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FRUTAROM SAVORY SOLUTIONS

Frutarom Savory Solutions will focus on fermented sausage specialties at this year's IFFA. The company will present its variety of starter cultures, which are marketed under the umbrella brand "Bitec". The versatile range comprises variants, which encourage rapid fermentation processes as well as those that lower pH gradually.

In addition to starter cultures, the company supplies manufacturers with ripening mixes and seasonings tailored to specific product concepts.

The most recent development within the Bitec portfolio are starter cultures which enable the creation of Italian style sausage specialties such as Salami Milano and Salami Felino. Manufacturers have a choice of starter cultures which initiate a slow ripening process – as is commonly used in Southern Europe. When sausage is allowed to ferment slowly, it gains a very mild, distinctive fermentation flavor. The company has also developed solutions which lead to this characteristic flavor even under faster ripening conditions.

Dr. Christian Hertel, R&D Manager Cultures, says: "We are the only European manufacturer of meat starter cultures to conduct not



only starter culture R&D work and production in house, but also to provide the necessary ripening agents and seasonings specifically tailored to our starter cultures' activities. Our customers are therefore able to profit from our highly efficient processes and tailored solutions. Using the most modern techniques, we screen for innovative microorganism strains, enabling us to combine quality and product safety for optimum end products."

At IFFA, Frutarom Savory Solutions will demonstrate the versatile possibilities that can be achieved when microbiological and technical knowledge are combined with expertise in spices. Visitors to Frutarom's booth can get a flavor of this by sampling different European sausage and ham specialties, such as Elk Salami, Chorizo, Mountain Salami, Kindziuk and Kielbasa. ■

GRASELLI

Among the most recent innovations in cutting systems, acknowledged world-wide for their high quality standards, the company proposes some solutions for the processing of products cut in stripes, cubes, and new models for poultry processing for better performances. With their 3D cut, Grasselli offers a solution based on combination between the already known machines with multiblade cutting principle.

The union of KSL with a special version of NSA for bidimensional cut enables to produce up to 1.5 tons of product cubes/h and more.

Among the advantages there are perfectly smooth cut, total automation and flexibility, different blade edges for cooked and vegetable products or for stylized cuts, minimum cutting thickness of 2.5 mm for "julienne" cuts.

When not connected, the two machines can work independently. Among the most common products they process, there are fresh and cooked boneless chicken and turkey cuts, cooked octopus, vegetables like onion, aubergine, mushrooms, tomatoes, salads, radicchio, endive, peppers, etc, boneless fresh and cooked pork like Bologna sausage, cooked ham, bacon, pieces of lard, etc.

The new KSL CBU series for poultry cutting is a complete and highly competitive solution that joins different functions that can be combined: chicken breast cutting in two perfect halves (or other meat cuts), traditional multiblade cutting and conveyor that separates top quality slices from rejects. ■

ILPRA

ILPRA builds food packaging machines; at IFFA 2013 they will show some models of Foodpack tray sealers and of Formpack thermoforming machines for large-scale production.

Formpack F1 stands out for high versatility and is available in N version for sealing only, and in vacuum/gas version for vacuum packaging and skinpackaging. Quick and easy changeover makes this machine ideal for different productions. Thanks to innovative "e-mec" technology, F1 enables to cut energy costs and to increase production performances.

Foodpack 1460 is an in-lane traysealing machine characterised by compact design (approximately 3 meters) that can be easily integrated into existing lines and that can satisfy

high speed production, thanks to sealing area up to 600 mm.

Like all Ilpra packaging machines, these models can be customised according to different production exigencies, thanks to numerous accessories available.

Tecnopak film range and Tecnofoodpack trays will complete the company's offer. ■



