

FRUIT PROCESSING *digital*

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Flavours & Ingredients

High Pressure Processing

Market Price Report

Process Automation

Product Development

Robotics

Ultrasound Technology

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Sustainable beverage production – ultrasonic waves prevent biofilms



ULTRASOUND TECHNOLOGY

No chance for biofilms and deposits 330



The genesis of biofilms and the resulting deposits can have drastic effects in the specific processes of the beverage industry. The thin, watery layer of slime consisting of microorganisms, bacteria and fungi can be found in almost all industrial production facilities across a wide variety of industries. A preventive solution is the use of ultrasonic waves, which prevent adhesion from occurring in the first place ...

HIGH PRESSURE PROCESSING

Quintus Technologies re-enters food & beverage arena with launch of new high pressure processing systems 334

Pioneering and leading the advancement of high pressure technologies for nearly three-quarters of a century, Quintus Technologies today announces its re-entry into food and beverage high pressure processing (HPP) applications through innovative new HPP equipment and customized service solutions ...

PROCESS AUTOMATION

Digital process automation: GEA's new-generation valve control tops enhance operational safety 336

The market launch of the GEA T.VIS® M-20 control top in September 2021 marks the start of a new era in process automation using GEA valve technology. The new T.VIS M-20 controls and monitors process and CIP operations. It will be deployable as standard in more than 80 percent of all hygienic applications in the food, dairy, beverage and pharmaceutical industries. To accommodate the rapid rise in plant automation, the T.VIS M-20's top's features now include control and connectivity options previously reserved for premium-class control tops ...

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PRODUCT DEVELOPMENT

Cooperation between Symrise and KitchenTown Berlin leads to natural taste for Holy Energy 338

The collaboration of Symrise with KitchenTown, the food and food technology network and makerspace in Berlin, has led to energizing results. Symrise supports the startup company Holy Energy in translating the market trend toward natural flavours into a trendy sustainable energy drink ...

FLAVOURS & INGREDIENTS

Oabika, the new cocoa fruit juice concentrate by Valrhona in cooperation with Koa 340

Valrhona cooperated with Koa to create Oabika, the new cocoa fruit juice concentrate for chefs and other gastronomy professionals. The flavourful ingredient delivers a new experience with a smooth texture and a unique taste. Oabika is an impactful innovation for the gastronomy with a sustainable vision ...

ROBOTICS

FlexBuffer™ supports consumer choice, shorter delivery times for ecommerce with fast, flexible, efficient order handling 342

ABB is responding to the growing consumer demand for choice and fast delivery with the launch of its FlexBuffer™ application cell. FlexBuffer brings new levels of flexibility for logistics, food and beverage, healthcare, consumer packaged goods, restaurants and retailers, offering a highly adaptable multi-functional solution for handling a variety of tasks such as sequencing, buffering, storage and order consolidation ...

TRENDS

“Shared Planet” leads Innova Market Insights’ Top Ten Trends for 2022 344

“Shared Planet” leads Innova Market Insights’ Top Ten Trends, focusing on how everyone can play their part in shaping a sustainable and prosperous future. Consumers tell us they want to be ethically and environmentally conscious, so brands need to work alongside consumers to breed confidence in the claims attached to products. Trust and transparency are must-haves for any brand wishing to find common ground with an increasingly educated, forward-thinking and interconnected consumer base ...



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