

PERSONALIA

Tna appoints distribution specialist Piet Ising to boost fresh and frozen expertise



Tna has announced the appointment of Piet Ising as new group product manager conveying general foods. A specialist in vibratory, heavy-duty distribution technology, Piet will work closely with tna's global sales and engineering teams to further build the company's expertise in the general foods sector, including the expansion of tna's portfolio of full washdown solutions for the fresh and frozen industry. From raw material handling equipment, industrial fryers, freezing tunnels and vibratory conveyors to all stainless steel packaging systems, tna now offers complete processing and packaging lines for a wide range of applications, including French fries, pellet snacks and potato chips, further strengthening its position as a single source supplier to the food industry.

With over 30 years of experience in the food processing industry, Piet has worked for a number of leading equipment manufacturers as well as setting up his own businesses. He brings with him a wealth of experience in the design, manufacturing and installation of high pressure vibratory distribution systems, plus a proven track record in improving customers' processing methods and line efficiencies. Together with his in-depth expertise in blending, grading and coating processes, Piet's engineering skills and market knowledge will be instrumental in growing tna's portfolio of turnkey distribution solutions for high-density foods like fresh, blanched and frozen vegetables.

"The fresh and frozen food sector presents some immense opportunities and we're keen to support food manufacturers in this category with our full range of integrated processing and packaging solutions," comments Peter Oussoren, chief sales officer at tna. "Piet was the ideal candidate for this role as he not only has the product and industry knowledge, but also possesses the business acumen to support customers with turnkey solutions that will ensure long-term operational and commercial success."

Commenting on his appointment, Piet says: "tna's expertise and capabilities in the snacks sector are well-recognized across the food industry. The company designs and manufactures some of the most innovative food processing and packaging equipment on the market. I'm thrilled to be able to help tna expand its footprint in the wider food processing industry and look forward to sharing my knowledge and expertise with both the team and our customers." ♦



Sidel Matrix blowers awarded certification for energy efficiency

Sidel has been awarded certification for the efficiency of its Sidel Matrix blower by one of the world's leading technical service organisations, TÜV SÜD. The new certification is an international stamp of approval for energy consumption efficiency, and provides objective validation of the blower's performance.

Efficiency of equipment and the reduction of any environmental impact are fundamental to Sidel's technical innovations and the company's commitment to sustainable practices.



Within any PET bottling line, it is the blowing machine that uses the most energy. This is why Sidel applied for the certification for the first time on its latest generation of Sidel Matrix blowers. "We wanted to demonstrate how the energy consumption performance of our Sidel Matrix blowers is optimised, based on objective validation from a third party body," said Mathieu Druon, Sidel Product Manager.

"We considered the TÜV SÜD energy efficiency certificate because it is becoming more widely known and consequently more popular with beverage producers all over the world," explained Druon. "At first, it was mainly recognized in Germany and subsequently in Austria and Eastern Europe."

However, the reputation of TÜV SÜD's standard for machines and plants has spread quickly and is now well known throughout all of Europe and even beyond."