

FRUIT PROCESSING *digital*



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Flavours & Ingredients

Drive Technology

Kegs

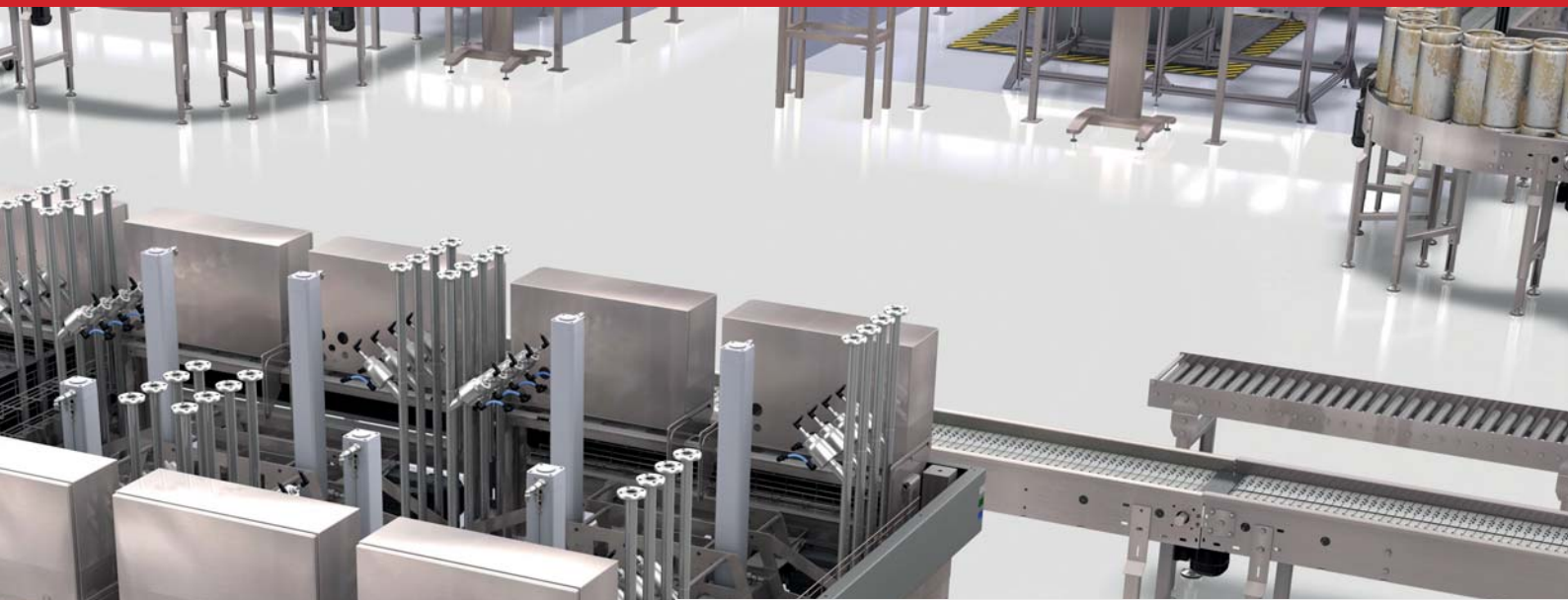
Market Price Report

Organic Products

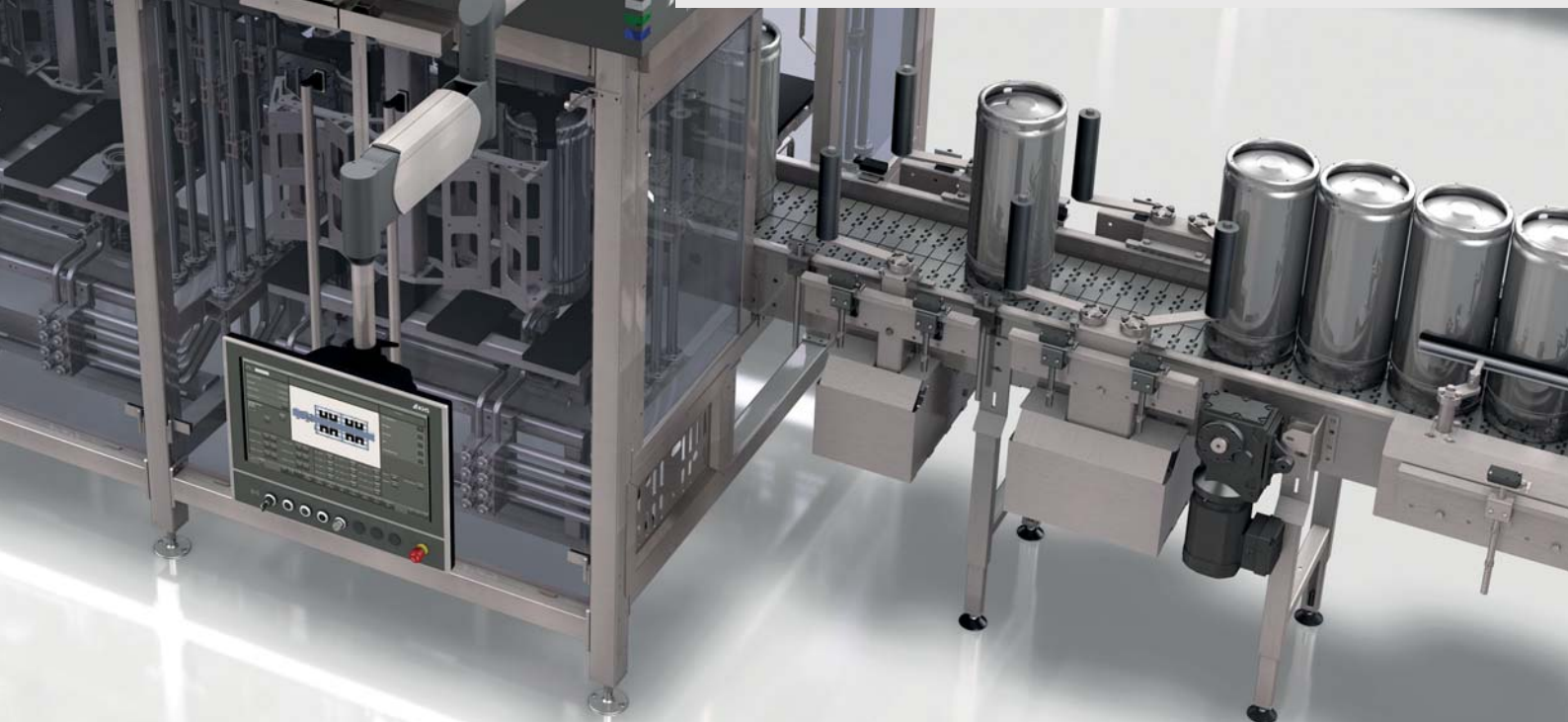
Science & Research

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Flexible keg engineering



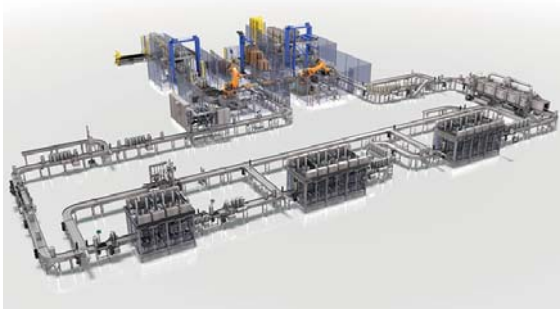
FLAVOURS & INGREDIENTS

Doehler GutHealthHEROES: The most natural way to gut health and overall well-being 330

Digestive health is considered one of the most important aspects for maintaining overall well-being. 70 % of global consumers are interested in products that can improve their health (source: FMCG). Along with this, a healthy gut positively impacts people’s immune systems and mental health, and plays a key role in preventing illness. Consumer awareness of digestive health has been growing for years, in turn driving demand for food and beverages with corresponding claims ...

KEGS

**Fully automatic
Transversal kegging line for greater line efficiency 332**



More flexibility, efficiency and speed: with its Innokeg AF-C Transversal the KHS Group provides a sophisticated setup that washes and racks up to 500 kegs an hour. Thanks to its single central conveying segment the system is particularly compact and perfectly accessible. If required, it can adjust to different formats fully automatically. Compared to standard market systems, the Innokeg AF-C Transversal kegging machine scores on not one but several counts, declares Roger Daum, keg product manager at KHS. “The biggest and most obvious difference lies in its innovative ...

IMPRINT

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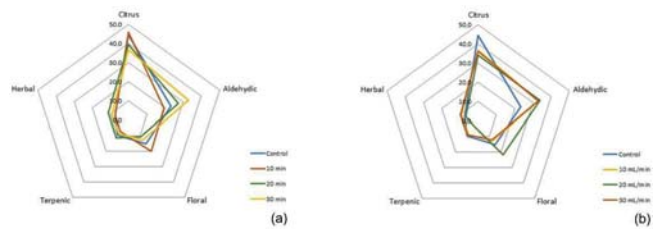
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SCIENCE & RESEARCH

Glow discharge plasma processing for the improvement of pasteurised orange juice’s aroma and off-flavour 334

Orange juice is one of the most popular juices sold around the world. It can be sold freshly squeezed, concentrated, or pasteurised. Pasteurised orange juice is produced from freshly squeezed oranges or reconstituted juice. The concentrated and the pasteurised juices go through thermal processes that extend their shelf-life. Most volatiles are lost due to thermal degradation during the concentration and pasteurisation of orange juice. Industries bypass part of the juice or add orange essential oil to premium quality orange juice to improve its flavour. Unfortunately, this addition does not fully reconstitute the juice’s natural aroma. Novel technologies are being studied and developed to improve food quality. In most studies, non-thermal technologies, such as high hydrostatic pressure (HPP), high-pressure homogenisation (HPH), and supercritical CO₂ processing, are used in substitution for thermal processes to preserve thermolabile compounds, such as aroma compounds. Although industrial processing of orange juice with ...



DRIVE TECHNOLOGY

**Efficient drive solutions for beverage bottling
Customised, energy-saving, hygienic, user-friendly 344**



Automatic bottling and conveyor systems in beverage and liquid food production set high requirements for energy efficiency, operational reliability, wash-down-capability and corrosion protection. As one of the world’s leading full-range suppliers for mechanical and electronic drive technology, NORD DRIVE-SYSTEMS knows the industry’s requirements and provides efficient, hygienic and reliable solutions for bottling and conveyor technology in beverage lines. Easy to clean, energy-saving

operation, high precision positioning, low operating costs: Drive systems used in automatic bottling systems for the beverage industry must reconcile various ...

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