadmap back to food premises, and cleans and sanitises areas that traditional cleaning methods usually miss. The hygienic steam process is completed prior to the pest treatment to create a hygienic environment.

The product is suitable for all types of food businesses and can be used on: production equipment including conveyor systems, commercial blenders, mixers and grinders; ducts/exhaust fan systems; storage equipment such as racks, carts and shelves; open areas, such as loading docks, floors, walls and common kitchen areas; and more.

Rentokil Initial Pty Ltd
www.rentokilpestcontrol.com.au

Minimising bandsaw injuries in the meat industry

In collaboration with Meat and Live-stock Australia, Machinery Automation & Robotics has developed BladeStop. This brake mechanism reduces the risk of serious injury by mechanically stopping the bandsaw blade within 15 ms when it senses that a person has come in contact with the blade. This time frame can be the difference between a small skin cut and an amputated finger.

Bladestop stops the blade quickly by clamping the blade above the throat of the machine and removing drive tension on the blade so that the clamping system only needs to stop the momentum of an undriven blade and not the drive wheels.

By increasing bandsaw operators' safety, companies can reduce production time lost due to injuries; reduce insurance premiums; reduce workers compensation costs; promote positive OHS related to bandsaw operation; and reduce product spoilage.

Machinery Automation & Robotics
www.machineryautomation.com.au



STAND

K2



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ThermoFisher
S C I E N T I F I C



STAND
N52

Rotary lobe pumps and macerators

The internal geometry of the Vogelsang rotary lobe pump ensures a gentle pumping action that will not damage the product. The pumps can handle solids up to 61 mm in diameter, and should the pump ever become clogged, it can be easily reversed to remove the blockage. The rubber lobe pump does not get stopped by rogue metals in the system as it is more forgiving than an all-metal rotor.

The rotary lobe pumps are suitable for many food processing industries such as fruit and vegetables, brewery, meat and poultry, fish, sugar and others. The Vogelsang VX series are multipurpose lobe pumps with a pumping capacity of 1 to 1000 m³/h. They have been designed for use in various food processing environments, whether it be simple transfer, precision centrifuge feed, food waste, etc. The company also offers machines for efficient maceration of coarse and fibrous matter in liquid media with effective protection from foreign objects and heavy matter. All RotaCut models perform two functions simultaneously: solids reduction and solids separation. Coarse matter (fibres, hair, bones, wood, etc) is macerated; hard foreign objects and debris (stones, metal parts, etc) are separated from the liquid stream preventing damage to downstream pumps and equipment. As a result, RotaCut ensures the smooth flow of liquid throughout a system.

Superior Pump Technologies
www.sptaust.com.au



STAND
M2

Sausage and meatball processing equipment

Vemag Australia has a range of food processing and packaging machinery. The Vemag Alginate Line for sausage is flexibly produced in alginate casings. The line has been developed with long dividing belts for various sausage types. This results in cleanly divided sausages and a reduction in production costs for both cut fresh or hanging sausage. The Vemag Auto Ball Loader meanwhile produces well-shaped meatballs, vegetable balls, skinless sausages, croquettes and much more at a high speed.

Vemag Australia Pty Ltd
www.vemag.com.au



STAND
G54

Sorting cherries

The MIRA-360 Cherry Sorter utilises high-tech sorting technology to identify and remove defected cherries of all descriptions including those with cracks and splits, defect and spurs, soft rot, wrinkles and bruises, and insect damage.

Along with colour and defect sorting, the cherry sorter is also able to sort into multiple streams by size, in compliance with industry standard sizing bands.

The sorter is designed to provide versatility in any fruit sorting condition. Whether sizing fruit into numerous bands or removing defective fruit, the MIRA-360 provides a seamless sorting option for any packing facility. One of the major advantages of the MIRA360 is its size. It is a small platform (approx 3 m long) that achieves the same, if not better, results than machines three times the size.

BBC Technologies Ltd
www.bbctechnologies.com

Food-grade lubricants and lubricant services

Food safety plans should necessitate the use of food-grade lubricants in all food processing and packaging machinery in order to reduce the potential for contamination. Stella Food Grade Lubricants are NSF H1 registered/AQIS approved and include clean, safe, non-toxic oils, greases, fluids and sprays for food processing and manufacturing environments.

CTG Lubrication Services can also assist users to achieve maximum equipment reliability and minimise downtime by reaching their lubricant cleanliness targets using oil analysis and PROPEL Oil Management.

CTG Lubrication Services
<http://ctgls.com.au/>

STAND
R2



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FLUID CONTROL SYSTEMS



STAND

A5

Rapid and specific foodborne pathogen detection

Food and beverage industry microbiology labs are under increasing pressure to provide accurate and timely results across an ever broadening range of pathogens. When meeting these challenges, laboratories must ensure that results are accurate and available in a shorter amount of time. Traditional agar methods are often unable to provide the type of information required by modern regulations or specifications.

3M Food Safety has developed a platform that combines two technologies - isothermal DNA amplification and bioluminescence detection to allow the rapid and specific detection of a range of foodborne pathogens.

The 3M Molecular Detection System uses isothermal DNA amplification to amplify the specific DNA sequences of target organisms and uniquely combines this with bioluminescence to provide real-time positive results.

Designed with simplicity in mind, the system uses a single sample preparation protocol across all assays and the colour coding of the software and reagent tubes facilitates an easier set-up, reducing the chance of operator error.

The system is claimed to offer significant bottom-line benefits to businesses through faster processing time, less staff training and reduced risk of human error.

Because bioluminescence provides real-time detection, positive results can be available in as little as 15 min. And the system is very accurate - DNA is amplified continuously, which limits the possible interference of the template or DNA polymerase by food sample inhibitors.

Isothermal DNA amplification proceeds at a constant temperature - which removes the need for complicated instrumentation. In fact, the instrumentation, which can process up to 96 tests in a single run, has a smaller footprint than a standard notebook computer. The instrument is also portable and robust, with no need for recalibration after transport and minimal maintenance requirements.

Numerous organisms can be tested in a single run, and it was designed to help users perform fewer repeat tests and make critical decisions faster.

Another feature is that all kits come with ready-to-use and pre-dispensed reagents that require no measuring, mixing or aliquoting.

The system is intended for use in all laboratories performing pathogen testing on food and beverage samples and has been verified across multiple food segments, including meat, poultry, fresh produce, dairy, seafood, water and processed foods.

3M has received third-party certifications against reference methods on all assays. These include AOAC PTM Certification and AFNOR Certification. The *Salmonella* assay has subsequently gained AOAC OMA status.

3M Food Safety

www.3m.com

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STAND
J17

Long run cooking system for continuous production

The Gold Peg TWIN RotaTherm continuous cooking system can deliver 156 h of non-stop production with only one clean per week.

Cooked product is delivered to the fillers for 6.5 days through a new Gold Peg design integrating

two RotaTherm continuous cooking columns. The columns alternate producing product while the offline column is cleaning. This alternating process is fully automated and programmed so does not require any human intervention.

The continuous cooking columns feature flexibility and fast, even heating (15-20 s) allowing manufacturers to set the processing conditions to deliver the optimal end product. The result is fast processing with superior product quality - fresher, less processed; better look and taste; and superior ingredient usage. Its precise control combined with long runs improves productivity and reduces costs.

The RotaTherm is a flexible, efficient, effective choice over basic heating technologies where really only the temperature can be set (which often means an inferior product because of over/undercooking) and long processing times.

Gold Peg International Pty Ltd

www.goldpeg.com.au



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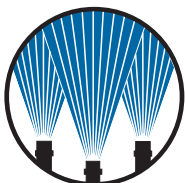
Whether you're bagging whole products, packaging linked or formed items, fresh meats, packaged poultry or sliced products, The AutoJet® Antimicrobial Spray System helps processors achieve this outcome.

The system has a proven track record of effectively controlling pathogens including E.coli, Salmonella and Listeria monocytogenes, while reducing operating costs.

IT BOASTS:

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Vegetable shredder

The FAM Centris 315 is a centrifugal slicer and shredder. The machine is compact and has a small footprint. It is said to be designed for small to mid-sized companies looking for good cut quality and speed while minimising costs and decreasing the amount of time to complete each job.

The machine requires limited floor space and offers flexibility in the different cuts with a variety of products. All are sliced or shredded precisely and cleanly due to the product's cutting method and high-quality blades used. It is a precise slicer, with little or no yield loss and a high shelf life as a result.

The product can be cut into a variety of shapes. Both slices (flat cut, crinkle cut and V-shaped) and strips (V-shaped, oval, julienne and wide ribbon-cut) are available on a wide range of products.

Summit Machinery Services

www.summitms.com.au



Stacker

The 180 Stacker is a floor-standing forming and portioning machine that will automatically stack burger patties or other products with or without auto paper interleaving. The machine features an in-built chiller unit which keeps the forming area and base of the hopper cold for better forming, as well as a modular plastic non-slip conveyor belt for high-speed operation of up to 8000 products/h. A three-piece 200 kg hopper suits hand loading or bin lifters. The touch screen panel allows fine control of speed, straightening the stack, number of products in the stack and spacing between the stacks. The product brings a bulk packaging task back to one operator control and can also be used as a single row machine by a simple switch between single use or stacking. The unit plugs into any standard 240 V single-phase power outlet.

Symetec

www.symetec.com



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STAND
L8



Portion cutting

High accuracy, raw material optimisation and maximum return on investment can be achieved with Marel's I-Cut 130 Portion Cutter. The machine uses the latest hardware and software technology to enable users to portion fish into fixed-weight and fixed-length portions. The machine offers four different cutting angles and numerous innovative cutting patterns. Its design also features a built-in TrimSort and trim take-away system for efficient sorting of products on a separate outfeed. The laser vision system ensures accuracy and its easy-to-operate touch screen makes daily operation easy. The machine is hygienic and easy to clean and its life is ensured with the proven servo motor technology.

Marel New Zealand Ltd

www.marelfoodsystems.com

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STAND
O30

Guarding system

The Thompson 400 BladeStop Bandsaw is a guarding system that sheaths the bandsaw blade completely in between cutting processes. It is suitable for both industrial and retail meat applications.

The unit's BladeStop feature is a sensor worn by the operator around the waist or wrist that senses the operator's body, shutting the bandsaw down within 15 ms to prevent injury. The BladeGuard is a pneumatic, pedal-operated feature that minimises operator exposure to the blade and deactivates when the pedal is released. It can be set to rise to a specific height, reducing the amount of blade exposed. The product's safety features are said to ensure that worker injury is significantly reduced.

Thompson Meat Machinery

www.tmach.com.au

Going lean to improve productivity performance

TXM's Lean Daily Leadership program brings an innovative approach to improving productivity and shop floor engagement that supports food and beverage manufacturers' goals for HACCP and GMP through programs such as the 5S lean technique as well as driving performance improvement through daily shop floor metrics and daily problem-solving.

With extensive experience in the food and beverage sector, TXM understands the challenges of providing high-quality product to FMCG markets.

The company's experience working in the food and beverage industry includes winemaking, agribusiness, confectionery, dairy, non-alcoholic beverages, sauces and condiments, coffee roasting, food service, flour milling, egg farming, meat processing, bakery and fresh produce.

TXM Lean Solutions Pty Ltd

www.txm.com.au

STAND
E35



STAND
A37

Centrifuges and gloves

ISG centrifuges are suitable for any food laboratory. Manufactured under licence for the Westlab Group, they are said to be quiet while spinning.

Bastion gloves, distributed by Westlab, are another range suitable for food laboratories. The gloves pull out cuff first, ensuring no cross-contamination.

Westlab Supplies

www.westlab.com.au

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3M

Use magnetics to protect product purity

Eriez Magnetics offers equipment and systems to protect product purity and increase the efficiency of your process - from the moment ingredients enter the plant to the time the end product ships from the dock. The company's wide range of magnetic separators, metal detectors, vibratory feeders and screens, bin vibrators, grate and plate magnets, conveyors and liquid traps has been designed to meet the particular needs of the food manufacturing industry. The range of metal detectors can be used to protect against small ferrous or nonferrous metal pieces, tramp metal or residual metal after product packaging. Eriez has metal detectors to solve practically every metal contamination challenge. Bulk granular ingredients, fine fluffy powders and sticky or even leafy food products can be fed, conveyed, metered or screened with the company's lines of electromagnetic and mechanical feeders; while the magnetic separators can be used to effectively draw out fine tramp metal along critical points of the production line. These separators - including plates, grates and traps - come in different styles and magnetic strengths, so users can choose the right product for their particular needs. Eriez's electromagnetic and mechanical conveyors, plus feeders, screens and eddy current separators even include magnetic conveyors for handling steel cans. Eriez Magnetics has recently opened a new manufacturing facility in Epping, Melbourne.

Eriez Magnetics Pty Ltd

www.eriez.com

STAND

T16



STAND

T35

Food factory flooring

Sikafloor Purcem is a high-quality, polyurethane cement flooring system designed for use within the food and beverage industry. Being impact, abrasion and chemical resistant, it is suitable for processing plants, wet or dry process areas, freezers, coolers and thermal shock areas. As well as having a fast curing time, resulting in minimal downtime and a quick installation, Purcem has close to zero VOC emissions (confirmed by the Australian Green Building Council of Australia). Adding to its list of benefits to food manufacturers, Purcem has recently been accredited with the same standard that Sika's Pharmaceutical flooring range has, which is the European Fraunhofer CSM-IPA. This has allowed Sikafloor to be used in the Agriobio Laboratory at La Trobe University.



Food- and pharmaceutical-grade Purcem is tough, durable, slip resistant and easy to maintain, making it suitable for high traffic and wet areas that require regular cleaning.

Sikafloor has been used in high-profile projects such as the Sydney Fish Markets, the MCG and SCG as well numerous applications within the food industry.

Sika Australia Pty Ltd

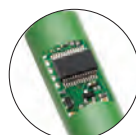
www.sika.com.au

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STAND
D35

Powder flavours

Ungerer has compiled an extensive library of powder flavours. Once a selection has been made, or a new development created, the company does not impose restrictive minimum order quantities. The company can provide several versions to satisfy the needs of the product; powder flavours that satisfy the demands of long-life stability, economy in use, or both, are offered as part of the range of sweet, fruit, brown and savoury flavours.

In response to the market demand for natural flavours, the company has developed a range suitable for most applications, with a portfolio of natural vanilla flavours and selected savoury flavours. The company is in the position to develop or duplicate any flavour or flavoured ingredient to match user requirements.

Ungerer Group

www.ungererandcompany.com

STAND
C11

Flavour chemicals

Australian Energy Valley has a range of flavour chemicals including the Gamma-Lactone Series. Gamma-Hexalactone can be used to flavour almond, tobacco, coconut, grape, mango, peach, strawberry, barley bread, honey, cream, chocolate and so on; while the gamma C₇-C₁₂ lactones can be used in peach, apricot, pear, maple, coconut, tropical, butter scotch, grenadine and date flavours.

Gamma-Nonalactone can be used in coconut, peach, apricot, vanilla, maple, honey and chocolate flavours.

The company's Delta-Lactone Series can be used to create mango, nectarine, coconut, raspberry, peach, vanilla, tropical, cream and apricot flavours and as a coumarin replacer.

Australian Energy Valley Pty Ltd

www.australianenergyvalley.com.au

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STAND
T18

Corrosion-resistant pallet trucks

INOX electric and manual pallet trucks are constructed entirely in stainless steel or non-corrosive material and feature a compact and low design to ensure the operator the best possible visibility. The pallet trucks are suitable for use in all areas where cleanliness and hygiene are essential and where corrosion problems are present.

The stainless steel body and main parts make the units particularly robust and the design facilitates easy cleaning. All electronic and hydraulic parts protected from the effect of humidity and battery elements are contained in a stainless steel box that prevents any acid spilling.

The pallet trucks feature a traction motor without brushes so there is less need for servicing and greater power output, while the AC alternate current technology makes facilitates manoeuvrability and flexibility.

ATT Inox Drain

Sausage portioner and twist linker

The Mainca PR250 is a heavy-duty sausage portioner and twist linker used in conjunction with the EM Series sausage fillers to portion and twist the casing as they are being filled.

The product has an adjustable portion size and is suitable for natural and collagen casings. The time-saving and innovative machine comes with three stainless steel nozzles of varying sizes.

Using the PR250 is said to reduce labour costs and maintains accurate portioning ensuring quality control. The Twist Linker is suitable for butchers' shops and smallgoods production. It is fitted with foot control and auto-off button to maximise operator safety.

Brice Australia Pty Ltd
www.briceaust.com.au



Innovation Through Partnership

AT FOODPRO 2014 Marel are proud to be showcasing the following innovative equipment and software solutions:-

- **NEW I-Cut 130** - This new generation portion cutter makes accurate portioning of fish, chicken and meat easy!
- **Packing Station** - See it for yourself, packing made simple. Collate retail packs to a target count or box weight.
- **Innova** - We are keen to show you our software updates with continuous development of the Innova Software Solutions from Marel.



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marel



STAND

P30



Ready-meal packaging

Sealed Air Food Care can capture the flavour and freshness of a chef-prepared meal the moment it is plated and packaged. Simple

Steps technology offers packaging solutions that save time while maintaining high standards for food safety, quality and consistency.

Due to its formfitting vacuum seal, the product provides gourmet presentation and freshness for ready meals. The total seal vacuum pack allows the packaging to be displayed horizontally or vertically at retail. It is suitable in: retail or foodservice environments, vending machines at school campuses or chilled ready-meals sections.

The product maintains moisture, allowing the flavour to come through. The film inflates to form a steam-filled dome, which is said to provide 1.5 times more steam than traditional tray/lid formats. This steam-assisted technology helps ensure the heat is distributed evenly. The self-venting feature frees the user of having to stir or make pack incisions, eliminating microwave splatters and the risk of cuts and burns.

Sealed Air Australia Pty Ltd

www.sealedair.com.au



STAND

C44

Food-grade lubricant

The Cassida PTFE Dry Spray is a food-grade lubricant which meets or exceeds the requirements of the food and beverage industry. All of the lubricants in the Cassida range are NSF H1 registered as suitable for use on machinery where incidental contact between food substance and lubricant may occur.

Cassida PTFE Dry Spray carries NSF H1 registration (No. 147774).

The product is a colourless, clean and light dry film with thickness of around 5-10 μm . It does not attract dust or contaminants and has good adhesive and antistick properties. It is also chemical resistant and insoluble in water and solvents.

The product has a wide temperature range of -50 to 270°C. It does not contain silicon compounds and is neutral in odour and taste. One can covers approximately 5 m².

Fuchs Lubricants

www.fuchs.com.au



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STAND
R16

Wastewater-to-energy technologies

The latest wastewater and green energy technologies not only clean wastewater to top world standards, but also extract biogas to substitute for fossil fuel in boilers and to generate electricity. The technologies can repay the cost of their installation in as little as two years.

CST Wastewater Solutions has expertise in low-carbon technologies (renewables, energy efficiency and hybrid systems), particularly waste-to-energy systems; carbon markets, regulation, programs and mechanisms; energy management and greenhouse gas management plans, verification and auditing; climate change risk assessment and strategy development; and turnkey contracting for lighting energy-efficiency upgrades.

The company provides a broad range of quality cost-effective water, wastewater and energy solutions. It partners global leaders in their fields, such as Smith and Loveless and also the Global Water Engineering group of companies, which specialises in industrial wastewater solutions and renewable energy solutions.

One example is the Rotary Drum Screen pre-treatment, grit removal and anaerobic wastewater treatment. Advantages of the screen, enhancing durability, hygiene and serviceability, include: non-lubricated chains and nonmetallic drive sprockets; upgraded running wheel design; no mechanical parts in contact with screened solids; corrosion resistant; designed to handle high fat and grease loadings; self-cleaning; and optional wedgewire slots or perforated holes screening.

CST Wastewater Solutions

www.cstwastewater.com



Mobile application

Syspro Espresso enables the user to manage their business any time, any place and on any popular mobile device. The mobile application platform provides access to all business data remotely.

The mobile solution enables the user to create applications that will work on any popular device, providing instant and secure access to information about customers, suppliers, inventory items and other key business information. The applications can be customised and configured without the need for development skills so the user can change the experience of the applications.

The product is said to lower the time and cost of developing and deploying mobile applications by providing a development environment that is platform- and device-agnostic.

Syspro Australia Pty Ltd

www.syspro.com.au



Edible collagen netting

Ennio's netted edible collagen casing gives users the ability and flexibility to tailor an all-in-one netting and edible casing product to suit their needs. The one-tube system applies the netting and collagen together with no waste. The single application provides fast production rates and the collagen becomes part of the meat.

The product provides good elastic pressure with a strong indentation pattern and easy peel. The casing is available in a wide range of netting, colours, sizes and patterns. Pattern options include large and small shapes (square, rectangular, diamond and hexagonal). Size of casing diameter (mm) are as follows: NCEC 90; NCEC 105; NCEC 125; NCEC 150; NCEC 180.

Ennio International

www.ennio.com.au

STAND
J14

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Visit us at
foodpro 2014
Stand E8

STAND
S10



Detectable silicon sealant

Detectasil detectable silicon sealant from Detectamet helps to minimise the dangers of cross-contamination in the food industry.

Silicone mastic is used frequently to achieve a good waterproof seal between surfaces. Both the fresh and cured mastic is visible to X-ray machines and metal detectors in a number of different food types.

CK Safety is the sole Australasian supplier of Detectamet products - products that can be detected by conventional X-ray systems (dependent on detection sensitivity), inline metal detectors and magnetic extraction systems.

Detectamet products can be used in conjunction with the HACCP benchmark. Selected metal-detectable products can be ordered with Microban antibacterial protection, to reduce possible food poisoning, fungi and bacteria contamination from Detectamet product exposure.

CK Safety and its sister companies SprayNozzle Engineering and Reel-Tech work together to provide complete spraying and metal-detectable solutions for both the Australian and New Zealand food and beverage industry.

Spray Nozzle Engineering
www.spraynozzle.com.au



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STAND
L2



Food pump

The Marlen Opti 100 food pump features all the benefits of a twin-piston Marlen pumping system at an affordable price. The pump's unique high-differential vacuum ensures maximum removal of entrapped air, resulting in denser product and longer shelf life.

A patented, hydraulically driven front valve delivers positive shifting for continuous, even product flow and more accurate portion weight control. From avocados to cookie dough to whole muscle meats, the pump features extremely gentle processing, resulting in the highest product integrity. Simple, manual, push-button controls make operation easy. The compact body consumes little floor space and is equipped with heavy-duty casters for portability.

Globus Group Pty Ltd
www.globusgroup.com.au

STAND
F52



Meat/bones separators and desinewers

The LIMA DDS range of meat/bones separators and desinewers produce high textured meat for further processing and high-value products. The bones are not crushed in the machine and come out in the waste almost intact. The produced ground meat looks almost like mince meat, being processed using low pressure.

The range presents the same advantages of all LIMA separators: simple, efficient, easy to clean and maintain. The design of the meat circuit decreases the dead angles and other favourable areas for microbial germs development as does the stainless steel grade and surface treatment and welding quality standard. This reduces the need for sanitisation chemicals, contributing to a greener environment as well as a more profitable operation.

As well, the low energy required for the separation deboning or desinewing mechanical operation minimises the calories transfer, and consequently positively impacts the temperature of the final desinewed or deboned meat and its quality.

All parts in contact with the meat are totally disassembled and placed on a specially designed servicing and cleaning sanitisation trolley.

AustralWest
www.australwest.com.au



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VISIT US
STAND F28
FOODPRO
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Value through expertise





STAND

i14

Rotisserie smoker and cooker

Fast Eddy Rotisserie Smokers can satisfy demand for American-style BBQ products. The Fast Eddy smokers are fired by a controlled feed of wood pellets into firepots which produce smoke and heat to both smoke and cook ribs, brisket, chicken, pulled pork and other BBQ favourites.

The wood pellets are fed into the firepots using corkscrew augers which can be controlled to enable control of the cooking temperature. Users get the flavour and aroma of a wood-fired barbecue and have control over the temperature that is usually only provided by gas heating.

Smo-King Ovens Pty Ltd

www.smo-kingovens.com



STAND

B53



Software for meat processing

Fujitsu MeatPro software focuses on the needs of livestock slaughtering and meat production and sales operations. It is a fully integrated application ranging from the general ledger to livestock procurement, slaughter, boning, inventory and sales for both domestic and export markets. For those organisations requiring the processes based around independent units of measure and carton management, the Fujitsu FoodPro module provides a full-function solution.

Fujitsu Australia

www.fujitsu.com.au



STAND

M21

Ice pigging service

GEA Process Engineering has introduced a service that allows users to save product by using a method of purging process piping systems: Eco-Icepush. The ice pigging technique forces an engineered two-phase ice slurry through process pipework to recover valuable product. Because the ice is kept in a fluid state it has the ability to reach every part of the system, even small, complex geometries. The sharpness of the ice as it passes the pipe inner surface recovers and separates product and significantly reduces effluent. Eco-IcePush can overcome difficulties experienced by traditional pigs that cannot be used on tight-radius bends, through valve systems, in piping systems where the diameter of the pipe changes, or where the product flows through heat exchangers or other ancillary equipment.

Typical applications include: the reduction of white water in dairies, better product recovery and better cleaning in brewery, juice and beverage plants, and many similar applications in the food, health and personal care industries. GEA is currently running trials with customers to perfect the process for each application.

The service will not require capital expenditure from users and will be covered by a service agreement. Features include: increased product yield through clear product separation and better product recovery; complex geometries and difficult pipeline configurations present no problem; minimal risk - if the ice pig were to get stuck, it will simply melt; positive impact on cleaning times as it also acts as a highly efficient pipeline cleaning system compared to water flushing; positive impact on the environment as effluent is reduced; improved OEE.

GEA has a licence agreement with the University of Bristol and delivers Eco-Icepush as a service to the processing industry.

GEA Process Engineering Australia Pty Ltd

www.geap.com.au





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The **Butter Bursts** range incorporates all the traditional savoury herbs and spices. These include Chateau Briand, Café de Paris, Cheesy Mornay, Spicy Fruit, Maple Pecan, and French Toast.

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STAND T36



Process verification system

The Sensorplex Process Verification System (PVS) uses machine vision technology to perform two main functions: to inspect the product at different stages of the production process and to verify that the correct combination of individual components is selected for each product/SKU.

The system is designed to inspect specific features of products tailored to customer requirements. The most common inspections are the presence and verification of labels, ID codes, printed text, caps and fill height level.

By eliminating errors in labelling, coding, printing, capping and filling, the product helps reduce product recall/withdrawal and reduce product and packaging waste to minimise your company's environmental impact, and improves production efficiencies.

The system is customised to meet the production line requirements of each user. Through the use of high-quality components mixed with CAD design and innovation, it delivers simple but effective solutions to suit any application. The software is easy to use due to the user-friendly, intuitive design of the operator interface.

Sensorplex Pty Ltd
www.sensorplex.com

STAND F21



Scroll air compressors

Hitachi scroll compressors are oil-free, making them suitable for food manufacturers. The product avoids unnecessary power consumption with auto-controlled pressure operation, not allowing pressure to reach its maximum.

The scroll compressors are engineered for effective heat removal, ensuring high efficiency and long equipment life. Multiple heads allow for built-in redundancy. If one head fails, operation does not stop. Oversized roller bearings have a long life and ensure a long maintenance cycle.

The compact shape and corner design provides a small footprint. One-way flow warrants more flexibility with installation. The I/O terminal permits remote operation or monitoring. The integrated cooling fan/duct system eliminates expenses for additional cooling.

There is no drain rust due to the integral aluminium air receiver. Low noise levels and low vibrations eliminate the need of a separate room. The minimum gap is small due to Hitachi's labyrinth lap design, which also prevents scroll elements from contact and damage.

Hurll Nu-Way Pty Ltd
www.hnw.com.au

STAND D30



Hand hygiene dispensers

Saraya Australia has launched the 9000 Series hand hygiene dispenser, available in both Manual and No Touch automatic versions. Hand hygiene is critical in preventing contamination, and having the right product dispensed exactly where you need it reduces that risk. Most current dispensers are either bulk-filled or have sealed refills. The Saraya 9000 series combines the low risk of a sealed system with the advantages of No Touch technology. The automatic dispensers are designed for the food industry, with long battery life, sealed mechanisms and the ability to dispense the right dose of product for consistent measurable results. The Manual versions have a tamper-proof mechanism and are adjustable to dose the right volume. They will not fade, crack or degrade in high-temperature/high-alkali cleaning regimes. They are also brightly coloured to stand out from the background. The sealed refill bottles all have new pumps, eliminating risk of leaks, spills and dispenser maintenance.

Saraya Australia Pty Ltd
www.saraya.com.au

STAND T15

Multifunctional Coriolis flow meter

The Proline Promass 100 Multifunctional Coriolis flow meter is suitable for demanding applications in life sciences, biotechnology, food or chemical industries.

The space-saving, multivariable measuring technology means one single device provides simultaneous measurement of mass and volume flow, density and temperature, and with Promass I, even viscosity.

The device seamlessly integrates into process control and asset management systems via EtherNet/IP, Modbus RS485, HART and PROFIBUS DP. Automatic data storage and restore (HistoROM) ensures high plant availability. The state-of-the-art web server technology reduces set-up time without the need for additional hardware and software.

Each device is tested on accredited calibration rigs (ISO/IEC 17025).

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STAND

U1

Software solutions for the food and beverage industries

Fusion5 provides a range of software solutions to meet ERP (enterprise resource planning), CRM (customer relationship management), SMS (service management solutions) and HCM (human capital management) requirements that address the business challenges experienced in the food industry. Fusion5 provides a thorough assessment of functionality requirements across the IT, HR and finance departments, providing ongoing consulting and continuing to work alongside the business to assess its changing needs.

The company's products can be integrated with each other, as well as with a number of other third-party applications, helping companies get the most of out of their software investments. From field to wholesale to dinner table, Fusion5's ERP product range of agriculture solutions from vendors such as Oracle, NetSuite and RFgen support the entire industry. From vineyards, dairies and cotton farms, to international exportation enterprises, these solutions allow businesses to make better decisions, increase forecast accuracy (in both dollars and stock) and can be scaled up and down as business grows.

Fusion5

www.fusion5.com.au

STAND

F39



Resealable airtight seal

The Zip-Pak Vector is a resealable matrix that brings a new level of consumer convenience to flexible packaging. Featuring a proprietary self-sealing matrix that closes securely without exact alignment of opposing segments, the solution provides tactile and audible feedback for reassurance of complete fastening with each use. The airtight seal also helps lock in product freshness.

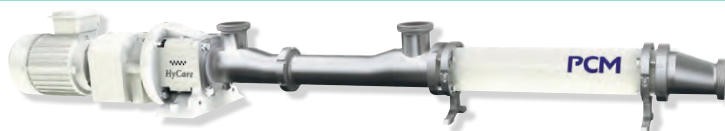
Vector can be integrated into existing flexible packaging lines with only minor modifications to machinery. For brand managers, retailers and converters, the system minimises investments in capital equipment and downtime. Zip-Pak also offers extensive consultation to consumer product goods companies and store brands transitioning into resealable flexible packaging or launching new products. Self-mating closures are an easy-to-use alternative to traditional zipper profiles and are gaining traction with consumers. Zip-Pak has combined its exclusive focus on quality resealable closures for packaging and extensive machinery knowledge to design the Vector resealable matrix and application system, ensuring a seamless transition to a consumer-preferred solution. Vector is suitable for use with shredded and sliced cheese, deli meat, snacks, cereal, candy, vegetables, pet foods through to garden fertiliser. The resealable matrix's ability to mate to itself will also advance packaging concepts that require a self-sealing closure, including Zip360.

ITW Zip-Pak Australia

www.zippak.com

STAND

S7



Progressing cavity pump

Featuring a body design developed using advanced computational fluid dynamics, PCM HyCare is a gentle, hygienic progressing cavity pump for food-grade applications. The product protects the quality and the texture of pumped products through Moineau technology. The pump is said to protect 67% of the product texture. With 3A and EHEDG certification, the pump guarantees optimum hygiene. It is also said to optimise production, with its Duraflex flexible shaft reducing product loss at the end of production to a minimum.

PCM Group Australia

www.gb.pcm.eu

STAND

B39



Slip-resistant ceramic tiles

The Ceramic Solutions tile range covers all slip-resistant groups and offers maximum safety in the most diverse industrial and commercial areas of application. In food factories and workshops, where there is an extreme risk of accidents resulting from fatty waste and lubricants, Ceramic Solutions provides special hard glaze tiles with anti-slip profiles that remain abrasion resistant and easy to clean. Manufactured in Germany by Stroher, these industrial floor tiles are extruded to provide optimal interlocking properties to the subflooring, providing a long-lasting building asset - claimed to be in excess of 20 years. Slipping is the primary cause of accidents, whether you're using ceramic, vinyl or epoxy flooring. That is why the trade associations require floor surfaces to be smooth, slip resistant and easy to clean. Since the market launch of slip-resistant ceramic tiles in the early 1930s, there has been continued innovation to further develop surface designs and function, such as low-noise and vibration-free ceramic coverings.

Ceramic Solutions

www.ceramicsolutions.com.au

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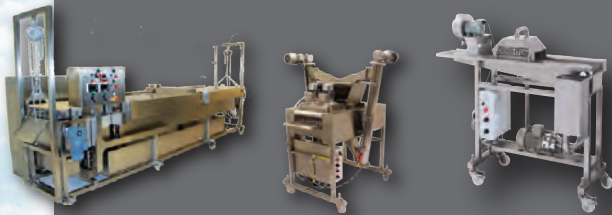


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Fresh and frozen food bagging

The Autobag FAS Sprint Revolution bagger has been developed specifically for fresh and frozen food packaging applications. This high-speed bagging system has a wide loading area of multiple, pre-opened bags for hand load or fully automatic operations.

Typical products that can be packed by the system include: frozen and IQF food products; meat, poultry, fish and smallgoods; fresh produce, fruits and vegetables; fresh and dried pastas; and fresh and frozen snack foods. Many bag sizes and styles are available including side pouch bags. Different bag sealing options, such as reclosable zippers and easy-open perforations, are available. The advanced, automatic sealing system ensures consistent, high-quality, airtight bag seals.

Mounted on casters for mobility, the machine is corrosion resistant with stainless steel construction and engineered for high-productivity environments that require daily washdown procedures.

MPI Australia Pty Ltd

www.mpiaust.com.au

STAND
Q10

6 L hygiene bucket and lid

Vikan's 6 L bucket has several functional benefits, with the design delivering a combination of food safety and user-friendliness. The product is FDA approved and suitable for the food and pharmaceutical industries.



The product features calibrated measurements in litres and US/ UK gallons. It features a drip-free spout and stainless steel handle. The bucket is available in nine colours. Users can nest or stack the buckets with lids on or off. A stainless steel wall bracket, available separately, can store the bucket either upside down or upright.

WR&D Wells Pty Ltd

www.wrdwells.com

STAND
P2

Hybrid trays

DFC Packaging hybrid trays are a combination of PET and ovenable cardboard that are suitable for use in high barrier applications. The trays have been released into the UK; however, due to contractual arrangements with Marks & Spencer, they cannot be sold to any other user in the UK.

Australia has been chosen as the next country for releasing the product and DFC Packaging is the appointed distributor.

DFC Packaging Group

www.dfc.com.au

Food-grade hoses

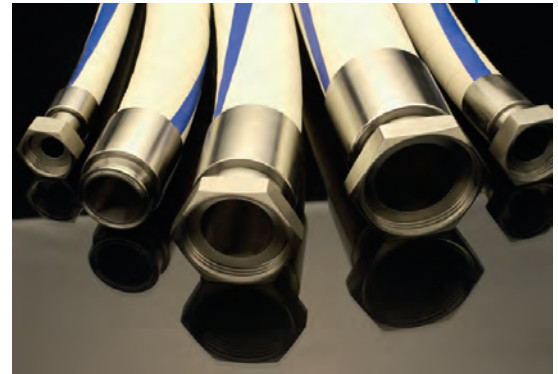
Biotechnic has released a range of food-grade hoses which have been tested to FDA 21 CFR 177.2600 for use with food products. Hoses are available in both EPDM and NBR nitrile to cover the broad spectrum of media and temperature ranges, and in sizes from 3/4" through to 4" inclusive.

All hose assemblies are supplied with radially crimped grade 316 stainless steel fittings which are crimped on the company's custom-built hose crimping machines.

End fittings include Triclamp, BSM CIP and BSM RJT, and are designed and fabricated in-house, and the company has sufficient stock to assemble up to 3000 hoses at any point in time. As suppliers to the bio-pharmaceutical market, the end fittings exceed the requirements of the food and beverage market.

Biotechnic

biotechnic.com.au



STAND
U14

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STAND

U3

Multihead scale bucket washer

Marchant Schmidt has designed a washer to clean and sanitise multihead weigher buckets and feed pans used throughout the food and dairy industry. The typical wash cycles are 10-30 min, depending on product pollution. The machine will accommodate up to 28 weigh head buckets and 14 feedpans/cycle.

The non-corrosive design uses all stainless steel components to handle a harsh wash environment. It provides access to all components, including pumps, valves and control panels, for easy maintenance. The off-the-shelf components include Allen Bradley controls.

The contained cabinet design reduces water spillage and carryover. The wash features a pull-out design and optional removable cart rack, with 28 positions for buckets and a perforated tray for feedpans.

Heating options include direct-type steam injection or an 18 kW immersion heater. Low-level water protection for pump and heaters is included.

PT Associates/MarchantSchmidt Inc

www.marchantschmidt.com



STAND

S2

Detectable stretch wrap

CK Safety is the sole Australasian supplier of Detectamet products - products that can be detected by conventional X-ray systems (dependent on detection sensitivity), inline metal detectors and magnetic extraction systems. Detectamet's detectable stretch wrap helps ingredient suppliers to protect their customers from accidental contamination where block frozen supplies have been susceptible to polythene entrapment.

Detectamet products can be used in conjunction with the HACCP benchmark. Selected metal-detectable products can be ordered with Microban antibacterial protection, to reduce possible food poisoning, fungi and bacteria contamination from Detectamet product exposure.

CK Safety and its sister companies SprayNozzle Engineering and Reel-Tech (visit us at S10) work together to provide complete spraying and metal-detectable solutions for both the Australian and New Zealand food and beverage industry.

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STAND
D45

Food co-packing facility

Multipack has relocated its head office and main production facility into twice the space and opened a dedicated food plant, providing Sydney-based food companies with a local, flexible and innovative contract packaging option. The food site boasts several packaging lines housed in three large clean rooms with SQF Level 3 and HACCP accreditation for primary and secondary food packaging. Multipack is also ISO 9001, 14001 and 18001 accredited. The head office facility houses three separated production environments on a 6500 m² site in Moorebank.

Multipack Pty Ltd

www.multipack.com.au



STAND
E30

Separators

SPX supplies separators and clarifiers that are said to be based on advanced disk stack design and high mechanical efficiency. The separators are mounted on a compact, pre-assembled skid with no need for a concrete foundation, electrical or hydraulic work.

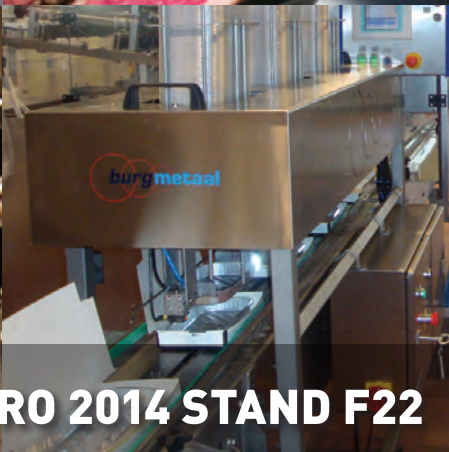
The product enables precise mechanical and hydraulic analysis. Its hermetic design, with mechanical seals for low risk of oxidation, keeps oxygen pick-up and CO₂ losses at minimal levels.

Real-time operational diagnostics via remote monitoring allow functionality check by technical office. Customisation of user-friendly and automatic regulation processes enables effective process control. The mechanical parts have high dynamic stability and a wide range of models and options enable customisation to user needs. Typical applications include clarification of liquids; separation of liquids; dewatering of suspension and biomasses; recovery of solids; and extraction of valuable products.

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A company of Metrohm and Anton Paar

Angled manhole collar adapter

SpanSet Australia has developed a method of personnel entry, exit and rescue for tanks and vats located adjacent to elevated catwalks and walkways.

In order to satisfy the emergency provisions of AS1865 and the general ergonomic means of entry and egress during maintenance, companies were faced with significant engineering intervention and structural alterations to achieve compliance.

The development of SpanSet's angled manhole davit collars, with the addition of stabiliser clamps, means that no engineering input is required and cost is thus reduced. Vessels with similar manhole diameters and angles can be covered by the same portable collar to which a certified davit can be inserted, giving an effective anchorage for entry and extraction gear.

Options for three different davit heights are available, including one for low headroom applications.

SpanSet Australia Ltd

www.spanset.com.au

STAND
R45



STAND
P52

Dry ice cleaning

Dry ice cleaning provides a safe and effective cleaning process for food industry processing plants, including electrical and electronics components. Dry ice is sanitary, waterless and has low abrasive qualities, making it suitable for cleaning modern automated plant and equipment.

Atlantis has been supplying dry ice services and technologies for over 10 years. The company can deliver prompt and effective cleaning services along the eastern seaboard of Australia, through the head office in Sydney and regional offices in Newcastle, Albury and Brisbane. They can provide dry ice cleaning on a full service basis or machine rental basis.

Atlantis Dry Ice Systems Pty Ltd

www.atlantisice.com.au

STAND
R9

Sanitary transfer pumps

Graco can evacuate up to 99% of the material from containers, without dilution, with the SaniForce drum and bin unloaders. The bins can handle challenging applications - from oils to lotion, to thick materials like tomato paste and peanut butter - with safety and sanitation. The drum unloaders and bin evacuation systems eliminate manual scooping and bin dumping.

The SaniForce Elevator system, available in floor-mount and cart-mount configurations, can evacuate low- to medium-viscosity materials from drums without taking the drum off the pallet. The systems are said to improve operator safety and the sanitary handling of products. The user can choose from three pump sizes to suit pressure/flow rate requirements, and the piston pumps are easy to flush and clean due to their quick knockdown design. The SaniForce system for high-viscosity materials is also available. The product comes with an inflatable seal ram plate that can be used on straight sides and on tapered drums.

Stevco Seals and Pumps Victoria Pty Ltd

www.stevco.com.au



STAND
E20

Induction sealing system

The Enercon Super Seal Touch is said to provide up to 20% more sealing power for many applications. The product can be set up in minutes, preprogrammed and fully integrated with the sealer.

The product features touch screen control for inspection and rejection; high sensitivity and responsiveness; portable design for maximum versatility; and an LED bottle centring guide.

Splatt Engineering Group
www.spattengineering.com.au

STAND
G52

High-pressure-hose-proof SS cabinets

APC Technology has launched a range of ruggedised stainless steel cabinets designed for use in food and beverage environments where high pressure hosing is required. The enclosure size can be customised to house a range of equipment as specified by the user.

In response to food and beverage industry needs, APC Research designed the cabinets to create a fully sealed unit which water cannot penetrate.

Manufactured using 304 stainless steel (with a 316 option available) the cabinets are resistant to the corrosive chemical cleaning agents used in the food industry and the streamlined design eliminates gaps and collection points with a specific focus on the base. The design allows water to be sprayed under the pedestal to dislodge any food products.

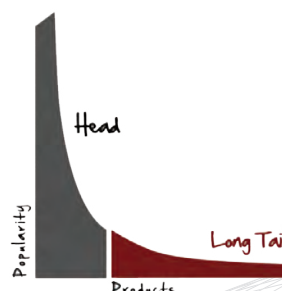
The cabinets are designed to meet the demands of a production area, and a range of customisations such as size, pedestal height and input options is available. The cabinets feature stainless steel hinges designed to pivot in a range of directions; a slide-out tray for easy access to equipment; IP65 sealing; and a Roxtec gland system, with optional I/O as specified by the user.

APC Technology
www.apctechnology.com.au



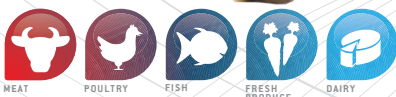
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STAND

F14

Antimicrobial PU floor coating

Flowfresh Antimicrobial PU has been designed to provide the food and beverage industry with an ultrahygienic floor finish that actively eliminates harmful contaminants. The cementitious polyurethane flooring system utilises natural silver ion technology to target microorganisms on the floor's surface.

The antimicrobial agent Polygiene is incorporated within the system and it continuously emits powerful silver ions that destroy any gram-positive or gram-negative bacteria they come into contact with. The additive consists of a thermosetting amino compound locked within the product's resin matrix, meaning that it lasts the lifetime of the floor. Its effectiveness means the product can reduce the bacterial population on the floor's surface by 99.9%.

The one-stop solution will help the food and beverage industry to meet the demands of health and safety regulations. These rules typically state that floors need to be seamless, non-porous and impervious. By meeting these criteria, the product ensures an easy-to-clean finish that prevents bacteria, yeast and mould spores surviving in cracks or gaps.

The high crosslinked density and hard-wearing nature of the product means that it can withstand the impacts and corrosives found in food and beverage processing facilities for a long period of time. The system's versatility means that it can be installed in a variety of thicknesses, colours and formulations, which makes it suitable for a wide range of locations, from intensive manufacturing and processing areas to kitchens, corridors and storage rooms.

Flowcrete Australia

www.flowcrete.com





wirebelt

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STAND

H1

Protective insert paper sheet

Grip Sheet is a non-slip protective insert paper sheet designed to reduce slippage and damage of product distributed on pallets. By using Grip Sheets, users can reduce the amount of time and money spent on returned and damaged product, not to mention the loss of product and damage claims that may arise from such issues.

There are many variations of Grip Sheets to suit different industries. One of the most recent products has been developed with automation in mind - it is specially coated to ensure automatic palletisers are capable of pick and placement of the sheets with ease.

The second product is the 'Clear Grip' Grip Sheet. This product is made from polyester (PET) and is fully washable, waterproof and transparent. The almost untearable sheet is suitable for industries that require very clean standards.

Grip Sheet Australia

www.gripsheet.com.au

Washing systems

Rhima customises versatile, multipurpose washers that can be used for washing crates, bins, trolleys, pallets, components and any other items that need cleaning with detergent and hot water.

Crate washing options vary from a basic off-the-shelf, 100 crates/h units to fully automatic, 8000 crates/h systems with rotary filters with label removal.

The company will manufacture bespoke semiautomatic and fully automatic machines for all areas within the food industry. Special machines for the chocolate industry can ensure perfectly dry trays and moulds. While for the dairy industry, cheese mould washing with alkaline and acid tanks as required is available.

Systems can be supplied with stackers and destackers and machines can operate with either fresh water or recycled water. Most machines come complete with detergent and sanitising dosing pumps. Heating methods can be steam, electric or gas.

As machines are built to order, users can specify the features they require in their washer.

Rhima Australia Pty Ltd

www.rhima.com.au



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June 22 - 26 in Melbourne, Victoria, Australia





Automated product identification

CSB-Eyedentifier enables fully automated item recognition.

Up until now, manual entries were required for identifying, sorting and targeting items. Now, using sophisticated image analysis, fully automated item recognition allows for efficient and reliable automatic entry of products.

The CSB-Eyedentifier 'learns' to distinguish products. This means that the system captures images of the products, identifies their features and memorises them. Next, the system automatically checks the contents of crates, trays or boxes spotting visible foreign objects, and it handles the sorting and targeting of the

products. This leads to process efficiency increases and error rates are minimised because the system never tires. Any important information of the identification process is documented, so it can be easily analysed at any time.

The compact technology of the CSB-Eyedentifier comprises a high-alloy stainless steel housing with evaluation unit and touch screen; an industrial camera system - optionally equipped with a 3D camera; a special homogeneous light unit; high-performance software that captures the object images, identifies learned features, and sorts and targets the products; and open interfaces for fast and easy connection of scanners, scales, label printers, temperature sensors or metal detectors.

The CSB-Eyedentifier can be used flexibly. A robust high-alloy stainless steel housing as well as a break-proof glass shield for the display and touch screen ensure reliable use in environments with extreme temperatures and high humidity. The CSB-Eyedentifier has been specially designed to fulfil the rigid requirements of hygiene standards as well as of protection class IP69K.

CSB System

www.csb-system.com



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Metal detection and weight control systems

EZI-Check checkweighing and metal detection technology is suitable across industrial, scientific and healthcare sectors, providing high operational specification and simplicity. The inspection systems are engineered to precisely weigh and accurately detect metal contaminants in packaged products while they travel along a conveyor line.

With SUS304 construction, IP65 moisture and dust protection and a cleverly designed modular system with intuitive controls, the systems are suitable for any processing or packaging line.

A&D Australasia Pty Ltd

www.andastralasia.com.au



T6

Stainless steel press-fit piping system

MEI's no weld, stainless Chibro press fit piping system can be used in the food industry for service lines such as hot water, cold water, compressed air, steam up to 200°C caustic and many chemical cleaning (CIP) lines.

The installation involves the use of a handheld pressing tool, which presses the fitting onto the stainless pipework.

The clever stainless piping system can be installed many times faster than welded stainless piping, significantly reducing installation costs without compromising quality. It is claimed that the cost savings make the system competitive with HDPE piping installation.

As the piping is not subjected to the heat of welding there are no heat-affected zones. Being stainless steel, corrosion issues are minimised and the system is impervious to aggressive chemicals.

MEI Australia

www.meiaust.com.au

STAND
G44

X-ray inspection system

The Mettler Toledo X36 X-ray inspection system is claimed to be energy efficient, advanced and to suit both large and small operations. Its compact size enables manufacturers with limited floor space to comply with industry standards.

The design and core components are a result of in-house engineering, offering high-speed inspection for single- or multilane applications. The intelligent detection system not only detects contaminants but offers simultaneous product integrity checks such as measuring gross and zoned mass, counting components, checking integrity seal and guaranteeing product quality.

The system can inspect up to 300 products/min (depending on production dimensions, higher throughputs are possible).

Suitable for use in the harsh environments of the food industry, the X36 features a hygienic design for easy cleaning and maintenance for optimum protection against pathogenic microorganism growth.

Mettler Toledo

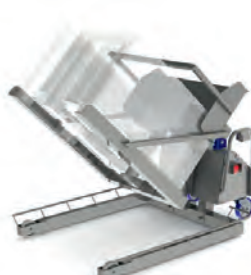
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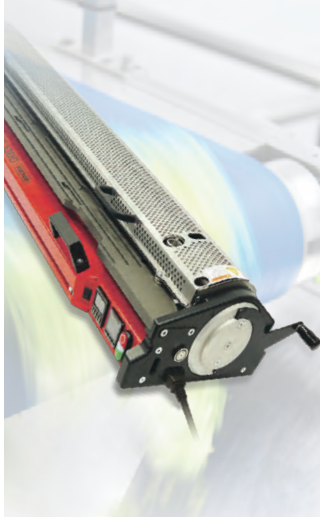


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Hygienic conveyor belting

ThermoDrive belting combines the cleanability of solid homogeneous belting with the low-maintenance, positive-drive operation of Intralox modular belting. The belts are made from homogeneous thermoplastic with 100% closed surfaces - a solution for food processing applications, especially those with strict sanitation and hygiene requirements.

The belting's zero-pretension operation, enabled by limiter technology, ensures loose running of the entire conveyor system. This results in extended belt life, minimised costs, reduced downtime, improved belt-edge integrity and increased efficiency.

The belt's solid thermoplastic structure eliminates bacterial harbourage, facilitates effective cleaning and enables achievement of zero-level microorganism counts, all while reducing cleaning time (by up to 75%) and cleaning costs.

Lightweight and easy to install, ThermoDrive belting eliminates tensioning, tracking and cleanability issues that often arise with traditional flat belts. The belt's loose conveyor fit eliminates the need for tracking or steering.

The belt's homogeneous surface enables thorough cleaning and scraping, prevents loss of liquid and eliminates the possibility of product remnants adhering to, or getting into, the belt material. This improves yield and reliability, as product does not stay on the belt when it's not supposed to.

Intralox Australia Pty Ltd

www.intralox.com

STAND

L42



Water and surface disinfection system

Ecas4 eliminates pathogens such as bacteria, viruses, fungi and mono-cell algae in drinking water systems, on foods such as fresh meat, fish, fruit and vegetables and on surfaces.

Ecas4 Reactor technology, developed by the University of Ferrara, is based on an electrochemical procedure regulated by a special four-chamber electrolytic cell. The Ecas4 device ensures neutral pH values, constancy of redox potential and electrical conductivity of the solution produced. Thanks to the optimisation of these values, hypochlorous acid, the principal component of the Ecas4 solution, is claimed to be much more efficacious in its action than other commercially available sodium hypochlorite-based products. Hypochlorous acid is a neutral molecule similar to the hydrogen peroxide molecule but of non-toxic nature (capable of interacting with pathogen cell membranes with 80 times the efficacy). Ecas4 Nebulisation fog application disinfects all electrical equipment, surfaces, walls and ceilings. The technology is said to be non-toxic, non-hazardous, non-corrosive (pH neutral), environmentally friendly and 100% biodegradable.

ECAS4

www.ecas4.com.au

STAND

D1



© Industrieblick/Dollar Photo Club

Organic catalysts for wastewater treatment

EcoSystem Plus from EcoCatalysts is an organic solution to combat industrial wastewater and is a non-toxic alternative to harsh and caustic chemicals which are used by municipalities and industry.

As the demand for wastewater treatment continues to rise, there is an equivalent need to find an innovative and cost-effective biodegradable solution. Organic catalysts improve environmental waste treatment in a number of critical maintenance and processing areas. Key attributes that make organic catalysts uniquely attractive are its ability to elevate the level of dissolved oxygen (DO) in solution, regardless of aeration technique; ability to solubilise organic wastes, including the insoluble fats, oils, and grease (FOGs) components; and the ability to enhance biological nitrogen removal (BNR) systems. Increased regulatory discharge levels require operators to evaluate the most cost-effective approach to achieving maximum reduction in discharges. Organic catalysts are helping by addressing bio-processing optimisation of existing facilities and are therefore cost effective.

Total bio-processing loading can be improved through use of organic catalysts in certain key areas. Process systems can be both alleviated of chronic FOG congestion and deployed as pre-treatment components where higher aerobic microbiological conditions are created to reduce the total organic load to plant.

Numerous elements of system costs can be lowered through use of organic catalysts. The company says that aeration requirements, along with bio-solids processing costs, can be reduced by approx one third. Many chronic maintenance procedures can be eliminated along with reduced worker health risks and public complaints.

EcoCatalysts

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STAND

Q2



Scraped surface heat exchanger for highly viscous products

HRS Heat Exchangers Rotex Rotary Scraped Surface Heat Exchanger features a bespoke low noise gearbox system that allows individual scraping of several inner tubes in one common shell with one common motor.

A scraper bar system which includes helicoidally shaped scraper blades on each bar aids the movement of highly viscous fluids through the heat exchanger, reducing pressure drop and increasing heat transfer.

The baffle design allows one or multiple heat transfer tubes to be fitted into one single heat exchanger shell. This makes the shell side cross-section large. If the liquid shell side flow is limited then velocities and therefore heat transfer reduces on the shell side. To improve on this, longitudinal baffles are fitted to separate the fluid paths in the shell acting as an individual compartment for each heat transfer tube. The flow cross-section is reduced a number of times and velocities increase and therefore heat transfer is maintained. For multipass designs on tube (product) side, complete counter-current flow between shell side fluid and tube side fluid can be obtained.

These baffles can be omitted if condensing or evaporating applications require removal of baffles for better performance.

The heat exchanger is fitted with removable inner tubes, ensuring easy inspection and maintenance. This reduces operational costs and increases service life.

The HRS Rotex combines a high heat transfer capacity with increased surface area and with its helical screw reduces pumping costs. These advantages make the HRS Rotex a solution for highly viscous products. The added bonus of ease of maintenance has been designed into the product to reduce operational costs; this makes the heat exchanger suitable for new projects or replacing existing equipment where energy savings and whole life costs are key in the decision-making process.

Fdpi Spares & Maintenance

www.fdpi.com.au

STAND

T42

Tray sealing machinery

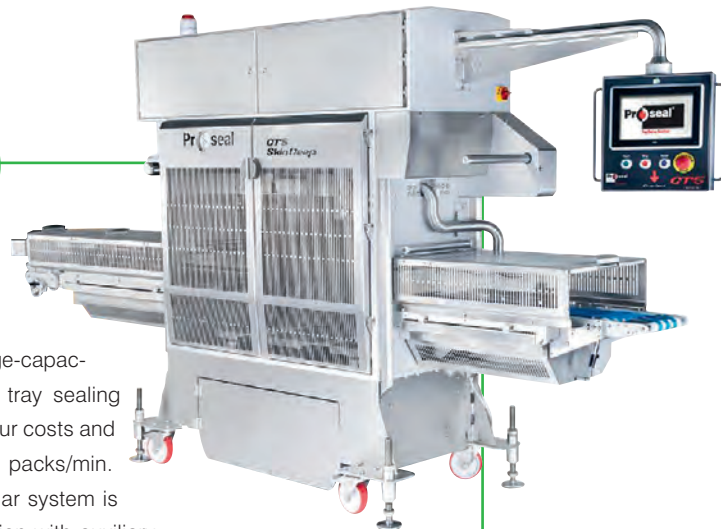
The GT5 is an automatic, large-capacity, single-lane, high-speed tray sealing system designed to cut labour costs and produce speeds up to 105 packs/min.

The high-throughput, modular system is designed to run in conjunction with auxiliary equipment such as tray de-nesters, fillers, multihead weighers and labellers, combining into a stand-alone, fully automatic production line.

At the core of the design is its flexibility to perform any style of heat seal to a preformed tray, be that atmospheric, MAP, VMAP, skin, skin plus or skin deep. Each of these options can be added now or at a later date, or removed as necessary. This flexibility provides the user with the assurance that whatever the latest packing trend might be, they have equipment suitably geared for the future.

Proseal Australia

www.prosealaustralia.com



STAND

T36



Robotic arms

Universal Robots robotic arms are in compliance with the ISO standard for collaborative robots, meaning they can work right alongside employees without extensive safety guarding. From the small machine shop to the auto assembly line, the robots span a multitude of industries. If you have

production tasks that could benefit from automation, the low-noise robot could be a suitable solution. The arm can be customised to meet user requirements and has an average payback period of six months. Due to the user-friendly software, the robots can be applied to production processes within a short amount of time while also being easy for the staff to operate.

Sensorplex Pty Ltd

www.sensorplex.com

STAND

C29

Weigh scale integration software

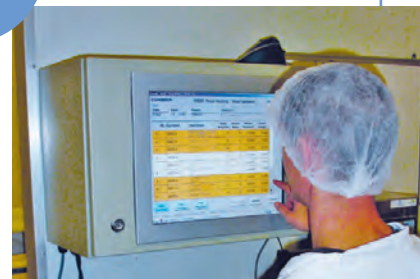
Sanderson's UnityF8 food and drink ERP solution includes factory floor data capture.

A production schedule is created in the office using UnityF8's planning software and is instantly displayed on a touch screen PC on the factory floor. The operator selects the next job to action and the required ingredients list is displayed.

The screen allows confirmation of full bag tipping, flow meter readings from silos and links to weigh scales to record the precise weight and lot numbers used. The software can help businesses reduce production variances, improve inventory accuracy and achieve traceability compliance while removing the need for manual paper records in the factory.

Sanderson Australia Pty Ltd

www.sanderson.net.au



Flex conveyor belts

Ashworth Omni-Flex 3 x 1 has been added to the Omni-Flex turn-curve conveyor belt range. The belt is said to build on the strength and reliability of the Omni-Flex belt design to create a rugged, strong, lightweight belt that maximises throughput.

By creating 3 x 1" openings, the company has reduced the weight of the belt without making any additional changes to the belt design. The 3 x 1 belt is suitable for applications where belt weight limits the ability to increase product loading. The reduced belt weight makes this a more economical alternative for conveying products in applications where similar flex-style belts with smaller openings have traditionally been used. The increased opening size helps reduce dwell times and makes this belt easier to clean, reducing sanitation costs.

By retaining the original design of the Omni-Flex belt, no sprocket changes or transfer modifications are required when replacing an existing Omni-Flex belt with the 3 x 1 belt. The company says similar flex-style belts offered by other companies often require modifications, increasing retrofit costs. The belt is available in widths up to 48" - with even wider widths available after a system review. The belt is suitable to cool, proof and freeze pan, trayed or larger products.

Ashworth Bros Inc.

www.ashworth.com



Specialty enzymes

Amano Enzymes is a specialist enzyme manufacturer for the food industry. The company offers a range of amylase, protease, lipase, hyderase, dextranase lactase and glutaminase enzymes and yeast extracts specifically developed for use in food and beverages.

The company will work with food processors and manufacturers in the development of new products and production methods using their enzymes.

**Wilmar BioEthanol
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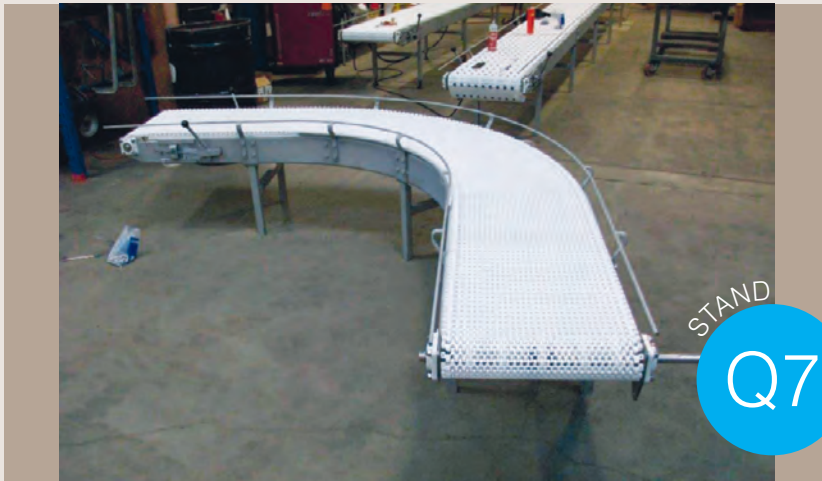
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Increasing the reliability, service life and power savings of geared motors in the meat industry



Major New Zealand meat processor the Alliance Group needed to upgrade its carton conveyors at its Dannevirke, Hawkes Bay, processing plant. In particular, in the boning room it was time to move on from the older powered roller technology to a modular belt design driven by a highly efficient drive package. There were three conveyors to be updated - two straight and one with a large radius.

Another problem the plant was experiencing was overheating in the existing worm geared motors. These motors were too hot to touch even though the ambient temperature inside the boning room was 7°C. The inefficient worm geared motors were failing within a very short service life of up to six months.

Alliance Engineer Dennis Rodgers wanted the new geared motor package to offer increased reliability and an extended service life. The other major criteria were that the new drive package must be suitable for the aggressive washdown environment.

Alliance turned to its power transmission supplier - Russet Engineering Supplies - to recommend and provide the leading-edge technology for the geared motor drive package for its conveyors' upgrade.

NORD Drivesystems' NORD 2-stage helical bevel gearbox complete with the new NORD HM series smooth exterior electric motor was recommended.

The NORD 2-stage helical bevel gearbox incorporates oversized bearings. This technology offers a high overhung output shaft load capacity and the large bearings extend the reliability and ultimate service life of the geared motor. The 2-stage helical gear set is 97% efficient which further enhances the drive package's efficient capacity to transmit maximum torque with minimum demand to the electric motor power.

The HM series electric motors feature a smooth exterior surface, with no cooling fins at all. All exterior surfaces are sloped to facilitate flow of water and washdown off the surface. The electric motors are MEPS2 compliant (AS/NZS1359.5) and are rated for S1 continuous duty. The complete NORD geared motor assembly was coated with NORD's Severe Duty Extreme Stainless Steel coating system (NSD), which is suitable for hygienic and food applications including washdown with aggressive chemicals. The NSD coating sets extremely hard and will not chip or crack, unlike other surface products such as two-pack epoxy paint. The NSD coating has particular resistance to aggressive cleaning chemicals such as sulfuric acid, hydrochloric acid and caustic soda, making it suitable for the meat processing industry. The NSD coating encapsulates the entire geared motor assembly, prohibiting the ingress of water and chemicals under the exterior surface.

The two-year factory warranty also enhanced Alliance's buying decision as this was new technology and Alliance wanted to minimise any unforeseen risk.

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Domino changes the game with the new V230i thermal transfer printer



Industrial yet ergonomic, the V230i thermal transfer printer is a tried&true performer and a cost-effective coding solution for flexible packaging and labels.

The first model not to rely on compressed air, Domino's V230i exceeds expectations for both performance and value. Its simple and functional design guarantees quick ribbon changeovers, which will keep downtime to a minimum. The smart solution to thermal transfer coding, the V230i prints high resolution images, text and codes onto flexible films, foils and labels.

Featuring Domino's class-leading user interface QuickStep, operational simplicity is ensured to provide customers with high levels of performance and reliability across a broad range of applications.

Domino's innovative i-Tech Ribbon Drive offers four different ribbon saving modes for the lowest cost of ownership in its class. This technology means that there will be a saving of up to 60% less ribbon used per print and will virtually eliminate downtime related to ribbon breakage thank to its unique dancing arm tension control. Best of all, the compact size of the V230i means that it will fit into most existing thermal transfer brackets using standard adaptors available.

Contact us to find out more about the Domino range.



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