

Key Highlights at Gulfood Manufacturing 2015

Tate & Lyle showcased its new juices varieties

Tate & Lyle showcased a significant presence at the region's biggest food and beverage manufacturing trade show, with a range of prototypes including low-fat mayonnaise, vegan sausage, low calorie juice drinks and fibre enriched ice cream.

Heidi Cullip, Marketing Manager for Tate & Lyle's EMEA region said, "We have developed a menu which will appeal to the increasingly health conscious consumer, while at the same time meeting demand for sweet and indulgent flavour profiles which are popular in the region"

Visitors got the opportunity to taste test a new Mango Juice Drink, sweetened with SPLENDA® Sucralose, a zero-calorie sweetener that tastes like sugar, is exceptionally stable and stays sweet on shelf. It will show manufacturers, how they can create products which will appeal to consumers in the Middle East who are looking to cut calories from their diet, but still expect the same sweet taste they know and love from their drinks. The Mango Juice Drink is also made with their award winning PROMITOR® Soluble Gluco Fibre, an ingredient which provides superior digestive tolerance in high-fibre and sugar-reduced products while maintaining sensory expectations; and it is also easy to use.

"The juice drink prototypes available at Gulfood Manufacturing demonstrate how our ingredients can generate strong cost savings for manufacturers, while creating great tasting products that will be well-received by consumers in the region," Heidi continued.

For the first time, Tate & Lyle also gave visitors the chance to cool down at the show by trying ice cream created with a blend of ingredients from Tate & Lyle's fibre portfolio which included PROMITOR® Soluble Gluco Fibre, PromOat® Beta Glucan and STA-LITE® Polydextrose. Other prototypes on offer included processed cheese, yoghurts, milk and cream concepts, showing how Tate & Lyle can bring ingredients to life for Middle Eastern manufacturers.

Tetra Pak highlighting innovation, value and leadership

Tetra Pak, the leading food processing and packaging solutions company, demonstrated its approach to delivering innovation, value and leadership for its customers at Gulfood Manufacturing 2015. Amar Zahid, President, Greater Middle East & Africa (GME&A) for Tetra Pak said: "At Tetra Pak, our innovation agenda is not only focused on developing new processing and packaging solutions. We also help customers launch new products, improve their operational performance, reduce environmental impact and more. Through innovation we create value. That is "The Difference" that continues to drive our leadership and enables us to contribute to our customers' success."

Tetra Pak booth comprised of six key areas including technical services, processing solutions, supply chain, marketing services, environment solutions, product portfolio (wall of fame).

A few highlights include:

Tetra Pak® E3 a filling machine platform that uses electron beams instead of hydrogen peroxide to sterilize packaging material. Tetra Pak E3 brings a range of benefits to customers. With the potential to run up to 40,000 portion-packages every hour, the new filling platform lowers operational costs, improves environmental performance and increases production flexibility.

Water filtration unit, a latest innovation that delivers savings of up to 95 % on water used for packaging lines and 10 % on water used in processing lines.

Virtual training modules for customers' production staff was showcased through a Virtual Reality training simulator.

As an industry leader, Tetra Pak hosted a series of seminars for customers during the show. These included: a Tetra Pak Dairy Index seminar to present the latest results reported in the 2015 edition of this valuable and globally recognized report for the liquid milk industry; a Tetra Pak Food Protection Technologies seminar during which customers explored how Tetra Pak, as a total system supplier and partner can provide

enhanced food protection; and a Tetra Pak "Deeper in the Pyramid" seminar to highlight the market opportunities presented to deliver safe, healthy, nutritious and affordable products to the millions of consumers in low-income households, particularly in fast-growing emerging markets.

GEA Food Solutions showcased its Coldstream T a defrosting solution

One of the machines GEA Food Solutions showcased its defrosting solution called Coldstream T – essentially a tumble dryer for meat. The machine is based on the GEA ScanMidi tumbler and is capable of defrosting whole muscle and bone-in products in six to eight hours.

Bjarne Lyngoe, product sales manager, said GEA's first tumbler was sold in 2000. He said this model was more flexible and took more than half the time to defrost than other options on the market. It also helped reduce companies' need for storage, as they can defrost what they need on a faster basis. The meat is defrosted with steam in a vacuum.

In a vacuum the boiling point of water is reduced: for example in a 95% vacuum (0.05 bar) the boiling point drops to 33°C, so the steam does not scald or damage the meat. The steam also condenses on the cold meat, and efficiently transfers its thermal energy, significantly reducing the speed it takes to defrost, said the firm. Lyngoe said the vacuum system in the machine meant the bacteria growth was also less than alternative defrosting options, and the payback after installation was generally around nine months. In terms of market trends, he said, Asia has always been about fresh meat," but that is also changing. People in this region are buying lots of poultry from South America."



Bertuzzi

Since 1936, Bertuzzi design, manufacture and supply fruit processing machinery and plants. They deliver specialized machines and efficient plants that guarantee top product quality and unmatched reliability. Their dedicated machines for pulp and juice extraction guarantee accurate peel separation and high productivity. Bertuzzi has also developed wide experience and know-how in designing and supplying multi-fruit processing plants, allowing their operation for longer period and avoiding seasonal stopovers.

Dynamic Equipments and Control

Dynamic equipment and controls has been for more than 15 years and its diverse portfolio encompasses Filling and Packaging, Dairy, Air and Gas Compressor systems. Knowledge, technology and teamwork are at the heart of who they are. They have focused on leveraging these assets to deliver those solutions and services that improve customer performance.

SIDEL

Sidel is the leading global provider of PET solutions for liquid packaging. They are committed to being an innovative, responsive and reliable partner, providing sustainable solutions for the beverage industry. Since 1980 SIDEL has helped the industrialization of PET as the preferred bottle material. They introduced the world's first SBO commercial production solution for packaging beverages in 1980. They have delivered equipment within blowing, filling, labelling and complete lines, setting and challenging market standards with new introductions, such as the first filler with neck-handling.

Jayson Foods

Jayson Foods is a family owned company, founded by Late Muhammed Yousuf in 1948. The founding principal was to offer its customers world class ingredients. This was accomplished by representing various renowned manufacturers. In 1990, they started liquid blending of food flavours. The company has grown to become a symbol of service to the Bakery, Beverage,

MULTIVAC demonstrated R145 thermoforming machine

MULTIVAC is a German company and a global market leader in thermoforming packaging machines, the company manufactures extensive range of tray sealers, vacuum chamber machines and turnkey packaging lines. Headquartered in Dubai, United Arab Emirates, MULTIVAC Middle East was established in 2006, and is responsible for 13 countries in the region including Pakistan.



In order to offer our customers a one-stop-shop solution, MULTIVAC Middle East is also an official representative of several equipment manufacturers, such as Weber (slicers), Hastamat (weighers and dosers), Tipper Tie (clips and consumables) and Risco (vacuum fillers and meat processing machines). A wide spectrum of packaging materials and consumables rounds off our offering, said Mr. Shiraz Ahmed, MULTIVAC head of operations in Pakistan.

MULTIVAC demonstrated its strength by demonstrating an R145 thermoforming machine for the packaging of Dates, R 085 the smallest entry level thermoforming machine for packaging all kind of foods with extended shelf life, T600 fully automated tray sealer line for ready meals. Vacuum chamber machines P200 and C200 were also part of the display. Moreover, wide range of packaging material was also displayed at the booth.

In Pakistan, MULTIVAC is offering its extended shelf life packaging solutions to Meat, Cheese, Poultry, Seafood/Fish, Fruit, Dry fruits, Vegetable and Salad Products with satisfied customers all over Pakistan. ♦

Confectionery, Dairy, Savory and Pharmaceutical Industries. They serve national, multinational food and pharmaceutical industries all over Pakistan.

PIETERBIASI

Pietribiasi Michelangelo S.r.l., a family-run company founded in the 1960's, is specialized in the manufacturing of equipment for the dairy industry and developed later into the field of soft drinks, juices and beverages in general.

Looking deeper into the company's products range, Pietribiasi covers the development, project design and supply of complete lines for the processing of milk and its derivatives like cream, fermented products (yoghurt in its various recipes, sour cream/Smetana, kefir, labneh, etc.), fresh soft as well as semi-hard and hard cheese, mozzarella/pasta filata/pizza cheese, butter and other products processed from cow, sheep and goat milks. In the beverage field, the range includes pre-mix units, sugar dissolving systems, filters, mixing and storage tanks as well as of course the complete thermal treatment up to the filling.

Bosch Packaging

Since 1963 Bosch has seen immense growth. Its product portfolio of Bosch Packaging Technology ranges from filling, processing, and packaging technology for piece goods and bulk items in the food, pharmaceutical, and confectionery sectors as well as for health and hygiene products.

BIZERBA

For generations, the Bizerba brand has had a close relationship to weighing topics. Having highest quality, innovative solutions and a complete service offering. It offers customers within the industry, retail, and logistics sectors a globally unique solutions portfolio of hardware and software based around the central value "weight".

This portfolio includes products and solutions relating to slicing, processing, weighing, cashing, checking, commissioning and labeling. Our comprehensive services range from consulting and service to labels and consumables, with leasing to complete our portfolio. ♦