

SSN 1756 560X

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IN FOOD PROCESSING & PACKAGING

ISSUE NO 74

AUGUST / SEPTEMBER 2024



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Innovations in the food and beverage industry

innovations

IN FOOD PROCESSING & PACKAGING

ISSN 1756 560X

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Published by Print Workshop Publications
Innovations in Food Processing & Packaging is published
quarterly in February, May, August and November

Subscriptions:

Printed version:

UK: £55.00 (inc postage)

Europe: £85 (Airmail including p+p)

Rest of the World: £90.00 (Airmail including p+p)

Online only:

£30.00

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Steam processing technology
Bagging technology
Ready meal packaging
Food safe lubricants
Cryogenic freezing
X-ray inspection advancements
Robotic automation
Barrier films
Beverage processing techniques
Waste management
Closure technology
UV/EB technology
Food grade flooring innovations
PET technolog

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ALL4PACK 2024

Deadline: 11 November 2024

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Freeze drying
Thermoformed packaging
Colour sorting
Dairy packaging
Waste management
Injection moulding
Food safe lubricants
Food traceability
Conveyor belt systems
Labeling solutions
Robotic automation
Checkweighers
Bar coding
Dairy packaging

Deadline: 19 January 2025

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Dairy packaging
X-Ray inspection
Vacuum packaging
Bag-in-box technology
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Food traceability
Labelling solutions
Closure technology
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GEA successfully deploys CF 8000 decanter at European wheat starch processors

The increasing importance of starch derived from various raw materials for the food and other industries requires innovative solutions for efficient processing. With the starchMaster CF 8000 decanter, GEA is responding to the growing global market for starch and starch products. According to Euromonitor, this market is expected to reach a volume of over 129 billion US dollars by 2030. The new decanter has been specially optimized for high-throughput starch extraction and gluten separation and is already being used successfully by European users following convincing tests. The high-performance starchMaster CF 8000 can be used for both 2-phase and 3-phase processes and offers a capacity of 15-20 tons of wheat flour equivalents per hour.

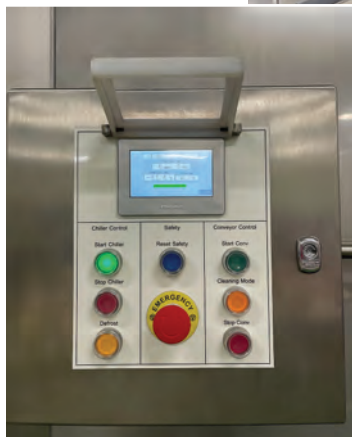
The CF 8000 decanter comes standard with the GEA summationdrive, whose frequency-controlled motors automatically and seamlessly adjust the differential speed according to the solid load. Since the intensive starch processing is often associated with high differential speeds and torques of the decanter and thus with considerable gearbox loads, the starchMaster CF 8000 has been proactively equipped with a cooling system. This ensures reliable gear operation even under the most extreme conditions.

Efficiency improvement with Active Torque Control and varipond C

Additionally, the CF 8000 decanter offers an optional Active Torque Control (ATC) system. This GEA solution provides precise, automatic adjustment of the differential speed through active torque control to maintain the optimal operating point while avoiding stick-slip. This not only maximizes solid yield but also minimizes energy costs for thermal drying. ATC also significantly reduces the risk of machine damage from stick-slip, contributing to more efficient and sustainable production.

The starchMaster CF 8000 also features the new GEA varipond® C system, allowing flexible adjustment of the separation zone within the decanter. This system is suitable for both 2-phase and 3-phase processes and enables quick response to changing feed conditions. With varipond®, users can adjust the running decanter to changing requirements at any time, ensuring optimal separation results and stable solid discharge through variable pond depth.

The new GEA X Control and extensive condition monitoring capabilities for the starchMaster CF 8000 complete the package for this new decanter. By integrating the decanter into the cloud, operational data can be monitored in real time. Through customized Service Level Agreements (SLAs), GEA provides proactive service and maintenance with trained personnel to ensure maximum uptime and efficiency of the machines.



Equipped with a Siemens controller, belt speed can be finely tuned to suit the product



New high volume compact freezer on R-449A reduces food manufacturing costs

An innovative new moving-belt cycle/blast freezer based on BITZER Ecoline compressors on R-449A enables food producers to increase production in space-restricted sites, while delivering excellent cooling performance, energy efficiency and reliability.

David Thirtle AirCon and Refrigeration Ltd went back to the drawing board to overcome the problems associated with traditional bulky industrial freezers, that can be difficult to accommodate and service.

Designer David Thirtle explains: "Historically, the industry has relied on large imported industrial freezers, which, while being high quality, have tended to be unsuitable for end users with smaller processing machines. They can also be expensive to maintain due to the need to source spares from the original manufacturer."

The new British designed and built BBF500 cycle freezer uses innovative cycle crust freezing technology to ensure rapid, uniform freezing or crust, preserving product quality and extending shelf life. It can be used with a wide range of food products, including seafood, meat, cheese and bakery products.

All components are sourced in the UK where possible, and assembled in Cambridgeshire and Tredegar, Wales, so spare parts are readily available from local suppliers, and in the case of the compressor, from BITZER UK / Green Point UK and approved wholesalers, reducing maintenance costs.

The first units to roll-off the production line have been installed at a leading meat processor in Wales, which supplies national UK supermarkets.

With a capacity of up to 500kg per hour, the BBF500 is designed for high-volume production, integrating with industry-standard TVI GSA 400 slicer and similar food preparation machines, ensuring a seamless production line.

Product and process temperatures can

be set between -25 and -42° C, enabling quality to be optimised across a wide range of applications. Equipped with a Siemens controller, belt speed can be finely tuned to suit the product.

The compact stainless-steel unit, measuring H 2.41m x L 2.4m x W 2.2 m and with a 900mm wide moving belt, has full factory internal specification to withstand the demands of industrial freezing environments. Bespoke variants can be made to suit requirements on specific sites.

The company is now developing two higher capacity cycle crust freezers, the BBF800 and BBF1200, with outputs of 780kg and 1200kg per hour respectively.

It is also collaborating with BITZER UK on a CO2-based version for end-users seeking the lowest possible Global Warming Potential (GWP) refrigerant, which will be available by the end of the year. A retrofit solution to convert HFC/HFO-based freezers to operate on CO2 is also under development.

David Thirtle said: "We have many years experience with BITZER compressors, and know how well engineered and reliable they are, crucial in high volume food production. Our close working relationship with the BITZER UK team gives us access to local support and the latest technical innovations."

Kevin Glass, Managing Director of BITZER UK, said: "We applaud David Thirtle AirCon and Refrigeration Ltd for their innovative approach. The new freezer fills an important gap and offers end users valuable benefits in terms of space-saving and serviceability. The coming CO2 version moves the technology on another important step in terms of sustainability and environmental protection."

For more details on the David Thirtle blast cycle freezer : <https://dtair.co.uk>

For more details on BITZER Ecoline compressors: www.bitzer.de/gb/en/reciprocating-compressors/ecoline/

Esau & Hueber joins Bühler: complementing forces for innovation excellence

Swiss technology group Bühler is pleased to announce the acquisition of Esau & Hueber, a German company specializing in individual solutions in hygienic process and fermentation technology in the beverage, food, pharmaceutical, and biotechnology sectors. The acquisition enhances Bühler's malting, brewery, and sustainable protein businesses, expanding the company's expertise and capacity in these areas while multiplying the reach of Esau & Hueber's technology across Bühler's global network.

"This acquisition aligns perfectly with our long-term strategic objectives," said Johannes Wick, CEO of Grains & Food business at Bühler. "By leveraging Esau & Hueber's strengths in brewery and sustainable protein areas, we can provide superior solutions to our customers in these sectors." This strategic acquisition is set to fill technological gaps and strengthen Bühler's position as an industry innovator.

Esau & Hueber is an independently managed manufacturer with 42 employees and supports its clients in all project phases. It designs and builds high-tech facilities and develops advanced processing technology. Esau & Hueber holds strong expertise in yeast and fermentation management, as well as automation. Esau & Hueber will continue to operate from its home in Schorbenhausen.

Bühler Group is a global leading technology company in the fields of food, feed, and mobility. Among its areas of expertise, it provides customers worldwide with cutting-edge solutions in malting and brewing. Its technology covers the entire process, from raw material processing to producing the finest malt and beer. Additionally, Bühler's technology can monitor product quality with advanced sensors and automate the production process with digital services.

"We are delighted to welcome Esau & Hueber to Bühler. The acquisition presents a unique opportunity to integrate Esau & Hueber capabilities and better meet the evolving needs of our global customers," said Ian Roberts, CTO at Bühler. "We see many opportunities to multiply their technology with the global reach of our business."

Johannes Schulz-Hess, shareholder of Esau & Hueber, stated: "I am thrilled for the Esau & Hueber team. The recent successful developments within the company and its capabilities are now opening up entirely new dimensions and opportunities through the association with Bühler. This step will also greatly benefit our customers and create new market potential."

The integration of Esau & Hueber will commence immediately, with specialized teams from both companies working closely to ensure a seamless integration process.



A successful start for Staubli's biggest robot

Just over a year ago, the Staubli TX2-200 made its world premiere at automatica in Munich. Since then, the high-performance six-axis robot has been used in specialized applications spanning many industries – and feedback from the market and from Staubli partners has been consistently positive.

"We are delighted that the TX2-200 meets user and partner expectations in a wide range of applications. As was initially the case in standard applications, the robot in HE and Stericlean versions now also satisfies in hygiene-sensitive applications in the food and pharmaceutical industries," says Rudolf M. Weiss, Global Head of Life Sciences & Food.

This success is not surprising since the TX2-200 builds on the technical foundation of its proven predecessor, the TX200. And while this robot was already best in class, the new generation offers further improvements in nearly all areas. For example, compared to its predecessor, the load capacity of the TX2-200 increased by over 30 percent, from 130 to 170 kg. In the long arm version, the increase is nearly 40 percent, from 80 to 110 kg. The reach in the standard version is 2,209 mm, and 2,609 mm with the long arm.

State-of-the-art safety features

Another special feature of the robot is its updated safety technology. The TX2-200 is equipped with the latest safety features, which meet the strict requirements of safety category SIL 3/PL e and thus guarantee the highest level of safety. This makes them safe to use in various levels of human-robot collaboration with no need

for work areas separated by protective fences. This allows manufacturers to realize highly efficient production concepts without restrictions.

More sustainable and efficient than ever

The TX2-200 also outshines its predecessor in terms of sustainability and energy efficiency. The developers succeeded in reducing the energy consumption of the large six-axis robot by 10% during operation and up to 40% in standby mode. This puts the TX2-200 in a league of its own since the potential savings compared to robots from other manufacturers are even more significant. With this best-in-class energy consumption, annual cost savings can range between EUR 1,500 and 5,750, depending on the comparative model, which corresponds to a CO₂ reduction of 3 to 13 tons.

There are also many other improvements, from the robot's hygienic design, drive technology, sealing, safety technology, and the materials used to the controller, which is now 40% smaller. Pioneering hygienic design, safety features, and mechanical qualities make this robot a real multitasker that can impress in environmental conditions ranging from harsh to super clean.

"With this robot, we can further broaden our technological lead. Thanks to its advanced safety features, hygienic design and mechanical qualities, the six-axis robot is a highly flexible guarantee of productivity in both traditional and digitally networked environments," emphasizes Rudolf M. Weiss.

www.staubli.com/

Schenck Process FPM becomes Coperion

The former Schenck Process Food and Performance Materials (FPM) group of companies have officially changed their name to Coperion. The transition follows the September 2023 acquisition of the companies by Hillenbrand, the parent company of Coperion.

The integrated Coperion companies combine the strengths of multiple process industry leaders under a single brand, offering manufacturers a broader portfolio of solutions, technologies and services across the food, health and nutrition markets, such as baking, confectionery, pet food, pharmaceuticals and cosmetics, as well as the polymers/performance materials industries such as plastics, plastics recycling, chemical, battery and minerals.

Coperion brings flagship brands together under one roof, including those that were formerly from Schenck Process (FPM) - Raymond Bartlett Snow, Stock, Baker Perkins, Kemutec, and Mucon. This allows Coperion to offer solutions to customers in a more streamlined way—with an even deeper team of process experts and collaborative problem-solvers. Customers will continue to receive hands-on service and support, including access to test and innovation centers around the world.

Along with the name change, the website has moved to coperion.com/fpm. All emails, including those for employees from the technology brands of Baker Perkins and Kemutec have changed to @coperion.com.

Send your news to
terryprior@innovationsfood.com



Key Technology and PPM Technologies join Duravant Lifecycle Services Network

Key Technology (Key) and PPM Technologies (PPM), both members of Duravant's Food Sorting and Handling Solutions group, have announced that their customer service teams have joined Duravant Lifecycle Services, a global aftermarket network that helps deliver enhanced local services from equipment purchase to installation, parts, service, maintenance and performance upgrades as well as end-of-life replacement. Through Duravant Lifecycle Services, Key and PPM customers are able to further reduce operating costs, increase uptime and improve equipment performance.

"When world-class food processing technology is backed by industry-leading service, it delivers maximum value to customers. The new Duravant Lifecycle Services network enables us to leverage the Duravant companies' combined strengths to drive continuous improvement in our aftermarket offerings," said Jack Lee, Duravant



Group President - Food Sorting and Handling Solutions. "Our customers will continue to have access to the Key and PPM service teams they know and trust – and now enjoy even greater support and access to more services, wherever their food processing operations are located."

Duravant Lifecycle Services comprises a wide range of service offerings including installation, field services, equipment upgrades and retrofits, preventative maintenance, technical and application development support, equipment audits and remote system monitoring, as well as operator training, service protection plans, parts sales and more.

"Duravant Lifecycle Services is our commitment to preserving the strong relationships that our customers have come to depend on while enhancing our potential to improve service quality and breadth in the future," said Hans Van der Aa, Senior Vice President of Duravant Lifecycle Services. "This new approach and rebranding for our Lifecycle Services teams is built on a center of excellence model that helps our companies coordinate globally to create new opportunities for improving services locally."

www.key.net
www.ppmtech.com
www.duravant.com

Send your news to
terryprior@innovationsfood.com

Key Technology introduces COMPASS® optical sorter for IQF products

Key Technology, a member of Duravant's Food Sorting and Handling Solutions group, introduces their COMPASS® optical sorter for individually quick frozen (IQF) products such as fruits, vegetables, seafood, poultry and meat. COMPASS identifies and removes foreign material (FM) and product defects to protect food safety and final product quality. With simplified operation, cleaning and maintenance, COMPASS is the easiest-to-use optical sorter on the market while offering a quick return on investment.

"On IQF production lines, processors often handle dozens of different products and change over several times a day. Optical sorters for these applications require a great degree of flexibility and must maintain high accuracy despite significant product changes," said Jack Lee, Duravant Group President - Food Sorting and Handling Solutions. "COMPASS's intuitive user interface and straightforward recipe-driven programming means even entry-level workers with no technical background can easily operate this system to achieve peak performance."

COMPASS is ideal for whole products, slices, dices and crumbles as well as product mixes. Utilizing in-air inspection, this chute-fed sorter 'sees' all sides of the product with no blind spots. It detects and rejects plastic, glass, metal, stones and other FM including extraneous vegetable matter (EVM) like leaves and toxic weeds. Processor-specified product defects are also removed from the line with virtually no false rejects. When inspecting product mixes, COMPASS can be programmed to ensure the ingredients are correctly proportioned. Located at the end of the processing line, immediately prior to

packaging, this advanced sorter helps ensure final product quality.

Ease of use on COMPASS is unmatched. The ergonomic user interface resembles smart devices for effortless navigation. Engineered from the ground up to maximize sanitation while simplifying cleaning and maintenance requirements, COMPASS features an open, washdown-compatible design with easy access for personnel.

Recipe-driven programming ensures consistent sort performance on every product run, which is especially valuable in high-changeover applications. Operators can create new recipes for new products or adjust existing recipes to accommodate product changes without assistance from an application engineer or Key service technician.

COMPASS features a modular design and is available in multiple sizes to satisfy a wide range of customer applications and capacity requirements. Object-based recognition facilitates sophisticated shape sorting algorithms, while intelligent ejection maximizes sort accuracy and minimizes false rejects.

Every COMPASS is equipped with Key Discovery™, a powerful suite of data analytics and reporting software that enables the sorter to collect, analyze and share data about every object flowing through the system. Key Discovery can reveal patterns and trends that give processors valuable insights into their operations.

For more information on Key's optical sorters, visit
www.key.net/en/our-products/sorting/

Bright future for Hi-line Industries following acquisition by Ingersoll Rand

Hi-line Industries, a UK-based leader in the design, manufacture and installation of energy-efficient compressed air purification equipment, has announced its acquisition by US multinational Ingersoll Rand. Important to note is the assurance of complete customer continuity. Hi-line will continue to build and sell all of its products with no price increases. Steve Smith will also remain as Managing Director to maintain the next-day delivery expectations of customers.

With the backing of Ingersoll Rand's financial might, the Burton-upon-Trent based company can grow quickly to become a market leader in compressed air treatment solutions.

"At the launch day I explained to our staff that the acquisition by Ingersoll Rand was akin to a wealthy investor buying a football club," says Steve Smith. "The investor recognises potential in the team, invests in the purchase of the club, and provides funding to buy players and grow."

Rising costs drive demand for water recovery systems

In today's manufacturing landscape, water supply limitations, an increase in water charges, and stringent environmental regulations are pressing concerns for industries worldwide. These challenges are driving the adoption of sustainable practices, including exploration into new, more environmentally friendly wastewater treatment solutions.

With water shortage fears growing across the UK, companies are re-examining their production processes with a view to reduce the waste of this valuable global resource.

"Without a rapid, effective treatment option, liquid effluent can become a costly issue to tackle," Says Jamie George, Projects & Business Development Director at Axiom Process.

While effluent composition varies with the industry, it is usually composed of microplastics, fats, oils, grease and many other unsavoury particulates. Membrane filtration is able to selectively separate these suspended solids, leaving behind high-quality water that is immediately available for reuse in upstream or downstream processes.

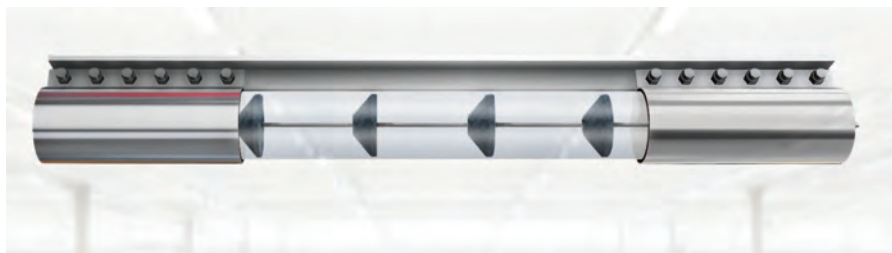
Eliminating the need for damaging chemical flocculants, membrane filtration reduces the risk of damage to our rivers and waterways and could potentially reveal the presence of valuable materials that would otherwise be destroyed using alternative methods.

Jamie George states "Initial pilot trials on the feed material are carried out, either at our Swansea test facility, or at the manufacturer's premises. These are instrumental in how we identify and adjust process parameters for optimal filtration results."

Able to provide a reliable, cost-effective solution to reducing discharge volumes with the potential to recovering up to 90% of wastewater, membrane filtration is a tried-and-true solution for water recovery needs. Plants can be constructed in a variety of set-ups, from containerised units to small, compact systems that can be moved to other areas as needed and can also be designed with future expansion in mind.

Axiom's extensive expertise allows for the design and manufacture of crossflow membrane filtration solutions tailored for diverse applications, all while adhering to international regulations and maintaining the highest of hygienic standards.

www.axiumprocess.com



Cablevey unveils innovative metal-detectable cable assemblies

Cablevey Conveyors, part of Automated Handling Solutions (AHS), the leading provider of automation solutions and specialised material handling equipment, has announced the launch of its new metal-detectable cable assemblies for tubular drag conveyor systems. The innovative product is designed to meet the evolving needs of the food processing and material handling industries, providing enhanced safety and operational efficiency.

The metal-detectable cable assemblies feature metal-detectable additives in the coating and discs, ensuring that standard metal detectors in processing plants can quickly identify potential contaminants. This solution prevents potential contamination of food products, which is crucial for maintaining the highest quality standards and consumer safety.

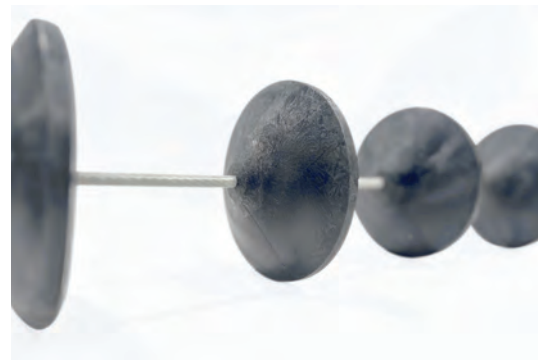
"Our new metal-detectable cable assemblies represent a significant step forward in addressing some of the most critical concerns of our customers," said John Adair, Director of Engineering at Cablevey Conveyors. "Major players in the food processing industry have expressed a clear need for increased safety measures and our new product directly addresses these concerns by providing an additional layer of safety and security."

The assemblies incorporate a proprietary blend of metal-detectable materials designed to ensure that in the unlikely event of any fragments of the assemblies coming loose during operation, they are detectable by conventional metal detection systems used in food manufacturing. This advancement is particularly relevant for industries where even the smallest contaminants can compromise product integrity and safety, such as in coffee, snacks and various powdered food products.

"We have conducted extensive testing to ensure the reliability and effectiveness of our metal-detectable cable assemblies," added Adair. "By

sending samples of the assemblies to our customers, we have ensured compatibility with their existing metal detection systems. This rigorous approach guarantees that our product meets the highest safety standards and provides the assurance that food processors need to avoid costly product recalls."

In addition to its detectable properties, the new cable assemblies offer robust performance and durability. It is designed to integrate seamlessly with existing systems, allowing for



straightforward retrofitting and inclusion in new installations. This flexibility ensures that manufacturers can upgrade their safety protocols without extensive system overhauls. The metal-detectable cable assemblies are available now to order.

"Cablevey has been dedicated to providing high-quality solutions for material handling needs for over half a century. The launch of these new cable assemblies demonstrates an ongoing commitment to advancing industry standards and improving operational efficiency for its customers," concluded Adair.

For further information about Cablevey Conveyors and its new metal-detectable cable assemblies, visit www.cablevey.com

Scanvaegt brings Anritsu Technology to Scandinavia in new partnership

In a major boon for the food industry in Denmark and Finland, Danish technology supplier Scanvaegt has joined forces with leading provider of industrial inspection equipment Anritsu Infvis Ltd. The two companies have formally agreed a contract making Scanvaegt the official distribution partner for Anritsu in Denmark.

As well as Denmark and Finland, the wider Scandinavia and DACH regions will also see some benefits from the new partnership. Food manufacturers across these regions can now benefit from the addition of Anritsu's vast portfolio of premium quality check weighers, metal detectors and X-ray systems, covering applications ranging all the way from farm to fork.

New and existing Scanvaegt customers purchasing Anritsu equipment will now be able to take advantage of the company's after-sales



support as well as 24-7 customer support from Anritsu's technology experts. The combination of technology from the two companies has worked out perfectly, with customers finding that Anritsu equipment can be easily integrated into existing Scanvaegt lines, since the two brands' HMI systems are so alike. Scanvaegt can also integrate Anritsu equipment into any larger systems that they produce.

INNOVATIONS IN FOOD (& BEV)
PROCESSING & PACKAGING

OCTOBER / NOVEMBER 2024
ISSUE

Copy deadline is November 11
for next issue

Aggreko targets growth of energy transition partnerships with MD appointment

Aggreko has strengthened its provision of energy transition solutions with the appointment of a new Managing Director for the UK and Ireland.



Aiming to address specific-sector and regional challenges for customers, Alan Dunne has been appointed to spearhead Aggreko's growth strategy and innovation in the region.

Bringing 30 years of commercial experience to the role, Dunne first joined Aggreko in 2014 working in both operational and commercial leadership roles across Europe and North America. Having gained knowledge and experience across the business and through working closely with customers, he is set to develop strategic partnerships with customers in the region to provide suitable flexible energy solutions.

Speaking on his appointment, Dunne said: "I am excited to bring my commercial experience to drive Aggreko's growth strategy. Following conversations and input from customers, I am acutely aware of the challenges the energy transition presents and that each customer's challenges and priorities require a different solution. However, with the significant investment in new technologies, services and skills, I can also see how our Greener Upgrades™ programme is making a difference to businesses who are balancing their commercial goals with net zero targets. With further investments planned, this is an exciting time for Aggreko and I am delighted to lead our continued innovation across sectors in the UK and Ireland."

Savor the taste, skip the guilt: Innovative ice cream technology

APV, an SPX FLOW brand, has introduced the combined capabilities of its APV® Cavitator and LeanCreme™ technologies to optimize ice cream production. These two technologies together herald a new era of reduced calories, and sensory-rich ice cream, responding to growing consumer demand for healthier, yet indulgent treats.

"The combined capabilities of the Cavitator and LeanCreme technologies set a new standard in the industry. By leveraging these technologies, APV ensures a lean and delightful cold treat," says Pranav Shah, SPX FLOW Global Market Director, Dairy and Plant Based Beverages.

The Cavitator uses cavitation to instantly hydrate proteins and efficiently blend ingredients, enhancing the texture and creaminess of ice cream. It reduces the need for stabilizers and emulsifiers, maximizing their use while cutting costs. LeanCreme modifies whey proteins to mimic the texture and mouthfeel of fat, creating fat-like structures from one to 10 micrometers. This allows for rich, creamy ice cream with lower fat and higher protein content.

Rising costs drive demand for water recovery systems

In today's manufacturing landscape, water supply limitations, an increase in water charges, and stringent environmental regulations are pressing concerns for industries worldwide. These challenges are driving the adoption of sustainable practices, including exploration into new, more environmentally friendly wastewater treatment solutions.

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Axiom's extensive expertise allows for the design and manufacture of crossflow membrane filtration solutions tailored for diverse applications, all while adhering to international regulations and maintaining the highest of hygienic standards.

www.axiumprocess.com



Combi system that saves space

Maximise floor space and cost savings by combining the capabilities of Fortress Technology metal detectors and checkweighers into a robust, hygienic and fully integrated system.

Processing at 150 ppm, the Raptor Combination system ensures exceptional performance and sensitivity, providing food safety and weight compliance for packers and food processors. Live and historical batch statistics offer insights into upstream efficiencies. Optional communication adapters allow for customised data collection.

Designed for continuous functionality, the metal detector, conveyor and reject device operate independently of the checkweigher status. A

unique industry feature, this ensures uninterrupted operation and reliable performance

www.fortresstechnology.com



AMP's TotalClean CIP systems redefine industrial cleaning

Automated Material Processing, comprising industry leaders Kason Corporation and Marion Process Solutions, has recently introduced its TotalClean Clean-in-Place (CIP) systems. These innovative CIP solutions are designed to increase efficiency, safety and profitability across a range of industries including food, pharmaceutical, nutraceutical, chemical, cosmetic, food processing, dairy and brewing, all while meeting validation of FDA, 3A and BPE standards.

The CIP systems employ advanced technology and high-pressure nozzles to thoroughly clean even in challenging and hard-to-reach areas. The automation reduces manual intervention, providing a consistent and repeatable CIP cleaning process compared to traditional methods. Furthermore, the faster cleaning cycles of Marion's and Kason's TotalClean CIP systems, which average 30-60 minutes, result in higher profit margins by enabling quicker batch changes and increased product throughput.

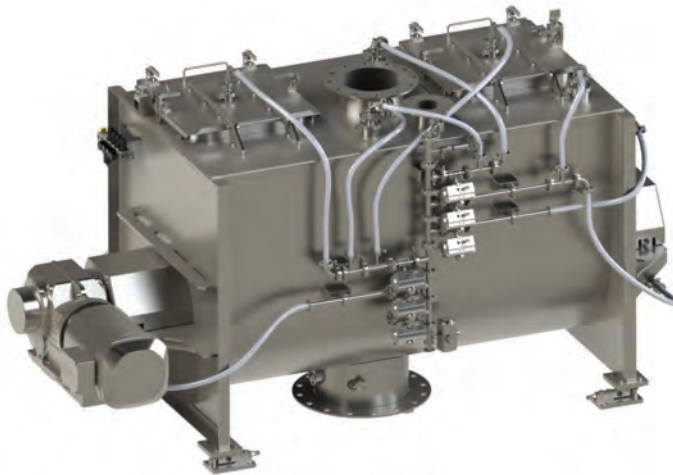
Marion's TotalClean CIP system stands out for its highly customisable devices and zones, targeting specific areas such as door recesses, inlet ports, discharges and mixer agitators. This customisation ensures comprehensive cleaning coverage, achieving up to 99% wash coverage. Additionally, Marion's system offers the flexibility of mobile units mounted on a skid or static installations, making it ideal for various facility layouts. Key features include high-pressure/low-flow pumps, pressure and flow control, on-demand hot water, temperature monitoring and control, detergent injection and conductivity-based detergent control. The system also integrates HMI/PLC controls for precise operation, monitoring and verification. Marion's CIP system can be retrofitted to industrial mixers, blenders and more, ensuring seamless integration into existing processes.

Engineered to clean a wide range of

equipment, including centrifugal sifters, vibratory screeners and fluid beds, Kason's TotalClean CIP system features a compact design. Available as either a mobile skid for added flexibility and versatility or as a static unit, the system allows for easy integration into facilities with limited space without compromising functionality. It also shares several advanced features with Marion's, such as high-pressure/low-flow pumps, pressure and flow control, on-demand hot water, temperature monitoring and control and detergent injection with conductivity-based control. These features ensure precise management of the cleaning process, enhancing both efficiency and effectiveness. Like Marion's system, Kason's CIP system can be retrofitted to any product or vessel, providing flexibility and adaptability for various applications.

The CIP systems offer significant advantages for a wide range of industries. In the food industry, for example, they ensure hygienic processing conditions, prevent cross-contamination and comply with stringent food safety standards. Similarly, in the pharmaceutical sector, the systems maintain strict hygiene standards, prevent contamination and ensure compliance with regulatory requirements. Likewise, the nutraceutical, chemical, cosmetic, food processing, dairy and brewing industries also benefit from these systems in various ways.

"The introduction of AMP's TotalClean CIP systems represents a significant advancement in industrial cleaning technology," said AMP's CEO, Seth Vance. "These systems increase operational efficiency and throughput by maximising machine utilisation and reducing downtime.



Additionally, they provide a safer cleaning process with decreased manual intervention and associated risks. Plus, their customisation and retrofit capability allows our customers to seamlessly integrate these advanced solutions into their existing processes on any product or vessel."

www.Amprocessing.com

DUBAG acquires Ampack GmbH and Osgood Industries, LLC from Syntegon

The leading private equity investor DUBAG Group has acquired the liquid food filling business of Ampack GmbH and Osgood Industries, LLC from the Syntegon Group. Ampack, based in Koenigsbrunn (Germany), and Osgood, based in Oldsmar (USA), are leading technology providers for the filling of liquid and viscous food products into preformed cups and bottles. In the future, both companies will operate under the umbrella brand Ceratech Group to ensure continued close international cooperation. The acquisition was made via the LEO III fund, which is exclusively advised and represented by DUBAG. The parties have agreed not to disclose any financial details of the transaction.

Long-term investment plans

DUBAG specializes in company carve-outs with high potential for success. After a thorough review, DUBAG sees the new acquisition well positioned for the future: "Ampack and Osgood have an excellent reputation in the food industry and are known for delivering high-quality and a broad machine portfolio. Both companies have technological expertise, many years of R&D experience and a global customer base – promising preconditions for successful economic growth in an attractive market environment," says Dr. Michael Schumann, founder and CEO of DUBAG.

Commitment to employees and customers

DUBAG sees the key to long-term growth in the technological expertise of its workforce and is therefore retaining the approximately 300 employees of Ampack and Osgood. Leon van de Wiel, former Managing Director and Vice President Food Liquid at Syntegon and now Chairman of Osgood and Ampack, explains: "We are not only fulfilling our responsibility towards our employees, but also enabling a smooth transition phase for our customers – as well as setting the course for successful collaboration in the future."

APV Aseptic Pulsation Dampener minimizes maintenance in UHT systems

APV®, a brand of SPX FLOW, has unveiled the APV Aseptic Pulsation Dampener™, engineered to maximize operational efficiency, quality and food safety in ultra-high temperature (UHT) processing for producers with rigorous hygiene standards.

To learn more about the APV Aseptic Pulsation Dampener, visit: <https://www.spxflow.com/apv/products/aseptic-pulsation-dampener-for-uhf-processing/>

Pulsation dampeners are critical in ensuring smooth homogenizer operation in dairy and plant-based UHT processing. Vibrations can lead to pipe and system damage, which, along with rigorous cleaning schedules, can increase downtime. SPX FLOW's pulsation dampeners mitigate these vibrations, preventing pipe breakage and reducing unexpected downtime.

The new APV Aseptic Pulsation Dampener minimizes maintenance and boosts productivity while maintaining an aseptic system and product integrity. Its innovative design provides:

- **Superior Product Safety:** Ensures the highest level of sanitary design, which is crucial for extended shelf life (ESL) products. Unlike the traditional rubber insert, the aseptic pulsation dampener has a seamless construction, which minimizes the need for inspection and the risk of

contamination.

- **Extended Run Times:** The sterility-tested aseptic pulsation dampener operates up to 170 hours before requiring cleaning-in-place (CIP), reducing downtime and increasing productivity.
- **Minimal Maintenance:** The stainless-steel design eliminates the need to remove inserts, making cleaning and maintenance easier.
- **Seamless Integration:** Integrates easily into new or existing UHT systems, ensuring a hassle-free installation.
- **Sustainability:** Reduces water, detergent and energy consumption during cleaning and production start-up due to the longer run times, supporting sustainability goals.

Con O'Driscoll, SPX FLOW Global Product Manager, Dispersion Products: "As pioneers in UHT technology, we are excited to introduce the APV Aseptic Pulsation Dampener. This innovative design and technology reduces current sanitation risks, minimizes maintenance and helps producers meet sustainability goals by providing longer runtimes. We're excited to help empower our customers as they elevate UHT processes to meet greater sanitation and sustainability standards."

www.spxflow.com



Babcock Wanson UK expands environmental solutions with DCT regenerative oxidisers & solvent recovery systems

Following the acquisition of Donau Carbon Technologies (DCT) by the Babcock Wanson Group in 2022, industrial process heating equipment and solutions specialist Babcock Wanson UK has expanded its range of regenerative oxidisers and is now able to offer complete solvent recovery systems to help reduce customers' carbon footprint and meet increasingly stringent emission limits for solvents and volatile organic compounds (VOC).

DCT solvent recovery systems feature activated carbon adsorption, using steam or inert gas for the regeneration. A distillation section (batch or multi-columns) allows for a very high level of purity – frequently exceeding international standards – for the recovered solvents to then be reused in production, making for a rapid return on investment. These solvent recovery systems are easy to use and, because they are modular, can be expanded and reconfigured to meet changing site requirements. With its compact size, plug and play design, plus easy maintenance, the latest solvent recovery system, the X-CSR, has been specifically designed for printers using smaller solvent quantities (as little as 300 tons/y), extending this valuable technology beyond the traditional, large print plants.

Babcock Wanson UK has been providing oxidisers for many years but with the addition of DCT regenerative and recuperative oxidisers can now meet a wider range of industries and requirements than ever before. DCT regenerative oxidisers enable up to 99% VOC abatement by increasing the polluted air temperature to over 750-800°C with a high efficiency (up to 95%) heat recovery system based on the use of ceramic material; all whilst using minimal energy. DCT regenerative oxidiser capacities range from 3,000 to 300,000 Nm³/h. They boast low maintenance costs and consistency of performance across their life time.

Additional DCT products supported by Babcock Wanson UK include VOC Concentrator Units for the purification of polluted air with low

solvent concentration; Catalytic Oxidation to treat waste air or gases; and Scrubber and Filter Treatment Systems for inorganic polluted fumes.

The DCT range has already proven extremely popular in the UK and Babcock Wanson is currently working on a number of high profile projects, including its largest ever oxidation project, with a building materials manufacturer.

The DCT range of oxidisers and solvent recovery systems are one of the latest additions to Babcock Wanson's comprehensive range of products and services for boiler houses and other process heating needs, including firetube boilers,



coil type steam generators, thermal fluid heaters, hot water boilers, VOC and odour treatment by thermal oxidation, water treatment and process air heating solutions. The company aims to not only help optimise customer's energy production but to also be the European leader in environmental solutions for industry.

Please contact Babcock Wanson on 020 8953 7111 or info@babcock-wanson.com or go to www.babcock-wanson.com

Send your news to
terryprior@innovationsfood.com

New manual testing device for RAPID free-fall metal separators from Sesotec

Sesotec, a leading supplier of equipment and systems for contaminant detection and material sorting, presents its latest development: the manual inline test device Freefall XS for RAPID and RAPID PRO SENSE metal separators. This innovation optimizes the testing process in the food industry and simplifies the functional testing of metal separators installed in free-fall conveyor lines.

The testing device offers IFS-compliant testing directly in the middle of the product flow. Specific configurations are available for use in ATEX environments, ensuring compliance with all relevant safety regulations. Combined with the automatic test function, food manufacturers and processors get maximum safety and maximum compliance.

Efficient testing

The functionality of the new testing device is simple and effective: a test specimen is manually inserted into the conveyor line directly upstream of the metal separator. It passes through the search coil inside the metal separator, is separated from the bulk material via a flap and can then be removed via a collecting grid.

Compact, hygienic design

The new testing device is characterized by a 100 mm shorter installation length compared to previous manual testing devices (75 mm shorter for diameters 200 mm and 250 mm), which facilitates its integration into existing systems. The removable insertion nozzle, which brings the test body into the middle of the product flow, and a retractable collecting grid for the test enable easy maintenance and cleaning.

Versatile in use

The appliance is suitable for various bulk materials, including powder, fine-grained material and granulates with a maximum grain size of $\phi < 8$ mm. During production, the device can be used without a collecting grid, which ensures continuous operation.

Thomas Hellgermann, Product Manager Food at Sesotec, says: "With the manual testing device, routine performance testing is greatly simplified and the central insertion of test pieces directly into the product stream ensures precise and efficient functional testing of metal separators. We are convinced that this manual combination with the automatic testing device will help to raise food safety to a new level."

RAPID 5000 metal separator from Sesotec with new Freefall XS inline test device: the central feed nozzle at the top of the device's material inlet and the collecting grid at the bottom of the material outlet (Image: Sesotec GmbH)



Goodbye fishbones: Anritsu's new X-ray technology eradicates tiny contaminants

Anritsu Ltd, a global leader in food inspection technology, has launched its class-leading X-ray inspection equipment, the brand new XR75 DualX+ to the global fish processing market. This comes hot on the heels of its highly successful introduction to the poultry sector.

The launch of the XR75 DualX+ brings cutting-edge technology to a global market worth \$624bn in 2023. Its photon counting technology, powered by a unique algorithm specifically targeting low density contaminants such as fishbones, returns manifestly sharper images, delivering superior detection capabilities and lower false rejection rates. The new dual energy sensor breaks the limits of conventional detection performance, offering unmatched product safety for hugely popular fish products including salmon, tuna, shredded fish, block fish and many more.

The XR75 DualX+ is also ideal for

detecting poultry bones and other fine fragments. Recalibrated to work with thicker products and those with highly uneven surfaces, the sensor's improved sensitivity detects tiny bones, fine metals and low-density contaminants. It reliably detects the most minuscule of contaminants and surpasses stringent worldwide hygiene standards.

The technology is already beginning to win accolades for its ingenious design, having been officially presented with the Innovation Award at its launch to the Italian market at the Cibus Tec show. Michael Stuart, Anritsu's European Sales Director, explained: "The new sensor has enabled the capture of high-resolution images and improved the performance in the detection of fine metals and small bones, routinely detecting contaminants of less than 1mm in diameter. This is especially noticeable with fish product applications that are thicker than 40mm.

The DualX+ model is an incredible technological step forward."

The company anticipates that releasing the DualX+ to the global fish processing industry will see a positive spike in detections resulting in a marked increase in consumer safety and product quality.

Michael Stuart added: "Not only do we make the safest x-ray machines in the world, we are developing them specifically for some of the biggest markets in the world, with the goal in this case of making fish products even safer for consumers. Our customers know when they purchase one of our systems that they get the best technology, save time and avoid the additional costs of product recalls and repeat production runs. Anritsu has a proud heritage and the DualX+ is one giant leap toward helping the food industry and its consumers to enjoy a future freer from those dreaded fishbones."

www.anritsu.com



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www.ampack-solutions.com



AMP's Marion and Kason boosts blending capacity at Almac Pharma Services

Leading processing equipment manufacturers, Marion Process Solutions and Kason Corporation – part of Advanced Material Processing (AMP) – have successfully increased the blending capabilities at Almac Pharma Services' global headquarters in Northern Ireland. The strategic collaboration marks a significant milestone in the ongoing partnership between the two companies, showcasing AMP's commitment to supporting the pharmaceutical industry with superior, innovative solutions.

The recent project involved AMP equipping Almac Pharma Services – a member of the Almac Group – with two Kason MO-B-V Centrifugal Sifters and four Marion Blenders, all customised to meet stringent industry regulations. The new installations are part of a major expansion at Almac's 32,000 sq ft custom-built facility aimed at increasing their commercial manufacturing and packaging capacities to meet the growing global demand for sachet drug products.

"AMP is dedicated to advancing the pharmaceutical manufacturing process with equipment that not only meets but exceeds industry standards," said Tom Finnegan, director of sales, Automated Handling Solutions (AHS) & Advanced Material Processing (AMP). "Our technology is specifically designed to enhance production efficiency and product quality, ensuring our clients like Almac can achieve their operational goals effectively."

The installation of the new equipment has significantly increased Almac's blending capacity, allowing for larger volumes of materials to be processed more quickly. This enhancement is crucial as Almac continues to expand its reach and capabilities in serving a global client base. The reliability and technological advancement of AMP's equipment also mean improved consistency and precision in Almac's product output.

"Working with AMP has allowed us to significantly upscale our manufacturing capabilities," said Wayne McCarten, technical specialist at Almac Pharma Services. "The integration of their high-performance blending equipment into our production lines has not only increased our capacity but also maintained the high-quality standards we are known for."

The successful installation and commissioning of the equipment was meticulously planned and executed, ensuring minimal disruption to Almac's operations. AMP's ongoing support and expertise have been instrumental in the seamless integration of new technologies into Almac's processes.

In the future, Almac Pharma Services plans to continue collaborating with AMP for upcoming equipment needs and technological upgrades. This partnership aims to further innovate and strengthen Almac's offerings as it adapts to the increasing complexities and demands of the pharmaceutical industry.

Innovative machine modifications for Avondale

Manufacturing oat drinks and oat lattes

Collaborative approach | A successful outcome

Avondale Foods (Craigavon) Ltd. was founded in 1965 by Harry and Derek Geddis. The brothers started in business growing vegetables at their family farm for distribution to local markets and retail outlets.

As Avondale Foods expanded, produce was outsourced to local growers while the company focused on product development. In the late 1970s, Avondale Foods became the first company in Northern Ireland to manufacture coleslaw and quickly became one of the leading suppliers of coleslaw in the United Kingdom and Ireland.

To this day, Avondale Foods remains a family company with the founding members still involved in the day-to-day running of the business. The second generation of the family have also key roles within the senior management team.

Adelphi – also a family owned and managed business – has been proud to work alongside Avondale, creating machinery to support their impressive trajectory of growth. Read on to find out more...

Hygiene is paramount

Preventing mould and microorganism growth in oat drink and oat latte filling machinery is of utmost importance for several crucial reasons:

1 Food Safety: Mould and harmful microorganisms, such as bacteria and fungi, can contaminate these drinks, leading to food-



borne illnesses if consumed. Ensuring the machinery remains free from these contaminants is essential for safeguarding public health.

2 Compliance with Regulations: Food safety regulations and standards mandate the prevention of contamination in dairy products. Oat drinks producers must adhere to these regulations to operate legally and maintain the trust of consumers and regulatory authorities.

3 Prolonged Shelf Life: Mould and microorganism growth can accelerate spoilage, significantly reducing the drink's shelf life. By preventing their presence in filling machinery, oat drink producers can extend the product's freshness, reducing waste and ensuring consumers receive high-quality products.

4 Maintaining Product Quality: Microorganisms can alter the taste, texture, and nutritional composition of these oat drinks. Preventing their growth ensures that the drinks retain their intended flavour and nutritional value, meeting consumers' expectations and industry standards.

5 Avoiding Cross-Contamination: In a manufacturing environment where multiple products might be processed, preventing mould and microorganism growth helps in avoiding cross-contamination. This is crucial, especially in facilities where various dairy products are produced, preventing unwanted flavours or substances in the final product.

It was with all of these reasons in mind, that Adelphi Masterfil developed the following hygiene-focused machine modifications, tailored specifically for a custom filling and capping line for Avondale. The machinery needed to play its part in ensuring that every drop of product reaching consumers maintains the highest standards of purity and safety.

Industry-leading automation

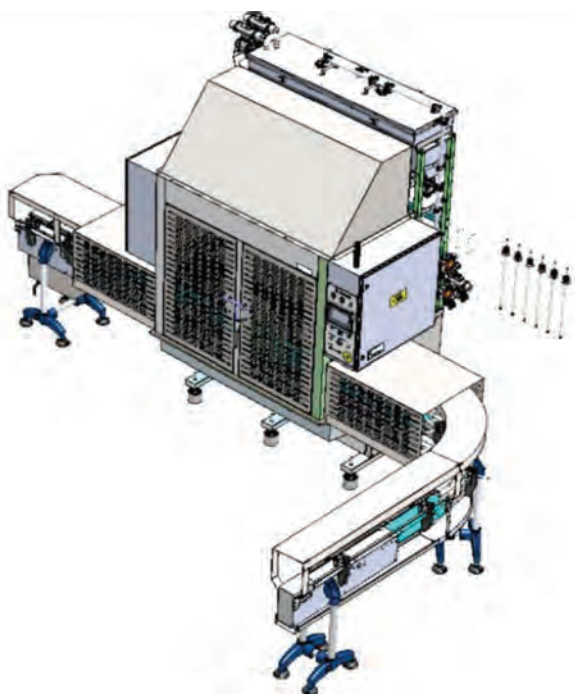
The line incorporated an S1200-A 'Multifil' automatic filling machine, and a Mastercap automatic screw capper. The customer also invested in a S5000-S twin head semi-automatic filling machine with similar hygienic features, as insurance against any downtime with their planned maintenance schedule together with product development projects which could be carried out on a smaller scale.

Grill style laser-cut stainless steel machine covers were used as an alternative to plastic or glass, which would be damaged by the aggressive cleaning chemicals used in the company's fastidious cleaning process. LED illuminated lighting built into the filler ensure operators can still visually oversee the filling process.

All welded product contact parts were passivated, to slow down or eliminate the corrosion which can occur when cleaning chemical containing chlorides react with free iron on the surface of the metal.

Preventing dust or particulates from entering the milk was also an essential factor for consideration. Conveyor covers were added to prevent things dropping in from above, with an angled design to avoid dripping from condensation.

Product building up on – or in – the machine needed to be avoided entirely. A custom wash-bath was added for the conveyor slats, to prevent any product build-up there, whilst recessed cylinders were specified to provide a thorough cleaning/flushing of any deposits which may form on the underside/around the piston seals. Spray balls thoroughly wash the interior walls of the product tank, meaning that from one shift or production run to the next, no historic product will remain. Nozzle scabbards enable cleaning of both the inside and outside of the filling nozzles, connecting to a single point drain manifold which can in turn be connected either to a CIP return system, or directly to a drain.



A collaborative approach

Adelphi Masterfil's team collaborated with Avondale throughout, to ensure the machine's CIP (clean-in-place) functionality would connect with the Avondale site's SCADA (Supervisory Control and Data Acquisition) system. This included a series of handshake signals between the filler and SCADA system to control the customer's pumps and valves and feedback diagnostics.

This was successfully installed and tested, through a combination of Adelphi engineers on-site and remotely via a EWON COSY Industrial LAN router modem fitted to the filler.

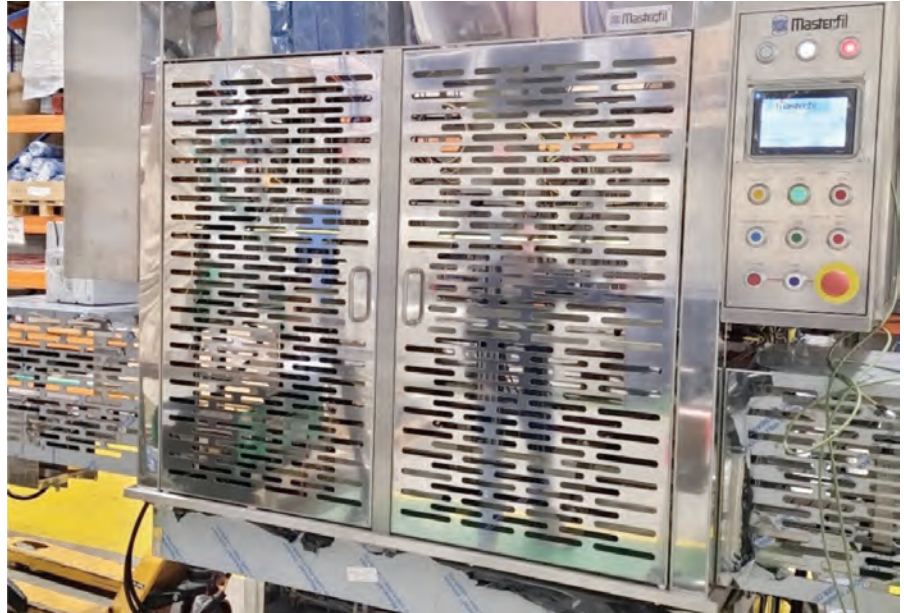
Shared commitment to excellence

Both Adelphi and Avondale pride themselves on their commitment to excellence. To this end, Adelphi partnered with world-leaders Roxtec to incorporate Roxtec glands and IP66 rated electrical cabinets (higher than the typical IP30 rated components). IP66 rating states that the cabinets are "dust tight" and "protected against heavy seas or powerful jets of water", which will enable cables to run in and out of the cabinets, whilst withstanding the customer's vigorous cleaning process.

Food grade pushbuttons, indicators and selector switches from Schmersal were utilised. These offer the highest protection class of IP69K and have been designed specifically to be used in applications where hygiene is paramount.

Other machine adaptations specific to the dairy industry included:

- 1200ml cylinders were included instead of the standard 1L or 5L cylinders, to enable filling up to the dairy industry frequent fill of 1136ml volume (2 pints).
- Visual inspection and swab testing were



carried out after a test run of the CIP process during the Site Acceptance Test (SAT), to verify the cleanliness.

The meticulous prevention of mould and micro-organism growth in oat drink and oat latte processing machinery stands as a cornerstone of responsible and high-quality production. All modifications discussed herein collectively contribute to a safe, high-quality, and sustainable production process. Avondale can now uphold their stringent quality controls, ensuring that each carton or bottle of drink reaching households is a testament to uncompromised quality and safety.

Adelphi are proud to have worked alongside Avondale on this project, and look forward to supporting the team further in the future.



www.adelphi.uk.com



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Ishida quality brings peace of mind for snacks market innovator

The pack quality, accuracy and consistency delivered by an Ishida multihead weigher, bagmaker (Integrated Total Packing System (ITPS) and DACS Checkweigher are helping start-up crisp brand Simply Roasted to 'shake up snacking'.

Simply Roasted crisps are baked in the company's unique roasting ovens at its factory in Norfolk. The company says that this process, rather than frying the crisps in hot oil, delivers the same levels of crunch and flavour but with reduced fat, calories and salt. As a result, as well as listings with several leading retailers, Simply Roasted crisps are also being rolled out in cafés and shops throughout the National Health Service (NHS) sites.

As Stuart Monk, Simply Roasted's Managing Director, points out, one of the main challenges for any new brand is to build and maintain consumer confidence. The consistent pack quality and excellent seals that Ishida's INSPIRA snack food bagmaker delivers are therefore critical.

"With a new product, you literally get one chance to put it in front of consumers, so if the bag isn't sealed properly or has a small leak, then our crisps may become stale and that creates a poor first impression which is unlikely to lead to a repeat purchase," he said. "Our investment in Ishida equipment and the consistent quality seals that it delivers has therefore been very important in enabling us to build brand integrity and loyalty."

As equally significant, the improved speed and efficiencies of the Ishida system have also helped Simply Roasted to navigate several



major business challenges during its first years of operation. The war in Ukraine affected the price and supplies of cooking oil, and high inflation and major increases in energy prices greatly impacted on all the company's input costs.

"Again, as a new business, we took the decision that we could not pass these price increases onto our consumers, so we initially had to absorb them," said Stuart. "Now with the Ishida system running at around three times the speed of our previous bagmaker, while delivering excellent accuracy and minimal giveaway, we can pack more product into more packs and these improved efficiencies have enabled us to claw back some of these costs. So, we are continuing to maintain our prices at a time when many competitors are increasing theirs."

The INSPIRA ITPS comprises an Ishida CCW-RV 14-head multihead weigher and INSPIRA rotary bagmaker. At Simply Roasted, it

is handling the company's two pack sizes of 21.5g and 93g across seven flavours at speeds of 80 bags per minute (bpm) for the smaller size and 60bpm for the larger – well within its top speed of 120bpm.

The Ishida system has replaced the company's original bagmaker, which suffered from poor overall performance and lack of support.

"Pack weight inconsistencies and product trapped in the seals were two of the major issues, and when we experienced problems, it took a very long time for these to be resolved," said Simply Roasted's Operations Manager Paulius Imbrasas.

"Both Stuart and I had experience of Ishida in our previous roles so we knew we could expect both exceptional performance and high levels of service, including fast maintenance support and parts supply, and training."

The Ishida CCW-RV multihead weigher



is delivering accuracy to within one gramme of target weight. The INSPIRA bagmaker features enhanced motor and drive technology that improves positional jaw control at the point of sealing, while Ishida's rotary back seal band technology ensures excellent back seals, all of which help to deliver consistent pack quality.

"A key benefit of the Inspira's seal quality is that film wastage has also been greatly reduced," added Paulius.

The INSPIRA bagmaker's HMI touch-screen allows ease of set up. Changeovers involving the same flavour can be carried out in around five minutes while the machine's open construction, which allows quick and easy access to all areas, means a changeover between flavours with a manual wash-down can be undertaken in around an hour, compared to up to three hours with the previous bagmaker.

"With the old machine, we had to do everything manually," says Paulius. "With Ishida, you just select the appropriate programme, and everything is ready. This saves a lot of time.

"In terms of maintenance, the system constantly monitors itself and notifies us when actions need to be taken or issues addressed, and this further enhances its reliable performance."

The Ishida DACS-GN-SE012 checkweigher provides a final pack weight check in line with regulatory and retailer requirements. It features an intuitive display for ease of operation,



and a durable construction with fast and easy access for service and maintenance. Ishida's proprietary Anti-Floor-Vibration (AFV) technology helps the checkweigher to maintain the highest weighing accuracy even in challenging production environments.

The entire Ishida system also offers valuable future proofing when the production capacity is further expanded. For example, the INSPIRA rotary bagmaker is capable of running at 33% higher speeds while the checkweigher can feedback pack weight information to the bagmaker to help adjust the bagging process and further increase performance and efficiency. This will be of particular benefit as production capacity at Simply Roasted is further expanded.

"The Ishida system is the Rolls Royce of bagmakers," concluded Stuart Monk. "Ultimately, what all its features and benefits have brought us is peace of mind. Whether sending out samples to a retailer or a potential investor, or fulfilling an online order, we can have the confidence that there is nothing wrong with the packaging."



www.ishidaeurope.com



Key Technology introduces high-capacity vibratory conveyors for advanced applications

Key Technology (Key), a member of Duravant's Food Sorting and Handling Solutions group, introduces high-capacity vibratory conveyors for advanced food handling applications. Conveying up to 100,000 lbs. (45,359 kg.) of product an hour and available in widths more than 10 feet (3 meters), these extra-large, high-capacity conveyors can be engineered for grading, aligning, distributing and other specialized food handling functions. Achieving new levels of versatility at high throughputs, Key's Iso-Flo®, Impulse®, Zephyr® and Marathon® vibratory conveyors offer industry-leading reliability, superior sanitation and minimal maintenance requirements.

"As demand for processed foods continues to grow, processors are looking to maximize production capacity on existing lines and install new lines capable of higher-than-ever throughputs. Key's high-capacity conveyors support these objectives while helping processors streamline their operations, reduce labor and maximize profits," said Jack Lee, Duravant Group President - Food Sorting and Handling Solutions. "Our deep expertise in natural frequency, electro-magnetic and horizontal-motion food conveying makes Key Technology uniquely positioned to design and build these high-capacity systems. They require a sophisticated understanding of how various foods need to be conveyed and the ability to customize each conveyor around the application requirements – not just any equipment

manufacturer can do this."

These high-capacity vibratory conveyors are ideal for fruits, vegetables, potato strips, potato chips, nuts, meat, poultry, seafood, dairy products, confections, snacks, bakery products, cereals, grains, and more. Key customizes the tune and stroke of each vibratory system to match the needs of the application so conveying performance is optimized.

Key's specialized conveyor designs help facilitate more sophisticated functions even at high capacities, including grading, removing fines, dewatering, distributing and spreading product for sorters and other downstream equipment. The conveyor spring arms can be positioned either on the sides of the bed or underneath it. Drives can be positioned outside, inside or even close to the center of the frame. The design and rigidity of the frame is also customized depending on the application. Each conveyor can be installed in a variety of different ways – suspended from overhead, supported from the floor or mounted to other machinery.

Iso-Flo, Impulse, Zephyr and Marathon conveyors are backed by Key's industry-leading warranty, which ensures equipment reliability and reduces the processor's total cost of ownership. Key supports its customers worldwide through an extensive sales network and a global service team.

www.key.net

INNOVATIONS IN FOOD (& BEV) PROCESSING & PACKAGING

OCTOBER / NOVEMBER 2024 ISSUE – Deadline November 11

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So long hindsight; hello 'Halo-Ready'

Hindsight they say is a wonderful thing. But when it comes to investments in equipment that could be the mainstay of your HACCP brand protection strategy for 20+ years, having the option to act upon an afterthought is surely better?

Conscious that many food processors over the last decade have forgone the benefits of automatic testing because they were awaiting wider industry acceptance, Fortress Technology has developed a new switch-and-activate automatic testing solution. Having successfully standardised the company's manufacturing process globally, the food safety specialist has now updated the mechanics of their metal detectors. In doing so, every customer installing a Fortress conveyor, gravity and pipeline metal detector from the past 12-months now has the choice to switch over and in less than 20 minutes benefit from automatic performance validation testing, when they and their busy schedule decides.

Developed in-house by Fortress, Halo Automatic Testing is designed to reliably and repeatably challenge detection and rejection, worst case scenarios and simulate true production conditions on their metal detectors. Before 'Halo Ready' food processors needed to pre-empt and specify this feature. Now, every Fortress Metal Detector has all the electronics pre-installed. Allowing for the software to be implemented in a matter of minutes to minimise production downtime and instantly start saving food processors time and money.

Non-stop safety

Hazard Analysis and Critical Control Point (HACCP) plans form the foundation to most food safety management systems. However, implementing foreign object detection



Regular testing, usually hourly, is usually required for retailer CCP-compliance.

systems to reduce the risk of a hazard entering the food supply is not enough to ensure total food safety.

As well as safety inspections and regular auditing, all CCP inspection systems must be regularly tested as part of GFSI, HACCP and audit QC compliance standards. These requirements recommend that every industrial food metal detector be tested using all three metal samples hourly, at the start and end

of every production shift and between every product changeover. For optimal safety, the detection sensitivity of the machine should be challenged to the critical limits.

Automatic testing, supported by a digital reporting software, is the safest and most efficient way to accomplish this. Yet so many inspection processes on food production lines remain largely paper-based and are extremely labour-intensive. Even worse, these tests can be hazardous to repeatedly perform manually on gravity, pipeline or bulk metal detectors. Each test can interrupt production by as much as 20 minutes, creating an abundance of product waste. Manual tests can also be prone to human error. For each one that isn't documented properly, it's like it never happened.

Food safety influencers

With their high standards for food safety and quality, most retailers and regulatory bodies look to M&S Food to assess the direction the industry is heading in and when to implement changes. "The company's Foreign Body Prevention COP document has for over a decade defined the COP framework for virtually every UK grocery chain. As testament, the M&S Food Foreign Prevention document has been refreshed several times to specify the type of foreign object detection system food processors should use, how the system should "fail" safely, the equipment auditing process, adequate record-keeping procedures, and more," confirms Fortress Sales Director Phil Brown.

Most recently, M&S Food became the first retailer to officially approve the benefits of Automatic Testing of inspection machines. "It is



Halo Automatic Testing can validate the performance of metal detectors by testing three metal samples - ferrous, non-ferrous, and stainless steel - sometimes in multiple positions, without interrupting production.

advised to have a machine that automatically records the results of testing to prevent errors or tampering with the results. This also includes the number of rejected packs each shift," states the latest M&S Guidance for Foreign Body Prevention document.

For enhanced traceability, the updated guidance also highlights the benefits of utilising a sophisticated, network data management system to store documents electronically for fast retrieval.

Ready, set, go Halo

As with most forms of automation, there are different levels. Not all 'automatic' testing solutions yield the same results, cautions Phil. Some require more human interventions or audible warnings than others.

As the first ever inspection company globally to develop an automatic testing solution to measure the performance of metal detectors, Fortress has spent the last decade refining its original concept. Now, when combined with the company's latest Contact 4.0 software, Fortress customers are able to generate testing reports across their entire metal detection machine network, including Fortress Combination metal detectors and checkweighers..

Eliminating human error and eradicating workforce H&S risks, Halo enables factory operatives to pre-program ferrous, non-ferrous and stainless steel sample tests. These can be activated remotely or selected from the HMI.

Real time GFSI audit and QC results are instantly logged without having to physically pass a metal contaminant through the exact centre of a gravity, throat, pipeline and conveyor metal detector aperture. This also means that operators no longer need to flush out test samples from product, which can get messy

and increases waste, or manually complete proof of test paperwork.

"Digitising processes that have largely been paper-based is a fundamental step change in building sturdier and safer food supply chains. In particular, a data-driven approach expedites the response to production bottlenecks, upstream production errors, prevents costly recall scenarios and increases transparency," comments Phil.

Switch-and-activate

Activating the technologies pre-installed on existing Fortress metal detectors has proven to be an efficiency and safety gamechanger for many of the quality managers at premium flour and ingredient company Ardent Mills.

Set up on six inline conveyor packaging lines, the resulting operational savings have been rapid. Packaging Engineer Manvine Bhargava estimates the ROI on the original Stealth Metal Detector investment has been achieved in six months or less. "Halo provides the perfect blend of inspection continuity, contaminant detection, machine performance and safety," comments Manvine.

Now, with every metal detector built "Halo-Ready", Fortress has observed that the switchover to automatic testing has increased 10 fold. "Unlike traditional metal detectors, which primarily serve to mitigate brand risk, combining our highly-sensitive Halo-Ready metal detectors with automatic testing provides tangible productivity and cost savings, in addition to strengthening food safety" affirms Phil.

For a full demonstration on how to quickly implement a safer, faster method for inspection system testing that suits your real-time food and beverage processing needs, visit Fortress Technology on our new PPMA 2024 Stand, B32.



www.fortresstechnology.com

Fortress Technology (Europe) Ltd based in Oxfordshire is a wholly owned subsidiary of the privately-owned Toronto based Fortress Technology Inc. Putting consumer safety first we're trusted by thousands of domestic and global manufacturers to design, build, install and maintain inspection equipment that deliver exactly what they promise. From food to FMCG; pharmaceutical to bulk; SMEs to listed companies; metal detectors to checkweighers; x-ray to combination systems; Fortress inspection systems are renowned for their speed, accuracy and simple operation. All designed to catch contaminants, slash waste, spot product defects, comply with weights legislation and reduce production downtime. Fully customisable, for 20+ years we have offered the Fortress Never Obsolete guarantee. Ensuring future sustainability and compliance with HACCP and Codes of Practice. This guarantee now extends across all our new combination, x-ray and checkweighing systems. Fortress has manufacturing facilities in the UK, Canada and Brazil. Sales and service support is available globally both direct and through trusted distributors.

World-first cooking option to be available in UK and Ireland

Interfood Technology has announced a major development in its Cooking & Cooling offering with the announcement of a new partnership agreement with cooking equipment manufacturer Alkar.

Alkar is part of the worldwide Middleby Food Processing Group, which includes Maurer Atmos and Colussi Ermes for whom Interfood already operate as the distributor in the UK and Ireland. Alkar manufactures a range of equipment, including batch ovens, continuous processing lines and chillers. This range includes the latest development - the TurboChef by ALKAR - which offers a whole new dimension in cooking as the only industrial oven worldwide to offer microwave, convection and steam heating from a single source.

Tests have demonstrated the significant savings achievable through the TurboChef: an estimated 35% less cooking time, 3-15% yield improvements, and 50 percent less water waste, the latter representing a potential saving of up to five million gallons of water a year.

Steve Naylor is Manager of Interfood's Cooking & Cooling/Pasteurisation Division and comments - "TurboChef by ALKAR is a linear oven but with the flexibility afforded by its steam, convection and microwave capabilities it achieves excellent yield with reduced cooking times that can exceed the performance typically associated with continuous spiral cooking. It can be used with a wide range of products, including bacon bits, meatballs, sausage and oil-infused crumb coated products, with the cooking of chicken in its many guises a particular strength. The addition of

microwave cooking to steam and hot air is a huge step forward."

The oven's 1,500 mm wide patented stainless steel belt offers high capacity, with conveyor lengths of up to 30 metres and an open wire link design which ensures optimum airflow and uniformity of colour.



Flexibility is further ensured through the modular construction of the TurboChef, with user-friendly HMI touchscreen controls and CIP (clean-in-place) and automated sanitation to minimise downtime.

The power level of all heating elements (microwave, convection, and steam) can be varied to meet the specific requirements of any given product. Humidity control and balanced launch systems (front-to-back/side-to-side) further enhance flexibility and cooking efficiency.

Uli Krümpelmann is the Sales Executive for EMEA and APAC at Alkar. Commenting on the new development he said - "In looking to set up a new partnership we naturally wanted to work with a company that has an established reputation and a real commitment to high levels of service in the food industry. Interfood clearly meets that criteria, with a range that covers so many areas of food processing, from stand-alone machines right through to complete line solutions. We look forward to working together in introducing our equipment to the UK and Ireland, building on the success of the many varied cooking and chilling operations throughout the world that feature Alkar technologies."

Steve Naylor concludes - "We are delighted to be introducing such an important innovation to processors in the UK and Ireland. The TurboChef by ALKAR brings something to the market which has not been available before and this - backed by the service, support and industry knowledge for which Interfood is known - represents an exciting opportunity."

www.interfoodtechnology.com

T. Freemantle can cartoner sparkles at Belvoir

T. Freemantle's Automatic Beverage Multipack Machine has played a pivotal role in Belvoir Farm's move into canning, which has seen the soft drinks manufacturer invest £2m in a state-of-the-art canning line at its Leicestershire on-farm factory. Thanks to the machine's unrivalled ability to carton virtually any can size into any multipack configuration, the fast and flexible system has enabled Belvoir to embark on an innovation drive that has sent sales of its canned drinks on an upwards trajectory.

Can culture

The popularity of the canned RTD (Ready To Drink) format has surged in recent years, on the back of changes in market culture and the rise of conscious consumerism. Light and convenient, cans are perfect for outdoor occasions, which have become a way of life since the pandemic. They are also one of the most sustainable forms of packaging as they can be recycled time and time again.

Whilst the canned RTD market is dominated by alcoholic offerings, there is huge demand for more sophisticated soft options, such as mocktails and botanical sodas. Premium soft drink producer Belvoir Farm had been servicing this market with a range of cans produced by a co-packer. However, by 2022, the company recognised it needed to bring can production in-house to fully capitalise on the canned RTD opportunity.

"Our canned portfolio was growing at such a pace that we needed to invest in in-house production. Up until that point, we hadn't truly committed to the category," says Martin Reynolds, head of engineering & project leader at Belvoir.

Ready to innovate

Belvoir wanted to roll out a number of new lines in canned format to drive the growth of its brand. It had plans to launch its RTD mocktails in 250ml cans alongside a new range



Belvoir's Martin Reynolds (right) The T. Freemantle Machine easily and consistently runs at 55 to 70 cartons per minute.

of light soft drinks in 330ml slim cans and botanicals in 150ml cans. It also wanted to move into the multipack space, with fridge-friendly four packs (4 x 330ml slim cans) and six-packs (6 x 150ml mixer cans).

"We started looking at equipment for the canning line and when it came to the cartoning machine, the same name kept cropping up in conversation: T. Freemantle," recalls Martin.

Belvoir invited T. Freemantle to its facility to discuss whether the packaging machinery manufacturer could meet its brief for a format-flexible cartoning machine that could be delivered within a six month timeframe.

A tall order?

"T. Freemantle confirmed everything we were hoping to hear - that their machine could

handle all of the can formats we were hoping to run as well as those we might want to introduce in the future, such as 10 or 24 can multipacks for export markets," says Martin.

"We did look at other machinery manufacturers but they couldn't compete on time-frame, price, format flexibility, fast and simple cleardown or parts/service availability. We were quoted lead times of up to 12 months and the quotes were much higher as they said they would need to build bespoke systems to accommodate the different formats we wanted to run. T. Freemantle were very confident that a six month lead time from order to delivery was possible," he adds.

Open or closed carton?

At this stage in the project, Belvoir hadn't quite finalised what form the multipacks would take. Therefore, it tapped into T. Freemantle's design studio service, which marries engineering expertise with knowledge of pack styles, materials, glues etc to come up with a design that would be line-compatible, practical and aesthetically appealing.

"Initially we were thinking we wanted an open-sided pack, but T. Freemantle's advice was that a FEC (Fully Enclosed Carton) would be more viable. They gave us a good steer on what cartonboard would be suitable and pointed us in the direction of Graphic Packaging for designing and printing the cartons. They also recommended a really good glue supplier," says Martin.

Performing under pressure

Belvoir placed its order in January and - true to its word - T. Freemantle installed the Automatic Beverage Multipack Machine six months later.

"Time was of the essence as we had



Simon Holt, head of sales at T. Freemantle (center) with the Belvoir production team

already closed the contract with our co-packer so there was massive pressure on the factory to get can production moving again,” recalls Martin.

To ensure the project was delivered within the timescales, T. Freemantle took the unusual step of carrying out the FAT (Factory Acceptance Testing) as part of the installation - demonstrating not only its commitment to the customer but also complete confidence in its technology.

“T. Freemantle were fully aware of the importance of starting can production on the specified date and they pulled out all the stops to make that happen,” says Martin.

Rising to the challenge

High speed packing of beverage cans into smaller cartons is an application that few engineering firms have mastered. It is possible to run four-packs on a machine designed for producing 12 or 24 can multipacks from thicker corrugated board, but the line speeds tend to be unfeasibly slow, which is why many beverage manufacturers resort to hand-packing smaller cartons.

T. Freemantle has come at this challenge from a different angle, drawing on its expertise in high speed food production lines. Instead of wrapping a blank around a collation of cans and then gluing it, the Automatic Beverage Multipack Machine uses pre-glued cartons, which are picked one at a time from a magazine holder, erected and presented to the can collation. This continuous motion process speeds up the cartoning process considerably.

A gem of a solution

T. Freemantle's can collation solution is another unique design feature that sets the Automatic Beverage Multipack Machine apart from the competition and supports high speed performance. An infed gate system facilitates the efficient release of cans into the machine, where they are guided into a diamond shape that is maintained along the length of the machine until they have been deposited in the open cartons.

“The diamond formation makes it much easier to insert the cans into the cartons than if they were presented square on. It also reduces the risk of snagging on the edges of the cartons,” explains Simon Holt, head of sales (UK & Ireland) at T. Freemantle.

The company's engineers have also put a lot of thought into the safe passage of cans through the machine - a particular challenge for taller cans and larger collations. The cans are supported throughout the insertion process to



T. Freemantle ultra-clean open frame Automatic Beverage Multipack Machine_4X faster cleaning and maintenance

ensure can stability is maintained. They have also focused on keeping downtime for cleaning and changeovers to a minimum; can size changeover is simple and easy to perform with no change parts - format changeovers can be executed in as little as 15 minutes.

Fast and flexible

All of these features combine to make the Automatic Beverage Multipack Machine the fastest flexible can cartoning solution on the market today. Belvoir's minimum line speed requirement - set by the filler - was 12,500 cans per hour, which equates to 50 cartons per minute. Martin reports that the line “easily and consistently” runs at 55 cartons per minute and could potentially reach 70 cartons per minute.

Having this capacity will allow the producer to ramp up its output to keep pace with demand.

In the first six months of operation (June to December 2023), Belvoir produced 1.5 million cans - more than a year's worth of production under the co-packer arrangement.

“When the figures were presented to our executive board they were really impressed,” says Martin.

2025 target: up to ten million cans

For 2025, Belvoir is targeting between five and ten million cans, produced across several canning campaigns.

“As our canning line currently shares some equipment with our bottling line, we don't can all the time. We plan a two or three week ‘canning campaign’, usually every other month, based on forecasts,” explains Martin.

The entire project was structured with short term sales targets and a long term goal of achieving payback within five years. To this end, in 2025, the company will invest £2m in new pasteurising and palletising equipment to allow the canning line to run independently, thereby further increasing capacity.

As to whether the project is delivering on its objectives Martin says: “It's early days, but already we have secured new distribution for our RTD canned launches and are seeing growth from export markets, in particular the US, Australia, Canada, Japan and China. The flexibility afforded by the Automatic Beverage Multipack Machine is invaluable in helping us to adapt to market demands, whether that is producing an extra 10,000 cans or a 10-can pack for a US retailer.”



The Automatic Beverage Multipack Machine cartons small, slim and wide 150ml, 250ml, 330ml cans into numerous pack sizes



www.tfremantle.com

The countdown is on as the PPMA Show prepares to open its doors

The start of the highly anticipated 2024 PPMA Show is nearly here. The show will take place once again at the NEC Birmingham from 24 to 26 September. The UK's most prominent exhibition for processing equipment, packaging machinery, industrial automation and machine vision event is expected to attract thousands of visitors who are looking to streamline their automation processes.

Automate UK, the organisers of the PPMA Show, recently revealed for this year's event a significant number of brand-new show innovations to enhance everyone's show experience. Some of the features include a free PPMA Show app, a dedicated live demonstration theatre and 'Innovation Tours'.

Scott McKenna, Chief Operating Officer at Automate UK, said: "The 2024 PPMA Show promises to be our most exciting exhibition yet. The team at Automate UK has been truly inspired this year; the sheer volume and quality of the show innovations that have been introduced are very impressive. These new features will greatly improve the show experience for everyone involved."

As a special addition to this year's show, Automate UK was recently pleased to announce that the well-known broadcaster, entrepreneur and writer, Gregg Wallace, will be spending a day



at the PPMA Show as he goes 'Inside the Exhibition' interviewing some of the exhibitors. These recordings will be available after the show.

Established over 35 years ago, the PPMA Show is the event where innovative technologies inspire visitors to adopt new solutions to improve the performance of their businesses. The show also highlights the important role processing equipment, packaging machinery, industrial automation and machine vision solutions can play in the future growth of companies across many sectors in the UK.

The 2024 PPMA Show provides a brilliant platform for visitors to see the next generation of products, services and technologies. There is something for everyone, from the cutting-edge solutions provided by over 350 worldclass exhibitors - including over 100 companies who are new to the show - through to hours of free expert talks and plenty of networking opportunities. The three-day show is the ultimate must-attend event for visitors, where they can immerse themselves into the captivating and thought-provoking features that



the show has on offer.

Discover your next processing and packaging solution

This year's exhibitors include well-known companies such as Packaging Automation, PFM, Holmach, Keymac, Omori, Wipotec, Sonic, Markem-Imaje, Ilapak, Bizerba, Ulma, Beckhoff, Schur Star Systems, Ilpra, Sidel, and JBT Proseal. The show will provide these and many other companies with the opportunity to host live demonstrations of working machinery and product launches at their stands. The comprehensive list of exhibitors is available here: <https://www.ppmashow.co.uk/exhibitors-2024#/exhibitors/>.

SOMIC (C32) will be celebrating its 50th anniversary at this year's PPMA Show. The company specialises in fully automated carton-ing machines which include features such as user-friendliness, customisable and availability around the world. These solutions can offer increased efficiency, flexibility and reliability. SOMIC's team will be sharing the latest trends and technologies in carton packaging whilst celebrating its anniversary in style at their stand.

Brand-new live demonstration theatre and 'Innovation Tours'

The PPMA Show will feature a new live demonstration theatre where exhibitors will present their latest technologies and solutions for the first time in the UK. The exhibitors taking the stage include Ishida, Solent Automation, Fristam Pumps, Mosca Direct, Engelmann & Buckham, CEIA, Minebea Intec, Epson, Scayl, Silverson Machines, and OAL (Olympus Automation).

The new daily 'Innovation Tour' will visit these exhibitors during the show, offering fantastic opportunities to further deepen visitors understanding about the potential benefits these technologies can deliver.

Some of the product launches include:

Epson (A52) is set to unveil its extensive range of on-demand colour inkjet label printers at the demonstration theatre and at its exhibition stand. The company's latest innovation includes its flagship ColorWorks C8000e industrial label printer, which is a perfect choice for in-house, on-demand colour label printing. This model delivers exceptional quality labels at high speed whilst reducing costs and waste when compared with traditional analogue label production processes. Another special feature for visitors to experience at Epson's stand is a demonstration of its advanced automated labelling application which includes a SCARA GX8 robot, a smart camera, and two C6000e ColorWorks printers.

Solent Automation (E90) will be demonstrating its range of palletising machines SolPal

2.0 and the SolPal Mini. The SolPal 2.0 is a two-pallet palletising system and the SolPal Mini is a palletising machine with one pallet location. They both have one of the smallest footprints on the market whilst benefitting from high pick and place rates as well as being easily integrated into existing production lines. All of which, make them very attractive to both small and large companies. Solent Automation's range of exhibits also includes its new depalletising machine, SolCar, which is an autonomous mobile robot (AMR) able to carry pallets.

PPMA Show TV returns for its 10th year, broadcasting live from the stands of exhibitors as they showcase their working machinery. The broadcast will be featured at the live demonstration theatre, where company experts will provide commentary on the on-screen activities and answer any questions that visitors may have.

Inspiring expert talks

Not only will visitors have the opportunity to explore and discover the latest products first hand, they will also have access to a wide range of expert talks at the seminar theatres. These presentations have been designed to be thought-provoking and stimulate visitors to consider how they can put their learnings into practice, as well as staying up to date with the latest industry trends.

This year's keynote speakers are:

Stefan Casey, Nestlé: The digital transformation of FMCG industry: How digital technology is bringing both challenges and opportunities in packaging across the whole value chain

Jessica Sansom, Huel: The manifestations of climate change - rising to the challenge and adapting to a new normal

These and other presentations provide visitors with hours of free information for consideration. For more information: <https://www.ppmashow.co.uk/sessions-2024>

PPMA Show 2024 App

Automate UK has just launched its new free PPMA Show app to ensure visitors get the most out of the PPMA Show. The app boasts an interactive, innovative and user-friendly design, which is packed with features that deliver a seamless show experience for everyone involved.

The app includes a full list of exhibitors and their products, a content capture function for retrieving additional information about exhibiting companies via QR codes, and a detailed programme of seminars, from session topics through to start times and speaker information. The organisers recommend that both visitors and exhibitors download the app prior to the event: <https://www.ppmashow.co.uk/show-app>

The PPMA Show is 'the place to be' when it comes to processing, packaging, industrial automation and machine vision systems. It provides visitors with a unique opportunity to explore every aspect of the production line from end-to-end.

For more information, please visit: <https://www.ppmashow.co.uk/>

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SHOW 2024

www.ppmashow.co.uk



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AM LABELS Stand A23

AM Labels to demonstrate new labelling technology at PPMA

AM Labels will be demonstrating new additions to its portfolio on its stand at the 2024 PPMA Show, including the Epson ColorWorks C8000 industrial colour label printer and Afinia X350 digital roll-to-roll label press. The AM Labels stand will also feature automation equipment, as well as a linerless solution from Arca, for companies looking to reduce their label waste.

The PPMA Show, which is taking place at the NEC in Birmingham from 24th to 26th September, is the largest exhibition of its kind in the UK. The event will feature innovative processing and packaging machinery, alongside the newest developments in packaging design, materials and containers.

On stand A23, AM Labels will be showcasing the latest and most exciting technology that its portfolio has to offer. Visitors to AM Labels' stand will have the opportunity to experience the new Epson ColorWorks C8000 industrial colour label printer. The C8000 boasts print speeds of up to 300 mm per second, at a resolution of 600 x 1200 dpi, and is compatible with a wide variety of materials, including matte and gloss paper, and synthetic label materials. The new ColorWorks printer is designed to meet high-volume label production needs of businesses in a range of industries. It is a flawless solution for product identification labelling in warehousing and logistics, thanks to its high-quality print output. What's more, with the introduction of a one inch (25 mm) print width, even more businesses can benefit from the superior printing of an Epson ColorWorks digital label printer.

Working demonstrations will also be offered on the Afinia X350 digital roll-to-roll label press. The X350 boasts a roll width of 350 mm and utilises durable pigment inks that are cost-effective thanks to their two litre capacity. The cloud-based RIP software offers greater control over colour matching and means it is ideal for complex label designs. With a print speed of 18 inches per second, it advances productivity too.

Furthermore, AM Labels will be showcasing its selection of LabelPack applicators at PPMA 2024, including the programmable, fully automatic Label X JR applicator and the innovative Panda print and apply system. Visitors to the AM Labels stand can learn more about how its range of wipe-on applicators can support businesses in accelerating operations and increasing efficiency. AM Labels will also be exhibiting a linerless print and apply solution from Arca. The robust system produces zero waste with no silicone liner support to be disposed of. Designed to operate 24 hours a day, 7 days a week, and in the most demanding of work environments, the Arca print and apply system is the ideal cost-effective solution for businesses looking to reduce their label waste.

Brendon Bass, Sales and Marketing Manager, AM Labels Limited comments: "We are looking forward to demonstrating the new additions to our portfolio at the PPMA



Show, notably the new Epson ColorWorks C8000. The exhibition always provides a fantastic opportunity for us to connect with our existing customer base, while meeting new and prospective customers from a range of different industries. Our varied portfolio enables us to supply labelling solutions to businesses large and small in a range of sectors. The PPMA Show is a great platform for us to showcase our offering and to demonstrate the benefits to visitors at the exhibition.

"At AM Labels, we offer complete labelling solutions including manufacturing and warehouse automation, barcoding and RFID systems. We encourage any business, large or small, that's interested in finding out more about the latest innovations in label printing, applying and finishing, to visit us on stand A23."

www.amlabels.co.uk

ANRITSU INFIVIS LTD Stand G20

Inspection perfection! Omori to showcase Anritsu's long life X-ray machine at PPMA 2024

Anritsu Infvis Ltd, global leader in food inspection technology, is once again teaming up with UK partner Omori UK Ltd to showcase its best-in-class range of detection equipment (Stand G20 at the PPMA Show, 24-26 September, Birmingham NEC).

Centre stage on the Omori stand will be Anritsu's ever-popular XR75 series X-ray machine, but with a twist! Offering the same stringent detection technology the XR75 has become known for, the Long Life Model offers customers the lowest total cost of ownership, thanks to an innovative long life X-ray generator and sensor combination.

Using a lower output X-ray generator combined with a sensor, heat generation is significantly reduced, eliminating the need for a cooling system. The reduced energy output means a 30% reduction in power consumption for manufacturers, compared with conventional models. Ideal for dairy, meat, poultry, bakery, confectionery and pharma applications, the XR75 Long Life Model offers manufacturers

outstanding metal contaminant detection at a market-leading price.

In addition to detecting metal contaminants, the machine is also capable of identifying shape defects, as well as missing and broken products. The clear imagery provided means that false rejection rates are kept to a minimum and the lower power design enables longer component lifetime without compromising on X-ray capability.

Omori UK has over 70 years' experience in providing high-end packaging, processing, weighing and inspection technology, as well as bespoke solutions developed to meet specific customer needs.

Sharing the stand with the Anritsu XR75 Long Life Model will be Omori's own range of eco-friendly packaging, processing and weighing solutions designed for the food, pet food and pharmaceutical sectors.

Chris Keenan, Sales Director at Omori UK, explained: "Our own comprehensive range of equipment is helping businesses of all sizes to find creative ways to improve their packaging and processing outputs in an environmentally friendly and economical way. The Anritsu XR75 Long Life Model complements our offering and our ethos perfectly."

The costs associated with missing a contaminant in food can be catastrophic in terms of both bottom line and reputation, so the technology Anritsu supplies is playing a vital role in food and pharma industries across the world.

Michael Stuart, Anritsu's European Sales Director, commented: "We're delighted to be joining Omori at the PPMA show once again to demonstrate the significant benefits that UK customers can gain from our technology. The contaminants that sometimes get into production lines can be minuscule, so any inspection equipment needs the highest sensitivity. But with machine running costs continuing to rise, manufacturers are being increasingly squeezed out of profit. The XR75 Long Life has been designed to address these issues, and with a 30% reduction in running costs, it really is a game-changer for the processing and packaging industry."

For more information visit Omori and Anritsu on stand G20 at the PPMA Show (24-26 September, Birmingham NEC). Or go to:

<https://www.anritsu.com/en-gb>
<https://omoriuk.co.uk/>

BECKHOFF Stand F40

Beckhoff UK to showcase advanced automation solutions at PPMA 2024

Automation and control technology specialist Beckhoff UK will exhibit at the PPMA Show at the NEC, Birmingham from 24-26 September, 2024. The company will be on stand F40, showcasing how machine builders and control engineers can implement modular, flexible layouts in their machinery and setups.

A key highlight at the stand will be the showcase of Beckhoff's "One PC for All Packaging Processing Steps" solution. This approach leverages Beckhoff's powerful Industrial PC (IPC) platform, which consolidates all packaging processing steps into a single, unified system. This is a significant advancement for production managers and control engineers who are seeking to streamline operations and reduce system complexity.

By integrating tasks such as motion control, vision, robotics and data handling into one centralised PC, Beckhoff eliminates the need for multiple specialised controllers, thereby simplifying the architecture and reducing costs. This unified platform not only enhances performance but also





ensures greater synchronisation across all stages of the packaging process, leading to higher throughput and improved product quality.

In addition, Beckhoff UK will also showcase its stainless-steel automation components, specifically designed for industries with stringent hygiene requirements. These components are ideal for the food and pharmaceutical sectors where maintaining cleanliness is crucial. The robust, corrosion-resistant design of Beckhoff's stainless steel range ensures reliable operation in harsh environments while also facilitating easy cleaning. This contributes to reduced downtime and compliance with industry regulations, offering significant benefits to both machine builders and production managers.

Another focal point of Beckhoff's exhibit will be the MX-System, a revolutionary modular automation platform that does away with traditional control cabinets. This system integrates all necessary automation functions into a compact, IP67-rated design which can be mounted directly onto machines. For machine builders, this represents a breakthrough in reducing installation time and cost, while also providing unparalleled flexibility in machine layout. The modularity of the MX-System allows for easy reconfiguration, making it an ideal solution for industries that need to adapt quickly to changing production demands or new product lines.

"Both the manufacturing and packaging industries are currently navigating a period of rapid change, driven by a need for greater flexibility, efficiency and precision in operations," said Mark Richards, sales manager at Beckhoff UK. "As consumer demands evolve and regulatory requirements become more stringent, it's important for companies to adopt technologies that can seamlessly integrate all aspects of production. Our solutions at PPMA 2024 are designed to empower machine builders and control engineers to meet these challenges head-on, providing them with the tools they need to streamline processes and enhance product quality."

If you'd like to arrange a meeting with Beckhoff UK ahead of PPMA, or you're unable to attend but would like to speak to an expert, you can contact the team on +44 (0)1491 410539 or email info@beckhoff.co.uk to find out more information. Alternatively, you can find its team of experts on stand F40.

www.beckhoff.co.uk

EFALFEX Stand C62

EFALFEX 50 year's expertise; sustainable high - speed doors to significantly reduce energy costs

Facilitating fast and efficient movement of goods. Reducing energy costs by up to 50%. Automatic activation. Creating safer environments and protecting operatives around high-risk machinery. These are just some of the reasons why EFALFEX have become the partner of choice for customers operating within the processing or logistics sector.

How EFALFEX can help the processing & logistics industry?

Take an aerial view of a warehouse or logistics

facility. You might see loading bays, production lines, or environmentally controlled areas where goods are stored in specific conditions. Add in machinery, operatives, and produce. This is an environment that is familiar to EFALFEX.

At loading bays and docks where areas are exposed to the elements, fast opening and closing door speeds are essential.

Internally between halls or different zones of production areas temperature control, or air purity may be your key consideration.

Along conveyor lines, or around robotic or hazardous equipment, machine protection may be your concern.

Celebrating 50 years in business, EFALFEX UK Limited returns to PPMA where three of their most popular high-speed doors used within the packing and processing sector will be in action. Darren Turrell, UK Managing Director helps to explain, "Warehouse and logistics clients operate in an environment that continually expects shorter and shorter delivery lead times, while finding ways to improve and streamline processes, enhance operational performance, and bottom line. It's a fact that the transportation and storage industry have more incidents involving workplace vehicles than any other sector."

Turrell continues, "There is nothing quite like seeing our high-speed doors in action. PPMA gives us this opportunity to meet with customers and discuss their specific requirements."

Each order is manufactured bespoke to the customer requirements. Their high-speed doors are a premium brand, but when you factor in the whole life cost savings, such as radically reduced energy costs due to their operating speeds and insulation properties, they are a cost-effective option. 60% of our orders are from customers who have made this calculation and chosen to replace old roller shutters or overhead sectional doors because of the many benefits that an EFALFEX door will offer.

Consider too that incidents not only can cause injuries to people, but they can result in unwanted costly downtime, which can have an unexpected knock-on effect that ripples throughout the processing facility.

'Sustainability' may be a new word and key performance indicator for some businesses, but for EFALFEX improving the circular economy, while reducing carbon footprint has been paramount to their product design since 1974.

What are the key features of EFALFEX processing & logistics solutions?

- A complete range of doors to suit every aspect of the facility
- Internal roll up doors or exterior spiral and folding models available
- Machine Protection solutions to add safety in higher risk areas
- A range of activation methods to suit your needs
- Selection of colours and finishes
- Versatility, functionality, durability... processing and packaging industry specific high-speed doors. Where safety and speed are critical. Temperature control and ease of cleaning are vital. The EFALFEX range of interior and exterior doors offers the complete solution; from loading bay to logistics, production to packaging.



ENDLINE AUTOMATION Stand D90

Supporting sustainability - Endline Automation to unveil innovative taping solution

Endline Automation, a pioneer in end-of-line machinery, will debut its cutting-edge 900 series Wet Paper Tape Case Sealing solution at the upcoming PPMA Show (Stand D90).

Underscoring Endline's commitment to sustainability and excellence, this latest innovation marks a significant milestone in the company's rich history of engineering high-quality packaging machinery solutions.

The new Wet Paper Tape Case Sealing solution is a testament to years of meticulous research and development, reflecting the company's dedication to meeting the evolving needs of its customers.

Endline initially introduced a water-activated tape case sealer over 40 years ago. Due to the limited design and capabilities of those early systems, the company transitioned to plastic tape, which was more cost-effective and widely used at the time.

During the intervening decades, Endline has continually enhanced its case-sealing technology to keep pace with industry demands. Fast forward to today and sustainability has become a pressing priority for businesses worldwide.

www.endline-automation.com



FORTRESS TECHNOLOGY Stand B32

Food safety icon has PPMA X-ray factor

Strengthening food safety programs globally, Fortress Technology will unveil its latest star performer at PPMA 2024 – the Icon X-ray.

A fully integrated X-ray inspection system equipped with internal view cameras and an automatic reject device to optimise floor space, the Icon X-ray's powerful performance and defining attributes reflect its symbolic status. Discover the innovative features of this high-speed X-ray system, designed to significantly enhance processing efficiency, consumer safety and contaminant detection in hygienic, high-care food production facilities.



Inspecting and rejecting packaged chilled, baked and confectionery products, the Icon X-ray deploys Fortress Technology's proprietary IA+ algorithm. This gives the machine its unmatched processing and detection power to adapt to variable-density products that present with metal, ceramic, glass and high-density plastic contaminants. IA+ also enables food processors to add future machine learning features.

Prioritising user safety, and with a constant inspection throughput of up to 200ppm¹, the Icon X-ray features internal cameras to vigilantly monitor product status and immediately address any operational bottlenecks. Processors can select optional transparent high-density windows on the sliding access panels that fully shield operators from X-rays as they observe the inspection process. The X-ray 6mm-thick stainless steel cabinet comes equipped with proper shielding, mitigating the costs associated with post-purchase safety modifications.

Robust, hygienic and easy to clean, the Icon X-ray also comprises a fully-enclosed, maintenance-free air-cooled generator. As well as maximising detection sensitivity, this generator is proven to significantly extend the lifespan of the X-ray generator.

The Icon X-ray's ultra-hygienic design supports sanitation processes and increases plant productivity and food safety, with bevelled, easy clean surfaces to promote water run off, speed up drying time and prevent cross contact contamination. Fully-contained panels ensure that no cables are exposed to dust and other particulates. As a result, the Icon's framework can withstand repeatable, high-pressure, high-temperature jet sprays, wash-downs or steam-cleaning procedures. The electrical panels are also dust tight and safeguard components from moisture damage.

Additional time-saving sanitation features include easily removable magnetic X-ray curtains, a quick release tight-fitting conveyor and IP69K-rated sensors.

Data integration and reporting is included as standard. For enhanced connectivity, processors have the option to incorporate network communication adapters to integrate with existing systems and support real-time data sharing and analysis. Uniquely, the Icon X-ray software automatically incorporates every UK retailer COP that exists, integrating into a testing software preprogrammed into the machine menu.

Facilitating seamless user interactions, the Icon X-ray's 10-point touch industrial capacitive touchscreen display is responsive and reactive. The ability to react, swipe, zoom and select an instruction saves time, minimises stoppages and increases productivity. To run tests, production operatives simply select the retailer and product being inspected on the touchscreen, run a calibration and QA test, pass the test packs through the X-ray, confirm rejection and remove from the reject bin.

"The Icon is truly an inspection gamechanger. It adds a new level of food safety and traceability now no longer reserved for the most elite food brands," asserts Sales Director Phil Brown

The Icon X-ray comes with Fortress Technology's highly-valued Never Obsolete guarantee, ensuring equipment longevity and cost-savings for customers.

Visit Fortress Technology on their new stand

located in aisle B, stand 32.

¹ Depends on product size and application
www.fortresstechnology.com

INTERROLL Stand E60

Conveyor system for hygienic environments to take centre stage at PPMA

Materials handling solutions manufacturer Interroll will showcase its versatile Special Hygienic Conveyor (SHC) for food processors at the PPMA Show (stand E60).

The modular platform is an easy-to-integrate handling solution for crates, cartons, packaged food and small boxes that can be deployed in environments where stringent hygiene requirements are in place.

Built from stainless steel to ensure durability, corrosion resistance, and easy cleaning, all components of the conveyor system are also waterproof to at least IPX5 certification.

Many of the components making up the system - including the hygienic drum motors - are also available to other OEMs looking to create solutions for food production environments.

Hilton Campbell, managing director of Interroll UK said: "Like all manufacturing sectors, increasing process efficiency impacts the bottom line for food manufacturers, but this can't come at the expense of the highest hygiene standards.

"Our SHC gives food factory operators the opportunity to deploy a highly efficient materials handling solution in their plant with high levels of flexibility and no compromise on food safety.

"The modular design makes it quick and easy to create custom systems to suit the workflow in virtually every factory configuration, and also simplifies the installation process."

The SHC includes a Zero Pressure Accumulation feature, a first for the food sector, delivering quick and smooth conveying without contact between products, enhancing efficiency while reducing environmental impact and operational costs by up to 50%.

Visit Interroll on stand E60.

www.interroll.com

ISHIDA EUROPE Stand B50

Ishida to showcase the power of automation

With food manufacturers still grappling with high raw material and energy prices as well as skills and labour shortages, the Ishida stand at this year's PPMA Show will demonstrate how the company's extensive range of automation solutions helps to maximise throughput and operational efficiencies while at the same time enhancing product and pack quality and ensuring high levels of food safety.

Ishida's exhibits include the top of the range CCW-AS multihead weigher and the unique Fresh Food Weigher (FFW), demonstrating the huge versatility of the company's weigher ranges, together with the recently



launched IX-PD X-ray inspection system and award-winning QX-500 tray sealer.

"With markets remaining competitive and manufacturers having to deal with legislative requirements, stringent retailer standards and changing consumer demands, the need for packaging equipment solutions that get things right first time has never been greater," said Paul Hitchin, Ishida's General Sales Manager for the UK.

"Our PPMA stand will highlight our diverse capabilities across all areas of weighing, packing and quality control and our experts will be on hand to discuss specific automation requirements as well as how our equipment can be integrated to deliver "wall-to-wall" solutions."

The recently launched CCW-AS multihead weigher range helps manufacturers to achieve the highest weighing speeds whilst maintaining close to 100% weighing accuracy and consistency.

The CCW-AS range features powerful, highly responsive radial feeders which provide more conveying power than conventional feeders to increase speed and accuracy, reduce product giveaway and help increase output and Overall Equipment Effectiveness (OEE) levels. At the same time, it delivers a 20% reduction in energy consumption compared with previous models whilst noise levels have also been further reduced.

The top of the range Ishida IX-PD X-ray inspection system incorporates new sensor and image processing technology to achieve the highest level of detection sensitivity and deliver effective food safety and quality monitoring. It can identify both low-density and very small size foreign bodies, such as bones in fish fillets and stainless steel wires, with excellent accuracy, whilst enabling manufacturers to maintain high productivity rates.

The new model is also able to reliably detect foreign bodies in applications where products are overlapping or standing up in a pack. The IX-PD has demonstrated in tests near 100% detection rates for bones in chicken, diced meat and sausages. This ability to accurately recognise the difference between food and foreign bodies reduces false detections and enables companies to maintain stringent quality control procedures without compromising throughput.

The Ishida QX-500 tray sealer makes its debut at the PPMA Show following its success at last year's PPMA Awards, where it won the Innovative Packaging Machinery category. The QX-500 delivers a 66% increase in cycle speed, a 44% reduction in weight, a 46% reduction in size and a 50% reduction in energy consumption.

The machine's sustainable design also includes the introduction of highly efficient servo motor technology which minimises energy consumption and cost of operation.

In addition, a strong focus on the thermo-performance of the tool has removed the need for water cooling and thus the need for a water chiller.

Equally important, the tray sealer ensures consistently high-quality seals, contributes to the reduction of food- and packaging waste and offers a major increase in packing line productivity.

The 6-head Ishida R2-106 FFW has been specifically designed for the accurate weighing of sticky and bruise-sensitive fresh products such as fresh and marinated



meat, poultry, seafood, cut fruit, cheese and ready meals.

The FFW features belt feeders and anti-stick hoppers with scraper gates that prevent build-up of sticky products. Despite its utilisation for challenging products, product giveaway is less than 1% of pack weight and labour costs can be reduced by typically three operators per shift. The FFW's compact dimensions also make it ideal for factories with space and height restrictions.

www.ishidaeurope.com

MACSA ID Stand E52

Macsa id UK to show SPA2 NANO UV laser and thermal ink jet printer at PPMA

Macsa id UK will be highlighting a wide range of advanced coding and marking equipment at PPMA 2024. Amongst the machines on show will be the high speed SPA2 NANO UV laser system which offers high contrast, damage free operation, and clean and uniform marking making it ideal for a variety of delicate or difficult substrates including flexible packaging films. There will be live demonstrations of a conveyor mounted Macsa low cost idTJU thermal inkjet printer. With significant ease of use and low maintenance benefits, the idTJU is aimed at fast, high resolution applications. Macsa's affordable SPARK small character laser coder and Fiber laser coder for marking aluminum beverage cans will also be highlighted.

Macsa's versatile SPA2 NANO UV laser system is compact, lightweight and simple to install and delivers a high quality beam that is used for precision marking of delicate or difficult substrates such as flexible packaging films or high strength, high heat resins. The machine's digital galvos and drivers together with new dual processor facilitates easy integration in the most demanding production lines.

The NANO UV can mark multiple materials with similar parameters, reducing the need for operator intervention and increasing line up time and efficiency. It is capable of generating greater contrast for more appealing aesthetics and improved readability of 2D codes. Through suppressed heat effects, burns and yellow tinting are eliminated which allows for a virtually perfect finish.

In addition, the spot size can be narrowed accordingly, allowing high resolution marking when space is limited. Instead of using an analogue scanner as is common with laser coders, the NANO UV boasts a digital scanner which enables a new approach to control and incorporates QuickFont for even faster marking times without sacrificing quality. The Marking Builder 3 software allows for ultimate flexibility in 2D Code pattern selection.

High precision marking can be performed over a wide area of 330mm x 330mm. This not only streamlines costs by simplifying the handling process but also improves productivity by reducing indexing time. Distortion, changes in shape and beam spot size variations are eliminated and the

3-Axis controls adjust the focal point to maintain high accuracy marking and processing throughout the entire marking area.

Macsa's NANO UV is operated via a touch screen terminal which acts as point of access to the power and full functionality of the laser and to key information related to the production line. New, more intuitive software and visual aids in online video format make it extremely easy to use and the wizard reduces set up time by up to 90%. The NANO UV incorporates many new templates including barcodes, expiry dates, QR codes and datamatrix, reducing message creation by up to 50%.

With proprietary marking software and intuitive, user-friendly design, Macsa's idTJU thermal inkjet printer is aimed at fast, high resolution applications. Key features combine to make it one of the most cost effective and easiest to use TJU options on the market. The idTJU offers accurate and consistent reproduction of barcodes, alphanumeric texts, 2d data matrix codes, dates, logos and graphics on to virtually any porous and non-porous surface, including cardboard, blister packs and PE and HDPE plastics.

Macsa's idTJU Incorporates an intuitive 10" colour touch screen for easy installation, operation and maintenance, as well as improved overall user experience. It is capable of high speed printing up to 150 m / min and 600 dpi. It offers high quality and fast drying print with excellent adhesion on a diverse range of materials.

Macsa's SPARK small character laser coder offers a winning combination of low lifetime cost of ownership and 100% sustainability with strengthened performance and maximum marking resolution and definition, as well as speedy set up and reduced downtime.

The SPARK boasts advanced laser technology and consumable-free operation to ensure minimal running, maintenance and repair costs. It can mark a wide range of substrates including labels, plastics, glass, wood, paper, board, metals, rubber and textiles.

Today's beverage manufacturers require a fast and reliable coding system to mark aluminum cans with 2D QR codes. The marking quality is incredibly important because this code must be read by smartphone applications. The Macsa Fiber laser is ideal for fast production lines and guarantees high definition, contrast and legibility of the code. The fiber delivers a stark contrast on materials like aluminum and operates at speeds up to 50m/min with a marking time of just 0.05 seconds.

www.macsa.com

MARKEM-IMAJE Stand C70

Markem-Imaje to show the latest in 2D GS1-compliant coding solutions at PPMA 2024

Markem-Imaje, the global provider of end-to-end supply chain solutions and industrial marking and coding systems, will be presenting the latest in packaging hardware and software innovation at this year's PPMA show in Birmingham from 24-26 September.

Markem-Imaje has decades of experience developing hardware that produces exceptionally high-quality coding on the varied packaging used across the supply chain from FMCG to pharma, as well as software meeting traceability and brand protection demands. The company will present its latest innovations, including the revolutionary new Super Piezo Inkjet (SPI) marking technology, that satisfy today's demand for coding both GS1-compliant 1D and 2D codes, including the GS1 Digital Link.

The Markem-Imaje proprietary SPI combines assets of continuous inkjet (CIJ) and Drop on Demand, with the capability to produce serialized 2D barcodes in outstanding quality, at high-speed on complex 3D surfaces. Also on show will be the latest innovations in UV, fibre and CO₂ laser innovation, thermal transfer overprinting (TTO), and production-boosting software, compatible with any printing system.

The brand new SmartLase® UV500, represents the latest in UV laser coding technology. The 5-watt laser delivers the most precise, high-quality coding on difficult materials with minimal heat transfer where other laser technologies cannot perform so well. This includes the finest, easily damaged substrates like new more environmentally friendly thinner mono films, as well as polymer labels and thermoplastics like High-density polyethylene (HDP).

We will also show our most advanced CO₂ laser coder, the SmartLase® C600, offering exceptional performance in high-speed applications, and, within fibre laser, the compact, safe and powerful SmartLase® F250 20-watt fibre, ideal for coding on metalized packaging.

The Markem-Imaje stand will also demonstrate our CoLOS® software, compatible with all print hardware and all major production systems (MES) and ERPs, that maximizes production uptime and ensures packaging and coding solutions are accurate and traceable, protecting brands.

"Today, it's not enough for manufacturers to just produce good-quality products. They must also be able to trace them throughout the supply chain. It's vital for products and packaging to be coded with the latest technology that guarantees print durability and traceability which we pride ourselves in," says Cheryl Goodall, Marketing Manager for the UK and Benelux at Markem-Imaje.

The PPMA show, held in Birmingham's iconic NEC between 24-26 September, is the UK's largest packaging and processing event, attracting more than 2,500 brands annually. Visit Markem-Imaje at PPMA, Stand C70 and experience the latest innovations in print and packaging for sectors from FMCG to pharma. You can also contact Cheryl Goodall at cgoodall@markem-imaje.com

MARKFORGED HOLDING CORPORATION Stand A103

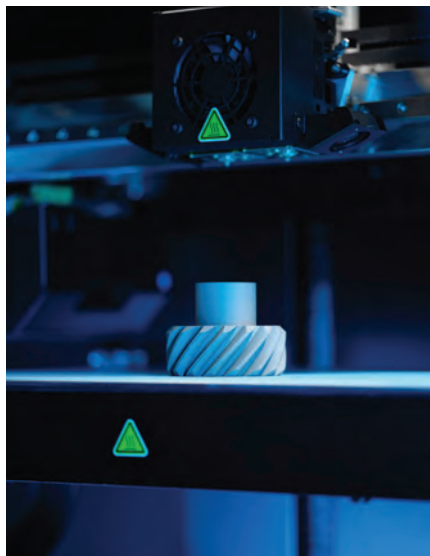
Markforged introduces the world's first metal & advanced composite industrial 3D printer

Markforged Holding Corporation, the company strengthening manufacturing resiliency by enabling industrial production at the point of need, recently announced the FX10 Metal Kit, a print engine that brings metal printing capability to the FX10. With this kit, the FX10 becomes the world's first industrial 3D printer that can print both metal filaments and composites with continuous fibre reinforcement.

"Customers no longer have to choose between a metal and a composite printer. Years of R&D investment and field experience have come together to provide an all-in-one solution for 3D printing to provide immediate return on investment once installed on a factory floor," said Shai Terem, CEO of Markforged. "The FX10 supercharges other equipment on the factory floor to be better utilized and run more efficiently, increasing productivity and reducing potential line down events."

The FX10, released in November 2023 as a composite only printer, was designed to be the most versatile





tool on the factory floor and has received tremendous feedback from early customers. With its modular architecture, upgrades like the Metal Kit enable customers of the FX10 to gain additional value from the machine after purchase.

Markforged also announced a new 316L stainless steel metal filament to be used with the FX10 Metal Kit. Users will also be able to print in 17-4PH with additional support for other Markforged metal filaments in the future.

"We designed the FX10 to be a modular platform, so that we are able to release new innovations and upgrades without customers having to purchase a new printer every year," said Terem. "Along with new software capabilities we release regularly, the FX10 Metal Kit is poised to provide continuously growing value on factory floors for years to come."

The FX10 Metal Kit consists of a swappable print engine that includes a metal-specific print head, material feed tubes, routing back, and dual pre-extruders. An FX10 can be swapped between metal and composite as many times as needed, and the swap takes about 15 minutes.

Similar to the 5th Generation Continuous Fiber Reinforcement (CFR) print system in the FX10 that prints nearly twice as fast as previous composite printers, the 2nd Generation Metal FFF engine, built on years of Markforged's experience printing metal, prints significantly faster than previous Markforged metal systems. FX10 combines faster print speed with a print volume twice as large compared to Markforged's prior industrial metal printers.

Metal prints are built from the metal filament and a ceramic release filament. The ceramic release is extruded as an interface between the part and supports for ease of separation and removal. Once metal prints are complete, they must be washed and sintered in Markforged's Wash-1 and Sinter-2 solutions. Eiger, Markforged's slicer and print management software automates the process, including scaling parts to account for shrinkage during sinter.

The Digital Forge is the additive manufacturing platform that enables every aspect of the FX10 and is purpose-built to integrate into existing manufacturing ecosystems. With the Digital Forge, users can share parts across their organization, and monitor fleet performance from a central location.

Markforged will also be showcasing the FX10 Metal Kit at the International Manufacturing Technology Show in Chicago, Illinois from September 9-14 at booth 432305 where it will be printing in both continuous fibre reinforced composites and metal.

MINEBEA-INTEC Stand B52

Minebea Intec TO present NEW BLUE HMI for checkweighers alongside other innovative weighing and inspection solutions at PPMA 2024

Minebea Intec, one of the world's leading manufacturers of weighing and inspection technology, will be presenting new products at PPMA 2024 in Birmingham from 24-26th September. The focus will be the latest innovation, the "Blue HMI" user interface for checkweighers. The interface enables intuitive operation and thus offers maximum user-friendliness.

NEW BLUE HMI

Minebea Intec offers a broad portfolio of high-precision checkweighers and, with the new Blue HMI, has further developed the user interface for the entire product range with a view to the future.

Whether you need to introduce a new product, adjust line parameters or define a batch report: The new Blue HMI user interface makes working with checkweighers easier and more efficient. Thorsten Vollborn, Head of Product Management Inspection & Digital Services at Minebea Intec, emphasises the advantages of this technology: "The design concept of Blue HMI is based on what we know from our daily work with high-tech devices. The user-friendly menu navigation and new workflows simplify operation considerably and shorten the familiarisation period.

In addition to user-friendliness, data security and flexibility also take centre stage. For administrators, Blue HMI offers new and extensive setting options for user and group management. To enable ergonomic working on the system, all checkweighers - including the Synus®, Flexus® and EWK product series - are now also available with a movable display variant.

Maximum control

Blue HMI enables advanced monitoring and analysis functions for checkweighers for better quality control and process optimisation. "The operating unit displays the overall system effectiveness and other statistics based on the current weighing results. It also has various logging functions that make it ideal for audits," says Dr Thorsten Vollborn. As checkweighers are often located at the end of a production line, the integrated overall equipment effectiveness provides a clear overview of the efficiency of the production line. All of this is displayed in a new dashboard or "control centre" via new widgets and diagrams.

In addition to the checkweighers, the combined versions of the Vistus® metal detectors also support the new workflows. Here, the clear visualisation improves the complex, but in many industries indispensable, foreign object detection.



Versatile interfaces enable optimum integration into the line

With the new user interface, Minebea Intec fulfils the needs and increases the flexibility of its customers by equipping the checkweighers with flexible interfaces such as industrial fieldbuses, Ethernet/IP, Profinet or the company's own SPC@Enterprise. OPC UA is fully integrated in accordance with specification 40200 (Companion Specification Weighing) and is optionally on board. The interface can also be expanded to include the PackML specification 30050 (Companion Specification PackML according to OMAC). "The new 'Browser Remote View' function particularly demonstrates the advanced technology of the Blue HMI," says Thorsten Vollborn. "Similar to an internet router at home, the interface can be loaded like a website in a browser on an authorised client." The technology used is platform-independent and can therefore be used from any device with a browser, be it a PC, a mobile phone, a tablet or a TV in the meeting room.

The elegant stainless steel housing of the Blue HMI not only stands for durability, but also for easy cleaning and modern aesthetics. These features make it ideal for hygienic industrial environments. With a full HD 15" touch display and a powerful BOX PC, the Blue HMI offers a clear and detailed display.

Familiar state-of-the-art technology

The electronics of the new generation of scales have also been completely revised. The in-house Minebea Intec load cells are also used in all systems. This not only offers many advantages for high-speed applications, but also improves the service of the systems. All checkweighers are approved for legal-for-trade operation and therefore support customers in the legally compliant manufacture of food products.

Other products not to be missed

The stand will also showcase the Vision Inspection VisioPointer® which is one of three Vision products from Minebea Intec and further enhances the already popular inspection portfolio. It is also one of the key products that helps drive automation within food production and manufacturing. Combined with the Automatic Weigh Price Labeller WPL-A customers can automate their entire end of production line where labelling plays a significant part of the manufacturing.

The Static Weigh Price Labeller (WPL-S) will also be available to view at the show providing visitors with even more solutions for their end of line production.

Minebea Intec at PPMA 2024

Want to find out more about the numerous innovations from Minebea Intec and benefit from meeting specialists? Then we would be delighted to welcome you to Minebea Intec's exhibition stand B52 in Hall 5.
www.minebea-intec.com

OAL (OLYMPUS AUTOMATION) Stand A54

OAL leads "second barcode revolution" roll-out to cut food waste

OAL, a leader in food manufacturing automation, is delighted to announce the launch of its latest software solution for creating, printing and verifying data-rich, on-pack QR and 2D codes designed to meet consumer demand for greater transparency of ingredient origins and methods of production.

The software allows unique traceability and manufacturing data to be incorporated into on-pack 2D codes, improving consumer experience to identify allergens, significantly enhancing food safety and reducing food waste by up to 40%.

The OAL solution enables the creation, inline printing and verification of on-pack QR/2D codes containing critical information such as best before date, allergens and batch data. The solution is in conformance with the GS1 Digital Link standard enabling consumers to access detailed product information in what is being called the "second barcode revolution", while also enabling retailers to manage inventory more precisely, quickly identify expired products and provide consumers with detailed product information. OAL install inline camera technology to verify the integrity of every QR/2D code printed.

Leveraging GS1's barcode technology, OAL aims to enhance supply chain efficiency and product traceability. The OAL QR code solution stemmed from an initiative led by Tesco to reduce food waste in the supply chain. Tesco's new initiative allows packs to be scanned by smartphones, and at the point of sale, sharing more information with consumers than the finite space on pack and standard barcode can offer.

Jake Norman, Managing Director, OAL, comments, "Our automated control systems already collect and store huge amounts of traceability data to ensure food safety. We know at a pack level the exact time and raw materials that have been used to make each product controlled by our system. The use of QR codes and the GS1 Digital link is a great way to expand the use of this data to grant consumers the transparency they're urgently seeking and drive down food waste."

OAL has pledged to support all manufacturers in integrating a range of QR/2D codes to their process, facilitating seamless data sharing and improving food safety. This comprehensive data ensures product authenticity and simplifies recall processes. OAL's printer agnostic solution can integrate and control all printer brands. The solution can be retrofitted to existing packaging lines. The solution is available now for new and existing customers. For more information, please visit <https://www.oalgroup.com/gs1-new-barcode>

OMRON Stand B34

OMRON to showcase smarter, faster, more efficient manufacturing at PPMA 2024

OMRON, a world-leading producer of technologically advanced industrial automation products, will showcase the smarter, faster, more efficient future of manufacturing at this year's Packaging Machinery and Manufacturing (PPMA) Show.

To be held at the National Exhibition Centre (NEC), Birmingham, from 24th to 26th September, PPMA 2024 is the UK's largest event for the processing equipment, packaging machinery, industrial robots, and machine vision system sector. It will bring more than 8,000 visitors, more than 330 exhibitors, and more than 1,500 brands together to discuss the latest innovations across the sector.

OMRON has arranged a packed schedule of events and demonstrations to run over the three days of the show. All will highlight how data, traceability, and robotics can be utilised to build 21st century manufacturing practices and processes.

Sam Tilley, Regional General Manager (UK, Ireland & Nordics) at Omron Industrial Automation Europe said: "Flexible manufacturing is ushering in the industry's biggest shift since Henry Ford imagined the assembly line, making this an extremely exciting time for our industry. Automation, robotics, and data analytics are all playing a crucial role in this



transformation, and it is imperative that we understand how these technologies can work synergistically to build the agile, customer need-focused future.

"PPMA is the UK's largest event for the processing equipment, packaging machinery, industrial robots, and machine vision system sector, and we are proud to be part of it."

OMRON will be based at stand B34, where high-lights will include:

• Visual demonstrations:

- How robotic-driven flexible manufacturing can enable rapid format changes with high levels of quality control and traceability;
- How capturing and analysing manufacturing data can provide traceability, enhancing quality control and generating actionable insights for informed decision making;
- How artificial intelligence (AI) visual inspection can detect defects in uniform background objects, enabling automatic, human eye-like quality control without complicated set up;
- How AI visual inspection can work in lockstep with Digimarc digital watermarking to prevent mismatched components and mislabelled products while increasing production speed and efficiency, and streamlining the distribution and fulfilment of packaged goods.

• Product demonstrations:

- OMRON's high-speed DELTA robot will demonstrate our pioneering conveyor tracking functionality, for faster and more flexible picking and packaging applications.

In addition, there will be a schedule of talks and lectures from some of the leading experts in our field across the three days of the meeting. The main topic areas will be flexible manufacturing and AI in manufacturing, and all talks will be displayed on the 85" screen at our stand.

The OMRON team will also be on hand throughout to provide information and answer questions about the company's products, and how they fit into the evolution of manufacturing.

For more information:

<https://industrial.omron.co.uk/en/home>

ONROBOT AND APPLIED AUTOMATION Stand C24

OnRobot and Applied Automation introduce off-the-shelf collaborative palletiser at PPMA Show

OnRobot, a world leading turnkey provider for collaborative applications, has partnered with UK-based robotics company Applied Automation to introduce an off the shelf collaborative

palletiser for SMEs. This industry-first solution offers same-day installation, requires no programming and can be re-deployed within minutes.

"OnRobot has successfully introduced end-of-arm tooling and sensors for robotic automation to the market by ensuring seamless integration with all major robot brands and providing a simplified and consistent user experience," says James Taylor Chief Commercial Officer for OnRobot. "With D:PLOY, we are taking the next logical step in simplifying the overall application rather than just focusing on individual components within the robot cell."

Founded in 2018 in Denmark, OnRobot identified a need for quality cobot hardware. "With so many cobot manufacturers coming onto the scene, we recognised a need for a reputable manufacturer that could provide all the complementary physical hardware required."

D:PLOY boasts big benefits

The missing piece of the puzzle is D:PLOY by OnRobot - the industry's first automated software platform for building, running, monitoring, and re-deploying collaborative applications.

"Our goal is to ensure that no matter what robots customers choose to use, they will always have a consistent OnRobot experience," he says. "We recognize the fact that the end-user has a desired outcome. Their challenges are centered around time and cost – and more specifically when it comes to changing box sizes."

According to James, the ultimate peace-of-mind lies in D:PLOY's same day installation, changing an application or box size within minutes and the quick changeover of a production line. "Most palletising is done manually due to the high-mix nature of production lines with frequent changes in productions or box sizes. With D:PLOY, changeover can now be reduced to a few minutes, making automating tasks with robots achievable and affordable since the application cell can automate multiple palletising tasks," explains James.

Why UK?

Speaking of OnRobot's investment in the UK, James highlights that many SMEs face workforce challenges and require a cost-effective solution for high-mix palletising applications.

OnRobot's partnership with Applied Automation provides a unique advantage. "We partner with local companies who can best serve the local market – this is our tried-and-trusted global model. Applied Automation are industry experts, and we support them and their customer offering, including a flexible, quick-to-deploy, always-available solution."

A winning partnership that makes automation accessible to all

David Rowe, owner of Applied Automation believes that the launch of AA:PALL, in conjunction with OnRobot's D:PLOY will reduce the barriers to entry – particularly for SMEs.

"SMEs often face challenges in automating their processes due to high costs and complexity associated with traditional industrial robots and automation systems. Our AA:PALL Palletiser solution aims to provide an affordable and accessible automation option specifically tailored for SMEs," he says. Thanks to its functional, easy-to-use, and fast installation design among others, "the AA:PALL significantly lowers the





barriers to entry for automation, making it an accessible and practical option for SMEs looking to enhance their operational efficiency and competitiveness," says David.

Speaking to the partnership, David explains that by integrating OnRobot's D-PLOY with AA:PALL will reduce the complexity of deploying a robotic palletising solution, making automation more attainable by SMEs.

The AA:PALL is a UR20 equipped with an OnRobot VGP20 gripper, OR:Base Controller and D-PLOY software license. It comes complete with Applied Automation's compact palletising base, training, installation, set-up and delivery across UK.

Get to experience the complete solution at
PPMA show

Visit Booth #C24 at the PPMA Show from
September 23-26 and witness the full palletising solution in action. Engage with the automation experts from OnRobot and Applied Automation to discover how you can swiftly implement a comprehensive, cost-effective, and flexible solution on your production floor.

Get in touch with us at:

emea@onrobot.com

robotics@appliedautomation.co.uk

PROMTEK LTD Stand E32

Process control leader Promtek returning for PPMA 2024 after hit debut last year

Automation specialist Promtek Ltd will be returning to the PPMA show this September, showcasing its pioneering cloud-based process control solutions for intelligent weight management, recipe handling and production monitoring. Stand E32, PPMA Show (24-26 September 2024, NEC Birmingham).

Following the success of last year's debut at the show, the company's Condor Cloud™ and MicroMan™ control systems will once again be demonstrated to visitors. Together they provide a complete strategic overview of every aspect of production, taking the fuss out of managing ingredient reformulations, equipment utilisation, climate impact and energy costs.

As a cloud-based alternative, Condor Cloud offers IT/OT integration for ingredient and recipe handling without the need for expensive IT infrastructure, making it ideal for fast-growing SME manufacturers with a weighing process. With no need for onsite servers or network requirements, the browser-based Condor Cloud will help grow a business, reduce costs, and optimise production facilities without the need for overly complicated software or paper trails.

Promtek's unrivalled all-in-one platform uses predefined algorithms to calculate energy efficiency accurately, bringing all the benefits of large-scale manufacturing systems to smaller-scale facilities. Using the system's time-in-motion capabilities, each step in the



production process is analysed and measured, and a standardised time for each stage is established. By analysing the data in Condor from each connected motor and input, the MES can trim down production waste and reduce energy usage by fine-tuning individual equipment settings – significantly lessening the amount of kWh/t.

MicroMan, a hand weighing platform, collates ingredient and recipe information from manual adds, either as part of a bigger batch using Promtek's signature process control platform StoraWeigh or the integration platform Condor, to generate bespoke production control and data. Businesses can use the data to create customer-specific trusted records of weights and measurements of ingredients and materials, manage recipe control, improve ingredient traceability, prevent cross-contamination and assist with order scheduling.

Promtek's Marketing Manager, Lani Scholtz, explained: "Promtek is thrilled to be heading to the PPMA once again. We are truly excited to showcase our next-level innovations, and as well as this, there's the opportunity to discuss the customised solutions we can offer, like a system we created in conjunction with Schneider Electric recently based on the Tesys Island.

"By combining our expertise and technology with Schneider's Tesys, we were able to set up a system where a feed mill's machinery was completely controlled and monitored via a network connection, without the need for contactors or a costly PLC. We love what we do and we're looking forward to making some fabulous new connections within the industry."

Formed in 1972, Staffordshire-based Promtek has over fifty years of expertise designing and integrating process control and automation systems for various bulk material handling industries. The Potteries-based company is proud of its heritage and is the go-to provider of management solutions for developing, integrating and supporting process controls. Its automated solutions serve with distinction in the production facilities of top-notch companies all around the globe.

<https://www.promtek.com/>

ROTECH MACHINES Stand A31

Join Rotech, The TIJ Experts, at PPMA 2024

Rotech Machines, a pioneer in thermal inkjet technology, is excited to announce that they will be exhibiting at this year's PPMA Show, taking place from 24-26 September 2024 at the NEC in Birmingham.

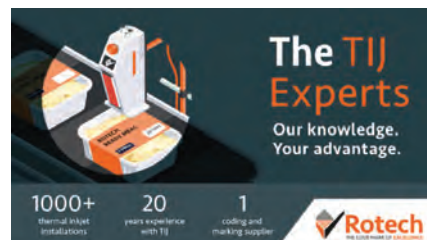
Well known for their customer-led solutions, Rotech will be at stand A31, ready to showcase their unparalleled range of printers and demonstrate their expertise and knowledge of the increasingly popular coding technology.

Over 20 Years of Innovation in thermal Inkjet technology

More than two decades ago, Rotech recognised the potential of thermal inkjet (TIJ) in the packaging industry. Since then, they have been advocating its benefits—clean operation, maintenance-free functionality and ability to produce excellent quality prints.

The evolution of TIJ technology took a significant leap forward around 2008 with the development of inks that adhere to standard packaging materials. Rotech was at the forefront, implementing some of the first installations for printing on blister pack foil and flow-wrapper films.

Expertise and industry-leading support
This leap forward in capability has led to many



other companies adopting the technology as part of their product ranges, with varying levels of knowledge and aftercare.

"Although we all agree that the technology is an excellent choice for various applications, when not installed correctly, or not supported by a knowledgeable team, it could easily be labelled with the same negativity associated with more expensive, service hungry and unreliable technologies." Says Steve Ryan, Sales Manager at Rotech. "This is where Rotech excel, we have industry leading knowledge, extensive experience with installing and supporting these systems across an array of different industry sectors and can provide a full range of system options."

Trusted across the UK

With over 1,000 UK installations under their belts, Rotech are well trusted by manufacturers spanning a wide range of industry sectors. They maintain their position as a first-class supplier of the technology by constantly evolving their install techniques based on extensive industry experience.

Rotech invites manufacturers to engage with their coding experts to discuss unique challenges related to late-stage product customisation. "Our expertise lies in the correct application of TIJ technology to meet customer needs, from printer and ink selection to installation and interfacing," explained Richard Pether, General Manager at Rotech. "Acquiring a printer is easy; getting it to work to its maximum advantage takes expertise."

Solutions for offline coding

Also at the forefront of the Rotech stand, will be a selection of their UK designed and built feeding systems, for applying variable information to packaging off-line.

These feeders are manufactured to handle a variety of flat-form substrates with ease. When paired with a printer and/or labeller, they reliably print and/or label at high speeds, offering a cost-effective solution for coding away from the main production line.

Among the showcased products will be the entry-level RF Lite, a low-cost solution for automating date coding processes, and the newly redesigned RF Auto, a heavy-duty feeder capable of handling products of varying thicknesses. Both systems can be seamlessly integrated with TIJ coders to provide a complete standalone solution.

www.rotechmachines.com

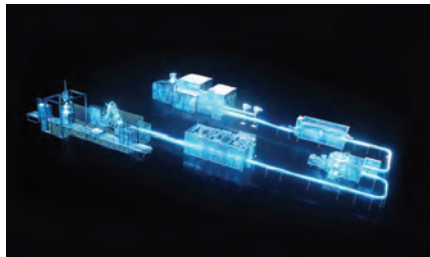
SIDEL E84

Supercharge production efficiency with Sidel's dynamic packaging solutions

Sidel's advanced agile packing and palletising solutions will be showcased on stand E84 at the PPMA Show.

PPMA is the UK's leading exhibition for processing and packaging machinery, attracting engineers, production and processing specialists, project managers, and buyers.

Sidel will be showcasing on-stand agile packing



and palletising solutions designed for the food, home, and personal care (FHPC) sector, alongside innovative turnkey packaging solutions.

"Explore Sidel's packaging expertise at PPMA 2024 this September," comments Bastien Carcenac, Account Manager of Sales for FHPC UK. "Improving line performance is no easy task, but Sidel's solutions can help manufacturers reduce downtime and operational costs while adapting to market demands – supercharging efficiency."

Agile packing and palletising solutions

Sidel will present agile packing and palletising solutions tailored to meet the evolving needs of modern manufacturing environments, highlighting advanced automated machines such as the RoboAccess_Pal S and the CoboAccess™_Pal. Both machines replace manual palletising with short payback, typically in 1-2 years, ensuring a quick return on investment.

The RoboAccess_Pal S handles up to 2,400 products per hour, delivering high performance and flexibility in a compact footprint. This solution maximises space utilisation achieving speeds of up to 12 cycles per minute and accommodating a case payload of up to 25 kg.

The CoboAccess_Pal™ enhances working conditions and maintains high-level safety standards. These solutions are engineered to optimise the end-of-line packaging process.

From standalone to turnkey solutions for wide production rates

At the show, discover how the Sidel range of packaging solutions is adapted to all production rates, ensuring the flexibility needed to meet diverse industry demands. As a single supplier of advanced packaging technologies, Sidel ensures seamless system integration with its complete packaging lines, optimising overall production efficiency. For those looking to enhance specific production areas, Sidel's standalone machines offer high performance and flexibility.

Bastien Carcenac concludes: "Sidel's offerings cover all aspects of the packaging process, from PET blowing to filling, labeling, packing, and palletising. This integrated approach enables Sidel to deliver tailored solutions that meet the unique needs of each client's packaging requirements, space constraints, and production speeds."

www.sidel.com

WATSON-MARLOW E80

Watson-Marlow to showcase diverse product range at PPMA

Sciad Communications / Watson-Marlow Fluid Technology Solutions (WMFTS) / Watson-Marlow Fluid Technology Solutions (WMFTS), a leader in peristaltic pumps and associated fluid path technologies, will showcase its diverse product range during PPMA at the NEC in Birmingham, UK, from 24 – 26 September.

Located at Stand E80, WMFTS will demonstrate its peristaltic and sinusoidal pumps which enable companies to optimise efficiencies and increase productivity while reducing energy costs, water use, and waste with shear-sensitive pumping.

Visitors to the WMFTS stand can learn how Certa Sine® pumps from MasoSine, maintain yield while increasing output in food and beverage, pharmaceutical, biotechnology and cosmetics applications. Due to its one shaft, one seal design, Certa is considerably more energy efficient than other positive displacement pumps.

The Qdos® range of chemical metering and dosing pumps offer reliable and cost-effective performance for water and waste treatment in a wide range of food and beverage processing plants and applications. Qdos H-FLO, the latest addition to the range, is designed specifically for higher flow rates up to 600 L/hr.

Other products on the stand will include high-purity Aflex PTFE flexible hoses with best-in-class kink resistance for the most challenging applications, and a 530 series cased pump designed to deliver unrivalled accuracy with fluid fully contained and an intuitive user interface.

Learn how we can support your process throughout upstream, downstream and final fill/finish life sciences applications with our benchtop peristaltic filling machines, scalable peristaltic cased pump range, and PTFE flexible hoses.

On display at the Watson-Marlow stand during PPMA will be:

- Certa Sine® pumps from MasoSine, part of WMFTS, maintain yield while increasing output for food and beverage, pharmaceutical, biotechnology, chemical and cosmetics applications. MasoSine recently expanded its Certa Sine pump range with a new space-saving model, the Certa Compact.
- High-purity Aflex PTFE flexible hoses offer best-in-class kink resistance for the most challenging applications.
- The Qdos 120 chemical metering and dosing pump cuts costs through higher precision metering, with an accuracy of $\pm 1\%$ and repeatability of $\pm 0.5\%$ in dosing.
- Watson-Marlow 530 and 630 cased peristaltic pumps, which have a gentle action that is ideal for pharmaceutical applications. The superior flow stability of Watson-Marlow cased pumps provides accurate and repeatable process control, which prevents non-conformance and maintains GMP compliance.
- Flexicon PF7+ is a benchtop peristaltic dispensing pump developed for accurate and reliable manual filling of sensitive fluids in GMP production and cleanroom environments. The closed fluid path removes any risk of cross contamination, making the PF7+ ideal for aseptic filling.
- The Flexicon Flexfeed 30 (FF30) is a bottle handling and capping machine for bottles up to 50 mm in diameter. In combination with the PF series, liquids can be filled automatically in volumes from less than 0.2 mL to approximately 100 mL.

John Rowley, Sales and Business Development Manager, Food and Beverage Sector at WMFTS UK, said: "Our team of seasoned experts will be available to share valuable insights and address any questions at PPMA 2024. Whether you're seeking efficiency improvements, sustainability solutions, or process optimisation, we're here to assist. Visit our stand at PPMA and discover how our fluid path technologies can enhance your operations."

Visit Stand E80 to discover how WMFTS supports the advancement of companies in life sciences and process



industries from end to end.

PPMA claims to be the UK's largest trade event for processing equipment, packaging machinery, industrial robots and machine vision systems.

WMFTS is a wholly owned subsidiary of Spirax Group (Spirax-Sarco Engineering plc), with 47 operating units worldwide (December 31, 2023).

www.wmfts.com

YORKSHIRE PACKAGING SYSTEMS StandE20

The whole range of packaging solutions at PPMA

Shrink wrapping, ecommerce bagging and packaging materials will all be represented at the Yorkshire Packaging Systems (YPS) stand at this year's PPMA Show.

Stand E20 will be displaying two very different shrink-wrapping machine options. Both achieve impressive production speeds resulting in high throughput.

For display applications, an automatic I-sealer will be presented, which produces glossy, wrinkle-free, shelf-ready packaging. The model displayed features a servo-driven sealing jaw for precise movement which increases line speed whilst achieving an excellent aesthetic finish.

A side-feed sleeve wrapper, ideal for transit wrapping applications, will also be on show. The ultimate in flexibility, it can wrap multipacks or singles, trayed or trayless collations, with minimal disruption when changing between pack types.

Joining the two shrink wrappers will be two vertical bagging machines, which can maximise throughput for operations preparing products for mailing. They feature advanced technology including integrated data banks, labellers, scanners, and printers (including direct on-bag printing) for a secure all-in-one solution.

On show side by side, one will be running paper and the other polybags, demonstrating the different material options available. The stand will also feature YPS' new materials display, showing a selection of the huge range of films and ecommerce bagging options that the company holds in its extensive warehousing facility. The company is expecting that the new display will be a talking point for those interested in exploring their packaging material options in tandem with their machinery requirements.

www.yps.co.uk



OCTOBER / NOVEMBER 2024

Injection moulding
Steam processing technology
Bagging technology
Ready meal packaging
Food safe lubricants
Cryogenic freezing
X-ray inspection advancements
Robotic automation
Barrier films
Beverage processing techniques
Waste management
Closure technology
UV/EB technology
Food grade flooring innovations
PET technolog

PREVIEWS:
ALL4PACK 2024

Deadline: 11 November 2023

DECEMBER 24 / JANUARY 2025

Vision systems
Freeze drying
Thermoformed packaging
Colour sorting
Dairy packaging
Waste management
Injection moulding
Food safe lubricants
Food traceability
Conveyor belt systems
Labelling solutions
Robotic automation
Checkweighers
Bar coding
Dairy packaging

PREVIEW:

Deadline: 19 January 2025

FEBRUARY / MARCH 2025

Strapping machines
Dairy packaging
X-Ray inspection
Vacuum packaging
Bag-in-box technology
Flooring innovations
Food traceability
Labelling solutions
Closure technology
Ready meal packaging
Thermoformed packaging
Embossed packaging techniques
Waste management
Robotic automation

PREVIEW:

Deadline: 10 March 2025

APRIL / MAY 2025

Packaging coding management systems
Stainless steel bespoke products
Vacuum pouch technology
Weighing technology
Ready Meal equipment
UV/EB technology
RFID (Radio Frequency Identification)
Waste management
AI technology
Tray erectors
Food traceability
Labelling solutions
Robotic automation
X-ray inspection systems

PREVIEW:

Deadline: 12 May 2025

JUNE / JULY 2025

Vacuum packaging
Sensors for packaging
Waste management
Computer software
Food traceability
Closure technology
Ready meal packaging
Thermoformed packaging
Barrier films
Closure technology
X-ray inspection systems
Labelling solutions
Strapping machines
AI technology
Recycling technology

Deadline: 7 July 2025

AUGUST / SEPTEMBER 2025

Strapping machines
Dairy packaging
X-Ray inspection
Vacuum packaging
Waste management
Bag-in-box technology
Flooring innovations
Closure technology
Ready meal packaging
Thermoformed packaging
Food traceability
Bagging technology
Labelling solutions
Weighing technology

PREVIEWS:
PPMA 2025
drinktec 2025

Deadline: 1 September 2025

Lyras pioneers a new method to produce native high-value proteins directly from skimmed milk

Lyras A/S has made a significant breakthrough in food technology by demonstrating that native high-value proteins can be preserved in skimmed milk using their innovative raslysation process. This development allows the preservation of these valuable proteins without significant changes to their nutritional composition, ensuring higher quality and yield without the damage typically caused by heat treatment.

"It is well-known that heat treatment can reduce the functionality and quality of these high-value proteins, making them less effective for use in food products. Even mild heat treatments can negatively impact the yield and quality of these proteins. With the confirmation of the "Not Novel" status for UV-treated skimmed milk and the EU Commission's support, Lyras can now offer a method that significantly increases the yield and maintains the quality of extracted proteins without the risk of heat-induced damage. These proteins are especially sought after because they retain their natural properties and high quality, making them ideal for use in a range of food products, including infant formula, and dietary supplements" says Ole Knudsen, Food Legislation Specialist, Lyras A/S.

Approved to replace traditional pasteurization

Following a thorough review, the



Danish Food Authorities have confirmed that UV-treated skimmed milk, processed using raslysation, does not fall under the Novel Food category defined by EU Regulation 2015/2283. This "Not Novel" status allows unrestricted use

of raslysed skimmed milk in food production without additional approvals.

In addition, the EU Commission, represented by Directorate-General for health and food safety (DG Sante), has confirmed that raslysation can replace traditional pasteurization for microbial control in processing proteins like Lactoferrin. This approval also extends to the production of other essential milk proteins, such as Whey Basic Proteins.

Raslysation can be applied at various stages of the production process, either before the extraction of proteins from the skimmed milk, during the extraction process, or after the extraction of proteins have been extracted. The process is versatile and is easily adaptable to meet the specific needs of different products, with settings such as flow rate and UV intensity adjusted accordingly.

Visit our stand D60 at PPMA 2024 to find out more.

Lyras A/S has also been nominated for Environmental Initiative of the Year at the PPMA 2024 Awards

For further info, please contact Lyras at contact@lyras.dk mail and phone +45 3939 3535.



www.lyras.dk



Facts about Lyras and raslysation

Lyras has developed the technology raslysation, which inactivates microorganisms in beverages and other opaque liquids using UV light. With raslysation, between 60 and 90% energy and 60 to 80% water are saved compared to traditional pasteurization.

If a dairy site producing 40 tons of whey per hour switches to raslysation instead of traditional pasteurization, it will emit approximately 731 tons less CO₂ per year (based on EU averages).

Raslysation uses a UV light source equipped with a light filter that allows a specific spectrum of light to pass. Liquid is passed by the light in a controlled movement, generating turbulence so all microorganisms are forced into the light. This effectively inactivates all unwanted microorganisms. At the same time, more of the original taste as well as vitamins and proteins are preserved.

Ishida delivers perfect pasta weighing in small batches

The Ishida multihead weighing technology has enabled Swiss pasta manufacturer Pasta Premium to cope with both growing sales and a move to paper bags, with three new Ishida weighers demonstrating impressive flexibility in the handling of small batches and allowing fast changeovers.

In line with its corporate sustainability goals, Pasta Premium has introduced paper bags for its Bschüssig pasta brand. This change in packaging, coupled with an increase in demand initially triggered by the Covid19 pandemic, led to the need for new packaging lines.

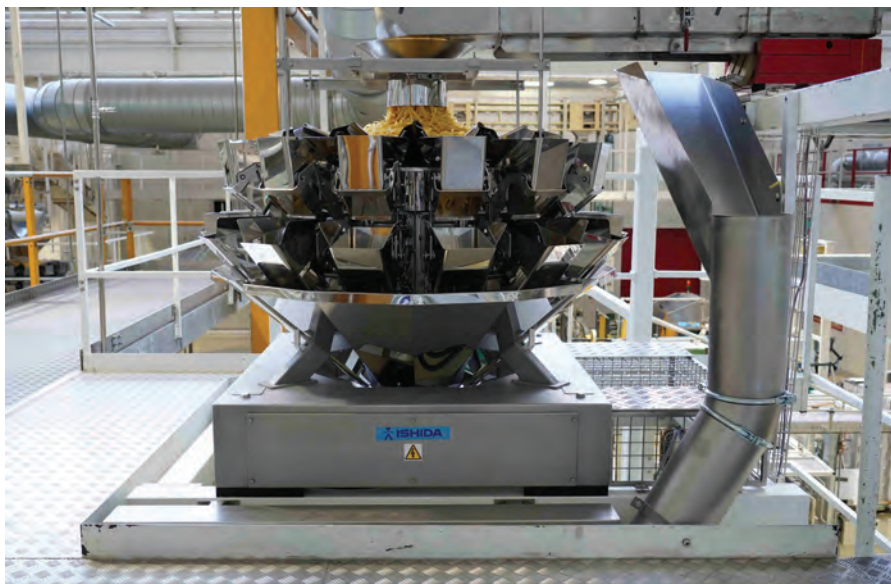
As part of this, the company selected Ishida's mid-range multihead weigher, the CCW-RVE, which is ideal for free-flowing dry products such as short cut pasta, achieving outstanding accuracy at medium to high speeds. And with many companies now switching to more sustainable forms of packaging, Ishida weighers are able to handle latest formats including recyclable film and paper versions.

"We wanted to use Ishida multihead weighers for packing our pasta because we have already had very good experiences with previous Ishida models," explained Simon Hofer, Head of Technology at Pasta Premium.

In addition, reliable technical support has always been provided by Ishida's local distributor, Itech AG in Rotkreuz. As a result, Pasta Premium commissioned Itech to design a packaging solution that included the Ishida weighers.

Two 14-head Ishida CCW-RVE weighers are handling short pasta at target weights from 100g to 450g. Speeds are up to 35 bags per minute, which is well within the capabilities of the weighers for this type of application, with accuracy to within 1g.

The pasta is fed through an inlet chute onto the weigher's dispersion table. A loadcell regulates the feed quantity, and individually controlled radial feeders convey the product evenly to the pool hoppers. The sift-proof pool and weigh hoppers maintain excellent product



control for even very small pieces of pasta.

It takes just a fraction of a second for each weigher's microprocessor to calculate the combination of weigh hoppers that comes closest to the target weight, with advanced automatic feeder adjustment and 5-stage digital filtering enabling them to operate with outstanding accuracy.

The pasta is then discharged directly into the paper bags via discharge chutes that incorporate anti-swirl fins to ensure a fast and accurate product transfer.

The third CCW-RVE model in operation at Pasta Premium is a 14-head GS (Gentle Slope) model, which is used for more delicate pasta such as tagliatelle and pasta nests. Developed especially for the high-performance and gentle weighing of fragile products, the CCW-RVE-GS features shallow angles and reduced drop distances between feeders, hoppers and discharge chute, a gentle slope

discharge chute with anti-swirl fins, and a ring shutter to prevent product collisions in the discharge chute. These features ensure that the delicate pasta transitions smoothly through the weigher and that product breakage is reduced to an absolute minimum.

The GS model runs at up to 28 weighments per minute, again with an excellent weighing accuracy of 1g per bag.

The three pasta lines are currently used in a two-shift operation. "All three Ishida weighers are proving to be highly reliable with only a minimum of maintenance required," said Simon Hofer.

The flexibility of the weighers is another major advantage. "Our company specialises in small batch sizes, which means we have to make a lot of things possible in a very short time," he explained.

The three Ishida weighers facilitate this, allowing fast and frequent changeovers between more than 100 products by simply calling up the correct preset on their touch screens. The weighers are also very easy to operate, and the cleaning process takes very little time.

The team at Pasta Premium is very satisfied with the investment in Ishida weighing technology. "The multihead weighers help us to produce and pack small batch sizes efficiently and to secure a niche in the highly competitive pasta market," said Simon Hofer. "The reliability and durability of the weighers and the long-term availability of spare parts also fit in with our sustainable corporate culture."



www.ishidaeurope.com



How to free up your cleaning time and be more productive without risking food safety

Divosan Dew's innovative new technology can improve standards, save you time, reduce your water usage, and help meet your production demands.

Food safety is critical to the success of your business. Yet, in any drive to remain competitive, you could be sacrificing food safety to pressures to achieve more efficiency, sustainability, and productivity.

More with less increasingly defines your production day. Your goal? More productivity, but achieved in less time, using less chemicals, and less water.

An impossible challenge?

Sometimes it feels an impossible challenge. Your hygiene program is already designed to meet/exceed regulatory standards necessary to ensure food safety.

However, with water scarcity, climate change, and new product expectations, the requirements of retailers, consumers, and regulatory bodies are also changing, driving demands for higher standards. The understanding is that this can be done with safer chemistry, lower use of resources, and in less time.

Is compromise the answer?

You have three options – none of them ideal.

- You can meet higher standards with specific chemistry, increasing rinsing time and water consumption.
- You can meet water savings targets, risking residues and wastewater costs.
- You could aim to save time, and risk impacting hygiene standards.

Jeopardizing hygiene standards in the pursuit of resource savings and production time, can easily lead to lower quality products, consumer dissatisfaction, and product recall.

Resistant to change?

If you're reluctant to change traditional cleaning processes you're limiting your potential to meet demands, and relying on outdated practices that deny new technology benefits.

Overcoming the - "this is the way we have always done it" – hurdle, takes training and the inclusion/participation of employees in the process to make the change happen successfully.

Achieving the right balance requires an innovative solution that challenges traditional cleaning procedures, while harnessing the power of nature to deliver the results you need.

No rinse, no residues

Cleaning procedures have always incorporated rinse steps. Pre-rinse, between steps, and a final residue removal rinse before production commences.

What if a final rinse isn't necessary? What if instead, you use naturally occurring ingredients in our biocides to remove the requirement for rinsing? What if you could improve hygiene results and eliminate the risk of biocide residues?

Take back cleaning time for production

Divosan Dew's innovative approach enables these choices. It's formulation offers a better way, removing requirement for a final rinse, with no risk of chemical residues associated with traditional biocides based on Quaternary Ammonium Compounds, Hypochlorite, or Aklamines.

Realizing water savings is now a priority for any responsible producer. Divosan Dew's rinse-free application and streamlined process naturally saves water and time, with benefits from reduced wastewater, and less chemical components requiring water treatment.

Your cleaning cycle cuts into available production time with significant cost, especially if you have capacity constraints. Divosan Dew

releases time back from your cleaning schedule, turning it into profitable production capacity, without impacting food safety.

Up to 20% savings

One of Diversey's partners – a European-based Protein processor – is enjoying Divosan Dew's reliable and substantial savings:

- Up to 20% time saving – equivalent of 27 hours per week.
- Up to 20% water saving – resulting in 48,000 litres per week.
- Up to 20% wastewater saving – making 48,000 litres per week.

A controlled change

Changing to Divosan Dew is a controlled and thorough process leading to technological benefits, and peace of mind knowing you have the best current process for your specific circumstances.

Partnering with Diversey's extensive experience, application support – and our determination to deliver the optimum hygiene results and reduce your sustainable footprint – you and your process are in the safest hands.

You can meet production requirements, stay competitive, and reduce your consumption of resources and time – all without risking your crucial food safety standards.

Diversey - Meeting Tomorrow's Challenges. Today



<https://www.solenis.com/en/dew>

Prepare to automate: 6 design tips to futureproof your production



Oliver Selby
Head of Sales
FANUC Europe

With 20 years' experience in factory automation, Oliver Selby brings a wealth of industry and product knowledge to UK manufacturing and engineering. He is passionate about strategically transforming the UK's automation and manufacturing position on the global stage and this can be seen through his customer-first philosophy and drive to improve businesses' efficiency and profitability using modern technology.

Manufacturing is one of the UK's success stories. With an output valued at £224bn¹, we are now the eighth largest manufacturing nation in the world. But our position is vulnerable unless we significantly increase our level of automation.

Helping manufacturers to increase their productivity, reduce waste, improve product quality and alleviate labour shortages, the benefits of automation are myriad. And as the only G7 country to sit outside the top 20 in terms of robot density (we are actually 25th in the IFR global robot league table), accelerating our automation uptake is essential if we are to retain our place as a leading manufacturing nation.

It is therefore important that when designing a new product, planning a new production line or upgrading your existing facility, automation is factored in from the very start of the process, not just as an afterthought. Not only does this keep down costs, it also ensures that any automation will be right first time, minimising downtime, boosting productivity and resulting in a solution that is fit for purpose.

Here, Oliver Selby, Head of Sales for FANUC UK, outlines six key design considerations for seamless automation integration...

Embrace the automation process

It may sound obvious, but keep front of mind the fact that your product's manufacturing process will need to benefit from automation. This can generally only be done by incorporating automation into the design of the product, whether that's by giving the part a feature that allows it to be picked up by a robot, located or inspected by a vision system, or allowing access for a welding torch or fixturing, for example.

This mindset also translates to the wider production line. We see products designed using multiple materials, joining techniques and production methods which won't all necessarily work together to produce something that is easily automated, but which designers are reluctant to give up. However, it can be better to take a hit on one material or process to make things easier to automate, thereby reducing overall production costs.



Incorporate automation into the design of the product, whether that's by giving the part a feature that allows it to be picked up by a robot, located or inspected by a vision system.

Prioritise parts

Focus on part delivery methods within the complete solution. Often, customers will come to us looking for an automated solution, but with their component parts delivered in no ordered way. As much as 20-30% of the cost of the project can be spent on getting those parts located or fixtured and ready to process before the real automation process can actually begin. It makes more commercial sense to keep parts in order, whether that's in a nested box, on a conveyor or in a stack.

Also think about part handling and fixturing. Significant costs could end up being channelled into part fixturing – even more so if you are working with a range of parts due to multiple fixtures. A good example of best practice here is to focus on one-way assembly; for example, where parts stack on top of each other to create the complete product or common part features that allow common fixturing.

Consider TCO

Concentrating on the wrong drivers for automation is a major error but one that we sadly see all too frequently. Some customers are more focused on fitting an automation solution into a defined payback period (often under two years) instead of looking at the value it will bring to the business over its lifetime. A total cost of ownership model is a far better measure. Purchase price only accounts for between 15-25% of the total cost of ownership; the remainder is made up of factors such as maintenance, energy usage, repairs, and even end of life. Measuring TCO rather than ROI will ensure you get the right automation solution for your business, resulting in real long-term value.

Remember the process, not just the consumer

It can be tempting when developing a new product to prioritise what's easiest for the consumer, without realising that this may negatively impact the automation process. A prime example of this is shelf-ready packaging. The current trend within food manufacturing for front-facing packaging with tear-off flaps or loose fitting lids allows retailers quick and easy restocking of shelves. However, this seemingly simple change in packaging design has made it extremely difficult for automation to be exploited for end-of-line palletising, as the loose fitting lid or tear-off flap is not conducive to staying in place. Therefore, before making any packaging changes – no matter how seemingly minor – think carefully about how they may impact your ability to automate, and the effect this will have on production efficiency and labour demand.

Talk to automation suppliers

Engage with automation suppliers as early as possible. At FANUC, we are more than happy to support designers that are beginning their journey towards automation and will readily provide guidance on what the process is going to involve. We've done this countless times throughout the years as different sectors have started to embrace automation – from manufacturers of low-cost products to high-value goods; companies in the food industry; and more recently, with EV battery manufacturing for the automotive sector. We have rounded experience across lots of different applications within a wide range of industries that we are happy to share, and which designers can learn from.

Try before you buy

Finally, as in many industries, some automation suppliers are now starting to offer



Robots as a Service (RaaS) is a subscription-based option that enables manufacturers to pay a set fee over a specified period of time, and effectively lease a robot to use in their facility.

low-cost/low-risk routes into automation for companies taking their first steps into automation. Robots as a Service (RaaS) is a subscription-based option that enables manufacturers to pay a set fee over a specified period of time, and effectively lease a robot to use in their facility. The limitation of this offering is that it will only suit certain simple applications, for example, palletising, or particular welding options. The upside is that the robot can be repurposed for multiple product types – palletising a box of cakes is effectively the same process as palletising a box of dishwasher tables, for instance. Talk to your automation supplier to determine if RaaS could be right for your needs in the short-term – by allowing firms to test the water and experience the benefits before making their own investment, it can represent an affordable route into automation for some first-time users.

In conclusion, when designing or upgrading any production line, make sure to consider automation as one of the cornerstones of your project from the outset. By working with a reputable automation supplier, you can ensure your manufacturing facility is optimised for success, not just for today, but for years to come.

Reference:

1 <https://www.makeuk.org/insights/publications/uk-manufacturing-the-facts-2023/#/>

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The FANUC Corporation is one of the worldwide leaders in factory automation for CNC control systems, robots and production machinery (ROBODRILL, ROBOCUT and ROBOSHOT). Since 1956, FANUC is the pioneer in the development of numerically controlled machines in the automation industry. With 271 FANUC locations worldwide and more than 8,000 employees, FANUC offers a dense network in sales, technical support, research & development, logistics and customer service.

The benefits of bespoke – getting the system you really want



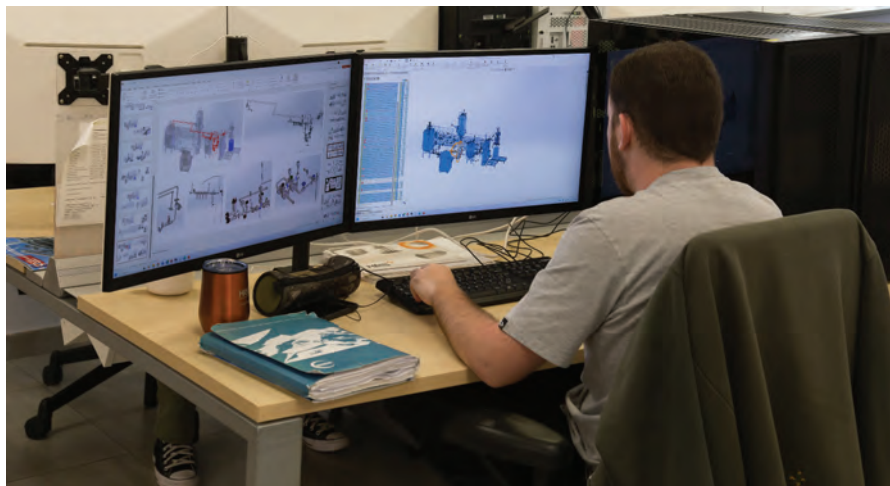
Matt Hale
Global Key Account
Director
HRS Heat Exchangers

From Savile Row suits to luxury cars, kitchen designs to heat exchangers, everyone knows the meaning of terms like bespoke and custom-made: something that is commissioned to a particular specification or made for a particular customer. However, while many equipment suppliers will claim to offer custom-made solutions, just how bespoke are they really?

Rest assured that when it comes to heat transfer, every system and solution designed by HRS Heat Exchangers is completely bespoke. “Custom-made solutions and products are our niche,” says Matt Hale, HRS’ Global Key Account Director. “If a client has a specific requirement in terms of capacity, component choice or a need to locate the system within a particular part of their production facility, we will absolutely work to accommodate their needs.” He compares it to buying a luxury car from one manufacturer but asking for it to be fitted with the wheels from another make. “While we have preferred suppliers that we routinely use, we are quite happy to fit other components if requested,” adds Matt.

Fully flexible solutions

Over the years this flexibility has seen



Once the design is complete, a materials list is produced including all necessary components

HRS Heat Exchangers add to its portfolio of thermal processing systems, from pasteurisers and sterilisers, through to evaporators, aseptic fillers, dehumidifiers, re-melters and more. Even when based around one of HRS’s standard heat exchanger types, aspects such as size, heat transfer, pressure drop, orientation and more will be carefully calculated for each individual job, meaning no two units are ever the same.

It is this flexibility that brings many clients to HRS in the first place, and which leads to the long-term relationship the company maintains with many of them going

forward. Tailoring systems to meet specific briefs also ensures they are designed with efficiency in mind from the outset, both in terms of operational energy efficiency, but also material utilisation and cost.

“There are numerous benefits for our clients from this kind of approach,” continues Matt. “Not least, the fact that you aren’t paying



Marcos Antonio Alarcón
González
HRS Operations Director
HRS Heat Exchangers

for features you haven’t specified or don’t need. It also means you’ll get a solution which is designed to fit into your existing lines in terms of both physical size and connections. You shouldn’t have to adapt your equipment or processes beyond what is normally expected to facilitate the installation of a new system, but that is precisely what some suppliers seem to expect from their customers.”

Complete customisation

Marcos Antonio Alarcón González is HRS’ Operations Director. He explains that it can be difficult for larger suppliers to offer the same levels of flexibility as HRS; as a result, they can be reluctant to move away from standard products.

“Our great advantage is that all our manufacturing, everything we do, is customised,” he explains. “If a client needs to pasteurise 8,000 kg of product per hour, we will supply them with a unit to do just that. Not one unit to pasteurise 10,000 kg or two 5,000 kg units, just because they happen to be what we manufacture. Instead, we adapt our designs to each client, even splitting and interconnecting modules in different locations if necessary.”

The flexibility offered by HRS also means that delivery times are often shorter than the industry standard, even if this requires some forward planning in terms of external



Every HRS system is optimised according to the client’s brief, meaning that each one is different

components, such as pumps and control systems.

"We try to overcome delays with third-party suppliers by pre-ordering components so we can meet our overall target timescales for a project," explains Marcos. "Once the design drawings are complete, we produce a materials list, which goes to the purchase department who buy all the components necessary, which are then delivered directly to the workshop with the drawings ready for manufacturing. To make things smooth for ourselves and the customer, every system is assigned a project manager from our engineering department who has ultimate responsibility, including budget, delivery, timescales, testing, etc."

Choosing the best suppliers

Where there are multiple suppliers for a particular component or piece of equipment, HRS Heat Exchangers analyse all the factors associated with the purchasing decision; not just price, but also availability and delivery timescale, to ensure they get the right item from



HRS creates bespoke systems, such as this ohmic pasteuriser, for clients around the world

the right source.

"Each customer can recommend or directly ask for a particular brand of component or certain materials. As a manufacturer, this can create headaches for us, but it is also one of our major selling points," acknowledges Marcos. "Nearly every order is different to what we have done before, and these challenges and the need for creativity are what our engineers thrive on."

"Occasionally we need to modify our manufacturing process to accommodate such requests, but this also means we are continually analysing what we do and how we do it, tweaking here and there and continuously improving both our products and our systems. To be this flexible, we have to be extremely adaptable."

However it is this flexibility, and the challenge it creates for the HRS team, which ensures their clients continue to get exactly what they need from their heat transfer systems. Whether it is efficiently handling challenging products in the environmental sector or meeting the highest standards of hygiene and traceability for food or pharma products, HRS will continue to create bespoke solutions for its clients around the world to ensure they get the right system for their needs at the first time of asking

HRS
heat exchangers
www.hrs-heatexchangers.com

Located in the UK, HRS Heat Exchangers is part of the EIL Group (Exchanger Industries Limited) which operates at the forefront of thermal technology. HRS offers innovative heat transfer solutions worldwide across a diverse range of industries. With more than 40 years' experience in the food, environmental, pharmaceutical and energy sectors, specialising in the design and manufacture of an extensive range of turnkey systems and components, incorporating our corrugated tubular and scraped surface heat exchanger technology, HRS products are compliant with global design and industry standards. HRS has a network of offices throughout the world: Australia, Canada, New Zealand, UK, Spain, USA, Malaysia and India; with manufacturing plants in India, Spain and Canada.



HRS Heat Exchangers' bespoke approach means that clients with a preference can specify a particular brand for components such as valves and pumps

Regenerative resource optimisation: driving a paradigm shift in manufacturing



Nicole Uvenbeck
Director Factory Sustainable
Solutions and OEM
Components
Tetra Pak

Food and beverage (F&B) manufacturers are currently facing a multitude of operating challenges. Agricultural zones are shifting due to meteorological changes, induced by climate change, the cost of raw materials has skyrocketed and supply chains are experiencing significant disruption. Given these combined external pressures, alongside the need to meet increasingly stringent environmental regulations, manufacturers are looking ever-more closely at what they can do to innovate.

Currently, the manufacturing industry still largely operates according to linear principles and utilises highly resource-intensive practices. What's more, global manufacturing demands are predicted to grow by 400% by 2050, which will contribute to a 55% increase in global water demand alone. Manufacturers must look, therefore, to embrace a more regenerative approach when it comes to resource usage and evolve historically extractive models of business. This will not only help manufacturers mitigate challenging costs, but also help to preserve and protect vital and limited natural resources.

The benefits of resource optimisation

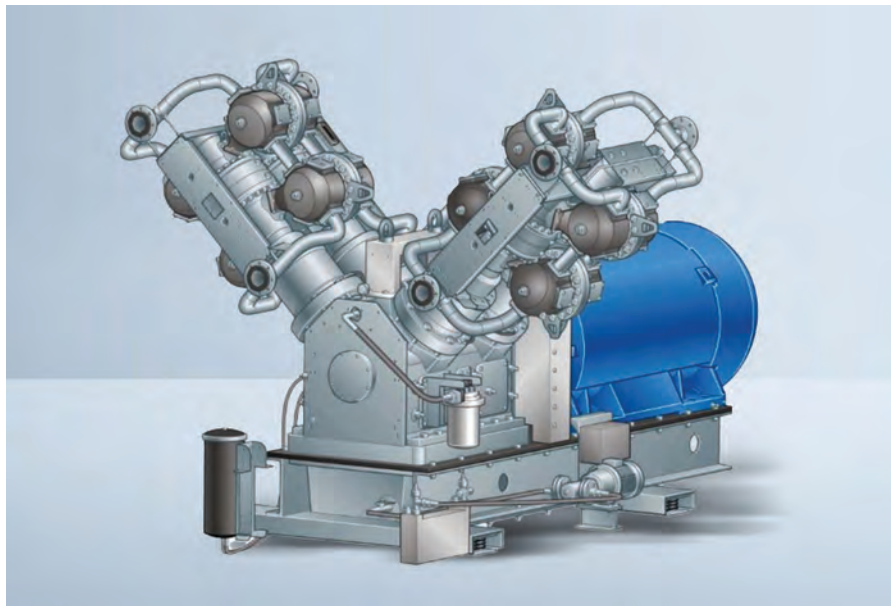
Effective resource optimisation mirrors a circular approach, which emphasises the restoration and re-use of product, materials and energy. In other words, it encourages manufacturers to consider how it can put natural resources back into the value chain.

By reducing water, energy and fossil fuel wastage, manufacturers can reduce fuel consumption, greenhouse gas (GHG) emissions and water use – lowering operational costs, which is something every company is striving for in this current economic climate. Greater and more consistent resource optimisation also has the added advantage of meeting sustainability ambitions and ensuring compliance with new environmental regulations.

Optimising every kilowatt and litre

Improving resource optimisation and recovery requires new and innovative technologies, to ensure that every kilowatt and litre is re-used. At Tetra Pak, our dedicated 'Factory Sustainable Solutions' offering provides food and beverage producers with holistic and tailored support to integrate such technologies into their plants.

Energy recovery, for instance, can be implemented via high temperature heat pumps that can upgrade waste heat to use elsewhere in the factory. HighLift™ heat pump technology can be incorporated into operations to facilitate the re-use of waste heat to produce steam



across plant equipment. Such technology can also work in conjunction with other solutions, such as solar thermal collectors, which utilise the sun as an unlimited source of clean and renewable energy, to power the delivery of hot water and steam.

Meanwhile, water and cleaning chemicals can be recovered for re-use via filtration technologies, such as nanofiltration. Our application of Cleaning-In-Place (CIP) technology – the method used to clean the interior of food manufacturing equipment – uses nanofiltration to separate water and caustic solutions, leading to a 90% recovery of total spent CIP liquid.

However, to enjoy the benefits in full, manufacturers should consider a holistic approach to resource recovery, ensuring that resources are conserved at every level of production – in a way that makes good business sense.

Seeing the forest for the trees

Historically, the manufacturing industry has adopted a piecemeal approach to resource optimisation. Organisations have largely focused on improving specific machines or lines, rather than considering factories in their entirety, as complex, interconnected systems.

But the time has come for manufacturers to look at the bigger picture. Rather than investing in improving one single aspect of production, to then lose these savings further down the line, producers must look instead to factory-wide optimisation, to ensure that every kilowatt and every litre goes as far as it possibly can.

What a factory-wide approach looks like

Ultimately, to achieve resource optimisation across factories, an overarching solution must be put in place. This solution should inform

all operations across production lines, incorporating different elements which can be dialled up or down and adapted depending on customer needs.

Individual solutions, such as these, should fit together like a jigsaw puzzle, and work alongside each other for a pan-factory transition to resource optimisation. It is also essential that these capabilities can be integrated into existing lines without jeopardising product quality and safety or disrupting workflows.

Looking forwards

Implementing comprehensive resource optimization in F&B manufacturing, therefore, requires tailored, integrated solutions that can be adapted to fit varying production needs. This ensures efficiency without compromising product quality or safety. By taking a holistic approach and using integrating technologies like heat pumps and nanofiltration, manufacturers can maximize resource use across their operations.

Ultimately, this approach to manufacturing can not only help manufacturers to meet regulatory requirements but also positions companies at the forefront of sustainable innovation and cost optimisation. It is a proactive step towards building resilience in supply chains and operations and making the most of scarce resources to support a more sustainable future.

 **Tetra Pak®**
PROTECTS WHAT'S GOOD

www.tetrapak.com

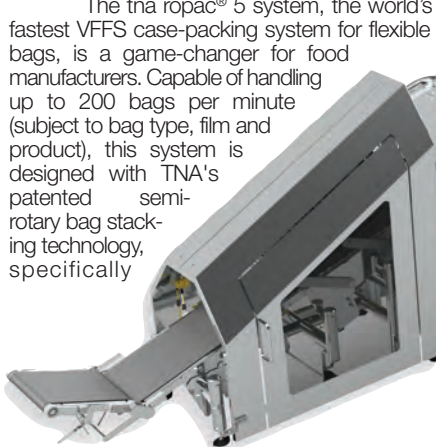
Revolutionising secondary packaging

Majans boosts throughput by 140% with tna ropac® 5

GlobalData's latest Industry Insights¹ cite restrained hedonism as one of the top food trends. This concept refers to consumers' desire for better-for-you yet comforting and tasty options. In response, food manufacturers are reducing portion sizes to provide consumers with their favourite treats in a healthier way. For instance, a 20g bag of crisps has been downsized to 14g. This trend is putting significant pressure on manufacturers to produce these smaller bags efficiently and with minimal waste, highlighting the need for advanced packaging solutions.

The tna ropac® 5 system, the world's fastest VFFS case-packing system for flexible bags, is a game-changer for food manufacturers. Capable of handling up to 200 bags per minute (subject to bag type, film and product), this system is designed with TNA's patented semi-rotary bag stacking technology, specifically

but through working with TNA Solutions the company has ensured that future increases have been firmly factored into the equation. Since its introduction, throughput performance has increased, and uptime has improved. From a sustainability perspective, the tna ropac® 5 is also able to accommodate the company's plans to



catering to the packaging needs of small-to-medium, pillow-style bags. What sets the tna ropac® 5 apart is its user-friendly design and simplicity of operation. Featuring a bag conditioner, case packer, case erector, and checkweigher, the system's tool-less changeovers allow for quick and hassle-free adjustments. Its compact design, at a width of only 1,220 mm, and optional twin-packer configuration ensure it fits seamlessly into various production environments. By leveraging innovative semi-rotary stacking motion, the system minimises both product breakage and machine downtime, enhancing the overall efficiency of the production line.

Majans – an Australian snack producer known for its diverse range of 53 products, including nuts, chips, and other snack items – boosted its throughput by 140% in just 12 months with the tna ropac® 5. The company produces over 2 million cases of snacks each year. It has ambitious growth plans and a tough labour market and volatile supply chains to navigate. "Introducing TNA's case packing systems has enabled us to improve operational efficiency, redistribute manpower and future-proof our operations as we look to continue our growth path," comments Andrew McManus, Manufacturing Manager at Majans.

Majans currently uses around 70% of the tna ropac® capacity of 200 bags per minute,

move to paper-based packaging in 2024, supporting its sustainable development plans without impacting production speeds.

"Just five years ago, Majans regularly had between 28 and 35 people on a single shift, bagging, mixing and case packing," continued Andrew. "Today, with the help of TNA Solutions, that same factory operates with just 10-11 people per shift at outputs up to 6.9 times greater than before the automation process began. Casual jobs have been transformed into stable, full-time employment contracts, and technicians and maintenance crews have also been upskilled to effectively service and support these systems at a higher technology level."

Speaking about the strategic partnership between the two companies, Thiago Roriz, Chief Operating Officer at TNA Solutions, said: "In recent years, we have further strengthened our market leadership through sustained innovations, delivering true business value to our valued customers, such as Majans. We are extremely grateful to Majans for choosing us as their trusted partner, to support their goals as they focus on their expansion strategy."

According to MarketsandMarkets, the global savoury snack products market size is estimated to be USD 203.9 billion in 2022 and is projected to reach USD 263 billion by 2027, recording a CAGR of 5.2% during the forecast period in terms of value. As the market expands, the importance of efficient and innovative packaging solutions, such as case packing, becomes increasingly critical. By leveraging advanced technologies, TNA Solutions continues to set new benchmarks in efficiency and productivity. The success story of Majans serves as an inspiration for other manufacturers looking



to modernise their operations and achieve substantial growth.

Reference: 1 GDCG240008HT - February 14, 2024



www.tnasolutions.com

TNA Solutions is a global leader in food processing and packaging solutions, committed to helping people succeed responsibly in a changing world. With over 40 years of experience, TNA's global team of experts have installed more than 14,000 systems in over 120 countries. The company creates and sustains solutions that help customers realise goals and exceed their expectations, with performance, responsibility, and a customer-centric approach at the core of the business. A collaborative, consultative approach ensures measurable results and lasting success, with solutions designed to evolve and perform over time. As an inclusive partner, TNA supports a growth agenda that goes beyond business, emphasising its commitment to people, prosperity and the planet in harmony. TNA is a powerful advocate of social justice, and aims to support children in disadvantaged communities through education, health-care, and social enterprise programmes, through the humanitarian initiatives undertaken by the Nadia and Alf Taylor Foundation.

TNA Solutions: feeding ambitions

Maximum safety in food production thanks to the eSIGN LED signal tower

Safety and quality are paramount in the production, processing and packaging of food. Compliance with hygiene regulations and the guarantee of first-class end products is a top priority. Consumers expect high-quality and hygienically flawless products, while manufacturers rely on smooth, process-optimized and efficient production.

An important aspect of this is the detection of foreign bodies and contaminants that could impair the quality and integrity of the food. This is where X-ray inspection devices from Sesotec come into play, reliably detecting and identifying foreign bodies in unpackaged and packaged products.

A key component of the X-ray scanners is the eSIGN LED signal column. Thanks to its bright signals, it clearly and reliably displays the current status and thus not only ensures a quick and clear overview of the inspection process, but also enables rapid intervention and reaction in the event of faults or error messages.

Sesotec reliably detects foreign objects

Sesotec was founded almost 50 years ago in Schönberg, Bavaria. The company is a leader in the field of mechanical engineering for foreign object detection, material sorting and analysis and has always been firmly rooted in the Bavarian Forest. Johann Süß has been working as an X-Ray Engineer in the Electrical Design department at Sesotec for five years and smiles: "We work where others go on vacation!"

The company now employs more than 740 people and, in addition to its headquarters in Germany, is represented by a total of six subsidiaries in Singapore, China, USA, India, Canada and Thailand, six foreign subsidiaries in Italy, France, Spain, Poland, the Czech Republic and Malaysia, as well as over 60 partners in all major markets around the world.

Maximum safety thanks to X-ray scanner

At Sesotec, the focus is on top quality combined with passion and technological progress. "It is our goal and our aspiration to be able to offer every customer a tailor-made solution that not only meets their requirements, but exceeds them," says Johann Süß. "On this basis, we have developed an X-ray inspection



Interview partner Johannes Süß is the first point of contact for production at Sesotec and acts as a "problem solver". Among other things, he draws up circuit diagrams and parts lists, selects suitable e-components and implements the requirements that customers bring to the company. He is also responsible for innovations at hardware level and the further development of the devices.

system specifically for users in the food industry that immediately detects foreign objects in unpackaged products clearly, quickly and reliably."



X-ray scanner incl. LED signal light



The "RAYCON D+ HX LW Hygienic" X-ray inspection system not only offers maximum performance in the inspection of unpackaged food and bulk goods, but also meets the highest standards, complies with all important food industry guidelines and applies the principles of hygienic design. "This combines highly efficient foreign body detection with maximum user-friendliness and hygienic design," says Johann Süß. "And reliable protection against complaints and recalls can be ensured."

Clear signals to indicate faults

The way the RAYCON D+ BULK series works is very simple: the bulk materials are distributed evenly across the entire width of the conveyor belt via an integrated feed hopper and inspected. The X-ray scanners not only detect metals, but also contaminants such as glass, ceramics, raw bones, PVC and stone.

"As soon as the scanner detects a foreign object - no matter how small - it is sorted out. The system stops immediately in the event of an "error status" and the signal light clearly indicates this," explains Johann Süß. "The



yellow light of the eSIGN LED signal tower cannot be overlooked. This allows the machine operator responsible to react immediately and not only prevents contamination of the food, but also avoids long downtimes. This saves time, money and increases productivity!"

Hygienic design - down to the last detail

The materials of all components of the RAYCON D+ HX LW Hygienic are designed for the high protection class IP69 so that they can be cleaned repeatedly and intensively without abrasion. These requirements were also placed on the signal towers that were to be used.

"For our X-ray scanners, we were looking for a light that not only had a high degree of protection, but also complied with all applicable regulations in the food sector and was constructed in accordance with hygienic design guidelines." He continues: "We have already been using various signaling devices from WERMA for many years. In the course of this project, however, we also looked at solutions from competitors. However, no other beacon was able to meet the high requirements and we are very pleased that we have once again found what we were looking for at WERMA."

Gottfried Zeidler works in technical sales at WERMA and immediately introduces Sesotec

to the new, elegant and versatile eSIGN LED signal tower. "This signal tower has been developed, tested and certified according to the highest criteria and bears the "Fraunhofer Tested Device" seal of approval - an internationally renowned test mark for products that have been objectively qualified according to recognized standards and guidelines with regard to their cleanroom suitability," says Zeidler. "In addition, the high degree of protection IP66 / IP69k ensures improved resistance to typical production substances, while UL Type 4X guarantees resistance to UV radiation and environmental influences. Simply the perfect solution for status indication in the food production sector!"

eSIGN LED signal tower - the best signal tower ever with IP 69K

The eSIGN is a shining example of a signal tower with visibly more performance: more colours, more effects, more flexibility and more individuality! Thanks to electrical modularity combined with the latest LED technology, various signaling modes with multiple colours, brightness levels and illuminated images can be implemented - from the classic traffic light display to completely customer-specific settings.

Sesotec uses the version with 9

segments, which display the current status in the colours red, yellow, green and blue over the entire surface. If the red signal lights up, the X-rays are on, green means the food is being inspected, yellow indicates a fault in the system and the blue signal indicates an audit check. In addition, this visual display is reinforced by an audible alarm, which uses an insistent, loud tone to indicate that there is a fault condition, e.g. the inspection is interrupted or the conveyor belt is at a standstill.

"We at Sesotec are delighted with the elegant design, the excellent workmanship and the simple installation and easy integration into our systems," says Johann Süß. "What's more, the eSIGN has all the necessary approvals and the required high degree of protection - simply perfect!"

Johann Süß says: "The bright and loud signal tower shows the current status of our RAYCON D X-ray scanners safely and reliably. Our customers are happy and so are we, of course!"

When asked whether the eSIGN LED signal tower was able to meet expectations, Süß replies with a smile: "100%! The eSIGN is by far the best product for our application!"

www.werma.com

PQ Cube pressure sensor from ifm sets new standards

ifm continues to set the standard in delivering innovative solutions that drive industrial advancement and success with the release of the new PQ series. This groundbreaking product sets new standards in performance, reliability, and versatility, poised to revolutionise various industrial applications.

The PQ is engineered to deliver exceptional precision and performance across diverse sectors. Its advanced design integrates state-of-the-art sensors and automation technologies, making it ideal for use in manufacturing, auto-motive, food and beverage, pharmaceuticals, and more. The PQ's cutting-edge sensor technology ensures real-time data accuracy and rapid responses, enabling industries to optimise their processes and enhance productivity seamlessly.

Alongside its high-precision sensing capabilities for accurate data collection and process optimisation, the PQ offers enhanced connectivity for seamless system integration, allowing it to interface effortlessly with existing systems and infrastructures. Its robust construction ensures it can withstand the harshest industrial environments, providing long-term reliability and reducing maintenance costs. The PQ is exceptionally adaptable, suitable for applications such as quality control, process automation, and safety monitoring, where precision and reliability are paramount.

The PQ's intuitive user interface simplifies setup and operation, minimising the learning curve for operators and technicians. This user-friendly design allows businesses to swiftly leverage the full capabilities of the PQ, enhancing operational efficiency and productivity from the outset.

Join us in exploring the future of sensor technology with the PQ, and see how ifm remains committed to innovation, efficiency, and customer-centricity. Discover more about our products and how they can transform your operations.

www.ifm.com



Making the transition to PVDC-Free packaging

Although PVDC (Polyvinylidene Chloride) coated packaging has been popular in protecting perishable food items for many years, it is beginning to fall out of favour due to environmental concerns surrounding end of life. Here Rafael Zamora, Director of Technology Europe at Selig Group discusses why PVDC is being brought under the spotlight and what the future holds for producers wanting to make the transition to PVDC-free.

PVDC's popularity

In the past, supermarket cheese, meat and snack shelves were full of items packaged using PVDC coated materials. Its popularity with producers and consumers alike has been thanks to its excellent barrier properties against moisture, oxygen and gases and its transparency, allowing for the visibility of the packaged product inside. A staple for producers across the globe looking to package raw food, pharmaceutical, personal care and industrial products, the level of success of the PVDC films market can be seen in its market size, which is forecast to reach USD 2.5 billion by 2027.

PVDC recyclability issues

However, the popularity of PVDC-coated packaging could be on the turn, as larger retailers begin to ban the use of it in their supply chains. The reason for this sea change lies squarely with environmental concerns around its recyclability: when PVDC-coated packaging is mechanically, or chemically recycled chlorine gas can be released when it is heated. And such a release can have several implications.

Depending on the conditions and compounds formed, chlorine release can pose a health risk to any workers in its proximity who are involved in the mechanical or chemical recycling process. Also, chlorine release can lead to environmental pollution if it isn't managed properly. This is because chlorine is a reactive element that can form compounds which may be harmful to the environment. Its need for delicate handling can also mean additional steps in the recycling process are required, impacting further on operational efficiency, cost and complexity.

The move to PVDC-free

Although recycling processes can be modified to minimise chlorine release and manage its capture, larger retailers have been pushing for the removal of PVDC from the equation in their operations for a number of years. In 2018, Ellen MacArthur's Global Commitment initiative reported that 62% of brands, retailers and packaging producers in their group (400+ organisations worldwide) had eliminated or were planning to eliminate

PVDC materials from their portfolio by 2025. The latest progress report by the UK Plastics Pact shows that elimination of PVC/PVDC is now part of the sustainability objectives of most UK retailers by 2025. And in the US, PVC/PVDC has made it onto the US Plastics Pact's Problematic and Unnecessary Materials List. This means that members of the pact – which include the likes of ALDI, Danone, and The Coca Cola company

packaging lifecycle. However, compatibility with recycling processes still depends on a range of factors, such as separation, recycling infrastructure and proper cleaning processes.

Toasting the move to PVDC-free -

The majority of liners on wine bottles are at present made from PVDC. However, as retailer pressure to deliver PVDC-free products increases, wine producers are exploring PVDC-free liner options. Selig is at present helping a range of customers expand to having PVDC-free wine packaging options in readiness to meet retailer demands. This is being done using the PVDC-free OXB+ liner. Designed to deliver the same barrier performance as its PVDC equivalent, tests by the French National Lab have confirmed that making the switch to OXB+ does not affect the quality of the wine in any way.

Selig is also working with other sectors such as producers in pharmaceutical, nutraceutical, household paints and stains and mineral water sectors, helping them prepare for PVDC-free retailer demands. Selig's Tresylene standard OXB version is a PVDC-free liner that delivers the same performance as PVDC liners at a cost-efficient price point. It has outstanding organoleptic properties, so will not transfer any taste to liquids it encounters. This is particularly important for products such as mineral water. The liner also has superior oxygen barrier protection properties compared to PVDC alternatives in dry conditions.

The meat and wine sectors remain perfect examples of how PVDC-free alternatives are making the move away from PVDC smoother. As the pressure to create packaging solutions that are compatible with recycling

processes looks set to increase, the future looks increasingly PVDC-free. For producers supplying to major retailers, it is fast becoming more a question of 'when' not 'if' they make the switch.

For more information on PVDC-free liners visit



- will look to eliminate PVC/PVDC from their operations by 2025. As a result, alternative packaging solutions that are more environmentally compatible with recycling processes and consumers' expectations are being explored.

PVDC-free packaging examples

So, as the tide begins to turn towards PVDC-free, what options do producers have to replace this material?

'Meating' the challenge - The meat industry has turned its attention to the use of EVOH-containing packaging as a PVDC alternative. Standing for Ethylene Vinyl Alcohol copolymer, this high-performance barrier resin delivers excellent oxygen barrier properties and has none of the inherent recycling risks of PVDC. Thanks to its ability to block the transmission of oxygen and other gases, it is ideal for packaging perishable goods such as meat and can be used to contribute to a more sustainable

Selig
group

www.seliggroup.com

Navigating the future of food packaging: Embracing bio-based solutions

Authored by James Nelson, Business Unit Head,
2M Sustainable Packaging Technologies

With sustainability moving from trend to imperative, the food packaging industry faces a critical moment to reassess its dependence on plastics. The combination of regulatory shifts and growing consumer demand for eco-friendly options is accelerating the move toward alternative, bio-based materials. This transformation offers the food packaging sector a chance to innovate and lead the way in creating a more sustainable future.

A regulatory imperative

The urgency of moving away from plastic-based materials is underscored by evolving regulations, especially in Europe. The EU's Green Deal, which aims to make Europe climate-neutral by 2050, is driving substantial changes in how packaging materials are regulated. Among these changes is the reclassification of polymer-coated paper and board as single-use plastics, subjecting them to stricter controls, fines, and bans.

Countries like Germany and the Netherlands are leading this regulatory shift, setting precedents that are likely to influence broader European and global practices. Taxes on virgin plastic use, coupled with the UK's ongoing consultations on banning single-use sachets and its recent bans on plastic straws and stirrers further highlight the growing regulatory momentum towards reducing plastic use. These developments are creating a clear imperative for businesses to adopt sustainable alternatives, or risk falling behind.

Embracing a broad spectrum of sustainable solutions

The broad challenge of replacing traditional plastics in packaging extends across a wide range of applications. This is where companies like 2M Sustainable Packaging Technologies are playing a pivotal role. Sustainable Packaging Technologies is aiming to build a diverse portfolio of sustainable technologies that address the challenges faced across all different types of packaging materials and applications.

For instance, biopolymers are increasingly being recognised as viable alternatives to traditional fossil-derived polymers in a range of packaging applications - from flexible films to rigid containers. These materials are gaining traction due to their ability to deliver the necessary functional properties whilst offering significant environmental advantages such as a reduced carbon footprint and improved biodegradability. The development of biopolymers into Sustainable Packaging Technologies' portfolio is particularly significant. These materials can be easily implemented into existing, established manufacturing processes, including injection moulding, thermoforming, and film extrusion, which are crucial for producing



cost competitive packaging. The development of these novel packaging solutions has been supported by grant funding through associations like Innovate UK and by building collaborative partnerships with research institutions like Warwick Manufacturing Group and innovative start-ups looking to scale new material solutions.

In addition, there is a growing interest in bio-based adhesives that can be integrated into existing packaging manufacturing processes. These innovations are crucial for ensuring that the entire packaging process, from assembly to disposal, is as sustainable as possible. Adhesives are one of the core building blocks of many types of packaging solutions and are often one of the reasons why fibre-based packaging, in particular, face challenges with recyclability or composability due to the fossil-based nature of most products on the market.

A drive towards bio-based barrier coatings

Looking specifically at solutions for barrier coatings in packaging, these have long been dominated by plastic-containing materials and polymers, but emerging technologies are now setting new standards for performance and sustainability.

Based on 15 years of plant protein research at the University of Cambridge, UK innovators Xampla have created a range of plastic-free products called Morro™ materials. Among these is Morro Coating which forms effective barriers against moisture, grease, and oxygen, steering clear of harmful substances such as PFAS (per- and polyfluoroalkyl substances), which are notorious for their long-term environmental and health impacts.

Morro Coating's innovation lies in its use of plant proteins, which self-assemble into supramolecular structures. The process involves no chemical modifications, ensuring the final product remains a natural polymer - completely plastic free and exempt from the Single Use Plastic Directive.

Extensive testing in soil, marine, freshwater, landfill, and composting environments confirms that Morro Coating breaks down naturally without leaving harmful residues. It is also compatible with paper cardboard recycling processes. The coating provides high strength and excellent barrier properties against grease and oxygen, making it an ideal replacement for traditional plastics like PE that are typically used in a range of fibre based and flexible packaging solutions.

Additionally, Morro Coating's compatibility with existing production processes, make it an attractive option for switching away from plastic in food packaging applications.

As Morro technology scales, Xampla aims to achieve price parity with plastic. Meanwhile, the long-term savings from avoiding plastic-related taxes and regulatory penalties, combined with its sustainability benefits, make Morro Coating a compelling choice for advancing plastic-free packaging solutions.

The path forward

The transition to biobased solutions is not without its challenges, but it represents a pivotal moment for the packaging industry. As regulations tighten and environmental concerns escalate, innovation is essential. Companies like Sustainable Packaging Technologies are pivotal in this transition, bridging the gap between material science advancements and practical packaging solutions. By fostering collaboration among researchers, converters, and brands, we continue to drive the adoption of bio-based solutions that meet performance standards while reducing environmental impact.





Breaking barriers: Nestlé replaces more packaging with paper innovations

As part of Nestlé's continuous efforts towards more sustainable packaging solutions, the company is launching paper-based innovations across major brands.

Recently Nestlé introduced paperboard canisters for its Vital Proteins brand in the United States. This packaging material and design change results in a 90% plastic reduction from previous packaging. Developed by experts at the R&D center for Nestlé Health Science in Bridgewater, New Jersey, in collaboration with external partners, the new canister has a proprietary coverlid that is rigid and tight. It allows for easy opening and closing of the canisters, while being leak and spill-proof, as well as durable for everyday usage.

Additionally, Nestlé's global R&D network is working alongside external partners and suppliers to develop the next generation of high barrier paper packaging solutions across product categories.

Gerhard Niederreiter, Head of Nestlé's Institute of Packaging Sciences, explains: "When developing paper packaging, we consider each product's sensitivity to external elements such as oxygen, temperature and moisture. Starting with less sensitive products, Nestlé's paper packaging journey started in confectionery including Smarties and KitKat and is now advancing to product categories such as coffee which require higher barrier protection."

In the United Kingdom, Nestlé recently introduced a high-barrier paper refill pack for Nescafé. This refill paper packaging solution allows consumers to replenish their glass Nescafé jars at home without having to compromise on product freshness or quality. This reduces packaging weight by 97% and the paper packaging can be recycled in the local paper waste stream.

In addition, the Nescafé Cappuccino range in Europe now has new packaging featuring a paper-body instead of the previous plastic can. It is fully recyclable in the paper waste stream across Europe, where this packaging format is available in different product varieties.

Axel Touzet, Head of the Coffee Business Unit for Nestlé, says: "Coffee is particularly sensitive to oxygen and humidity. This is why redesigning packaging for this product category requires additional efforts to ensure we can safeguard product freshness and quality with science-based and sustainable solutions."

These cross-category packaging innovations build on Nestlé's unique expertise and company-wide efforts to reach its 2025 packaging sustainability aim of designing 95% of its plastic packaging for recycling and reducing the use of virgin plastic by one third.

www.nestle.com

Miswa Chemicals UK automates its end-of-lines with 3 adapted Sidel case packing solutions

Sidel was recently chosen by Miswa Chemicals UK to supply affordable case packing solutions to automatise three of its production end-of-lines.

With its large packing portfolio and secondary packaging expertise, Sidel has provided three adapted case packers to handle different homecare, automotive and insecticide products on three lines, contributing to an overall 40% production line increase.

Miswa Chemicals UK is an internationally recognised manufacturer of automotive, household and insecticide products. Established in 1979, the family-owned company owns household brands Kilit, Pavan and Polyguard.

To move away from the manual loading of big metal cans, Jerry cans and aerosols in corrugated cases, Miswa Chemicals UK required a trusted partner for automatic case packing. Sidel delivered an affordable packing solution that could accommodate the different primary and secondary packaging shapes and types, while maintaining product integrity.

"The Sidel project team worked hard to understand our needs and offered a comprehensive tailored-made packing solution that aligned well with our various technical specifications from our different production lines," explains Oren Patel-Champion, Director at Miswa Chemicals UK. "Sidel was one of the very few companies capable of addressing our diverse primary and secondary requirements with technically and economically adapted solutions from their existing proof-ready portfolio."

Cardboard saving and cost-effective change part management with wrap-around packing

To replace the manual RSC (regular slotted container) packing for its aerosol metal spray with an automatic wrap-around packing variant, Sidel proposed the Cermex WB46 wrap-around case packer. This switch saves on annual corrugated cardboard volumes while allowing a reliable shelf ready possibility thanks to pre-cuts applied on the wrap around blank.

With its modular approach, the Cermex WB46 is competitive in many production configurations, from low speeds - such as the nine cases per minute at Miswa Chemicals' plant - to high speeds of up to 28 cases per minute.

As products are transferred laterally in the wrap around case, this side-loading case packer is more economically adapted than Pick & Place solutions. When managing several product sizes and configurations, the cost of format parts, especially gripping toolings, is much higher as a

set per format is required in contrast, side-loading only needs mechanical adjustments.

The Sidel case packer is also customised with a roof and reinforced safety glass guardings, to be compliant with the regulation related to explosion risks due to the presence of gas in the metallic aerosol cans.

Product integrity with bottom loading case packer

For the line producing large 3L and 4.5L metal cans of filler paste in RSC cases, Sidel's packing experts advised to avoid a Pick & Place solution to overcome the risk of marking the cans with the grippers or opening the cans' caps with a suction-based option.

The recommended solution, Sidel's Cermex SF39 automatic case packer, loads the products by the bottom of the case maintaining product full integrity with a secured positive transfer by the base of the cans. The equipment can manage six to ten cases per minute according to the format and up to a maximum of 23 products per minute.

In addition, this affordable low-speed packer is also very cost-effective in case of multi format or SKU needs. Unlike Pick & Place solutions and like the Cermex WB46, the Cermex SF39 only requires mechanical adjustments for changeovers, with no additional format parts.

For the second line managing 5L Jerry cans, a similar affordable monobloc bottom loading Cermex SF39 case packer was selected to oversee 12 cases (24 products) per minute.

A good collaboration to achieve great results

Sidel's collaboration with Miswa Chemicals is part of a wider complete line upgrade project that has led to an overall 40% increase of the production capacity.

"The Sidel project team perfectly understood our needs and was reactive in providing us with good technical recommendations," explains Oren Patel-Champion. "Even if Sidel is usually recognised for its high-end robotics and sophisticated technologies, they proved that their portfolio can also adapt to traditional low/medium speed applications for strong national players such as ourselves."

The wide Sidel packing portfolio offers solutions for all case sizes, payload, and speed for any product types such as homecare, personal care, sauces and dressings, edible oil, biscuits, coffee, tea, and instant drinks.

www.sidel.com

Hastamat invests in new production hall at the site in Lahnau

Hastamat is currently extending its site in Lahnau to 2,310 square meters with a state-of-the-art production hall. The packaging machine manufacturer is reacting to its good order situation and the increased space requirement in the production department which this entails, and is thus creating the basis for further growth.

"Over the last few years, Hastamat has grown continuously. The new production hall is a practical investment and an affirmation of the German location", says Olaf Piepenbrock, Executive Partner of Hastamat's parent company Piepenbrock. He goes on to state that the new build is a consequence of the positive business development over the past few years and creates

the basis for further growth. The building has sufficient space on the ground floor for the areas of Production, Warehouse Logistics and Quality Assurance. The upper level will house offices, meeting rooms and sanitary facilities. "The production of complete packaging lines with individual weighing, dosing and packaging systems requires a lot of space. After the demolition of our hall of roughly 1,500 square meters, we are extending our site in Lahnau significantly with the construction of a production hall of roughly 2,300 square meters", enthuses Michael Schulze, Managing Director of Hastamat.

www.hastamat.com

SIG announces new partnership with Hungarian dairy market leader Sole-Mizo

Sole-Mizo, part of the Bonafarm group and leading brand in the Hungarian dairy sector, has partnered with SIG to install a state-of-the-art SIG Midi 12 Aseptic filling machine to fill a wide range of Sole-Mizo dairy products in two of the most appreciated SIG packaging formats: SIG MidiBloc and SIG MidiFit.

This new cooperation will introduce the SIG MidiFit family pack to Hungarian consumers for the first time. Its unique shape and design stands out on supermarket shelves and offers many benefits, including drip-free pouring and easy opening and closing for vertical and horizontal storage. Both SIG MidiBloc and SIG MidiFit carton packs perfectly convey the high quality and truly special nature of Sole-Mizo products.

SIG's filling technology offers many benefits to Sole-Mizo, combining high efficiency and flexibility in the company's production processes. Both carton pack formats can be filled on the same SIG Midi 12 Aseptic filling machine in various volumes, from 500 ml to 1 litre, and for the many high quality Sole-Mizo products such as ESL and UHT milk.

Titus Kuk, Plant Manager at Sole-Mizo: "Our close partnership with SIG offers clear differentiation for our Mizo brand in Hungary. SIG MidiFit and SIG MidiBloc carton packs will bring a new dimension in long-life packaging to both retailers and consumers, catching the eye and representing our premium products. We will stand out in an increasingly competitive marketplace."

SIG Midi 12 Aseptic filling machine is capable of filling 12,000 SIG MidiFit and SIG MidiBloc carton packs per hour, with a high degree of flexibility. Packaging formats, volumes, opening solutions and packaging materials can be switched at speed to maximise production capacity.

Jovana Pinter, Head of Sales South East Europe at SIG: "Our filling technology offers the unique opportunity to achieve maximum levels of flexibility for our customers, in terms of products, formats and volumes fillable on the same machine. Being able to fill different products into different packaging types on the SIG Midi 12 Aseptic filling machine means Sole-Mizo can adapt quickly to changing needs of consumers and retailers."

www.sig.biz



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Speed is of the essence for instant meals



In the world of instant meals, producers are used to focussing on speed. One instant noodle meal producer has recently turned up the dial on its packaging operation and has uncovered savings in wrapping materials as an added bonus.

When their previous side sealer packaging line became increasingly unreliable, the well-known food production facility looked to YPS to propose a replacement.

Line speed was always going to be paramount in this fast-paced, high-volume environment. The packaging line would be fed by an automatic pot filler and would have to keep in time with that rapid equipment.

YPS supplied a servo-driven side sealer and double chamber shrink tunnel, a combination with unbeatable speed and precision. Ultra-thin film is also being supplied which has led to significant savings in materials use.

With potential throughput of up to 10,000 cycles per hour, the side sealer can comfortably handle the desired throughput of instant meals. The output speed is achieved by a combination of the servo-driven motor and the continuous motion transverse sealing bar, which moves with the product, ensuring there is no need for a stop/start action which would slow the process down. Adding a double chamber shrink tunnel then ensures the greatest capacity at the heat shrink stage of the process.

Vacuum belts also contribute to the overall process speed and, furthermore, assist in

creating a tighter pack around the product. The side sealer is configured to create the side seal before the transverse seal which is the primary driver in creating tighter packs around the products. The resulting close-fitting, film-efficient pack creates an improved pack aesthetic as less film needs to be shrunk. Using this model has led to average documented film savings of around 15% when compared with similar competitive models, contributing to sustainability goals.

In addition, the side sealer is now running an ultra-thin film, recommended and supplied by YPS. The material is the thinnest available on the market and can be supplied with 30% recycled content for even greater environmental benefits. This change has reduced material thickness for the customer from 35 micron to 12.5 micron with no loss of performance – a plastics saving of some 64%.

The meal producer's tasty treats are flying out of their factory, with packaging capacity at least tripled compared with their previous line.

"Working with this food production company has been an exciting project, as we've been able to help them achieve a significant step forward in their packaging," stated Glyn Johnson, Managing Director of YPS. "Coupling the latest in machine and materials technology has delivered speed and efficiency to the customer, while contributing to their environmental aims."

www.yps.co.uk

Beatson Clark launches new glass decorating service

Yorkshire-based Beatson Clark, which has been manufacturing glass bottles and jars for over 270 years, is now also offering a premium in-house decoration service.

The new state-of-the-art facility means Beatson Clark can now spray glass packaging any colour and achieve dazzling effects such as opaque, frosted, glitter, vignette, and pearlescent.

Beatson Clark is offering a flexible service by decorating glass containers provided by the customer, subject to suitability, as well as its own range of bottles and jars.

"Thanks to the latest cutting-edge technology and innovation, we can create premium, eye-catching effects that can elevate a brand and leave a lasting impression with the

consumer," explained Richard Pike, Decorating Plant Manager at Beatson Clark.

"Our new decorating plant is just the latest major investment we've undertaken to strengthen our status as an independently owned market leader and to ensure that customers get the highest quality service and products.

"As always, we aim to provide maximum flexibility to give our customers the best possible result, and bringing this service inhouse increases the control we have over our supply chain."

The new decorating plant uses both an electrostatic disc and a spray gun method to achieve a variety of colourful effects, with a quality finish.

www.beatsonclark.co.uk

Sabert adds Hot2Go – an innovative fully recyclable, dual-ovenable, natural fibre solution, free from plastic lamination

Sabert Europe has launched Hot2Go – a fully recyclable, versatile, free from plastic lamination packaging solution for all hot food on the go.

"We first introduced Hot2Go as a prototype at the annual Packaging Innovations show at the NEC in February – to ascertain market interest," says Sabert's UK&I Managing Director and European Commercial Director, Alex Noake. "The response was overwhelming, so we immediately moved to the next stage of development."

"Fully recyclable, multifunctional, and entirely free from plastic lamination, the Hot2Go range is microwavable, conventional ovenable, stackable and nestable. Hot2Go offers unrivalled performance for hot food to go, and is also refrigerator and freezer-friendly."

Leak and grease-resistant, with excellent insulation properties, Hot2Go is made with a unique FSC® certified and fully recyclable micro-fluted paperboard – which is entirely free from plastic lamination. The design features secure closure with integrated tabs and is available either without window or with a high-clarity film window made from recyclable rPET, with a guaranteed minimum 30% recycled content.

The Hot2Go range is available in four different off the shelf sizes: 500ml, 750ml, 1000ml

and 1200ml and is manufactured to FSC® certification as standard. Tailored solutions are also possible.

Sabert makes food look great

"Hot2Go offers a versatile, practical, and dependable packaging solution for all hot food on the go," says Alex Noake. "It is ideal for hot quick service food operators, retail and supermarket hot food grab and go cabinets, while also perfect for café and bakery takeaway and counter service."

"True to our slogan: 'Sabert makes food look great', Hot2Go delivers immediate stand-out shelf presence with excellent product visibility."

Hot2Go joins Tray2Go, Deli2Go and the award-winning Snap2Go – further expanding Sabert's range of innovative and sustainable foodservice packaging solutions.

"We have over 40 years' experience in providing innovative, value-added products to the highest quality standards, supported by outstanding customer service," concludes Alex Noake. "Our mission is to offer our clients the best guarantees in terms of quality, safety and service, so you could say Sabert is the 'go to' for all a food-service operator's sustainable 2Go foodservice packaging solutions."

www.sabert.eu/uk

Saudi Arabia: Alesayi expands packaging and product portfolio with state-of-the art BIB packaging system from SIG

Alesayi Beverage Corporation, a leading beverage manufacturer in Saudi Arabia since 1959 with 60% market share in the energy drinks' category, is partnering with SIG to expand its product and packaging portfolio. Using a state-of-the-art SIG SureFill 42 Aseptic BIB filling system, Alesayi will launch exciting new products in hotels, restaurants and cafes (HoReCa).

For Alesayi Beverages this is a completely new entry into the business with products in bag-in-box packaging, relying on the expertise of SIG who is the global leader in BIB packaging. SIG will initially supply Alesayi Beverages with its SIG SureFill 42 Aseptic filling line, as well as 10L SIG bags using the SIG 2Pure Film, a one-layer film specifically developed for water and ideal for BIB applications, retaining a high water quality for up to a year without affecting taste. The 10L bags come with SIG OptiTap 2300 fitment, a self-closing thumb toggle valve for simple, intuitive and consistent dispensing of water and other beverages, offering convenience to consumers.

Mohammed Ali Alesayi, Chief Board of Directors and CEO at Alesayi Beverage Corporation: "This is just the beginning of our long-term strategic partnership with SIG, as we continue our ambition to become the number one food and beverage co-packer in the MEA region. We're committed to offering our customers SIG's unique portfolio of sustainable packaging solutions, including aseptic carton, bag-in-box and spouted pouch, as well as accelerating our sustainability roadmap."

The new BIB system will be located at Alesayi Beverages new state-of-the-art production facility in Jeddah, which covers more than 98,000 square meters built up area.

Abdelghany Eladib, President & General Manager India, Middle East and Africa at SIG: "By operating our bag-in-box packaging system, Alesayi Beverages will benefit from the system's flexibility and high performance, enabling product diversification using a number of bag shapes, sizes and fitments. Alesayi will be able to cater to the different business needs of the HoReCa market, starting with water and then moving on to juices and condiment sauces. We look forward to developing our strong partnership and helping Alesayi to launch novel products in our highly convenient packaging solutions."

Alesayi strives to be a leader in the beverage business and to offer its co-packing customers additional solutions such as juice dispensers as well as coffee and CSD post mixes. More information at: <https://alesayibeverage.com/>



Wipak announces multi-million-euro investments

Wipak Group has announced a series of significant multi-million-euro investments aimed at enhancing operations and strengthening the company's commitment to sustainability. These strategic investments, planned for implementation across various Wipak sites in the coming years, mark a major milestone in the company's ongoing pursuit of a more sustainable future.

Aligned with Wipak's decarbonization strategy, the company has taken decisive steps to effectively manage and control scope 1 and 2 emissions under Wipak's direct authority. Since embarking on its carbon zero journey in 2019, Wipak has achieved a remarkable 70 % reduction in its operational carbon footprint (scope 1 and 2 emissions) compared to the baseline.

Wipak Oy, based in Finland, is making significant investments to strengthen its operations within the Wipak Group. A new state-of-the-art extrusion production line was recently completed at Wipak Nastola, boosting the company's annual capacity, and expanding its portfolio in recycle-ready and healthcare packaging. This investment in advanced equipment empowers Wipak to introduce a new range of PE-based films for Flowpack applications, as well as innovative PE-based lidding films. These films are specifically designed for recycling and are suitable for food industry applications. Additionally, the cleanroom facilities for Wipak Steriking® products at this site will undergo updates and expansion over the next three years. This investment will focus on modern machinery and increasing the production capacity to ensure the continued high level of quality and safety for Steriking® hospital sterilization packaging solutions, resulting in improved patient safety.

Tuija Suur-Hamari, Managing Director at Wipak Oy and Wipak Health Business, emphasizes that responsibility and sustainability are reflected not only in the products but also in

the operations of Wipak's factories. With a holistic approach, the company's vision extends beyond individual investments. Wipak aims to be the world's most responsible plastic packaging manufacturer, achieving a zero-carbon company footprint by 2025 by tightly controlling and minimizing emissions from all scope 1, scope 2, and scope 3 sources under the company's direct responsibility, offsetting only the least unavoidable emissions.

To further boost the capability to produce recycling ready products, significant growth investments will soon commence at the Wipak Walsrode and Iberica sites. Wipak Walsrode in Germany will witness a substantial multi-million-euro investment over the next three years including cutting-edge converting machinery and optimized material flows to improve manufacturing processes and enhance logistics efficiency. Wipak customers will also benefit from an investment of several million euros at the Wipak Iberica site in Spain.

Furthermore, Wipak Gryspeert in France is making remarkable progress with the implementation of a new advanced cast line called "Greencast." This line strengthens the group's capabilities to provide co-extruded mono-material solutions for thermoforming applications, further supporting the commercialization of recyclable packaging solutions in Europe.

Karri Koskela, CEO of Wipak Group, highlighted the significance of these strategic investments: "These investments show that Wipak is all in on growth, innovation, and sustainability. We are proud that these steps not only align with our values and are the right thing to do, but they also reflect the right course of action - a path that ensures growth, secures future success, and strengthens our partnerships with customers who share our vision for a sustainable future."

New Recycle-Ready CRYOVAC® laminates reduce plastic usage and packaging costs

SEE® has launched across EMEA a new range of high-barrier, printable laminates to help food processors use less plastic in packaging, improve recyclability and reduce total packaging costs.

CRYOVAC® Brand Recycle-Ready PP-Based Laminates have a thickness of 52 microns and are fortified with an EVOH barrier. The combined performance delivers a superior oxygen and moisture barrier to keep food fresh and extend shelf life, while using between 65% to 77% less plastic compared to traditional tray lidding and thermoforming options.

The new recycle-ready, printable laminates comply with On-Pack Recycling Label (OPRL) guidelines and CEFLEX standards. They are certified as 90% recyclability by Cyclos and can be recycled in polypropylene (PP) streams*.

Marta Lara, Senior Marketing Manager, Food Retail, EMEA at SEE®, commented: "Our aim was to create a high-barrier laminate packaging solution that is easily printable, while supporting food processors' goals to improve sustainability and reduce costs. SEE® analysis of market prices for other thermoforming and tray lidding options, compared to the CRYOVAC® laminates shows the new recycle-ready solution can lower total packaging costs by 50% to 75%."

CRYOVAC® Brand Recycle-Ready PP-Based Laminates are designed for Horizontal Fill Form Seal (HFFS), tray lidding and thermoforming applications. They are ideal for packaging

minced meat, fresh red meat, poultry, smoked and processed meats, dairy and cheeses. The laminates are available in both plain and printed formats and anti-fog and non-anti-fog versions.

"Optimising the presentation of foods through anti-fogging helps to engage consumers to boost sales and reduce the risk of wastage," Marta added. "The laminates further support sustainability goals through a high barrier that reduces spoilage and extends shelf life, as well as the material's recyclability."

Non-shrinkable-film field tests of the CRYOVAC® Laminates with SEE® customers on high-speed HFFS systems recorded packaging speeds of up to 120 packs per minute (ppm) and sealing temperatures up to 185°C. Tests of shrinkable film applications showed packaging speeds of up to 80ppm and sealing temperatures reaching 165°C.

Marta concluded: "Innovations in food packaging mean that food processors don't have to choose between performance, cost savings and sustainability. Technology and expertise are constantly evolving to develop food packaging solutions that improve efficiencies, productivity, safety and quality, and circularity."

*Degree of recyclability of the final package depends on the specific product configuration or components intended for recycling and the scope and availability of appropriate local recycling facilities.

<https://www.sealedair.com/uk/RecycleReadyLaminates>



Prism eLogistics (UK) Ltd partners with Nulogy to digitalise contract packing services

Nulogy, the leading global provider of contract packing software, has been chosen by Prism eLogistics, to digitalise its contract packing and shrink sleeving operations as the growing business focuses on enhancing agility, operational efficiency and quality.

Established in 2020, Prism eLogistics has built a strong reputation in the logistics industry, particularly within the fast-moving consumer goods (FMCG) sector. Its expertise spans a wide range of products including beverages, cosmetics, personal care items, alcohol, and nutritional products, with services including shrink sleeving, storage, distribution,

ecommerce, and secondary contract packing.

Josephine Coombe, Chief Commercial Officer, Europe, at Nulogy, concluded, "Forward-thinking companies like Prism eLogistics understand the importance of specialised digital solutions for managing their contract packing operations. Being 'Powered by Nulogy' gives co-packers a competitive edge by enabling superior service quality, improved throughput and traceability, and greater customer responsiveness. We look forward to supporting Prism eLogistics in improving operational efficiency, serving their brand customers more effectively, and supporting their growth in the market."

Pepijn Dinandt appointed as Chief Executive Officer for Flint Group

Flint Group has announced the appointment of Pepijn Dinandt as Chief Executive Officer (CEO), effective 1st of September 2024.



With 30 years of experience successfully leading organisations across various industries, Pepijn is a knowledgeable and experienced leader. He has consistently demonstrated his ability to drive growth and deliver outstanding results for shareholders. Furthermore, he has a proven track record in guiding companies through financial restructuring.

Pepijn Dinandt commented on his new role as Flint Group's CEO: "I am thrilled to lead such a well-established and respected company as Flint Group. It is an honour to have been chosen to guide the organisation through its next chapter."

Jochen Schmidt appointed new Managing Director of Romaco Pharmatechnik GmbH

Jochen Schmidt has been appointed by Romaco Holding GmbH as new Managing Director of Romaco Pharmatechnik GmbH with immediate effect. He will be responsible in this role for the Romaco Group's production site in Karlsruhe (Germany) with over 200 employees. This is where the pharmaceutical machinery manufacturer makes all blister, heat sealing and rigid tube filling machines traded under the brand names Noack and Siebler.

"Jochen Schmidt is an extremely experienced and internationally recognized manager, and we're delighted to have him on board as Managing Director of Romaco Pharmatechnik GmbH", stated Jens Torkel, Managing Director of the Romaco Group. "He is a brilliant strategist who practices a team- and goal-oriented style of leadership. I also believe he's the ideal person to continuously develop our regional presence in the Asian and Chinese markets."

Tetra Pak announces Katrin Andersson as the new Managing Director for North Europe

Tetra Pak announced the appointment of Katrin Andersson as the new Managing Director for North Europe. She succeeds Alex Henriksen, who will be transitioning to the role of Managing Director for East Europe.

Stepping into her new role, Katrin will be responsible for Tetra Pak Market Operations North Europe, with operations in Denmark, Estonia, Finland, Iceland, Ireland, Latvia, Lithuania, Norway, Sweden and the UK.

Katrin Andersson, Managing Director for North Europe, Tetra Pak said: "The North Europe team boasts a wealth of exciting possibilities, from nurturing current operations through to growing new business areas. I am thrilled to join such a strong team and look forward to working together to further develop these areas."

SYMACH 3500S conventional palletizer incorporates new technology

BW Flexible Systems, a global leader in flexible packaging solutions, has announced the launch of the SYMACH 3500S. This push-type palletizer combines the company's focus on design, innovation and customer centricity with intuitive controls — delivering superior high-speed stacking and palletizing performance for bags, bales, crates and cases. The SYMACH 3500S merges the original Thiele Master 3500 palletizer experience with the SYMACH palletizing platform, taking palletizing to the next level.

"We're excited by the many opportunities this innovation offers for manufacturers looking for a more robust palletizing solution," said Jan-Pieter Grootendorst, Global Product Line Leader for Bag Filling & Palletizing at BW Flexible Systems. "The 3500S was designed to solve specific palletizing challenges, including the risk of rejected shipments, manufacturing footprint constraints and ease of operation."

One key differentiator of the 3500S is its superior stacking cage, which contains bags within the specified dimensions, reducing and preventing product overhang for a sturdier and more stable pallet. This ensures that pallets are square, making them easy to load and stack in the warehouse and truck.

"We understand that our customers' customers demand perfect pallets and are known to reject shipments if any bag damage or overhang is detected," said Grootendorst. "Our SYMACH stacking cage eliminates that risk, ensuring that customer relationships are in good standing, and out-of-scope costs related to product waste are minimized."

The 3500S includes an operator-friendly

human-machine interface, which supports 12 languages and facilitates communication with enterprise resource planning, warehouse management and manufacturing execution systems for seamless data exchange.

Easy stacking pattern creation and easy recovery make the human-machine interface very intuitive to work with. Occupying a more compact footprint than a robotic palletizer makes the 3500S an ideal choice for space-restricted environments.

"When laying out a palletizing line for manufacturers, we always consider their upstream and downstream needs," said Grootendorst. "For this reason, we offer many optional add-ons for pallet and slip sheet dispensing, conveying and pallet wrapping to provide a complete solution for their packaging line."

Learn more about the new SYMACH 3500S here: 3500S Palletizer | BW Flexible Systems

BW Flexible Systems is one of four divisions comprising BW Packaging, Barry-Wehmiller's packaging machinery group, distinguished by its commitment to sustainability, performance, integration and lifetime support for every solution. BW Flexible Systems creates flexible packaging solutions by bringing together some of the industry's most trusted and innovative brands, including Hayssen, SYMACH and Thiele. Its range of machinery options includes form-fill-seal packaging, horizontal flow-wrapping, bag filling, palletizing, and aftermarket parts and services for business-to-consumer and business-to-business markets.

www.bwflexiblesystems.com



Amcor teams up with Lorenz Snacks to set the benchmark in more sustainable snack packaging

Amcor, a global leader in developing and producing responsible packaging solutions, has collaborated with leading snack manufacturer, Lorenz Snacks, to launch new recycle-ready packaging for its Lentil Coated Peanuts product.

For four generations, Lorenz has been producing snack products for a global audience. The business is committed to improving sustainability and has already achieved a "good" rating for recyclability across 92% of its primary packaging from third-party cyclos-HTP¹. With an aim to convert the remaining percentages to highly recyclable² by the end of 2025, this collaboration with Amcor is the latest step in furthering Lorenz's commitment to environmental responsibility.

Lorenz's new Lentil Coated Peanuts pack is based on Amcor's AmPrima[®] portfolio of mono-material, recycle-ready packaging options. AmPrima[®] offers a more sustainable choice for brands, with no compromise on packaging performance.

The new, recycle-ready packaging for Lentil Coated Peanuts achieves a 51% reduction in carbon footprint, a 51% reduction in water consumption and a 41% reduction in non-renewable energy use². The packs are certified for recyclability by cyclos-HTP in the countries where PE or PP recycling streams exist, and they align with CEFLEX design for a circular economy guidelines³.

For products like Lorenz Lentil Coated Peanuts, packaging plays a crucial role in product protection and shelf life, as well as consumer appeal. Traditional nut packaging relies on multi-material composites to protect the product inside; however, these materials are usually non-recyclable. Amcor's AmPrima[®] is a groundbreaking advancement in more sustainable packaging, as despite being a mono-material solution, it retains these properties.

"The Amcor AmPrima[®] solution solves one of the biggest problems in snack packaging. It preserves barrier protection, physical durability, and visual appeal while enabling consumers to easily recycle packs – something that was typically not possible before," said Piotr Nagalski, Sales & Marketing Director for Snacks & Confectionery at Amcor.

Consumer research consistently highlights a strong consumer preference for more sustainable packaging that is also visually attractive to ensure shelf appeal. With the AmPrima[®] solution, Lorenz maintains high appeal for consumers, with a protective, durable feel and the graphics clarity that consumers prefer.

"The successful implementation of Amcor's AmPrima[®] packaging for Lorenz Lentil Coated Peanuts is a testament to the feasibility of more sustainable packaging in the snack industry. Amcor's innovative expertise, coupled with Lorenz's deep understanding of the snack market, has pushed the boundaries of what is possible," said Piotr.

References:

1. According to the CHI standard developed by Institut cyclos-HTP, the recyclable proportion necessary to achieve a "good" recyclability rating is >70-90% (classification A) and to achieve a "high" recyclability rating is > 90-95% (classification AA).

2. Comparison based on cradle-to-grave analysis of baseline packaging vs. AmPrima[®] packaging, assuming: 100% incineration with energy recovery for the baseline packaging, and 100% mechanical recycling for the new packaging.

3. <https://guidelines.cefex.eu/resources/https://design-check.cefex.eu/signin>

www.amcor.com

INNOVATIONS IN FOOD (& BEV) PROCESSING & PACKAGING

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KM Packaging celebrates 40 years of innovation and excellence

KM Packaging, a leader in innovative flexible packaging solutions, is celebrating 40 years of delivering reliable, cutting-edge packaging across many varied sectors, including fresh produce, ambient, chilled and frozen convenience foods, confectionery, and snacks.

This milestone highlights four decades of dedication, growth, and strong partnerships that have consolidated the company's standing in the industry.

Since its inception in 1984, KM Packaging has established a reputation for close collaboration with customers, ensuring their products are well-protected, presented, and preserved.

KM Packaging's ability to adapt to the ever-changing market has fostered long-term loyalty, with key customers staying with the company from its inception. This enduring trust reflects KM's commitment to providing high-quality, tailored packaging solutions.

Reflecting on the company's journey, Managing Director Frances Busby said: "Our success stems from our strong team culture and commitment to excellence. Transitioning to Employee Ownership Trust (EOT) status has strengthened our laser focus on collaboration and customer-centricity in everything we do."

The company's longevity and market leadership are also attributed to its robust supply partnerships, which have been carefully nurtured over the years. This strategic approach allows KM Packaging to offer one of the most comprehensive ranges of lidding films around the world.

Looking ahead, KM Packaging is committed to sustainable growth, ensuring long-term business viability.

Frances said: "A key part of this strategy is ensuring that we offer recyclable products that cater to our customers' needs across the globe. Having the right products to meet the individual recyclability agendas of various markets is essential to our continued success and growth."

KM is dedicated to reducing its carbon footprint by 45% by 2030, with comprehensive measurement of emissions across Scope 1, 2, and 3. Frances added: "This measurement enables us to understand our impact more



Frances Busby, Managing Director

precisely and reduce it through product innovation and collaboration with supply partners.

"Our team is focused on developing materials that support these goals, ensuring they meet both sustainability and functionality requirements. We will continue to collaborate with customers and suppliers to achieve these targets effectively."

Additionally, KM has achieved an AA grade in its BRCGS audit for the past six years. BRCGS is a globally recognised standard in the food industry, and AA is the highest announced audit grade that can be awarded.

The company's expansion into Australia and more recently North America highlights its commitment to growing its global presence while maintaining exceptional customer service.

Frances said: "Setting up these entities and recruiting local teams are clear demonstrations of our dedication to providing localised support, backed by our global expertise and round-the-clock service."

As the company aligns its growth strategies with evolving market needs, it remains dedicated to innovation and relevance in its product offerings. With plans to enter new product sectors and markets, KM Packaging is well-positioned for continued success, building on its 40-year legacy of excellence.

www.kmpackaging.com

Macpac steps into the next generation

Macpac – one of the UK's largest family run thermoformed packaging manufacturers – has welcomed Lloyd and Jim Kershaw.

The sons of owner and Managing Director, Graham Kershaw, have joined Macpac as part of a long-term plan designed to drive the business to the next generation of sustainable packaging.

Founded by the Kershaw family in 1973, Macpac has been an independent and highly innovative thermoforming business for over 50 years.

The brothers bring nearly two decades combined experience in design, marketing, and engineering, specialising in sustainability from outside the industry.

Managing Director Graham said: "The key to success in generational businesses is to be able to bring fresh and independent ideas from diverse fields into an already successful and well-established management team."

The brothers certainly achieve this with Jim joining after spending nearly a decade working in the pharmaceutical marketing consul-

tancy industry. His master's degree in environmental sciences and clean technology bring insights into the needs of clients and patients in the medical sector, whilst having a deep knowledge of modern manufacturing.

Jim is excited by the challenges of developing new production techniques to keep improving Macpac's environmental strengths.

Graduating from Cambridge University with a master's in general engineering, Lloyd spent nine years as a Chartered Structural Engineer and Associate to a prestigious London design studio.

Lloyd said: "My passion is delivering brilliant, creative and sustainable solutions for clients, the objectives are the same at Macpac and I will enjoy contributing my different skillsets into such a dynamic and creative team."

Graham adds: "The new perspectives and skills Lloyd and Jim bring from their successes in varied, competitive industries, are great additions to our holistic approach, and will help ensure we stay ahead and deliver excellence in the rapidly evolving thermoforming industry."

www.macpac.co.uk

CMC Packaging Automation partners with Mondi to pioneer sustainable eCommerce Packaging Solutions

Mondi, a leading global supplier of sustainable paper and packaging, and CMC Packaging Automation, a global leader in fully automated packaging on-demand solutions, are proud to announce their strategic partnership. Mondi has been designated as the preferred kraft paper partner for CMC machines, marking a significant step towards the most sustainable and efficient paper products tailored for CMC's state-of-the-art packaging systems.

The collaboration between CMC and Mondi will focus on developing cutting-edge packaging solutions that leverage the unique strengths of both companies. This partnership is set to deliver significant customer benefits, including enhanced product quality and improved sustainability.

This collaboration is dedicated to meeting the demand for sustainable eCommerce paper and packaging solutions. By building synergies between CMC's cutting-edge packaging on-demand technology and Mondi's prowess in sustainable kraft paper products, the partnership is primed to disrupt the market with innovative packaging alternatives.

"We are thrilled to join forces with Mondi, a company that shares our unwavering commitment to sustainability and innovation," expressed Luigi Russo, General Manager of CMC Packaging Automation. "This partnership enhances our machine performance and enables us to provide our customers with responsible and sustainable eCommerce packaging solutions that meet the highest performance requirements and standards. After successful trials with Mondi kraft paper on our machines, we are confident in its exceptional runability, ensuring our customers receive a seamless and efficient solution."

Optimised performance and environmental responsibility

Mondi's extensive array of top-tier paper products (such as Advantage eCom Kraft, EcoVantage eCom Mailer Pro and EcoVantage eCom Mailer) is meticulously crafted to seamlessly operate on CMC machines, ensuring peak performance and efficiency. The collaboration is laser-focused on crafting packaging materials that curtail environmental impact and enhance the overall packaging process.

"It's an honour to become CMC's preferred paper partner," said Silvia Hanzelova, Sales Director Specialty Kraft Paper of Mondi. "Our joint efforts will focus on creating innovative kraft paper solutions that support the circular economy and meet the needs of the eCommerce sector. Together, we can drive significant positive change in the packaging industry, combining our in-depth technical kraft paper knowledge power and our partner CMC's long history of machine expertise."

The partnership between CMC Packaging Automation and Mondi underscores a shared vision of a more sustainable future. By leveraging their combined expertise and resources, both companies are poised to set new standards in the eCommerce packaging market, offering solutions that are not only sustainable but also highly efficient and cost-effective.

DS Smith collaborates with Versuni on sustainable fibre-based packaging solution for Philips Baristina

DS Smith, leading fibre-based sustainable packaging company, has partnered with Versuni, a leading home appliance company, to create an innovative fibre-based packaging solution for the Philips Baristina coffee machine.

The fibre-based packaging solution is made from materials that are recycled and recyclable. Additionally, there are no plastic bags within the box. The packaging also features corrugated buffers treated with an innovative anti-scratch coating that has been applied to prevent external blemishes.

The bespoke packaging concept was expertly designed by both DS Smith and the Versuni Experience Design teams to create a striking 'unboxing' experience with the coffee machine prominently displayed at the centre for consumers to see immediately. Consumers can easily see and identify the bold and visual arresting artwork of the product on the retail shelf or online.

Thoran Ottens, Divisional Key Account Manager, Electronics, DS Smith: "We are proud of the sustainable fibre-based packaging solution. Consumer trends and expectations are fast

moving and in keeping with desires for sustainable packaging we designed this product solution with an objective to create a high-end visual impact for the shelf and online. We also always follow our company wide purpose to redefine packaging for a changing world and work closely with our customers to help them in their transition towards a circular economy."

DS Smith applied their unique industry-first Circular Design Metrics (CDM) tool to measure the overall performance and environmental impacts of the packaging solution for Versuni's Philips Baristina coffee machine.

The tool enables DS Smith designers to rate the impact of a packaging design across eight key performance indicators, including recyclability, renewable content, and supply chain optimisation. These areas give a clear indication of a packaging design's sustainability performance and on where to focus attention.

DS Smith is committed to a company-wide purpose of Redefining Packaging for a Changing World as a part of its Now and Next sustainability strategy.

www.dssmith.com



2M Group of Companies launches sustainable packaging business

International chemical business, 2M Group of Companies, has launched a new packaging focused business unit, Sustainable Packaging Technologies, to promote its growing portfolio of biomaterial technologies.

Leveraging the expertise from 2M Group's leading materials sciences company, Banner Chemicals, Sustainable Packaging Technologies will lead the way in enabling brands to meet the growing consumer demand for bio-based packaging, offering 'plug and play' replacements for traditional plastic across a wide range of consumer products.

Led by Business Unit Head, James Nelson, who brings 25 years of experience in the packaging and material science industry, Sustainable Packaging Technologies is headquartered at its manufacturing site in Milton Keynes.

The company's mission is to build a portfolio of biomaterial technologies and solutions that can be integrated into existing packaging manufacturing processes utilising 2M Group and Banner Chemical's extensive network, knowledge and resources.

"As we launch Sustainable Packaging Technologies, I'm thrilled to lead our team in driving sustainable innovation within the packaging industry," said James. "Our bio-based solutions will offer brands effective alternatives to plastic, delivering environmental responsibility without compromising on performance."

"We aim to act as a trusted partner between R&D material science companies and leading packaging manufacturers and converters who are keen to support brands to deliver on their sustainability pledges."

Sustainable Packaging Technologies has been supported by strategic partnerships and investments from both Innovate UK and SSPP Government funding, enabling the business to scale up sustainable technologies that are both environmentally and commercially conscious.

Commenting on 2M Group's focus on packaging sustainability and commerciality Gal Maller, Commercial Director and 2M Board member, said; "In today's world, businesses must not only focus on ESG's foundations of Environmental, Social and Governance, but also ensure Economic Sustainability is part of that consideration. Packaging therefore needs to deliver on many fronts."

As part of its portfolio, Sustainable Packaging Technologies is the exclusive licence holder for Morro – the bio-based material derived from natural plant proteins. Morro is fully biodegradable and home compostable, while being safe for food contact, offering high strength, grease, and oxygen barrier properties which make it ideal as a replacement to plastic. Under its agreement, Sustainable Packaging Technologies is responsible for Morro Coating's production and distribution across Europe, producing multi-tonnes of material at its Milton Keynes facility.

<https://2m-spt.com>

Berry partners with Abel & Cole to introduce Innovative Club Zero Refillable Milk bottles

Global sustainable packaging leader, Berry Global Group, Inc. partnered with Abel & Cole, a pioneer in sustainable food delivery, to supply bottles for its Club Zero Refillable Milk delivery service. The new polypropylene (PP) bottles can be refilled up to 16 times before being recycled.

Made with widely recyclable polypropylene (PP), the new bottles produce fewer transport and processing greenhouse gas (GHG) emissions compared to heavier glass bottles,* challenging the conventional use of glass bottles for home milk delivery.

Research conducted by Abel & Cole suggests that reusing the Club Zero Refillable Milk bottles just four times reduces the carbon footprint of their single-use milk bottles by half compared to heavier glass bottles, which would take over 15 returns to reach similar emissions savings. At the same time, the concept saves 450,000 single-use plastic milk bottles from landfills or incineration per year, equivalent to 23 tonnes of plastic.

"When it comes to packaging materials, plastic is often seen as the enemy," explained Hugo Lynch, Sustainability Lead at Abel & Cole. "But we challenged ourselves to ask if it was better to use glass, which is heavier and more energy-intensive to make, or to go against the grain."

The bottle design is optimised to support Abel & Cole's eight-stage cleaning process, which eliminates the drying stage, reducing the risk of bacterial contamination. Bottles undergo an eight-stage washing process when returned, ensuring thorough cleaning before being conveyed to the cleanroom for refilling.

To facilitate superior cleaning with minimal risk, the new bottles were designed without a handle, reducing 'trap points' where bacteria might gather and allowing for easy drainage. Bottles were optimised to suit Abel and

Cole's existing factory equipment – for example, the bottle was reverse-engineered to fit the existing low density polyethylene (LDPE) cap used for Abel & Cole milk bottles. This helps reduce costs and eliminates the need for new equipment investments. Similarly, the bottle fits into existing single-use milk crates – making the delivery process a modern spin on the traditional milk round.

Berry conducted rigorous chemical tests to ensure PP provided the strength and durability to undergo high processing temperatures and prevent breakage that is common to glass.

The bottle label contains extensive consumer communication to encourage returns, while the label itself also provides an 'early warning' system for each bottle's end of life. This is because labelled bottles can be washed up to 16 times before the label shows signs of degradation, meaning that Abel & Cole can track bottle life and 'retire' each bottle when it is ready for recycling.

The first samples were 3D printed for migration testing in June 2023, and the first bottles shipped to customers in October. Since launch, the one litre Club Zero Refillable Milk bottle has seen a 20% uplift in sales week-on-week. The current return rate is 64%, with Abel & Cole targeting a minimum of 75%.

"We are committed to delivering innovative, reusable packaging solutions that help our customers make transformative leaps toward their sustainability goals," said Sue Springett, Senior Marketing Manager for Berry Agile Solutions.

"Through circular partnerships like these, we unpack complexities and help our customers understand what's possible for the plastic substrate."

*Based on research conducted by Abel & Cole

www.berryglobal.com

BW Packaging integrates complementary filling and closing businesses

BW Packaging, a global leader in packaging machinery, today announced the creation of BW Filling & Closing, its new division which brings together the strengths of Barry-Wehmiller's legacy filling and closing businesses, Pneumatic Scale Angelus and Synerlink. The newly combined business will work toward seamlessly integrating the legacy organizations' products and services while also laying a foundation for additional benefits for its customers, including future improvements to its global support and services, and upholding the high standard of product quality its customers have come to expect.

The creation of BW Filling & Closing will unlock new potential for innovation with its combined product portfolio of Pneumatic Scale, Mateer and Hema fillers; Angelus, Continental/Closetech and Hema seamers; Arcil form-fill-seal (FFS) lines; Dairy Pack fillseal (FS) lines; Burt labelers and Zepf Solutions change parts, container handling and storage solutions. Additionally, BW Filling & Closing will continue to support legacy brands from the former Pneumatic Scale Angelus and Synerlink organizations as part of its longstanding commitment to offering lifetime support for every solution.

"The creation of BW Filling & Closing allows us to purposefully align our teams to better meet the needs of our global customers with focused product value streams, set up to enable food and beverage manufacturers to win," said Rachana Creeth, Group President of BW Packaging.

To lead the new division, BW Packaging has appointed Greg Wolf as President of BW Filling & Closing. Wolf brings more than 30 years of global capital equipment and leadership experience to his new role. Previously, Wolf provided leadership for companies including John Bean Technologies (formerly FMC Technologies), Gerber Scientific, BHS Corrugated and Brown Machine Group, where he served as President and CEO.

"I am honored to lead this new organization, which has been created through the combination of two organizations with strong brands and legacies of success," said Wolf. "BW Filling & Closing is fortunate to have capable leaders and a talented team driving us towards even greater achievements in service of our customers and stakeholders."

Since the summer of 2023, Wolf has worked closely with Bill Morgan, former President of Pneumatic Scale Angelus, and Jean-Félix Lesueur, former President of Synerlink, to shape a single market-leading filling and closing business at Barry-Wehmiller. Morgan and Lesueur will serve in critical leadership roles within the new BW Filling & Closing organizations. Morgan will be the President of the four value streams, focusing on aligning products and optimizing performance across multiple manufacturing sites. Lesueur will be the Executive Vice President for the EMEA and APAC market teams, stewarding the commercial efforts in these regions.

"The entire BW Filling & Closing team is committed to leveraging both technical and commercial innovation to better serve our customers," said Wolf. "We are also planning investments in our global sales and service channels to drive growth and expand our reach."

Compostable flexible sachets for Soy Silvestre's wheatgrass shots

Chilean health food producer Soy Silvestre, founded by Cristi Castro, has been offering quality health supplements based on natural ingredients for the last 8 years. The company's ethos has always been to promote connection with nature and healthy habits. Wheatgrass shots constitute an important part of their offering and were previously packaged in 30ml plastic pots, wrapped by hand. Today, the company has adopted compostable flexible packaging to protect their very special product and its nutritional content. This is a significant step as liquid products are notoriously difficult to pack, particularly in compostable packaging.

The packaging structure is provided by Green Heart Solutions, a Chilean packaging converter who offers a range of compostable packaging products. The high-performance structure for Soy Silvestre includes a high barrier cellulose NatureFlex™ film layer sourced from Futamura, laminated to another biofilm for hermeticity. It allows Soy Silvestre to produce small flexible sachets for their dose of liquid goodness.

The new solution enables automated packaging and effectively protects the fragile product through its life cycle: from the wrapping of the liquid product to the freezing stage, through distribution and then the defrosting process. Not only is the product protected for its 4 months shelf life, but the sachets are also compostable, allowing Soy Silvestre to align the packaging to their sustainable business model and reduce their environmental impact. Green Heart Solutions compostable sachet complies with PUSU law No. 21368 (single-use plastics law in Chile), and has home and industrial composting certifications, awarded by BPI, Dincertco and TUV.



This new innovation has been recognised during the Circlepack – Viva Packaging 2024 fair (CENEM) in April, an event during which Green Heart Solutions were awarded second prize in the food packaging category for their development of film into sachets.

Elaborating on the success of Soy Silvestre, Ms Ziomara Ferrer of Green Heart Solutions commented, 'We are very proud of our award from Circlepack – Viva Packaging 2024. About five years ago, we discovered Futamura's NatureFlex films. They are derived from responsibly managed, renewable wood pulp, and can then be composted into nutrients for soils, creating a

complete circular life cycle for many products. The films are very versatile, with barriers to humidity and fats, and maintain flavors and aromas. They can be laminated with certified biopolymers to achieve strong hermetic seals and additional properties for more complex applications. It has been truly gratifying to be able to achieve the developments we have today. Wrapping fresh juice is one of these challenges that we are delighted to have solved.'

www.futamuragroup.com



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Amcor launches its thinnest shrink bag delivering uniform material thickness to revolutionize meat packaging

Amcor, a global leader in developing and producing responsible packaging solutions, has announced the launch of its new Clear-Tite 40 shrink bag solution for fresh and processed meat. This new solution achieves an impressive 19% reduction in weight when compared to standard 50µ shrink bags. At only 40µ, the Clear-Tite 40 reduces the amount of plastic used per product, while maintaining product freshness.

Shrink bags are popular packaging solutions for meat products due to the high level of protection offered by oxygen and moisture barriers, and the strong seal that protects products during handling and transportation. Ensuring long-lasting freshness even at high humidity levels, shrink bags also help to extend shelf life and reduce food waste.

The Clear-Tite 40 bag achieves an estimated 16% reduction in the packaging's carbon footprint². With its high shrink performance and excellent visual properties, consumers also benefit from these developments. Allowing shoppers to clearly view the product at the point of purchase, the Clear-Tite 40 solution maintains high visual appeal. All of Amcor's shrink bags are also printable, meaning brands can catch consumers' attention with striking, wrinkle-free packaging.

"In this fast-changing market, Amcor remains a reliable packaging partner. Our technical expertise, combined with our sustainability knowledge and operational capabilities, helps customers to achieve their sustainability goals with the best packaging solutions," said Robert Kleinschmidt, Vice President of the Meat Business Unit at Amcor.

As well as the upfront environmental benefits of plastic use, the reduction in weight means manufacturers and brands have the opportunity to reduce their EPR fees. In fact,

customers who currently use 50µ shrink bags could save up to 19% in EPR simply by adopting the new Clear-Tite 40¹.

To ensure meat brands are achieving these savings, it is essential to maintain precise control over the thickness and weight of the shrink bags. Variations in thickness of many other shrink bags on the market result in increased costs, heavier packaging, and therefore higher EPR and plastic tax. Amcor's precise control ensures that customers receive shrink bags with consistent 40µ thickness, underscoring Amcor's commitment to quality and sustainability.

"The technical requirements for shrink bags make them notoriously difficult to make more sustainable, so the launch of Clear-Tite 40 is a major breakthrough for the industry. This new solution is a huge step forwards; promising a significant reduction in the amount of plastic used per bag, without compromising shelf life," said Rosalia Rosalnova, Senior Marketing Manager, Amcor.

"Meat manufacturers must carefully select their packaging to maintain a balance between sustainability and product quality. Amcor's new Clear-Tite 40 makes that simple. It works perfectly even at high humidity levels, enabling superior shelf life while ensuring that meat products look their best on the shelves. Consumers receive a fresh, appealing product, and manufacturers benefit from a reduction in both their EPR fees and their environmental impact," said Maija Fjällström, Senior Product Development Engineer, Amcor.

References:

1. EPR (Extended Producer Responsibility) fee calculations compared Clear-Tite 50 in Germany/UK/Netherlands/Spain/France/Italy
2. Based on Amcor's ASSET Life Cycle Assessment system - Comparison based on cradle-to-gate analysis of baseline packaging vs comparison product.

www.amcor.com



Klöckner Pentaplast achieves world-first RecyClass Traceability Certification with its new closed loop module for kp Tray2Tray®

Klöckner Pentaplast (kp), a global leader in rigid and flexible packaging and specialty film solutions, has become the very first food packaging business to receive RecyClass Traceability Certification with a module focused on closed loop for its recycled PET (rPET) at its production site in Pravia, Spain.

Cecilia Guardado, Marketing Director – Trays, at kp, commented on the significance of the accreditation: "We are proud to have obtained the brand-new closed loop module within the RecyClass Traceability Certification for our Pravia site. We are the very first company to do so. This achievement demonstrates absolute transparency when it comes to the origin of the rPET flake from food trays we use for our kp Tray2Tray® initiative. We are fully focused on reducing waste across the entire packaging value chain by developing clear PET thermoformed trays from recycled PET trays, that are also then fully recyclable."

Adding to this accomplishment, kp recently launched the market's first food packaging trays comprising 100% rPET derived exclusively from trays. Until now, food packaging trays were manufactured using increasing proportions of recovered PET material, but kp's 100% rPET trays are the first to be composed entirely of recycled tray material and notably, are fully transparent.

Samuel Pardo, Senior Innovation Manager at kp, added: "RecyClass Traceability Certification with the closed loop module is a brilliant achievement for kp and its kp Tray2Tray® initiative. When we launched this closed loop initiative in 2020, 3% of our post-consumer recycled material was from kp Tray2Tray®. By 2022, that increased to 9.1% and 11.4% in 2023 - translating to more than 900 million post-consumer trays recovered and used. We aim to continuously increase at pace thanks to collaboration with the whole value chain."

www.kpfilms.com

DS Smith, a leading global provider of sustainable packaging solutions invests more than E50 million in packaging facilities in Portugal

KDS Smith, a leading global provider of sustainable fibre-based packaging solutions, has invested more than €50 million euros in its packaging facilities in Portugal during the last three years. The commitment underlines the company's strategic priorities around innovation, sustainability, and circularity, with a key focus on optimizing service capabilities for customers in the Iberian region, and on upgrading technology and renewable energy solutions.

The investments in Portugal include the acquisition of two top-of-the-range fluting machines for packaging facilities in Oporto and Leiria, and the company has upgraded a corrugator unit for optimal performance at its packaging facility in Lisbon with the installation of a 2,800mm (approximately 9.19 ft) wide Dry End.

PA Consulting and Searo Labs collaborate to produce seaweed-based products for global brands

PA Consulting (PA), the global innovation and transformation consultancy, has joined forces with Searo Labs, innovators in sustainable materials, to develop cutting-edge seaweed-based products that offer alternatives to plastic and single-use items. The collaboration is focused on accelerating and scaling the adoption of seaweed-based materials in consumer products and packaging within the food, personal care, and home care sectors. The products could have considerable potential for adoption by global brands and manufacturers, and aim to significantly reduce the global use of single-use plastics and PFAS chemicals, also known as 'forever chemicals'.

Searo Labs has developed the seaweed-based technology and brings materials formulation know-how and intellectual property (IP) to the collaboration. The company has formulated a unique family of materials that harness the strengths of seaweed – a fast-growing and abundant resource – and other natural ingredients. PA will help to accelerate the scale-up and commercialisation of the technology, drawing on its extensive experience in this field.

Searo materials are food contact safe,

home compostable, moisture and texture controllable, optically clear, and heat sealable. Every step of the process is carefully considered from an environmental standpoint, from sustainable cultivation practices and local processing, to low-energy technology and no chemical modifications. The potential applications are vast, ranging from film packaging for fresh food to dissolvable shampoo and detergent pods, and feminine care products.

Searo Labs' research and development is currently based across two sites: at Cambridge Science Park and at PA's Global Innovation and Technology Centre in Cambridge UK, the heart of PA's international network of design studios, research labs and engineering centres. Searo Labs and PA have developed scalable manufacturing processes using existing machinery to meet global demand for sustainable products and packaging.

PA has a long history of accelerating the commercialisation and scale-up of sustainable product and packaging technologies. Its partnership with PulPac is advancing dry molded fiber technology to reduce plastic waste in bottles, blister packs, and other packaging in the personal care, beauty, food, and healthcare industries. PA also designed refill packaging for the Dunnet Bay Rock Rose gin range, transforming their spirits business, and is collaborating with Kemira, a global leader in sustainable chemical solutions, to develop new renewable barrier coatings for more sustainable food packaging.

Steven Clarke, process engineering and industrial automation expert at PA, said: "Helping

brands to reach their sustainability goals sits at the heart of this collaboration. The urgent need to reduce plastics and harmful chemicals like PFAS in our environment requires innovative solutions. This novel seaweed-based technology has the potential to make a big impact across a wide range of products that people use daily. Together we can industrialise and commercialise this solution, and develop first to market innovations."

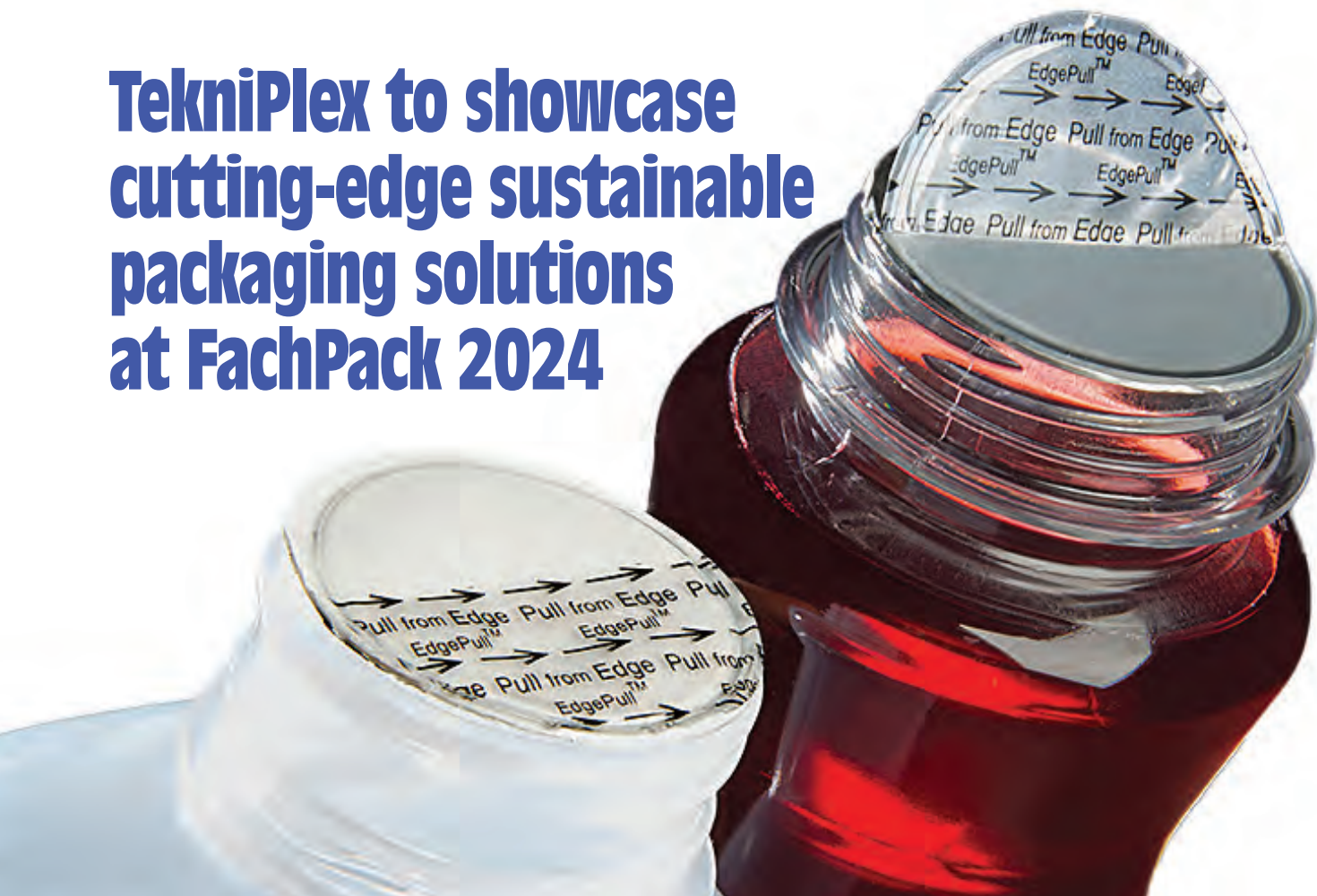
Francis Field, Co-Founder of Searo Labs, said: "Our partnership with PA is an opportunity for global brands to gain access to Searo's cutting-edge material technology, relying on PA's proven ability to deliver real-world solutions for industry. Searo's mission is to put an end to single-use plastic by commercialising seaweed-based natural alternatives, and projects as big as this cannot be addressed by one company alone. We are therefore delighted to join forces with PA to create plastic-free solutions that aim to revolutionise the FMCG industry."



www.paconsulting.com
www.searolabs.com



TekniPlex to showcase cutting-edge sustainable packaging solutions at FachPack 2024



As FachPack 2024 approaches, TekniPlex is set to unveil our latest advancements in sustainable packaging, reflecting our determined commitment to environmental responsibility and innovation. At the heart of our mission is the drive to protect products, strengthen brands, and innovate sustainably in the packaging industry.

Innovating for a sustainable future

At TekniPlex, our expertise in materials science is the cornerstone of our diverse packaging solutions. We are committed to addressing the unique needs of a wide array of industries, including Food and Beverage, Home Care, Cosmetics & Personal Care, Consumer Health, Industrial and Agrochemical. Our innovations span from cutting-edge lining technologies to formulating specialized tubing and gaskets, as well as developing protective packaging. We prioritize responsible packaging, leveraging state-of-the-art technology and deep application knowledge to deliver optimal solutions. Our products are integral to some of

the most recognized names in Healthcare and Consumer Products Markets.

Our approach is guided by what our CEO Brenda Chamulak describes as our "Sustainability And..." mindset. We focus on understanding our customers' needs and product requirements, collaborating closely with them to create customized solutions that meet their sustainability goals while maintaining product safety and integrity. This strategy not only enhances product performance, but also contributes to environmental sustainability.

Leading the way for liner innovation

TekniPlex stands out in the liner market due to our profound understanding of material science and our commitment to customer-centric solutions. Our focus is on optimizing the use of recycled materials, recyclability, and enhancing consumer convenience. This dedication allows us to offer innovative liner solutions that support both customers' and brands' environmental goals and consumer preferences.

Our latest product innovation at

FachPack 2024 is the ePressSeal liner, a pressure-sensitive seal made from expanded polyethylene (EPE). This new addition to our Consumer Products ProTecSeals® liners portfolio is ideal for dry foods such as herbs and spices, and nutritional supplements. It is also compatible with both plastic and glass. It combines flexibility, resilience, and ease of use with recyclability, making it a highly suitable option for regions with polyethylene (PE) recycling streams. Unlike conventional polystyrene (PS), which is not widely accepted in many recycling programs, the ePressSeal liner is designed to be more recyclable. This is particularly important as PS faces significant regulatory challenges. The European Union's Single-Use Plastics (SUP) directive specifically targets PS, with major member nations like France set to ban its use in packaging starting January 1, 2025.

As part of our liner solutions, we will also display LuxeSeal®, that offers significant benefits for sensitive ingredients and product shelf life. It is a cost-effective alternative and is particularly advantageous when used to replace a traditional plastic totpette by reducing packaging weight. It also provides a superior level of protection and functionality compared to the plastic totpette, ensuring that the product remains secure and fresh. LuxeSeal® adds an extra touch of sophistication to luxury products. Its elegant embossing and high-quality design enhance the premium feel of the packaging, allowing brands to convey a message of exceptional care and attention to detail. This not only elevates the perception of the product, but also makes consumers feel valued, as if the brand has gone the extra mile to preserve their luxury item with style and refinement.

Monoseal is a high-performance, one-piece induction seal manufactured in Europe, India, and the US, suitable for a variety of packaging applications. It ensures a secure seal that preserves product integrity and extends



shelf life. It is particularly effective for food packaging, as Monoseal reduces waste by providing a robust barrier against contamination, maintaining the freshness and quality of the product. This seal prevents exposure to moisture, air, and contaminants, which helps preserve flavors and extend shelf life. Monoseal is versatile, compatible with polypropylene (PP), polyethylene (PE), polyethylene terephthalate (PET), and glass containers. Additionally, its universal plastic version can seal all plastic containers, offering a comprehensive solution for diverse packaging needs.

Sniff Seal® will be featured too, showing its patented approach to fragrance immersion and preservation. This unique seal combines a permeable yet protective layer, allowing consumers to experience the product's essence without having to open the packaging. Sniff Seal® enhances consumer confidence by ensuring that they are the first to open the packaging. This added layer of trust is particularly valuable in e-commerce, where customers cannot physically inspect products before purchase. By eliminating the need for packaging to be opened for fragrance testing, Sniff Seal contributes to reduced product returns and their associated costs.

EdgePull® is an easy-to-open tabbed liner designed for a seamless, user-friendly



experience. It ensures tamper resistance and prevents contamination, keeping products fresh and secure from production to consumer use. By reducing packaging waste and addressing consumer frustrations, EdgePull® enhances convenience. Ideal for food applications, these liners prevent leakage and spoilage, preserving sensitive ingredients and extending shelf life. Compatible with PET (polyethylene terephthalate), PE (polyethylene), glass, and PP (polypropylene), EdgePull® offers versatile solutions for different packaging materials. Additionally, brands can customize EdgePull® liners with their logo or other branding elements directly on the tab.

In addition to our range of liners, we will also have ProTecFlow® PCR Tubes. These tubes are manufactured from post-consumer recycled materials, offering a sustainable alternative to virgin plastics. By utilizing recycled content, ProTecFlow® PCR Tubes support a circular economy and help reduce plastic waste, aligning with our commitment to environmental responsibility.

Furthermore, we are excited to present our Outer Gaskets for Aerosols that are designed to create a secure barrier that effectively prevents leaks and maintains the

integrity of the product. At TekniPlex we manufacture standard and custom rubber and plastic formulations tailored to meet the specific needs of our customers. Our gaskets can be made synthetic rubbers and solid and foamed plastics. Its functionality offers optimized compression sets and densities to help deliver consistent dispensing and high precision parts with tight tolerances. They offer a superior Water Vapour-Transmission Rate compared to traditional rubber outer gaskets used in aerosols. This feature is particularly beneficial for water-sensitive formulas that require enhanced protection. By providing a reliable barrier against moisture and contaminants, these outer gaskets help extend the shelf life of products, reduce waste, and promote a sustainable mindset. The improved protection translates into fewer product returns and a longer usable life, reinforcing our broader effort to support eco-friendly practices and reduce environmental impact.

Join us at FachPack 2024

Join us at Hall 5, Booth #204, during FachPack 2024 to discover how TekniPlex is shaping the future of sustainable packaging. Explore our innovative solutions designed to help you achieve your sustainability goals while delivering superior performance. Our mission is to protect products, strengthen brands, and innovate sustainably by ensuring that your packaging solutions are both effective and environmentally friendly.

TEKNIPLEX
Materials Science Solutions

www.tekni-plex.com



Discover **ePressSeal** liner
at FachPack 2024:
TekniPlex's latest
advancement in
innovative packaging

innovation meets responsibility

Redefining sustainable packaging

Material-agnostic solutions

Product safety and integrity
without compromise

Join us in shaping the future of
packaging at FachPack 2024

TEKNIPLEX
Materials Science Solutions



FACHPACK 2024: Nuremberg plays host to Europe's packaging industry

From 24 to 26 September 2024, the European packaging sector will once again gather at FACHPACK, the trade fair for packaging, technology and processes. More than 1,400 exhibitors at Exhibition Centre Nuremberg will showcase packaging materials and accessories, packaging machines and technology as well as the key processes for automation, marking and labelling, packaging printing and intra-logistics. The main theme of FACHPACK this year is "Transition in Packaging", which aptly describes the changes currently taking place in the industry that will also be reflected in the 11 exhibition halls and high-calibre supporting programme. Visitors from the consumer and industrial goods segments can look forward to an extensive programme of presentations in the PACKBOX, INNOVATIONBOX and SOLPACK 5.0 forums as well as interesting special shows and awards ceremonies.

Heike Slotta, Executive Director Exhibitions at NürnbergMesse, is upbeat: "Following our scheduled break in 2023, we are now heading towards the home straight for FACHPACK 2024. The preparations are in full swing and everything is coming together. The "class reunion" for the packaging industry, a genuine highlight in our customers' calendar, will soon be taking place in Nuremberg. I cordially invite all packaging specialists to come to the exhibition centre in September: We create the future, so make sure that you're part of it!"

FACHPACK 2024 at the heart of Europe

A particularly welcome aspect is that FACHPACK 2024 is positioning itself as a continent-wide event. As Heike Slotta says: "Fifty-four percent of the exhibitors are from Germany, the rest from the strong German-speaking economic area and neighbouring countries. Turkey has a particularly strong presence."

Worth mentioning in this context are the new exhibitors that account for around 20% of all exhibitors at FACHPACK 2024. A remarkably high proportion of these – 70% – come from countries other than Germany.

Forums on interesting topics provide new impetus in the supporting programme

FACHPACK sees itself as a source of inspiration for the industry. Alongside the extensive product display, this is also reflected in the programme of presentations in the three forums PACKBOX (Hall 4), INNOVATIONBOX (Hall 2) and SOLPACK 5.0 (Hall 3). All three forums address topical issues affecting the sector, e.g. dealing with the new PPWR regulations, the circular economy, automation and AI, or alternative packaging solutions and new fibre raw materials.

Key partners from the packaging industry are designing the programme for PACKBOX and invite interested participants to listen or join in the discussions. This forum will be moderated by three genuine industry stalwarts: Matthias Mahr from the trade journal LebensmittelPraxis (24./25.9.), Dr Johannes Bergmair from Pack Experts and the World Packaging Organisation (WPO) (25.9.), and Oliver Berndt from the German Packaging



Institute (dvi) (26.9.). In the INNOVATIONBOX Forum, registered exhibitors will introduce their new products and process innovations in a series of concise presentations. Popular moderators Nina Schönrock and Petra Bindl will host the programme. The SOLPACK 5.0 Forum is devoted to sustainable packaging solutions and will be conducted and moderated by Peter Desilés and Volker Muche, managing directors of packaging design agency Pacoon GmbH.

Gathering for the industry offers three days of networking at its finest

In keeping with its slogan "We create the future", FACHPACK offers the ideal platform for networking. A new feature in this context is the networking event Women4Packaging for women in the packaging industry which will be held on the first day of the fair (24.9., NCC Mitte). It offers female players in the sector a unique opportunity to network at the venue, inspire one another, and discuss the latest topics and trends in the packaging industry. The whole event takes place in a relaxed atmosphere. The highlight will be the keynote address by Vera Strauch, founder of the Female Leadership Academy and expert on feminist leadership.

Likewise on the first day of the fair, a total of 41 winners of the most prestigious European showcase for packaging excellence, the German Packaging Award, will be invited to take their places on the stage. Almost 250 submissions from 13 countries were received for consideration by the jury. The German Packaging Award is presented by the German Packaging Institute (dvi) and the winners in ten categories will be announced from 16.30 onwards in the Munich Room in NCC Mitte. As a premium partner, FACHPACK presents a special award for young talent. This accolade honours the best packaging concepts by school and university students and trainees.

The STUDENTS DAY on the third day of the fair (26.9.) brings companies and young packaging talent together. At the invitation of FACHPACK and the German Packaging Institute (dvi), more than 60 students from the German-speaking regions will take part in workshops with professionals from up to 10 packaging companies and brand owners. A lively discussion on the requirements of the future and concrete work in the packaging industry is guaranteed. Participants can also look forward to a dedicated FACHPACK Students' Tour (which can be found on the interactive floor plan on the website) and a casual "Meet & Greet" session.

On all three days of the fair, FACHPACK

TV will also be broadcasting live from the Exhibition Centre, with packaging journal presenters Julia Paul and Jan Malte Andresen reporting from the "glass studio" in Hall 4. The team from Germany's leading packaging trade journal will present conversations, interviews, panels and presentations on the topic of packaging, as well as news and trends directly from the exhibition floors. And what is more, FACHPACK visitors are very welcome to come along and see for themselves how television is made. All content will be streamed on social media and can be downloaded afterwards from an online media library.

Alternative packaging solutions and innovative newcomers

This year, FACHPACK is introducing an inspiring programme feature: the "Alternative Packaging Solutions Pavilion", which will showcase examples of alternatives for commonly used materials and provide insights into what might be possible in the future. At the fully booked pavilion in Hall 3, 13 companies will present their solutions including compostable plastic bags and teabags, upholstery material made from grain husks, packaging made from sugar cane (bagasse) and a whole lot more. The SOLPACK 5.0 Forum is also part of this pavilion. On all three days of the fair, visitors can enjoy a diverse programme and interesting presentations. A total of 35 packaging experts and exhibitors from this pavilion will conduct short presentations.

Anyone looking for fresh, unconventional ideas and products to resolve packaging issues will find them again this year among the start-ups of the packaging segment in Hall 2. Here, visitors can look forward to the "Young Innovators" pavilion for innovative young companies which is subsidised by the German Federal Ministry for Economic Affairs and Climate Action (BMWK). In addition, the "Newcomer Pavilion" gives FACHPACK debutants or international newcomers a platform for presenting their companies and innovative products to a professional audience. Naturally, FACHPACK 2024 would not be complete without the popular "Labels & More" pavilion in Hall 3A.

Good packaging design on display in special show "Outside the Box"

Anyone interested in packaging design should swing by the special design show "Outside the Box" in Hall 4. Curated by Bayern design on behalf of FACHPACK, it maps the drafting and design journey from the initial idea through to good packaging design and provides valuable insights into the impact of design in development processes. It also explores how designers, as creative partners in the development process, find solutions to satisfy technical, ecological and economic requirements for packaging. Using unusual exhibits such as innovative packaging for fitted sheets or a reusable system for household products like detergents or soap, it presents design processes that enhance the circularity of packaging, make the brands behind the products more accessible, and foster identification and awareness among customers and users.

FACHPACK 2024

> KEY THEME 2024



TRANSITION
IN PACKAGING >

LOOK FORWARD TO THESE
PROGRAMME HIGHLIGHTS:

> FORUM PACKBOX
> FORUM INNOVATIONBOX
AND MANY MORE.

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> [FACHPACK.DE/EN](https://fachpack.de/en)

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24 – 26.9.2024

EUROPEAN TRADE FAIR
FOR PACKAGING, TECHNOLOGY AND PROCESSING

NÜRNBERG MESSE



BERICAP

Hall 6 Stand 151

Positive for the planet and easy to use: BERICAP presents its closures portfolio at FACHPACK 2024

At this year's FACHPACK from September 24 to 26, 2024 in Nuremberg BERICAP will be showcasing sustainable closures for industrial, food and beverage applications that are both safe and consumer-friendly. The leading manufacturer of plastic and aluminum closures will be presenting its product portfolio at exhibition booth no. 151 in hall 6, including new lightweight closures for the agricultural sector, sport caps in a mono-material design, the tamper-evident Ring Peel Liner and the Clip Aside tethered caps, which are now the standard in the European market and ideal for ensuring compliance with new requirements in the milk and dairy segment.

Sustainability is top of agenda

BERICAP is absolutely committed to sustainability, focusing on four priority areas. In product development, for example, it is concentrating on reducing material use. The "lightweight" range for the agricultural sector has been expanded to include special lightweight caps for 50 and 63 mm neck finishes. To advance closed-loop material cycles, BERICAP aims to use recycled materials in the production of its closures (PCR: Post Consumer Resin). Mono-material designs are also used wherever possible to eliminate the need for additional sorting in the recycling process. High global standards, energy-efficient production processes at 30 production sites in 25 countries and involvement in sustainability initiatives all underline BERICAP's commitment to global environmental protection.

Guaranteed product protection

BERICAP offers a wide range of closure solutions that enable manufacturers and bottlers to ensure product integrity and content quality. For example, the Ring Peel Liner combines product and counterfeiting protection. It is a liner with a tamper-evident feature that prevents product contamination and provides proof to the consumer that the bottle has not been opened before. Consumers can remove the foil easily and intuitively by lifting the tab. The outer ring of the Ring Peel Liner remains on the bottle to provide a secure seal when it is closed again. The pouring process is also clean and precise. Besides the Ring Peel Liner, BERICAP offers a multi-stage Anti-Counterfeiting (ACF) System that allows manufacturers to select the ACF measures most suitable for their product from a comprehensive range.



Safe transfer of crop protection products

The innovative Closed Transfer System (CTS) solutions unite product protection with consumer safety and sustainability. An example of a CTS solution that received the Pack the Future Award is easyconnect, which was developed for the agricultural sector in collaboration with the 13 member companies in the easyconnect Working Group. The Closed Transfer System enables the faster, easier and safer transfer of liquid crop protection products from the container into the sprayer, thereby significantly reducing operator exposure. The container's screw cap with tamper-evident seal is connected to the coupler on the CTS for the drip-free transfer of the required quantity of the product into the sprayer. After emptying, the container is automatically cleaned and resealed so that it can be recycled with its closure. The CTS is resealable and leakproof, even when only partially emptied.

Dynamic and sustainable sport caps

Active individuals prefer drinks with easy-to-use closures. The BERICAP sport caps with tamper evidence feature offer "sustainable convenience to go". For example, the one-piece sport cap "Biarritz" and the two-piece premium closure "Monet" are manufactured in a mono-material design for optimum recyclability. An opening angle of 180 degrees makes all BERICAP sports caps easy to open using just one hand and convenient to drink from. The sport caps are also available in a tethered version.

Clip Aside tethered caps established as the European market standard

BERICAP customers have now filled more than 15 billion bottles with the Clip Aside tethered caps on over 70 filling lines, thus complying with EU Directive 2019/904. The fact that the caps are firmly attached to the bottle means they can be sent for recycling together with the bottle. The user-friendly closures feature a 180-degree opening and are available for all relevant neck finishes from 26 to 38 mm in various beverage categories: from carbonated soft drinks (CSD), water, juices and teas to milk-based beverages. The discontinuation of aluminum seals for milk-based products such as yogurt drinks is a current topic of discussion in connection with EU Directive 2019/904. BERICAP has suitable solutions and services to facilitate a fast and simple switch-over to tethered caps to help safeguard its customers' future viability.

Comprehensive portfolio with aluminum as well as plastic

Now that Mala Verschluss-Systeme GmbH's integration into the BERICAP Group is complete, the aluminum closure division has been rebranded as BERICAP Aluminium GmbH. The aluminum closure specialist will be presenting a diverse portfolio of roll-on closures for wines and spirits, milk-based drinks and edible oils. The range extends from simple roll-on puffer proof (ROPP) aluminum closures to highly complex safety closures. All products can be designed to customer specifications.

"There are a number of key design features that our customers want to see in their closures, from sustainability and product protection to quality assurance and user-friendliness. It's essential for us to be aware of all our manufacturing partners' requirements so that we can offer them the perfect closure solution. We're excited to be presenting our innovative product and service portfolio at FACHPACK. Visit us at our booth to discuss the latest trends and challenges in our industry," said Christian Schamp, Director Sales Blow-Molding at BERICAP.

FACHPACK is the leading European trade fair for the packaging industry. In 2022 it attracted some 32,000 trade visitors and 1,153 exhibitors. The trade fair has a 45-year track record at its venue in Nuremberg and sustainability has long been one of the central themes. This year's slogan is "Transition in Packaging" and FACHPACK aims to provide visitors with insights into relevant packaging industry trends.

COVERIS

Hall 4 Stand A232

Coveris closes the loop with innovative highlights in plastic and paper-based packaging at Fachpack 2024

At the upcoming FachPack 2024 exhibition, Coveris brings its No Waste vision to the next level by introducing an industry-leading range of sustainably designed films, laminates, fibre-based and premade packaging. Fully in line with its No Waste strategy, Coveris fully supports the ESG and sustainability needs set by their customers by introducing a wide range of innovative packaging covering both plastic and paper solutions, — offering the best performing packaging with the least negative impact.

In addition, the company continues to eliminate waste in all its forms — avoiding product spoilage, packaging waste and operational waste, heavily investing in an innovative waste recycling process through its ReCover initiative and the latest cooperation with InterZero to fully close the plastic waste loop.

Turning circular economy into reality

Increasing recycling and recovery in a circular economy, Coveris will be showcasing its recyclable and recycled solutions. The award-winning Duralite™ R shrink film wrap is manufactured using high-quality recycled resins, including those produced at Coveris' pioneering ReCover recycling facility. This provides a lightweight and completely sustainable material for collated products, eliminating the need for virgin materials and supporting the UK and European plastics packaging tax compliance. Another noteworthy solution is the fully recyclable range of pallet transportation packaging with over > 30% recycled content, including high power stretch, shrink and stretch tubing films. The complete range of pallet packing films is produced using recycled plastic and energy from renewable sources, offering an efficient and sustainable solution to stabilise and protect products during shipment.

Visitors at FachPack 2024 will also experience first-hand Coveris' latest paper-based innovations, starting with the MonoFlex Fibre family which delivers high shelf-impact and recyclability within the existing paper stream. Despite being produced from a single layer of paper, this solution offers an optimal level of protection and barrier properties. Another noteworthy solution is the BarrierFresh MAP sandwich skillet, designed to maintain product freshness for up to 28 days longer by controlling the pack atmosphere. Thanks to the Freshlife® liner and barrier technology, Coveris delivers hermetic sealing with no airflow for reduced food waste. An all-paper packaging solution for produce, Linerless MonoTop combines Coveris' award-winning linerless labels with cardboard punnet range. Sustainably sourced and recyclable, it offers efficient packing and premium shelf-appeal, delivering environmental, presentation and operational benefits.





Sustainable alternatives for every application
Coveris' circular offering at FachPack is

complemented by the expanded range of recyclable PE and PP MonoFlex films and laminates, which includes packaging for grated cheese, while also offering various formats and sizes, even up to 12kg pet food bags. Designed as a sustainable alternative to non-recyclable or difficult-to-recycle plastics, MonoFlex films have been developed to preserve product shelf-life, performance, functionality and packing efficiency.

"We are thrilled to showcase our extensive offer in terms of industry-leading sustainable solutions. In doing so, we are not only considering the final packaging but also circularity and the integration of recycled material, the use of renewable resources in our production while protecting the goods. With our strong partnerships we can proudly state that we are at the forefront in our industry in meeting the needs of our customers" comments Christian Kolarik, CEO of Coveris, on the focus of the fair.

To learn more about the innovations and the No Waste sustainability strategy, visit Coveris on booth 232 in hall 4 at FachPack trade show.

GEA

Hall 7A Stand 563

GEA presents new thermoforming packaging machine especially for small and medium-sized companies in the food sector

Under the motto RE:THINK PACKAGING, GEA will present the latest machine and control technology for the food sector at the Fachpack in Nuremberg (Germany) from September 24 to 26 (Hall 7A/Stand 563). The focus will be on the new PowerPak 1000 thermoformer for the packaging of meat and meat substitutes, poultry or cheese, which has been specially developed as an entry-level machine for the thermoforming segment and offers advanced functions previously reserved for machines in the higher performance range.

Playing in a higher league with the PowerPak 1000
"We are delighted to be able to introduce the

PowerPak 1000 to a wider audience. With this machine, we can now help smaller companies improve the efficiency of their packaging processes and increase their output, offering them our many years of expertise and flexible service," says Stefan Runkel, Product Manager Thermoforming at GEA Food Application Solutions. For companies looking to move away from traditional methods such as vacuum chamber machines or traysealers to increase capacity and flexibility, the new GEA solution offers many other benefits, such as flexibility in pack size or reduced plastic consumption.

The PowerPak 1000 can produce vacuum, MAP or skin packs to meet a wide range of product and packaging requirements, allowing customers to quickly adapt the machine to changing consumer needs. The new packaging machine can



be seen and tested live at the GEA Technology and Application Center XLAB in Biedenkopf-Wallau, Germany.

SmartPacker CX400 – another technology highlight

Another highlight is the SmartPacker CX400 vertical pillow bag packaging machine. The packaging machine produces four different types of pouches for many different products such as frozen and fresh fruit, vegetables, potatoes or protein foods. This form-fill-seal model is designed for high capacity and maximum productivity. It processes bag widths between 55 mm and 400 mm and up to 120 bags per minute.

Other benefits include fast changeover of bag formats and film types in less than 5 minutes and sensitive detection of product in the seal. Hand-crafted forming shoulders with a high-tech composite surface ensure smooth over-the-shoulder film transport, even in humid or wet environments. The CX400's Smart Sealing System can seal up to one million bags before the sealing strips need to be replaced. With the click-and-go device, this is done without long downtime and at maximum output.

www.gea.com



packaging lines. Whether it's chocolate, biscuits and waffles, chewing gum and confectionery, pharmaceutical items, breakfast cereals and proteins bars or other food and non-food products: With the machine manufacturer's system solutions even sensitive products are packaged safely – from feeding to cartoning. The packaging solutions are just as individual as their requirement, designed to meet the needs of the customer. In addition, LoeschPack provides you with complete service around the globe.

HASTAMAT

Hall 1 Stand 243

An established tradition: Hastamat and LoeschPack back at FACHPACK

From 24 to 26 September 2024, the packaging machine manufacturers Hastamat and LoeschPack will be presenting their innovations and latest technologies at the FACHPACK in Nuremberg. The subsidiaries of the Piepenbrock business group are leaders in the packaging sector, and will be showing their wide range at the European specialist trade fair for packaging, technology and processes together for the 13th time already – at the stand in hall 1-243.

Sustainable packaging with doy style bags

At the trade fair stand, Hastamat will be showing its RM-270 vertical form, fill and seal machine to the specialist audience – for the first time with a doy style bag made of paper-based, recyclable material. "The packaging solutions from Hastamat and LoeschPack are versatile, innovative and ground-breaking. They cater for individual customer requirements, with reference to output, flexibility and sustainability, for instance", says Olaf Piepenbrock, Executive Partner of Hastamat, LoeschPack and the parent company Piepenbrock.

The RM-270 vertical form, fill and seal machine from the series of the same name by Hastamat impresses with its hygienic stainless steel construction. It packages numerous products flexibly and in accordance with customer requirements. Whether it's powdery, lumpy, pasty, liquid, brittle, stick-shaped, fresh or frozen: The machine can be reset to the respective product in an instant. Different dosers and special applications can be easily integrated. The unit, made up of a machine enclosure and control cabinet, makes for straightforward machine housing and quick cleaning. The flexible high-speed packaging machine produces up to 220 bags per minute. In the process, it covers all formats and bag shapes. Even new, recyclable wrapping materials can be processed easily. The experts at Hastamat are looking forward to providing individual consultation at the trade fair stand.

Packaging solution tailored to customer requirements

Verpackungslösung nach Kundenwunsch

LoeschPack will be showing a selection from the range of its sustainable packaging systems and compete

HERMA

Hall 3C Stand 332

An entry-level benchmark

HERMA is now redefining the benchmark for cost-effective entry into cutting-edge labeling technology: The HERMA eco applicator is designed for a diverse range of standard applications and will make its world debut at FACHPACK (Hall 3C, Stand 322). It combines outstanding cost-effectiveness and high quality with a level of engineering and manufacturing quality which is unusually high for this market segment. "This means value retention, durability and investment security, even in the entry-level segment. After all, the HERMA eco is produced on the same production line in Filderstadt, Germany, as the high-performance HERMA 500 – and therefore carries within it genuine HERMA DNA," emphasizes Martin Kühl, Head of the Labeling Machines division. Costing the same as the predecessor model HERMA basic, the HERMA eco boasts a multitude of new features. Integration of the new HERMA eco into a packaging system and therefore into a higher-level control system (PLC) is now as extensive and convenient as never before in this HERMA performance class. This is made





possible by, among other things, a series of additional I/O signals. In conjunction with the system control unit, these signals enable, for example, the automatic power on/power off function, separate starting of the labeling process as well as manual label dispensing, which is an advantage especially when setting up an applicator. Thanks to these signals, end-of-reel checking is now also possible. Furthermore, the printer and the peel system will in future each have their own connections that can be monitored separately. As a result, it will be possible to use, for example, a printer in combination with a pneumatic transfer unit, which will significantly expand the flexibility and possible applications of the new HERMA eco. The HERMA eco is therefore well prepared even for simple pharmaceutical or healthcare systems, not least because it has a master encoder function. This function enables continuous and automatic synchronization with the speed of the conveyor belt. It ensures precision, even at the maximum speed of up to 30 meters per minute for labels with a width of up to 160 millimeters. The newly designed winders and unwinders also contribute to accuracy, thanks to the reduced inert mass that has to be moved. The empty backing paper is removed from the winder quickly and easily by pulling an expanding mandrel off the winding core.

Future updates via USB interface

No changes have been made to the tried-and-tested, easy-to-use menu structure with its single operating level. The three operating keys are, however, much larger than on the predecessor model, which improves comfort, especially in difficult environments. Furthermore, the HERMA eco can be updated via a USB interface – this also contributes to investment security and makes the applicator future-proof. The plugs and connecting cables of the HERMA eco are the same as those of the high-performance HERMA 500. Anyone using both models can significantly reduce the storage space required for spare parts.

Individual configuration online

In the HERMA online configurator, which is unique in the industry, the HERMA eco can be adapted even more easily to specific requirements, particularly by mechanical engineers. This applies to, for example, the choice of clearance, installation of a dispensing and peel system or use of the horizontal HERMA eco variant. The possibility of pre-configuring applicators individually can save time and money because design modifications on the customer's premises may then no longer be necessary.

KOROZO

Hall 4 Stand 343

Korozo Group to present packaging solutions at FachPack 2024

Global packaging manufacturer Korozo Group (Korozo) is to bring its portfolio of flexible packaging solutions for food and non-food applications to leading European show FachPack 2024, which takes place 24-26 September in Nuremberg,



Germany.

In Hall 4 on stand 343, Korozo will present its broad range of capabilities and services through a number of products and sustainable packaging solutions suitable for multiple food and non-food applications.

With the environment and sustainability to be an important theme at FachPack 2024, Korozo is delighted to present its 'recycle ready' KoroRCY solution. This is a polyolefin-based, PA-free flexible laminated film that offers better performance with full recyclability. An advanced PE formulation provides unrivalled levels of clarity and superior stiffness and strength. The PP formulation provides unrivalled performance for easy opening peel functions. PE and PP materials are both manufactured using Korozo's in-house state-of-the-art extrusion technology.

KoroRCY can be used for a wide range of applications including fresh food, dry food, food ingredients, frozen food, nuts and confectionery, personal care products, pet care products, and many more. It is suited to the company's in-house high-end flexo and rotogravure printing.

Stand-up pouches manufactured out of recycle-ready PE/PP are presented for both food and non-food applications, such as pet food and detergents and automotive fluids. Stand-up pouches are an in-demand packaging format, owing to their versatility in design potential, application range, performance characteristics and environmental credentials.

The skin packaging market is similarly growing and is another area in which Korozo excels with its Koroskin portfolio. Koroskin are extremely versatile films suitable for multiple applications, although most popularly used for fresh and processed meat, poultry, fish, ready meals, frozen food and cheese. With the slogan "less is more", the advantages of Koroskin include excellent clarity, a 20% material reduction, liquid retention, extended product shelf life and enhanced vertical retailing.

These highlights will be presented by Korozo at FachPack 2024, as will:

- Sustainable packaging concepts
- KoroRCY for flowpack, lidding and thermoforming applications, as well as for stand-up pouches
- A new peelable PP lidding film for fresh meat packaging
- Stretch films
- And much more

Warren Birch, Food Flexibles Business Unit Director, says: "Korozo's ongoing development of sustainable packaging alternatives provides a comprehensive product range for existing market and circularity requirements.

"With the latest updates on our approach with sustainable product solutions and our cooperative mindset to achieve future objectives, visitors to the Korozo stand at FachPack 2024 will learn first-hand how the products we develop and produce can directly benefit their products and customers."

Selin Bahar Mesulam, Non-Food Flexibles Unit Director, says: "We are all seeing the market for pouches continue to grow. As the market for pouches continues to grow and the application range expands, it becomes more and more important to provide options that are not only perfectly suited to the end-use but are designed with the environment in mind and to be sustainable. Our portfolio achieves exactly that and more. Whatever your product, we have the right packaging to suit your needs."

Mr Birch and Ms Bahar Mesulam conclude: "We look forward to welcoming everyone to the Korozo stand in Hall 4." www.korozogroup.com

LEIBINGER

Hall 7 Stand 550

LEIBINGER invites you to an exclusive vernissage at FACHPACK 2024: The Art of Innovative Coding

LEIBINGER is pleased to invite customers and interested stakeholders to an exceptional event. At FACHPACK 2024, you'll enjoy a unique opportunity to discover the fascinating world of the LEIBINGER IQJET – and to experience how state-of-the-art technology can evolve into an art form. Visit our trade show booth 7-550 in Hall 7 and be inspired by the most ingeniously designed systems in the coding & marking sector. As recently as this May, the IQJET was honored with the coveted 'German Innovation Award' and LEIBINGER was named 'Innovator of the Year'.

A masterpiece of controlling and production

With its IQJET, LEIBINGER is showcasing a true masterpiece of the German art of engineering. One that defines all-new standards in industrial coding & marking. When it comes to controlling, this translates into substantial cost-savings across the entire product life cycle (TCO). And yes, you can experience this for yourselves on our homepage using the IQJET operating cost calculator. Your production staff will be delighted: With an intermittent pump, the IQJET runs for five years without requiring any maintenance – a world record that makes unscheduled downtimes a thing of the past. Even after five years, the IQJET continues to operate reliably until a scheduled maintenance window presents itself: A well thought-out concept, both ecologically and economically, that only requires replacement of the affected wear parts. This entirely eliminates the need for expensive disposable modules, frequent maintenance intervals and inflexible maintenance times.

The innovations in detail

The IQJET's impressive features include exceptionally low power consumption of only 36 watts and extremely economical use of solvent, positioning it as the most economical industrial printer in its class. LEIBINGER manufactures its own ink and has equipped the IQJET with an advanced ink management system. This combination of excellence in both technology and medium perfects the CIJ (Continuous Inkjet) process – taking it into an all-new era. In LEIBINGER printers, the ink doesn't dry out during production breaks and doesn't clog the lines. This is ensured by the fully automatic nozzle sealing technology. The IQJET's smart ink management system also guarantees optimum viscosity and a constant ink temperature at all times, regardless of ambient temperatures. The outcome is absolutely flawless printing – anytime & anywhere.





Plug & Print: Simplicity meets perfection
With its Plug & Print maxim, LEIBINGER actually delivers what other providers can only promise: Switch on, press Print and let it get to work – leaving you free to get on with your day-to-day business! With its numerous interfaces, including the standardized OPC UA for automation technology and PLC for industry, the IQJET integrates seamlessly into existing system controls.

Experience the Art of Innovative Coding
Be our guest and experience what promises to be an unforgettable trade fair event in Nuremberg. Visit us at FACHPACK 2024 and draw inspiration from hourly live demonstrations, presentations and many more surprises. We will be showcasing the entire LEIBINGER range of printing systems from simple to complex, as well as our software solutions and in-house inks. Our comprehensive portfolio satisfies the requirements of even the most demanding materials across a variety of industrial sectors such as Food, Beverage Bottling and Convenience. On the LEIBINGER website, you can already schedule appointments with our experts and obtain free admission codes. You won't want to miss this exclusive opportunity to experience a new era in industrial coding & marking: <https://leibinger-group.com/fachpack-2024>
We look forward to welcoming you to our booth 7-550 in hall 7 at FACHPACK in Nuremberg from September 24 to 26!
www.leibinger-group.com

MASTERPRESS Hall 5 Stand 161

Technologies and solutions responding to sustainability trends in the packaging industry

Masterpress, a leading European provider of printed decorative packaging solutions, will exhibit at FACHPACK, the international European trade fair for packaging, technology and processing, between 24 and 26 September, in Nuremberg, Germany. At the event, Masterpress will present products and advanced technologies that demonstrate its commitment and dedication to merging aesthetics and quality with sustainability and innovation.

Gabriel Magdaleno, strategic product management & marketing director, Masterpress, "For almost three decades, we have been a partner for our customers, offering creative and functional printed packaging that enhances the visibility of their products. The decorative packaging industry is evolving in response to increasing environmental awareness and consumer demand for sustainable solutions. The future of packaging entails employing diverse materials and technologies to minimise ecological impact. At FACHPACK 2024, we will unveil our latest innovations in high-quality, recyclable packaging designed to meet the diverse needs of our customers across various industries."



Sustainability at the forefront of print and packaging solutions

Masterpress's FACHPACK showcase will focus on shrink sleeve solutions and its comprehensive capabilities encompassing sleeve label production, self-adhesive labels, label application services, and full sleeve application lines.

Visitors will be able to learn how by harnessing different printing technologies, including hybrid printing, Masterpress obtains exceptional results in non-standard decorative labels, special effects, efficient application, brand protection, and print quality. This includes the inventive and "designed-for-recycling" packaging products recognised by the industry across Europe.

Along with its award-winning visual and tactile samples of shrink sleeves and PSL labels for wine, spirits, beverages, home and personal care products, dairy, sports nutrition, and decorative candles, Masterpress will display its new "mono layer" stand-up pouch for homecare, personal care, and food and dairy type products.

The most recent accolades include two AWA Alexander Watson Associates Sleeve Label Awards. Masterpress' TINE 300g Dairy Cup Sleeve produced from 100% recyclable monomaterial for TINE SA won in the Environmental Winner category, and Żubrówka Black Limited-Edition packaging created for CEDC International was recognised as the Best of Show packaging.

Produced by Masterpress, the TINE 300g Dairy Cup Sleeve is an innovation that encompasses the company's commitment to sustainability and reflects Recyclac's "designed-for-recycling" standards. This packaging has introduced a low-density 45µ polyolefin shrink sleeve material creating a "mono-material-like" solution that facilitates proper identification and full recyclability of the cups within the correct polymer stream.

Proprietary machinery for shrink sleeve label application and solutions tailored for e-commerce
At FACHPACK, Masterpress experts will also be available to discuss the technological capabilities of the company's machinery solutions. Masterpress produces machinery designed for shrink label technology that can be tailored to customer requirements. This includes stainless steel shrink sleeve applicators for the food, chemical, and pharmaceutical industries, steam tunnels, air knife dryers, and robotic stations.

Lastly, Masterpress will showcase a range of paper bags, exemplifying 100% sustainable solutions tailored for e-commerce. The lineup includes mailer bags, carry mailer bags, and carry bags.

www.masterpress.com

MBM INNOVATIONS Hall 2 Stand 432

A new dimension in vacuum packaging

At the FachPack trade fair in Nuremberg this year, MBM innovations is turning vacuum packaging into a real experience. The innovative and newly launched VSM® BULKY will take centre stage at the fair. The smart all-rounder can be seen live in action vacuuming and vertically packaging various products in bags. The third-generation family-run company from Augsburg will also be providing detailed information about its outstanding portfolio of fully and semi-automatic VSM packaging machines and customised solutions for a wide range of industries at Booth 432 in Hall 2.

The technology is unique - and also at the heart of the MBM innovations brand. Back in the 1970s, company founder Sebastian Mayer developed the VSM® vacuum system, with which all vacuum packaging machines are still equipped

today. The special feature is that the atmospheric vacuum system provides a structurally gentle yet high-quality vacuum - and offers far-reaching advantages in terms of product quality, vacuum safety, handling and resource efficiency. This is because air is evacuated directly from the bag using special suction nozzles; the entire evacuation process takes place under normal atmospheric pressure without a vacuum chamber. The extra-wide vacuum station with impulse sealing on both sides ensures reliable, crease-free sealing even with large formats and even with moist bags.

VSM® BULKY

Whether food, cannabis, pet food, electrical products or pharmaceutical items - the vertical packaging machine in hygienic design is a resilient component in the production process. It packs a wide variety of products efficiently, safely and sustainably in a vacuum or modified atmosphere packaging (MAP) directly into transport boxes, E2 crates, drums or cartons. Typical areas of application include transport and maturing packaging for meat and sausage products, ham, fish & seafood and cheese for bulk consumers and the catering trade, pouch packaging for natural casings in brine or loose packs such as soya granules, animal feed, nuts or dried fruit. However, the compact BULKY is also a first-class choice for tamper-proof transport packaging of highly sensitive products such as medical marijuana and other pharmaceutical products, as well as for secure packaging of large containers such as bulk goods, electrical components, transformers or batteries.

Thanks to its space-saving, slim design, this versatile model can be used in almost any working environment and, thanks to its castors, can be easily moved to wherever it is needed.

For trade visitors...
the standard version of the newly launched BULKY will be available so they can familiarise themselves with the special VSM® vacuum system and for demonstrations. In addition to its high degree of flexibility in terms of usability, the machine is particularly impressive due to its high hygiene and safety standards as well as its simple, uncomplicated operation and maintenance. "Thanks to our more than 50 years of expertise in mechanical engineering and our high level of





vertical integration, we at MBM can of course also realise individual special solutions as well as conveyor and transport technology - and adapt all the machines we offer to customer requirements," emphasises Sabrina Mayer-Mai, who, together with her sister, represents the third generation of the family business and is responsible for Strategic Marketing. Accordingly, the BULKY can also be configured for smaller units and up to the XL variant (bags on pallets), for example.

An outstanding portfolio

MBM is now represented in 17 countries. The fully and semi-automatic packaging solutions are widely used, particularly in the core food market and especially in the cheese ripening segment. However, demand in the medical goods and pharmaceutical industries is also steadily increasing: "Our high-performance models for industrial applications are coming to the fore. I'm thinking in particular of cleanroom packaging for the transport of pharmaceutical containers and primary packaging, as well as bulk and maturing packaging for tobacco or medical marijuana," explains Sabrina Mayer-Mai. The junior manager sees a strong market not least in the non-food industry: for the packaging of electronic components, in the area of space-saving vacuum packaging for textiles or bulk packaging for loose containers of all kinds.

Sustainability advantages

MBM systems offer impressive energy-saving potential: for example, with the fully automatic systems for mature cheese packaging, between 36 and 50% energy can be saved in the vacuum system alone compared to various alternative packaging systems with the same output.

All models can also easily process recyclable mono-materials that are suitable for the circular economy. They are also characterised by low compressed air consumption and intelligent standby times.

"Special offer" for customers and the press

Customers and interested parties are cordially invited to find out more about the comprehensive range of products and services offered by the agile machine manufacturer from Augsburg, with no obligation. If they decide in favour of a semi-automatic system during the trade fair or by the end of 2024 at the latest, they will receive a pair of interchangeable sealing bars for quick and easy machine maintenance free of charge as a one-off bonus with the purchase price.

The new BULKY will be presented to the press in detail in action on the 2nd day of the trade fair, 25 September, at 3:00 pm. This will be followed by an opportunity for constructive dialogue. Catering will also be provided. www.mbm-innovations.com

MINEBEA-INTEC

Hall 3C Stand 266

Minebea-Intec presents new weighing and inspection solutions packaging

Minebea Intec, a leading manufacturer of industrial weighing and inspection technologies, will be presenting its latest innovations at this year's FACHPACK from 24 to 26 September in Nuremberg, a European trade fair for packaging, technology and processes. In Hall 3C, Stand 266, the company will be demonstrating how its technologies can increase the efficiency and precision of packaging processes. Weighing and inspection solutions play a crucial role in the packaging industry by ensuring product quality, minimising production errors and ensuring compliance with legal regulations. A particular highlight of the trade fair presentation is the new Blue HMI for checkweighers.

The new Blue HMI for dynamic checkweighers will take centre stage at Minebea Intec's trade fair appearance. This advanced user interface, which can be viewed live on the established checkweigher Flexus®, offers numerous smart features to increase efficiency. "Our Blue HMI is characterised by intuitive user guidance and is therefore extremely user-friendly," says Lars-Henrik Bierwirth, Global Product Manager at Minebea Intec. "The operating unit displays the overall system effectiveness and other statistics based on the current weighing results. It also has various logging functions that make it ideal for audits." As checkweighers are often located at the end of a production line, the integrated overall equipment effectiveness provides a clear overview of the efficiency of the production line as a whole.

The new Blue HMI also offers Minebea Intec customers even more flexibility thanks to a wide range of interfaces. The new user interface enables improved connectivity by equipping the checkweighers with flexible interfaces such as industrial fieldbuses, Ethernet/IP, Profinet or the company's own SPC@Enterprise. OPC UA is fully integrated in accordance with the specification (Companion Specification Weighing) and is optionally on board. The interface can also be extended to include the PackML specification (Companion Specification PackML according to OMAC).

Mitux metal detector® with MiWave technology

In addition to the Blue HMI, the new Mitux® metal detector will be presented, which is equipped with the revolutionary MiWave technology. This technology enables flexible and precise detection of metal contaminants in products of all kinds. The Mitux® metal detector offers outstanding sensitivity and stability, making it the ideal solution for demanding inspection tasks in the packaging industry. The advanced signal processing means that even the smallest metal particles can be reliably detected, even with high product effects, further increasing product safety and quality.

Pioneering industrial scales and load cells

The new MiNexx® 3000 weighing platforms from Minebea Intec set new standards on the market with their innovative V-shaped design. This design enables increased



weighing accuracy while providing excellent protection for the load cell. "Our MiNexx® 3000 weighing platforms are durable, robust and capable of withstanding the most demanding industrial environments," says Nils Hubrich, Global Product Manager at Minebea Intec. "They offer a variety of configuration options and can be adapted to a wide range of industrial applications." In the packaging industry, for example, they enable the precise weighing of materials, whether for filling, packaging or product quality control.

Another highlight is the weighing module Novego®, which was specially developed for the high demands of the food and pharmaceutical industries. Novego® impresses with its hygienic design, which enables simple, error-free installation and maximum resistance to lateral forces. The exceptional corrosion resistance of the stainless steel and the product design in accordance with EHEDG guidelines make the weighing module Novego® insensitive to dirt, water and aggressive cleaning agents. With Novego®, companies opt for fast, precise and hygienic installation without additional, time-consuming alignment work.

Comprehensive service for customers

Minebea Intec not only offers first-class products, but also supports its customers as a reliable partner throughout the entire project planning process. The company has set itself the goal of maximising the precision and efficiency of production processes whilst offering customised solutions that meet individual requirements.

At FACHPACK 2024 in Hall 3C, Stand 266, visitors can experience Minebea Intec's pioneering technologies live and benefit from discussions with experienced specialists. Fresh popcorn awaits visitors at the Minebea Intec stand so that they can take away something enjoyable in addition to the technical input.

www.minebea-intec.com

MONDI

Hall 4 Stand 204

Mondi will showcase sustainable packaging innovations at Fachpack 2024

Mondi, a global leader in sustainable packaging and paper, will have its portfolio of innovative and flexible packaging solutions on display at this year's FACHPACK. Mondi's approach of designing packaging and paper solutions that are sustainable by design and fit-for-purpose allows the company to collaborate closely with customers across a variety of industries. Mondi maps out the individual path to sustainability for each customer, helping them find packaging solutions that protect their goods while meeting their sustainability goals.

Mondi will display several innovations made from paper, plastic or a combination of both materials, all of which came out of its R&D efforts and close cooperation with customers and partners. Some of the showcased highlights visitors can experience at FACHPACK include:

The newly launched recyclable FlexiBag Reinforced - a cost-effective PE-based mono-material packaging with improved mechanical properties. It can accommodate a customised percentage of post-consumer recycled PE and is ideal for the pet food industry.

The world's first mono-material vacuum-packaging solution for coffee, which Mondi developed with Finnish coffee producer Paulig.

Mondi's broad and innovative FunctionalBarrier Paper range of fibre-based packaging works across many industrial and FMCG end markets and can be recycled in existing European paper waste streams.



SAPPI EUROPE
Hall 4A Stand 406

Futureproof – innovative solutions for flexible packaging

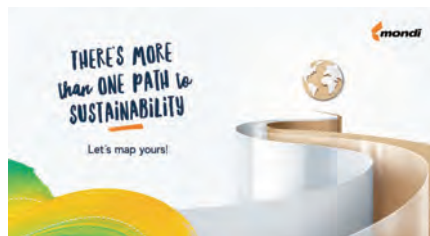
Packaging paper manufacturer Sappi Europe offers the flexible packaging market's most extensive portfolio of functional papers – with a focus on compelling alternatives to multi-layer material and plastic packaging. The company is further expanding its broad portfolio by adding new products such as Guard ICC, a flexible packaging paper for ice cream cones, Guard OHS a barrier and heat sealable paper for various food and non-food packaging applications and Guard Twist Gloss, a glossy, recyclable wax free barrier paper for twisting applications in the confectionary market. The new products will be presented at Sappi's booth (Hall 4A, Stand 306) at this year's FACHPACK (24. to 26. September) in Nuremberg, Europe's central meeting place for the packaging industry and its users.

- The perfect choice for ice cream cones: Guard ICC made for direct food contact
- Guard OHS is an attractive complement to our existing high-barrier paper range
- For sugar confectionery and chocolate wrappers: Guard Twist Gloss

Guard ICC: a tailor-made solution for ice cream cones
Sappi's new flexible packaging paper is truly one of a kind on the market. It was designed for applications where dimensional stability or double-sided protection are needed – making it ideal for packaging ice cream cones. Guard ICC is suitable for direct food contact. It is equipped with barrier properties against water vapor as well as grease on both sides. The bleached kraft paper features a machine glazed surface. The new flexible packaging paper also excels when using flexographic or gravure printing processes as well as in conversion processes such as glueing and dye cutting.

With a premium, distinctive look and feel, Sappi ensures that brand owners achieve high impact of their products at the POS. The paper can be easily recycled in the paper waste stream.

Sappi is also happy to introduce Guard OHS, a versatile barrier paper designed for various flexible packaging applications, including flow-wraps, sachets, and pouches for both food and non-food markets. Guard OHS is available in three print side versions and grammages: Natural (62 g/m²), Silk, and Gloss (both in 77 g/m²). All three Guard OHS versions feature excellent barrier properties, including water vapour, oxygen, MOSH/MOAH, as well as aroma and grease resistance. These properties make Guard OHS ideally suited for direct food



Mondi's new smooth-finished, brown kraft paper grade, Advantage Smooth Brown Semi Extensible. It boasts high puncture resistance and can be coated for heat-sealing applications, ideal for form fill and seal (FFS) processes in industrial and consumer packaging, from construction parts to dry food packaging.

EcoWicketBag – Mondi's award-winning, paper-based packaging solution made of extremely durable kraft paper. The innovative solution stays strong during the filling process and ensures that the contents are well-protected during transport, while being designed for recycling.

"To achieve our ambitious MAP2030 sustainability targets, we are fully committed to taking concrete actions to drive progress and foster innovation by investing in the research and development of circular products. We look forward to sharing our successes firsthand at FACHPACK and seeing multiple collaborations with our packaging machine partners come to life," explains Paulus Goess, Growth and Sustainability Director Flexible Packaging at Mondi.

At this year's booth, Mondi will also be hosting CELAB Europe, a collaborative initiative dedicated to fostering a sustainable self-adhesive labelling industry. The joint goal is to enhance the circularity of release liners across Europe, building a more sustainable future through innovative recycling solutions and collaborative efforts.

Interested parties can visit Mondi at Stand 204 in Hall 4 at FACHPACK 2024, taking place in Nuremberg from 24 to 26 September. The booth is next to the PACKBOX stage, which will be offering engaging discussions with packaging experts. www.mondigroup.com

MOSCA

Hall 3C Stand 351

Strapping, wrapping, and consulting: Mosca presents holistic approach at FachPack

Mosca will be highlighting its comprehensive portfolio at FachPack. Visitors to booth 3C-351 in hall 3C can get a closer look at the holistic approach, which includes strapping and stretch-wrapping technologies as well as digital solutions, data-based consulting, and services.

Modern packaging solutions require more than just suitable materials and equipment. As a system provider, Mosca GmbH adopts an integrated approach that includes digital solutions, expert advice, and further services in addition to packaging aids and machines. "As a leading provider of strapping and stretch-wrapping technologies, we are continuously expanding our range of products and services to provide optimum support," explains Alex Jesser, Product Manager Marketing at Mosca. Visitors can expect to see digital technologies alongside tried-and-tested manual and fully automatic strapping and stretch-wrapping machines. Consulting services on transport safety and additional services such as maintenance are also part of the package.

Expertise in strapping and stretch wrapping
The company's core competencies include efficient

technologies for strapping and stretch wrapping. Machines such as the KZV-111 and the Saturn S6 from subsidiary Movitec are not to be missed in Nuremberg. While the Saturn S6 stretch wrapper enables flexible processes, the fully automatic KZV-111 straps palletized load units safely and with low emissions thanks to SoniXs ultrasonic technology. The Saturn S6 range of wrapping programs can be adapted to different products either by the operating personnel or via interfaces. The machine wraps up to 120 pallets per hour in a fully automatic and customized manner, even from above thanks to additional top film. Pre-stretching the film by up to 300% (optionally up to 400%) ensures that resources are used economically.

The R0-M Fusion entry-level strapping machine on display provides product-friendly and sustainable operation as well. The compact solution uses light barriers to detect the product height and automatically readjusts strap tension values. Mosca will also be presenting the easy-to-operate HUG battery-powered manual strapping tool for cost-efficient entry into strapping technology. It enables flexible strapping of small pack quantities without compromising on efficiency and reliability. Strapping using the friction sealing process is semi-automated: the strap is placed manually around the package; tightening, sealing, and cutting take place at the touch of a button in automatic mode.

Interfaces for connected production

Strapping machines and stretch wrappers are only efficient when combined with upstream and downstream technologies. "Our systems have the right interfaces to seamlessly link with robotic solutions and conveyor technologies for fully automated processes, often in the smallest of spaces," says Alex Jesser. Mosca's MP-6 T strapping machine is a prominent example. It has a robotic arm from Pinger Robotic, which flexibly loads the SoniXs MP-6 T with small packages from a minimum width of 60 centimeters. This robotized addition creates a fully automated process in a cost-effective way. "Tabletop models and other machines in our portfolio can help expand existing lines as well, allowing us to provide versatile downstream support."

The TR-Connect, which is also on display, highlights Mosca's commitment to connected processes. The machine has been upgraded with an integrated WebHMI, which allows to visualize performance-related machine data such as availability and quality at any time. "This not only makes commissioning and operation easier. Operators can monitor the performance of the SoniXs TR-Connect and work even more efficiently," Alex Jesser points out.

TechCenter: Tests for optimal transport packaging

The well-equipped TechCenter in Waldbrunn offers support in finding the ideal packaging solution, allowing customers to subject load units and transport-securing devices to various stress tests and optimize them: "Whether customers seek safe or sustainable solutions, our data-based consulting approach enables them to comprehensively adapt existing packaging concepts," says Johannes Wieder, Sales Manager Logistics at Mosca. At FachPack, the Tilt Testing Tool from the TechCenter will demonstrate how this can be achieved. The machine tilts the pallets to determine the stability of the combined load and load carrier. Together with other tests, the TechCenter offers a versatile platform for determining the optimum transport packaging in each case.

www.mosca.com





contact, ensuring optimal performance in food packaging applications. Additionally, the papers meet purity requirements for toy safety, making it suitable for a variety of non-food applications as well. With Guard OHS, Sappi offers an attractive, recyclable and reliable alternative to packaging that calls for reliable safety properties, but for which high barriers would be excessive.

Third in line: Guard Twist Gloss

This unique addition to Sappi's portfolio was specially developed for confectionery, sugar confectionery sweets and chocolate wrappers. The one side single coated paper features high tear strength – making Guard Twist Gloss particularly suitable for twisting applications. It also comes with a functional coating on the reverse side which provides mild grease resistance and provides ideal food protection. The glossy top surface of the machine-finished Guard Twist Gloss ensures a premium feel at consumers and boasts a very distinctive look. With its excellent printability and processing qualities, Guard Twist Gloss minimises fold and colour cracking. The barrier paper, available in a grammage of 45g/m², is suitable for direct food contact and provides a very interesting alternative to non-recyclable waxed paper. Several well-known manufacturers of packaging machines for the confectionery sector have successfully tested the paper in operation and are very impressed with its quality.

Innovation by Sappi – first on show at FACHPACK

Sappi offers the flexible packaging market's most extensive portfolio of functional packaging papers with a focus on outstanding alternatives to multi-layer material and plastic packaging. To meet increasing market demand, the company continues to lead the shift towards eco-friendly solutions with over a decade of expertise in barrier paper technology.

"Our functional papers clearly illustrate the extent to which Sappi is at the forefront of innovation," explains René Köhler, Director Paper & Packaging Solutions at Sappi Europe. "The recent addition of our Guard OHS, Guard ICC and Guard Twist products underscores our commitment to developing new, even more efficient and more sustainable solutions for our customers and partners. We invite everyone to come by and visit us at Sappi's stand at this year's FACHPACK. You may even find out a little about the outstanding new products already in the pipeline!"

Sappi Europe will be exhibiting in Hall 4A / Stand 306.
www.sappi.com

GERHARD SCHUBERT GMBH
Hall 1 Stand 244

Many different approaches for more sustainable packaging solutions

With the new EU Packaging & Packaging Waste Regulation (PPWR) along with increasing demands for climate protection across the board, the packaging industry will have more than enough to discuss at this year's Fachpack. 'Transition in Packaging' is the event's fitting motto from 24 to 26 September



2024 in Nuremberg. Visitors to the fair will have an opportunity to find out about the full range of sustainable, cost-effective solutions that Schubert, the packaging machine manufacturer from Crailsheim, has developed for consumer goods manufacturers at Stand 1-244 in Hall 1. As an example for the new 'Power Compact' machine concept – high output in the smallest space with lean yet high-quality technology – a bar packer with a single-lane erector and feeding via the Comfort Feeder will be in operation at the stand. The Schubert experts will also be demonstrating how further sustainability potential through the interaction between packaging and machine technology can be harnessed.

The international sustainability megatrend is certainly nothing new for Schubert: With its Mission Blue Sustainability Initiative, the machine manufacturer has set itself ambitious goals that have already resulted in a multitude of specific measures. These are also detailed in the Schubert ANNUAL 2023 – the combined annual and sustainability report for the year 2023 – published for the first time earlier this year.

One of the company's key objectives is to support consumer goods manufacturers on their journey towards a sustainable future. We are therefore constantly evolving our modular machine technology. On the one hand, to improve energy efficiency in machine operation, and on the other, to maximise the efficient use of all technical components in line design and achieve optimum performance from the leanest possible solution.

Lean machine concept saves resources and costs

This can be experienced live on the 'Power Compact' line showcased at the Schubert stand. The bar packer with a single-lane erector and blank infeed directly from the pallet via a Comfort Feeder offers manufacturers an exceptionally advantageous, lean machine concept: a very compact and space-saving line, erecting, filling and closing at 60 cycles per minute, few system components whose performance can be fully exploited thanks to single-lane carton processing, lightweight 3D-printed robot tools and a blank infeed that enables continuous operation for up to five hours without refilling. Moreover, the efficient erecting process can be flexibly integrated into other Schubert lines. This concept not only saves material and resources, it also enables customers to achieve high packaging output with high-quality technology and surprisingly cost-effective operation.

While these initiatives already go a long way towards sustainability, Schubert customers can improve their ecological footprint even further with this type of machine solution: In many cases, packaging in fully recyclable cardboard boxes can replace conventional variants with plastic film or plastic labels. The blanks fed in via the Comfort Feeder can be optimised in advance to ensure the greatest possible recycling of the packaging material. The precise, robot-assisted filling in the top-loading process is especially well suited for placing products precisely into narrow cartons and saving packaging volume – one of the new PPWR's specific requirements.

Sustainable solutions through the interaction between packaging and machine

Whether existing cartons need to be machine-compatible, new cardboard packaging is required instead of plastic packaging or alternatives are being developed together with a packaging manufacturer, Schubert has solutions to address these and many other packaging issues.

The manufacturer's flexible, modular and easily convertible packaging machines process both conventional and fully recyclable packaging. Visitors to the stand will experience how Schubert is using its decades of experience with cardboard and the creation of innovative technologies, such as Dotlock, to develop more sustainable packaging solutions. Dotlock is a new technology for joining packaging made of solid or corrugated cardboard entirely without glue – but with the same strength as glued packaging. In the future, it will be possible to fully integrate the erecting process for Dotlock packaging into the packaging line. Schubert also offers advice and solutions for switching to more sustainable packaging in the area of plastic films: With the Schubert Comfort Package sample book, the manufacturer supports its customers in selecting the optimum flow-wrap film in terms of machinability and recyclability – taking into account specific product properties and requirements.

Visitors to the trade fair are welcome to discuss their individual needs and questions with the Schubert experts at Stand 1-244 in Hall 1.

www.schubert-group.com

SIDEL

Hall 7 Stand 439

Unlock new levels of performance with Sidel

RoboAccess_Pal S, Sidel's latest palletising solution combining robotics and cobotics, will be in action on stand 7-439, Hall 7 at FachPack, Nuremberg, Germany, 24 – 26 September.

FachPack is one of Europe's leading packaging events showcasing pioneering packaging, technologies and processes. This September, on stand Sidel will be highlighting its cutting-edge solutions helping manufacturers unlock new levels of performance from their production lines.

Sidel's RoboAccess_Pal S, the company's latest robotic and cobotic palletising solution, will also be in action.

High-performance palletising in action

At the show, Sidel will present its agile packing and palletising equipment for primary packaging, including bottles, shaped containers, jars, tins, pots, cans, flexible packaging, and cartons, as well as secondary packaging: RSC, wrap around, shelf-ready packaging, or film.

Through live demonstrations, visitors to the stand will witness the efficiency of the agile, compact palletising unit, RoboAccess_Pal S, introduced to the market last year.

Combining the best of robotics and cobotics, this high-performing, all-in-one solution delivers improved agility, operability, and compactness to the food, home, and personal Care (FHPC) markets.

RoboAccess_Pal S is the perfect solution to replace manual operations. It delivers faster speeds of up to 12 cycles per minute and enables high case payloads of up to 25kg, while ensuring a fast return on investment, typically one to two years. This offering provides a new level of compactness with a





footprint of less than 12m² for two stations with a significant pallet height of 1700mm.

Hervé Bour, Sales Director FHPC Eastern Europe at Sidel, comments: "RoboAccess_Pal S embeds three new patented features to provide an even higher level of agility, operability, and compactness. A light-weighted carbon fibre and 3D-printed clamping head helps deliver higher payload capacity and overall machine footprint reduction while handling a wide range of secondary packaging. And this solution is available in just ten weeks."

Advanced complete packaging technologies from one single supplier

Manufacturers can also speak with Sidel's experts to find out how the company is ideally placed to help drive performance across production lines.

Hervé Bour concludes: "Sidel has a unique offering which combines packaging concepts, engineering solutions to complete production lines and standalone equipment. By working with Sidel, manufacturers can ensure that production efficiency skyrockets, futureproof lines and look for new pathways for growth."

"From PET blowing, filling, labelling, packing, palletising combined with services and digitalisation, discover how Sidel's large portfolio is adapted to satisfy every need in terms of packaging, footprint and line speeds and optimise your investment."

Find out more about Sidel's complete line solutions and how you can access this kind of support for your business on the Sidel website.

www.sidel.com

SÜDPACK

Hall 4 Stand 220

SÜDPACK presents sustainable packaging solutions at FACHPACK

The future belongs to sustainable packaging solutions. Reflecting this fact, film manufacturer SÜDPACK will present its product and service portfolio in this area at the FACHPACK 2024 in Hall 4 at Booth 220. Visitors can find out among other things about the innovative concepts of Pure-Line products, which combine high recyclability and material efficiency with optimal product quality and safety. Pure-Line offers high-performance films for thermoformed packagings, trays and pouches suitable for packaging a wide range of foods. With this and other solutions, SÜDPACK provides its customers with genuine added value for future-oriented packaging design.

The company's stand in Nuremberg will demonstrate its clear commitment to increased sustainability. But above all it will be a must-see presentation for all



companies who want to design greener, more profitable, and therefore modern packaging processes and concepts.

New products from SÜDPACK

As at earlier trade shows, SÜDPACK expects keen visitor interest in its recyclable, single-material solutions based on PP and PE. Features that characterize the recyclable high-performance films in the Pure-Line range include a much smaller carbon footprint than conventional concepts, and high versatility.

Apart from packaging solutions for fresh foods, the company offers a PP-based concept for packaging coffee in stand-up pouches as a substitute for the usual PET/aluminum composites. "According to our internal LCA calculations, that reduces the carbon footprint of a coffee package by more than 30%," said Valeska Haux, Vice President Strategic Marketing & Sustainability at SÜDPACK. Further advantages are the high material efficiency due to reduced density, optimal barrier properties thanks to the excellent water vapor barrier provided by PP, and outstanding ease of processing, which is down to the thermal resistance.

The innovations at the booth also include the (Multi-)Peel PET floatable solution. Thanks to its low density, the floatable top web can be separated during recycling from PET trays, producing a clean recycled material flow.

The Multifol Extreme stands out for a low material input. The high-performance flexible film from SÜDPACK is up to 30% thinner than other, conventional PA/PE structures. Thanks to exceptional sealing performance even when contaminated with oil or fat as well as high puncture resistance, Multifol Extreme films are ideal for securely packaging greasy, protein-rich products and frozen food in MAP and vacuum packagings.

For producers of nuts, sweet and savory snacks, as well as spices, coffee, and tea, SÜDPACK also offers a sustainable solution: PP and PE-based, recyclable monomaterials for manufacturing stand-up pouches with or without redose systems are a sustainable alternative to conventional film structures. For producers and packagers of liquid or pasty foods such as fruit purees, pouches can also be fitted with spouts. Together with the cooperation partners SN Maschinenbau and MENSSEN, SÜDPACK offers an overall concept for easy and reliable in-house production of spouted pouches.

New services from SÜDPACK

Introduced in late 2023, the new LCA tool EcoTrace has become an essential component in assessing the eco-balance of packaging solutions. Using this tool, SÜDPACK analyzes the environmental impact over the entire life cycle of its own products as well as customer concepts. This enables fact-based decisions that take into account not only greenhouse gases (CO₂e), but also other factors such as fossil resource consumption and environmental and human toxicity.

For certain product groups, SÜDPACK also achieves ISO 14040/44 certifications for its LCAs, e.g. for its Flow Pack PurePP films. Part of the SÜDPACK Pure-Line portfolio, these films are flexible composites used for manufacturing flow packs for multiple applications. The films consist of PP with a small share of barrier polymer. Due to their single-material structure, the cyclos-HTP institute assesses their recyclability rate as 92%. For the certification, the testers took into account various scenarios, e.g. the recycle share in material use, and different end-of-life options.

New business models from SÜDPACK

The management at the company headquarters in Ochsenhausen see the transformation in the plastics and packaging industry as an opportunity rather than a challenge. With its expertise, bold vision, top technology, and high investment power, the film manufacturer has the drive to achieve its goal "Leadership in Sustainability" – which was defined in the Corporate Strategy 2030. And SÜDPACK is also actively driving the transformation process. Apart from the early development of sustainable production lines, the company is also currently the only supplier in the industry that has succeeded in opening up new prospects in chemical

recycling with a novel process. The company's goal is to future-proof its own operations with circular business models and to offer stakeholders real added value.

What's more, the acquisition of a majority share in carbolig ensures access to a key technology that SÜDPACK is further developing as a priority. Therefore, a major focus at the FACHPACK will be on gaining new partners for joint projects. Already, after successful pilot projects in recent months, inquiries from customers are noticeably increasing. Valeska Haux: "I'm confident that in Nuremberg we'll be able to discuss various options for cooperation with many potential partners. With carbolig, we can transform plastic waste by direct liquidation in a single-stage process into a mineral oil substitute. That saves fossil resources." The liquid resource gained is suitable for the production of new, high-performance films for packaging sensitive products that require exacting standards of quality and hygiene. This is a major milestone on the way to a packaging that is fully recyclable in a circular economy.

The trade show in Nuremberg is the perfect opportunity for anybody who wants to find out more about the sustainable packaging solutions from SÜDPACK. Visitors can expect expert consulting, fascinating insights, and inspiring ideas for sustainable packaging.

www.suedpack.com

SYNTEGON

Hall 1 Stand 257

Syntegon at Fachpack 2024: future-proof with sustainable technologies

In keeping with the Fachpack trade fair motto "Transition in Packaging", Syntegon will be presenting solutions that allow food manufacturers to seamlessly transition to sustainable packaging processes. From September 24 to 26, visitors to booth 1-257 in Hall 1 will be able to experience various solutions for future-proof processing of environmentally friendly packaging materials: the VFFS SVX Agile produces pouches made from mono-material, the Kliklok ACE carton erector forms glueless carton trays for cookies, and a horizontal line packs bars in paper. "With the European Union's Packaging & Packaging Waste Regulation (PPWR) taking effect in 2030, sustainable packaging will no longer be just an image decision, but a legal requirement," says Torsten Sauer, Director of Sustainability at Syntegon. "That is why we support





manufacturers both in terms of machines and service offerings with our innovative technologies and integrated packaging systems. Our goal is to help them prepare for these new market conditions so that they can make a seamless transition to sustainable, PPWR-compliant packaging."

Sustainability and efficiency go hand in hand

One of these future-proof solutions is the SVX Agile vertical packaging machine. Its name says it all: thanks to a patent-pending cross-seal drive, it achieves the highest output rates in the industry – even with sustainable packaging materials such as mono-material or paper. Depending on pouch size and film specifications, the SVX Agile produces up to 300 pouches per minute. At the trade fair booth, the SVX Agile creates pouches from 100 percent recyclable mono-material. This allows manufacturers to save resources during production without sacrificing performance.

Primary packaging made of paper and cardboard

Environmentally friendly materials play a key role on the other exhibits at the booth as well. A packaging line for bars, consisting of a Pack 403 horizontal flow-wrapper and an infeed module, is equipped with the innovative paper-ON-form forming shoulder. This forming shoulder is available both for new machines and as a retrofit kit for existing Pack 403 flow-wrappers. Brand owners can switch from plastic film to paper without sacrificing performance. In addition, the paper-ON-form forming shoulder can easily process paper from various manufacturers.

The Kliklok ACE carton erector also supports brand owners in conserving resources: depending on the material and tray design, the compact machine forms up to 100 carton trays for cookies per minute using the lock-style method. This method produces completely glue-free cartons, while allowing manufacturers to minimize energy, maintenance, and material costs and improve the recyclability of their packaging.

Services for a smooth transition

The key to sustainable packaging solutions lies not least in efficient material testing and consulting services. Syntegon specifically addresses the requirements of its customers and supports them during their transition to environmentally friendly and PPWR-compliant packaging. Experts perform comprehensive analyses and material tests in in-house laboratories to define suitable packaging materials, subsequently testing them on the production machine under real-life conditions.

The cloud-based software solution Synexio, which is available with the Service Agreements, supports manufacturers in optimizing their systems' process parameters. The Uptime package comes with a "sustainability monitoring" feature that provides data on power consumption and waste production – and helps manufacturers to reduce their ecological footprint. "We continuously keep developing our system solutions so that we can help companies to make their packaging processes more environmentally friendly," explains Sauer. "We are currently working on a new paper-ON-form retrofit kit for paper multipacks and will be presenting samples of this new format to visitors to show where sustainable packaging is heading next."

If you would like to find out more about how you too can make a seamless transition to sustainable packaging, visit Syntegon from September 24 to 26 at booth 1-257 at FachPack in Nuremberg.

TEKNIPLEX

Hall 5 Stand 204

TekniPlex Consumer Products to introduce market's first pressure-sensitive seal utilizing expanded polyethylene

TekniPlex Consumer Products, a globally integrated provider of innovative solutions through materials science and manufacturing technologies, will exhibit a variety of solutions showcasing its commitment to sustainable packaging innovation at FachPack 2024, September 24-26 in Nuremberg, Germany. At Hall 5, Booth #204, the company's offerings will range from mono-material and lightweight liners to recyclable outer gaskets and PCR-derived dip tubes, among other solutions.

Notably, FachPack will see the debut of TekniPlex Consumer Products' new ePress Seal liner, the first and only pressure-sensitive seal utilizing expanded polyethylene (EPE). ePress Seal is more flexible and resilient than polystyrene (PS) foam, offering greater resistance to compression and better maintaining its shape to provide longer lasting gasketing properties. Lightweight and easy to remove, the liners are suitable for dry foods, herbs and spices, and nutritional supplements.

ePress Seal is recyclable in regions where the polyethylene (PE) recycling stream is available, making it more widely recyclable than conventional PS. Notably, PS is singled out by the European Union's SUP directive, with major member nations like France banning it from packaging as soon as January 1, 2025.

ePress Seal is the newest member of TekniPlex Consumer Products' ProTecSeals® Recyclable Liners portfolio. Suitable for a wide range of bottles and jars, most ProTecSeals® solutions are ideal for packaging products such as vitamins, supplements, protein powders, peanut butter and other non-reactive, non-acidic dry products.

Separately, another liner solution on display at FachPack is Luxe® Seal, an elegantly embossed liner that can feature brand owners' logos, protects sensitive ingredients, and can extend product lifespans toward the goal of reducing returns and waste. Another item, Sniff Seal®, combines unique fragrance diffusion and product protection with a permeable yet protective layer that allows consumers to experience the product essence without compromising packaging integrity. The seal can remain intact throughout the supply chain and potential return processes, eliminating the need for product opening.

Also at FachPack, TekniPlex Consumer Products will highlight its range of outer gaskets for water-sensitive aerosol products. Recyclable in geographies where thermoplastic elastomer (TPE) recycling streams are available, the solutions represent a novel TPE alternative to traditional rubber outer gaskets. The gaskets offer increased water vapor resistance compared with standard nitrile constructions, providing



reduced waste through superior product protection. Suitable for products in a wide array of markets, the gaskets assemble and adhere seamlessly on mounting cups for simplified manufacturing.

Another solution will be dip tubes derived from post-consumer recycled (PCR) materials. An attractive alternative to virgin plastic dip tubes, the PCR components are suitable for both pressurized and non-pressurized pump packaging. A means of improving sustainability without affecting product performance, the tubes are available in a low-density polyethylene (LDPE), a high-density polyethylene (HDPE), and a polypropylene (PP) versions.

"Our 'Sustainability And' philosophy helps us consider both product performance and eco-friendliness in the solutions we develop and bring to market," said Aurélie Emond, VP of Integrated Performance Solutions for TekniPlex Consumer Products. "For us, enhancing functionality is part and parcel of our sustainability approach, because to be truly sustainable a solution must be high-performing and accepted by brands and consumers. In addition to reducing environmental impact, meeting changing consumer demands, and complying with stricter regulations, elements like more recyclable materials, components derived from PCR, reduced product waste and lightweighting also can lead to cost savings, enhanced brand image, better conservation of resources, and a competitive edge for brands."

www.tekni-plex.com

UPM SPECIALTY PAPERS

Hall 3A Stand 241

UPM Specialty Papers to display new co-created recyclable packaging solutions

UPM Specialty Papers is looking forward to attending FachPack 2024, where you will find us on stand 241 in hall 3A.

Visitors will be able to explore an innovative portfolio of fibre-based, recyclable packaging papers that help customers and brand owners bring power to their purpose. These include a number of new and exciting solutions co-created with customers and expert partners from across the packaging value network.

Demand for sustainable packaging continues to experience rapid growth. These co-creation projects are leading to recyclable, fibre-based breakthroughs that support packaging sustainability goals and fit with the aspirations of the upcoming EU Packaging and Packaging Waste Regulation. The results from many of these partnerships will be showcased at FachPack, including:

- UPM Specialty Papers x Michelman: three co-created solutions, including a high-barrier concept which achieves ground-breaking oxygen and moisture barriers with water-based coatings. The high-barrier solution provides a new option for demanding end-uses such as coffee or chocolate.
- UPM Specialty Papers x Henkel x Koenig & Bauer: a solution which provides excellent sealability properties and adequate moisture and grease barrier for confectionery end-use, for



example, and is ideal for digital printing.

- UPM Specialty Papers x Fazer: a heat-sealable, recyclable packaging for Fazer Oat Rice Pies, which are found in the chill food aisle at supermarkets. Resistant to moisture and grease, the packaging eliminates the need for an additional plastic layer.
- UPM Specialty Papers x Unipaco: a heat-sealable, moisture resistant salad pot wrapper using paper and extremely thin PE layer to replace traditional plastic packaging. The structure is PTS Cat II compatible and meets strict German 95/5 mono-material requirements, with single-component materials accounting for 95% of the packaging mass.
- UPM Specialty Papers x BOBST x Michelman: an innovative high-barrier and recyclable paper-based packaging, designed for products with a long shelf-life such as coffee, spices and other challenging end-uses.

WIPAK

Hall 4 Stand 322

Wipak to showcase award-winning GreenChoice innovations at Fachpack 2024

Wipak is participating at Fachpack 2024, Europe's premier packaging trade fair held in Nuremberg from September 24th to 26th, 2024. Wipak will be located at Hall 4, Booth Number 4-322, where it will showcase its innovative GreenChoice by Wipak solutions.

Wipak, recently awarded the prestigious German Packaging Award in the Sustainability category for its FlexPod™ solution, will be taking the stage at Fachpack's Innovation Box Forum to present this revolutionary alternative to traditional cups, suitable for dairy products like yoghurt. Designed with over 95% PE (polyethylene), FlexPod™ changes the packaging of perishable goods by eliminating the need for consumers to separate components, simplifying sorting and recycling. With its reduced packaging weight and convenient features like easy handling and laser perforation for simple opening, FlexPod™ offers both convenience and optimization for recycling.

Also, Wipak UK's innovative packaging solution for the SMUG grated cheese has been shortlisted for the prestigious UK Packaging Awards. The 160g easy-open mono-material doypack, reduces the carbon footprint by 20% compared to typical market standards for grated cheese. The packaging incorporates a gas barrier, ensuring extended shelf life and preserving the product's quality. The solution's duplex structure eliminates unnecessary plastic from the supply chain, making it a more sustainable solution against market standards. The pack is easy to open and can be resealed for product freshness using a convenient zipper. Furthermore, the solution is fully recyclable through the UK's OPRL's return-to-store scheme.

Wipak's GreenChoice solutions have been

recognized and awarded in recent years, for example the recyclable packaging flow pack for grated cheese, awarded at the French Packaging Oscars (Oscardel'Emballage) in 2022. GreenChoice by Wipak solutions are designed to seamlessly integrate into existing packaging lines, requiring no major machinery investment. This allows customers to transition to sustainable packaging smoothly and efficiently, without disruptions to their operations.

As a key player in the flexible packaging industry, Wipak recognizes the significance of Fachpack as a meeting point for the industry in Germany, where packaging trends, sustainability, technology, and processes take center stage. Wipak's commitment to advancing sustainable packaging solutions and driving the future of the industry is underscored by its presence at the event.

Regulatory compliance, particularly with regards to the Packaging and Packaging Waste Regulation (PPWR), is a top concern in the packaging industry. Wipak understands these worries and provides expert guidance and tailored solutions to its customers. "Our teams of specialists work closely with our customers to deliver compliant packaging solutions that not only reduce environmental impact but also optimize and minimize the use of packaging materials. Over 60 percent of our standard portfolio is already replaceable by our sustainable alternatives. Moreover, our GreenChoice solutions from the so-called recyclable category, are designed according to latest design for recycling guidelines," explains Susan Janssen, Manager Sustainability and Sustainable Products at Wipak.

In addition to its commitment to sustainable packaging, Wipak is at the forefront of driving innovation in Digital Watermarks technology. Through strategic collaboration with Digimarc Corporation, Wipak possesses the market's leading expertise in seamlessly connecting physical and digital assets, revolutionizing brand-consumer interactions. This technology has proven to be highly effective in deterring counterfeiting, promoting circularity, enhancing recyclability, and minimizing plastic waste. Wipak works on the future of full digitalisation regarding documentation along all stages of the value chain.

Wipak's customers can now validate their recyclability rates at scale, ensuring environmental sustainability while embracing the opportunities of digitalisation.

Wipak is proud to collaborate in advancing the circular economy with partners such as HolyGrail 2.0, R-Cycle and Ceflex. Visitors to Wipak's booth at Fachpack 2024 in Hall 4, Booth Number 4-322, are invited to learn more about these collaborative initiatives, and experience first-hand the innovative GreenChoice by Wipak solutions and digitally watermarked enhancements.

www.wipak.com



New self-adhesive label materials for PET recycling

It's getting serious with PET recycling: According to the EU's Directive on Single-Use Plastics, a recycled content of 25% should be achieved for single-use beverage bottles by 2025 and the bar is even raised to 65% for 2040. Reliable recycling processes that provide high-quality PET recycled material are a crucial prerequisite for this. Wash-off adhesives therefore play a special role as labels and therefore printing inks can be very effectively removed from the recycling process. For the wash-off adhesive 72Hpw, HERMA has received certification for four additional label materials from the Institute cyclos-HTP – therefore significantly enlarging the range of applications for wash-off labels. Two self-adhesive film materials for wash-off applications are now also part of the favourable net width range. "Our customers can order any roll width without having to remove residual webs or split a working width, provided that the rolls ordered each contain at least 4,000 linear metres," explains Dr. Stefan Kissling, Head of Adhesive and Special Coating Development at HERMA. "This is associated with short delivery times starting from two working days. Furthermore, since the manufacturing costs of the 72Hpw adhesive are almost at the same level as a standard permanent adhesive, practically all the arguments that might prevent someone from using a wash-off solution are refuted."

For industry-standard PET recycling plants

A total of six HERMA self-adhesive materials have now been certified by the Institute cyclos-HTP for wash-off applications with the adhesive 72Hpw. The qualities from the net width range are the films HERMA PP white super TC (grade 881), which has been certified since 2023, and HERMA PP 50 transparent super TC (886). This means that PET bottles for beverages, but

also cleaning agents (detergents), cosmetics and personal care products can be made to look very attractive. In addition, there is the label paper HERMAcoat WS (229). Its gentle wet strength makes it ideal for wash-off applications. The wash-off range also includes HERMAtherm PP white 65 (828), a direct thermal film whose thermal printing is particularly water-resistant – ideal for use in the bottling of beverages. HERMA PP white light (884) is particularly resource-friendly because it is more than 15% lighter than a standard film. HERMA PE white LD (854) is another new product, a glossy film that is particularly suitable for bottles that are recycled due to its low density. All six wash-off products from HERMA can therefore be recycled in industry-standard PET recycling plants. Good wash-off results are already achieved to some extent at 70° C in a 1% sodium hydroxide solution depending on the label material. "With these self-adhesive materials, we can cover almost all common wash-off applications for PET bottles in numerous markets. Print shops and labels users can choose from a wide range of products," sums up Dr. Kissling.

www.herma.com



Advancing sustainable and cost-efficient labeling solutions

Bizerba, a specialist in innovative solutions, has announced the launch of the new PAS-I CleanCut®. This system offers flexibility, sustainability, and cost-efficiency in labeling.

With the increasing global focus on sustainability and environmental protection, Bizerba is making a significant impact by introducing a flexible, sustainable, and cost-effective labeling solution. The PAS-I CleanCut® is a fully automated, linerless labeling system that simplifies production processes while enhancing efficiency.

"The PAS-I CleanCut® responds to the growing industry demands for sustainability and efficiency," says Fred Köhler, Managing Director of the Business Unit Industry at Bizerba. He adds, "Our customers are looking for solutions that are not only environmentally friendly but also help reduce costs and optimize production processes."

Reducing environmental impact and costs

The PAS-I CleanCut® can process up to 120 labels per minute and is suitable for various tray types. It stands out for its low energy consumption and the complete elimination of liner waste, significantly reducing both environmental impact and disposal costs. With its increased roll capacity and patented CleanCut® technology that prevents adhesive residue on blades, downtime is minimized as the need for roll changes and blade cleaning are significantly extended.

An applicator change is not necessary with this solution. The applicator supports various labeling options such as C-Wrap, Full-Wrap, Overlapping, and Top Label, reducing machine downtime and significantly improving operational efficiency. These versatile labeling options allow businesses to tailor the system to their specific needs, while the attractive labels enhance brand positioning and product presentation.

Compatible labels from Bizerba

Bizerba also offers a wide range of high-quality linerless labels that are perfectly matched to the PAS-I CleanCut®. Available in various designs, these labels are engineered to meet the requirements of diverse applications. They are designed to deliver excellent adhesion and print quality, contributing to improved product presentation and stronger brand positioning for customers.

Tom van Elsacker, Managing Director of the Business Unit Labels & Consumables, emphasizes: "With our CleanCut® Linerless Labels, we provide our customers with a solution that not only increases the efficiency of their production processes but also supports their sustainability goals. By perfectly matching our labels to the PAS-I CleanCut®, we ensure the highest quality and performance, leading to an overall enhanced production environment."

www.bizerba.com

Coveris Burnley expands HD print offer with new state-of-the-art press

Meeting growing demands for next generation flexible print quality, Coveris is investing over £3m in a new state-of-the-art flexo press and conversion infrastructure at its HD print hub in Burnley, UK.

Following the Group's recent announcement of a major press investment at its Louth films facility, the business is continuing to invest in the future of wide web flexo print with its latest purchase at Coveris Burnley.

Delivering award-winning print quality at high-speed efficiencies, the new press is optimised with 100% inspection camera system for runs of up to 500m/min. Equipped with rapid, automated setup, changeover, drying and wash-up technologies, the new ultra-lean press fully supports Coveris' vision of No Waste, delivering a 10% reduction in energy as well as material, make-ready and ink savings.

Increasing Burnley's HD print capacity by over 25% to meet growing customer demand, the new press is currently being installed and is expected to be fully operational by September

2024. The new investment will sit alongside the site's existing portfolio to seamlessly drive standardisation of advanced quality flexo.

Speciality conversion capabilities are also being expanded as part of Burnley's investment plans to support growth of high-performance, sustainable barrier and paper films for bakery, confectionery and fresh food film markets. Added to this, major R&D is also being channelled into nextgen plate technology alongside Coveris' graphics service partner, Rivendell, to support the business' total graphics management offer.

Commenting on the news, Steven Hinchly, Managing Director of Coveris' UK Flexibles business said "having just received our recent FIA UK wins, timing could not be better to announce our plans to expand our award-winning HD print offer. This latest investment allows us to deliver leading quality, more efficiently and sustainably than ever before for our customers, whilst also futureproofing our business for further expansion into new and existing markets through our commitment to best-in-class print."

OAL leads “Second Barcode Revolution” roll-out to cut food waste

OAL, a leader in food manufacturing automation, is delighted to announce the launch of its latest software solution for creating, printing and verifying data-rich, on-pack QR and 2D codes designed to meet consumer demand for greater transparency of ingredient origins and methods of production. The software allows unique traceability and manufacturing data to be incorporated into on-pack 2D codes, improving consumer experience to identify allergens, significantly enhancing food safety and reducing food waste by up to 40%.

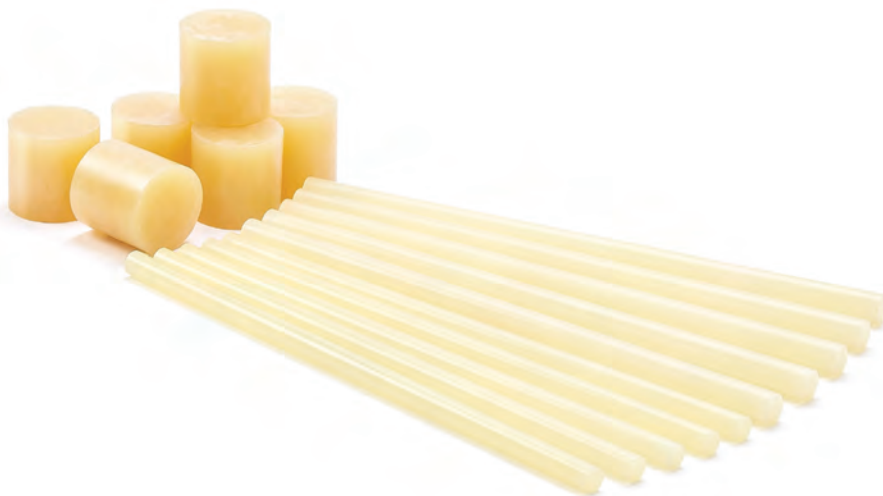
The OAL solution enables the creation, inline printing and verification of on-pack QR/2D codes containing critical information such as best before date, allergens and batch data. The solution is in conformance with the GS1 Digital Link standard enabling consumers to access detailed product information in what is being called the “second barcode revolution”, while also enabling retailers to manage inventory more precisely, quickly identify expired products and provide consumers with detailed product information. OAL install inline camera technology to verify the integrity of every QR/2D code printed.

Leveraging GS1’s barcode technology, OAL aims to enhance supply chain efficiency and product traceability. The OAL QR code solution stemmed from an initiative led by Tesco to reduce food waste in the supply chain. Tesco’s new initiative allows packs to be scanned by smartphones, and at the point of sale, sharing more information with consumers than the finite space on pack and standard barcode can offer.

Jake Norman, Managing Director, OAL, comments, “Our automated control systems already collect and store huge amounts of traceability data to ensure food safety. We know at a pack level the exact time and raw materials that have been used to make each product controlled by our system. The use of QR codes and the GS1 Digital link is a great way to expand the use of this data to grant consumers the transparency they’re urgently seeking and drive down food waste.”

OAL has pledged to support all manufacturers in integrating a range of QR/2D codes to their process, facilitating seamless data sharing and improving food safety. This comprehensive data ensures product authenticity and simplifies recall processes. OAL’s printer agnostic solution can integrate and control all printer brands. The solution can be retrofitted to existing packaging lines.

<https://www.oalgroup.com/gs1-new-barcode>



Power Adhesives launch first-to-market biodegradable hot melt for carton and corrugated packaging industry

Marking a world-first, UK-headquartered Power Adhesives has announced the launch of its fully certified, biodegradable, shaped hot melt adhesive designed for use by carton, corrugated packaging & POS converters, as well as contract packers.

Certified to completely break down in the presence of oxygen, leaving behind only non-harmful products and no microplastics, Tecbond 214B is manufactured with 44% bio-based materials and certified to ASTM D6400 and EN13432; the EU standard that sets out the requirements for compostable and biodegradable products.

Brendan Colgan, Power Adhesives Chief Executive Officer, said: “This is an exciting time for the packaging industry. All players in the supply chain are working hard to drive sustainable products and processes into the market to support brands and consumers, and this is truly a groundbreaking moment for the packaging adhesives sector.”

“Brands and their packaging partners often expect new sustainable solutions to come at a premium cost. With Tecbond 214B, we’re delivering the adhesive quality and performance

our customers have come to rely on combined with the same competitive pricing – no compromise. We recognise that the climate emergency is driving entire industries to step up and become more sustainable. While we’re working on our sustainability journey, we hope this innovation will lead the way for the packaging adhesives industry.”

Available globally, Tecbond 214B offers the same performance characteristics as standard tecbond, with a high level of tack and fast setting speed providing an almost instant bond once applied and compressed. This enables companies to drive efficiency into packing procedures, improving workflow and output.

Tecbond 214B is also indirect food contact approved, enabling it to be used in all areas of the food packaging process, from wrap-around cartons and boxes to shipping packaging.

For more information on Tecbond 214B, and to discover its range of complementary tec glue guns that provide users with the highest possible output with the least amount of effort, visit www.poweradhesives.com

INNOVATIONS IN FOOD (& BEV) PROCESSING & PACKAGING

The 2025 Editorial Calendar is available later this month at innovationsfood.com/media-pack/

For your editorial feature or advertising enquiries contact terryprior@innovationsfood.com

Domino launches bottle closure printing station for labelless water bottles

Domino Printing Sciences (Domino) recently announced the launch of a new range of high-speed product handling and printing solutions designed to support beverage manufacturers' move away from labels on bottles for environmental and legislative reasons. Domino's range of Bottle Closure Printing Stations has been developed to print variable data and machine-readable codes, including QR codes, onto HDPE bottle caps and closures.

"In the beverage industry, there is growing interest in labelless bottles and the role they can play in supporting the move towards a circular economy," says Nigel Allen, Marketing Manager 2D Codes & High-Resolution Inkjet, Domino. "Although plastic labels are often recyclable, they typically need to be removed prior to disposal to ensure that both labels and bottles can be recycled."

Removing the need for labels not only helps to simplify the recycling process and reduce the total quantity of plastic required but can also

help manufacturers to save up to 5% on their production costs, as well reducing the financial burden in regions with plastic taxation.

The trend for labelless bottles is being explored with interest in the beverage industry, as governments worldwide explore projects to increase plastic recycling rates and improve the quality of recycled materials. South Korea recently became the first country to take a stance on this, with the Ministry of Environment launching new legislation which will prohibit the use of external labels on bottled water from January 2026.

"These new regulations pose a challenge for beverage manufacturers who need to adhere to product labelling requirements and communicate with their consumers and must find a way to do so without compromising production performance," continues Allen. "With this challenge in mind, we worked with several leading Korean bottled water manufacturers to develop a solution for high-speed, in-line variable data printing on bottle closures."

The addition of variable data codes on bottle closures, the most common being QR codes, including GS1 QR codes, can provide a link to all the data usually required on product labels, supporting applications including product traceability, provision of product recycling information, and consumer engagement.

The full range of Bottle Closure Printing Stations can be customised to suit many different beverage sector production environments. Options are available for high-speed printing of loose bottle caps and closures near line and in-line coding of filled bottles.

Domino's in-line Bottle Closure Printing Station features an advanced product handling system capable of stabilising filled water bottles, alongside high-resolution printing of 300–900dpi variable data codes at speeds of up to 44,000 bottles per hour from Domino's K300 monochrome digital printer. The stations also feature pre- and post-treatment of the printed codes to ensure code adhesion and longevity, as well as integrated machine vision for automated code inspection and verification.

Domino recently completed the installation of its first in-line Bottle Closure Printing Station for one of Korea's most prominent beverage manufacturers. The installation was the very first of its kind in the region, with the customer reporting that Domino's global reputation, quick response time, and ability to provide a complete, all-in-one solution were instrumental in their choosing to partner with Domino. Several additional installations have followed as more brands realise the benefits of bottle cap printing in the move to labelless PET bottles.

"Following our success in South Korea, Domino is very pleased to be able to offer our new Bottle Closure Printing Station to the market," says David Bywater, Regional Development Director – Asia, Domino. "We can see the trend for labelless bottles, alongside the need for variable data 2D codes including QR codes, becoming stronger and want to work with our customers to ensure that we can provide a solution that meets their needs."

www.domino-printing.com



Xaar's Versatex Printbar adds unique creative functionality for unmatched packaging and label embellishments

Leading inkjet technology Group, Xaar is providing specialist label and flexible packaging producers with an unmatched ability to laydown varnish using its new Creativity print mode, maximising design and embellishment innovation for users of its Versatex Printbar.

Responding to customer feedback and the growing industry demand for using creative effects and embellishments in the production of premium labels, the Versatex Printbar leverages the architecture of two print banks, each equipped with six Xaar Nitrox printheads, to achieve up to three different laydown effects in a single pass and with one varnish.

Previously, the Versatex Printbar offered three different printing modes which could only be independently selected, meaning it was not possible to jet varying varnish levels concurrently in one pass. Now, thanks to the new Creativity print mode and Xaar's unique High Laydown Technology, customers can print between 15 to 100µm laydown at the same time. High build gloss, standard or spot varnish, and matte textures are all now available to deliver the high-quality, ornate tactile effects increasingly seen on premium labels in wine and spirits, cosmetics, perfumes and other high-end items.

The unique new capability builds on the Versatex Printbar's launch last year. Designers can now explore endless creative opportunities with textured and high-build print effects, varnishes, and foils alongside the printing of high opacity whites and vibrant colours on labels and packaging.

With sustainability in mind, the innovative Versatex Printbar, when compared to screen printing, already offers shorter setup times and a higher utilisation rate, resulting in small run jobs being completed faster. Now, the additional ability to jet three varnish effects in one eliminates the need for multiple passes of the substrate through the press, delivering greater production efficiencies while also cutting energy use and costs.

Graham Tweedale, COO at Xaar, said: "The Xaar Versatex is proving increasingly popular for those label and packaging producers looking to create a real difference in their products."

"Now with its ability to add three different varnish effects in one pass the Versatex Printbar is enhancing aesthetics, aiding brand differentiation and even serving as part of an anti-counterfeiting strategy, through the innovative and sustainable use of inkjet technology."

www.xaar.com



ETILAB in Poland successfully implements the new Xeikon CX300

Xeikon, a leader in digital color printing technology, is proud to announce the successful implementation of the CX300 digital press by ETILAB, a premier Polish printing company specializing in self-adhesive labels. This strategic acquisition marks a significant milestone in ETILAB's journey towards enhanced production capabilities and sustainability.

The decision to invest in the Xeikon CX300 digital press was driven by ETILAB's need to modernize its existing machine park and adapt to the growing demands for sustainable production methods. The CX300, renowned for its advanced dry toner technology, aligns perfectly with ETILAB's mission to reduce environmental impact while increasing production efficiency.

"The Xeikon CX300 enables us to minimize the consumption of raw materials required for color calibration and significantly enhances our automation and productivity," said Sylwia Dudek, ETILAB's CEO and board member. "Moreover, the ability to use new ECO toners, which are to a large extent composed of 60% sustainable ingredients from recycling, is a pivotal element in achieving our sustainability goals."

Coveris ramps up security label production to tackle retail theft and supply-chain protection

Leading European packaging manufacturer Coveris have revealed a major uplift in UK security label production following a surge in retail theft.

Shoplifting in England and Wales has recently hit its highest level in more than 20 years driven by rising prices and cost of living. With the BRC announcing that cases have almost doubled to 45,000 incidents a day, the current cost to UK retail is around £1.8bn a year.

Retailers are now stepping up security measures to combat theft of higher value food and non-food goods, including meat, cheese and beverages to minimise shrinkage and maximise on-shelf availability.

As a long-established manufacturer of loss-prevention label-tags under its SourceTag brand, Coveris lead the market for composite security solutions, supplying all major multiples. Recent increases in retail demand however now mean that volumes are up more than 60% YOY to tackle instore theft.

Reducing costs, number of SKUs and the need for secondary tag application, Coveris' composite SourceTag labels integrate RF (radio frequency) or AM (acoustic magnetic) tags to provide a seamless, singular security label that works with existing electronic article surveillance (EAS) antenna systems instore. With no compromise to brand or pack application, the tags are applied during the label manufacturing process to

create a covert security solution, removing the need for secondary SKUs and instore application.

Delivering huge supply-chain efficiencies, shrinkage reduction and cost savings, Coveris' security labels also work seamlessly with self-checkouts where around 80% of retail sales now typically occur. With tags deactivated at sale, there are also major time savings at point-of-purchase with no requirement for removal.

Given the rise in theft and the increase in volume required to counter the problem, Coveris are now investing in further capabilities and R&D to boost production, security formats and sustainable impact.

Commenting on the Group's latest developments, Nigel Hewitt, Sales Director of Coveris' Paper division said "we are working really hard alongside our retail and manufacturing partners to not only reduce instore theft, but also waste, as part of our No Waste vision. Compared to secondary tagging, our current SourceTag labels offer a more sustainable solution as well as reducing SKUs, cost, process and time, however delivery of a fully sustainable solution is a pioneering development that we are looking to launch within the market imminently."

www.coveris.com



New barrier coating machine: a milestone for innovation

Sappi Europe, a global leader in paper-based packaging solutions, has made significant advancements in its flexible packaging papers division. As market leader in fibre-based flexible packaging paper solutions, Sappi has over decades of expertise in papermaking and coatings. The company's teams of engineers and application specialists are acknowledged around the world for their profound knowledge and exceptionally innovative approaches. Sappi Europe's investment in a new barrier coating machine at its Alfeld site represents a milestone in further supporting high-value innovation.

Strategic investments in an evolving, growing market

Sappi Europe leverages a combination of high-end technologies and in-depth know-how in its endeavour to develop solutions that deliver advanced specialty papers and coatings to an ever-changing, growing market. Over recent years, the paper manufacturer has made strategic investments to bolster its position as an innovation leader in the flexible packaging market. Notable milestones include the transformation of the PM2 in Alfeld in 2014 from a graphic to a packaging paper machine, as well as the acquisition of the Cham Paper Group in 2018. The latest milestone was the introduction of a cutting-edge barrier coating machine in 2023. These investments highlight the company's



dedication to evolving along with market demand and to further enhancing production capabilities.

Barrier coating machine supports the development of tomorrow's functional papers

With the most comprehensive portfolio on the market, Sappi looks back on a decade of experience in developing barrier papers. The new barrier coating machine, a pinnacle of innovation, is designed to produce and to develop new barrier paper solutions. The new machine opens up entirely new possibilities – including not only a large variety of different barrier coatings, but also perfect alignment with base papers including

different printing side surfaces such as Natural, Silk and Gloss.

An innovative concept for rising demands and product development

The new coating machine, built to produce barrier papers and thus meeting the increasing demand from the market, is also key to the development of new barrier solutions. It is equipped with an extremely high level of automation and capable of coating a wide spectrum of materials and of processing many different barriers. The barrier coating machine is unique in that it represents a far-reaching development solution – from raw materials all the way through base and functional paper grades. It underscores Sappi's commitment to in-house production processes that can respond extremely quickly to changing customer needs and thus to efficiently meet the rising demand for functional papers and barrier variety.

Sappi's packaging solutions are conceived to replace non-recyclable materials such as multi-layer and plastic flexible packaging by fiber-based material to address the most diverse packaging requirements. "The future belongs to innovative specialty papers. Our new coating system is the key to new markets, innovative products and sustainable solutions", explains Thomas Rajcsanyi, Mill Director and Managing Director of Sappi Alfeld GmbH.

www.sappi.com

Volpak and Lecta test eco-friendly paper-based packaging materials

Volpak, a Coesia company, specialized in horizontal form-fill-seal solutions for the packaging industry, and Lecta, a premier European manufacturer and distributor of specialty papers, have embarked on a collaborative project aimed at testing and validating sustainable materials for packaging applications.

Origins and objectives of the partnership

The partnership between Volpak and Lecta originated from a shared commitment to innovation and sustainability. With the packaging industry moving towards more environmentally friendly solutions, it is essential for manufacturers to adapt and innovate. Lecta, with its expertise in specialty papers, recognized the importance of collaborating with Volpak to ensure that these new materials can be effectively utilized on existing packaging machinery. This collaboration aims to bridge the gap between material innovation and practical application, ensuring that eco-friendly papers meet the operational requirements of modern packaging lines.

Sustainability and market trends

The shift towards sustainable packaging is being driven by both regulatory pressures and consumer demand. According to a Bain &

products to the market, which are suitable for a variety of packaging applications. These include flow packs, sachets, and wrapping materials, such as butter wrappers. The company continues to innovate, combining different barrier properties and heat-sealability to meet specific packaging needs.

Lecta has been at the forefront of developing specialty and graphic papers that cater to diverse industrial needs. The company has leveraged its technological know-how and production capabilities to create new functional metallized, uncoated and coated one side papers with barrier properties. These papers are designed to maintain eco-friendly characteristics while providing essential protections, such as barriers against water vapor, grease, oxygen, and alcohol. Notably, these papers are recyclable and can be processed in standard paper recycling circuits, aligning with the principles of a circular economy.

The primary focus of this joint project is to explore the use of Lecta's sustainable papers in flexible packaging. Potential applications span various sectors. The versatility of these new papers also extends to food service items, including cups, demonstrating their broad applicability.

Testing at Volpak's pouch lab

Volpak's role in this project involves conducting rigorous tests to assess the performance of these materials in real-world scenarios. These tests are carried out within Volpak's "pouch lab," an internal research and development facility designed to evaluate the machinability and durability of new materials. The pouch lab allows Volpak to simulate actual production conditions, ensuring that the environmentally friendly papers can be seamlessly integrated into existing packaging processes without compromising efficiency or quality.

Project timelines and ongoing testing

The collaboration is structured around a series of phases, beginning with the initial development and testing of the materials. Currently, both companies are engaged in extensive trials involving actual products to evaluate the effectiveness of the new papers. These tests are crucial for identifying any potential improvements and obtaining the necessary certifications for commercial use.

Volpak and Lecta are committed to a continuous process of innovation. Lecta's product, innovation, and factory teams are dedicated to expanding the range of barrier products and enhancing their performance. Simultaneously, Volpak is leveraging its technical expertise and market insights to ensure that these materials meet the high standards required for packaging applications.

www.volpak.co

CCL Label opens up new production facility focused on sustainable shrink sleeves in Spain

CCL Label, a leader in labels and packaging, announces the inauguration of a brand-new production facility for shrink sleeve labels in Tibi, Spain near Alicante.

"We are very excited to offer shrink sleeves produced in Spain for local brands and multinational brands operating in Spain. Investing into local production follows CCL's strategy to stay close to the production sites and filling lines of major food and beverage as well as home and personal care brands and service them locally and efficiently", explains Lukas Nachbaur, Commercial and Technical Director at the new facility. "Our first brand customers have placed and received orders and were happy with the quality and service."

Modern printing technology for premium shrink sleeves

"The investment in this greenfield facility is a commitment to the growing Spanish consumer products market. There are many great brands that call Spain their home and the country has a proud tradition to produce outstanding high-quality food and drinks including beer, wine and spirits", Reinhard Streit, VP and Managing Director Food&Beverage at CCL Label points out.

"We installed state-of-the-art assets to service these premium brands in the best way possible – we see that we can offer our customers very special printing technology that is unique in Spain."

The combination of offset and gravure printing offers customers the greatest flexibility when it comes to changing designs frequently.

Although all shrink sleeve materials will be available, there will be a focus on the award-winning EcoFloat shrink sleeves made from polyolefin that are approved for PET, HDPE and PP bottles and containers and have been embraced by renowned brands.

Shrink sleeves are applied by heat and conform to a variety of container shapes, acting like a second skin. They are made from floatable low-density polyolefin material, which is at the forefront of sustainable shrink sleeve technology. The design of the sleeves allows for easy separation from the primary container during the recycling process, thus supporting material separation and enhancing recycling efficiency.

"Just as other European countries, Spain will have to deliver on the ambitious new packaging and packaging waste (PPWR) regulation. The regulation also includes mandatory Design for Recycling and our low density, floatable EcoFloat polyolefin sleeves have been endorsed by several recycling associations like RecyClass and the European PET Bottle Platform (EPBP)," says Marika Knorr, Head of Sustainability and Communication at CCL Label. "PET bottles that are combined with a EcoFloat sleeve are fully recyclable and this helps increase the yield of food-grade PET resins, that then can be fed back into new bottles – closing the loop. Mandatory recycled content targets are also an integral part of PPWR legislation."



Company report, 71% of European consumers and a similar percentage of US consumers express a preference for purchasing sustainable products, with many favoring products that use minimal or recyclable packaging (Bain). Additionally, a study by NIQ and McKinsey found that 92% of shoppers consider sustainability an important factor when choosing a brand, highlighting the growing consumer expectation for eco-friendly packaging solutions (NIQ).

By focusing on paper-based packaging, which is recyclable and aligns with circular economy principles, Volpak and Lecta are addressing these consumer preferences and contributing to a reduction in the environmental impact of packaging.

Development of eco-friendly papers

Lecta has already introduced barrier

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A revolutionary square: The QR code celebrates its 30th anniversary

Back in the day when Japan reached a peak phase of economic growth in the 1960s and the retail sector realized many sales, the use of cash registers was common. However, having to do entries manually was a burden for retail employees. Fortunately, this was remedied by the introduction of the barcode. As the barcode experienced growing popularity, a suitable checkout system was developed simultaneously, thus relieving the burden on employees through automated processes.

However, with increasing use, the limitations of the barcode became evident: it could only contain 20 alphanumeric characters and therefore held too little information. At DENSO WAVE INCORPORATED (at that time part of the DENSO CORPORATION), these limitations of the barcode became particularly clear in the area of manufacturing and production. Masahiro Hara was involved in the development of barcode scanners in 1992. After many attempts, the QR Code was developed in 1994. Information on DENSO WAVE, mobile computers, Auto-ID solutions, handhelds, scanners, and various models of the QR Code can be found at <https://www.denso-wave.eu/>.

Unique benefits of the QR Code

Although 2D codes already existed before the QR Code was developed, its great advantage is that it is better suited for practical use. QR Codes are more resistant to dirt and damage, and they are faster and easier to read. In addition to its use in the automotive industry, the QR Code has made other sectors, such as food and pharmaceutical companies, increasingly efficient. The QR Code became an indispensable companion due to its enormous storage capacity. Another factor that contributed to the spread of the QR Code was the decision by DENSO WAVE, part of the Toyota Group, to make the specifications of this particular 2D code publicly available.

Additional models for a wider range of applications

Because the QR Code is therefore an open code that anyone can use, it has spread worldwide. In 1997, the QR Code was approved as an AIM standard for use in the automatic identification industry. This was followed in 2000 by recognition by the International Organization for Standardization (ISO) as one of its international standards. The experts at DENSO, part of the Toyota Group, gradually developed additional models of the QR Code.

To meet the demand for smaller codes, the Micro QR Code was developed, which can be printed on smaller surfaces. Another QR Code model was the iQR Code in 2008. The special feature: An iQR Code can store a larger amount of information than a classic QR Code. For comparison: an iQR Code of the same size can contain 80% more information. If the same amount of information is to be stored, an iQR Code can be reduced in size by 30%. To be more precise, an iQR Code can store up to 40,000 characters of information. The rectangular rMQR Code replaced the iQR Code in 2022 as the latest new version. It combines the advantages of the QR Code with the practical



Masahiro Hara invented the QR code with DENSO WAVE in 1994, revolutionizing the possibilities of mobile data capture

size of a classic barcode. This ensures legibility, especially on cylindrical products such as cables.

From specialist areas to everyday use

Although the QR Code offers numerous possibilities and the extended models could also be used in an industrial context, acceptance and widespread use in the general public only followed later. However, the application of QR Codes has also been criticized. For example, uncertainty regarding data security plays a relevant role when considering the advantages of QR Codes. But DENSO also has solutions for this, too. The data experts have created innovations that meet the challenges of current developments.

For example, there is the Secure QR Code (SQRC®), which encrypts data that can only be read using a special scanner. With DENSO's QR Code-based facial recognition, it is possible to utilize the advantages of facial authentication at access points or for verification in security-sensitive processes without having to use databases. A person's facial features are stored on the SQRC®, which are then compared with the face of the person requesting access via a camera at the access control or verification point. Another model is the FrameQR Code, which enables modern marketing thanks to individual design options and creates recognition value for companies.

QR Code then, now, and in the future

The QR Code from DENSO bridges the analog and digital worlds – today it can be found everywhere. Every smartphone can now read the well-established QR Code. It ensures accurate commissioning, increased work efficiency, precise inspection of incoming goods, and transparent process management.

Scanning QR Codes can also be used to monitor possible counterfeiting or the illegal distribution of products. QR Codes also simplify daily tasks, such as quickly inspecting tickets on buses and trains or at events.

Even the Institute of Electrical and Electronics Engineers, Inc. (IEEE), the world's largest professional association of engineers, technicians, (natural) scientists, and related professions, has recognized the QR Code for its contribution to improving the production and management of companies. Furthermore, its worldwide distribution as an important tool for the exchange of information and data in a variety of applications and industries was recognized.

30 years after its development, the QR Code has become indispensable. Without it, automated identification and digitization would not be as advanced as they are today. All thanks to the creative collaboration between DENSO WAVE and Masahiro Hara.

QR Code is a registered trademark of
DENSO WAVE INCORPORATED

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www.denso-wave.com

Fluke reliability partners with Augmentir to bring connected workers to industrial maintenance, repair and operations

Fluke Reliability has entered into a formal partnership agreement with Augmentir to integrate their connected worker platform with Fluke Reliability's AI-powered enterprise asset management solution to increase productivity, enhance employee experiences and improve Maintenance, Repair, and Operations (MRO) for industrial customers.

Augmentir is a leading connected worker solution, providing a suite of AI-powered connected worker tools that help industrial companies deliver effective skills management, training and collaborative digital workflows, by digitising and optimising frontline work processes.

Fluke Reliability enables customers to adopt a connected approach to their reliability strategies, bringing together hardware, AI-powered software, services, and their eMaint platform within one workflow. The solution helps customers shift from reactive to predictive maintenance strategies, assessing the health of their assets and utilising their AI diagnostic engine which means customers can predict faults up to six months in advance.

The mutually beneficial partnership enables customers' maintenance and operations departments to engage in integrated digital operations on the plant floor. Augmentir boosts efficiency with digital tools that reduce onboarding and increase productivity. Fluke Reliability enhances decision-making, meaning workers can shift from reactive to proactive in their approach. Both prioritise the end-user while benefiting overall operations.

Fluke Reliability Chief Technology Officer, Aaron Merkin commented, "Our ethos has always been to simplify processes for the end-user. With a growing skills gap and aging workforce, we know the workers of tomorrow are best supported with technology that helps them get the job done quicker and more efficiently. Augmentir's connected worker platform supports workers with that in mind, utilising AI technology that complements our own. I'm confident our collective customers will see value in our ongoing partnership."

Augmentir CEO and Co-Founder Russ Fadel added, "We know that there's a growing need for digital support for workers across manufacturing operations. Augmentir's solution is aimed squarely at solving manufacturing's biggest challenge: the skilled labour crisis - helping operators onboard workers faster, enabling targeted reskilling and upskilling of their current staff, and supporting workers with individual guidance. This goes hand in hand with Fluke Reliability's focus on helping workers make the right decision at the right time - prioritising people, which are the foundation of any successful business."

Augmentir has been added to Fluke Reliability's Industry and Technology Partner Program, which is designed to enable customers to better integrate and automate connected reliability workflows for improved operations.

www.fluke.com



Chocolatier Núi Sirius uses data-driven, digital automation to boost production-line reliability and performance

Rockwell Automation, Inc., a company dedicated to industrial automation and digital transformation, is working with Icelandic chocolatier Núi Sirius to help the company streamline maintenance and improve production-line performance.

Núi Sirius, Iceland's leading chocolatier and a much-loved household name, needed ways to enhance the reliability and performance of its production line, while also streamlining its support workflows to reduce the burden on the maintenance team and improve productivity.

After considering a range of options, the company decided to standardize the management of its maintenance operations using Fix CMMS (computerized maintenance management system) software from Rockwell Automation. Using Fix, Núi Sirius has been able to capture information about the performance and maintenance status of all its core assembly-line machinery.

"This has been a highly collaborative and successful project," said Asa Arvidsson, regional vice president sales, north region, Rockwell Automation. "Together with Núi Sirius, our consultants helped design new and streamlined maintenance workflows using the Fix platform. It's been highly gratifying to see the improvements this has made in such a short time. We very much appreciate the partnership with Núi Sirius and look forward to seeing the results of the predictive-

maintenance project."

Within just four months, the maintenance team went from working mainly on reactive maintenance to spending most of their time on preventative work, designed to avoid downtime before it occurred. The Núi Sirius maintenance team was able to minimize interruptions caused by the need for quick fixes to unforeseen problems using the Fix intelligent queue-management features. The new CMMS platform enabled the team to work collaboratively with operations staff on prioritizing the job queue.

Now, more than six months since the initial deployment, Rockwell Automation and Núi Sirius are working together to network the entire production facility. When this is complete, working with Rockwell Automation consultants, the chocolatier will move to a data-driven, predictive model of maintenance, helping it to further maximize uptime, cut costs and improve productivity.

"Since adopting Fix software, our maintenance staff are much happier," said Guðmundur Ingi Einarsson, technical manager, Núi Sirius. "Now, they concentrate on preventing downtime rather than reacting to it. We have the data we need to prioritize our work intelligently and arrive at solutions faster. Furthermore, the predictive-maintenance project promises further improvements in the future."

www.rockwellautomation.com

SidelGPT: AI meets maximum data security

Sidel employees are embarking on a new experience with SidelGPT, the company's newly built internal AI solution integrating Microsoft Azure OpenAI Service. Through SidelGPT, Sidel is delivering maximum data privacy and full security control to its employees, while empowering them with new digital technology.

Vahe Ter Nikogosyan, VP Digital Transformation & Technologies, shares; "SidelGPT is designed to facilitate our employees' daily tasks and boost productivity and creativity safely, retaining all of Sidel's data and sharing nothing with the outside world. We also are continuing to enhance SidelGPT with Sidel-specific information sources to further increase the power of this generative AI application."

The launch of SidelGPT is just one example of Sidel's innovative and data-driven work culture. The company also offers advanced digital skills development and training to its employees, such as Sidel's Hyperautomation Academy.

Sidel's strong commitments to good corporate governance practices and the utmost diligence when it comes to information security were core drivers of this initiative.

Combining intelligent innovation with the best security practices is an approach Sidel takes not only for employees, as in this case, but also in Sidel's offerings to its customers, such as its Evo-ON® software suite.

Find out more about SidelGPT and how you can access this kind of support for your business on the Sidel website at www.sidel.com.

Aptean empowers food and beverage companies with AI-powered ERP unlocking the power of AI: Aptean's commitment to innovation

Aptean Inc., a global frontrunner in mission-critical ERP solutions, announces the delivery of tailored Artificial Intelligence embedded in its cloud-native Aptean Food & Beverage ERP. With a strong history of transforming the ERP landscape, Aptean continues to revolutionize the Food and Beverage sector with advanced AI capabilities that drive greater business efficiency, accelerate operational success, and create competitive advantage for customers.

AI for customer efficiency and productivity

Going beyond simple automation, Aptean's Food & Beverage ERP, built on Microsoft Dynamics Business Central, leverages advanced machine learning algorithms to analyze vast amounts of data, extract valuable insights and automate tasks.

"At Aptean, we understand the crucial role efficiency plays in the success of businesses in the food and beverage industry," says TVN Reddy, CEO at Aptean. "The AI-powered

functionality within our Aptean Food & Beverage ERP is designed to significantly reduce administrative tasks, creating time for our customers to focus on innovation, market expansion and building a competitive edge."

Aptean Food & Beverage ERP fully leverages the embedded Microsoft Co-pilot within Business Central, offering users an AI-powered assistant that enhances productivity and decision-making.

In addition, Aptean leverages AI every day for sales, forecasting and automation of repetitive finance tasks.

Key AI-driven features that transform business operations include:

- Create sales lines on sales documents based on customer transaction history.
- Use natural language to instruct AI on building analyses that help solve business problems.
- Map E-Documents that match vendor invoices to purchase orders.
- Find data anywhere in the company or to explain a concept using conversational language with

an AI bot.

- Analyze historical data to better predict sales and manage stock levels.
- Forecast the likelihood of late payments based on historical invoices, credit memos and payments.
- Make predictions about future revenue and expenses, using historical data from receivables, payables and taxes.
- Improve the accuracy and efficiency of financial reconciliations by identifying more matches and relevant General Ledger accounts for unmatched transactions.

Food and Beverage companies seeking to accelerate their operations with tailored AI-driven intelligence can connect with an Aptean specialist for a discussion on how this purpose-built ERP solution can transform their Food and Beverage business. Personalized demos are available and Aptean provides regular webinars to view the technology in action.

www.aptean.com

3D line design by KHS: new features for even greater planning security

More precise planning, easier handling and a quicker result: the KHS Group is expanding its virtual 3D line design software. Various new features allow customers to gain a holistic impression of their potential system as early as during the offer phase.

Possible sources of error reduced to a minimum and results reached in real time: during the course of a single meeting, users can see how their future line can be integrated into their production environment. After introducing 3D line design to the offer phase two years ago, the Dortmund systems provider has made a key expansion to the software; this KHS service now includes a new generation of mobile laser scanners and technically optimized VR goggles. "With this, we enable beverage producers to enjoy a holistic, detailed 3D experience within a very short time indeed, thus simplifying project planning and greatly improving planning security," says Patrick Bürger, head of Plant Design at KHS.

Quick and precise surveys by mobile laser scanner

What's known as laser scanning enables all interfering contours in the production shop to be precisely surveyed and recorded. To this end, the scanner logs all possible obstacles in minute detail. "If all the customer has are 2D drawings that are 20 to 30 years old and often incomplete, this can lead to a number of unpleasant surprises. During the order phase or, in the worst case, at the last minute during commissioning, ventilation systems, columns or other obstructions may suddenly appear that hamper the ingress of our lines and machines," explains Bürger. In using state-of-the-art 3D laser scanners, KHS directly eliminates this source of error at the initial planning stage.

Up until very recently, KHS used stationary laser scanners in the 3D line design process that were mounted on a tripod. In order to record the space available in the entire hall, the scanners had to be moved to a different place and readjusted after each separate image had been taken. The new generation of laser scanners considerably simplifies and speeds up this process. Operation is intuitive. "You simply hold the scanner in your hand, like a smartphone with a camera and video function. As you move around the hall, the scanner takes 270° pictures of your

able support stands was used, KHS now works with tracking incorporated into the goggles. "We only need the goggles, two joysticks and a laptop to display the data. This means that the setup is much simpler and available much more quickly," Bürger continues.

The same applies to conversion of the data recorded by the scanner to a VR-compatible format, he adds. "With the improved system, data processing now only takes a few minutes, whereas in the past several weeks were needed." Any type of modeled KHS line can therefore be

projected onto the VR goggles very quickly – direct integration into the scatterplot from a laser scan is now even possible. This has a major benefit. "We can let our customers experience virtually what their potential new line or machine will actually look like and how it will fit into the existing space on site early on in the planning process." This boosts planning security and builds up trust.

Clever combination of VR and laser scanning

This synergy of mobile laser scanners and VR goggles with integrated tracking is new to the industry, claims Bürger. "To date, we're one of the few companies on the market to directly combine the scan with 3D planning and incorporate this into customer presentations right from the start." This service has already been put to successful use for a number of clients in the German-speaking parts of the world. "By the end of the year, we're aiming on implementing this worldwide, so that beverage producers can profit from the benefits in real time also at all of our international sites," Bürger concludes.

www.khs.com



surroundings. On site, we now only need about 20% of the time we used to for image capture plus post-processing," Bürger states. "The result is a scatterplot that gives the exact data for the room."

Efficient design review through new VR technology

Furthermore, the VR goggles themselves have also undergone significant further development. Whereas to date a relatively elaborate external tracking system with two or four calibrat-

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