

## Global CEO FrieslandCampina and Chairman Engro Corporation met Prime Minister

Recently the global CEO of FrieslandCampina Roelof Joosten and Chairman Engro Corporation Hussain Dawood met with Prime Minister Nawaz Sharif where they jointly discussed possible opportunities to develop the dairy industry in the country through knowledge transfer and provision of nutritious value-added products amongst others. The Global CEO along with Hussain Dawood emphasized on the need to explore partnership opportunities with the government to bring the local dairy industry at par with international standards and contribute to Pakistan's dairy sector's development.



tic and competitive import charges enabling import of value-added dairy products. This will contribute to the development of the whole country, benefiting consumers and dairy industry alike."

"This is a defining moment for Pakistan and its dairy industry," commented Mr Hussain Dawood, Chairman of Engro Corporation. "This partnership will enable us to benefit from the organizational knowledge of FrieslandCampina which is regarded as an industry leader in the dairy category.

He said "Together with the government and FrieslandCampina we aim to enhance our dairy development outreach and accelerate our work on improving the dairy sector. I am convinced that this partnership will create tremendous long term value for a broad category of stakeholders especially the Pakistani farmer and consumer."

FrieslandCampina is one of the world's largest dairy companies owned by 19,000 member farmers, with annual revenues of more than EUR 11 billion. FrieslandCampina provides dairy products to millions of consumers worldwide everyday through its expansive global footprint with activities in over 32 countries, exporting to over 100 countries and employing over 22,000 people worldwide.

Their global brands cater to a wide spectrum of consumers across several categories including dairy based beverages, infant nutrition, yoghurt, desserts, butter and cheese. Some of its best-known brands include Friso, Frisian Flag, Peak, Dutch Lady, Alaska and Rainbow. ♦

The Prime Minister of Pakistan, Mian Nawaz Sharif commented on the occasion of the meet and said: "We believe this transaction will be instrumental in positioning Pakistan as an attractive investment destination for global companies and encourage others to follow".

I am hopeful that this partnership will allow the Pakistani population to enjoy a wider array of affordable, high quality dairy products for a healthier Pakistan. Improving the wellbeing of millions of our farmers is a cause that Pakistan has been focused on since its inception. I am convinced that this partnership will create tremendous long term value for our dairy farmers".

Roelof Joosten, Global CEO Royal FrieslandCampina N.V. commented: "The partnership with Engro Foods will accelerate

FrieslandCampina's vision for 2020. I am really looking forward to working closely with Engro Corporation, Engro Foods and the Pakistani authorities on elevating the dairy sector to provide healthy and nutritious dairy products for the Pakistani market.

Friesland also looks forward to working with the authorities to establish a level playing field in import and export of dairy products, for example by ensuring realis-

## Bühler, Protix to partner on insect production for feed use

Bühler and Protix have founded Bühler Insect Technology Solutions joint venture to develop scalable, industrial solutions for the rearing and processing of insects to provide protein primarily for animal feed and food.

Bühler Insect Technology Solutions is located in Liyang, China, and already has begun operations.

The goal of the joint venture is to develop industrial scale solutions for feed-stock processing, larvae rearing and larvae processing, and to produce high-quality insect ingredients covering the whole value chain from rearing to separation and extraction of proteins and lipids. Initially, the focus will be on larvae of the Black Soldier Fly, nicknamed the "Queen of waste transformation" for its ability to transform organic waste products into high-quality protein.



*Bühler Insect Technology Solutions is located in Liyang, China, and already has begun operations. Photo courtesy of Bühler.*

Subsequently there will be a diversification to other insects, such as mealworms. The insect proteins will be used primarily for the production of sustainable animal feed, for example in aquaculture, which is the fastest growing agricultural segment in the world. The market for insect processing solutions has huge potential: By 2050, insects could account for 15% of global protein production.

Ian Roberts, CTO of Bühler said, "By combining the knowledge and experience of our two companies, we can provide industrial insect processing solutions to address the alternative protein market.

"Together, we can develop both sustainable and cost effective solutions for large scale insect producers and processors that

cover the whole value chain," said Kees Aarts, chief executive officer of Protix.

Protix was founded 2009 in the Netherlands. In just a few years, the company developed proprietary equipment and solutions gaining extensive operational expertise not only in the breeding and rearing cycle, but also in separating and extracting proteins and lipids from insects. With a pilot plant, it processes 1,600 tonnes of insect larvae per year and produces high quality, insect-based ingredients.

"Protix is the most advanced insect company that has demonstrated industrial-scale production in a way that is scalable and multipliable," Roberts said. "They have proven how to create a market in insect protein."

Now they are ready to take the company to the next level and need a partner who understands the requirements of large, industrial processors. Bühler is a technology leader in milling, which is one of the key process steps for extracting protein from insects. Additionally, Bühler supports customers through its global service network.

### Bosch Packaging Technology: Jelly Lab Equipment

Bosch Packaging Technology recently debuted its testing equipment for jelly production, including medicated and functional gummies, such as cough lozenges, omega-3 and mineral-enriched products, as well as other supplemented jellies.

The company's laboratory depositor and drying room enables jelly producers to accurately test new products while quickly ramping up production of tested recipes to an industrial scale. North American manufacturers can now benefit from Bosch's extensive knowledge in medicated confectionery, plus its years of experience in the pharmaceutical sector as well as its complete systems ranging from raw material weighing and dosing to end-of-line packaging.

The company sees growing demand for functional and medicated jelly in the U.S., with jellies are seen by both producers and consumers as an effective carrier for vitamins, supplements and active pharmaceutical ingredients.

Bosch's GML03 lab depositor and the laboratory drying room tests jelly in smaller

### Sulzer breaks ground on new pump services facility

As part of the company's continued investment program, Sulzer is building a new, state-of-the-art pump services facility in Pasadena, Texas, to expand its increasing network in North America. Adjacent to the existing service center for electro-mechanical services, the new service center will be the new regional headquarter for pump services in the Americas and will provide increased pump maintenance capacity as well as additional technical support.



Construction began with a groundbreaking ceremony on January 13, 2017 and the facility is due to open in late fall of 2017. The aim of the project is to expand the network of service centers that provide cutting-edge services to customers in order to help minimize lead times for pump services, maintenance, repair and refurbishment.

Jim Mugford, President, Electro-Mechanical and Pump Services, explains: "Our current Houston facility has served us well, however, the new facility allows us to expand and pursue our strategy for regional growth. In addition to the increased workshop size, we are also investing in additional test, measurement and precision machine tools for completing modifications, repairs and upgrades to both Sulzer and third-party pumps. We will also be able to capitalize on synergies being located adjacent to our Sulzer electro-mechanical services facility which provides unique solutions by offering customers a one-stop service for both electric motors and pumps."

Sulzer offers repair and maintenance services for all types of rotating equipment including turbo machinery, pumps and electro-mechanical equipment. Its global network of over 150 manufacturing and service facilities deliver high quality, cost effective solutions that are customized to suit the business needs of each application.

The new service center will offer true 24/7/365 guaranteed support, with leading-edge maintenance and customized service solutions for pumping equipment.

Sulzer pumps use state-of-the-art technology to deliver market-leading productivity and efficiency, with support from highly skilled engineers, a combination that ensures operational downtime is minimized. ♦

volumes, perfect for experimental or seasonal product testing. The new technologies allow manufacturers to upgrade current products and develop new recipes without disrupting their regular production processes.

With an exchangeable pump system and a choice of different sizes of servo-controlled pistons, the lab depositor is able to process a wide range of product formulas to produce jellies, hard candies, toffees, fondant and other confectionery masses, including single, one shot, striped and striped with filling.

To ensure scalability of the process, the depositor features the same recipe precision and ability to recreate that recipe, as found on industrial equipment. The drying room allows for the total control of drying param-

eters, which are graphically recorded and visualized on a built-in PC for optimal quality assurance.

Both technologies can be purchased or rented, reducing product development costs and significantly improving time to market.

With hygienic design high on the agenda for U.S. manufacturers at present, Bosch designed all GML03 parts that come into contact with product from stainless steel—in line with the FDA requirements. The drying room is fully constructed of stainless steel. By achieving hygienic and authentic production standards, experimental results can be easily transferred to existing lines, reducing time to market and giving North American manufacturers competitive edge. ♦