

June 2023  
Vol.31 No.2

# what's new in **Food** technology & manufacturing

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**What's  
New at  
foodpro  
2023**

**foodpro**  
2023

**23-26 July 2023  
Melbourne Convention  
& Exhibition Centre**

exhibitors

floorplan

products

seminars



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# foodpro 2023

23–26 July  
2023 Melbourne  
Convention and  
Exhibition Centre

Free registration at: [foodproexh.com/register](https://foodproexh.com/register)

**F**oodpro 2023 promises to reunite and reconnect the food manufacturing industry in Australia after a six-year hiatus that was forced on it by the pandemic. In this issue of *What's New in Food Technology & Manufacturing* magazine, you'll find out all the details about what's on at this must-attend event for the industry.

While the pandemic created many challenges for the food and beverage industry, it has also highlighted the many benefits of onshore food manufacturing. Many large food and beverage manufacturers are now willing to invest in new or expanded factories, which not only creates opportunities for our local economy but also reduces the risks of supply chain disruptions.

One such example is Mars Petcare Australia, which recently invested AU\$112.6 million to expand its pet food manufacturing capabilities at its Wodonga factory. The 7800 m<sup>2</sup> manufacturing facility being built will include two additional lines with a combined yearly capacity of 25 kT — that's around 290 million pouches of cat food.

More of Australia's Allen's lollies will also be manufactured in Victoria, thanks to a \$12m expansion of Nestlé's manufacturing site at Broadford.

Making the most of their time at foodpro, visitors can attend the Australian Institute of Food Science & Technology's annual convention. The theme for AIFST 23, 'The Science of Food — Security and Sustainability', speaks to the challenges and opportunities ahead for the agri-food industry and the role food science and technology will play.

The convention will run concurrently with the four-day foodpro 2023 event at the MCEC from 24–25 July. To book tickets for the convention visit <https://www.aifst.asn.au/2023-AIFST-Convention>.

The WF Media team from *What's New in Food Technology & Manufacturing* is looking forward to meeting you all at our stand. If you don't already receive this free magazine and its thrice-weekly eNewsletter that are designed to keep you up to date with all the latest food and beverage industry news, please take a minute to register online at [www.foodprocessing.com.au/subscribe](https://www.foodprocessing.com.au/subscribe) or visit us at stand A43.

Regards  
**Carolyn Jackson**  
*Editor*

*Details correct at the time of printing.*

Cover image ©iStock.com/michal-rojek

## show dates

Sun 23 Jul 11:00 am – 5:00 pm

Mon 24 Jul 10:00 am – 5:00 pm

Tue 25 Jul 10:00 am – 5:00 pm

Wed 26 Jul 10:00 am – 3:00 pm



# READ ONLINE!

*This issue is available to read and download at:*

[http://www.foodprocessing.com.au/latest\\_issues](http://www.foodprocessing.com.au/latest_issues)

# What's on at foodpro 2023



**23–26 July**  
**2023 Melbourne**  
**Convention and**  
**Exhibition Centre**

**T**he long-awaited Australian food manufacturing event — foodpro 2023 — will be returning after a six-year hiatus on 23–26 July 2023 at the Melbourne Convention and Exhibition Centre (MCEC).

“There’s currently a huge buzz in the industry about this year’s foodpro given we are making a much-anticipated return,” said foodpro Product Manager Felicity Parker. “We will be the first Australian event in the international calendar to showcase the latest developments in food manufacturing from overseas as well as locally. The floor will be jam-packed with suppliers plus there’s a host of fantastic events and presentations not to be missed.”

## Eight exhibition zones

foodpro 2023 will have eight exciting key zones with more than 330 exhibitors showcasing their innovative machines, technologies, products and processes.

- 1. Processing and Packaging:** As the largest part of the exhibition floor, visitors will see vital manufacturing operations in action in this zone.
- 2. Ingredients:** The biggest growing segment at foodpro, visitors will be able to sample and source ingredients from across the world with this zone dedicated to suppliers and distributors.
- 3. Food Science and Technology:** Visitors can meet with providers of testing, analysis and compliance services offering science-based and technology-driven solutions.
- 4. Plant Equipment:** This zone will feature climate control, drainage, compressors, security systems and more.
- 5. Packaging Materials:** This zone will offer valuable solutions for bespoke line requirements, specific transport and storage needs, and sustainability criteria.
- 6. Logistics and Handling:** In this new zone, visitors can connect with logistics experts and test advancements in supply chain technology and equipment.
- 7. IT and Digital Factories:** New to foodpro, visitors will be able to engage with businesses focusing on IoT, smart sensors, app developments and more.

**8. Government and Business Services:** This zone will connect visitors with organisations that can support with recruitment, insurance, accounting and other essential business services.

## Four-day education program

The education program which will be taking place each day across the Product Innovation Stage, sponsored by Wiley, and the Schneider Electric Smart Food Lounge, will cover a wide breadth of topics including: Hygienic Design and Operational Excellence for the Food Industry; Novel Ingredient Development from Upcycling; Intellectual Property Relating to Product Innovation in the Food Sector; Harnessing Digital Disruption to Transform Supply Chain; Addressing Market Demand for Food and Beverage Insights; as well as featuring the PIDA Awards and WorldStar Packaging Award Winners.

## Network at foodpro Celebration at THE LUME

The foodpro Celebration at THE LUME, sponsored by Contech, is an unmissable evening for visitors and exhibitors to network and celebrate, in an immersive sensory experience. THE LUME is an adventure in art where the walls come alive as light ripples across every surface with curated tastes, aromas and a choreographed soundtrack. A new and exciting 360-degree premium experience for all. Tickets are limited and available for purchase.

## AIFST 2023 Convention

As the only national independent voice and network for Australia’s food industry, the Australian Institute of Food Science & Technology (AIFST) will be hosting its annual convention during foodpro at the MCEC from 24–25 July. The organisation champions a robust, innovative science-based Australian food industry to meet future needs. The AIFST is also hosting a networking function after the first day of the Convention for delegates to connect with peers and colleagues over drinks and canapes. Delegate tickets can be purchased directly with the AIFST.

For more event details, visit <https://foodproexh.com>.

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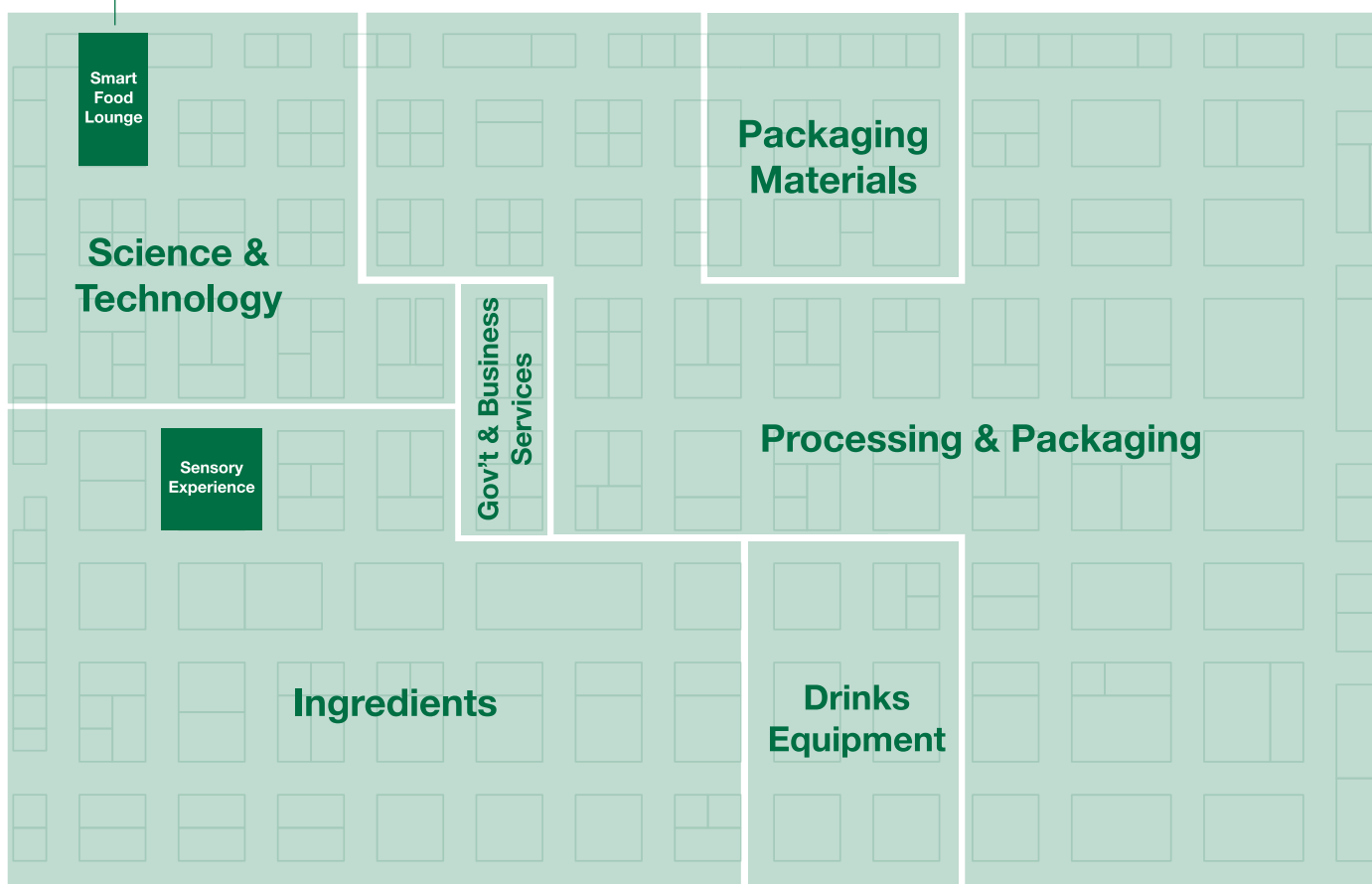
**Find us at FoodPro 2023, Stand F44**

**Or call 0431 606 270 for more information**

## Floor plan

# Look who's exhibiting

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australian institute of  
food science & technology



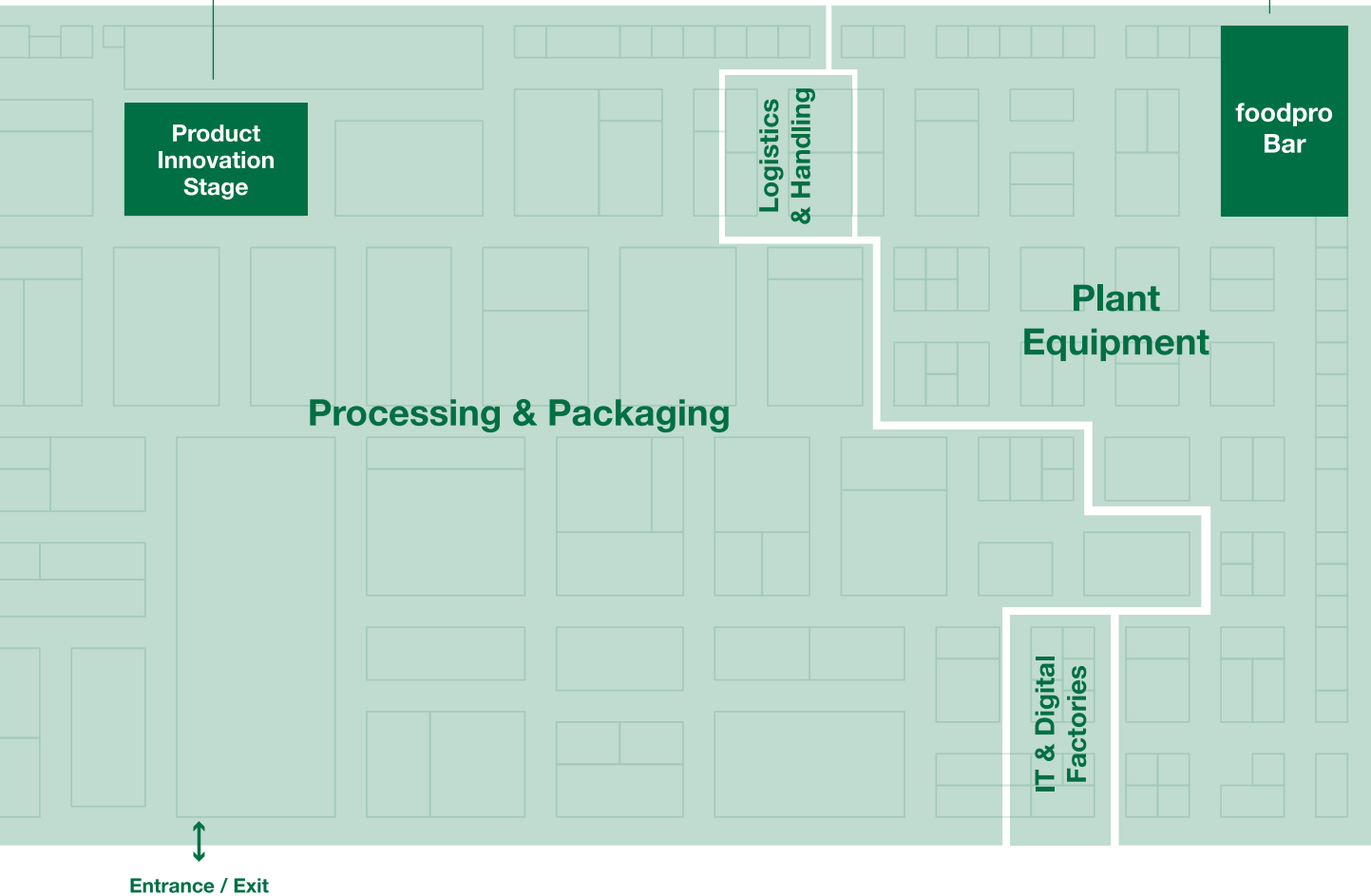


# Floor plan

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For the most up to date floor plan visit [foodproexh.com](http://foodproexh.com) or download the foodpro2023 mobile app.

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# Your complete production line – covered

## DRY AREA



### 7-SERIES GEAR MOTORS

Our gearmotor modular system is oriented towards the diversity of your application areas. Choose your ideal drive from standard, servo, adjustable, stainless steel, or explosion-proof gearmotors.



### MOVIGEAR®

Perfect powerhouse. Drive technology combined with motor, gear unit and inverter all in the one housing – impressive.

## WET AREA



### MOVIGEAR® WITH HP200

The MOVIGEAR® with HP200 non-porous coating allows for safe use in the wet areas of the production line.



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### MOVIMOT® PERFORMANCE DRIVE UNIT

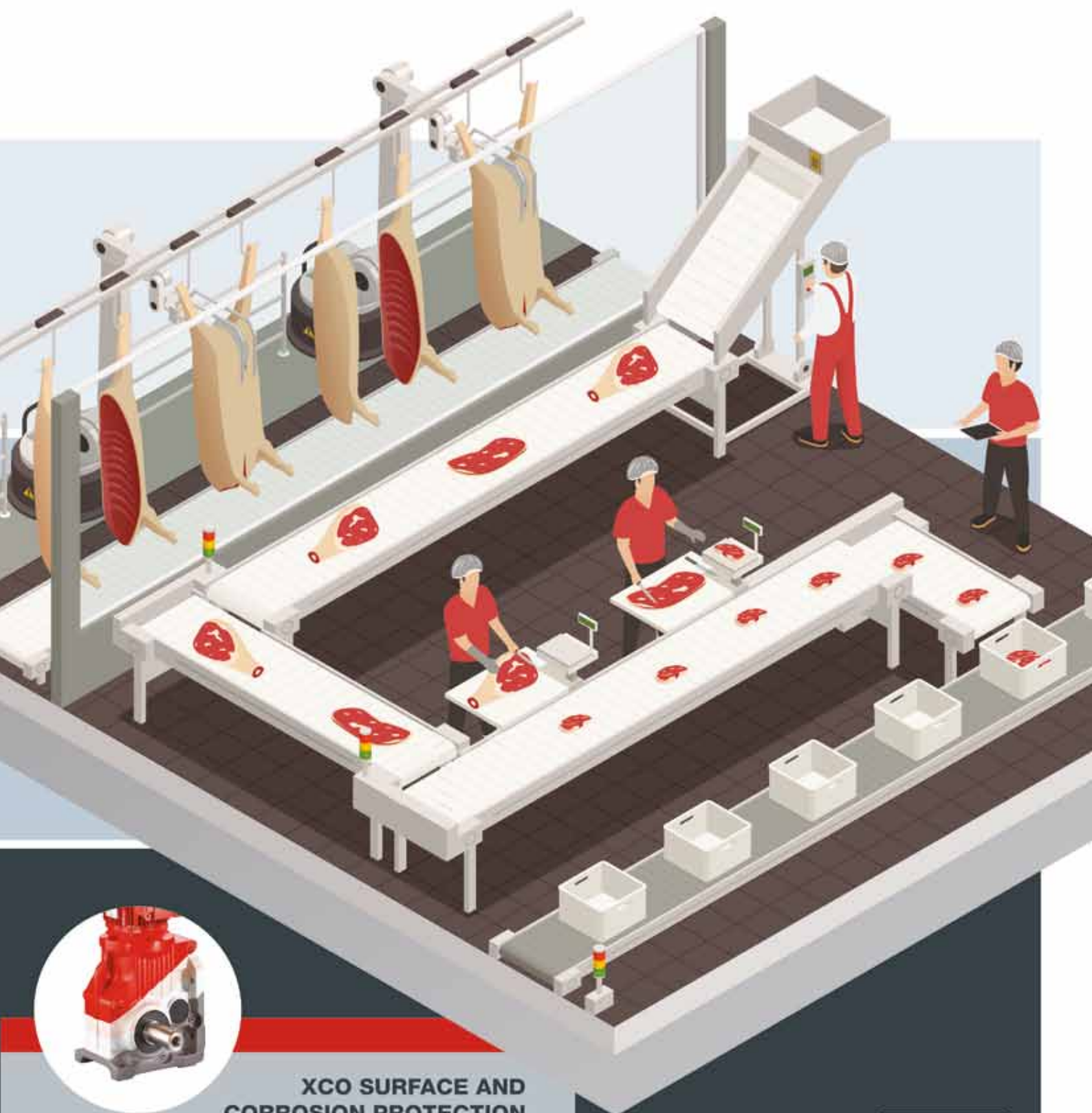
MOVIMOT® performance can be flexibly combined with any standard gear unit or servo gear unit and is compatible with all standard Ethernet-based infrastructures.



### MOVIGEAR PERFORMANCE DRIVE UNIT

Decentralized drive technology couldn't be more intelligent and cost-effective than this. The decentralized inverter from the MOVI-C® modular automation system means the unit can be used in all standard Ethernet-based infrastructures.





## XCO SURFACE AND CORROSION PROTECTION

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# Look who's exhibiting



Exhibitor	Stand No
AALBORG CSP	R24
ABEVE	W4
ACACIA ENERGY	K33
ADDITIVE SOLUTIONS - BARENTZ	F2
ADM INSTRUMENT ENGINEERING	P52
ADM PACKAGING AUTOMATION	P42
ADVANCED BUSINESS MANAGER	E37
AEROFLOAT WASTEWATER TREATMENT	V29
AFSYSTEMS	M52
AGILENT TECHNOLOGIES	C40
AGRI FOOD INGREDIENTS	B16
AGRI FOOD TECHNOLOGY	C44
AIFST	B50
AIR LIQUIDE AUSTRALIA	L23
ALFT PACKAGING COMPANY	K50
ALL-PUMPS SALES & SERVICE	X30
ALLROUND PACKAGING	M11
ALS	C31
ALSCO	F25
AMSL SCIENTIFIC	B44
ANGEL YEAST	C4
ANGLOMOIL SUPERIOR LUBRICANTS	S54
ANHUI COLE PACKAGING MATERIALS	H34
ANTON PAAR AUSTRALIA	A29
APC TECHNOLOGY	Y24
APEX EPOXY FLOORING	V52
APG WORKFORCE	F33
APTUS BUSINESS SOLUTIONS	F29
AQUALUMA LED LIGHTING	U55
AQUATIQ	S41

Exhibitor	Stand No
ARGON & CO	W7
ARGUS	N18
A-SAFE AUSTRALASIA	S42
ASCOAT	T45
ATLAS COPCO VACUUM	Y7
AU2MATE	R24
AUSPRESS SYSTEMS	V36
AUSTRALIAN INDUSTRIAL VACUUM	U41
AUSTRALIAN INSTITUTE OF PACKAGING	K49
AUSTRALIAN VINEGAR	E22
AUSTRALIAN WRAPPING COMPANY	Q42
AUSTRALWEST	U30
AZELIS	B12
B&B FOODPAK	K22
BARNCO	M2
BARRIER PACK	F37
BETTERLID PACKAGING MATERIAL	H26
BIOMÉRIEUX AUSTRALIA	A33
BIO-RAD LABORATORIES	C45
BLUE WATER SHIPPING	R24
BMA BELTING AUSTRALIA	N43
BOC LIMITED	U16
BRENNTAG AUSTRALIA	E2
BUCHER UNIPEKTIN AG	K30
BÜRKERT FLUID CONTROL SYSTEMS	W36
BUSCH ANZ	W42
BUSINESSHUB	E26
BUTLER TECHSENSE	B37
BVAQ	A40
CAPS AUSTRALIA	Y17
CARMI FLAVORS	B4
CASE PACKING SYSTEMS	L44
CBS FOODTECH	Q30

Exhibitor	Stand No
CBS FOODTECH	P30
CDJX MACHINERY	G40
CELL BIOSCIENCES	C50
CEMAC TECHNOLOGIES	Y20
CENTRIC SOFTWARE	D33
CHANGSHA MINGKAI PAPER PRODUCT	F39
CHEMIPLAS AUSTRALIA	B8
CHEMITAL S.A.U.	C22
COLDSHIELD	M16
COLE-PARMER (KINESIS AU)	A49
COLLINSON'S PACKAGING	N8
COLUBRIS CLEANTECH	Y32
COMBILIFT	U42
CONFOIL	H30
CONNELL AUSTRALASIA	C2
CONTRAK CONTAINER COMPANY	H51
COSPAK	H43
CSB-SYSTEM AUSTRALIA	V8
CSIRO	A25
CUDDON FREEZE DRY	N52
DALLAS GROUP OF AMERICA	A13
DANISH EXPORT ASSOCIATION	R24
DE.MEM-STEVENCO	X18
DELTA GEN	D11
DEMATIC	T41
DETECTAMET DETECTABLE PRODUCTS	M44
DETPAK	J30
DIGITAL INK TECHNOLOGIES	E44
DIVERSECO	E49
DKSH PERFORMANCE MATERIALS	C16
DMRI	R24

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# Look who's exhibiting



Exhibitor	Stand No
DNV BUSINESS ASSURANCE	E24
DOLAV AUSTRALIA	G30
DOLE ASIA HOLDING	C8
DST DRYER	X23
DUPLEX CLEANING MACHINES	J16
DYNAPUMPS	U22
EBRO ARMATUREN PACIFIC	U40
EEZYPAK	M51
ELISA SYSTEMS	A46
EMRICH INDUSTRIES	S10
EMYDEX AUSTRALIA	T46
ENDRESS+HAUSER	U4
ENERGUS	F31
ENNIO INTERNATIONAL	S24
ENSYSTEX	L37
ERIEZ MAGNETICS	L31
ESKO AUSTRALIA	S56
EUROFINS FOOD TESTING AUSTRALIA	B38
EVO ENERGY TECHNOLOGIES	Y6
EVOLVE SCIENTIFIC	E30
EXTREME PACKAGING SOLUTIONS	K18
EYE LIGHTING AUSTRALIA	U29
FANQUIP	V54
FDPI FLOW TECHNOLOGY	J44
FINANCE@WORK	J21
FINEST INDUSTRIAL	E38
FINN BIOGAS	Y34
FLAVORJEN	A12
FLAVORPAC (CHANGZHOU)	D45
FLEXCO AUSTRALIA	S47
FLEXOPACK	R29
FLOTTWEG AUSTRALIA	X45
FLOW POWER	X16
FLOWTHERM AUSTRALIA	H16

Exhibitor	Stand No
FLUID AIR	A24
FMCG INDUSTRY SOLUTIONS	W12
FOCUS TRADING	P17
FOOD & DRINK BUSINESS	H49
FOOD AUTOMATION	K46
FOOD EXPORT USA	D24
FOOD INDUSTRY SERVICES	N16
FOODCARE SYSTEMS	N2
FOSROC	U35
FOSS	S5
FPS FOOD PROCESS SOLUTIONS	G45
FREEMEN NUTRA GROUP OCEANIA	C24
FREUDENBERG FHCS	W15
FREUDENBERG FILTRATION	W15
FREUDENBERG SEALING TECHNOLOGIES	W15
GARLOCK	Y26
GEA AUSTRALIA	Q10
GELITA	F8
GEMIDAN ECOGI	R24
GLOBAL MACHINERY AND SUPPLIES AUSTRALASIA	L2
GLOBAL PUMPS	E46
GMMI	U31
GORDON BROTHERS INDUSTRIES	S21
GP SYSTEMS	K24
GRAINTEC SCIENTIFIC	C43
GREAT WRAP	P51
GREENWHEAT FREEKEH	G4
GRUNDFOS	X12
GUANGDONG KENWEI	D38
GUANGDONG VTR BIOTECH	E11
HACH PACIFIC	A35
HALL FOOD EQUIPMENT	P21
HAMMELMANN AUSTRALIA	J8
HANNA INSTRUMENTS	D49

Exhibitor	Stand No
HANSIN PACKING	H24
HAWKINS WATTS AUSTRALIA	D15
HBM PACKAGING TECHNOLOGIES	G49
HB-TECHNIK	X1
HD PROCESS NZ LTD	X3
HEBEI LINGCHUANG MACHINERY	G38
HELA SPICE AUSTRALIA	A16
HELLAY AUST & GOLDEN FIELDS	A11
HELPER FOOD MACHINERY	G21
HEPWORTH INDUSTRIAL WEAR	J2
HIGHGATE GROUP AUSTRALIA	L16
HMS NETWORKS	W9
HOSPITALITY EQUIPMENT 2020	G33
HRS PROCESS SOLUTIONS	G24
HUANAN XINHAI TECHNOLOGY	J43
HUBEI MINGDA PLASTICS PRODUCTS	J51
HUMISCOPE	V44
HYDRO INNOVATIONS	U28
HYGIENA AUSTRALIA	A44
IBEX AUSTRALIA	Q26
ICONTROLS	Y14
IFM EFECTOR	M8
IMCD AUSTRALIA	E14
IMPE	Q41
IN VITRO TECHNOLOGIES	B46
INTEGRATED WATER MANAGEMENT	Y18
INTEGRITY COMPLIANCE SOLUTIONS	B45
INTERFOOD MACHINERY GROUP	Q10
INTERTEK SAI GLOBAL	E32
INTRALOX	R10

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# Look who's exhibiting



Exhibitor	Stand No
IPCO	F23
IPE PACK	S18
IXOM	D2
JL LENNARD	M22
JARVIS AUSTRALIA	R42
JAW FENG MACHINERY	T38
JIANGSU HONGDA POWDER EQUIPMENT	F22
JOHN BEAN TECHNOLOGIES	Q18
JOHNSON CONTROLS	S21
JOHNSON SCREENS	V48
KS MACHINERY	F32
KAGOME AUSTRALIA	A1
KAISHAN COMPRESSORS	G22
KANDO / GUARDIAN BANDSAW	X51
KANGBEITE FOOD PACKAGING MACHINERY	F24
KERRY	A22
KERSIA THE NEW NAME FOR SOPURA	D22
KEY DIAGNOSTICS	M50
KING VALLEY POPCORN	A7
KLÜBER LUBRICATION AUSTRALIA	W15
LABELMAKERS GROUP	H37
LAFERT ELECTRIC MOTORS	L40
LUCKY TIME PACK	F30
LUMIX PROCUT	M38
MACHINE KNIVES	J26
MAREL	S29
MARKEM- IMAJE	R18
MARTOR AUSTRALIA	J34
MASTER BUILDERS SOLUTIONS	X52
MATCON	K24
MCCORMICK FOODS AUSTRALIA	E8
MEATENG	Y28

Exhibitor	Stand No
MERCK LIFE SCIENCE	C38
MÉRIEUX NUTRISCIENCES	D29
METTLER TOLEDO	D30
MHM AUTOMATION	P44
MINIPACK INTERNATIONAL	L8
MITCHELL ENGINEERING FOOD EQUIP	N38
MITSUBISHI GAS CHEMICAL	G50
MIXQUIP	K12
MOFFAT	T17
MOLENAAR AUSTRALAI	T24
MONASH SMART MANUFACTURING HUB	E31
MOTION	U48
MTA AUSTRALASIA	U38
MTG - MANIFATTURA TUBI GOMMA	V10
MULTISTEPS	M29
MUNTERS PTY LIMITED	V30
NANING JINHUIGU INDUSTRIAL	D44
NANO-PURIFICATION SOLUTIONS ASIA	F49
NATURAL JAVA SPICE	C12
NCS AUSTRLIA	W3
NEOGEN	A27
NETZSCH PUMPS & SYSTEMS	W51
NICHE GAS PRODUCTS	F44
NINGBO FUTUR TECHNOLOGY	E40
NIRAS	R24
NOCOSPRAY BY EQUIPMED	B39
NOTHUM FOOD PROCESSING SYSTEMS	N22
NOV AUSTRALIA	Y8
NU-MEGA INGREDIENTS	G8
NWI GROUP	A38
OBRIEN ENERGY SERVICES	W21
OESTERGAARD	S2
OFI WEIGH & INSPECTION	P45

Exhibitor	Stand No
OFS	U36
OMYA AUSTRALIA	A4
ONETEMP	S52
OOMIAK REFRIGERATION	Y38
OPTIMA WEIGHTECH	W32
ORBIT CLEANING SERVICES AUSTRALIA	U52
OTERRA AUSTRALIA	G10
OZKOR	F38
PAC FOOD	L26
PAC SOLUTIONS	L49
PACIFIC FOOD MACHINERY	T10 + T16
PAQ-IT AUSTRALIA	H31
PAUL BRADY BUILDING GROUP	K44
PBSA	K15
PERKINELMER	C26
PFG	K2
PHARMEQUIP	G32
PRECISION LASER CLEANING	Y36
PREMIUM BLENDS	D12
PRINOVA	D7
PRO ALI DESIGN	M31
PROCESS AUTOMATION AND CONTROLS	R54
PROTECTION EXPERTS AUSTRALIA	K17
PROXA WATER	Y30
PRYDE MEASUREMENT	N7
PULFORD AIR & GAS	W8
PUMP ENGINEERS	Y15
QIQIHAR SUNBY MACHINERY	G23
QMS AUDITS	A3
QUEEN PROFESSIONAL	H3
RADIAL DESIGN	F40
RAMP	D32
R-BIOPHARM AUSTRALIA	A41
REACTIVE ENGINEERING	H2

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Interpack are the leaders and innovators in closure manufacturing for major international corporations and leading brands for wine, spirits, and beer. We have the latest FSSC 22000 food accreditation and can handle a wide range of quantities with short lead times and superior local efficiency.

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# Look who's exhibiting



Exhibitor	Stand No
RECOILA INTERNATIONAL	L12
REDOX	G16
REGETHERMIC	K16
REMTRON GROUP	U47
RESULT GROUP	Q45
RICHARD FOOT MACHINERY / WIRE BELT	K32
RITTAL / EPLAN	D37
ROCKWELL AUTOMATION	U2
ROHA AUSTRALIA	E23
ROLLEX AUSTRALIA	M30
ROSEWOOD RESEARCH	C46
ROWE SCIENTIFIC	C32
ROXSET HACCP FLOORING	W2
RYDELL BELTECH	J37
SAFEDEFENCE	K44
SALTWELL - SODIUM REDUCTION	A19
SARAYA AUSTRALIA	F46
SAVANNAH BIO SYSTEMS	D8
SCALE UP PARTNERS	S55
SCHENCK PROCESS AUSTRALIA	U11
SCHMALZ AUSTRALIA	N24
SCOTT AUTOMATION	U7
SEE®	R2
SELECT EQUIP	T30
SESOTEC	X8
SEW-EURODRIVE	T42
SGS AUSTRALIA	T52
SHANDONG XIAOKANG MACHINERY	F34
SHANGHAI BEYOND MACHINERY	E45
SHANKAR SOYA CONCEPTS	F12
SHIMADZU SCIENTIFIC INSTRUMENTS	B43
SHOWA	T51

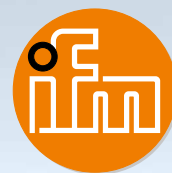
Exhibitor	Stand No
SI INSTRUMENTS	C49
SIEMENS	M21
SIKA AUSTRALIA	U51
SITECRAFT	X36
SKYPAC SOLUTIONS	D50
SPC FOOD SOLUTIONS	B7
SPHERE INTERNATIONAL	A21
SPRAYING SYSTEMS	A24
SUMMIT MACHINERY	L38
SUMPOT COMPANY	J45
SUNRISE MATERIAL	R6
SUPAGAS	R52
SUPERIOR PUMP TECHNOLOGIES	V22
SURECOVE/STAINLESS DRAINS	W46
SUZHOU DOTON MACHINERY	H22
SWEEPERS AUSTRALIA	S48
SYMBIO LABORATORIES	B30
TAIYI FOOD MACHINERY	L22
TAPFLO	W30
TECHNOMIK	H8
TETRA PAK	H38
THABICO FOOD INDUSTRY JSC	B2
THE COFFEE BREWMASERS	A12
THE GLOVE COMPANY	K38
THE HEALTH INGREDIENTS CO	E12
THE INGREDIENT WAREHOUSE	A8
THE OVERLAND GROUP	V51
THE RIC GROUP	W11
THERMAFLO AUSTRALIA	R1
THERMO FISHER SCIENTIFIC	B40
THETA TECHNOLOGIES	B32
THOMPSON MEAT MACHINERY	P1
THRIVING ENTERPRISES	G43
TMX GLOBAL	G29
TORK	L50
TREMCO CPG AUSTRALIA / FLOWCRETE	W52

Exhibitor	Stand No
TRIMATT SYSTEMS	X38
TRITON COMMERCIAL SYSTEMS	R35
TRO PACIFIC	L39
TXM LEAN SOLUTIONS	F21
ULMA PACKAGING (AUST)	P29
ULTIMAKER - IMAGINABLES	V4
UPPER EGYPT FOR FOOD INDUSTRIES	A2
VACUUM LIFTING AUSTRALIA	Y16
VEEVA	D39
VEMAG AUSTRALIA	P2 & Q2
VENDART DIAGNOSTICS	D43
VIDYA HERBS	D23
VIKING FOOD SOLUTIONS	P27
VISY TECHNOLOGY SYSTEMS	J22
WAM AUSTRALIA	G2
WATERFORM TECHNOLOGIES	U21
WATSON-MARLOW	X22
WEDDERBURN	K8
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# Seminar Series

Sun–Wed | 23–26 July 2023

## SCHNEIDER ELECTRIC SMART FOOD LOUNGE

**Sunday 23 July**

**12:00pm - 12:30pm**

### Exploring the Need for Food Marketing to Go Beyond Packaging

*Rachael Hedges, Director - RMH Consulting*

In today's digitally driven world, the food industry is undergoing significant transformation. As consumers become increasingly connected and tech-savvy, food marketing must evolve beyond traditional strategies to effectively engage and captivate the modern consumer. This presentation dives into the realm of "Beyond Smart Packaging," highlighting the crucial reasons why your marketing needs to expand its focus. Rachael urges food marketers to transcend the limitations of packaging and explore the vast potential of innovative marketing strategies. By going beyond packaging and harnessing the power of digital technologies, brands can forge deeper connections with consumers, stand out from the competition, and thrive in the ever-evolving food industry.

**Sunday 23 July**

**1:00pm - 1:30pm**

### Cryogenic Freezing Addressing Food Safety and Spoilage Concerns

*Fumie Hokao, Technical Specialist in Industrial Cryogenic Freezing - Air Liquide*

In an ever-changing environment (global pandemic, raw material price fluctuation, climate concerns etc.), innovation and cost control remain key focuses of manufacturers to mitigate the impact on profit margins. This session explores the vital role that processes involving cryogenic refrigeration, i.e., using liquid nitrogen or liquid carbon dioxide to cool and freeze, play in supporting preservation of food products. Since cryogenics can deliver outstanding results, it can address many food safety and spoilage concerns for a variety of food categories.

**Sunday 23 July**

**2:00pm - 2:30pm**

### Smart Food Factory - How to Enhance Agility and Versatility in Production

*Markus Witor, Sales Manager - CSB-System*

In this session, you will be presented with case studies of solutions proven successful in the development of Smart Factories. From enhancing digitalisation and automation in your factory processes to ensuring maximum resource efficiency, CSB-System will demonstrate how to get closer to a Smart Factory with a phased approach.

**Sunday 23 July**

**3:00pm - 3:45pm**

### Sustainable Packaging for the Meat Industry

*MODERATOR: Ralph Moyle, Education Coordinator, AIP*

*PANEL: Alan Adams MAIP, Sustainability Director APAC - Sealed Air  
Warwick Armstrong MAIP, General Manager Business Development & Marketing - Plantic Technologies  
Jasson Mills, Director Research and Development - Amcor Flexibles ANZ*

Showcasing innovative award-winning sustainable and circular packaging solutions that have won PIDA Awards and WorldStar Packaging Awards for the meat/proteins side of the industry. This session will bring together a number of experts in this field that have recently been recognised for their unique, innovative and sustainable packs. All attendees will attain 1 CPD point per session towards the global Certified Packaging Professional designation and a certificate of attendance.



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AND/OR linked safety  
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via LEDs

+ Connection via  
BUS connector

+ Independent safety  
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# Seminar Series

Sun-Wed | 23-26 July 2023

## SCHNEIDER ELECTRIC SMART FOOD LOUNGE

**Monday 24 July**

**11:00am - 11:30am**

### Addressing Market Demand for Food and Beverage Insights

*Craig Roseman, APAC CPG Segment Director - Schneider Electric*

Consumers are demanding access to much more data surrounding the sources of raw materials that make up their foods and whether those materials are produced sustainably. These developments drive requirements for greater product insights all along the food and beverage supply chain. We refer to this as end-to-end traceability and transparency, a holistic supply chain vision that captures and analyses data from different sources and stakeholders. In this session, you will hear about how the latest technologies and businesses are partnering to deliver this experience, and meet consumer demands.

**Monday 24 July**

**12:00pm - 12:30pm**

### APCO's Australasian Recycling Label Program and Sustainable Packaging Guidelines

*Sarah Sannen, Head of Operations - APCO*

The Australasian Recycling Label Program and APCO's Sustainable Packaging Guidelines (SPGs): The principles on designing more sustainable packaging and how to clearly communicate packaging disposal at products' end-of-life. In this session, APCO's Head of Programs Sarah Sannen will take a deep-dive into how APCO's Australasian Recycling Label (ARL) Program and the Sustainable Packaging Guidelines are supporting brand owners and packaging manufacturers to design packaging that is circular, and teaching consumers how to recycle correctly.

**Monday 24 July**

**1:00pm - 1:30pm**

### Everything you Need to Know about Precision Fermentation

*Joe Liu, PhD, Principal Research Scientist - Ag & Food Business Unit, CSIRO*

Precision fermentation, also known as microbial fermentation, is a rapidly growing technology in the food industry. It involves using microorganisms to produce various food and beverage products - providing complementary protein for our more traditional sources in a way that is sustainable and efficient.

But like many novel technologies, precision fermentation is not without its challenges to break into the commercial world. In this session you will get an introduction to this exciting new technology, have an overview of the global technology and commercial landscape, and hear about some of the challenges and possible solutions in the food industry to adopt the technology.

**Monday 24 July**

**2:00pm - 2:30pm**

### Good for Business, People and the Planet - the Triple Benefit of Commercialising Excess Food

*Katherine Gokavi-Whaley, CCO - Yume*

Food waste is a 3.2 million tonne reality of supply chains. Yume is here to do something about it. Targeting an industry hot spot for food waste - excess food - with a plug & play tech platform, Yume is helping manufacturers unlock value for their business while tackling Australia's food waste problem in the process. In this session, learnings will be shared from case studies of trailblazing manufacturers who are embracing Yume technology to digitise the sale and donation of excess food, and how others in the food industry can follow their lead. We'll demonstrate why excess food is a common problem in the supply chain and how technology is at the heart of solutions that can deliver on the triple bottom line.

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# Seminar Series

Sun-Wed | 23-26 July 2023

## SCHNEIDER ELECTRIC SMART FOOD LOUNGE

**Tuesday 25 July**

**10am**

SHOW OPENS

**Tuesday 25 July**

**12:00pm - 12:45pm**

### Sustainable Packaging Design for the Food Industry

*MODERATOR: Keith Chessell, Education Team, AIP.*

*PANEL: Richard Fernandez MAIP, Business Development Manager - Confoil, Gilad Sadan MAIP - N.A.V.I Co. Global / The Packaging Hippy Felicity Kelly MAIP, Head of Sustainability - Bunzl Australia & New Zealand*

This session will showcase innovative packs that have recently won PIDA Awards and WorldStar Packaging Awards including certified compostable packs, fibre based packs, packs made out of renewable materials and smart packaging. This session will bring together a number of experts in this field that have recently been recognised for their intuitive packaging that can potentially save food loss and waste across a value chain and also are more sustainable. All attendees will attain 1 CPD point per session towards the global Certified Packaging Professional designation and a certificate of attendance.

**Tuesday 25 July**

**1:00pm - 1:30pm**

### Leveraging Bio-based Food Ingredient Solutions to Reduce Food Waste

*Eugene Seah, Regional Business Development Manager - Corbion*

Consumer demands have been evolving over the years. It is not sufficient for food to just taste great, but it needs to be nutritious and convenient as well. For example, consumer demand for convenience can include wanting minimal meal preparation, omnichannel availability and flexible subscriptions etc. which increases the challenge for inventory management at the manufacturer's end. In keeping up with these challenging demands, it is easy for food manufacturers to overlook the important targets of Climate Change, ESG and sustainable development goals (SDGs). In this session, Corbion will share practical information on how to leverage food preservation - to reduce food waste and meet prevailing consumer needs in the chilled prepared foods segment.

**Tuesday 25 July**

**2:00pm - 2:30pm**


### Harnessing Digital Disruption to Transform Supply Chain

*Natasha Telles D'Costa, APAC Director of Strategy F&B - Veeva Systems*

FMCG companies have experienced the effects of supply chain disruptions over the past few years. They have been forced to extend their order commitments with their suppliers in order to save production capacity. This impacts inventory and agility, and when companies are not able to replenish retailer shelves, they leave space for competitors to enter the space. One of the many lessons learned from continuing supply chain disruptions is that making sources of internal inefficiency more visible and assessing risks throughout the supply chain are two crucial steps to increasing the resilience of any company which is nearly impossible using spreadsheets or paper-based reports. In this session, you will learn how your organisation can invest in digital tools that deliver full traceability and operational efficiencies and let organisations move faster. Companies can respond to supply chain disruptions with greater agility, using digital practices via a single source of truth and a proven cloud platform.

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# Seminar Series

Sun–Wed | 23–26 July 2023

## SCHNEIDER ELECTRIC SMART FOOD LOUNGE

**Tuesday 25 July**

**3:00pm - 3:30pm**

### The Sustainability Motor for Decarbonation Promises

*Martin Orzinski, Global Executive Director, Manufacturing - TMX Global*

Nothing is clearer than sustainability being the future direction. However, what is unclear for many organisations is the roadmap to deliver on their given decarbonation promises. It is not new to communicate sustainability pledges via marketing tools or through Board directors on AGMs. The new part is how it will get embedded within the organisation's DNA as ways of working. A successful sustainability roadmap aligns horizontally to the traditional business strategy with the measurable Environmental, the Social & Governance platform to an all-encompassing business direction. In this session, you will be presented with a blueprint roadmap with two real-life practice case studies (from Australian ASX & bluechip Japanese F&B organisations).

**Wednesday 26 July**

**1:00pm - 1:30pm**

### How Smart Packaging Unwraps a New World for Consumer Brands

*Anna Di Bello, Director APAC Marketing, Digital, Graphics and Smart Packaging Centre of Excellence - Sealed Air*

Mobile technology is now interwoven into everyone's lives, and brands are quickly learning that smart (digital) packaging can simplify how they connect with consumers. As more consumers turn to their phones and laptops, smart packaging is the gateway to amplified consumer experiences.

By digitising packaging, brands can unlock valuable data and analytics needed to grow market share, reduce costs and mitigate risks. Whether you're packing food or other consumer goods, in this session, you can discover the possibilities of smart packaging and how you can fast track the adoption with prismiq – Sealed Air's latest digital packaging brand.

*Information correct at the time of printing*





# Seminar Series

Sun–Wed | 23–26 July 2023

## PRODUCT INNOVATION STAGE SPONSORED BY WILEY

<b>Sunday 23 July</b>	Sessions TBC
<b>Monday 24 July</b> 10am	<b>SHOW OPENS</b>
<b>Monday 24 July</b> 10:30am - 11:00am  <b>Early Planning for Successful Projects</b> <i>Andrew Newby, Advisory Services Director - Wiley &amp; Co</i>	<p>Brownfield or Greenfield — knowing how to plan leads to successful delivery. How do you plan early to make your project a success? What are the rookie mistakes we see people make? Master planning, and budgeting - getting it wrong early can be really costly in the end.</p>
<b>Monday 24 July</b> 11:30am - 12:00pm  <b>Intellectual Property Relating to Product Innovation in the Food Sector</b> <i>Sarah Dixon, Senior Associate (Trade Marks) &amp; Brittany Ashton, Senior Associate (Chemistry) - FB Rice, Patent and Trade Mark Attorneys</i>	<p>There are a suite of intellectual property rights which are directly applicable to the food sector.</p> <p>Patents offer a means for exclusive protection of a range of innovations in the food sector – for example, manufacturing and factory automation, storage, packaging – that provide a commercial advantage over competitors. Patents also act as tangible assets to facilitate business discussions.</p> <p>Trade marks protect your badge of origin and are a way of identifying or distinguishing your product or service from those of third parties. They are a valuable asset if protected and used correctly.</p> <p>This session will discuss intellectual property with a focus on trade marks and patents as they are applicable to the food sector, what protection they can offer, and how they can best be used as business tools.</p>
<b>Monday 24 July</b> 1:30pm - 2:00pm  <b>How Ignition SCADA can Improve Food Production Processes</b> <i>Glen Fry, Founder and Director - iControls</i>	<p>This session demonstrates the importance of real-time visibility in the food production industry and how Ignition SCADA can provide this by monitoring the entire production process. Ignition SCADA not only provides real-time visibility, but it also works to enable digital transformation. By enabling digital transformation, Ignition SCADA allows food producers to move towards Industry 4.0, allowing manufacturers to create smart factories that optimise production, reduce costs, and improve quality.</p>
<b>Monday 24 July</b> 2:30pm - 3:00pm  <b>Natural Blend Solutions for Food Preservation</b> <i>John Ho, Regional Application Development &amp; Innovation (Food &amp; Nutrition) - ConnellCaldic Australasia</i>	<p>Food safety continues to be an ongoing concern with consumers. Temperature variations, extended distances of distribution and demand for cleaner labels have all contributed to an increased risk of food spoilage in both minimally processed and ready-to-eat foods. This session looks at the new DuraShield™ blends, developed by Kalsec®, which leverage the synergistic benefits of cultured dextrose, rosemary extract and buffered vinegar, in carefully designed combinations to effectively inhibit the growth of spoilage microorganisms, development of rancidity and discoloration in food products.</p>

# Seminar Series

Sun–Wed | 23–26 July 2023

## PRODUCT INNOVATION STAGE SPONSORED BY WILEY

**Monday 24 July**

3:30pm - 4:00pm

### Hygienic Design and Operational Excellence for the Food Industry

*Karin Blacow, Food Safety Specialist - CFS, Intralox*

Labour shortages combined with a stronger focus on overall operational excellence, make this the right time for a deep dive into the benefits of Hygienic Design for the food industry. This session will guide you through how a proactive approach to Hygienic Design will increase sanitation efficiency and positively impact production up-time, product shelf-life, asset (preventive) maintenance, etc. and how Hygienic Design ultimately affects your business' long-term profitability and sustainability.

**Tuesday 25 July**

10:30am - 11:00am

### Game Changing Future Trends in Food

*Brett Wiskar, Chief Future Officer - Wiley & Co*

What trends are we seeing in investment in food facilities?  
How will new tech trends on the global stage change food production?  
How will technology eliminate waste and improve sustainability?  
How can we be early adopters and ensure a bright future?

**Tuesday 25 July**

11:30am - 12:00pm

### Unlocking Value for Australia's Food Supply Chain with Sustainable, Automated and Connected Packaging

*Alan Adams, Director of Sustainability - Sealed Air APAC*

Whether it's adverse weather events, labour shortages, shifting market trends or the imminent global recession, the demands on Australia's food supply chain are challenging. No matter what you're packing, food companies can prepare for these events through leveraging sustainable, automated, and digitally connected packaging solutions, that yield cost savings, resource and throughput efficiencies, and sustainable brand engagement. Whether you're a food processor or brand owner, this session will offer ways to bring back predictability and profits with Sealed Air's CRYOVAC brand food packaging solutions and SEE Automation packaging systems.

**Tuesday 25 July**

1:30pm - 2:00pm

### Novel Ingredient Development from Upcycling

*Azelis*  
*Naryanton Lie, Sales Manager - ANZ, Indonesia, & Myanmar - CP Kelco*

Developed with circularity in mind through sustainably sourced raw material from upcycled citrus peels, a by-product of the juicing industry, NUTRAVA® Citrus Fibre is a highly versatile and effective solution for formulators. Via a proprietary process, CP Kelco ideated and developed NUTRAVA® Citrus Fibre to offer the food & beverage industry a clean-label friendly option. This session demonstrates the multiple benefits of NUTRAVA® Citrus Fibre, including stability, suspension, water-binding, texture, and overall sensory experience support in various applications.

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# Seminar Series

Sun–Wed | 23–26 July 2023

## PRODUCT INNOVATION STAGE SPONSORED BY WILEY

**Tuesday 25 July**

3:30pm - 4:00pm

### Digitalisation - Where to from here?

*Milan Bawa, General Manager for  
Factory Automation - Siemens*

The challenges faced by Food and Beverage manufacturers around productivity, cost pressures, CO<sub>2</sub> footprint, and changing consumer demand are driving the need for innovation in the manufacturing space.

Industry 4.0, digitalisation, and decarbonisation give opportunities for manufacturers to unlock the potential of their operations and implementing a digital strategy gives them the tools to respond quickly, flexibly and cost effectively to demands, whilst maintaining quality.

However, this is often a new frontier for manufacturers with many unknowns. In this session, you will be shown examples of what the different stages of the digitalisation journey look like and how SMEs can plan to progress to the next stages with practical steps.

**Wednesday 26 July**

10:30am - 11:00am

### Don't Build Today's Facility for Tomorrow

*Brandon Miller, Chief Strategy Officer -  
Wiley & Co*

The things that really matter in your new factory. Energy, People, Automation - we're at a tipping point of designing to produce the way it has been done to now designing for how things will be done.

**Wednesday 26 July**

11:30am - 12:00pm

### Supporting the Healthy Aging Market with Innovative Food Concepts

*Eliza Tsun, Regional Sales Manager -  
Roquette Asia Pacific*

In this session, you will learn about the healthy aging market, strategies for healthy aging through nutrition, and innovative food concepts adapted to aging populations. All over the world, people are living longer. Today, for the first time in history, most people have a life expectancy of over 60 years (WHO, 2020). Historically, aging has been associated with a decrease in physical and cognitive abilities. It is possible, however, to support people's healthy aging, especially in terms of diet.

**Wednesday 26 July**

12:30pm - 1:00pm

### Maximising Profit & Minimising Giveaway through Yield Control Management

*Darren Cook, Regional Sales Manager,  
Asia and Oceania, Software - Marel*

Yield has a significant and direct impact on the bottom line as it often reflects a company's overall competitiveness. Since 70-75% of the cost of the final product stems from the raw material, it is vital to closely control the actual yield. Even very small deviations can have a substantial financial impact on the profitability of the business because of the ever-increasing amount of food being processed. This session will demonstrate how understanding how process deviations can be set to trigger corrective actions, or a response, can quickly improving the production process to maximise the profit.

**Wednesday 26 July**

1:30pm - 2:00pm

### The Benefits of Low Temperature Spray Drying

*Bogdan Zisu, Fluid Air Global Research  
Coordinator - Spraying Systems Co*

The ability to dry in a continuous commercial operation at temperatures mild enough to retain functionality was always limited by technology. Engineered and manufactured in the US, the recently launched PolarDry® technology has overcome this limitation with proven capacity to produce powders of very high quality at low temperatures. This session discusses the benefits demonstrated for manufacturing oil-encapsulated powders and materials that are biologically active.



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## Mars Petcare invests \$112.6m to expand its Wodonga factory

Mars Petcare Australia has announced it will be investing AU\$112.6 million to expand pet food manufacturing capabilities at its Wodonga factory.

Proud to have been manufacturing at the site since 1967, this project builds on more than \$55.8 million invested at the Victorian facility over the past five years and will enable the company to futureproof its local operations for years to come by creating over 60 new jobs through the onshoring of pet food production.

The investment will support the development of a 7800 m<sup>2</sup> manufacturing facility dedicated to the production of single serve pouches, including two additional lines with a combined yearly capacity of 25 kT — around 290 million pouches of cat food initially. The new facility will primarily serve the Australian and New Zealand markets and the growth of both existing and new product ranges across the company's well-known brands such as WHISKAS, ADVANCE, OPTIMUM and DINE.

Australia's cat population is projected to grow at 3.7% (2020–25 5YR CAGR), faster than the dog population (1.4%). Pouch products represent the largest share in the Australian wet cat food market (53% as of May 2023) and are demonstrating



significant growth (19.9% YOY).

Craig Sargeant, General Manager – Mars Petcare Australia, said: “As a market leader, we are committed to bolstering our local operations by sourcing and making most of our portfolio right here in Australia. This significant investment will allow us to respond to pet trends including the continued rise in cat ownership — growing at nearly 4% per year — more than twice as fast as our dog population.

We're also seeing increased demand for convenience, with pouch products representing half of the Australian wet cat food market and growing at nearly 10% per year.”

As a result of the project's contribution to the local economy, Mars Petcare Australia's investment has been supported

with grant funding from the Victorian Government's Regional Development Victoria.

Harriet Shing, Minister for Regional Development Victoria, said: “As pet ownership continues to increase there are enormous opportunities for businesses like Mars to expand. We're continuing to work with rural and regional producers to support investment in growth industries, to cement Mars Petcare's long-term operations and workforce in Wodonga and its place in a strong market.”

Construction of the new facility at the Wodonga factory has commenced and is set to be fully operational by mid-2025.

## Metal twist caps for the food industry

A manufacturer of closures for wine, spirits and beer, Interpack is now producing Metal Twist Caps for the food industry.

Manufactured from start to finish at Interpack's Australian facility, the products are available in a range of finish options — from a simple metallic, single- and multi-colour to full-colour photographic printing and specialty varnishes.

All caps incorporate high-quality materials, BPA-free coatings and the option for PVC-free lining and Bluemint reduced CO<sub>2</sub> steel.

Available in sizes 38, 53, 58, 63 and 70 mm, the caps come with the option of a tamper-evident button.

Interpack is claimed to be the only Australian manufacturer for twist caps. It can provide a wide range of quantities, short lead times and FSSC 22000 food accreditation.

**Interpack**

[www.interpack.net.au](http://www.interpack.net.au)





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2023 and beyond will see the development and introduction of new and exciting Kaishan innovations with continuing leadership and sustainable delivery of compressed air for every application.



Engineering the Future



## Trial-scale NoLo facility now operational in SA

Opened on 5 April, the new trial-scale no- and low-alcohol research facility is located at the University of Adelaide's Hickinbotham Roseworthy Wine Science Laboratory (HRWSL) at the Waite Campus in Adelaide. It allows research and new product development trials on volumes as low as 150 L of wine, providing opportunities to develop methods and processes that could result in better NoLo wine products.

A FlavourTech spinning cone column is the centrepiece of the facility, which is a form of low-temperature vacuum steam distillation used for NoLo wine production. The facility also has canning and bottling facilities, including a counter pressure filler, which will allow successful trial products to be packaged and used for consumer, trade, market research and export samples.

South Australian businesses have priority access to the facility at subsidised rates thanks to investment in the facility

from the Government of South Australia, through the Department of Primary Industries and Regions.

University of Adelaide and AWRI researchers will also share access to the facility, which is managed by WIC Winemaking Services, a joint venture between the University of Adelaide and the AWRI.

For further information about the facility and services available, visit AWRI.

STAND  
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## Mixer for large volumes of beverages

The Mixquip Series 100 Side Entry Mixers are specifically designed using the high-efficiency Mixquip Hydrofoil impellers.

The mixers provide an efficient means of converting energy into fluid motion in large storage tanks. They have been used to blend 1.1 million litre wine tanks in the Riverina.

Mixquip side entry agitators are suitable for blending products of low to medium viscosity.

Designed to move food products and beverages away from the tank to create a uniform turnover of tank contents, Mixquip high-efficiency axial flow impellers provide maximum pumping and thrust for maximum agitation, resulting in reduced production times.

Applications include blending, solids in suspension, heat transfer (optimises refrigeration efficiency) and mass transfer.

Used in the food, beverage, wine and dairy industries across Australia, other key industries include chemical mixing, cosmetics industry, water treatment, liquid fertiliser blending, wastewater PH correction and product re suspension.

Designed and manufactured in Australia, Mixquip provides robust side entry mixer solutions. The precision cast stainless steel housing is available in both angular and straight designs. A specialised range of Mixquip profiled tank mounting flanges are available with contoured compensation flanges fabricated specifically to suit tank diameters. Mechanical seals are selected specifically for each individual application.

Mixquip provides a clean design solution, with all the wetted parts, 316 stainless as standard and positioned in wash zone of the tank or vessel.

The range is available in: Gear Driven (Low Speed), Direct Driven (High Speed) and Explosion proof motors in 415 V. Motor power (kW) and speed (rpm) are selected to suit users' mixing needs.

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## Food manufacturing opportunities for Northern Australia

A research group from Charles Darwin University (CDU) revealed what is needed for Northern Australia to build food manufacturing capabilities during a conference on agricultural development.

Dr Warren Hunt, Northern Australia Food Technology Innovation (NAFTI) project manager, and Roger Standley, University of Tasmania Professor, presented the findings from 15 months of research at the Food Futures Conference, held in Darwin.

Food processing in Northern Australia is currently limited to niche businesses, with most of the country's food processing located in Southern Australia. The project helped researchers understand Northern Australia's supply chain and is aimed at regional value-capture of sub-premium or out-of-specification produce, according to Hunt.

"However, there is also a strategic angle, as our food supply chains in the north are 3000 to 4000 km long and highly vulnerable to interruptions.



istock.com/MediaProduction

Regional food stabilisation capabilities to support northern population centres must be given more attention by governments as a matter of urgency," Hunt said.

The project has so far highlighted different types of shelf-stable foods that offer the most potential to be produced in Northern Australia. These include packaged snacks and convenience foods, pet food, ready meals, red meat and seafood products, tropical juice and wet or dry whole fruit or fruit pieces.

"There is also significant potential for NT-processed shelf-stable red meat products such as ready-to-eat meals as well as functional beef ingredients used in numerous grocery products," Hunt said.

An opportunity to produce buffalo meat in Northern Australia is also a possibility.

"This study is investigating the function that novel shelf-stable food technologies

offer; for example, they can deliver food nutritional and sensory outcomes to past processing practices," he said.

The next stage of the project includes furthering ideas on the development of a small-scale food-grade facility.

The plant would include different processing lines with the ability to manage feedstocks such as red meat, horticulture and seafood products. It would be dedicated to de-risking potential commercial expansion by undertaking market and product testing as well as building a trained workforce in food processing operations.

The Food Futures Conference is a biennial conference organised by the NT Farmers Association, helping to showcase the opportunities of the north, influence policy creation and attract investment to the area.



STAND  
S47

### Splice press

The Novitool Amigo 625 Splice Press is designed to splice homogenous belts safely in approximately 1 min by a user's in-house maintenance team.

The product is designed for fully integrated accuracy, speed and operator safety. Custom templates are available to secure the belt when cutting and welding the belt ends to ensure pitch control. Preheat mode dries belt ends of moisture to minimise pinholes. The Amigo 625 is approximately 35% lighter than the Amigo 1000, making it easier and safer for operators to handle and transport for in-shop or onsite splicing.

The splice press has been designed for operator safety and to prevent lacerations as the blade passes through the clamp bars and stores in a blade housing when complete. The contactless heating element splices the belt in as little as 1 min, finishing with a controlled amount of clash.

It is also stored within the press when not in use, protecting the operator from possible burns. The shielded heat zone not only provides consistent heating in various environmental conditions, it also protects the operator from the heat source during splicing. The heater stows and cools inside the press as the belt ends are brought together, fabricating the butt weld.

**Flexco (Aust) Pty Ltd**

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# NEXT EVOLUTION

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## \$10m facility for onshore food production launched

OPENWAY FOOD CO. has announced the launch of a \$10m manufacturing facility in Melbourne. The plant will enable the onshore production of coated Mini Rice Cakes, part of the Table of Plenty product line, following strong growth in product sales.

The plant will create about 40 jobs and deliver economic benefits to local rice and other ingredient producers who will supply the facility. Onshore product manufacturing will also reduce the costs and supply chain challenges associated with importing from Europe, improving the company's environmental footprint.

Andrew Loader, CEO of OPENWAY, said the opening of the facility will enable the company's founder partners to scale up their businesses and make their products more accessible to Australians.

"We have some outstanding local innovators and some of the best quality produce on our doorstep, so we need more onshore manufacturing capabilities to fully realise their value and keep the economic benefits within our local economy," Loader said.

Kate and Tal Weiss, founders of Table of Plenty, said, "It's fantastic to be able to bring the production of our much-loved rice cakes home to Australia through our investment at OPENWAY FOOD CO. Australians want more wholesome and healthy foods that are produced sustainably and locally. Not only does it improve the carbon footprint of our products, we're proud to be able to provide great manufacturing jobs and support local farmers."

The facility is located within OPENWAY's multipurpose food plant in Melbourne's south-eastern suburbs and will manufacture the coated mini rice cakes range, supplying to retailers in Australia, New Zealand and South East Asia.

## STAND K17

### Oxygen absorber sachets

The Oxygen Absorber is an iron-based solution designed for food storage and preservation. It has a non-toxic and food-safe composition that is designed to ensure optimal freshness for food products by eliminating oxidation and preventing microbial growth.

The sachets contain a combination of iron powder, active carbon powder, salt, diatomite granules and water, making them effective for preserving high-fat and high-water content foods, including pastries, cakes, wraps, dehydrated and smoked meat, as well as dried grains, pet food, vegetables, rice and pasta.

The product can help to reduce or eliminate the need for other preservatives, keeping food products free from artificial additives and providing a clean and organic alternative. With sachets available in various sizes, users can easily choose the suitable fit for their food storage requirements.

For the best results in long-term storage, it is recommended that Oxygen Absorbers are used with Mylar Bags. Mylar Bags are flexible with a high tensile strength, creating a good barrier that isolates the contents from oxygen, humidity and light exposure, all factors which contribute to spoilage.

The combination of Oxygen Absorbers and Mylar Bags can provide an easy-to-use solution for preserving food products for an extended period.

**Protection Experts Australia**  
[www.pro-ex.com.au](http://www.pro-ex.com.au)



## STAND S52

### Cold chain data logger

The tempmate data loggers from OneTemp are designed to be used for cold chain temperature monitoring in logistics, transportation and storage.

The single-use data loggers allow users to easily monitor their goods' environmental conditions, such as temperature, humidity or light levels in some models.

The tempmate-GS also provides real-time insights with cloud reporting that can send alerts when limit values are exceeded, which is designed to ensure products are always stored and transported within optimal conditions.

**OneTemp Pty Ltd**

[www.onetemp.com.au](http://www.onetemp.com.au)





**foodpro 2023**  
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23-26 July, Booth: S29

# Connect with us at foodpro



## Enhancing beer quality with plant-based aids

Kerry has introduced two sustainable plant-based processing aids for enhancing beer quality, improving process efficiency and delivering cost savings in brewing. The products, Biofine Eco and FermCap Eco, are part of Kerry's Eco Range of plant-based and sustainable brewing solutions, a collection of tools designed to help brewers create environmentally friendly beers.

Biofine is an allergen-free and plant derived clarification aid that improves beer clarification by delivering flocculation of yeast. It delivers more compact yeast sedimentation, removes haze during the brewing process and is more economical to use. Biofine has been found to quickly reduce turbidity and outperform traditional brewery fining options. It leaves no impact on flavour or beer foam and produces a compact sediment that delivers easy cleaning and reduces disposal cost.

FermCap Eco is a plant-based foam control product that optimises process efficiencies by increasing fermenter capacity, eliminating overfoaming and enhancing hop utilisation, as

well as improving beer foam stability. It is compatible with crossflow membrane filtration and extends filter run length and membrane life significantly. FermCap Eco delivers up to 15% increase in fermenter capacity versus untreated beer. It is also not sensitive to cold temperature storage and provides a logistical advantage for freight and storage.

Deborah Waters, Product Director Brewing Ingredients, Kerry, said the products have been designed as

environmentally friendly solutions to replace traditional fining and antifoam options.

"They are also compatible with both membrane and crossflow filtration, proven to reduce membrane fouling and, being plant-based processing aids, are appealing to the vegan consumer. The Eco Brewing Range is a result of Kerry's commitment to clean and environmentally friendly brewing solutions," Waters said.



istock.com/agrobacter

## Oil-free compressed air technology

Pulford Air & Gas, a subsidiary of ELGi Equipments Limited, will present the latest advancements in oil-free compressed air technology at the foodpro 2023 exhibition in Melbourne, from 23–26 July 2023, at stand W8.

Contaminant free and high-quality compressed air that meets the stringent requirements of ISO 8573-1 "Class 0" standards is essential for many sensitive applications in the food manufacturing and processing industry, and operating an oil-free compressor is the only way to guarantee compressed air is free of microbiological contaminants, according to the company spokesperson.

Pulford Air & Gas will be showcasing ELGi's most recent oil-free screw air compressor development the AB "Always Better" series. The AB series is claimed to provide several benefits in terms of efficiency, reliability and air quality, resulting in lower life cycle costs and high uptime.

From 11 to 110 kW, ELGi's AB series of water-injected oil-free screw air compressors deliver certified "Class 0" high-quality air in compliance with ISO 8573-1 and ISO 8573-7. The energy-efficient oil-free compressors have been engineered for maximum uptime and availability, at a low total cost of ownership.

Pulford Air & Gas will also showcase its advanced range of PSA (pressure swing adsorption) nitrogen gas generators. These generators allow for the on-site production of nitrogen gas from compressed air, delivering maximum uptime and energy efficiently producing quality nitrogen.

Pulford's compressed air and gas product and service capabilities are specifically designed to meet the requirements of the food sector. The company will demonstrate how it can meet the high-quality, high-purity and high-reliability requirements that this industry demands from its compressed air and gas equipment, in the most energy-efficient manner.

**Elgi Equipments Ltd**

[www.elgi.com.au](http://www.elgi.com.au)



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## High-speed roll door

High-trafficked doorways to food processing, packaging and warehousing areas that require climate control are best serviced by a specialised door that will operate quickly and efficiently.

The Series RL3000, custom manufactured by DMF, is a high-speed door that can withstand frequent use and comes with many options of activation sensors to best suit the needs of the application.

The door blade is constructed using a using 900 gsm polyskin material that is reinforced by

polyester which restricts propagation of tearing. As standard, a full width and interchangeable clear window is incorporated into the panel, to enhance vision and safety. The door blade is well sealed into the column tracks by twin brushes, or the option of neoprene seals, and is reinforced by aluminium windbars providing lateral stability against air pressures.

With operating speeds of over 1 m/s and multiple safety sensors available as standard or optional, the door provides a complete design to provide protection to personnel, equipment and the environment.

**DMF International Pty Ltd**

[www.dmf.com.au](http://www.dmf.com.au)

## Access permissions via cards and stickers

The RFID-capable PITreader card and stickers can be used in conjunction with the existing PITreader transponder key, or as its replacement. Machine operators have their permissions on the transponder and use them to authenticate themselves on the PITreader card unit, to gain entry to a plant or machine. This gives companies increased industrial security because they control who has what permission and therefore who is granted access to the process. With the additional transponder types, there is greater flexibility in managing access permissions.

The RFID transponders are available in both freely writeable and preconfigured versions. Users can still read the LED status indication on the access authorisation system even when the PITreader card is held up to it, due to the transparent window on the card. If the company already uses RFID-capable cards, these can also be used with the PITreader card device so that users only need one card for multiple functions.

Pilz is also releasing a version of the PITreader S card device that incorporates the OPC UA standard, providing the highest level of safety and communication.

The graphical user interface on the associated software solution PIT Transponder Manager (PTM) allows administrators to manage settings, block lists and user data for the transponder keys, cards or stickers. Individual user rights can be quickly and easily written to the RFID transponder using predefined templates. The administrator can save time by using the import function to read information rapidly and directly into the integrated database.

**Pilz Australia Industrial Automation LP**

[www.pilz.com.au](http://www.pilz.com.au)



STAND  
**P42**

## Coffee gusset bag packaging machine

ADM Packaging Automation manufactures the ADM-DP31 premade coffee gusset bag packaging machine, which is designed for fully opening and filling a gusset bag of coffee beans and large products, such as cookies, with ease.

Controlled by an intelligent touch screen, it offers many functions and an extensive program to meet a user's coffee packaging requirements. It's simple to operate on all sizes and is designed to suit all material types — this includes 250 g, 500 g and 1 kg sizes using laminated, PET, foil, craft paper bags and many more materials.

Features include quick bag size changeover, outfeed conveyor inline or return options, automatic bag infeed drive, bag support and shaker, and automatic program set-up.

The ADM-DP31 is made with food-grade stainless steel construction, anodised aluminium parts, and guarding and interlocks to AS4024 standards. It uses a Panasonic control panel and interface with components from leading brands like Omron, Schneider, SMC and SICK.

**ADM Packaging Automation**

[www.admpa.com.au](http://www.admpa.com.au)





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# Highly sensitive robot gripper

## eliminates need for pneumatics

**B**eing able to transport, sort and pack fragile food automatically is no mean feat. The robot must handle the products quickly and dynamically, be it eggs, meringues, meatballs, cookies, pralines, donuts or anything else, without damaging them with pressure marks or other blemishes. As part of a project funded by the federal state of North Rhine-Westphalia, researchers at Fraunhofer IEM in Paderborn have developed a robot gripper, designed for use in the food industry.

The gripper system can be set up with two, three or four fingers and adapted for a range of tasks and purposes — meaning that it could also be used for the automated handling of other fragile products such as glassware.

“The fingers have a plastic-based, soft and flexible coating, which enables them to keep a delicate grip on fragile materials and avoid damaging them” said Dr Christian Henke, head of the Scientific Automation department at Fraunhofer IEM. “The robot gripper is also extremely dynamic and can easily be incorporated into production processes. It maintains the required balance between speed and sensitivity at all times.”

Precise and dynamic control technology enables targeted finger movement and complex product control. Sensors integrated into the fingers determine the amount of pressure required.

### Saving resources with electric power

A special advantage of the system is that the gripper is not operated pneumatically, but electrically. In this way, it works energy-efficiently and uses existing power connections.

“Until now, gripper systems have been powered pneumatically, which uses a lot of energy. Generating pressurised air is less efficient — even less so due to frequent leakages in the lines,” Henke explained.



*Fraunhofer IEM is researching intelligent gripping systems.*

Image credit: © Fraunhofer IEM/Wolfgang Schroll.

### Safety barriers not required for production

The system's spatial radius of action can be expanded with a linear axis, ie, a horizontal track. To do this, the robot gripper is mounted on a vertical lifting column, which is attached to the linear axis. The gripper is suitable for safe human-robot collaboration due to its sensor-based environment recognition system. This is not the case for the axes (both the linear axis and the lifting column), however. To render the entire workspace collaborative, the researchers have developed a 360-degree environment recognition system that monitors the full length and height of the axes and can be integrated into the base of the linear axis.

“With this multi-sensor system, which includes distance and thermographic sensors, the entire cobot and axis structure can work collaboratively. This means that businesses don't need to install safety barriers,” Henke said. “The gripper can either be combined with the linear axis and multi-sensor system or used on its own.”

Initial tests have been successful, and the Fraunhofer IEM team is now looking for partners to manage bringing the robot gripper to market.

**Fraunhofer Institute for Mechatronic Systems Design IEM**  
<https://www.iem.fraunhofer.de/en.html>



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## STAND G24

### Energy-efficient food processing solutions

The last 16 months have seen unprecedented activity in global energy and food markets. With rising energy and input prices affecting everyone in the supply chain, the importance of energy-efficient processing solutions has never been higher.

Many processes in food production have a high energy requirement due to their use of heat. However, the amount of energy required can be significantly influenced by the equipment used. HRS Heat Exchangers have more than 40 years' experience in improving the efficiency of heat transfer and food processing.

Energy is usually the largest operating cost, meaning energy efficiency is a key factor when choosing equipment.

A difference of 5–10% in thermal efficiency will quickly translate into direct savings in energy or running costs.

The high efficiency of HRS designs provides short payback. Whether it's standalone equipment or complete packaged systems, HRS produces a wide range of equipment and systems, including: corrugated tube and scraped surface heat exchangers; pasteurisers and sterilisers; in-place cleaning systems (CIP and SIP); aseptic fillers; direct steam injection sterilisers; concentration and evaporation systems; ice crushers and melters; hydraulic piston pumps; air removal (deaeration) systems; and more, including bespoke systems.

The company's equipment includes hygienic corrugated tube and scraped-surface heat exchanger designs, which are particularly suitable for highly viscous products. Options such as heat regeneration provide high levels of energy efficiency, while features such as remote monitoring and telemetry are standard.

**HRS Heat Exchangers Pty Ltd**  
[www.hrs-heatexchangers.com/anz](http://www.hrs-heatexchangers.com/anz)

## STAND W12

### Anti-listeria product

Listeria is such a hardy microorganism. Even with the best cleaning and sanitation programs in place, listeria cells can still enter a processing line when least expected. Even after increasing sanitiser dosage, the pathogen can still persist, spreading to other parts of the processing line and further contaminating a production process and product. This can result in a listeria detection or, worse still, a product recall.

To minimise this risk, FMCG Industry Solutions has developed an anti-listeria product called PhageGuard Listex.

The natural biological solution is designed to specifically target and eliminate Listeria from the environment, including areas protected by biofilms.

Users can simply add the solution directly into their product to minimise the risk of Listeria. Listex is designed to destroy any cells present during storage. This includes ready-to-eat (RTE) food products and will not affect taste, odour or texture.

The product is approved by Food Standards Australia New Zealand (FSANZ) as a processing aid.

**FMCG Industry Solutions Pty Ltd**  
[www.fmcgis.com.au](http://www.fmcgis.com.au)

## STAND A35

### TOC analyser

The Hach Online TOC analyser technology is designed to play a critical role in helping plants optimise process control, minimise product loss, and reduce energy and wastewater treatment costs.

The maintenance-free Hach Bio-Tector B7000i Online TOC Analyzer is designed specifically to detect product loss, decrease and conserve water usage, and improve production processes.

The analyser is designed to measure organics in food processing conditions with 99.86% uptime and requires preventive maintenance only twice per year.

It comes with a built-in, self-cleaning sample line and reactor. This enables it to deliver good results even if the user's water contains high levels of fats, oils, greases, sludge and particulates or has pH swings.

Installing the analyser can decrease chemical dosing and waste reduction, reduce samples processes and lower overall plant operation costs. Industry studies show that lost product can be reduced by over 15% by using the continuous TOC measurement. The company said further savings of up to 40% can be made in the operating cost of the treatment plant by reducing energy and water consumption.

**Hach Pacific Pty Ltd**  
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Optimisation







STAND  
**H30**

## A smooth ramp-up of local production

Australian food packaging manufacturer Confoil has ramped up production of Smoothwall trays at its local plant in Melbourne, thanks to a multimillion-dollar investment in new presses.

“This substantial investment has been driven by growth and demand of our popular Smoothwall trays,” explained Confoil CEO Alison Buxton.

“We are seeing an increase in interest for locally produced packaging. Especially in the areas of ready-made meals, ready-to-cook meal kits and pre-prepared cuts of meat.”

A privately owned Australian business, Confoil continues its family legacy 50 years on with daughters and sons of the original founders still actively working in and managing the business.

“Local manufacturing is important to us on a number of fronts,” Buxton added. “We are supporting local jobs, supporting local community and producing products which adhere to the highest quality standards. Our products also travel

less distance than imports so they are a better choice all round.”

Smoothwall trays are made of tough, heavy-gauge aluminium with a smooth flange to accommodate heat sealing or clip-on lids. The trays can go straight from the fridge or freezer and into the microwave or oven and are strong and durable enough to hold their shape.

Available in a wide range of sizes, including one new size and two new improved designs, they are made from 100% recyclable and renewable aluminium foil.

In celebration of local manufacturing, Confoil has recently collaborated with a food stylist and photographer to showcase native and indigenous ingredients in Smoothwall trays. Recipes included kangaroo meatballs with saltbush and native pepper berry (as pictured above) and a zucchini, macadamia & lemon myrtle loaf plus a range of rubs and flavourings for Barramundi, chicken and lamb. The recipes are available on the Confoil website.

## Anatomic portion cutter

The I-Cut 360 anatomic portion cutter is a solution for retail and foodservice meat processors. Designed to cater to the diverse needs of the industry, it offers versatility, high throughput, optimised yield and reduced giveaway. Designed with the ability to precisely cut fixed weight portions down to a thickness of approximately 3 mm, the cutter eliminates the need for crust freezing, while still accommodating light crust frozen raw materials if desired.

It delivers a range of end products, including paper-thin slices, schnitzels, pork belly slices, prime steaks, minute steaks and roasts, empowering meat processors to meet specific demands.

The I-Cut 360 has a unique horizontal raw material and portion flow. This design allows for easy and efficient loading of raw materials, whether done manually at the machine or delivered from upstream processes. The adjustable infeed height provides operator-friendly operation and ergonomic working conditions, further enhancing productivity and reducing strain.

The machine's software applications enable optimal anatomic cutting yield by combining different end products from the same raw material and utilising the Marel Portioning “Optimise Application”.

**Marel**

[www.marel.com](http://www.marel.com)

STAND  
**S29**







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**DEMATIC**

## ATP monitoring and HACCP management

The MVP ICON system is designed to simplify and streamline ATP monitoring and HACCP management.

The simple-to-use system is designed to make HACCP management easy for quality assurance. It detects ATP (adenosine triphosphate), which is found in all living organisms and provides an energy source for bacteria and mould to grow.

Features include: simple rollout: face-to-face and e-training available to ensure an operator at any level of expertise can use; simple to set-up: integrates into any HACCP plan with minimal IT support required; simple to store: test immediately with surface and liquid swabs stored at room temperature; simple to manage: shuffle locations to randomise HACCP sampling plans; simple to interpret: ATP readings are categorised into hygiene zones with traffic light coding (green-pass, yellow-warn, red-fail); simple to action: dashboard displays key performance metrics to manage users' HACCP program and identify hotspots in their facility; simple to audit: detailed presentation-ready HACCP reports can be tailored to suit.

MVP ICON uses photon counting sensor technology which is designed to ensure accuracy and precision of each ATP measurement. During validation of the system's performance, different ATP concentration/levels were identified and used to categorise according to zone values. Using zone values standardises ATP readings across all MVP ICON sampling devices, helping ensure the results are accurate and comparable across multiple sites.

Design features include: ergonomic and lightweight; hands-free carry case and shoulder strap; anti-shatter screen; secure data storage and transfer; and ambient surface and liquid swabs, which can save fridge space.

Comprehensive hygiene monitoring, can help users measure: ATP (adenosine triphosphate), concentration (PPM) of prepared sanitisers, conductivity ( $\mu$ S) of water samples; pH of prepared media and product samples; and temperature in production processes and samples.

**Australasian Medical & Scientific Ltd**

[www.amsl.com.au](http://www.amsl.com.au)

STAND  
**B44**



STAND  
**W30**



## Lobe pump range

The new range of Tapflo LPX Lobe Pumps is designed to meet the growing need for pumps at different stages of the process for industries including food and beverage, pharmaceutical, chemical and wastewater treatment.

Suitable for handling a wide variety of fluids, including those with high viscosity, such as syrups, creams and pastes, the pumps are also efficient, with low pulsation and shear. This makes them suitable for delicate fluids that require gentle handling.

The lobe pumps are available in a variety of sizes and materials, including stainless steel to suit different applications. They are also easy to install and maintain, with minimal downtime required for servicing or repairs.

**Tapflo (Oceania) Pty.Ltd.**

[www.tapflo.com.au](http://www.tapflo.com.au)

STAND  
**K12**



## Pallet tank mixers

Australian designed and made Mixquip Series 200 pallet tank mixers can be used to mix, blend or maintain particles in suspension, in any liquid shuttle, or pallet tank.

Available with electric or pneumatic drives and all stainless steel wetted components, Mixquip Shuttle Mixers can thoroughly mix thick and heavy products, including 10,000 cPs slurries, syrups and gels, in pallet tanks.

Electric Pallet Tank mixers can be ordered with variable speed controls so the mixing intensity of the mixer can be slowed down to mix water-like products and increased to mix very thick liquids. The mixing intensity on pneumatic drive mixers can be adjusted via the integrated air valve. The adjustable clamping mechanism is designed to ensure that any Mixquip pallet tank mixers can be securely fitted onto all pallet tanks and shuttles.

Garlic puree, cream, 60 Brix sugar syrup, emulsifiers, colours, flavours, alcohol and spirit-based liquors have all been successfully mixed in pallet tanks and shuttles using Mixquip Pallet Tank Bridge Mount Mixers, equipped with ToroJet folding impellers.

The optional 316 stainless steel additions port allows liquids and powders to be added directly to the mixture in the pallet tank, whilst the mixer is in operation, providing a faster, more homogeneous mixture.

**Teralba Industries**

[www.teralba.com](http://www.teralba.com)



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STAND  
**S29**

### Multi-angle fish slicer

The Marel MSC 55 MA single-lane slicer is suitable for producers of fresh and smoked fish products.

The Multi Angle Slicer is suitable for all slicing required for a basic slicer for daily cutting of fresh smoked salmon, raw salmon and similar species into slices between 2 and 60 mm. Operators can set the cutting angle between 10 and 70° to produce various products such as standard D-cut slices, buffet cut, sashimi, hot smoked portions and raw salmon kiriti portions.

The slicer is straightforward to operate. The cutting angle is manually adjusted before the production starts to match the type of product to be cut. The knife speed and the cutting thickness can be adjusted before and during the cutting process.

How it works is the operator places fillets on the infeed conveyor, and the fillets automatically move into the cutting area for slicing at the preset angle and thickness. Marel's slicing technology and the new rotating cutting block are designed to ensure high-quality slicing. At the outfeed conveyor, the sliced product is delivered to a board on a roller conveyor. From there, it's removed for packing or further handling, and a new board is inserted manually for the next load.

The slicer is designed to meet the highest cleaning standards. After use, all parts critical for access and cleaning — knives, cutting blocks and belts — can be easily removed and placed on the integrated cleaning rack.

**Marel**

[www.marel.com](http://www.marel.com)

STAND  
**Q30 & P30**



### Trolley cleaning system

The KWR 200 L Eurobin trolley cleaning system from Walter Geratebau is designed to optimise the cleaning process of the Eurobin trolleys. The system features a standard push button operation and can rinse up to 30 trolleys per hour.

Benefits include: 30% reduction of the 200 L Eurobin trolleys in the production cycle; eliminating damage to the Eurobin and surrounds during manual cleaning; 2 min rinse cycle, 5 min cleaning cycle; frees up Eurobin storage space; and reduced risk of injury from manually turning over the Eurobins to wash.

Currently there are two versions of the cleaning system. Version A features a 90 s wash-only cycle. Version B features a 90 s wash and 340 s wash cycle.

**CBS Foodtech**

[www.cbsfoodtech.com.au](http://www.cbsfoodtech.com.au)

STAND  
**D30**

### pH sensor

The Mettler Toledo InPro X1 HLS is a digital, food-safe, in-line pH sensor that is designed to withstand clean-in-place processes. With all materials selected for food or beverage contact applications, it has a hygienic design and meets all major food regulations, 3A, EHEDG, EC1935/2004, ATEX and FM.

The sensor comes with the company's unbreakable X-chip technology and has fast response times, very low drift and a long sensor lifetime. The pH-sensing technology enables in-line pH measurement without the risk of contamination by glass fragments. With in-line measurements, users can know the exact point of time when a process is finished and provide a 100% inspection rate of incoming goods.

Suitable for CIP processes, InPro X1 HLS is designed to reduce operational costs and improve process control without sacrificing accuracy or sensor lifetime.

Using Mettler Toledo's Intelligent Sensor Management technology, the InPro X1 HLS provides interference-free signal transmission, fast plug and measure installation, easy calibration with iSense software and predictive diagnostics on itself, such as Dynamic Lifetime Indicator (DLI).

**Mettler-Toledo Ltd**

[www.mt.com](http://www.mt.com)



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STAND  
G24

# Continuous processing more efficient than dealing with batches

*Matt Hale, International Sales & Marketing Director, HRS Heat Exchangers*



iStock.com/Magone

Products such as mechanically separated meat (MSM) and meat emulsions are commonly used in a wide range of products including sausages, chicken nuggets, patties and some minced meats. While different meat sources and products will have different processing and cooking requirements, it is important that the methods chosen minimise the energy use involved, saving money and reducing greenhouse gas emissions.

Meat emulsions, slurries and reformed meat products have been used around the world since the early 1970s. Around the world there are strict rules, both about the raw materials used for the production of MSM, but also how it is processed and labelled. Similar cooking, handling and cooling methods are also used for other food products, such as ground (minced) meat and soups, and these products can also benefit from the same

approach to choosing cooking systems.

The European Food Safety Authority (EFSA) advises that, 'Microbiological and chemical hazards associated with mechanically separated meat derived from poultry and swine are similar to those related to non-mechanically separated meat (fresh meat, minced meat or meat preparations). However, the risk of microbial growth increases with the use of high-pressure production processes.' In addition, 'High pressure mechanically separated meat must be immediately frozen and can only be used in cooked products.'

These products are often cooked in batches prior to final product formation, often using large steam-powered kettles or pressure vessels. Some companies processing large volumes of product may have ten or more vessels in various states of operation at one time. This is because, while these vessels are an effective method of cooking and pasteurising a range of products including MSM, they are limited in their capacity because it is important that the product is cooked through thoroughly. Because each vessel must be heated from scratch for every new batch of product, and the heat used is then lost when the vessel is emptied, this is an incredibly inefficient method of cooking such products.

A much more energy efficient method is to cook a continuous stream of product using a



*The HRS R Series of rotating scraped surface heat exchangers provides thorough mixing and heat transfer for products such as mechanically separated meat and emulsions.*





*The HRS Unicus Series of reciprocal scraped surface heat exchangers is ideal for cooking and cooling delicate meat products, soups and sauces.*

scraped surface heat exchanger such as the HRS R Series or Unicus Series. The HRS R Series uses a rotating action to scrape the tube surface and a helix to 'push' material through the heat exchanger, ensuring thorough mixing and heat distribution. It provides an economic solution for situations where product mixing is a benefit in processing, or where physical integrity is less important than heat transfer. For example, it is ideal for MSM, meat emulsions and co-products (such as materials which are destined for the pet food market).

In some situations however the robust mixing action of the R Series can damage the product. For example, some minced and ground meat products, or products containing definite pieces or product. In this case the HRS Unicus Series is preferred. This patented design uses a reciprocal action to prevent fouling of the heat exchanger by the product and to ensure thorough heating of the product to the required temperature. Importantly, once the unit has reached the required temperature, the heating medium is only required to maintain the temperature as the heat is not lost between processing batches. This continuous processing saves large amounts of energy compared to a batch approach.

The HRS R Series of rotating scraped surface heat exchangers provides thorough mixing and heat transfer for products such as mechanically separated meat and emulsions

The same is also true of the equally important cooling process, which must be conducted in a timely manner. In fact, this cooling allows for the use of heat generation, where the heat removed by the cooling process is not lost but can be returned to the start to pre-heat the product, so that less energy (for example steam) is required for heating. Further economic savings are also achieved by reducing the need to fill and empty separate cooking vessels, and the fact that cleaning-in-place (CIP) can be performed when required, rather than simply between each (smaller) batch.

HRS have provided clients with continuous processing solutions to replace batch-cooking and cooling systems. One Colorado-based manufacturer of sauces and soups replaced their batch-based system with a continuous process based on a number of HRS products in order to increase their manufacturing capacity to meet increasing demand.

Part of the cooling system of a continuous system installed at a soup and sauce manufacturer

HRS complete systems not only include the HRS R Series and Unicus Series scraped surface heat exchangers for cooking and then cooling the product, but also transfer pumps, balance tanks, other heat exchangers for pre-heating and pre-cooling, and auxiliary equipment such as CIP systems and steam-



*Part of the cooling system of a continuous system installed at a soup and sauce manufacturer.*

powered hot water sets. Such systems are designed to have simple intuitive controls and to occupy the smallest possible footprint in order to fit within existing production facilities.

The HRS Unicus Series of reciprocal scraped surface heat exchangers is ideal for cooking and cooling delicate meat products, soups and sauces

Throughout 2022 the HRS Heat Exchangers team attended a number of trade shows around the world, often meeting new and existing clients for the first time since the pandemic. Throughout the year the team wore distinctive orange trainers, making them instantly recognisable not only on the stand, but also when out and about at the shows.

To learn more about our wide range and to discuss your particular requirements, please visit HRS Heat Exchangers on Stand G24 at Foodpro on 23–26 July 2023 at the Melbourne Convention and Exhibition Centre, or simply look for the people wearing orange shoes!



HRS Heat Exchangers Pty Ltd  
[www.hrs-heatexchangers.com/anz](http://www.hrs-heatexchangers.com/anz)

## Removing unwanted aromas from wine

A 'smart surface', developed by scientists from the Australian Wine Research Institute (AWRI) and Flinders University, has been shown to successfully remove unwanted sulfur aromas from wine, opening up opportunities for Australian winemakers.

With funding from Wine Australia and in-kind support from Flinders University, the technology is based on applying a thin plasma polymer coating to a surface and immobilising nanoparticles on that surface, which then bind strongly to sulfur compounds in wine.

Trials of the surface, published in the journal *npj Science of Food*, removed up to 45% of free hydrogen sulfide from wine and were also effective in removing more complex sulfur compounds, such as methanethiol.

The approach is easily deployable and retrievable, with a one-step process where the smart surface can be added directly

to the wine and removed after a certain time period, according to Dr Mierczynska-Vasilev, AWRI Principal Research Scientist.

Since the nanoengineered surfaces are independent of the substrate material, there is potential for them to be applied to wine equipment such as filtration devices, aerators, decanters, packaging materials or closures.

Volatile sulfur compounds (VSCs) are compounds that contribute significantly to wine aroma. Some contribute positive characters, but others are associated with negative aromas such as rotten egg, rubber and canned corn. Managing these aromas is a significant cost for the wine sector.

The surface outperformed the traditional winemaking treatment of copper sulfate addition without causing negative effects on flavour.

The next steps in the development of the smart surfaces for deployment in the wine sector are currently being explored.

## STAND N2

### Bin liners and covers

Implementing coloured bin liners into a food processing facility can create the opportunity to meet both hygiene and environmental requirements, by efficiently separating waste that can be repurposed, recycled or reused.

Duralon60 heavy-duty bin liners come in six colours and two sizes, 82 and 240 L, facilitating zone segregating and waste sorting. They feature a star-seal base, making the liners watertight.

The virgin-grade PE Euro bin covers form a tight waterproof seal over the Euro bin, providing a hygienic barrier between ingredients and airborne contaminants. Available in seven colours, they are translucent so contents can be identified without removing the cover, further reducing the risk of exposure to contamination.

The colour range allows users to systemise and organise ingredients as well as enhance productivity. For example, they could be used to communicate different production stages by designating a specific colour for each stage.

**Foodcare**

[www.foodcare.com.au](http://www.foodcare.com.au)







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STAND  
Y7



## Dry rotary vane vacuum pumps

Atlas Copco has developed its new DVS vacuum pump series with a focus on sustainability, performance and ergonomics.

The DVS models are oil-free, dry rotary vane pumps that are designed to ensure emission-free, quiet operation and do not contaminate the processes.

The range is suitable for a wide range of applications, such as packaging and pneumatic conveying processes, medical systems and analytical equipment, as well as in pick-and-place for several automated industries.

The DVS models are designed to be quiet, low-wear and energy-saving and take up very little space.

They are suitable for applications in which high efficiency must be achieved at competitive costs. This is achieved on the one hand by the functional principle of the rotary vane pump and on the other hand by the use of robust materials. For example, a rotor with graphite blades rotates inside the DVS pumps. The centrifugal forces press the vanes against the inside of the housing wall and hermetically seal the chamber for a safe, uninterrupted operating vacuum.

The efficient pump mechanism and the design ensure minimal wear, and this in turn leads to long maintenance intervals and easy servicing. In addition, the vacuum pumps are designed for maximum operating times. The temperature management also contributes to this: To reduce the temperature of the discharged air, the exhaust air is passed through an air cooler.

The series is also equipped with an inlet filter, non-return valve, exhaust silencer, a noise-containing canopy and an energy-efficient IE3 electric motor. It is available with a nominal suction volume flow of 5 to 140 m<sup>3</sup>/h and an ultimate vacuum of up to 120–150 mbar(a). For higher flow rates, the company recommends its dry claw vacuum pumps and systems of the DZS series.



**Atlas Copco Compressors Australia**

[www.atlascopco.com.au](http://www.atlascopco.com.au)

STAND  
E14

## Functional ingredients

IMCD, a formulator and solutions provider in speciality chemicals and ingredients, is committed to solving formulation challenges and creating solutions that are on trend and sustainable.

In the functional ingredients space, the company's key product lines including vegetable gums, starches, fibres (nutritional and functional), proteins (vegetable and animal), natural flavours, natural preservatives, caramels, maltodextrins, emulsifiers, system blends, fruit and vegetable products, rice and legumes, flours, colours, enzymes, sweeteners and other processing aids.

The company's technical experts have crafted new concepts that will be showcased at foodpro 2023. Visitors will be able to see solutions for trending formulations involving: protein and fibre enrichment; sugar and salt reduction; flavour enhancement; egg reduction; clean label and plant based.

**IMCD Australia Limited**

[www.imcd.com.au](http://www.imcd.com.au)

STAND  
W9

## Industrial remote access gateway

The Cosy+, Ewon's latest generation industrial remote access gateway, provides easy and secure connectivity to the user's machines. The Cosy+ enables easy and efficient remote troubleshooting, maintenance and monitoring, which can help to reduce downtime (and therefore production losses).

The remote access solution works through two main components. Firstly, the Talk2M cloud service provides secure management, control and monitoring of all aspects of remote connectivity. It allows plant owners to grant access to their engineers or suppliers only when needed. The second element is the Cosy+ gateway itself, with advanced hardware security features (Secure Element providing root-of-trust, WAN/LAN segregation, local device authentication, physical switch to enable/disable remote VPN access, etc.).

The combination of these two elements results in a remote access solution that is easy to install and use, even without any IT knowledge. It incorporates ISO27001-certified security, with regular audits by third-party organisations and a partnership with a European cybersecurity company. The solution has over 20,000 customers and 450,000 machines connected to Talk2M worldwide.

**HMS Industrial Networks**

[hms-networks.com](http://hms-networks.com)



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Stand P42

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## Wastewater treatment technology

A compliant and sustainable wastewater treatment system will ensure efficiencies across any business in the food and beverage industry. Australian wastewater treatment company Aerofloat has patented dissolved air flotation technology in its AeroDAF, which combines proven traditional dissolved air flotation principles with patented design elements. The outcome is an innovative product that can save money and time for food and beverage businesses across Australia.



The AeroDAF uses a unique tank with a 60° conical bottom and conical top and a patented hydraulic float removal system to funnel waste float material from the top of the tank. Unlike traditional DAF wastewater treatment systems, mechanical scrapers are not necessary, creating a mechanically simple, compact solution, which can be more affordable for the industry. The unique design also means the system can be serviced without pausing operations.

The added benefit of remote monitoring capabilities on Aerofloat's products gives operators remote visibility and control over the plant if required. Operators can also call on Aerofloat's engineers to run system checks, make adjustments and offer advice from anywhere in Australia.

Aerofloat's innovative designs make it a suitable partner for both large and small businesses needing to upgrade or rebuild their wastewater treatment system. Its engineers work with major shopping food courts, restaurants, breweries and food processing plants to ensure the solution is suitable for each user's needs.

While the AeroDAF forms the cornerstone of the DAF product range, Aerofloat has multiple products on offer across the industry. Aerofloat works closely with each user to understand their unique needs and works with them to find a solution that will continue to serve the business now and into the future.

**Aerofloat (Australia) Pty Ltd**

[www.aerofloat.com.au](http://www.aerofloat.com.au)



## Electric counterbalance forklifts

The new range of Mitsubishi electric counterbalance forklifts (FBCB series) provides good flexibility, performance and energy efficiency.

With a choice of nine models, lift capabilities ranging from 1500 to 5000 kg, a waterproof rating of IPX4, lithium or standard battery, the range has a suitable solution for any light or heavy-duty work cycle.

Regardless of the job or sector — primary production, manufacturing, warehousing and logistics, food and beverage — the range is designed to reduce daily running costs due to its operational efficiency.

A choice of operation modes allows for customisation to unique workplace conditions, including the operator's skill level and preferences. An additional ECO mode is available which is designed to make energy consumption even more efficient, extending working hours per charge (up to 11.5 h) and reducing running costs. If the FBCB series is left on and is idle for 15 min, it will power down automatically, conserving energy.

Featuring a low centre of gravity, electric hydraulic power steering and curve control, the series is designed to boost operator confidence when travelling, cornering and lifting with intuitive speed control.

Spacious and highly ergonomic driver compartments provide comfort during short and long shifts, while the narrow dashboard, high-visibility mast, small steering wheel and optimised lever placement are designed to enhance all-around vision for safety without compromising control.

The base model is suited to many working situations, but each truck can be tailored to meet the specific user requirements. PIN code entries can be enabled at an administrator level to control who can access the machine and how the operator can use the equipment.

**MLA Holdings Pty Ltd**

[www.mlaholdings.com.au](http://www.mlaholdings.com.au)



## Smart data management for vacuum technology

In research and industry, it's becoming more important for users of vacuum systems to be able to control individual pumps and to use their operating data. Vacuum specialist Leybold has developed a controller for this purpose.

With the Multi-VAControl, users are provided with a solution to control, monitor and synchronise pumps in central vacuum systems as well as in Roots pump systems. This enables them to control the pumps, provide data for quality management and manage their energy consumption.

The control device prepares the relevant pump data and meaningful KPIs for these cases. At a glance, the status of the vacuum pumps, important performance data and the efficiency of the entire system are shown on a display. Additional use-specific functions can be integrated as required. With this data, processes can be monitored, controlled and optimised in real time.

Based on real-time data and programmed warnings, maintenance can also be carried out as needed, eliminating unplanned process and maintenance costs. If approved by the user, Leybold Service teams can access the VAControl remotely and provide rapid support for necessary updates, optimisations and diagnostics.

The system records important pump data, such as the pressure values. Then the encrypted data is transmitted to authorised users either locally, via remote connectivity or via cloud. Control can be done directly via various interfaces and devices.

The energy consumption of vacuum processes is also continuously recorded and made transparent. In order to minimise the total energy consumption of a system, the load of the vacuum pumps can be regulated by the controller in such a way that pumps are only switched on when necessary and then run at the required minimum power.

Installation and operation of the controller via the user interface is straightforward and intuitive — the pump manual is stored so that it is always at hand for operators. Subsequent integration of additional pumps into the system is easy and can also be done at any time after commissioning. Moreover, the device can also be used with pumps and systems from other manufacturers.

The Multi-VAControl is suitable for many areas of application, for example: central vacuum solutions typically in food processing, packaging, general industry, thermoforming and glass.

**Atlas Copco Compressors Australia**

[www.atlascopco.com.au](http://www.atlascopco.com.au)

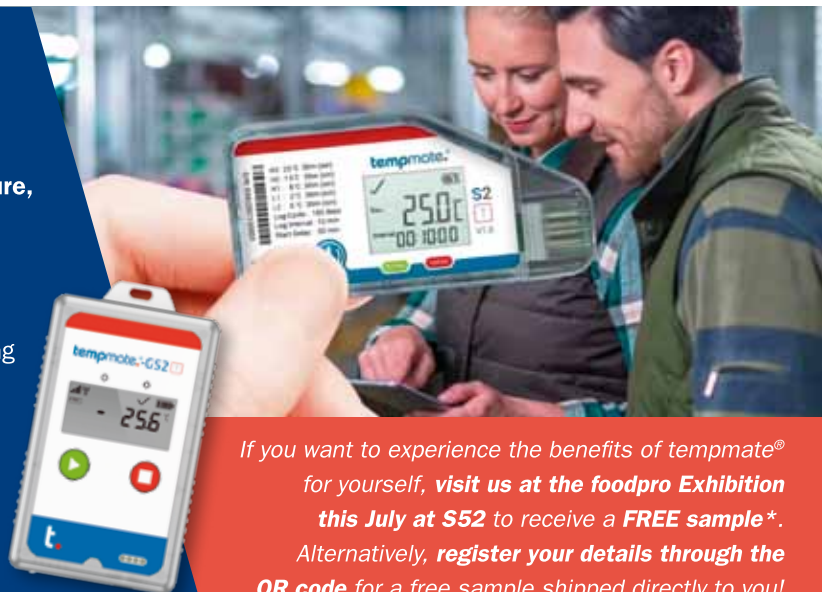


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## STAND P45

### Metal detector

CASSEL Inspection's Shark MultiSense metal detector delivers protection from metal contaminants. The MultiSense metal detector's high sensitivity, automated operation and intelligent signal processing

are designed to reduce downtime with automated set-up and auto-learn capabilities, offer an improved probability of detection in even the most challenging applications and help eliminate failed audits and false rejects. Multidimensional detection and statistical learning capabilities deliver greater accuracy to food safety systems.

The product is designed to be immune to environmental conditions such as wet, humid, high or low temperatures and electrical interference. Automated operation features increase overall equipment effectiveness (OEE) and operational efficiency.

Increased detection sensitivity reduces false rejects which lead to waste and downtime. The system also runs automated audits for HACCP certification.

Cleaning is made easier with the durable, ergonomic design with an IP66 wash-down rating.

**OFI Weigh & Inspection Solutions Pty Ltd**  
[www.ofiinspection.com.au](http://www.ofiinspection.com.au)

## Rotary drum screens

Johnson Screens New Generation Contra Shear (rotary drum screen) has been reengineered to provide operational cost savings through low-maintenance requirements, improved solids separation and dewatering.

Chain drives have been replaced with external rack and pinion drive mounted on the clean side, sealed-for-life bearings, and lubrication is not required anymore. Trommel wheels have been replaced with jockey wheels, which can now be changed over in situ in less than 20 min. Constructed from stainless steel, the rotary drum screen has virtually no wearing parts.

The new generation solid separation and dewatering has improved higher flow rates through the drum screens providing up to 30% reduction in BOD/COD, up to 25% reduction in SS and up to 15% reduction in TKN.

Options include CIP (clean-in-place), 304, 316, 2205 and 2507 stainless steel, electrical control panel, PLC Control Panel (Allen Bradley) and food-grade sealed-for-life bearings.

**Johnson Screens**  
[www.johnsonscreens.com.au](http://www.johnsonscreens.com.au)



## STAND V48



### Transmitters for smart probes

Vaisala Indigo300 transmitters are host devices for Vaisala Indigo-compatible, standalone smart probes. Indigo300 transmitters send measurement values to automation and control systems through analog signals, and they can also be used for standalone monitoring. Transmitters have numerical and graphical colour displays for up to three measurement parameters, suitable for local data visualisation.

The IP65-rated, corrosion-resistant metal housing of the transmitter is suitable for harsh conditions. The enclosure has versatile mounting options (DIN rail, conversion plate), a simple probe-mounting wheel and an option to wire through the back for a clean installation. Optional probe cable extensions allow versatile probe placement. Transmitter access is controlled by a service port that can be opened by a 4 mm Allen key.

The transmitter is delivered pre-configured to selected parameters, so it's ready to be used immediately. Both the transmitter and the probe connected to it can be easily adjusted with Vaisala Insight PC software.

The measurement probes are simple to connect to the transmitter without any tools by using the locking wheel. A probe can connect directly or by using a cable between the transmitter and the probe. Optional probe cable extensions allow for versatile probe placement. It can also be calibrated and adjusted without having to detach it from the transmitter.

**Vaisala Pty Ltd**  
[www.vaisala.com](http://www.vaisala.com)

## Electro process valves

Bürkert has expanded its range of electro process valves to include actuator size 3 (AG3) up to DN100 available for seat valves. These motor valves are suitable for applications without a compressed air infrastructure, such as mobile or decentralised applications. The electromotive actuator type is designed for precise and dynamic control. Even small position changes can be controlled with maximum resolution, without overshoot or plateaus. In the event of a power outage, a programmable safety position can be set with the aid of the optional SAFEPOS energy pack.

Bürkert is also making use of an aluminium actuator body with a high-quality coating for the new actuator size AG3. The light metal enables better heat dissipation for the actuator wire, which makes a higher ambient temperature possible. The coating using a two-layer system has undergone various internal endurance tests. It is ECOLAB certified.

EVA's product capabilities include energy storage with diagnostic function, which is designed to provide precise process control, even with diaphragms at a travel speed of up to 6 mm/s. Bürkert electro process valves offer a wide range of applications due to a broad product portfolio with nominal connection diameters from DN8 to DN100. These valves can offer an environmentally sustainable option compared to pneumatically operated valves as they are free of compressed air. The valves are designed to be explosion proof, food safe and require less maintenance due to optimised clamping force.

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## CASE STUDY

### Building an ice cream packing line



RML Machinery has partnered with SMC Corporation New Zealand on the design and build of a fully integrated packing line for ice creams. The packing line was produced for a longstanding customer of RML, New Zealand ice cream brand Tip Top.

“Tip Top has purchased four machine systems from us in the past. Due to the success of our past collaborations, we were selected to work on their latest project,” said Jon Marden, Sales and Marketing Manager for RML.

The brief was to design a system that could erect, load and close four different carton sizes and feed these into a case packer with the ability to pack the cartons into five shipper SKUs at a rate of 300 ice creams per minute.

Unique to RML is the use of Codian robots and Gocator 3D vision systems. The Codian robots hit linear speeds of 5000 mm/s and can go up to 7000 mm/s, while the Gocator 3D vision systems are a progression for RML.

“Typically, we will use a 2D system for applications like this but found the 3D system gave us better results across the range of ice creams,” Marden said.

Project challenges included the range and speed of the carton erecting and closing.

“In addition, everything needed to fit into a small footprint and the team was up against delivery challenges due to global supply chain issues,” he added.

Adding to this was the concurrent building, testing and commissioning of four complex machines, and ice creams are also challenging to work with in the testing phase.

“The delicate nature of the chocolate skin on the bars meant we had to be as gentle as possible — despite needing to

process 300 ice cream bars per minute,” Marden said.

It is critical that the ice creams are only held in the machine very briefly, as they degrade quickly if they are not packed and sent to the blast freezers within a set time period. Logic was therefore written into the systems’ code to ensure the delivery of cartons from the loader through to the case packer and into the freezers was balanced to ensure the product quality is maintained.

For this project, RML turned to SMC Corporation to seek a custom vacuum head solution for high-speed pick-and-place robots.

“In this instance, RML required a high number of outputs for the machine so SMC’s EX600 fieldbus system was selected for the job. Another clever idea that we had was to colour-code the tubing to differentiate between the extension and retraction functions,” said Laurie Hamilton, National Field Sales Manager for SMC Corporation New Zealand.

Hamilton added that all parts were engineered locally and that the team was on call throughout.

Detailing the components used, Hamilton shared that the flexi-picker, designed with a custom robotic vacuum head, made use of the ZP3P series of blue vacuum cups from SMC. Every station is also equipped with SMC’s SY EtherCAT compatible control solenoid valves, the TU series of polyurethane two-core tubing to assist in the easy identification extension and retraction of air lines during fault finding and maintenance, and the D-M9 series of solid state autoswitches with a pre-wired M8 connector.

“Other components include the ZP3E series of vacuum cups, the MGPM guide cylinder, the CP96 cylinder, the CQ2 range of compact cylinders, safety rated air service units and more,” Hamilton added.

“Our biggest challenge on any new project is to get to grips with what the customer wants and understand the brief so that we can narrow down the correct solutions,” Hamilton said, reflecting on the project. “We want to reduce the testing time for the customer and try to nail it as close to right as possible, the first time round.”

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## STAND S56

### Waste management, sterilisation and converting solutions

In today's world, sustainability is a crucial consideration for businesses across industries. Food manufacturers, in particular, face the challenge of managing waste generated during their production processes. However, a solution has emerged in the form of OMPECO waste converters.

The OMPECO H & MO series with a 25 to 5000 L capacity are designed to improve the way food manufacturers handle their waste, which can provide benefits beyond traditional waste management practices.

By using a combination of high-speed shredding, thermal treatment and filtration systems, the converters can process a wide range of waste materials, including production residues and non-recyclable packaging scraps. The result is a significant reduction in landfill waste, which can lead to a cleaner environment and a more sustainable food manufacturing industry.

Apart from its environmental benefits, the OMPECO waste converters can provide financial advantages to food manufacturers. By reducing waste disposal costs, users can make savings in the long term. Moreover, the converted waste can be repurposed into feedstock to make other products, which can generate additional revenue. Since the output from the converter is a dry, inert flock, which in many cases has a high calorific value, it can be donated or sold to waste-to-energy plants.

**Esko Australia Pty Ltd**  
[www.eskoaust.com](http://www.eskoaust.com)



## STAND K30

### Cross-flow filtration plant

The Bucher Unipektin UltraStar XL has been designed for applications in the food industry. Due to its tubular membranes with large diameters it can clarify aqueous suspensions with medium to high suspended solids content.

The product is mainly used for the filtration of juices (apples, pears, berries, stone fruits, citrus fruits and pineapples), fruit wines and fermenter broths. It is a semi-continuous cross-flow filtration plant.

Any product that needs clarifying is circulated via a circulation tank through the inside of the 1/2" diameter membrane tubes. A portion of the liquid phase then passes through the membrane and leaves the system as permeate.

Fresh product is continuously added into the circulation tank. As soon as the maximum concentration of suspended solids has been reached, the retentate can optionally be diafiltered (leached out with water) to maximise the yield.

Due to the modular design, a wide capacity range is covered. Membranes with different cut-offs enable adaptation to various applications. The integrated control system can manage the up- and downstream product tanks. It also features a hygienic design with automated CIP, including the circulation tank.

**Bucher Unipektin**  
[www.bucherunipektin.com](http://www.bucherunipektin.com)



## STAND A16

### Health ingredients

nuvoFIBR manufactures scientifically backed health ingredients targeting beneficial bacteria in the human microbiome.

Science is revealing the critical role that food can play in long-term health outcomes. Nutrient-rich functional foods are becoming more important and food manufacturers are seeking ways to contribute to this trend. By adding prebiotic plant fibres to existing and new recipes, everyday foods can support the body's natural healing functions, making foods healthier and more responsible. It is the opportunity of visionary food manufacturers to embrace this trend.

nuvoFIBR has a range of highly functional, prebiotic fibre supplements under the Supergut brand and uses functional ingredients designed to make everyday foods healthier.

nuvoFIBR has created an extensive range of lower sodium, lower sugar, lower

fat, prebiotic ingredient systems that deliver gut health solutions to suit most food categories, including dairy, snacking, seafood, frozen, breakfast foods, bakery, plant-based, canned meat, sauces, pasta and beverages.

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# The future of the global food system

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**W**ith the world's population estimated to grow to 10 billion in 30 years' time, nothing is off the table when it comes to food — from insects to cultured meat.

Professor Johannes le Coutre from UNSW Sydney's School of Chemical Engineering said it would be a pressing challenge to ramp up calorie production without overwhelming the planet.

"We're going to need to change what we eat and how we grow it over the next two decades so we can diversify our sources of protein," he said.

Many places such as Thailand, the Democratic Republic of the Congo and Mexico have embraced insects in their cuisine for centuries. Though this is still considered foreign in many western cultures, insects are protein-packed and biologically similar to shrimps.

According to le Coutre, not every insect is edible, but crickets, moths and beetles may be on the menu in 30 years.

Cultured meat is another means of diversifying protein, which will also be more accessible in 30 years.

The first cultured meat patty was showcased to the world priced at almost US \$330,000 (\$500,000 AUD). Now, companies such as Post's Mosa Meat report the price of cell-cultured meat has decreased to about \$10 US (\$15.15 AUD) per burger.

"While we're making progress in this space, further research is needed to ensure

lab-produced meat satisfies consumer expectations and can be manufactured at a reasonable cost," le Coutre said.

Though there are debates regarding genetically modified food, it is expected to take up greater space on supermarket shelves in the future.

## Genetically modified food

Genetically modified organisms (GMO) are any animal, plant or microbe whose DNA has been altered using genetic engineering techniques. The Australian Department of Health and Aged Care Office of the Gene Technology Regulator has approved only four genetically modified (GM) crops for cultivation: cotton, canola, Indian mustard and safflower.

Fresh GM foods such as produce or meats are currently banned in Australia and New Zealand, but le Coutre expects there is a role for them in the future, despite negative public perception of them.

"The idea of altering crops to require less water or better resist diseases or pests is not a new one, but it will play an important role if we want our future crops to be more resilient to climate change," he said.

"We can alter the DNA of crops to require less energy and resources to grow, which will reduce our carbon footprint."

Golden Rice is an example of how GMO can potentially help address global health concerns. It is a variety of rice

produced through genetic engineering to biosynthesise a precursor of vitamin A — aimed to combat vitamin A deficiency in developing countries.

In countries such as Bangladesh, Indonesia and the Philippines, where rice is a staple in the population's diet, the introduction of Golden Rice into the food supply chain demonstrates the need for functional food for humanitarian purposes.

There are other ways to improve crops without genetic engineering, such as marker assisted selection and breeding.

"It's possible to produce medical foods that can help address other health issues such as cognitive decline. Products are available to postpone the onset of cognitive decline using blends of fish oils, uridine monophosphate, lipids and B vitamins," le Coutre said.

The world's food security problem must also be solved to sustainably feed people in the next 30 years. With 30% of the world's food production not being consumed, the top priority should be reducing food waste.

"The other issue is poverty, and even if we succeed to reduce food waste, there are still people who can't afford to buy safe and nutritious food," le Coutre said.

There is also a need for technological innovation, policy innovation and more investment in education and research.

"If we can achieve all three on a global scale, we'll have the right recipe to a more sustainable food system."





STAND  
**B37**

## IoT food safety temperature monitoring

Modern food safety and quality assurance documentation is slowly moving away from paper-based to digital systems hosted in the cloud.

Instrumentation specialist Butler Techsense has partnered with European manufacturer JRI to provide a complete digital cloud-based temperature monitoring and recording solution for food production, foodservice and food retail companies.

MyFoodCheck is a mobile app and automates manual food temperature recording using a handheld thermometer proactively detecting temperature excursions at each stage of the food production

process. During the receipt of goods, storage, cooking, hot and cold storage and cook-chill production, MyFoodCheck pulls all this recording documentation under one shared database.

The application works in conjunction with a Bluetooth-connected thermometer and pushes the temperature measurements directly to the application via the operator's tablet or smartphone. The app is available free on Android and IOS platforms.

MyFoodCheck is used in conjunction with the JRI MySirius monitoring platform which automatically carries out 24/7 recording and alarming of fridges, freezers, coolrooms and ovens using the latest IoT devices.

MyFoodCheck and MySirius are subscription-based solutions and users can choose between three plans depending on the number of devices used and features required.

JRI is currently rolling out this system in the US and Europe in Circle K supermarkets.

**Butler Techsense Ltd**

[www.butlertechsense.co.nz](http://www.butlertechsense.co.nz)

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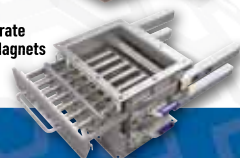


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STAND  
**P52**

### Hygienic load cell junction box

The Laumas CDG4EQ3A foot-mounted load cell junction box is designed and certified to be suitable for food and beverage washdown environments where hygienic materials and design are required.

The CDG4EQ3A from ADM Instrument Engineering is used in measurement systems that employ multiple load cells to measure weight or force. In such systems where multiple load cells are used, it is crucial to ensure that each load cell contributes equally to the overall measurement. Load cells can have slight variations in their characteristics, such as sensitivity or output, which can lead to inaccuracies if not addressed.

The device will accept the input from four load cells simultaneously. It is manufactured from AIS304 stainless steel and has built-in trim pots to allow for equalisation adjustment.

The product is certified to 3A Sanitary Standards, which is specific to the food and beverage industry, particularly the equipment used in the processing and handling of dairy products. The standards are a set of criteria and guidelines developed by the 3-A Sanitary Standards, Inc. (3-A SSI) organisation. The standards ensure that equipment, such as pumps, valves, fittings and other components, meet the necessary hygiene and sanitary requirements for food processing. The certification verifies that the equipment meets stringent standards for design, fabrication and cleanability, and is safe for use in food processing facilities.

**ADM Instrument Engineering Group**  
[www.admtech.com.au](http://www.admtech.com.au)

### Printable BOPP facestock film

Innovia Films has developed a cavitated BOPP facestock film, Rayoface AQBSA. Designed for pressure sensitive labelling (PSL) applications, the film is 58 microns thick, has a printable top-coating and an adhesive receptive coated surface on the reverse side.

The product is designed with an opacity of 91% and even after top-coatings it has EU food contact compliance.

Innovia Films' enhanced coating technology allows the product to provide the off-press ink adhesion label printing requires, as well as the print and cold-foiling appearance the PSL market demands.

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## STAND Y20

### Drainage and compressing device for packaging and cans

When food and beverage products are recalled or incorrectly labelled or filled, the waste is often sent to landfill for disposal. However, WEIMA-PUEHLER compressing technology can provide a solution to this issue. Cemac Technologies has partnered with WEIMA to bring this technology to Australia and will display the PUEHLER E.200 at foodpro 2023.

With a low investment cost, the WEIMA-PUEHLER can de-water, de-package and compress packaging and cans in one compact machine. Drained contents can be saved for re-work and compressed recyclables sent for processing — allowing users to save on waste disposal and meet sustainability targets. The unit can be installed and customised for any production line. With the recovered output, high-quality goods can be produced again.

The unit requires minimal energy for a throughput of up to approx. 3000 cans/h of 330 mL can size using double-pump hydraulics. It is made from high-quality stainless steel to protect the machine body and the control cabinet from wear and corrosion while simultaneously remaining low-maintenance and hygienic. Installation only requires a water connection and is designed for minimal downtime thanks to hydraulic oil cooling using the heat exchanger method. This is more hygienic and doesn't need cleaning. The water can be repurposed to dilute extruded material and minimise foam development.

The PUEHLER machine uses gentle perforated rollers to pierce packaging to avoid bursting. The individual sieve sizing that separates mass from packaging can be configured from 4–12 mm. Clean, dimensionally stable discs are created between the press ram and slide plate and require no conveyor as the curved discharge tube can be extended up to 5 m to allow material to fall directly into a container with no belt. The press has five maintenance hatches for easy service access and cleaning. The discharge tube can also be equipped with a post-cleaning device for more pure output discs. Using the Siemens PLC control panel, parameters such as pressing time, pressing force or re-pressing can be adjusted.

The unit is suitable for all kinds of packaging applications including plastic bottles, liquid paper boards, aluminium cans and more.

**CEMAC technologies**

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# Smart packaging market projected to grow US\$2.6 billion



The role of packaging has evolved over time, going from simply protecting and identifying products to driving sales via enticing graphics. The latest iteration is smart packaging, which utilises technology including sensors, indicators and wireless communication to enhance user engagement, product quality and supply chain efficiency. IDTechEx forecasts that establishing business models that utilise these technologies could grow the smart packaging market to US\$2.6 billion by 2033. This covers just electronics hardware — the smart packaging market value will be higher if infrastructure, software and services are included.

IDTechEx's 'Smart Packaging 2023–2033' report provides market research and intelligence on emerging technologies, with an in-depth technology and market evaluation of this emerging industry. Drawing on 24 interviews with industry players, it discusses the needs of end users, evaluates multiple applications, assesses the underlying technologies such as NFC/RFID and printed/flexible sensors, and presents many case studies of smart packaging deployments.

There are several drivers in the smart packaging market. Growth in e-commerce is raising the demand for general packaging and changing the priorities of packaging design, including more emphasis on sustainability and delivery optimisation. Stores are increasingly serving fulfilment centre

functions and the need for streamlined inventory management is driving the adoption of item-level smart labelling.

COVID-19 has also been a factor in accelerating the adoption of wireless ID, including the use of QR codes for tracking and NFC for wireless payment. Consumers have adopted these technologies, triggering many businesses to investigate smart packaging. The result has significantly driven the connected experience forward, with brands using QR codes and NFC to interact with consumers.

Smart packing comprises a range of current and emerging technologies, often with very different purposes. These include:

- RFID for wireless item identification, as well as other identification technologies, including QR codes and capacitive ink approaches.
- Electronic article surveillance (EAS) for anti-theft.
- Data loggers for temperature, shock, vibration and time/location monitoring.
- Interactive smart packaging, including light-up and measuring.
- Printed, flexible and organic electronics, including displays, sensors and batteries.
- Chemical indicators: temperature, frozen chemical visual indicators and active packaging for produce and pharmaceutical monitoring.



# Plug and Play Solutions for a Greener Future

Are you encountering large trade waste and energy costs? Are you watching dollars literally go down the drain? Sustainable trade waste management through Anaerobic Digestion is the solution and the experts at Finn Biogas are here to help!

Managing Director Jason Hawley said, "Anaerobic Digestion technology can treat your organic trade waste & wastewater on-site to produce renewable energy that can be utilised back into your operating facility to offset electricity costs." Not only this, but AD will "solve your waste disposal requirements – A win-win for your growing business," Hawley said.

The overall benefits of AD:

- Save \$\$\$ on waste disposal and energy costs,
- Reduce contaminated discharge to the land or water,
- Reduce discharge to the atmosphere (GHGs or odour),
- Recover nutrient/ compost/ fertiliser products,
- Recover and re-use of water on-site.

"We are seeing an increasing interest in the environmental advantages of AD in food and beverage industries," Hawley said. Many businesses moving towards sustainable trade waste management include:

- Food manufacturing businesses,
- Beverage producers,
- Commercial, manufacturing, trade or industrial facilities,
- Abattoirs.

"Finn Biogas have recently designed and developed two revolutionary new biogas products to tackle the growing need for cost-

effective and sustainable waste disposal," Hawley said. "We are delighted to be bringing to market the Firefly MMAD (Micro Modular Anaerobic Digester) and The Flex20."

The Firefly MMAD is a small-scale, 'plug and play' on-site waste management system specifically designed to meet the needs of commercial waste producers such as food and beverage facilities and small-scale farms. The Firefly empowers businesses to divert organic waste from landfill and generate renewable electricity + heat. With a waste throughput of 200–500 t/year, the flexible system allows for both anaerobic digestion and aerobic composting, transforming organic waste into a fertiliser substitute and compost additive.

Suitable waste streams include food scraps and kitchen waste, expired groceries, bakery and bread waste, rice, grains, eggshells, paper/cardboard, cooked meat, manure, coffee grounds, agricultural waste and food and beverage factory waste.

Overall Benefits of the Firefly MMAD:

- Empowers businesses to divert their organic waste from landfill,
- Transforms organic waste into energy,
- Produces a fertiliser substitute product,
- The combined heat & power generator has the capacity to generate electricity plus hot water for boilers,
- An integrated SCADA system control panel for automated operating and data collection.

The FLEX20 Micro AD plant is an on-site waste management system that adopts the CSTR (Continuously Stirred Tank Reactor) technology and is ideal for small food & beverage manufacturers, farming operations,

dairy producers, breweries and wastewater treatment facilities. "The Flex20 is more suitable for wet slurry waste types and can take 200–500 tonnes/ year, producing 6kW continuously which is roughly enough to power 3–4 houses per day," Hawley said. "The Flex20 is suitable for a range of waste streams including food & beverage factory waste, agricultural waste, fish waste, cooked meat, manure, effluent and biosolids."

"Supporting bioenergy as an alternative renewable option, the FLEX20 system is a game-changer in achieving carbon neutrality and responsible waste management for Australian businesses," Hawley said.

Finn Biogas is a Brisbane based company that has built biogas solutions for clients throughout Australia, Europe, the Americas and South East Asia including projects for piggeries, chicken farms, dairy processing facilities, abattoirs and municipal sewage plants. We undertake all stages of the plant delivery — from concept design and feasibility studies, to procurement, construction, commissioning and monitoring. At Finn Biogas, we aim to help businesses divert emissions, meet environmental targets and manage waste in a responsible way.

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STAND  
**P44**

## Autonomous vehicles

MHM Automation has launched an autonomous vehicle that is suitable for handling materials in food processing and logistic operations.

The MHM Automated Robots (AMRs) are autonomous vehicles that can move products on pallets or in crates without conveyors, making them suitable for congested production environments. The AMRs feature integrated navigation and vision technology, enabling them to move around people and objects.

Designed to make automation more viable for small to medium operations, the automation solution can be implemented quickly. As the AMRs can function as a fleet, they can be scaled to suit the needs of both small and large operations, making them a flexible and versatile option.

Applications include: movement of product on pallets or in crates; use within a warehouse or production facility; and suitable for congested working environments.

According to the company the benefits of AMRs compared to pallet conveyors include: greater flexibility of layout design; can better accommodate small footprint operations or awkward factory layouts; easily expanded to meet future needs; faster, lower cost installation and commissioning; and fewer moving parts, resulting in lower maintenance costs; and spare units can be supplied to ensure uninterrupted service.

The company also said the benefits of AMRs compared to AGVs include: works around people and obstacles; lower set-up cost and fast implementation; coordination and flow — a fleet of AMRs at a single facility can coordinate with each other to maximise efficiency and traffic flow; trackless navigation, depots not required; can deliver to user locations; flexible and adaptable — easy to re-map onsite or remotely when products, layouts or delivery routes change; and easily expandable to accommodate growing production or distribution requirements.

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STAND  
**J34**

## Connector set for safety knives and telescopic pole

The 9947 Connector Set from Martor includes the connector, which can be easily connected to Martor's Secumax 350, 350 SE, 150, and 148 safety knives, and the matching telescopic pole. Together, these tools provide users with extra reach of up to 95 cm, which can allow users to safely cut materials from a distance, the company says.

The set is suitable for users who work in industries such as warehousing, distribution and food manufacturing where there is a need to cut materials that are located up high, such as strapping, plastics, bags and more. The set is designed to allow users to safely cut these materials from a distance, without the need for ladders or other equipment.

The SECUMAX knives that can be connected to the telescopic pole are designed to be safe and easy to use. They feature a concealed blade that is not exposed at any stage, reducing the risk of accidental cuts or product damage. The telescopic pole is also designed with safety in mind, with a non-slip grip that is designed to ensure a secure hold, even when working at heights.

The versatile connector can be easily connected to a range of Martor safety knives. The telescopic pole is also adjustable and available in a range of lengths to suit user requirements.

**Martor Australia**

[www.martoraustralia.com.au](http://www.martoraustralia.com.au)

## Nestlé Australia launches refillable packaging system

Nestlé Australia has announced a refillable packaging system for its NAN SUPREMEpro Toddler milk drink.

The system comprises a reusable stainless steel can, lightweight pouches that go inside the tin, a lid designed to keep pouches snug in the can and a scoop made from 95% renewable plant-based plastic. Refill pouches can be ordered online as needed, or through a subscription service.

When compared with NAN SUPREMEpro 3 Toddler 800 g tins, the refill system will result in 40% less primary packaging weight over a year.



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## Batch freeze dryers

New Zealand-based Cuddon Freeze Dry is showcasing its latest innovation at foodpro 2023 — a new 'green' range of commercial conductive batch freeze dryers aimed at the dairy industry.

The range of dryers, designed and manufactured in New Zealand, include the FD100GPC small commercial model, also suitable for R&D and pilot-scale work, the FD600GPC and FD1200GPC, and its largest industrial model, the FD1800GPC. The model number denotes the amount of moisture (in kg) the ice trap can capture within 24 h.

According to the company representative, the design of the unit is centred around the use of liquid-filled heat plates delivering less than 1 kelvin variation across all contact surfaces in the dryers. This makes them particularly suitable for heat-sensitive products and for the dairy industry to dry whey protein extract products such as lactoferrin.

The unit uses CO<sub>2</sub> as the freeze dryer refrigerant to reduce the environmental impact.

The company's 3D-printed model freeze dryers will be debuting at foodpro 2023.

**Cuddon Freeze Dry**

[www.cuddonfreedry.com](http://www.cuddonfreedry.com)



## Kikkoman LuciPac A3 Sanitation System

The Kikkoman LuciPac A3 Sanitation System is an innovative, new test for hygiene monitoring that offers better detection and higher sensitivity.

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## Barley protein flour

Grainstone Goodness Booster barley protein flour is coming soon in bulk availability. This ingredient provides a way to boost the health and sustainability credentials of food products.

It is made from malted wholegrain barley that has been brewed to nutritionally concentrate protein and prebiotic dietary fibre. It is also low FODMAP certified for gut health and is a plant-based source of calcium, iron, zinc and magnesium. This versatile ingredient is suitable for a range of applications including snack foods, breakfast cereals, breads and more.

It is a light tan wholegrain colour, with a gentle neutral to nutty aroma and flavour. It is also processed with 100% renewable energy.

**Grainstone Pty Ltd**

[www.grainstone.com.au](http://www.grainstone.com.au)



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## Gas equipment and services for MAP

Niche Gas Products has been working with Australian food manufacturers for more than 25 years and it is this experience, combined with its customer service philosophy that makes it a suitable partner for producers who incorporate modified atmosphere packaging technologies into their manufacturing processes. Not only does the company understand the technology, but it also understands food manufacturing businesses, which helps with the design of futureproof solutions.

The company's gas equipment and solutions together with its after-sales service and support can provide tailored and personal account management support to every level of a business.

Visit the company's industry experts at FoodPro 2023 (Stand F44) to discuss solutions for your business's ideas, challenges and objectives.

**Niche Gas Products**

[www.nichegas.com.au](http://www.nichegas.com.au)

**STAND  
N2**

## Hygienic PPE and gumboots

Colour coding is suitable for a food processing environment as it's universal, easy to identify and communicate, and serves as a constant reminder to staff. Best practice is to use colours that contrast with ingredients, and colour coding can be used to designate different work areas, allergens, ingredient types and production stages.

With over 5000 SKUs in stock, Foodcare has a range of colour-coded hygiene wear from head to toe, including hair control, aprons, ponchos, labcoats, sleeve, shoe covers and disposable gloves. The range is available in multiple thicknesses, sizes, materials and colours.

The GX50 Gumboots are made from injection-moulded polyurethane for high flexural strength while also being a lightweight option. Available in white, blue, black and olive green, the boots' features include a large and easy-to-clean grip which helps with maintaining footwear cleanliness, by avoiding potential contaminants from getting stuck inside the tread. Available in sizing from 3-14, the boots come in both safety and non-safety toe, with insulation for cold environments.

**Foodcare**

[www.foodcare.com.au](http://www.foodcare.com.au)





### Four head auto filler

Packserv Four Head Auto Filler delivers up to two litres of liquid products per cylinder, while being completely automatic.

It handles all types of free-flowing liquid products, from thin liquids to thicker lotions, and it can package products with suspended solids — something that used to require two different types of filling machines or a change of parts.

This machine features an all-pneumatic design that is compact, reliable and easy to clean.

It also has a welded, polished frame with lockable castors, so it can be moved around facilities and connected to a continuously running slat conveyor.

It also contains a 'no bottle, no fill' safety device and a container gating system.

**Packserv Pty Ltd**

[www.packserv.com.au](http://www.packserv.com.au)



### AIFST 23 to take place with foodpro

The Australian Institute of Food Science & Technology (AIFST) will be hosting its annual convention during the first four days of foodpro.

The theme for AIFST 23, 'The Science of Food — Security and Sustainability', speaks to the challenges and opportunities ahead for the agri-food industry and the role food science and technology will play.

Topics such as food safety, advances in health and nutrition, sensory and consumer science, food security and resilience, sustainability and packaging will be covered by over 50 scientific and food industry speakers.

AIFST social events will return, with the Networking event taking place on the first day of the convention and the Young Professionals and the Mentoring Breakfast on the second day.

The annual awards ceremony will also take place to recognise excellence in the food industry.

To register: <https://www.aifst.asn.au/2023-AIFST-Convention>.



## STAINLESS DRAINAGE SOLUTIONS



1300 287 773

[www.auspress.com.au](http://www.auspress.com.au)

# Mastering the value chain of plant-based beverages



**F**rench beverage producer LSDH Group's new green-field soy plant in Saint-Denis-de-l'Hôtel, France, is now fully operational. The facility uses pulse storage and processing technology from Bühler for the dry processing section. The cleaning and dehulling process line has an output capacity of 3 tons per hour while the soybean storage capacity is 240 tons.

Plant-based beverages, such as soy, oat and almond drinks, have gained traction in recent years due to increasing consumer demand. The global soy beverage (milk) market alone is predicted to reach a revenue of around AU\$17.6 billion by 2031.

This greenfield soy plant is part of Atelier INOVé, a new industrial facility owned by LSDH in partnership with finance company Sofiprotéol. Approximately AU\$52m has been invested in the facility in order to meet the company's ambition to be a key player in the plant-based beverage ingredient market in France.

Bühler supplied the complete cleaning section including its MTRB separator, the MTSC destoner, the SORTEX A optical sorter, the OTW fluid-bed heat-exchanger, the MHSA dehuller, the MOZJ dampener, several aspiration channels and all the process auxiliaries such as mechanical conveyors and pneumatic lines.

Frederic Bobineau, Sales Manager at Bühler Group, said: "The installed plant is specific for soy processing; however, there is space for installing additional processing lines for other raw materials, such as oat flour and oat flakes, and we have the technology." This future expansion is in line with LSDH's plans.

Initially established as a dairy company, the French family business employs 2000 people in its two business areas: liquid and vegetable. Salads and aromatic herbs are packaged in the two production sites of the vegetable business area. The five sites of the liquid business area are in charge of the



production and packaging of various beverages and liquid foods. Atelier INOVé, where the Bühler-equipped soy plant is located, is part of the company's recently opened innovation ecosystem.

LSDH has also been prioritising the close cooperation with local farmers for the supply of agricultural raw materials, supporting the local communities and reducing, when possible, the overall environmental footprint, therefore creating a positive impact throughout

the value chain, from the field to the finished product.

"We have been carrying out many trials with farmers in the region to have local production of soy and oats — it is more complicated for rice," said Thibaud Bombart, Project Manager within LSDH Group. "Developing the supply chain and being able to control the entire chain, from supply to the finished product, is important to LSDH, especially because we work with distributors and want to be able to offer them local soy ingredients that can be used in their products such as plant-based yoghurts, ice creams and cheeses."

The 9000 m<sup>2</sup> plant started production early this year with a capacity of 100 million litres of plant-based beverages per year. It will also produce raw juices for the food industry and finished products (fresh juice and long-life juice) for mass distribution.

"We have now installed the line for the processing of soybean, but we do not intend to stop there. Besides soy there are many other ingredients, such as quinoa, spelt, buckwheat, barley and sunflower, that can be used for plant-based beverages, and we want to find the best way to produce them, especially those with high levels of protein. For that, we count on Bühler's expertise and technology going forward," Bombart said.

Bühler AG Australia NZ  
[www.buhlergroup.com](http://www.buhlergroup.com)





## Pasta pre-dryer

The GEA New Generation Pre-Dryer for the first stage of pasta drying has improved accessibility to reduce cleaning

time and maintenance costs, improving the efficiency of the process using CFD simulation.

The number of shelves which transport the pasta from the inlet to the outlet of the machine by vibration have been reduced from nine to three to increase drying efficiency. The shelves are removable and can be replaced. The design has also increased the machine performances, reducing drying time and product spillage for a production level of 2000 kg/h.

Air/product interaction is maximised by the 'Down-Top' ventilation concept, which can optimise counter-current heating of the product. The ventilation motors have been located outside the drying chamber where they are not exposed to extremes of heat, allowing them to be more easily removed for servicing.

The stainless steel dryer uses a modular design that can be adapted to manage different production capacities with the option to couple two machines in parallel if required. It also has a more compact design compared to its predecessors and can be adapted to fit into existing lines.

**GEA Group**

[www.geagroup.com.au](http://www.geagroup.com.au)

## Pressure transmitter

Emerson's Rosemount 326P Pressure Transmitter is engineered for pressure and hydrostatic level applications in the food and beverage industry. A polished stainless steel housing and the ability to withstand clean-in-place processes enable the transmitter to meet process requirements while minimising contamination risks and assuring product safety.

The product contains a compact form factor, allowing for mounting in tight spaces and small vessels. Its simple installation allows processes to get online quickly and its multiple, modular hygienic process connections provide flexibility for tanks and pipes. The transmitter has a 4–20 mA output and IO-Link to deliver ease of integration to existing or new systems. It is IP69K rated and can withstand harsh external washdowns.

**Emerson Automation Solutions**

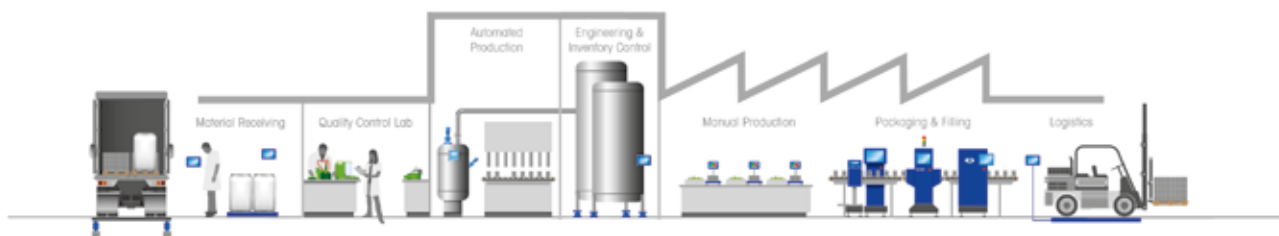
[www.emerson.com/au/automation](http://www.emerson.com/au/automation)



# Food and Beverages Solutions to Improve Safety, Quality and Productivity

**METTLER TOLEDO @ FoodPro - Stand D30**

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Go to [mt.com](http://mt.com) or call 1300 659 761 to find out more

**METTLER TOLEDO**

# Choosing the correct spray nozzles

**T**he right equipment for applications in food manufacturing can help ensure efficiency benefits across a range of areas, including cost, staff safety and sustainability. Ensuring spray nozzles are efficient and fit for purpose can provide businesses with benefits.

**Cleaning and sanitation:** Certain volumes of water and chemicals are needed to achieve the required level of sanitation within the food industry, and these products plus treatment and removal of cleaning waste are things that businesses aim to keep as cost-efficient as possible. Selecting the correct equipment, optimising cleaning processes and ensuring regular maintenance to check for declining performances or failed components will help reduce wastage and improve sustainability.

**Food coating:** When liquid products are added to foods, specific nozzles are required depending on the viscosity and weight of the liquid being sprayed. The right nozzle will provide an even spray coverage with minimal waste, whether it is for coating pans, spraying oils, bakery release agents or applying solutions to a product travelling on a conveyor belt. Depending on the application, the nozzles will have different designs such as air atomising or a standard spray fan. Additional factors to consider involve understanding the size of the droplets that need to be applied to prevent overspray while still making an even coating and the thickness of the coating required. The wrong type of nozzle can mean product waste or uneven distribution, leading to substandard outcomes. The right nozzles will allow for the spray to freely move over the products and reduce the amount of potential waste and clean-up.

**Food safety:** Spray nozzles must meet the standards of the food processing industry. Considerations for the right stainless steel nozzles include high corrosion resistance for a long lifespan, strength retention when exposed to high and low temperatures, hygienic for food and beverage usage, durability and recyclability.



**Staff safety:** Each year, staff are injured from manually cleaning equipment in the workplace. Tank cleaning inside confined spaces or while walking on wet production floors means staff are at risk of falling, tripping or slipping. Safety should be a priority in any processing plant to ensure employees can remain safe. Using retractable hoses and nozzles, automated cleaning systems and CIP tank cleaning nozzles will help ensure staff safety and also reduce the risk of using excess water or cleaning chemicals.

**Sustainability and efficiency:** The use of damaged, worn or incorrect nozzles wastes water and affects overall performance. The right choice of nozzle for each application will provide benefits from both a cost and sustainability perspective. Faulty spray systems can be costly with current environmental legislation. Identifying and preventing spray nozzle performance problems can help you lower your production costs while reducing the amount of chemicals and energy you waste.

In the long run, businesses will benefit from choosing correct, quality tech from the offset and maintaining equipment properly.

Tecpro has been servicing the food and beverage industry for over 40 years, with experience across various sectors including dairy, wineries, breweries, bakeries and more.

**Tecpro Australia**  
[www.tecpro.com.au](http://www.tecpro.com.au)



## Temperature calibration technology

Maximum process reliability and constant product quality are imperative in the food industry. Whether in the manufacture of beverages, confectionery, dairy or in meat processing. Even slightest impurities cause great damage, such as product recall of entire production lots or expensive downtime. Maintaining product surety with the highest quality which protects brand security is of key importance.

ifm TCC, temperature calibration technology, is designed to give 100% visibility of the process temperature even after calibration. The TCC claims an accuracy of  $\pm 0.2$  K across the entire measuring range, which ensures a smooth process and a high product quality by permanently monitoring its own reliability. If the sensor drifts from predefined tolerance values or in the event of malfunction, it gives a corresponding signal via the clearly visible LED and diagnostic output.

Another of the company's food-grade process sensors on display at the event is the ultrapure water flow sensor. This is of great importance as companies are responsible for monitoring their trade wastewater as it is processed onsite.

ifm's specially developed food application product range comprises innovative position sensors, process sensors, control systems and connection technology. The sensors are made of high-quality food-grade materials. They have a hygienic housing design and are distinguished by high ingress and temperature resistance and protection against high-pressure cleaning with aggressive agents. The electrical connection technology with protection rating IP 68/IP 69K and stainless steel mounting accessories especially designed for the food industry complete the product range.

**ifm efector pty ltd**

[www.ifm.com/au](http://www.ifm.com/au)

## Bag flattener

Vertical bag filling can result in a pear-shaped bag, making packaging into cartons or onto pallets difficult. To overcome this, the Enmin Bag Flattener automatically shapes the filled bag when incorporated into a conveyor line using controlled vibration and pressure action.

Benefits include improved bag presentation for packaging, a reduction in transportation cost through greater shipper utilisation and lower packaging costs. Accuracy is also increased for checkweighing and metal detection.

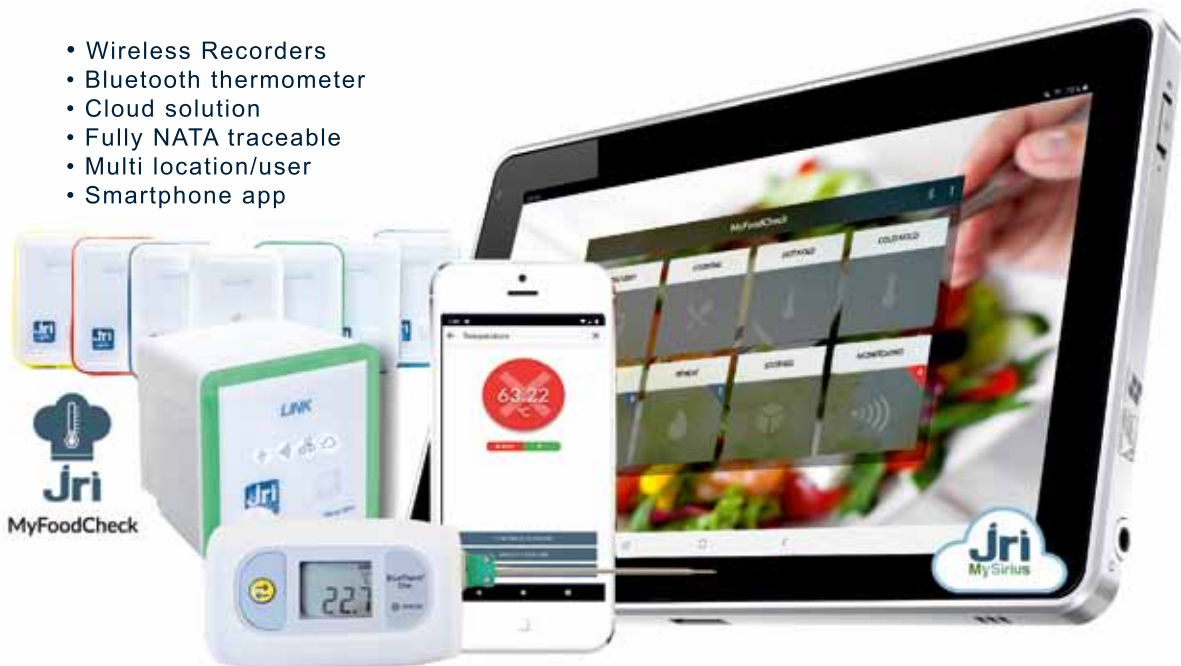
**Enmin Pty Ltd**

[www.enmin.com.au](http://www.enmin.com.au)



## MyFoodCheck IoT Temperature Recording

- Wireless Recorders
- Bluetooth thermometer
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- Fully NATA traceable
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- Smartphone app



STAND  
**K49**

# Packaging training sessions and courses



As an association partner, the AIP will be hosting two packaging sessions, two training courses and hosting an exhibition stand (K49) at Foodpro from 23–26 July at the Melbourne Convention & Exhibition Centre.

Australian Institute of Packaging  
[www.aipack.com.au](http://www.aipack.com.au)

## SUNDAY 23 JULY

### AIP Sustainable Packaging Session for the Meat Industry:

Showcasing innovative award-winning sustainable and circular packaging solutions that have won PIDA Awards and WorldStar Packaging Awards for the meat/proteins side of the industry, this session will bring together a number of experts in this field that have recently been recognised for their unique, innovative and sustainable packs. All attendees will attain 1 CPD point per session towards the global Certified Packaging Professional designation and a certificate of attendance.

*The session is free to attend.*

Speakers will include:



**ALAN ADAMS**  
MAIP  
Sustainability  
Director  
APAC Sealed  
Air



**JASSON MILLS**  
Director  
Research &  
Development  
Amcor Flexibles  
ANZ



**WARWICK ARMSTRONG**  
MAIP  
General Manager  
Business Development  
& Marketing Plastic  
Technologies

## MONDAY 24 JULY

### Training Course #1: Flexible Packaging — Now & Into the Future

The Flexible Packaging: Now & Into the Future training course will cover the basic fundamentals of flexible packaging, its benefits, how you choose the specific structures to match the product, its performance, marketing challenges and how the packaging is manufactured.

With the latest challenges facing us regarding sustainability in packaging, the course will discuss the options, pros and cons of compostability vs recyclability, moves to mono material recyclable packaging to meet CEFLEX standards and other innovative alternative materials now available. As an add-on, the course will be looking at the future plans for flexible packaging and available closed loop collection programs, kerbside collection development, advanced recycling options for

circular design and many others to meet Packaging and Food Waste Targets.

#### Course objectives:

The objectives of the course are to provide participants an understanding of:

- the benefits of flexible packaging
- the process of manufacturing
- where the future lies with flexible films and the changes ahead
- some of the latest packaging trends and what the driving forces are
- the challenges facing us with the sustainable packaging race toward.

This course is designed for all of industry to attend. All attendees will attain 12.5 CPD points per session towards the global Certified Packaging Professional designation and a certificate of attendance.



Course Lecturer  
**JOE FOSTER**  
FAIP  
Education Team  
Australian Institute  
of Packaging (AIP)

Places are limited and bookings can be made at <http://aipack.com.au/event-registration/?ee=397>





iStockphoto.com/edwardigital

## MONDAY 24 JULY

### Training Course #2: Introduction to Active & Intelligent Packaging

We use smartphones and appliances, drive smart cars and we increasingly purchase consumer goods that are supplied and transported in smart packages... so, what makes all those things 'smart' and how can 'smart packaging' be implemented?

This course is designed to assist anyone who is responsible for packaging, marketing, operations and logistics in the consumer goods and broader supply chain seeking to stay relevant in their consumers' lives by using smart packaging solutions that offer out-of-the-box business value.

The course will provide attendees with a better understanding of the smart packaging solutions currently available to transform the way they package, deliver and market their products and connect directly with consumers or offer value

that will ensure customers 'come back for more'. Best practice examples of award-winning packs across active and intelligent packaging will also be discussed in the course.

Discussions will cover active and intelligent packaging in easy-to-understand terms, and will highlight applications being embraced by brands across various industries who are trying to leverage the benefits of smart packaging solutions to enhance their operations while at the same time providing an unparalleled customer experience. Is your business prepared for such transformations?

This course is designed for all of industry to attend. All attendees will attain 12.5 CPD points per session towards the global Certified Packaging Professional designation and a certificate of attendance.



Course Lecturer  
**MICHAEL DOSSOR**  
MAIP  
Education Team  
Australian Institute  
of Packaging (AIP)

*Places are limited and bookings can be made at <http://aipack.com.au/event-registration/?ee=398>*

## TUESDAY 25 JULY

### AIP Sustainable Packaging Session for the Food Industry:

This session will showcase innovative packs that have recently won PIDA Awards and WorldStar Packaging Awards including certified compostable packs, fibre-based packs, packs made out of renewable materials and smart packaging. This session will bring together a number of experts in this field that have recently been recognised for their intuitive packaging that can potentially save food loss and waste across a value chain and also are more sustainable. All attendees will attain 1 CPD point per session towards the global Certified Packaging Professional designation and a certificate of attendance.

*The session is free to attend.*

Speakers will include:



**RICHARD FERNANDEZ**  
MAIP  
Business Development Manager  
Confoil



**FELICITY KELLY**  
AAIP  
Head of Sustainability  
Bunzl Australia  
& New Zealand



**GILAD SADAN**  
MAIP  
N.A.V.I Co. Global  
The Packaging Hippiie



## STAND B32

### Paperless data platform

InformationLeader is a web-based data capture, management and reporting software platform.

Created to replace paper-based processes, the platform can be used to capture, analyse and manage information in a secure digital environment.

Smart, fully customisable electronic templates with traceable workflow ensure that the right information gets to the right people. Reporting and dashboarding capabilities provide total platform visibility and together with intelligent automation practices, make certain all key stakeholders are kept informed. As a paperless system, InformationLeader gives businesses complete and instant access to all critical information at the click of a button, measured against key performance indicators that they define.

The platform is suitable for highly regulated industries to consolidate disparate data into a single system while maintaining full auditability and compliance with national and international regulatory requirements. Powerful traceability features such as change history and fuller versioned records make the platform well suited for the food industry; companies in meat processing and export, dairy, poultry, fresh produce, baked goods, ready-to-eat meals, grain production and seafood can use the platform.

Each InformationLeader implementation is tailored to the specific workflows and processes of the organisation, and evolves to suit business needs and growth. Past implementations have focused on quality assurance and compliance, health and safety, environmental management, administration and training, and hazard analysis and threat assessment.

**Theta Technologies Pty Ltd**  
[www.thetatechnologies.com.au](http://www.thetatechnologies.com.au)




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Booth B44



### Diaphragm seals

Noshok provides a range of standard, elevated pressure and reduced pressure replaceable and non-replaceable diaphragm seals. The diaphragm seals are designed to ensure process safety and integrity by isolating and protecting pressure measurement devices from corrosive, erosive, viscous or high-temperature process media.

The seals are available with a variety of connection sizes, as well as O-ring and housing materials for a wide range of applications. A wide range of seal types (inline, flow-through, front flush) and extensive process connections (male and female NPT, flanged and sanitary) is available.

The diaphragm seals are available in a variety of materials, both metallic and non-metallic, with special coatings to meet the requirements of many applications. A wide range of system filling fluids is also available to meet process requirements.

The Noshok-designed diaphragm seals added to pressure measurement devices, filled and calibrated, provide a complete process solution. Certified calibrations traceable to NIST are also available.

To complement the diaphragm seal range, the company offers a range of accessories including capillaries, cooling elements, and sanitary clamps and gaskets.

**AMS Instrumentation & Calibration Pty Ltd**  
[www.ams-ic.com.au](http://www.ams-ic.com.au)







STAND  
N2

## Silverlined and nitrile gloves

Foodcare offers a range of personal protective gloves for the food industry.

The AT90 silverlined nitrile glove combines the benefits of silverlined gloves without the traditional latex material. Suitable for the food processing industry, the advantages of nitrile — such as dexterity, resistance to bacteria and skin-friendliness — are combined with the silverlined thickness, grip and ease of use.

Other benefits include: sand patch grip works well in all environments, both wet and dry, and on oily machinery; improved dexterity compared to a standard silverlined glove; good elasticity for a nitrile, resulting in reduced hand fatigue; ambidextrous design; and available in multiple sizes.

The DS1 Dexspec silverlined glove is available in bulk single left-hand or right-hand glove pack option.

Why is this important? For many within the food industry, a chain mesh or other protective glove is required on the non-dominant hand. On the dominant hand, a silverlined glove is typically used. As only one side of the pair is required, the other can be wasted. With the bulk single left-hand or right-hand glove pack option, users can purchase only the side required.

Other features include: bacteriostatic additives to prevent the multiplying of bacteria; fluted cuff; sand patch texture over the entire glove, suitable for both wet and dry environments; 10 plastic packets in a box (10 packs of 50 gloves); multiple sizing options, from 6–11; and also available in the DS45 glove pair if required.

**Foodcare**

[www.foodcare.com.au](http://www.foodcare.com.au)

## Industrial gear units

The NORD modular system is used to tailor systems for various applications. It comprises components such as frequency inverters, motors, gear units, couplings and brakes as well as fans, base frames and back stops, which are individually matched. For many applications, the basis is a gear unit from the MAXXDRIVE industrial gear unit series. These gear units, which are principally installed in one-piece UNICASE housings, are available in 11 sizes with torques of up to 282,000 Nm.

For the bulk material industry, NORD developed the MAXXDRIVE XT industrial gear unit. The power and speed ranges of the application-optimised, two-stage, right-angle gear units have been designed for applications requiring low speed ratios in combination with high powers. Its robust design makes it resistant to dirt and suitable for rough operating conditions. A sealing concept reduces maintenance. Large roller bearings and centre distances are designed to increase the load capacity and service life of the components.

**NORD Drivesystems (Aust) Pty Ltd**

[www.nord.com](http://www.nord.com)

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## Contrast sensors

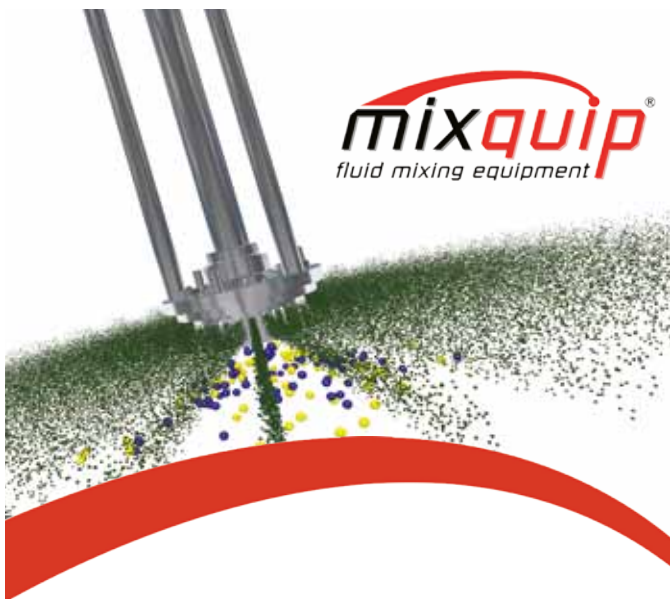
The Leuze KRT 3C contrast sensor can be integrated into packaging processes because of its multicolour capability and small size. It is able to detect small contrast differences on glossy surfaces or highly reflective materials. This is made possible by the multicolour functionality: red, green and blue light as well as white and laser red light will not allow any object or printed label to pass through unnoticed. This allows users to select the right light source for any material and contrast mark colour for packaging and labelling processes.

The product is designed to detect contrasts precisely and with a response time of 50  $\mu$ s (laser: 125  $\mu$ s) and minimal signal jitter. With its small dimensions of 11 x 32 x 17 mm, the sensor is designed for tight installation spaces. This means it can be fitted almost anywhere. Users can set up the KRT 3C via the integrated IO-Link interface. This also speeds up product format changeovers.

Its housing is robust, protection rated to IP67 and IP69K and ECOLAB-certified. It can handle aggressive cleaning agents.

**Leuze electronic Pty Ltd**

[www.leuze.com.au](http://www.leuze.com.au)



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STAND  
**F49**

## Food-grade nitrogen gas generators

The Nano-Purification Solutions GEN2-MAX nitrogen gas generators are certified for food-grade nitrogen gas and are suitable for use in contact with food as food additive E941. The GEN2-MAX range provides a wide range of flow rates and purities from 95% to 99.999%.

The gas generator is designed to provide a payback typically in less than 24 months. The product is designed with an energy-saving function, which can provide advantages over delivered gas options.

GEN2-MAX can be installed easily and with a minimum cost and disruption. It requires only a pre-treated compressed air system to start production. An on-site generator enables users to fulfil their demand for nitrogen gas on their premises, under their complete control. As a result, companies can generate as much or as little nitrogen as needed at what is claimed to be a fraction of the cost of having the gas delivered by an external supplier.

Compact, modular GEN2i4.0 nitrogen gas generators are also available when space is at a premium.

**Nano-Purification Solutions Asia Pacific**

[www.nano-purification.com/en-us](http://www.nano-purification.com/en-us)





## Muting arms

Muting safety light curtains enable a smooth production process when the material is fed in and out via a conveyor. They help avoid unnecessary downtime and increase productivity in applications such as the monitoring of conveyor belts, palletising or controlling the outflow of packages. The muting arms available for the PSENopt II safety light curtains make integration and assembly simple.

PSENopt II curtains give the muting safety feature when used with the safe compact controller PNOZmulti 2. This enables material to be transported in and out of danger zones while production is running. The muting arms can be assembled directly onto the safety light curtains, which saves space and avoids additional installations. The necessary sensors along the muting arms can be installed in any position — depending on the required application.

A complete set is available for L-, T- and X-muting respectively. The muting kit is suitable for applications in the logistics and packaging sector.

**Pilz Australia Industrial Automation LP**  
[www.pilz.com.au](http://www.pilz.com.au)



## STAND V29

## Wastewater treatment

Circular dissolved air flotation (AeroCIRC DAF) is similar to a conventional circular DAF unit, with a rotating scraper arm. However, the AeroCIRC DAF normally includes a 60-degree hopper bottom, meaning the unit is completely self-cleaning.

Dissolved air flotation (DAF) is a technique that removes fats, oils and grease (FOG) and suspended solids (SS) from wastewater. The AeroCIRC DAF uses Aerofloat's proprietary Air Dissolving System to create an innovative circular DAF unit. The unit incorporates Aerofloat's patented feature of an effluent actuator on the effluent line, for the hydraulic float removal.

**Aerofloat (Australia) Pty Ltd**  
[www.aerofloat.com.au](http://www.aerofloat.com.au)

## PREMIUM doors for food processing areas

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Rapid Insulation



Rapid Roll Doors



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# What's new

From raspberry twisties to sparkling water, here are some of the products hitting the shelves.



## Raspberry twist snacks

Smith's Twisties Twisted Raspberry flavour has launched for a limited time.

[www.smiths.com.au/brands/twisties](http://www.smiths.com.au/brands/twisties)

## Lower carb sourdough bread

Herman Brot's Lower Carb Sourdough bread has 5.2 g carbs per serve. It's also vegan and contains 16.9 g of protein per serve.

[www.hermanbrot.com.au](http://www.hermanbrot.com.au)



## Mushroom stock

Campbell's has launched its *Real Stock* Mushroom in time for winter.

[www.campbellsanz.com/campbells-kitchen/](http://www.campbellsanz.com/campbells-kitchen/)

## Nostalgic dessert mixes

Nestlé Professional has launched two dessert mixes inspired by Nestlé brands Milkybar and Aero.

[www.nestleprofessional.com.au/](http://www.nestleprofessional.com.au/)



## Flavoured milk

Breaka and Chupa Chups have joined forces to launch two limited edition flavoured milk combos — Breaka Chupa Chups Strawberry & Cream and Breaka Chupa Chups Choco & Vanilla.

[www.lactalis.com.au/481/](http://www.lactalis.com.au/481/)

## Flavoured sparkling water

PepsiCo has announced the launch of bubly, a no-sugar sparkling water beverage.

<https://www.bubly.com/#/>



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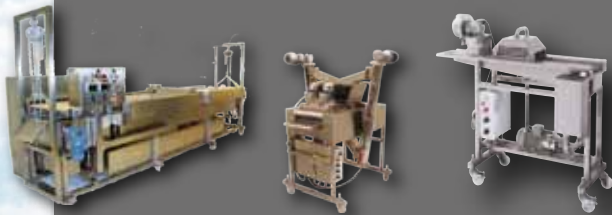
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