

Bühler launches SORTEX F – the most hygienic optical sorter for the frozen fruit and vegetable industry

Scrutiny of hygienic processing practices in the frozen fruit and vegetable sector has intensified, following several high-profile food contamination outbreaks. Bühler, a global leader in optical sorting technology for the removal of foreign material (FM) contamination, has addressed this by developing the most hygienic optical sorter available today, to help reduce the risk of microbial contamination.

For food processors, it has never been more important to have state-of-the-art hygienic equipment to help meet the most stringent food safety specifications. The SORTEX F optical sorter, with its innovative open access, for quick, easy and thorough cleaning, has been designed to prevent the build up of pathogenic bacteria that can induce food-borne diseases such as Salmonella, E. Coli, Listeria and Norovirus.

As part of its research to understand the root causes of contamination, Bühler experts undertook extensive analysis of food safety risks, based on recalls in Europe and the USA. In most cases, they found that the problem could be traced back to the accumulation of food in certain locations within the machinery, particularly hollows, crevices and other areas with poor accessibility for cleaning.

Bühler product manager, Stephen Jacobs, explains:

“The past couple of years in particular have seen some very high profile cases of product contamination. For instance, earlier this year there was a major listeria outbreak in the United States that was traced back to a frozen fruit and vegetable processing plant. A Food and Drug Administration (FDA) report said

inspectors found chipped and cracked plastic on parts of the plant equipment, which also did not allow for proper cleaning and maintenance.

“Thorough and regular cleaning of food processing facilities and equipment is the cornerstone of good manufacturing practice and one of the key pre-requisites for maintaining hygiene standards. To ensure that the SORTEX F meets the highest possible hygiene specifications, Bühler’s food hygiene team has worked closely with institutions such as EHEDG and Campden BRI. This included the testing of machine materials for long-term robustness and its design for trouble-free cleaning and maintenance.”

The SORTEX F features a pioneering retractable chute that can be repositioned to allow operators to physically step inside and access internal areas of the machine.

Sloped surfaces ensure that all product residue runs off, eliminating the risk of product build up. The finish of all metal surfaces complies with the recommended requirement for safe food contact and all polymer materials are resistant to high pressure washer jets and compliant to FDA regulations. Attention has been paid to the smallest details, such as the use of spacer brackets, to create access for cleaning between components, where bacteria could otherwise harbour undetected. The resulting machine is an unrivalled convergence of innovations, to improve hygiene standards in the food industry. ♦



MULTIVAC Supports an International Research Project for Food Safety

The Quali Meat project, which is a three-year research project involving Bavaria and Austria, started recently with funding of one million euros. As part of a three-stage process under the leadership of the Management Center Innsbruck (MCI), the five project partners from science and industry, which also include MULTIVAC, will research the interaction between packaging materials and the packaged product. The declared aim of the project is to develop packs, which can keep meat fresh for longer and increase safety for consumers.

Although the figure has gone down slightly in recent years, every German consumes around 86 kilograms of meat on average per year. The consumption per capita in Austria is around 100 kilograms, while the USA is the front runner with 120 kilograms. A large part of the meat products that reach households is now packed in film. It is now the task of the experts from science and industry to assess, what interaction arises between the films used and the food products, and which recommendations can be derived for use in practice.

The first stage is to analyze a wide range of packaging materials from conventional as well as sustainable and resource-saving raw materials, and then to characterize these as regards their mechanical properties, barrier function and pack integrity.

In the second phase, the focus will then be placed on the interaction between the tested materials and the meat products. By measuring colour, texture, bacteria count and fats, those involved in the project expect to gain

extensive knowledge about the effect of the packaging materials on the shelf life of the food, as well as about which films are best at keeping the meat fresh.

The third stage of the project will then clarify, how this knowledge can be applied in practice. It is here, that MULTI-VAC can bring its expertise on packs, packaging machines and the whole packaging procedure, and it will also carry out sample productions, including the manufacture of suitable machine dies, in its corporate Training & Innovation Center at the company's headquarters in Wolfertschwenden.

The primary aim of the project is to significantly increase safety for consumers by using the most suitable types of packaging. Stefan Scheibel adds: "The expansion of a network of experts in the meat sector will also lead to a systematic, ongoing improvement in the packaging procedure for food, as well as increasing the added value for food products generally."

In addition to this, Quali Meat will also aid the development of regions within Bavaria and Tyrol.

Sulzer to expand pumps portfolio with Ensival Moret acquisition

Sulzer is in exclusive talks to acquire pump manufacturer Ensival Moret for EUR 80 million (\$86 million).

The proposed deal will close specific product gaps in Sulzer's general industry pumps portfolio, including adding axial flow pumps to its offer. Ensival Moret's business will be fully integrated into Sulzer's Pumps Equipment division.

"We are very excited with the proposed acquisition of Ensival Moret, and we are looking forward to welcoming its employees to Sulzer. Together we can grow stronger in our general industry business by serving our customers'



PERSONALIA

New leadership at Bosch Packaging Technology

Dr. Stefan König will become president of Bosch Packaging Technology on January 1, 2017. Dr. König holds a PhD in data mining and has been a member of the executive management since 2011.

He oversees Technology (comprising Engineering, Manufacturing, and Quality), the Confectionery & Food and Liquid Food business units, as well as Assembly Systems and Special Machinery. Dr. König succeeds Friedbert Klefenz, who is set to retire from Bosch Packaging Technology on June 30, 2017. Mr. Klefenz will provide consulting to Bosch until his retirement.

Dr. König has worked at Bosch since 1997. He has held various positions, including a stint in the Bosch Mobility Solutions business sector. In 2009, Dr. König transferred to the Bosch Packaging Technology division, where he initially oversaw the Assembly Systems and Special Machinery business unit.



Dr. Stefan König.

process needs," said president of Sulzer Pumps Equipment, Cesar Montenegro.

Ensival Moret employs 730 people at its main manufacturing sites in Saint Quentin, France, and Thimister, Belgium, and facilities in Brazil and China; as well as at multiple service centres globally. The target company achieved sales of EUR 115 million (\$123 million) in 2015.

The deal is expected to close in the second quarter of 2017.

This premium water brand is PepsiCo's next 'Global Big Bet'

PepsiCo is introducing a premium bottled water brand called Lifewater that appears aimed at Coca-Cola's Smartwater.

Debuting in February, PepsiCo's product is "pH balanced with electrolytes added for taste," according to a press release in which the new brand is described as "a global big bet." Smartwater is billed as "vapor-distilled" with electrolytes.

Lifewater is not related to PepsiCo's SoBe Lifewater flavored drink brand. But PepsiCo will rebrand and relaunch SoBe Lifewater next year without the Lifewater name to avoid confusion, beverage trade publication Beverage Digest reported today.



PepsiCo will seek to differentiate Lifewater via its packaging. The label, which the marketer described as "the brand's biggest equity" and where the brand name appears in all-caps, will feature rotating designs created by emerging artists. The labels will be released in series of three and change several times a year. The marketer will tap artists from design, fashion, fine arts, photography and more, according to PepsiCo.

"Our Lifewater artists will turn the traditional bottle label into a unique masterpiece that speaks to the creativity and source of creation linked to the brand's core," Brad Jakeman, president of PepsiCo's global beverage group, said in a statement.

He further said "Lifewater is a huge priority for us and an exciting global big bet, and we've worked hard to make a premium bottled water experience that combines the right mix of a clean, pure taste with eye-catching packaging and an authentic connection to the consumer."