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Preview Part II
Anuga FoodTec
Process Technology

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A Process Solution for Flavour Manufacturing

INGREDIENTS

Dejan Trifunovic

Tapping into the latest trends with fruit ingredients 42



Fruit flavours have long been popular in a wide range of applications from strawberry milkshakes and blueberry muffins, to lime lollipops and orange fizzy drinks. Combining fruity flavours, such as apple and blackcurrant or ‘summer berries’, has also been common for a number of years, but simple standalones and classic combinations are now being joined by a variety of new and exciting fruit fusions. For manufacturers, this consumer demand for innovative inventions offers the opportunity for new developments ...

PROCESS TECHNOLOGY

GEA optimizes flavour manufacturing 46

The technology group GEA has specified its process solution for flavour manufacturing and developed a new machine design as well as control and cleaning elements for the production facilities from the handling of raw materials right through to final packaging. With this, GEA helps flavour manufacturers to ensure the taste, consistency and repeatability of their products ...

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EVENTS

Upcycling in the production of food: Optimal added value by upgrading by-products. 48

Sustainability and environmental management play an important role in the food industry. Nevertheless, regardless of how efficiently the machines work and how resource-friendly they produce, at the end of the day the manufacturers are still faced with the question: What to do with the waste materials that are left over? Anuga FoodTec from 20 to 23 March in Cologne holds answers in store for the visitors. Upcycling strategies and innovative methods for the recovery of materials from industrial by-products is the focus of the international industry meeting point ...

Anuga FoodTec preview – part 2. 50

Every 3 years, Anuga FoodTec becomes the hotspot of the global food industry and its suppliers as well as a meeting point for visionaries and decision makers alike. The Anuga FoodTec 2018 has achieved outstanding registration results. According to the motto “One for all – all in one”, the Anuga FoodTec from 20 to 23 March 2018 in Cologne, Germany – with its product segments Food Packaging, Safety & Analytics, Food Processing, Food Ingredients and Services & Solutions – once again represents all aspects of food production ...

PACKAGING

Process performance and cost efficiency for customers in the packaging industry 55



Today, there is an increasing pressure from consumers, retailers, brand owners, regulators, governments, and non-government organizations for packaging, particularly in helping to reduce waste in the global food supply and in protecting goods for consumers while complying with ever more stringent regulations for food and consumer safety. Brand owners look for new packaging solutions that speak to consumer expectations with distinctive designs, transparency, hygiene, and easy opening. Packaging manufacturers today are not only faced to answer these challenges but also to help reduce weight and cost by lowering cycle times, down gauging and minimizing waste ...

KEY PAPER: CLOUD STABILIZATION

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