

WORLDWIDE FOOD EXPO POST-SHOW COVERAGE

The Worldwide Food Expo (WWFE) took place from Oct. 24 to Oct. 27 at McCormick Place in Chicago. Following are just a few of the innovative products showcased at the event.

THE CLEAN TEAM

JohnsonDiversey offers its customers sustainable solutions to cleaning and sanitizing. With an emphasis on health and safety, product development and production, innovation and customer brand protection, JohnsonDiversey ensures a total-plant cleaning and sanitation approach for food and beverage processors.

JohnsonDiversey Food & Beverage Group. (800) 668-7171.
www.johnsondiversey.ca

CONTROLLED AIRFLOW

Smokehouses from Carruthers utilize Total-Flow-Control (TFC), meaning airflow breakpoint within the unit is controlled automatically throughout the cooking process. TFC also allows manufacturers to pre-program the breakpoint, maintain complete control over supply dampers, and eliminate temperature variances typically found in smokehouses.

Carruthers Equipment Company. (503) 861-2273.
www.carruthers.us

PERFECT PORTIONS

The DSI Accura Portioning System from FMC FoodTech trims and portions red meat to meet fat coverage, shape, weight and size specifications, making it possible to accurately create special meat cuts with a lower cost and on a larger scale. The system combines machine vision and vertical waterjet cutting solutions with productivity enhancing options, and can create custom shapes at belt speeds of up to 80 ft. per minute.

FMC FoodTech. (800) 447-2630. www.fmcfoodtech.com

THE NEW CURE

When it comes to making a ham, the new CFS PowerCure uses an innovative massaging technology that can reduce production times and improve product quality. Its specially designed paddles ensure a gentle and dynamic massage technique and an efficient process. The full-surface heating and cooling technology supports the shorter process time and uniform colour development.

CFS Lifecycle Performance. +31 (0) 492 349 349. www.cfs.com

SLEEK DESIGN

After three years of research and development, BOC Gases unveiled its sleek new cryogenic tunnel freezer. Called Cryoline MT, it features a radical design that can reduce dust and dirt traps, an interior that is completely accessible for cleaning, highly efficient fans that ensure maximum use of the cold gas, and a modular design that allows for expansion onsite. The freezer is also suitable for many different applications.

BOC Gases. (800) 262-4273. www.linde.com

ANTIMICROBIAL LUBRICANTS

Petro-Canada's new line of lubricants, Purity FG with Microl, is the first and only antimicrobial preservative that can help protect food grade lubricants from deterioration, fouling and odour caused by microorganisms. It is currently registered by the U.S. Environmental Protection Agency. Purity FG with Microl is available as a grease, hydraulic or gear fluid.

Petro-Canada Lubricants. (800) 268-5850 (English Canada); (800) 576-1686 (French Canada); (888) 284-4572 (U.S.).
www.petro-canada.com



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FUTURE STANDARDS

Tetra Pak unveiled several new innovations, including the S Vessel, the future standard for all Tetra Therm Aseptic VTIS. Also new was the Tetra Plex C15 heat exchanger. This pasteurizer processes up to 220,000 lbs of milk per hour at 94 per cent heat recovery. A new version of the Tetra Spiraflo tubular heat exchanger was also on display, and is available with an enhanced floating tube design.

Tetra Pak Canada Inc. (905) 780-6030 or (403) 589-3622. info@tetrapak.ca.

COLDER SYSTEM

Praxair has developed a new freezing system that can deliver more cold per square foot. The Praxair ColdFront ultra performance tunnel freezer was created to address the needs of customers interested in increasing product throughput and boosting productivity in the same or smaller footprint of existing cryogenic operations. The ColdFront approach offers more cooling power from the same amount of cryogen.

Praxair Canada Inc. (905) 560-4110/(800) 561-0278. www.praxair.com

EFFICIENT FAT ANALYSIS

For automatic in-line X-ray inspection, Cozzini Group now offers the Smiths In-Line High Speed X-Ray, 100% Fat/Lean Analysis. Features include 100-per-cent fat analysis within +/- one per cent accuracy, high-speed continuous processing, contamination detection and rejection, weight confirmation and trim fat/lean verification.

Cozzini Inc. (773) 478-9700. sales@cozzini.com



DELIVERING HEALTHY SOLUTIONS

TruBran corn bran from GPC is made from 100-per-cent yellow corn and contains a minimum of 75-per-cent total dietary fibre, almost all of which is insoluble, and is specially processed for added stability. It comes in two particle sizes – F75M is a finely milled product that mixes easily with flour, and F75R is coarser and ideal when a less fine particle size is required.

Grain Processing Corporation. (563) 264-4265/(800) 448-4472. www.grainprocessing.com

MULTIPLE APPLICATIONS

French's Flavor Ingredients are designed for a variety of applications. The company's new line of dry flavours is easier to use, suitable for a range of processing requirements, and is less costly to ship. The company also offers hot sauces, prepared mustards, Worcestershire sauces, Rochester sauces and barbecue sauces.

The Ingredient Company. (905) 799-0801. info@theingredientcompany.com

MEETING FIBRE DEMANDS

Tate & Lyle has a new range of dietary fibres called Promitor. The new line includes both soluble and insoluble fibres, and allows processors to add fibre to a wide range of products with no impact on taste or texture. Tate & Lyle also offers a wide variety of ingredients formulated for use in dairy products. Product applications range from non-fat, no-gelatin yogurt and full-fat sour cream, to cheeses, cheese sauces, milk-based drinks and frozen dairy desserts.

Tate & Lyle. (800) 323-9489. salesinfo@tateandlyle.com

PRESERVING FRESHNESS

Kemin Food Ingredients, Inc. introduced FORTIUM R10 Plus, a dry natural extract that combines rosemary extract and green tea extract into one product. The blend is label friendly, cost effective and has a low flavour profile. It's suitable for use in processed meats, seasoning blends and other applications to help protect against colour and flavour loss.

Kemin Food Ingredients Inc. (866) 253-9579. www.kemin.com

CUSTOMER SOLUTIONS

BelTek showcased its mobile sales solutions. Route Assistant is the handheld component allowing sales reps to process sales, returns and promotions all from the same screen. T-Server is the link between the handhelds and the office. It ensures that only your users can get in and that all files are uploaded/downloaded securely. Route Administrator manages the routes, the handhelds, customers and driver schedules.

BelTek Systems Design Inc. (506) 857-4196. www.beltek.com

POST-SHOW COVERAGE



DICING IT ALL

The DiversaCut Sprint Dicer from Urschel Laboratories Inc. is a new compact, high-performance dicer designed to uniformly dice, strip cut and slice a wide variety of vegetables, fruits and meats. Featuring a design that makes it easy to switch from one cut size or type to another, the unit is equipped with stainless steel product contact parts and sloped sheet metal design to simplify washdown. *Urschel Laboratories Incorporated. (219) 464-4811. www.urschel.com*

ADDING FLAVOUR

Red Arrow launched two new flavours: Nat. Beef Tallow Fl WONF RA07026-OS for a sumptuous, fatty flavour, and Nat. Prime Rib Beef Fl WONF 6151 for the flavour of juicy prime rib. Roastin' 9073NP gives the perception a whole chicken has been roasted brown, Roastin' Chicken 6124 lends a dark roasted chicken flavour with notes of caramelized pan drippings, and Roastin' Turkey 6123 provides a rich and savoury roasted turkey flavour with notes of golden brown skin and caramelized pan drippings. *Red Arrow Products Company LLC. (920) 769-1100. www.redarrowusa.com*

HIGH-TECH MACHINERY

The AEW Delford's Intelligent Portion Loading Robot (IPL Robot) was just one of the innovative systems displayed by Marel Food Systems. The IPL Robot will pick single, fresh or

frozen, bone-in or boneless meat portions or sliced groups (like bacon, cooked meats, poultry, fish and cheese) from a portioning slicer, saw or conveyor and place them straight onto trays or thermoformers ready for packing. *Marel Food Systems Inc. (913) 888-9110, ext. 101. www.marel.com*

INTELLIGENT ROBOTS

Fanuc Robotics introduced its R-2000iB/100H Palletizing Robot. The R-2000iB has the speed and payload to make it an ideal fit for palletizing bags, boxes, bundles, trays and other products. The company also introduced the Intelligent LR Mate 2900iC Food Option Robot. This is the latest member of Fanuc's family of lightweight, compact mini-robots, offering best-in-class wrist load capacity, repeatability, work envelope and speed. *FANUC Robotics Canada Ltd. (905) 812-2300/(800) 47-ROBOT. www.fanucrobotics.com*

CLEAN-LABEL FLAVOURS

MinPro Natural Meat and Poultry Flavors is the new line of flavours from Summit Hill Flavors. MinPro is minimally processed, meaning there are no artificial ingredients, and flavours are made from hormone-free, antibiotic-free natural chicken, turkey, ham, bacon and beef raw materials. Summit Hill also offers natural vegetable, vegetarian, grill and specialty flavours. *Summit Hill Flavors. (800) 352-8675/(732) 805-0335. www.summithillflavors.com*

HIGH-CAPACITY SEPARATOR

Westfalia Separator featured its MSE 500 cold milk separator. This high-capacity separator allows both warm and cold milk skimming. Cold milk skimming offers high microbiological safety and optimum product quality. Because the Westfalia Separator PROCool method gives dairies the flexibility to switch from warm to cold milk separation, there is a significant reduction in machinery and energy costs. Equipped with a belt drive, the MSE 500 requires less maintenance and fewer spare parts. *Westfalia Separator Canada Inc. (905) 319-3900. www.gea-westfalia.ca*

SANITIZING WIPES

Ecolab unveiled its Eco-Wipe FCS pre-moistened, single-use sanitizing wipe for use on pre-cleaned, hard, non-porous food contact surfaces. The Eco-Wipe is 99.999 per cent effective against *Staphylococcus aureus*, *Escherichia coli* and *Shigella boydii* in 60 seconds. The wipes are easy to use and quick drying. *Ecolab Inc. (800) 392-3392. www.ecolab.com*