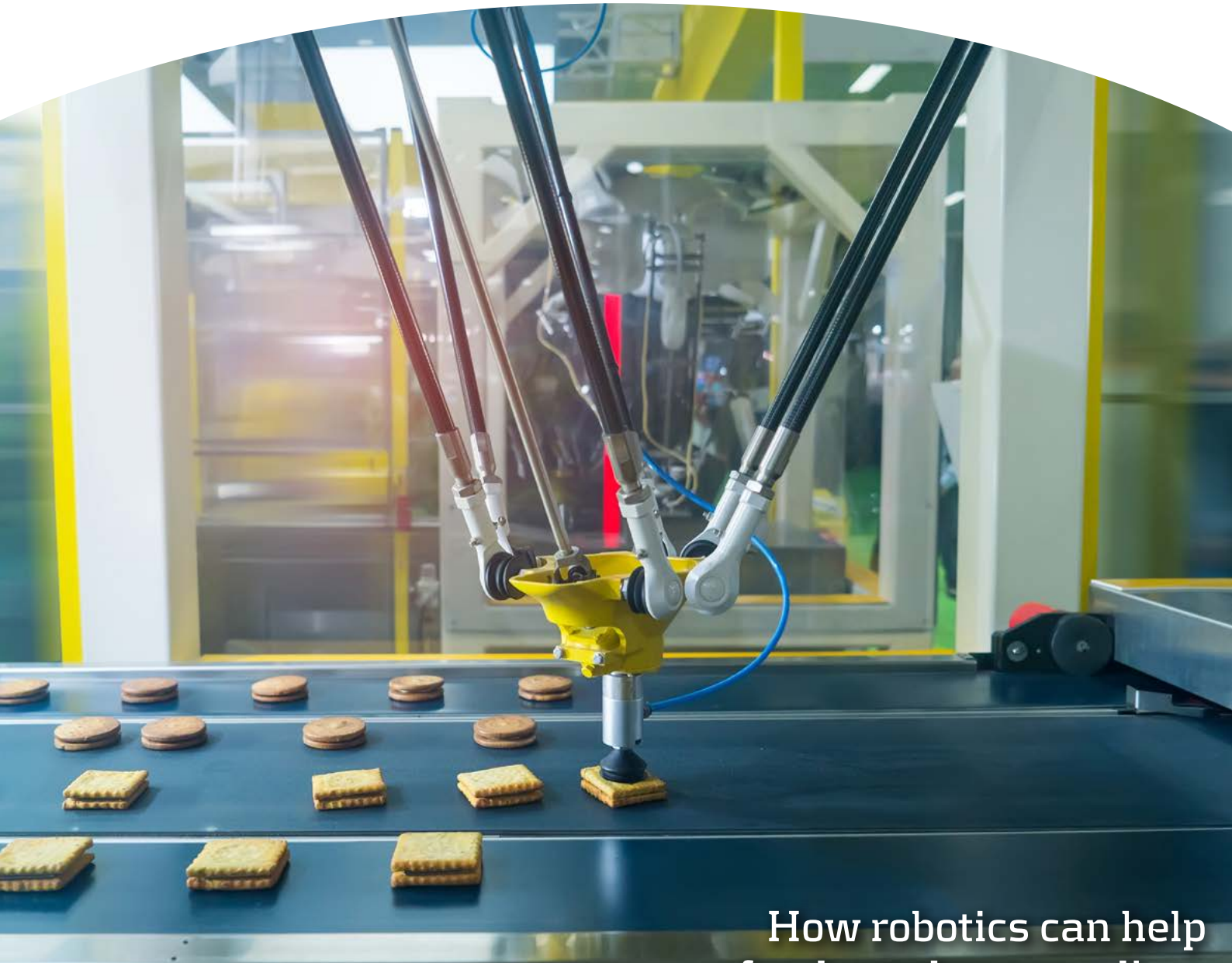




FOOD & DRINK PROCESSING & PACKAGING



How robotics can help  
fresh produce suppliers  
adapt and survive

Another food metal  
inspection 'world  
first' from Fortress

Issue 23 2019

**PLUS...**

How to reduce plastic packaging wall thickness  
by 25% using injection compression moulding





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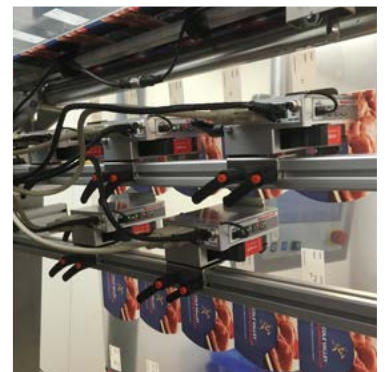
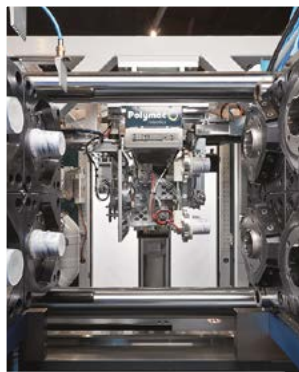
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## IMPACT

**CAT**  
Lift Trucks



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*The Bury Black Pudding Company uses the Profile Advantage to help protect its brand.*



*The Jewel Date Company has virtually eliminated false rejects since installing the Profile Advantage.*

# Advanced metal detection for challenging applications



Food processors face many pressures, including maintaining a hygienic production area, adhering to stringent regulations and standards and reducing product waste. Product inspection specialist, Mettler-Toledo, works with customers across the world to develop robust inspection programs.

One of their more recent innovations is the Profile Advantage metal detector, designed to inspect challenging applications, whilst bringing additional benefits to enhance production and quality aims.

## **Virtually eliminate false rejects**

Challenging food products such as those with high salt or moisture content, variable temperature, or packed in metalized film can result in 'good' product being falsely rejected if the metal detector isn't set up correctly or simply can't handle the variation of the signals. This often results in lost time, a reduction in OEE and wasted money.

The false rejects are due to a phenomenon called 'product effect', where these product characteristics create an electrical signal similar to the one metal creates when it passes through a metal detector.

Fortunately, the Profile Advantage uses innovative technology to overcome product effect to virtually eliminate false rejects, and at the same time detect up to 50% smaller irregular-shaped metal contaminants than traditional metal detectors.

The Jewel Date Company in the USA recently installed three Profile Advantage systems on its production lines.

Because dates are high in moisture and natural minerals, it can be difficult to detect metal.

Steve Luicci, Operations Manager at Jewel Date explains, "The Profile Advantage pipeline has completely transformed our operations. Since it handles hot date paste, we no longer need to freeze it. Also, the pipeline system improves our yield—previously, a reject meant an entire 40-pound bulk package of frozen date paste was lost. Now, the efficiency of the pipeline's diverter valve means only a pound or two of date paste is rejected when the detector is triggered. This Profile Advantage system saves us an enormous amount of time, labor and utilities. Most importantly, it's twice as sensitive as our previous system and has almost no false rejects."

## **Complying with food and operator safety standards**

Inspection devices should sit at the heart of any well-designed production process to give manufacturers complete peace of mind they are meeting all compliance requirements.

Having the right product inspection equipment installed can ensure that all standards are met, but can also further reduce product waste.

The UK's Bury Black Pudding Company manufactures products for major supermarkets, specialty retailers and restaurants in numerous international markets, so it is essential they comply with the latest global food safety standards.

Peter Winkler, Marketing Manager at Bury Black Pudding explains, "Mettler-Toledo's Profile Advantage help us protect our brand, increase our productivity and maintain high quality standards which are essential for keeping our BRC 'A Star' standard. It just works."

**For more information, visit**  
[www.mt.com/md-profileadvantage](http://www.mt.com/md-profileadvantage)



## Overcome Your Inspection Challenges With the Profile Advantage

**Profile Advantage** metal detection systems from **METTLER TOLEDO Safeline** offer improved levels of detection sensitivity, plus much more.

Using innovative technology, the Profile Advantage:

- ✓ **Reduces waste** - virtually eliminates false rejects on production lines
- ✓ **Maximizes process efficiency** - improves production uptime and OEE
- ✓ **Complies with food safety standards** - due diligence specification systems enable front-end, in-process and end-of-line inspection
- ✓ **Helps maintain hygienic production lines** - sealed to IP69K and designed to meet specific customer requirements
- ✓ **Protects brands** - detects up to 50% smaller, irregular-shaped metal contaminants than traditional metal detectors



► [www.mt.com/md-profileadvantage](http://www.mt.com/md-profileadvantage)

**METTLER TOLEDO**



# Moving Powders With Ease

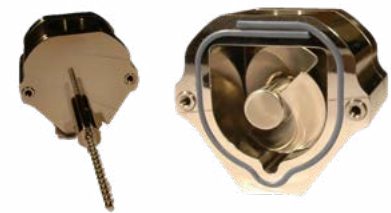
For more than 22 years, Trantec Solids Handling Ltd have been designing and manufacturing powder dosing equipment for a huge variety of different customers and industries. Since 1997, the year in which the company manufactured the first Volumetric Metering Screw Feeder, the name Trantec has come to stand for innovation in bulk solids handling technology and equipment supply.

If a customer has a particular requirement for a product that may have, for example, poor flow characteristics, we can modify or configure our screw feeders if necessary – although the likelihood is that we will have experience of that product or very similar and have a solution without the need for costly modifications.

We design and manufacture a range of metering screw feeders that are modular in design, offer easy-clean features and quick release mechanisms. In short, whatever your material we will have a metering screw feeder that can handle it. In order to stay in tune with the market and ahead of the competition we are constantly looking at ways of improving our products.

Every metering feeder that we manufacture can achieve optimum performance and accuracy. Working in conjunction with many Food Processing, Packaging, and Pharma/Medical sectors we have developed feeders that are equipped with unique features that allow processing of fine powders and large particles (harsh materials).

Manufactured using grade 316 stainless steel, our metering feeders offer excellent levels of corrosion and chemical resistance. Equipped with a sanitary finish we use EC and FDA approved materials of construction with crevice free internal welds and various finishes including mirror polished. Our metering feeders offer a wide range of feed rates – from 20 grams to 20 tonnes per hour. Control options include loss in weight, gain in weight and gravimetric based systems.



Trantec's metering screw feeders also incorporate specially designed PTFE based shaft seals allowing Trantec feeders to withstand aggressive environments, high temperatures and dry running that traditional seals cannot withstand. These cartridge type seals are manufactured in house using advanced CNC machine tools and are designed to be easily replaced by operators without using tools.

Food Processing and Pharmaceutical industries strive to reduce the risk of product contamination. Gaskets and other elastomer seals are a particular concern during cleaning or dismantling of machinery. Trantec now fit metal detectable blue silicone elastomers throughout their metering feeder machines. Custom made blue metal detectable elastomers can be manufactured in-house using the latest 3D printing and casting techniques to meet specific customer requirements.

Minimising down time takes centre stage with Trantec's Powder dosing equipment. We have worked closely with our customers to design features which produce fast turnarounds for equipment cleansing and allergen control methods.

Quick release features can be included across all Trantec Screw Feeders which allow almost total dismantling, without the use of any tools by even novice operators in less than five minutes. Trantec have taken this principle one stage further by having interchangeable parts that have been pre-cleaned and prepared away from the production area. Specialised trolleys carry the parts to the production area where operators can strip down and rebuild a feeder in around five minutes.

In keeping with Trantec's policy of continual development, new and improved features are already under test to offer better accuracy of powder dosing, quick dismantling and easy cleaning and maximum reliability. Trantec offer a comprehensive test and evaluation service. We can bring test equipment to your site for trials, conduct in-house tests at our works and video the results or you are welcome to visit and observe the trials personally.

**For more information about Trantec's metering screw feeders and other products, please call 01282 777566 or visit our website at [www.trantec.net](http://www.trantec.net). Alternatively, you can email us at [sales@trantec.info](mailto:sales@trantec.info)**



Trantec Feeder ✓

Complete dismantling without tools ✓  
Comprehensive, easy-clean features ✓  
Blue metal detectable silicone gaskets ✓  
Hygienic, sanitary construction throughout ✓  
Embraces GMP (Good Manufacturing Practice) ✓  
PTFE shaft seals - easy to replace (cartridge type) ✓

**Want a feeder that ticks all of the above?**

**Not all screw feeders are the same...**



# Another food metal inspection 'world first' from Fortress

Fortress Technology has launched yet another food inspection world breakthrough - a metal detector that inspects low profile, high value products vertically and horizontally concurrently to achieve the highest sensitivity on the planet.

The Interceptor DF (Divergent Field) is a result of the company's longstanding expertise in metal detection and its more recent development of the two channel, two frequency Interceptor range. "The ability to choose the direction of the inspection field is itself ground-breaking," says Fortress European Managing Director Phil Brown. "Performance wise,

nothing else on the market comes close to the Interceptor DF when looking for thin, non-spherical metal contaminants in products," claims Phil.

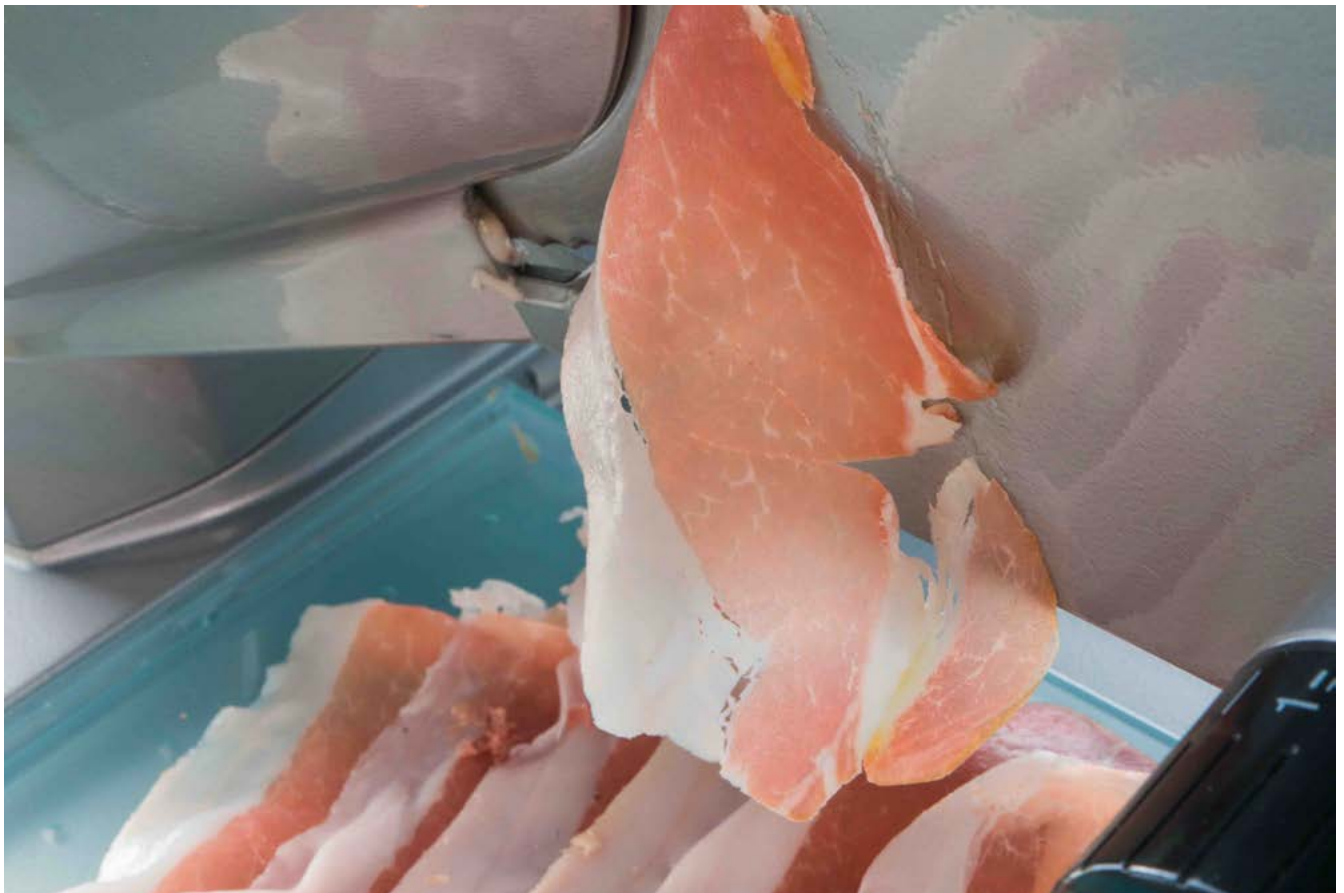
Believed to be the first ever multi-orientation, multi-scan food metal detector, the Interceptor DF is especially sensitive to very thin metal contaminant flakes and foils that are difficult to detect on low profile foods, including chocolate, confectionery, nutrition bars, cookies and biscuits.

The Interceptor DF can also be used to inspect small thin packages of conductive products like cheese and deli-meats with

a high value and high market image, for example steak burgers, Parma ham and Parmesan cheese. Rather than scanning a select number of frequencies, the conveyor-style metal detector inspects raw, cooked and packaged products using multiple field directions.

To increase food safety, the Interceptor DF system addresses several previous limitations - notably orientation, size, geometry and position of metals. It's especially reliable at detecting very thin flakes and foils that could be introduced to premium foods in the mixing, rolling, cooking, scoring, moulding, slicing or baking processes.





### Innovation in action

Different to other multi-scan metal detectors on the market, the unique Fortress system uses multiple coil sets to instantaneously drive the electromagnetic fields in different directions.

Rather than missing a metal contaminant because it hasn't aligned with a specific field, the Interceptor DF looks for signals over a broad spectrum, from multiple angles. The stronger disturbance from one field compensates for the weaker signal from another.

This increases the probability of identifying and rejecting products containing non-spherical metals by over 100%, including difficult to spot flat metal flakes.

"By taking control of something that's inherently difficult to control - contaminant orientation - Fortress is once again proving itself to be a leader in the food safety inspection market," states Phil.

To increase supply chain transparency and product traceability, Contact Reporter software, included as standard, produces a full log of events.



These electronic records can be viewed, filtered and exported, and can be used to supplement or replace manual documentation.

For fast set up and ease of use, the Interceptor DF learns and recalls the signature of any given product with just one pass.

Halo automatic testing can be added to reduce the risk of human error when manually testing the performance of the detection system.

Several North American food factories are currently trialling the new system, which is already generating a lot of positive feedback. European manufacturers will be able to see the Interceptor DF in action at IFFA 2019, Hall 11, stand 11.1.C71 (Germany, 4 to 9 May 2019) and at the PPMA Total Show 2019, stand B01 (1-3 October 2019, NEC, UK).

**Fortress Technology**

[www.fortresstechnology.co.uk](http://www.fortresstechnology.co.uk)



# DIGI Europe Ltd

DIGI Europe Ltd, is the wholly owned subsidiary of Teraoka Seiko, who began their journey in 1989, supplying retail machines manufactured in Japan. Now, DIGI Europe Ltd manufacture and supply Industrial and Retail solutions worldwide, and have even created their own WorldView Software to compliment their equipment.

From bakeries to ready meal producers, poultry suppliers to fruit and vegetable factories, you will find DIGI Europe's Weigh Price Labelling solutions in all areas of the food manufacturing industry. Their vast range of built to order machines, compliment the customers requirements perfectly, using extensive knowledge of the industry and consultancy to obtain correct specifications.

This year brings the beginning of High-speed revelation for DIGI Europe. Three brand new machines; the HI-700HS,

the MI-700MS and LI-700D LS will be showcasing at this years' IFFA exhibition in Frankfurt, Germany. The new models have revolutionised the way the food industry weighs and labels the products. The new models use smoother conveyor transitions, low maintenance aesthetics on the frames, definition cabling for easier servicing, a faster digital loadcell to reach speeds of up to 160 packs per minute on the HI-700HS model and powered pack guides to prevent the packs from sliding out of position for accurate labelling.

This year also brings about the 30th anniversary of DIGI Europe, in which time they have successfully become one of the World leading suppliers of Weigh Price Labelling solutions. For 30 years, DIGI Europe Ltd have perfected their machines, building their reputation of reliability and high-quality machines, and using their expertise to grow with the industry and their customers market.

DIGI Europe prides themselves on achieving the paramount quality and dependable customer service for both their national and international customer base. DIGI distributors are present in over 40 countries and they have 9 subsidiaries in Spain, Italy, America, India, Belgium, Netherlands, Korea, France and Germany.

Their team of dedicated professionals include their newly expanded Export and UK sales team, their talented Research and Design, Software and Production teams, who allow them to make their customer's requirements become a reality and of course, not to mention all the other departments which enable DIGI Europe Ltd to thrive in the competitive world of Weigh Price Labelling.

**If you would like to speak with one of the DIGI advisors today, please contact sales on [sales@uk.digi-group.com](mailto:sales@uk.digi-group.com) or call 01440 712175.**





**DIGI Europe Ltd is a market leading, global supplier  
of advanced Weigh Price Labelling systems**

DIGI Europe has long been established as one of the world's leading manufacturers of Weigh Price Labellers. We offer a diverse range of machinery to suit all food production environments from red meat to poultry, bakery to ready made meals and fish to dairy.

Visit us this year at

**IFFA**

**Messe Frankfurt**

**4th - 9th May 2019**

**Hall 11.1 Booth C81**



*Searching for a New Balance*



# DOSCH DESIGN – Your innovative partner for a successful 3D-experience

Since 1995 DOSCH DESIGN has been a fixture in quality CG products by staying on the cutting edge in 3D-design, animation, architectural visualizations, print publishing, motion design, etc. With its well-diversified product range DOSCH DESIGN supports CG artists in their daily work.

Especially in the field of Mechanical Engineering, tool making or the automotive industry, 3D-Design has become an indispensable element. Photography can afford incredible, but it also has its limits. This is not least known in mechanical engineering, where custom-made products and often also very large objects are commonplace. In addition, machines are usually moved in assembly halls, which are not suitable as an environment for good photographs. That's why many companies choose 3D-Design to perfectly showcase their products and services.

DOSCH DESIGN has developed a lot of helpful visualization tools that make life easier for designers and have become an integral part of many users' creative arsenal. The company places great

importance on depicting 3D models realistically – no matter whether these relate to interior design, manufacturing, engineering, buildings, industry, nature or garden, to name but just a few.

The company provides a huge selection of products for packaging-, shop- or industrial design. This tools are an important part of marketing for supply companies, interior designers or manufacturers who want to visualize processes for publications, animations or instruction manuals.

The website [www.doschdesign.com](http://www.doschdesign.com) is worth a visit, as new developments are regularly published there. Using the website's search function, customers can easily find the right product for their individual enquiry.

DOSCH DESIGNs extensive product range is divided into the following categories:

## DOSCH 3D

offers completely textured 3D-models for all popular 3D-applications. Users can select from over 100 products in different areas, like environments, nature, factory and production, people or vehicles.

## DOSCH Textures

Seamlessly tileable multi-layer textures for 3D-design, animation, CAD or print applications. Each product provides around 100 depictions which can be applied to 3D models.

## DOSCH HDRI

allow users to incorporate highly realistic, complex and stunning lighting in their 3D-scenes. Perfect shadow casting and reflections create new dimensions of realism in any rendering.

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contain perfect 2D-“cutouts” of people, cars, road elements, etc. Loading DVIs into Photoshop is a breeze, and direct use in 3D-scenes is possible through included planar 3D model.

Especially for Food & Drink Processing & Packaging readers we provide an exclusive 10% discount on all products. Please add the code `fdpp2019` at your order form to receive your discount!

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**DOSCH DESIGN**



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Dosch 3D: Packaging -  
Beverage Bottles



Dosch 3D:  
Commercial Kitchen



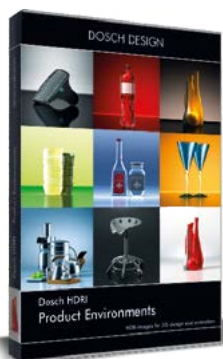
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We support your creativity.



# Ploughing a new course post-Brexit: How robotics can help fresh produce suppliers adapt and survive

*The uncertainties surrounding Brexit have made many suppliers of fresh produce wary of investing until they know exactly what sort of deal will be struck between the UK and European Union before 29 March 2019. However, David Jahn, director at automation specialist Brillopak, believes that recent government announcements mean that now is the time to consider investment to mitigate the challenges created by Brexit.*

Moves away from direct payments and other subsidies under the Common Agricultural Policy (CAP) as a result of leaving the EU will have much less effect on plant-based businesses which are already much more dependent on market economics than other farming businesses. For the fresh produce and crop sectors, the three biggest issues from Brexit have been access to labour, future access to markets, and continued funding for the Producer Organisation

(PO) scheme, although as with many other businesses, access to crucial imports such as plant material, machinery and crop protection compounds is also important.

"While there remains a lot of uncertainty, not helped by the brinkmanship on both sides during the Brexit negotiations, some recent announcements by the government should give growers and packers more confidence to plan investment," believes David.

His thoughts echo those of Jacqui Green, chief executive of cooperative fruit supplier Berry Gardens, who told a recent conference: "I genuinely believe that the people who don't have a plan in times of adversity are the ones who will fail." In fact, David feels that there are a number of reasons for fresh produce suppliers to seize investment opportunities presented by Brexit sooner rather than later:

## **1. Fresh produce has a great future**

Marketing experts agree that health continues to be the biggest trend driving consumer eating habits, and consumers are often willing to pay a premium for it. Where health can be combined with convenience and snacking – as is the case with berries and prepared salads – then you have a product that ticks all the boxes. The latest data from industry analysts Kantar Worldpanel shows that produce sales are not only growing faster than the overall groceries market, but that people buying more produce, and more different items of produce.

Professor Tim Lang of the University of London's Centre for Food Policy describes fresh produce as "the good news" of the UK food sector. Retailers also concur that customers value the provenance of British produce, thanks to its quality, provenance and environmental footprint.



It is therefore vital that suppliers are equipped to take advantage of this industry growth with sufficient production capacity to meet demand.

### **1. PO funding available for investment**

The Government has confirmed that it will continue to fund POs at the current level of £35 million a year until the end of the current parliament – expected to be 2022 – even if the UK leaves the EU without a deal.

With half of all British fruit and veg sold through the 33 members of the scheme, the 50 per cent funding for capital investment projects and marketing that it provides means that qualifying organisations are in a position to move forward with planned investment, or to make investments which qualify for this funding source.

During negotiations ministers and Defra officials are reported to have been positive about the concept of the PO scheme and the value that it delivers to the economy. Some have even suggested that when the current scheme does end, there may be the scope to extend such a support scheme beyond the current model, which requires growers to be working in partnership, thus enabling private companies to benefit.

### **1. Positive signs on labour**

The labour crunch has hit the fresh produce sector hard over the last few years. Despite recent comments by the head of the Migration Advisory Committee (MAC) that suggested contraction of the produce sector and higher food prices would not be the “end of the earth” for the economy, the indications are that the government is listening to groups such as the NFU about the need for labour to pick and pack produce. Even the MAC acknowledges that the agricultural market for seasonal workers is “unlike any other labour market.”

In the summer of 2017, NFU data suggested that the industry was around 4,500 people short of the necessary number of seasonal workers, with the

number of seasonal workers dropping by 17% on the previous year. The proportion of returnees, who are important due to their experience, also dropped significantly from 65% to 33%, a drop of nearly 50%. Early indications and anecdotal evidence suggests that the situation this year has been even worse; one labour statistic gathered implied that from 10,000 advertised jobs only two applicants were from the UK.

Therefore, Home Secretary Sajid Javid’s announcement of a pilot scheme for agricultural seasonal labour has been an unprecedented win for the sector. While six-month visas for up to 2,500 workers a year between Spring 2019 and December 2020, falls well below the 20-30,000 workers under the previous SAWS scheme, as observers have pointed out, no other sector of the economy has been singled out for special treatment to help with the employment of labour from overseas, not even the National Health Service. This pilot is also in addition to any measures in the long-awaited Immigration Bill.

Despite this, David Jahn says farmers should seize every opportunity to move to the forefront of automation and robotics. “UK agriculture is in dire need of innovation, investment, and a productivity boost,” he adds. “While fresh produce and crop farming is ahead of overall agriculture in terms of productivity, there is still room for improvement and

investment in automation can deliver significant returns on investment, something that is critical during times of uncertainty.”

He stresses that ROI is not purely about labour savings, and that the impending Brexit deadline provides an opportunity for UK packing operations to review their entire productivity. “If and when we do leave the EU, the strongest food manufacturing plants and packhouses will survive,” he adds. “If the recession that some economists are foretelling happens, or if Brexit turns out to be a disaster, food costs will inevitably rise. Those with the foresight to invest in automation will be more able to absorb production and wage increases, potentially opening their company up to new contract opportunities.



Equally, if Brexit is a success, then these businesses will be optimised for future growth."

### **1. Industry recognises the importance of automation**

Automating manual tasks like case loading and palletising has long been proposed as a solution to labour shortages and a way of increasing productivity. For the uninitiated there have been many uncertainties about investing in suitable technology, from questions about flexibility and managing new machinery, to queries over the return on investment.

One thing the recent labour crunch has done is to focus the whole industry on what technology can currently deliver, and what it may be capable of in the future. AHDB Horticulture is currently organising its first ever event to focus on technological advances and overcoming labour issues, with its SmartHort event scheduled for early March 2019.

There are compelling economic gains to invest in automation in order to achieve UK productivity gains, improve grower returns and enhance routes to market, emphasises David.

Having focused its R&D efforts almost entirely on fresh produce case loading in recent years, Brillopak's most popular systems comprise its PPMA award-winning Semi-Automated Packstation, the P160 three or four axis robotic dual cell single pick automated case loading system which applies a combination of robotics, encoders, vision and mechanics to load 100 packs per minute into retail containers, plus its newest addition - the mechanical-style BR Punnet Packer, which can handle 180 top seal punnets and top seal trays p/m.

David concludes: "Brexit is presenting UK food businesses with an exciting opportunity to get back to the basics and do what we do best.

The migrant labour argument looks set to rattle on for months to come. Yet, if food packhouses don't act now and examine how automation can make them more cost competitive and productive, they may not have a sustainability business when we leave the EU. By that stage, lack of labour effectively becomes a moot point!"



**Brillopak**

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# Supreme Plastics



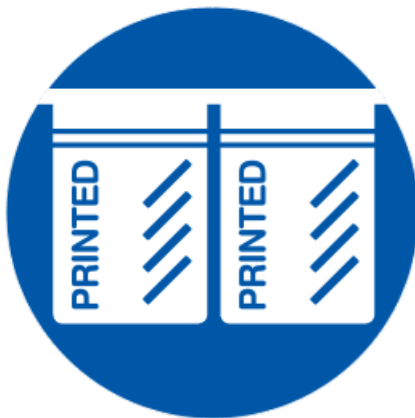
## ABOUT US

**SUPREME PLASTICS HAS OVER 40 YEARS' EXPERIENCE IN THE MANUFACTURE OF FLEXIBLE RESEALABLE PACKAGING.**

The company, based in Whitby North Yorkshire, is also the exclusive UK supplier of Pronova-Joker bag-filling equipment and is recognised as a leading manufacturer of quality bag products.

Supreme Plastics provides a complete service of consultancy, product development, manufacture, technical expertise and on-site engineering support and offers a worldwide product-sourcing service through a network of established international manufacturers.

## WHAT WE DO



### FLEXIBLE PACKAGING

At Supreme Plastics we offer a wide variety of packaging. All our products are available in various sizes and can be printed with your required artwork. Joker bags are linked together as a continuous chain of bags that run along the packaging machine's opening arms. When packed, bags are automatically separated from the chain when heat-sealed to close. The chain of bags is delivered to customers nicely folded into a box. Supreme plastics linked pronova bags offer the perfect low cost for small businesses looking at reducing direct conversion costs and entering the world of automation



### BAGS & BAG FILLING EQUIPMENT!

Supreme Plastics, based in Whitby North Yorkshire, part of the ITW Group are exclusive suppliers of the Pronova Joker Bag Filling Machinery. Supreme are also recognised as a leading manufacturer of quality packaging.

We manufacture packaging of a wide range from LDPE Maxigrip bags to laminated resealable pouches. We provide a complete service from start to finish including consultancy, product development, technical expertise and much more.

## CONTACT US

**If you can't find what you are looking for on the site, please call us or fill in our online contact form.**

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[www.supremeplastics.com](http://www.supremeplastics.com)

# Putting air to work in the food, beverage and packaging industries

Highly automated production operations are nothing new these days, however, the benefits of using air systems may not be as well recognised in a food, beverage and packaging environment. Leicester based specialist, Impact Air Systems Ltd, have been providing such solutions for many years.

Impact's air-based extraction systems can be found hard at work in a huge array of industrial sectors where the production process produces a waste stream or requires the working environment to be improved due to dangerous emissions or odours or where dust needs to be controlled. Whether the process involves producing the base material such as cardboard or plastic or converting those materials into a finished product such as an aluminium food tray or decorative carton sleeve, Impact has a solution.

For example, within the high speed and highly automated production of aluminium or steel beverage cans, Impact Air Systems provide a range of efficient solutions. The significant volumes of waste aluminium from the can forming process and production spoilage (especially when operating across many production lines) is pneumatically conveyed through a range of ductwork to a central waste handling area for automatic baling and robot bale palletising.

Impact also provide coolant oil mist extraction solutions and ink mist extraction, as well as odour control and dust control systems for drying oven exhaust gases, which are laden with VOC's and highly explosive internal lacquer applications. There are numerous opportunities for the benefits of air.

As production demands increase and industries are more focused than ever on driving down operating costs, increased productivity, environmental



responsibilities and of course health & safety, Impact Air Systems are continuously being asked how their systems can help.

The Leicester based company with 30 years' experience trading across the globe, have waste extraction and dust control solutions to suit highly automated food packaging companies such as those converting carton board material into decorative food sleeves, flexible packaging or label manufacturing companies working with difficult to handle polymer and composites materials which need to be effectively collected, cut and transported to increase conversion speeds, or just plain old nuisance dust, waste heat, or fumes which must be collected in a responsible manner for disposal.

Technical Sales Director for Impact Air Systems, Dave Lansdell, comments "over the last 15 years, the technical and environmental challenges of the companies we trade with, has increased significantly from the days of simply

collecting the waste and delivering it to a bin.

The diversity of industries in which we operate, strong working partnerships, dedicated staff, repeat business and market leading reputation, ensure that the solutions offered are both competitive but fully engineered to the client's individual requirements.

I love the work we do and wouldn't want to do anything else, one day I can be working at British Sugar or beverage can manufacturers, the next, Coveris or Westrock, followed by large scale household waste recycling facilities such as Biffa or Suez, the diversity is fantastic and often the experiences gained in one type of production process, can be utilised for something completely different.

The number of applications where air can be put to work still amazes me."

**To understand more about how Impact's air systems can work for you visit [www.impactairsystems.com](http://www.impactairsystems.com) or call 0116 2448855.**



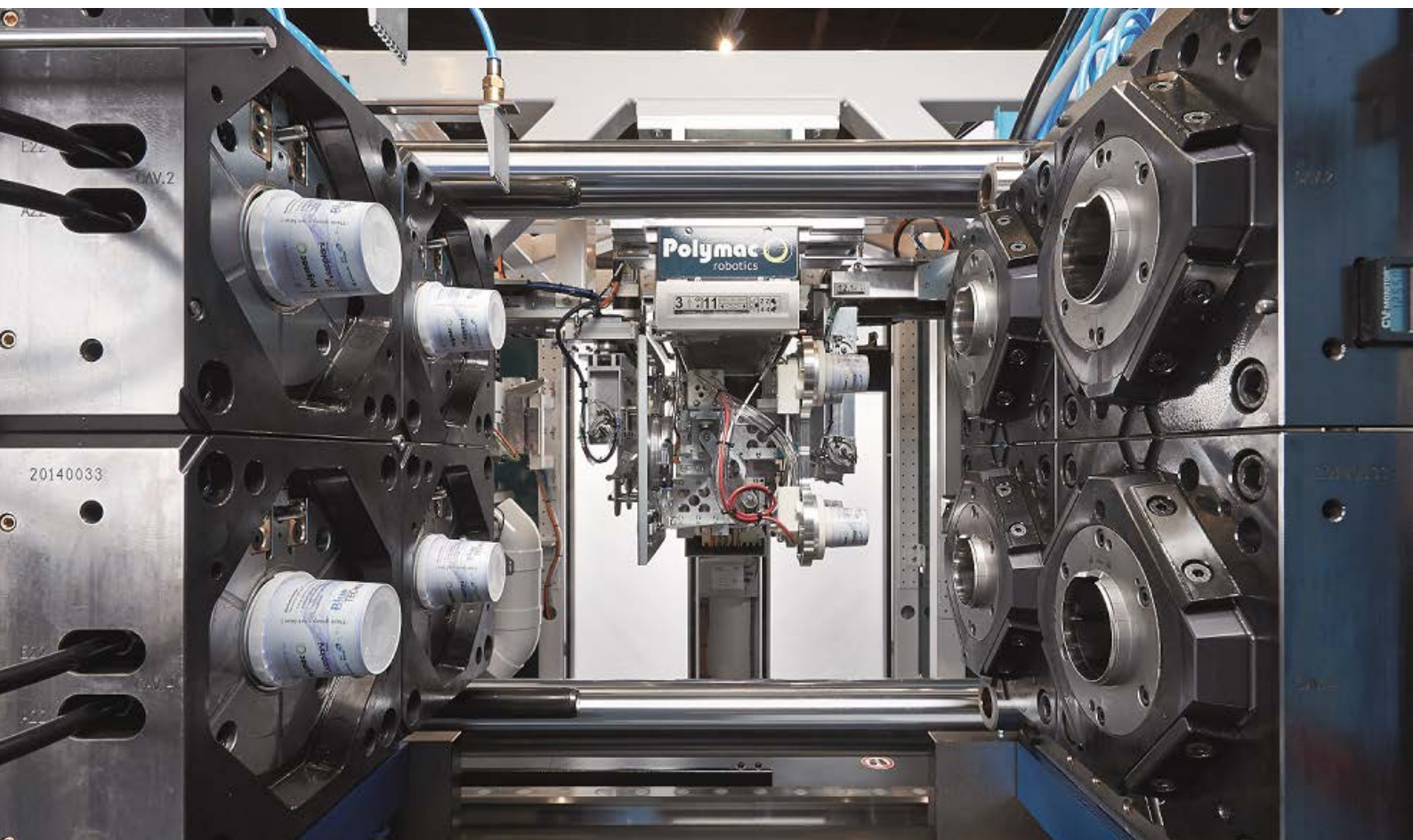
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# How to... reduce plastic packaging wall thickness by 25% using injection compression moulding

Sumitomo (SHI) Demag's UK packaging expert Kevin Heap talks through the commercial and ecological benefits of injection compression moulding and how the technique compares to traditional moulding of ultra-thin plastic packaging.

## ***What is injection compression moulding?***

The method of pressing material in a mould is quite a common industrial process, typically using rubber and resin and a combination of heat and pressure to mould products.

It has generally been used to produce thicker sectioned parts on slower cycle times, for example, optical lens or thermoset applications. However, the technique hasn't been applied to the mass-production of polypropylene packaging applications, until recently.

## ***Why is it beneficial to packaging?***

Global forecasts for rigid plastics, which is the category thin walled containers sits in, is predicted to rise at an annual rate of 3.7% from 52.9 million tonnes in 2017 to 63.4 million tonnes in 2022, according to research by Smithers Pira\*.

The value of materials used to produce rigid plastic packaging is also forecast to grow across the same period at an annual rate of 3.9% to reach \$202 billion.

PE is projected to be the largest-growing segment during this forecast period. Light-weighting and consumer convenience are important factors in this expansion, with the combination of environmental pressures and high polymer prices placing increasing pressures on packaging manufacturers.-

Most companies operating in the competitive arena produce millions of packaging containers every year. Volume, raw material waste and precision are fundamental to each company's financial viability, with many facilities operating 20+ machines to meet supplier demand.

By applying injection compression techniques to stack moulds, packaging moulders can now reduce the wall thickness of containers and lids from 0.45mm to 0.35mm. This saves around 25% in raw polypropylene materials compared to the standard injection moulding process, while maintaining comparable mechanical properties.

Given the dominant role that materials play in low cost, mass-produced disposable food packaging containers and with packaging converters striving





to enhance their green credentials, being able to reduce the wall thickness of packaging by up to 25% is a significant advantage.

### ***How is injection compression moulding different to conventional injection moulding?***

It's all linked to the closure mechanism and the consequent clamping pressure applied within the machine, which helps to reduce shrinkage and ensure even distribution of the plasticised material in the cavity.

In conventional thin wall injection moulding, faster filling and higher pressures are required to drive molten plastic material into thinner cavities to prevent it freezing off between shots.

It would be extremely challenging to repeatedly accomplish a 0.35mm wall thickness using this method. During injection compression moulding, plasticised material is introduced into the cavity prior to complete locking of the mould.

The machine closing movement aids distribution of plasticised material in the cavity.

This injection compression reduces the injection pressure and the required clamping force, and this consequently removes the internal stresses from the product, resulting in less warping due to shrinkage.



Fill time for injection compression moulding when operating at maximum speed is 0.2 seconds, with a total cycle time of around 3.3 seconds, depending on the application.

### ***Are there other environmental benefits?***

Yes, switching to injection compression moulding can deliver savings on energy consumption as a result of the significantly lower clamp force pressure.

Additionally, because less clamp force is required, thin wall packaging manufacturers can opt for a smaller machine with reduced tonnage and a smaller footprint. Being a hybrid machine means that speed and precision are not compromised on the EI-Exis SP range.

This is all due to the servo-driven hydraulic clamp unit, engineered to execute precise movements. For high-volume thin wall packaging manufacturers, these enhancements aid company profitability and deliver both the capacity and flexibility to meet future growth demands. Due to speed of production, most systems integrate robotics.

These usually perform a dual purpose, automating the placement of labels into the mould and taking packaging components out of the mould and stacking them.



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# Kecol Pumping Systems



**Kecol Pumping Systems** offers solutions to many product transfer problems – read on to find out more.

**K**ecol Pumping Systems Ltd are manufacturers of Air driven, Positive Displacement Piston Pumps and Priming Devices in polished stainless steel or carbon steel, for transferring high viscosity non-flowable products from drums and containers as used in the cosmetic, food, pharmaceutical, chemical and general industries.

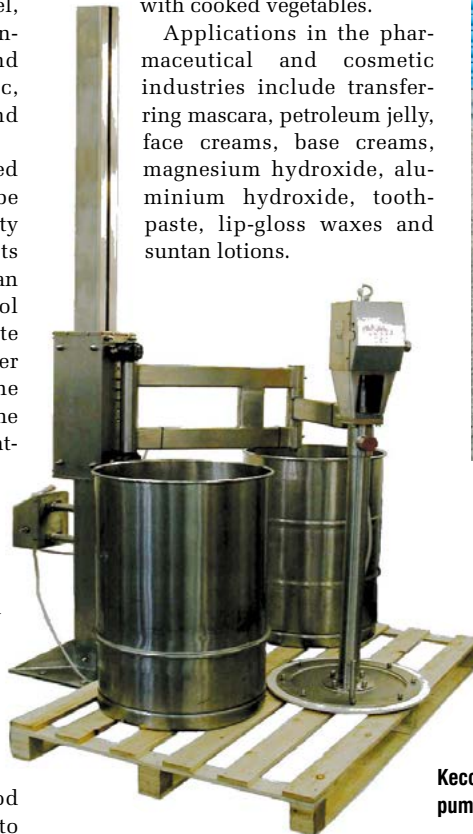
Products in drums or similar sized vessels that normally need to be heated in order to reduce the viscosity - can be transferred cold. Products with a viscosity up to 10,000 Poise can be transferred (cold) using the Kecol Maxiprime Pump and follower plate system and is also used to transfer pastes and products that stick to the inside of an open top drum, wiping the inside of the drum or vessel, eliminating product waste.

Kecol Air Powered Drum Pumps and transfer systems are suitable for all standard size closed top or open top drums and can be adapted to suit open top containers with an internal diameter up to 1200mm. Non contact parts as well as contact parts are available in polished stainless steel, clamp - type construction is also available for hygienic applications.

Typical applications in the food industry include transferring tomato

puree, concentrated fruit juice, honey, fruit pastes, biscuit creams, jams, butter, margarine, sweet mince meat, sausage meat and meat pie fillings with cooked vegetables.

Applications in the pharmaceutical and cosmetic industries include transferring mascara, petroleum jelly, face creams, base creams, magnesium hydroxide, aluminium hydroxide, toothpaste, lip-gloss waxes and suntan lotions.



**Kecol's articulated pump systems**



Applications in the chemical and general industries include the transfer of paints, resins, adhesives, polymers, latex, high viscosity grease, mastic's and inks – all pumped cold without pre-heating the products.

As manufacturers, Kecol Pumping Systems can offer solutions to your particular product transfer problem, by offering a bespoke system designed to exceed your particular production requirements for single drum/vessel use or multi drum use.



**The inside of a standard 200 litre Open Top Drum is wiped clean – as the drum is emptied – with minimal product waste**



**The Kecol Follower plate system will also work on 200 litre Open Top Drums fitted with an aseptic bag – wiping the bag clean**



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## Leuze electronic demonstrated its safety expertise at the LogiMAT 2019

At the LogiMAT 2019, the sensor specialist Leuze electronic presented its industry-specific knowledge in intralogistics and its expertise in Safety@work. Over 55 years of experience in this particular industrial field have made the sensor people experts in intelligent, cost-efficient sensor solutions for use in conveyor and storage systems.

Together with its customers, the optical sensor manufacturer from Owen/Teck develops specialized, cost-efficient solutions that are tailored to the individual needs of the customer.

The focus of the company's trade fair appearance this year was on effective and safe sensor solutions for continuous conveyors, high-bay storage devices and

automated guided vehicles (AGVs). A wide variety of sensors for guarding AGVs were showcased on a live object:

At the LogiMAT, Leuze electronic presented its RSL 400 navigation system – a safe scanner which combines safety technology with qualitatively superior measurement value output in a single device, thereby ensuring reliable AGV guarding and navigation at the same time. Even when using multiple vehicles, these can be controlled collision-free and routes easily adapted. This makes the production system very flexible.

In addition, the OGS 600 enables flexible optical guidance. In production and storage areas, the new sensor enables cost-efficient vehicle automation for the

transport of materials and goods. With its edge detection and control signal transmission to the control, the trace can be guided optically, which means that driving can be automated in the simplest of ways.

Its compact design and its low minimum distance to the ground of 10 mm means it can be integrated even into flat vehicles. Models with different detection widths and response times cover a wide range of possible applications – also on tight curves and at high speeds, thereby enabling speedy and reliable object detection even under difficult conditions. This guarantees a seamless production process – man and machine are protected.



Another Leuze highlight at the LogiMAT was "Smart Process Gating" (SPG) developed by Leuze electronic on the basis of its MLC 530 safety light curtains.

This muting process, which functions without the use of signal-emitting sensors, won the 2019 GIT Security Award and has been nominated for the "Best of Industry AWARD 2019" presented by "MM MaschinenMarkt". "Smart Process Gating" makes muting processes for intralogistics, the automotive industry and packaging industry less expensive, simpler and safer.

Previously, muting processes with muting sensors were required in order to clearly identify when transported goods are approaching a protective field at material locks and to bridge the passing of these goods through the protective field at the correct moment.

As a result of the SPG method developed by Leuze electronic, signal-emitting sensors are no longer needed, which means that conveyor systems can be made more compact.

The risk of misalignment or damage to the sensors is therefore eliminated as



are the costs for their maintenance and servicing.

Furthermore, the purchasing costs, the wiring and risk of manipulation are reduced, which increases the availability of the complete safety device.

Particularly in the case of typical intralogistics applications, the height of the protective device is entirely dependent on the safety-related requirements. Synchronization beams do not have to be taken into consideration.

With SPG, the first muting signal comes from the process control (PLC), while the second muting signal is generated by the protective field itself.

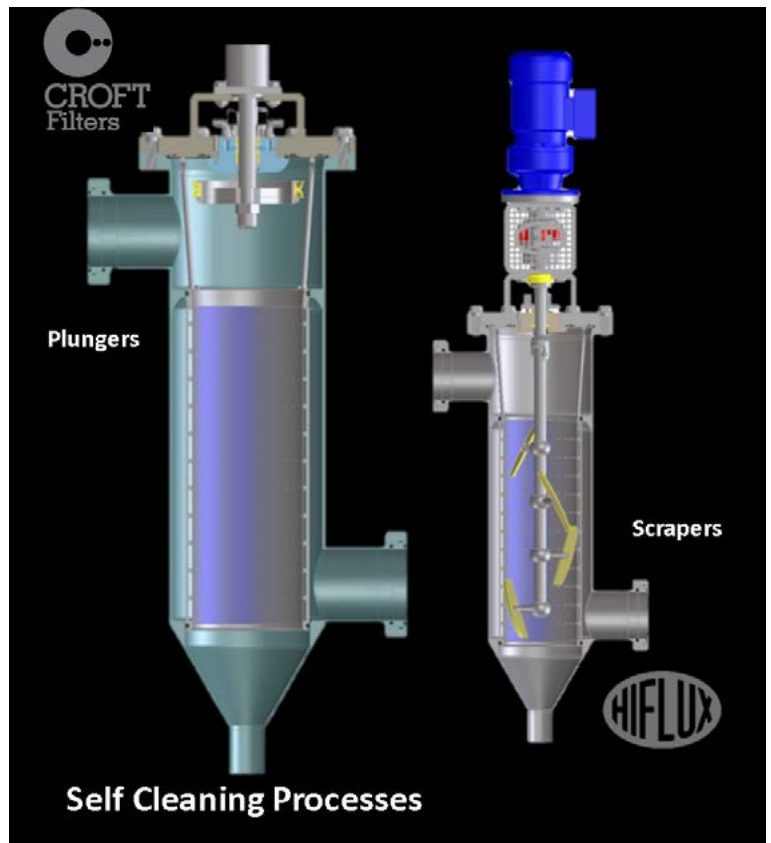
Smart Process Gating requires a detailed knowledge of the process, so that the necessary PLC control signals are made available in the expected time window.

**Leuze**

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# Over 30 years worth of experience to deliver the ultimate filtration solutions

- Cut downtime within your filtration system
- Save money on replacement filter elements
- Improve performance of your filtration process

Croft Filters Ltd are a leading UK manufacturer of over 32 years who specialises in manufacturing customised filtration solutions and supplying Self-Cleaning filters. The Company supplies a range of industry sectors including the Food and Beverage industry.

In 2013 Croft became distributors for Hiflux Filtration A/S, a Danish manufacture backed with 50 years experience within the filtration industry. As a result of this Croft has supplied customers within the Food and Beverage market place with reliable, economic, Self – Cleaning filtration units. Common applications for the Self-cleaners included the filtration of: chocolate, dairy and whey amongst many others.

With different models available for a wide range of applications such as: Cooling, Refining and Filtering, the Self-Cleaners use a plunger or a series of scrapers to remove waste caught on the filter element inside the process.

This improves the flow through the filter.

The captured particles can then be ejected from the system without the need to stop the process or change the element, saving on downtime within the system, many customers have made considerable savings through the use of the filter system.

Made from Stainless Steel EN 1.4404, the Self-Cleaning system has become increasingly popular within industries where downtime can lead to increased costs. Filtering to sizes ranging between 30- 1000 micron, the Self Cleaning filters are available with an electronically automated, a pneumatically operated control system or a manual system in order to operate the Cleaning cycle.

## Custom Filtration Solutions made in Britain

Croft Filters based in Warrington, England can also manufacture filtration solutions in any shape or design, including basket strainers, duplex filters, vacuum filters, cone filters, cylinder filters and screen filters in perforated plate, wedge wire and woven wire mesh.

Quality of both product and service has been the key to Croft's success; the Company takes great pride in understanding their customer's needs, quickly supplying them with a high quality product that exceeds Customer's expectations.

For more information about the Self-Cleaning filtration systems or Croft's quality custom manufactured products:

**Croft Filters**

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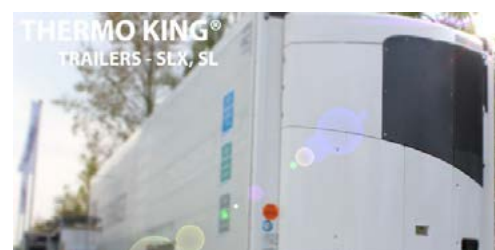
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# TIJ printers streak through coding tasks at molls



In the first UK installation of its kind, Rotech has supplied Molls Bacon with a five head, centrally-controlled TIJ (thermal ink jet) coding solution. The capital cost was a third less than the indexing thermal transfer systems that are usually specified for these on-thermoformer applications, and the bacon producer is enjoying low running costs thanks to exceptional ink economy, reduced set-up times and zero servicing.

*"I'm very impressed that the only upkeep I have to do on these printers is clean the heads twice a day. The unit is very efficient in regards to ink consumption there is still 40% ink left and we haven't yet replaced the cartridges since they were installed in March. If I'd known then what I know now about TIJ technology, I would have had these printers on our other thermoformer," enthuses Matthew Oswell, engineering manager at Molls Bacon.*

From its Birmingham slicing and packaging facility, Molls Bacon supplies the food service and retail markets in the UK and overseas with vacuum and MAP packed bacon, sold under its Cole Valley brand as well as under customers' own labels. Molls was already buying coding consumables from Rotech, so when it needed a new automated system for applying date codes and batch numbers to the film lids of thermoformed packs, it sought advice from the Hertfordshire coding specialist.

Up until this point, Molls Bacon had been overprinting labels with coding data, then using a label applicator to apply the labels across the web path. A move from labels to pre-printed film prompted the bacon processor to look at direct coding options. The industry standard solution for coding film on a thermoformer is to use a TT (thermal transfer) printer in conjunction

with an indexing unit. However, these large systems are not only expensive to buy, but also to operate. Ribbon is often wasted and the disposal of the ribbon and cores is an added expense. Even when using continuous inkjet (CIJ) for such an installation, this brings with it unnecessary costs, both in terms of initial investment, running costs and waste disposal.

Rotech's expertise spans all coding technologies, but in recent years it has become more heavily involved with TIJ, as an increasing number of companies look to replace TT and CIJ (continuous ink jet) printers with clean, cost effective and compact TIJ units. TIJ does not require ribbons, significantly reducing cost of ownership on simple coding jobs through savings on the ribbons themselves and time spent changing ribbons. TIJ units are also lighter and more compact than TT





machines, so they are easier to mount onto a thermoformer and occupy less line space than a TT printer.

Then there is the issue of upkeep; TT printers have a lot of moving parts such as springs and pulleys that require maintenance. By contrast, TII printers have no replacement parts other than the inkjet cartridge. All of these benefits combined result in a much lower cost of ownership for TII versus TT.

With the thermoformer producing 10 packs per cycle (two packs long, five across), Rotech's solution was to fit five X1 Jet TII printheads in a fixed position across the web to print the film as it passes through the machine, eliminating the need for an expensive indexing system.

Because of space limitations, the coders were installed in a staggered configuration on two frame assemblies, one below the other, with three on one row and two on the other. The film web is coded in a vertical position before being applied to the pack.

A further benefit of this set-up is that rather than having individual control panels on each unit, the coders are all networked to a central PC.



*"Set-up time is far less than with independently controlled coders," explains Steve Ryan, sales manager at Rotech. "The X1 is ideal for centrally controlled applications. It is an entry level printer and doesn't have a built-in interface unless a customer specifically requests one."*

The printers use iDesign format creation software, which not only enables the user to create and edit the print image from the central PC, but also provides useful information such as 'job completed' updates, print quality checks and ink consumption levels.

*"This project is a great illustration of how TII can offer a simple and lower cost alternative to other more complicated and costly coding systems."*

*Indexing systems are an expensive modification to be avoided if possible.*

*This configuration doesn't require the film to be indexed or the printer to be moved back across the web, so there is no need for an indexing unit and there is no ribbon wastage.*

*Added to this, it's a simple, easy to use installation that requires no maintenance or servicing - just the occasional replacement of a click-in, click-out cartridge," says Steve.*

**Rotech Machines**

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# Smart Sensor for Condition Monitoring

Condition monitoring is an essential part of predictive maintenance. This applies not only to enclosures and switch cabinets in industrial plants, but also to a large number of different applications in which regulated processes take place. STEGO's Smart Sensor CSS 014 measures two important parameters - temperature and humidity - and helps to maintain an optimal climate.

## Key Parameters: Temperature and Humidity

Condition Monitoring is all about paying attention to detail. The key parameters within the switch cabinet should always be under control. The permanent measurement of temperature and humidity in the switch cabinet is an important element in preventing condensation, which leads to corrosion and thus failure of components. And this is where STEGO's CSS 014 Smart Sensor comes into play, combining three functions in one compact device: a sensor, interface and transmitter all in one. The CSS 014 measures ambient temperatures with high sensitivity within a range of -40 to +60 °C while keeping a close eye on the relative humidity range from 0 to 100% RH.

## Smart Sensor, Smart User

The CSS 014 Smart Sensor transmits the data it acquires as a standardized analog 4-20 mA signal. With the signal, users can further process and convert the measured values within a control or monitoring unit, e.g. a PLC. Due to high measuring accuracy and signal strength

connection wires with a maximum length of 30 m can be used. Thus, scenarios beyond the classic control cabinet application can be implemented. In principle, any larger, spatially sealed application with a defined atmosphere is suitable.

## Inner Values for Demanding Applications

The sensor unit of the CSS 014 is thermally decoupled and encapsulated with a circumferential seal. Rewards of this effort: a high vibration resistance and compliance with the IP20 degree of protection.

The protective lacquer-coated board of the CSS 014 incorporates microcontrollers, interface drivers and EMC protection units in a heat-optimized arrangement so that any influence on the measured values due to waste heat is ruled out.

A shielded M12 round plug ensures a fast connection and safely transmits the signals of the two measuring channels for processing. The operating voltage is DC 24 V (DC 12 - 30 V) with a maximum power consumption of 1.8 W (typically 0.4 W). Tested safety is certified for the Smart Sensor CSS 014 through successful approvals with VDE and UL according to the standard IEC 61010-1 / DIN EN 61010-1.

## STEGO - Perfect Thermal Management

Since it was founded in 1980, STEGO has been developing, producing and selling an ever-growing range of products for the protection of electric and electronic components.



All STEGO products for cabinets and enclosures – heaters, fan heaters, filter fans, LED-lamps, thermostats, hygrometers and accessories – are aimed at reaching optimum climatic conditions in the most varied environments, ensuring that all sensitive components work reliably at all times. STEGO is now represented at 12 locations and by more than 200 sales partners worldwide.

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# PLUG AND PLAY!

## SMART SENSOR CSS 014.

STEGO's new Smart Sensor is a plug-in solution for Condition Monitoring. The CSS 014 detects ambient temperature and humidity in switch panels. Thus lifting climatisation in enclosures to the next level: Predictive maintenance and remote monitoring allow for immediate response to unwanted and harmful change in environment within your application. See more here.



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# New proseal system defines effective sealing and peeling

Tray sealing specialist Proseal has launched a unique seal quality testing system that enables food manufacturers and processors to determine the ideal seal and peel strength for individual products. The new ProTest solution allows users to create the best seal each time, combining effective protection of the contents with the right level of 'peelability' that ensures maximum consumer convenience.

The compact and easy-to-use ProTest unit is an automated lid-peeling device that measures and reports the resistance offered by the film as it separates from the tray during the moment of lid peeling. This provides the user with the relevant data to determine if the seal strength is the most user-friendly while remaining suitable for the product's life-cycle.

ProTest is capable of retaining, displaying and outputting test data, allowing the user to export the information. Up to five test results can be compared at any one time. The unit is flexible enough to handle the vast majority of trays currently used in the market with diagonal diameters from 25mm up to 380mm in any shape.

In order for companies to fully understand the results generated by the ProTest unit, Proseal has established a set of

'Peelability Metrics' that explains the four different stages involved in removing a film from the tray – the initial separation of the film, the peeling along the straight edges, the traveling of the film over the corners, and the final draw of the film as it is completely separated from the tray. ProTest is able to take into account the different levels of 'weight draw' required by the consumer at each stage, in order to assess the most appropriate seal strength required to effectively satisfy these different requirements.

Reports are generated on the machine's 12" high-definition touchscreen and can be exported via Ethernet or USB device. This provides users with traceability records and the information to monitor peel strengths throughout production.

The ProTest unit requires only 1200mm x 400mm of bench space and a 3 pin 230v power supply. It therefore offers a highly cost-effective means of providing in-house seal integrity analysis without the need for costly, off-site third-party testing.

*"Existing test equipment is capable of assessing the burst strength of a seal and how much pressure or weight it may support, but up until now there has been no test that actually measures the 'peelability' of a tray, finally the industry now has*

*something that it can lean on to take the 'person to person' judgement away from this vital aspect of heat sealing," explains Proseal's Test Facility Manager Jessie Malone.*

*"Understanding the peel strength both before and during the production process can be a priceless tool in solving any seal issues and will help to ensure consumers enjoy both high quality products and the satisfaction of easy opening."*

Over the last few years Proseal has been at the forefront of heat sealing developments, running a series of award-winning Masterclasses that have defined 'Heat Sealing Best Practice' and been adopted as a benchmark of quality by major multiples and blue-chip organisations in the UK and overseas.

The new ProTest system has evolved from Proseal's pioneering heat sealing developments as major food producers and retailers alike look for Proseal to lead the way in seal quality testing solutions.

**Proseal**

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# Landmark for food manufacturing skills as OAL assessment confirms Premier Foods' apprentices are first to make the grade

Five Premier Foods apprentices have become trailblazers in the truest sense of the word by becoming the first ever to undertake End Point Assessment (EPA) for the Level 3 Advanced Food & Drink Process Operator Apprenticeship Standard. Following a comprehensive apprenticeship programme, including extensive on-the-job and off-the-job training, specialist Food and Drink End Point Assessment Organisation (EPAO), Occupational Awards Limited (OAL) has confirmed the successful completion of EPA and therefore achievement of their apprenticeships by all five apprentices.

The apprentices will now receive formal certification of their success from the Institute for Apprenticeships, the independent body responsible for maintaining the quality of apprenticeships.

Thomas Hawkrigde (20), Rowan Kenny (21), Mitchell Lax (24), Antonia Oakley (21) and Christopher O'Grady (22) also gained OAL's OFQUAL-regulated Level 3 Diploma in Food and Drink Operations, broadly equivalent to A Levels, as an integral part of their apprenticeship journey.

*"Their achievement is all the more notable in signaling the first fruits of food and drink manufacturing's drive to shape the apprenticeship reform agenda around the industry's true needs with the focus*

*being very much on quality," said Justine Fosh, Group Chief Executive for OAL and the recognised skills body for the UK, the National Skills Academy for Food & Drink (NSAFD).*

*"Supported by the Academy, food and drink manufacturing was quick off the mark in collaborating to revise core industry apprenticeship standards and ensure their combined alignment with the spread of knowledge and skills businesses really want.*

*Premier Foods was among the first to pioneer use of the resulting apprenticeships — getting on board with this first pilot group just before the Apprenticeship Levy was actually introduced."*

OAL has now incorporated an End Point Assessment Experience Day into its information support available for businesses with Level 3 apprenticeships nearing completion.

*"We went to great lengths to ensure the Assessment wasn't obtrusive or disruptive to the normal working patterns of the site or the candidates," said OAL Group Chief Executive Justine Fosh. "As with anything new, we think it is important for everyone to understand exactly what is involved. We are more than happy to hear from any food or drink company that believes they, or their apprentices, might benefit from hearing more of the fine detail of how the assessment is undertaken."*



Premier Foods currently has 80 apprenticeships underway across various areas of its business. The two-year Level 3 training programme for the Advanced Operator Apprenticeship was delivered by specialist training company CQM Training & Consultancy Ltd who have been on the NSAFD's register of industry-approved training providers for over 10 years.

**Premier Foods**

[www.premierfoods.co.uk](http://www.premierfoods.co.uk)



## Compressor success

The latest breakthrough in compressor technology not only delivers oil-free compressed air, but also reduces almost a third off the total cost of ownership. BOGE's General Manager, Mark Whitmore, explains.

Food and beverage manufacturers would struggle to operate efficiently without compressed air systems to power their process, production and packaging lines. Compressed air in the food and beverage sector must be oil-free due to hygiene requirements.

These tend to be more expensive to operate and maintain than conventional compressors, making total cost of ownership (TCO) one of the key considerations when planning investment in additional systems. However, pioneering new developments in oil-free compressor technology has slashed the TCO by around 30%.

Rotary screw compressors, where air is compressed by the action of two rotating helical screws and piston compressors,

where a piston is used to compress air to high pressures were introduced to offer efficiency and reliability. However, rotary screw and piston compressors can be expensive to buy, operate and maintain, with many numbers of moving parts and high levels of energy consumption. They also tend to be large and noisy.

BOGE is a pioneer in providing true oil-free compressors with the development of high-speed turbo technology, which can completely eliminate oil from the compressor.

Compared with traditional oil-free machines, high-speed turbo compressors, such as BOGE's HST 55, 110 and 220kW machines, are 50% smaller; lighter; quieter (typically just 63dB(A) for the 55kW machine against 80dB(A) for a traditional screw compressor), and they have a TCO almost a third lower than the alternatives.

The turbo technology in these compressors employs two compact permanent magnet motors.

Each with a central rotor, suspended on self-stabilising air foil bearings, with two precision balanced titanium impellers, one mounted at each end of each rotor.

The motors allow the impellers to rotate at exceptionally high speeds, typically more than 100,000 rpm, with the impellers on each motor being of different sizes and blade arrangements.

This, in turn, allows air drawn in via an intake funnel and specially-designed spiral casing to be boosted in three stages to reach operating pressures quickly and efficiently, with minimal energy losses due to friction between moving parts.

This high-speed technology has not only created a new revolutionary generation of compressors but will also allow the food and beverage industry to improve their quality, productivity and reliability.

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**“When we invested in our new cask line some 4 years ago there really was no choice - it had to be a BOGE because they had long since been providing us with a quiet and efficient supply of compressed air to work with.”**

Alan Dunn, Head Brewer, Black Sheep Brewery, Masham

 **BOGE**  
COMPRESSED AIR SYSTEMS  
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Just like their bitter, Black Sheep Brewery, runs a smooth cask line operation. To get some 80,000 pints out of the door each day, Black Sheep rely on their cask line to run efficiently. And, a BOGE SD 40 does its part in assisting this process. As the casks are filled with the award winning ales a dedicated supply of sterile compressed air compresses the build up of foam. This speeds up the filling process and facilitates the prompt turnaround of casks.





# Entry Level Ultrasonic Food Cutting & Portioning

Telsonic's ultrasonic technology has established itself the process of choice for food cutting and portioning applications, across many different product types.

Much of the equipment delivered by Telsonic is installed within high volume, and often highly automated, production cells designed and built by the UK's food sector system specialists and integrators.

There are, however, instances where production volumes are such that high levels of automation are not required, but where the introduction of a simpler semi-automated ultrasonic system would still deliver tangible benefits.

Seeking to improve quality and consistency on their frozen Seafood Mousse products, Redditch based Blue Earth Foods turned to Telsonic UK to configure an entry-level ultrasonic cutting system.

Blue Earth Foods Limited is a major supplier of chilled seafood products to leading retailers throughout the United Kingdom and Europe.

The company specialises in creating a wide range of fresh store-ready products within their Redditch manufacturing facility.

The product under consideration for this application was frozen Seafood Mousse which is produced with various fillings and manufactured in a slab form ready for portioning.

This seasonal product however proved difficult to cut and portion manually when using traditional mechanical methods due to its delicacy and variable consistency. Trials using Telsonic's ultrasonic technology were undertaken to determine if the process could deliver the accurate and neat portion control required.

Following the successful outcome of the cutting and portioning trials, Telsonic UK were commissioned to produce a semi-automatic stand-alone machine.

The system has been built upon a stainless steel framework and incorporates lockable castors to allow portability.



At the heart of the machine is a Telsonic AC750 actuator 20kHz/1200W cutting system, encased within a stainless steel cover. Other ultrasonic components include a SE2012 IP67 Converter and a MAGW02012E generator which is mounted within a stainless steel control panel.

A single 100mm wide 20kHz titanium slotted cutting blade sonotrode is used to portion the product.





The machine is manually loaded with frozen Seafood Mousse slabs, and an integral indexing conveyor system, complete with drive belt, stainless steel adjustable product guides and sensors, ensure accurate and repeatable product positioning prior to cutting.

The ultrasonic cutting process and conveyor synchronisation are all controlled via a Siemens PLC & mini HMI mounted in an IP65 rated control cabinet.

Password protected functions on the HMI include: auto cut sequences which set out the ultrasonic cut recipe, number of slices required, first cut slice offset and slice width.

Safety status is also displayed, and a manual cut and manual conveyor index testing function is available to assist with set-up.

Control and safety circuits comprise of a palm start, emergency stop and reset, and the machine includes full safety guarding, manufactured from stainless steel box section with hinged access doors and clear polycarbonate infill panels.

Side protection at the conveyor area includes flap guards with safety interlocks.

Telsonic were selected for this project, following an initial enquiry by Blue Earth Foods at a trade show.

Subsequent product trials confirmed the suitability of the process, and Telsonic were also able to propose a simple, efficient and cost effective solution to the application. More information on TELSONIC's ultrasonic systems for food cutting and portioning can be found [HERE](#).

Telsonic UK offer a comprehensive range of ultrasonic modules and systems for a variety of plastic and metal welding, cutting, sealing, cut'n'seal, food cutting, sieving and cleaning applications within a wide range of industries.

**Telsonic**

[www.telsonic.com](http://www.telsonic.com)

# GEA premieres its PowerPak PLUS thermoforming packaging machine

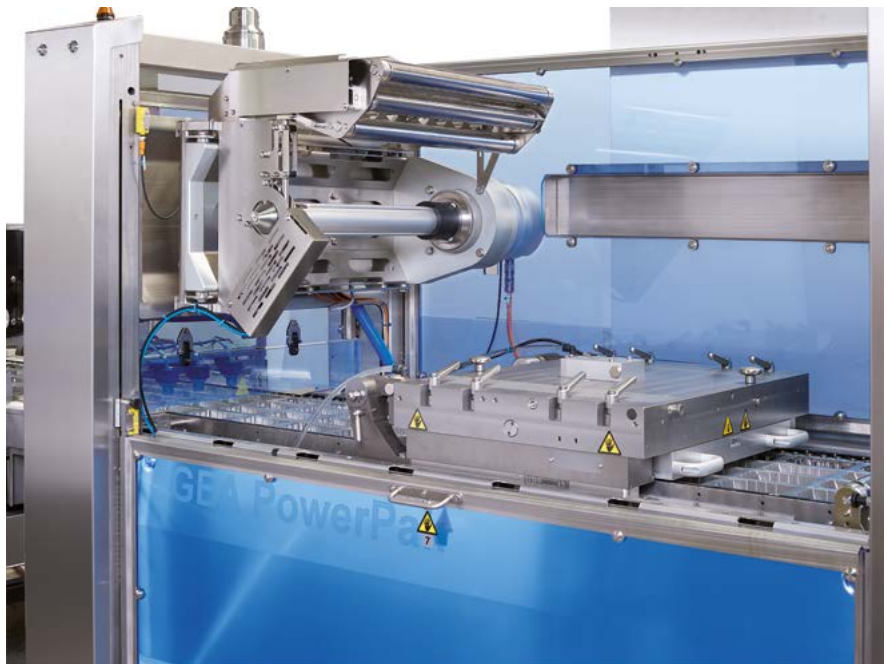
Greater process reliability and reduced resource consumption during the packaging of fresh products – both are guaranteed with the latest generation of GEA thermoforming packaging technology, the GEA PowerPak PLUS. The machine was presented for the first time during the GEA Packaging Days customer event at the production site in Wallau, Germany, at the end of last year. In May, the technology group will use the international trade fair IFFA in Frankfurt (Hall 8/Stand D06) to showcase the system on a larger scale.

## Groundbreaking advances in film handling and hygiene

"Before developing the machine further, we undertook a customer survey. By doing so, we were able to incorporate our customers' wishes to further improve process reliability and packaging quality as well as machine running times of our already proven thermoforming machines in the PowerPak product range," explains Volker Sassmannshausen, Product Manager Thermoforming. Based on their feedback, we chose to focus on film unwinding and feeding, hygiene and overall handling. Consequently, the sealing station and bottom film infeed of the PowerPak PLUS thermoformer were completely redesigned to facilitate process transparency and traceability – contributing to the greater sustainability of packaging processes in the food industry.

## Optimized film handling reduces film consumption

The unwinding systems for both the top and bottom films have been optimized and are now motor-driven and synchronized with the machine's advancing cycle. In combination with the innovative web tension system, they facilitate a controlled unwinding and a simplified and secure film path.



Controlled unwinding in the bottom film infeed module prevents the bottom film from curling. Typical tolerances of the film reels like mis-alignment or curvature can be automatically adjusted. As a result of the innovations in film unwinding and film run, the sealing station design has also been updated.

The entire top film unwinding system is located in the area of the sealing station and easily accessed. In addition, the sealing station structure has also been fundamentally improved and is now protected by vertically adjustable and transparent safety doors, which can be lowered quickly and easily when required, eliminating the need for loose, protective hoods.

Other significant innovations in the sealing station include the motor-driven evacuation and gasification valves in combination with pressure sensors. They enable individual, reproducible as well as product- and packaging- dependent processes. And, for example, under-, upper- and product vacuum are able to be controlled and monitored, ensuring the necessary process transparency.

## Customer convinced by test results

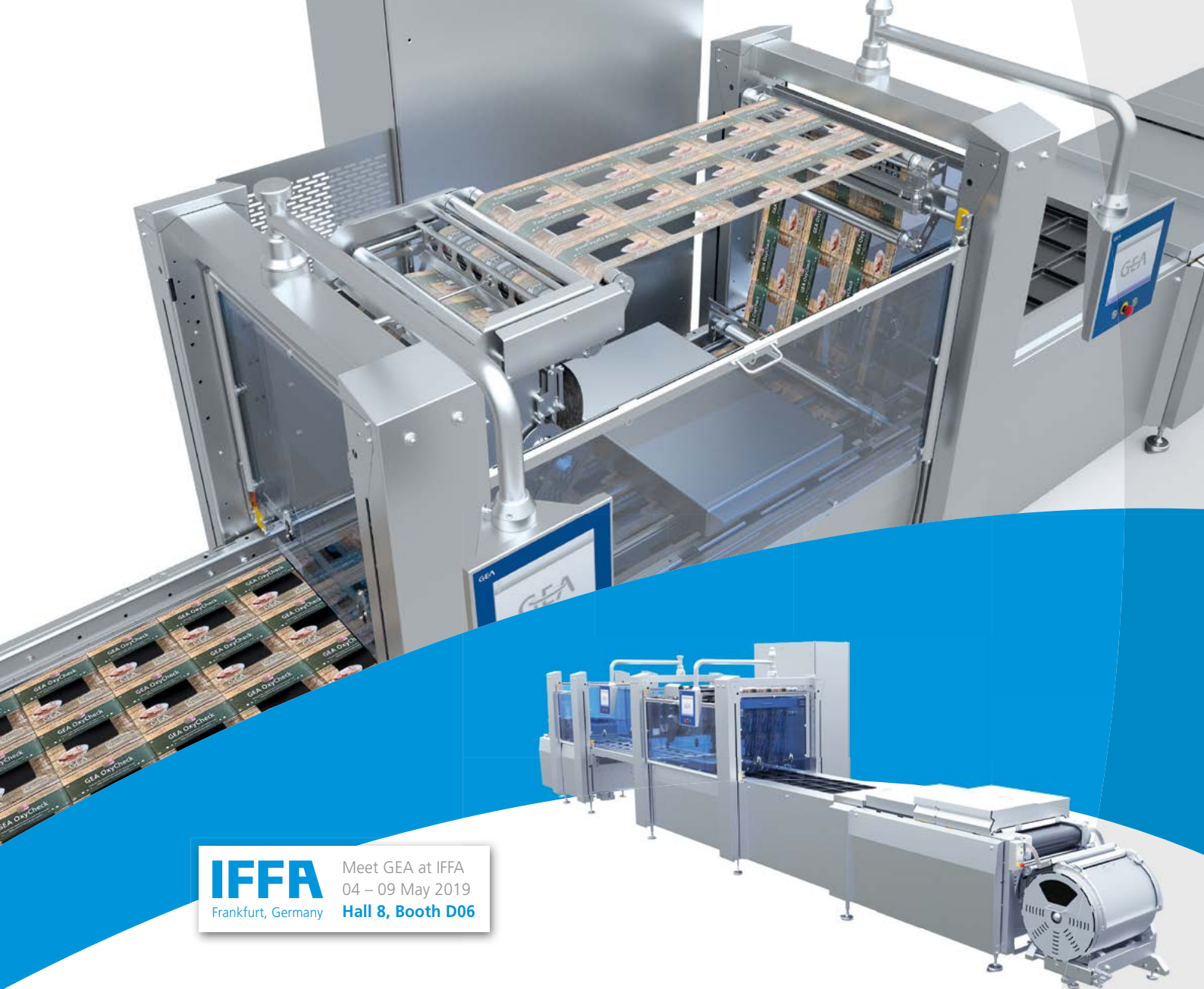
The PowerPak PLUS thermoforming packaging machine has been in use at Handl Tyrol GmbH since the summer of 2018 for packaging bacon products. "It has proven itself from day one," confirms Dieter Roos, Head of Production at the Schönwies site in Austria. Working primarily with printed films, packing weights and sizes are constantly changing at Handl Tyrol.

"The new machine model sets a benchmark in terms of film unwinding," reports Roos. "The top and bottom film are threaded quickly and easily. No more adjustments are required, and film is no longer wasted." As a result of the technical innovations in the PowerPak PLUS: Handl Tyrol has seen real economic benefits as a result of shorter set-up times, which are now 70 percent quicker and has also halved its film changeover times, with 75 percent less film being lost during changeovers and virtually zero packaging errors.

[www.gea.com](http://www.gea.com)







**IFFA**  
Frankfurt, Germany

Meet GEA at IFFA  
04 – 09 May 2019  
**Hall 8, Booth D06**

# The NEW Standard in Thermoforming

GEA PowerPak PLUS – a plus you cannot ignore

Imagine full visibility at the sealing station during production. Automatic top and bottom film alignment for perfect sealing – each and every time. Imagine having no worries about film reel or material deviations. Change-over and set-up times that take just seconds. With the new GEA PowerPak PLUS this is not a dream, it is your reality. Based on our in-depth understanding of customers' needs and more than 50 years of technology expertise in thermoforming, the new PowerPak PLUS series is packed with innovations, all driving towards a common goal: making your products better and your work easier and more efficient!

**GEA** engineering for  
a better world

[gea.com](http://gea.com)



# Efficiently track flange inspections, shutdowns and repairs

Brady Corporation has developed a new, highly visible and reliable Flange tag with tearable components to easily track various stages of shutdowns, flange inspections, leak testing and repairs.

## Highly visible and efficient

The Flange tag is offered in full colour and high resolution for maximum visibility, and is completely customisable for efficient use in a wide range of applications.

The number of tag components is adaptable to the amount of inspection and repair phases needed and tag components can be perforated for easy tearing and tracking of various stages of inspections and repairs.

Brady's Flange tag can include information on both sides and may even contain instructional drawings thanks to the high resolution print.

Every Flange tag comes with a pre-cut hole so it can easily be fastened to a flange or serve other applications in the workplace.



## Improved legibility with on-site printing

Brady's new Flange tag can be written on, and also offers improved legibility when finalised on-site with the BradyPrinter i7100.

The printer can even recognise custom tags to neatly complete any open fields in the design with specific flange, site or other information on demand.

Printing information on the tag results in improved legibility and offers superior resistance to chemicals to increase reliability, both extremely important for workplace safety.

## Extremely reliable

The new Flange tag is made with Brady's reliable, industrial grade label and tag materials and offers excellent resistance against a wide range of chemicals and grease to keep it legible and reinforce its reliability. The Flange tag also does not tear easily to avoid accidental removal of tag components. Test a sample in your specific environment via the Brady website.

**Brady Europe**

[www.bradyeurope.com](http://www.bradyeurope.com)



# First WRAS 'certified' submersible level sensor

VEGA Controls is proud to announce another innovative first for the water sector. They have achieved the first ever WRAS approval of a submersible pressure sensor as a whole device.

This means a full product certificate number registration and listing on the WRAS approved product list. The VEGAWELL submersible pressure sensor is the first and only transmitter of this type to be fully WRAS certified and meets the requirements of Regulation 31 (4)(b).

The WRAS certification means it will not contaminate or harbour microbial growth when used in potable or drinking water.

This enables it to be deployed anywhere on the water supply chain: from the heart of a water treatment facility, to monitoring in the network or measurement of drinking water on a business premises.

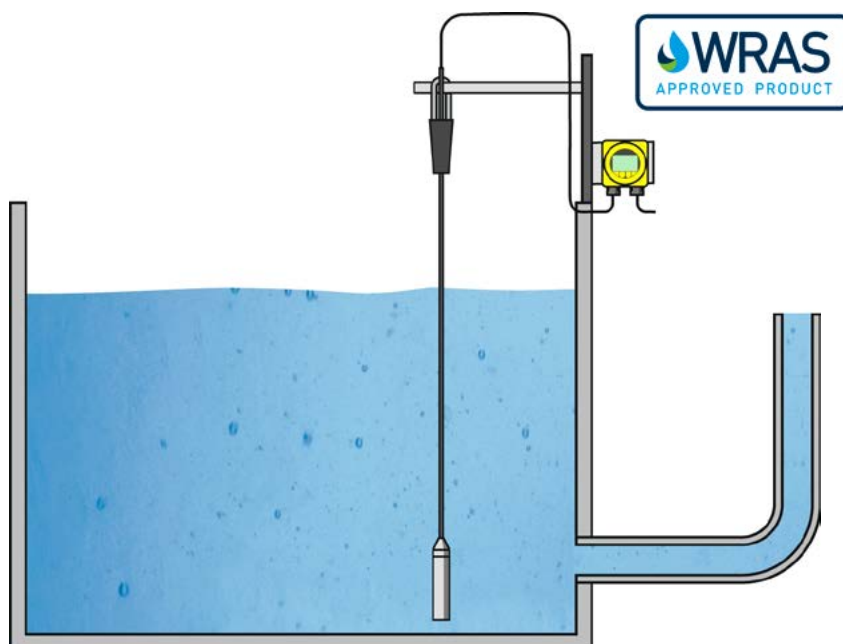
## Laboratory tested

Uniquely for this type of sensor, it has been fully laboratory tested and assessed as a complete device/assembly.

This was on top of the materials of the individual components, which included testing and scrutiny of their composition, design and surface finishes. A newly certified material has also been added, the 99.9% pure CERTEC® Sapphire ceramic that makes up the sensor diaphragm of the sensor.

This is what makes the measurement of these devices so highly accurate and repeatable with almost zero-drift, yet extremely robust, pressure-shock and overload resistant.

The VEGAWELL WRAS certified transmitter is now capable of cost effective, safe level and pressure measurement of drinking water throughout the supply chain.



With ranges from 0.1 Bar to 60 Bar, it is extremely versatile, and suitable applications include clean water reservoirs, pump control, storage or small header tanks and associated pipework, found either in the water company supply or end users on-site storage or 'towns water' buffer tanks.

Additionally, it features integrated lightning protection as standard, PE cable lengths up to 1000m, as well as an optional PT100 output for water temperature measurement.

## WRAS explained

What is WRAS? It is the Water Regulations Advisory Scheme and it is a conformance mark that demonstrates that an item complies with high standards set out in the UK water regulations established in 1999.

It is enforced by the UK water supply companies.

It covers all plumbing systems, water fittings, and equipment supplied, or to be supplied, with water from the public water supply. The Water Regulations 1999 (and within those Regulation 31

are enforced by the UK water supply companies (who essentially act as appointed/authorised enforcement for the UK Government) and this is the fundamental legal requirement.

A WRAS approval number is a way of proving that the item meets a part of the above legislation. Of course it needs to be used in an appropriate way to meet those regulations too.

Ray Tregale, Managing Director of VEGA Controls said, "This is an important first for us and our customers who want to use submersible pressure sensors in drinking water supply. We want to distinguish the difference of this certification - we put in a lot of time and effort to achieve it - as many manufacturers designate sensors as 'approved', but in reality they are not WRAS certified or listed on the WRAS website." He added, "The certification of the VEGAWELL 52 also gives water supply companies peace of mind as it also conforms to Regulation 31 (4)(b)" from the DWI."

**Vega**

[www.vega.com/uk](http://www.vega.com/uk)



# The Modern Approach: Skills for the next generation of OSH Practitioner

The IOSH Approved Coaching for safety programme from Securus Health & Safety Limited is entering its 6th year and an increasing number of occupational safety and health (OSH) Practitioners from across all industry sectors are benefiting – as are their organisations.

Widely misunderstood, coaching is often equated with training but more accurately, it is about the ability to collaborate; a skill not normally associated with the standard health and safety stereotype.

## What is coaching?

Put simply, coaches are collaborative partners who exist to be supportive and to help their colleagues and clients perform better. They talk less and listen more and they listen better.

They tell less and question more and their ability to ask person-focused questions means that they are able to support their colleagues and clients even when they have no technical knowledge to contribute.

Coaches use 'coaching models' to facilitate conversations and they use techniques like the Empty Chair technique to challenge assumptions and change perspectives.

## Why do safety people need these skills?

Safety people know about the law and the standards that need to be achieved and how others have solved problems. This is the greater knowledge and understanding they bring to a conversation and they are prized for it. But helping colleagues or clients to explore problems and find the best solutions for them, solutions that they can buy into and own and manage going forward is a collaborative exercise that requires more than technical capability alone. It requires curiosity, skillful questioning and advanced, active listening skills – all attributes of a great coach.

Leading safety professionals advocate a coaching approach. They emphasise the importance of balancing technical knowledge with complementary communication skills.

And since the launch of IOSH Blueprint, the competence framework for OSH Practitioners, the ability to coach is fast becoming a required skill.

## What is IOSH Approved Coaching for safety?

It is a highly-participative 2-day course built around a series of live coaching conversations involving real-life issues and problems the delegates bring themselves – there is absolutely no role-play.

How the skills can be integrated in to daily life in the workplace, whatever it is the workplace looks like, is an important part of the programme.

This course is about the modus-operandi of the practitioner so it's not specific to any sector.

This course is about helping all OSH people be the very best they can be.

[www.securushealthandsafety.co.uk](http://www.securushealthandsafety.co.uk)



# IOSH Approved Coaching for safety

**Be the best you can be**

“An excellent course, the content and  
delivery were outstanding!”

Health & Safety Coordinator,  
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E-II  
stainless



## RK Rose + Krieger

RK Rose+Krieger have been manufacturing components for automation and machine building for over 40 years. Our extensive range of products in the fields of linear adjustment, profile technology, connecting and module technology are renowned and respected for their reliability and performance.

As a company we are always striving to look for new ways to advance our products.

For example, we have recently introduced a new 100% corrosion resistant unit to our popular range of E type tubular linear units within our linear technology range of products.

These units available in sizes 30 and 40 have stainless steel trapezoidal threads which are self-locking and have an upgraded working temperature range of -30 to +80 degrees C. They can operate with FDA approved lubricants and are suitable for wash down areas

making them ideal for height, width and length adjustment of packing machines in the food industry.

The end elements incorporate stainless steel ball bearings and have drain holes.

The range of guide carriages made from 1.4308 grade stainless steel, have a guide bush as standard and additional stainless steel slot covers can be added to protect from dust or limit the stroke.

Within our range of connecting elements, we have our robust clamps.

These are made from corrosion resistant 1.4308 grade stainless steel.

They are extremely strong, vibration proof with good impact and shock loading.

Stainless steel clamps are particularly important for users working in the fields of chemical and food technology.





The demand for stainless steel clamps is especially high for the bottling, packaging and processing technology as well as for outdoor appliances and equipment bearing thermal loads.

We work constantly and with great dedication on innovative products and solutions for our customers.

The range of linear, lifting column, profile and connecting technology products include catalogue as well as tailor-made products, system solutions such as platforms, work stations and special projects. We are happy to advise you in choosing a product or to develop a tailor-made system solution with you from our extensive modular product range.

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26 Faraday Road, Aylesbury  
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### **NEW: E-II stainless steel single-tube linear units**

The E-II single-tube linear unit is an easy to use spindle adjuster. The stainless steel version of this popular actuator is now available in the common sizes 30 and 40. The E-II stainless steel is 100% corrosion-resistant and, compared to standard units, it has an upgraded temperature range of -30 to +80°C – a further increase is even available on request. Given that the new stainless steel actuators also operate with FDA-approved lubricants and are also suitable for washing down, they are recommended, for instance, for width, height and length adjustment in packaging machines for the food industry.

#### **End element - stainless steel**

- Stainless steel ball bearing as screw bearing
- With drain hole as standard

#### **Guide carriage / fixing elements - made from stainless steel**

- Range of variants facilitates connection to your design
- Made from stainless steel, guide carriages with slide bush as standard

#### **Covers**

- Slot cover as dust protection or stroke limitation



**Profile Technology**



**Linear Technology**



**Connecting Technology**



**Modular Technology**



## Essentra's RE:CLOSE™ delivers freshness, convenience and promotions in one tape

RE:CLOSE™ from Essentra Tapes is leading the way in adding user-friendly reclosability to bagged snacks on-shelf across Europe, helping delivering portion control and maintain freshness, as well as proving the ideal means to deliver the latest on-pack promotions and campaigns.

Durable enough to withstand resealing and reclosing up to 10 times, RE:CLOSE™ Tape meets the demand for consumer choice in providing portion control functionality to multi-serving packs as it allows consumers to keep the snacks or food product in the original pack between each use.

And with its high-impact print it delivers the latest promotional campaigns and messaging direct to consumers' fingertips – all without the costly need to change the overall pack's graphics.

The wide resealable tape incorporates an easy-to-use finger lift area that runs along both sides of its length, making it simple to lift away from the pack.

Once opened, a pack can be resealed using the RE:CLOSE™ Tape, securing the contents and helping to ensure their freshness.

This increases convenience, retains branding in the home to encourage repeat purchase and can even enhance environmental credentials by minimising food waste caused by spillage or leaving a pack open.

The high impact, user-friendly design of the RE:CLOSE Tape also features step-by-step instructions on how to use the reclosing functionality and is easily applied to production lines through its linerless solution and range of applicators provided with end-to-end support.

Ian Beresford, Head of Marketing and Development at Essentra Tapes, notes: "Our RE:CLOSE™ Tape allows brands to bring together portion choice with the consumer convenience of reclosing the original pack, whilst simultaneously providing the opportunity to easily integrate highly effective and eye-catching promotions or campaigns within their pack designs.



"This combination of consumer choice and convenience, together with the ability to deliver promotional communications and on shelf stand-out, delivers exceptional value to packaging. We have received substantial interest from snack brands across Europe and beyond with the complete solution provided by our RE:CLOSE™ Tape."

**Essentra**

[www.essentra.com](http://www.essentra.com)



# The central nervous system of the meat industry

Solutions for the digitisation and automation of meat factories will be the central theme of industry specialist CSB-System's stand at the international meat trade show IFFA, taking place from 4 to 9 May in Frankfurt.

"Everything the smart meat factory needs" is the concise description of the CSB stand, which will showcase solutions from the fields of Smart ERP, Smart Meat Factory, Smart Greenfield and Smart Optimisation.

## **Smart ERP Solutions**

CSB is presenting three ERP variants: The new Basic ERP, specifically developed for smaller companies and butcher shops, Factory ERP for production facilities of corporate groups and Industry ERP for a turnkey solution.

The systems vary with regard to their level of complexity and scope, but all can handle the task of a central nervous system in meat factories.

In addition to commercial and product management jobs, the CSB-System can facilitate real-time monitoring of machines, plan complex production processes or control and automate entire warehouses.

At a dedicated island exhibit on the CSB stand, visitors can find out more about the individual solutions and get advice from experts.

## **Smart Meat Factory**

CSB will present its automation and software solutions to smarten up production and logistics at meat processing facilities. This comprises the control station CSB Linecontrol, which improves monitoring of production and packaging machines and boosts overall equipment effectiveness (OEE). Industrial image processing also has plenty of potential: For example, the CSB Unit



Recognition system can capture crates of empties in a fast and automated manner, while the CSB Image Meater enables automatic non-invasive grading of pig sides.

## **Smart Greenfield**

The CSB stand will also show IFFA visitors how to design their new meat processing facilities so they are fit for the digital future. Taking into account the flow of information is ever more important at the planning stage, as ultimately all raw material, factory and product data of ongoing operations will have to be captured seamlessly and passed on efficiently, in order for example to safeguard traceability. "We support our customers in digitisation, be it in planning new buildings, the digital evolution of existing factories or fully digitised meat processing facilities," explains Hermann Schalk, CSB's Head of Sales.

## **Smart Optimisation**

Other key topics at IFFA will focus on solutions to enable meat factories to optimise their processes, reduce material input and cut costs. For example, CSB procurement optimisation can help to save up to five percent in material costs

in purchasing, while recipe optimisation uses a special algorithm to optimise the composition of sausage recipes, cutting material costs by about five percent.

For transport costs, CSB-Route Optimisation makes savings of up to 15 percent feasible.

## **Visit smart factories**

In addition, visitors who would like to upgrade their IFFA trip with insights into practices at other meat processing companies can sign up for CSB's Meat Business Days.

On a tour of Europe's cutting-edge meat producers, participants will get to experience innovative automation solutions, image processing technologies and fully optimised supply chains.

On the 9th of May, as well as the factory tours, CSB will also offer a Meat Business Day with presentations on best practices from the meat industry.

**CSB**

Tel: +49 2451 625 430

Email: [info@csb-system.com](mailto:info@csb-system.com)

[www.csb.com](http://www.csb.com)



## Food Grade Anti-Slip Flooring – the key to a safer working environment

### Safety and welfare for staff

Health and Safety is an essential factor to consider within the workplace, every company needs to comply with health and safety legislations so it makes sense for a business to do everything they can to safeguard the workplace to prevent accidents.

Food grade floors are consistently subjected to spillages and water due to constantly being cleaned down. It is vital that even in the wet that certain slip resistance is met.

That is why the polyurethane screed is excellent in this environment as it has inbuilt anti slip properties.

### Extremely hard wearing

Heavy-duty polyurethane screeds are the most hard wearing on the market and designed to withstand impact, abrasion and chemical spillages.

Food and beverage processing and manufacturing floors can be subject to extremes of heat, so any floor must be thermal shock resistant, especially near the ovens.

Polyurethane screed floors are very durable and offer excellent thermal protection and can withstand direct temperatures up to 120 degrees or up to 130 degrees at 12mm.

### Hygienic & Seamless Flooring

The benefits of the polyurethane screed in the food industry is that are hygienic as they are seamless, impervious and do not support microbial growth. A polyurethane screed offers the maximum chemical protection of all resin products and could easily withstand exposure to the numerous acids and chemicals that would be used in the area.

Complimented by coving and render to allow for a smooth transition from wall to floor, makes heavy-duty polyurethane screed floor easy to clean, whilst providing a seamless “box” finish for high sterile processes in the food industry.

### Right for the job

Available in a multitude of colours to colour code workstations and incorporate corporate branding, anti-slip resin flooring increase safety and also provides an attractive finish.

PSC Flooring Ltd install thousands of square metres of food grade flooring every year for the food and beverage processing and manufacturing sector.

Working with bakeries, dairies, breweries, meat processing areas, abattoirs, commercial kitchens and food manufacturers, PSC Flooring Limited recommend heavy-duty polyurethane screeds:

- Hygienic seamless surface
- Does not support microbial growth
- Hard wearing and robust
- Can withstand chemical spillages
- Thermal shock resistant
- Inbuilt anti-slip properties

**To find out more about our Food Grade heavy-duty polyurethane flooring and other industrial floor coatings please contact the PSC Flooring team who are waiting for your call on 01562 750999.**



Unit 24 Hoobrook Enterprise Centre Worcester  
Road, Kidderminster, Worcestershire DY10 1HB

**[www.pscflooring.co.uk](http://www.pscflooring.co.uk)**





**PSC**  
Flooring Ltd.

## flexible flooring solutions for your Business needs

### Specialists in Hygienic flooring

Working closely with food and beverage manufacturers, both large scale and micro, PSC flooring Limited understands that hygiene, safety and longevity are amongst the most important factors when selecting any new floor surface.

With over 30 years' experience operating throughout the UK, PSC specialise in seamless resin screeds ideal for food processing plants, bakeries, dairies, breweries, abattoirs, meat processing areas and commercial kitchens.

### offering the complete package

Our complete industrial flooring package includes the following services:

- FREE Site surveys & specification
- Surface preparation by vacuum shot blasting & diamond grinding
- Heavy-duty polyurethane resin flooring screeds - thermal shock resistant and able to be steam cleaned up to 120 degrees
- Wet area anti-slip systems
- Hygienic and seamless coving and wall renders

### delivered on time, budget & spec

PSC understand "time is money" and your facility cannot spare much downtime, so your flooring installation to be as swift as possible. PSC are flexible to carry out the work needed in your time frame, working to your budget.



### Speak To Our Experienced Team

#### **PSC Flooring Limited**

Unit 24 Hoobrook Enterprise Centre, Worcester Rd,  
Kidderminster, Worcestershire DY10 1HB

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## The New Innovation in Peel and Read ..... The Multi dex Label

OPM has developed the Multi dex Label – This is a Multi-layered, Multi Indexed, Multi Substrate, Multi coloured, Peel and Read Label. This enables our client's brands to maintain eye catching shelf appeal using colour on multi layers while providing a functional label that provides extra space for brand information.

### **How does it work ?**

The Multi dex is a multi-ply peel and read label. It has an adhesive hinge which can be placed anywhere within the label allowing the pages to be peeled back to reveal additional printed layers, these can then be resealed time and again, once read. The label can be indexed and

peeled back on the left and right hand sides independently, doubling the number of indexes available. The top layers use a specially formulated adhesive that then allows each layer of the label to peel back to reveal additional information, once read the label will reseal time and time again.

### **Functional, Direct Access**

The individual layers are organised in an index format that makes the layers easy to peel back for all users with a larger peel back tab. The extra layers make adding extra information easy – additional languages can be individually peeled back all identified simply in an index format.

Pharma products can add patient usage guides, Brand owners can add nutritional information, regulatory information, recycling instructions, additional product information, and company information.

### **For Security, Tamper Evidence , Consumer Interaction ...**

The Multi dex offers a true reveal function - the ability to die-cut within the multi-layer label structure as a way of showing tamper evidence or product authenticity. For marketing we can add dry peel vouchers or coupons between layers, or additional labels that can be used as - customer reply labels, dual-purpose medical form labels for patient





records or QR codes that can be used by the end user for stock scanning etc. In addition to the uniqueness of the label construction is that OPM can produce them in a single pass, this ensures that there are no ad mixes which can occur when previously printed webs are brought together.

### Decoration and Tactile

The labels can be decorative using hot or cold foiling. Functionality can also be added using screen for braille or warning tactile triangles. Multi dex labels are available in many shapes and sizes. Printed in up to ten colours. They are easily machine applied and the perfect answer to adding space to the label when the size of the product container cannot be enlarged.

The new label can utilise different materials brought together in different layers. This enables us to control the final label thickness and weight. The materials also ensure that the label will have curl resistance that can occur on shaped and cylindrical containers.

The possibilities are endless –the form and function of the index system produce a perfect experience for the end user.

Our products are as individual as the needs of our customers. Therefore we direct our production skills and know-how towards providing tailored solutions. Your requirements are our incentive to find the best solution for YOU !

[www.opmgroup.co.uk](http://www.opmgroup.co.uk)





# Power Continuity - No Break Seamless Power

What does no break seamless power mean for your business? It means that all of your critical operations will continue uninterrupted 24/7, backed up by a Power Continuity emergency power protection system. When the mains power goes off, the system will automatically take over and provide continuous emergency power. Your equipment won't even notice that the grid has failed and will continue to operate normally. No more:

- damage to expensive equipment
- lost production time
- crashed servers and corrupted data

Just clean, no break seamless power. That's Power Continuity.

How do we achieve all of this? It starts with a site visit by our engineers to look at your current setup and to discuss your existing power issues. This will help them to thoroughly assess your power-protection requirements. They will then design a fully-automatic system that will ensure that you will never be plagued by power cuts again.

Why risk the productivity of your business against the unpredictability of mains power? Let Power Continuity show you how to eliminate that risk completely. Our engineers can design and install a system for you that will handle power cuts and instability issues.

Businesses around the UK continue to be affected by these, so why take the chance with your business? Power protection is sadly often overlooked by many companies, who then suffer the consequences when the grid goes down. Act NOW before this happens to you!

A no break seamless power protection system, designed, supplied and installed by Power Continuity, will guarantee no more:

- Voltage Dips – A momentary drop in voltage, depending on its severity, can disrupt your sensitive equipment. Voltage dips may not last long, but the disruption they cause can take much longer to rectify. We can eradicate voltage dips completely.
- Brown Outs – We all know what a blackout is – when the power is cut completely and the lights go out. A brown out is a temporary reduction in power – sometimes unintentional but often brought about deliberately by the energy provider in an attempt to avoid a blackout. Power Continuity systems will handle brown outs without any issues.
- Over Voltage Issues – These also happen and disrupt machinery and robotic equipment. We can abolish these problems too.

Imagine what seamless no break power would mean for your company. Whatever your setup, we can design a system that truly meets your needs and guarantees uninterrupted production, with A and B feeds fully protected.

We can install emergency standby generators and UPS (Uninterruptible Power Supply) equipment.

We can power protect your data centre, including the installation of fire suppression and air conditioning for total protection.

Once your system is installed, our engineers will train your staff how to use the equipment so that it continues to do its job successfully.

After we've left site, we're available 24/7 for you. And our preventative maintenance service will ensure that your equipment continues to support your facility for years to come.

**We protect your power 24/7, seamlessly, automatically.**

**We Design - We Build - We Install**

**NO BREAK Power Continuity = Seamless Power**

**We are Power Continuity**

**Call us on 0845 055 8455. We're here to help 24/7.**





# Fork Lift Truck Association Appoints New Chief Executive

The Fork Lift Truck Association (FLTA) has turned to one of the most experienced and best respected figures in the materials handling industry in appointing its new Chief Executive.

Tim Waples will join the UK's leading authority on the supply, servicing and operation of materials handling equipment on 1st March 2019.

*"I'm delighted that Tim has accepted the position" said Association Chairman Duncan Nealon. "He is the perfect fit for our organisation and brings with him a wealth of experience and a truly in-depth knowledge of this industry."*

*"His experience in developing one of the strongest and most effective dealer networks while at Doosan Industrial Vehicles positions him extremely well for engaging with our membership while his time as President of the British Industrial Truck Association (BITA) gives him an unrivalled perspective of the wider industry."*

*"As a sponsor of the FLTA Annual Awards for Excellence for many years Tim has already proved himself a good friend to this Association and is a genuine forklift truck man."*

Mr Waples' appointment comes at a time when the recruiting and development of engineers within the fork truck sector has reached near-crisis point. In recruiting Tim, the FLTA will draw upon a lifetime of practical and strategic experience. Having begun his career as an apprentice, he rose rapidly through the ranks, working in both service and sales roles, ultimately becoming head of Doosan where he prioritised engineer training and dealer development.

As a key member of the BITA Board – where he achieved the rare distinction of serving a second term as President – he was influential in the creation of F-TEC, the forklift industry's dedicated engineering training centre, created in conjunction with the FLTA itself.

One of his most pressing challenges will be working with F-TEC and BITA to drive the recruitment of apprentices and encourage ever-greater upskilling.

*Announcing the appointment, Duncan Nealon explained "Tim is a natural and approachable leader with the ability to galvanise and develop those around him. Comfortable in operating at the highest levels he succeeds in retaining the closest engagement with dealers, manufacturers, suppliers and end-user customers. He brings exceptional commercial experience and expertise to the post in what looks certain to mark a new era of growth for the Association. Beyond this he is a true "fork-trucker" and is fluent in all things forklift."*

**Fork Lift Truck Association**

[www.fork-truck.org.uk](http://www.fork-truck.org.uk)

01635 277577

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# A plant of infinite possibilities.

Talk to us.

Are you constantly striving for increased efficiency? Working to integrate processes? Seeking to optimize every aspect of production? Our comprehensive portfolio and consultative approach runs from power to palletizing. So whether you need total traceability or simply higher efficiency, we have the answer. Discover the infinite possibilities at our stand F80 at the PPMA show, 25-27th September or visit [new.abb.com/food-beverage](http://new.abb.com/food-beverage)

