

NEW PRODUCTS

INTERNATIONAL POULTRY EXPOSITION ROUNDUP

The 2005 International Poultry Exposition drew more than 18,000 people to Atlanta, Ga., from Jan. 26 to 28. The event, sponsored by the U.S. Poultry & Egg Association, drew attendees from 47 states and 96 countries. Here's a sample of some of the featured new products at the show.

PICKING UP SPEED

The new Speed Batcher from Marel can create exact 0.4 to 30 kg batches at high speeds. It automatically weighs raw material into predefined fixed portion sizes and it's designed for high speed grading of large batches of small products. The machine comes in two versions

for different requirements: FPM195 for up to 10 kg/22 lb and FP195 for 5 kg/11 lb to 30 kg/66 lb.

Marel Canada. Tel: (902) 468-5181. info@marel.ca



FOR EXACT BATCHING

The new grader series from Scanvaegt Group is suitable for grading/batching of poultry, meat and fish. The company says it's easy to clean and has a colour MMI (Man-Machine-Interface) that has more processor power for exact batching. Scanvaegt US Inc. Tel: (770) 536-3495 or (866) 365-0724.

www.scanvaegt.com

MORE CAPACITY

The Alkar Linear Oven has the production capacity of a spiral model, but in the footprint and process of a linear oven. The features include no complex ductwork, which makes it easier to clean, loop air flow, exhaust fans, durable construction for high temperature operation, greater percentage of usable cooking area and a simple open door access with less ceiling height required.

Alkar. Tel: (608) 592-3211. marketing@alkar.com

www.alkar.com

ENHANCE FLAVOUR

PURAC has developed a flavour enhanced potassium lactate/diacetate. The flavour enhancer is called PURASAL Opti.Form PD 4/F and has been added to PURASAL, which is already used in cooked meat and poultry products. The enhancer is designed to improve the flavour of potassium lactate and sodium diacetate and was developed for flavour sensitive products such as uncured poultry, pork or beef products that have little or no spices and flavours.

PURAC America. Tel: (847) 634-6330. www.purac.com

A DEEPER CHILL

The new ColdFront Ultra Performance Tunnel Freezer JE-U5 from Praxair Technology Inc. uses a new way to deliver cryogen liquid and vapour that gets more cooling power from the same amount of cryogen used in its existing systems. Along with the improved distribution, the system also has a new vapour lock system at both the conveyor entrance and exit. The freezer can freeze a wide variety of products.

Praxair. Tel: (800) PRAXAIR. www.praxair.com/food

MIXING IT UP

FMC FoodTech launched the ProMIX. The new batter mixer has a capacity of up to 3,000 lbs (1,400 kg) per hour. It also comes with a variable batter level control for half-batch capabilities. The unit can also monitor viscosity, eliminate lumps and mix different types of batter. It comes with a viscosity control, batter recirculation and an electronic level probe. It also has a simplified design with fewer components, making it easy to clean.

FMC FoodTech. Tel: (312) 861 6000.

Email: fmcfoodtech.info@fmcti.com www.fmcfoodtech.com

INTENSE INSPECTION

Mettler Toledo offers x-ray inspection, checkweighing and metal detection systems through its Hi-Speed and Safeline companies. The Beltweigh Sanitary Design has three conveyors and is built of stainless steel to withstand harsh washdowns.

Safeline's metal detectors come with full washdown protection and Safeline's range of x-ray inspection systems offer levels of sensitivity in foreign material detection. The x-ray inspection systems can also check the integrity and mass of packaged components inside the final package.

Mettler Toledo. Safeline: (800) 447-4439.

www.metaldetection.com Hi-Speed: Tel: (800) 836-0836.

www.hispeedcheckweigher.com



Series 40 Conveyor

PATTY FORMER MAKES HOME-STYLE PATTIES

The Vemag FM250 patty former from Reiser can create home-style, gourmet hamburger patties. The FM250 is a flexible, high-speed solution, which does not use excessive pressure when forming the product, resulting in a product that has what the company says is superior bite and texture. If it's connected to a Vemag HP15 vacuum filler with an in-line grinder, the FM250 forming system can produce up to 300 patties per minute. An easy-to-change forming nozzle allows quick changeovers to produce patties, balls and other varieties of product shapes.

Reiser Canada.

Tel: (905) 631-6611.

Email: sales@reiser.com



FOOD EXPO

AOFP, OIMP JOIN FORCES FOR EXPO

The Alliance of Ontario Food Processors (AOFP) and the Ontario Independent Meat Processors (OIMP) joined forces this year to bring you the 2005 Food Industry Expo. The two-day event, from April 3 to 4 in London, Ont., combines a tradeshow and an information program for the food processing industry. More than 60 companies will be exhibiting at the tradeshow, offering products and services such as processing and packaging equipment, food products, consulting services and cleaning and sanitizing equipment. The information program includes presentations on motivating your team, food security, current trends and marketing to concerned consumers.

For more information, contact AOFP at: (519) 826-6665

or OIMP at: (519) 763-4558.

Visit: www.oimp.ca/2005FoodIndustryExpo.php

CUSTOM BLENDING

WIBERG Corporation specializes in the custom blending of ingredients made to your taste, needs and specifications. The company carries a complete line of casing, seasonings and additives. WIBERG Equipment Sales has a wide variety of brand new and refurbished meat processing equipment in stock. Inventory is always changing, so visit the website at www.wiberg.ca

Visit WIBERG at OIMP Food Industry Expo Booth # 215.



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