

### Bühler's SORTEX B now available with six, seven channels

Bühler's SORTEX B range can now sort up to 48 tonnes of cereals per hour with six or seven sorting channels, allowing it to sort up to 48 tonnes of cereals per hour.

Without re-sorting, each SORTEX channel sorts up to four tonnes of grain per hour, which, in the case of the SORTEX B7, amounts to a total output of 28 tonnes per hour. However, if one of the seven channels is used for re-sorting, the sorting capacity of each of the remaining six channels is increased in the standard application to eight tonnes of grain per hour. So, with the B7 machine size, the overall output increases to up to 48 tonnes per hour.

For decades, the SORTEX technology has been used for optimum sorting of food products and for non-food applications with 99.9% accuracy. Two years ago, Bühler introduced the SORTEX A and B ranges as optical sorters for grain milling.

The sorters from the SORTEX A (Top Line) and B (Performance Line) ranges have been specifically designed for grain sorting and are suitable for sorting common wheat and durum wheat, corn, rye, oats, barley, sorghum, buckwheat and soy beans, sunflower and golden millet. In this way, Bühler covers the majority of crop processing applications.

The SORTEX product range for use in the grain sorting process has a modular design. Each system is individually configured according to the type of grain to be sorted, the process requirements and the output required. The different versions vary in the number of channels, camera equipment, detection software and ejection systems.

The new SORTEX B7 optical sorter was presented for the first time at the Bühler Networking Days event in August 2016. A first optical sorter with seven channels has been in use for several months and has fulfilled all expectations so far.



packaging films. Variable real-time data allows automatic updating of time fields, and use-by dates can be automatically calculated. The maximum printing width is 32 mm. The spacing between two printing operations is only 0.5 mm, which means that the ink ribbon consumption is particularly low. In addition to this, the model offers various ribbon-saving functions, which also have a very positive effect on operating economy.

Since the TTO 06 can work both intermittently and continuously, it is suitable for a variety of applications. Just like the TTO 10/11/20 models, it can be integrated into a label dispenser, or it can print directly onto the film as a constituent part of a direct web printer on a tray sealer or thermoforming packaging machine. The operation of the printer is completely integrated in the HMI 2.0 of the packaging machine or marking system and therefore particularly easy and efficient to operate. The print layouts are loaded automatically with the settings for the particular product, and inputs are made via the HMI or via the connection to a database.

MULTIVAC supplies suitable consumable materials of the highest quality, such as thermal print heads and ink ribbons, for optimum marking on the pack or film. This ensures that all the materials used are perfectly coordinated with each other.

### Sulzer Pumps Equipment president to retire

César Montenegro, the president of Sulzer's Pumps Equipment division, has decided to retire after a 40-year career with the company.

Michael Streicher, vice president of the EMEA region for Sulzer's Rotating Equipment Services division, will take over as president of the Pumps Equipment division on 1 January 2018.

### MULTIVAC marking & inspection presents its new thermal transfer printer

Recently MULTIVAC Marking & Inspection has expanded its product range with the addition of a new, network-enabled thermal transfer printer. As a cost-effective and highly flexible marking solution, the compact TTO 06 is suitable for narrow print widths in a wide range of applications.

With a print resolution of 300 dpi, the TTO 06 can print graphics, logos, 1D and 2D codes as well as fixed, variable and combined text fields. Thanks to the quality of the thermal transfer printing and

the high resolution, even the smallest text blocks can be clearly read. In addition to this, the model can also print flexible date or time formats reliably on labels and



"It is with much emotion that I see César Montenegro retiring but I'm also thrilled that Michael Streicher is picking up the mantle. I'm extremely confident that, under Michael Streicher's leadership, we will continue on our path of innovation and profitable growth," said Sulzer CEO Greg Poux-Guillaume.

Montenegro, who has headed up the Pumps Equipment division since June 2014, joined Sulzer in 1977. He moved from Venezuela to Houston, Texas, USA in 1985, as an applications engineer and became the regional manager of the Andean countries in 1987. He then served as managing director of Sulzer Venezuela, Sulzer Mexico and regional manager for Sulzer South America. In 2002, he was appointed president of the North America Region and became president of Sulzer Metco in 2008.

Streicher started at Sulzer in Germany in 1994 as an engineer. He became general manager of the German pump service business in 1998 and was appointed managing director of Sulzer Pumps Germany in 2007. After moving to Switzerland in 2011 as director of Wastewater Solutions, he was named head of the Power and Spare Parts Business Units in 2014. Streicher has served as vice president of the EMEA region for the Rotating Equipment Services division since June 2016.

### GEA sells its ice machine activities in France

The GEA Group Aktiengesellschaft is selling its ice machine production in the French town of Les Sorinières, near Nantes, following a management buyout.

A corresponding agreement was signed by GEA and Serge Vidal, whose responsibilities include being Head of Supply Chain and Production for ice machines at GEA in France.

Local employee representatives and the European Works Council were involved in the process. There are 30 employees working on the consolidated activities that fall under the scope of GEA Geneglacé; in the future they will continue all ice machine activities under the direction of Serge Vidal. The turnover of

the unit was around EUR 12.5 million in 2016.

GEA made the decision to sell for strategic reasons, as the Group is focusing increasingly on the production of complex technologies and solutions for sophisticated production processes, which will further strengthen the Group's position as a leading system provider in growth markets.

"We are pleased to be able to put the production of Geneglacé into experienced hands. Our long-standing cooperation means that we are very familiar with



Serge Vidal's qualities and are convinced that this solution also ensures the best possible continuity in the interests of customers," said Jürg Oleas, CEO of GEA Group Aktiengesellschaft. ♦

### Aviko SnowValley teams up with TOMRA Sorting Food to build french fry plant in China

SnowValley Agricultural Group and Aviko Group, invested by the joint venture between the two leading potato product brands, is teaming up with their long-term processing partner TOMRA Sorting Food, for the development of a new French fry processing facility.



Both SnowValley and Aviko listed sustainability, quality and processing efficiency as an integral part of their business strategies, and echoing this vision, the EUR151m joint venture aims to deliver the highest standard of potato products to the premium segment of the Chinese French fry market.

The new potato processing facility, located at Zhangjiakou, Hebei Province, China, will have an annual production capacity of 150,000 tons and is expected to be completed by September 2018. TOMRA's flagship Eco steam peeling line and the recently launched cutting-edge sorting platforms, TOMRA 5A and TOMRA 5B, will play important roles in the facility's success.

The President of Aviko SnowValley, Don Wang, and the General Manager of Aviko SnowValley, Joop Van Drunen, both remarks: "We are aiming to build an industry leading French fry processing line in China that delivers the highest quality and performance, while also reducing waste and impact on the environment."

Steven van Geel, regional sales director, China, TOMRA Sorting Food, says: "To date, TOMRA has installed more than 200 food units in China including over 20 steam peelers."

To support the anticipated growth in food processing in China, TOMRA has established a strong team of local project management and service support across the country."

Snow Valley Agricultural Group is one of the leading brands in China's potato industry, while Aviko is one of the top four potato processing companies in the global market. ♦

## Sensient presents innovative taste modulation and protein masking solutions

With its “Sweet Solutions”, Sensient Flavors supports sugar reduction concepts in various beverage, bakery and dairy applications. The range helps to maintain the full sensorial perception in the end product, even if sugar is significantly reduced. Without the need to change the labelling, Sensient Sweet Solutions can help to create pleasant sugar reduced still or carbonated drinks, from tea-based to fruit-based and many more, as well as a wide range of sweet products such as cookies, wafers and biscuits and yoghurt.

### **Protein masking – for delicious functional products**

As the major trend in the food industry, protein has many benefits and helps to enhance the nutritional profile of numerous products. But whether it's sports drinks, diet shakes or snack bars, the main challenge in product development is to mask the unpleasant taste that many proteins deliver. The experts at Sensient have developed innovative protein masking solutions that work with proteins from all sources as well as with protein blends. Using these solutions, manufacturers can improve the taste profile of their products by eliminating off-notes and even improving the unpleasant mouthfeel that some proteins display. The proprietary masking technologies allow for natural, non-GMO, allergen-free and kosher labelling – always in line with the customer's products and needs.

### **Capturing the true flavour**

Sensient Natural Origins™ is a comprehensive range of authentic “true to nature” extracts that come from the named source and thus fulfil the highest

expectations. The Sensient Natural Origins™ botanicals collection includes herbs such as hop, basil and sage, spices such as cardamom, saffron and pink pepper, as well as a broad variety of dazzling floral notes such as cherry blossom, lavender and chrysanthemum. A highlight of the range is the ginger collection. These powerful extracts add a rich taste of different ginger profiles, including the exotic and powerful Chinese ginger, and the spicy Nigerian ginger.

### **Taste the Trends**

Barbara Lezzer, Director of Marketing Europe for Sweet and Beverage, comments: “We look forward to welcoming visitors to our stand. They can discover how to partner with Sensient in order to develop new and unexpected taste profiles based on key market and consumer insights. With our holistic approach, our experts help customers to develop integrated natural product concepts including flavouring, colouring and balanced sweetness that meet the highest needs.”

On the stand, visitors will be able to experience Sensient's “Trends to Taste” programme and sample two surprising flavours. Petrichor – the scent of rain on dry earth – and Cucamelon, a Mexican miniature watermelon with a surprising lime and cucumber taste. Also ready to be tasted will be new drinks concepts: A sugar reduced still drink with botanical flavours, a carbonated ginger beer with Sensient Natural Origins™ ginger extract and a botanical based alcoholic cocktail. For the bakery and confectionery sector, Sensient will showcase sweet solution in reduced sugar vanilla biscuits, and jellies with Natural Origins™ flavours and Sensation flavours. A high protein bar will also be available to demonstrate the company's protein masking solutions. ◆

## Aslam Pakhali elected as Chairman PFVA

Aslam Pakhali of F.A. International (one of the leading exporter and importers of fresh fruit and vegetables in Pakistan) has been elected as the new chairman of the Pakistan Fruit &

Vegetable Exporters, Importers & Merchants Association (PFVA) - the only outfit in the fresh fruits and vegetables sector regis-



tered by the Directorate General of Trade Organisations (DGTO). DGTO is working as an attached department of Ministry of Commerce, Government of Pakistan.

As the new chair, Pakhali's top agenda is to explore other export destinations across the world, something he hopes to achieve through an aggressive marketing strategy. “Together with my team, I plan to develop an aggressive plan to market our fruits and vegetables in other potential markets across the continents where we have not been able to reach in the past,” he said.

“R&D will be given a higher priority to ensure our survival in the highly competitive international markets. Substantial investment is required for R&D and thus all efforts will be made to convince the government on the importance and significance of establishing R&D labs in major cities for us to remain competitive in these markets,” he added.

“As the chairman of PFVA, I hope to oversee the introduction of better varieties during my tenure. I also plan to work in close co-ordination with relevant government institutions through an open communication process. We also hope to address and resolve underlying issues through this cooperation,” noted Pakhali. An experienced player in the sector, the new chairman further noted that improving Pakistan's packaging methods to meet the international standards also features prominently on his to-do list. ◆

