

WORLDWIDE FOOD



The following is a selection of companies who will be showcasing their products at the Worldwide Food Expo to be held October 26-29, 2005 at McCormick Place in Chicago.

REAL TIME NIR ANALYSIS

Foss North America's InfraXact is designed to make routine NIR analysis simple and increase profit margins by offering LIMS system integration, calibration transferability, standardization, accuracy and reliability. InfraXact can do instantaneous NIR analysis at-line or in the lab. Choose between the InfraXact Pro with a built-in touch screen PC or the InfraXact Lab, which uses an external PC. *Foss North America. Booth # S7223.*



INJECTION POSSIBILITIES

The CFS Multijector is available in 450 mm and 650 mm conveyor widths with no standard configuration so that users can choose from a range of possibilities, from a basic model up to a sophisticated high-capacity injector. Injection levels range from eight per cent to 100 per cent and the unit has a capacity of up to 21,500 kg/hr. Due to its hygienic design, the CFS Multijector is easy to clean. *CFS North America. Booth # S3039.*

PARTNERS IN TASTE

Griffith Laboratories creates customized ingredient systems, including protein seasonings, snack seasonings, gravies, sauces, soups and side dish seasonings. The company strives to meet the needs of the ever-changing food industry by collaborating with customers to deliver delicious innovation for their brands. *Griffith Laboratories. Booth # S5568.*

ONE-STOP EQUIPMENT SHOP

Habasit Belting describes itself as a "one-stop shopping source" for all conveying applications, from material handling to food processing. Products include: conveyors and accessories; conveyor system accessories; sanitation supplies and

equipment; and transportation, distribution and materials handling equipment. *Habasit Belting Inc. Booth # S4469.*

ACCURATE PORTIONING

A supplier to the meat processing trade and the meat industry, Handtmann specializes in filling, portioning and linking equipment. The company manufactures individual, custom-made filling and portioning machines. Sausage filling lines and various attachments ensure economical sausage production. It also carries casings, packaging equipment and processing equipment. *Handtmann Inc. Booth # S4031.*

LUBRICANTS PLANT-TOUGH, FOOD SAFE



Courtesy of Petro-Canada

Petro-Canada's Purity FG greases, specialty fluids and lubricants offer good thermal stability, water washout resistance and extreme pressure protection. Using its patented HT purity process, Petro-Canada strives for a crystal-clear base oil, without the impurities that hinder performance and blend in high performance additives. *Petro-Canada. Booth # N643.*

SEASONED PERFORMERS

Kalsec's brands include Herbalox seasoning, Duralox seasoning, Durabrite colours and Aquarexin spice and herb extract. Its ingredients, flavourings and seasonings include: antioxidants,

EXPO PREVIEW

colours and colouring agents, food, dairy, meat and poultry flavourings and seasonings, plus spices and herbs.

Kalsec. Booth # S6459.

FRESH IS BEST

Tetra Pak supplies an array of long-life packaging and processing solutions designed to lock in the freshness and flavour of foods. Its systems include Tetra Pak's signature aseptic technology, for keeping sensitive foods fresh and safe without refrigeration or preservatives. It also provides product development support and complete packaging and processing systems.

Tetra Pak. Booth # N914.

ADDITIVES AND ISOLATES

H & A Canada will focus on new products added to its existing array of food additive/ingredients. Soy protein isolates (both injection and emulsion grades), STPP and soy protein concentrates from China and Israel will be showcased.

H&A Canada. Booth # S7356.

SMOKE AND FLAVOURS

Mastertaste specializes in beef, poultry and seafood products. Its product lines include meat ingredients, antioxidants, colours and colouring agents, extracts, flavours and ingredients, as well as flavouring and seasonings for meat and poultry. The company also sells liquid smoke processing equipment and smokehouses.

Mastertaste (Hickory Specialties). Booth # S7866.

A CLEAN FREEZE

Praxair Inc. has developed and commercialized a new cryogenic tunnel freezer, the Praxair ColdFront, which meets new USDA standards for sanitary equipment. The standards define good hygienic equipment design features, including full access for the cleaning of conveyors, support structure, dead space, joint and seals.

Praxair Food Technologies. Booth # S5618.

SENSORY OVERLOAD

Wild Flavors Inc.'s product categories of ingredients, flavours and seasonings include colours and colouring agents, flavour agents and adjuvants, flavour bases, flavour enhancers for meat and poultry and ingredients, as well as flavourings and seasonings for meat and poultry.

Wild Flavors Inc. # N2501.

PROCESSED AND PACKAGED

Reiser, which sells and services food processing and packaging equipment, performs a number of applications in a variety of

industries, including meat, seafood, produce, food, bakery and dairy. Its product line ranges from tray sealing, vacuum and form/fill/seal packaging equipment to machines used for stuffing, portioning, grinding, injecting, extruding and slicing.

Reiser. Booth # S3518.

CUSTOMIZED SYSTEMS

Ecolab Inc.'s food & beverage division specializes in environmental services and equipment, laboratory testing and quality control, and sanitation supplies and equipment. The company provides its products and systems for the dairy, food and beverage processing, dairy agricultural and pharmaceutical markets. Its EcoShield program combines Integrated Intervention Systems with Operational Productivity Services, customized for any processing facility's unique operating conditions.

Ecolab Inc. Booth # S3508.

CLASSIFIEDS

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Processing, Packaging & Construction

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