



A Danish twist

FOOD TECH

Processing & Packaging

FoodTech, Northern Europe's largest trade fair for food technology, is taking place in Herning, Denmark from 28-30 October 2014

The approach of Denmark's FoodTech exhibition and conference is quite timely. All things Nordic have become increasingly popular, ranging from The Killing's Copenhagen noir approach to police work on television, to Stockholm's folk duo First Aid Kit, to the new Nordic cuisine, exemplified by Noma, the Copenhagen foraging restaurant, which has won stars from Michelin and plaudits from restaurant magazines. Seems nowadays, people are mad for all things Scandinavian.

FoodTech is a chance to see what the fuss is about in Denmark. At the exhibition, professionals will be meet to share their approaches to products, companies and ambitions to cooperate to develop the best products in the world. The show has over 225 stands, ranging from Admix to Watson-Marlow Flexicon. The organisers MCH Messecenter Herning note, "The positive development within the Danish food industry has indeed influenced FoodTech."

Themes

Three topics are key for the trade fair this year, MCH says. The themes include food safety, more with less and the interplay between commerce and research. "By 2050 there will be nine billion people in the world. By 2030 five billion people will be members of the middle class, compared with just two billion today.

These developments will place enormous pressure on the world's resources," the organisers warn.

Thus, food production has to become better and more efficient, with better use of raw materials, by-products and waste products. Developing eco-friendly packaging that increases the shelf life of food will also become key. Keeping food of the future healthy and tasty, of a high quality, and above all safe, will be the drivers for future innovations, and research and development will have to be boosted.

Technological innovations will have to be put to work in the production companies, and collaboration between the food industry and research bodies will need to

be intensified, the organisers note.

To help with this, a conference, "Multi-business model and technology innovation in the food tech industry," is being held 29 October from 0900-1200. Dr Graham Cross, director of commercial alliances and supplier innovation at Unilever, will speak about 'Multi-business model innovation in a food tech industry with increasing commercial alliances and agile suppliers.'

The University of Sheffield's advanced manufacturing research centre will be represented by Professor Keith Ridgway, who will discuss 'High value advanced machining and materials in high-value manufacturing sectors – a look to technology and advanced production 2030.' The





effect of the Internet and social media on food production will also be explored at the conference.

Dairy first

FoodTech is also playing host to a dairy exhibition, the International Food Contest (IFC), which will showcase “a cornucopia of cheese, butter and consumption products from the whole world.” Prizes will be awarded for products, including a gourmet prize. The chair of the Danish Dairy Board, Steen Nørgaard Madsen, will announce the winners for the dairy contest, as well as class winners for other food products and the gourmet award for the dairy sector.

The chair of International Food Contest, Søren Jensen, will be handing out the IFC award for 2014, along with the Danish champion and class winners for the cheese, butter and liquid milk categories.

Exhibitors

DuPont will be found at stand M9564, “demonstrating the impact of combining its broad ingredient portfolio, global innovation networks and strong regional presence to help dairy manufacturers respond to industry needs.” It will showcase its ingredients systems via samples of a high textured, cost optimized premium yogurt, which is made using Yo-Mix T Yogurt cultures from the DuPont Danisco range. The cultures are based on a formulation of high shear resistance cultures (*Streptococcus thermophilus*), giving the yogurt its texture.

Admix is showcasing its products at stand K8378 for cheese processing, yogurt making and ice cream production, including the Rotosolver high shear dispersers, which reduce required kilowattage by 30 per cent when compared to conventional bottom entry units. Rotosolver dispersers have no wearing parts in the product zone

and eliminate seal maintenance.

Its Fastfeed powder induction systems will feed powders at rates up to 350 lbs per minute and fully disperse in a single pass. The ergonomic design reduces operator injury by adding powders from the safety of floor level. These units can be cleaned-in-place without disassembly. The Boston Shearmill can activate the blended starter mixture to increase yields while reducing energy and water consumption by 50-60 per cent compared to a conventional homogenizer. It is designed to run 24 hours a day with little maintenance.

Another exhibitor is Ehrno, which is offering a product portfolio for the packaging of cheese, butter and margarine on stand M9576. Cheeselex packaging solutions are characterized by an optimal production performance on customers’ packaging lines, as well as the maturation of mould cheese in laminate. Ehrno can provide solutions for soft and blue cheese with different water content and different requirements for the diffusion of water and oxygen.

A comprehensive product range for

packaging butter and margarine is also offered. Butter and margarine are both high in fat and require special handling, to ensure that the product successfully meets the desired quality. Butterflex products are offered in both single-layer and multi-layer foil.

Meanwhile, ICS Roskilde and ICS Industrial Cooling Systems in Vojens are taking the opportunity at Foodtech to announce their new name, ICS Industrial Cooling Systems on stand M9764. The aim of the merger was to create a strong company within the industrial and semi-industrial refrigeration market, in which the dairy market in particular is crucial for ICS, the company says. The combined competences have equipped ICS to tackle even larger projects.

After the merger, ICS Industrial Cooling Systems retained the ownership of the independent company ICS Energy in Skanderborg, which specialises in industrial heat pump solutions.

ICS has a long track record of refrigeration solutions for dairies. The solutions are designed with the products providing the best COP at the lowest cost, irrespective of the brands. Besides designing solutions with bigger compressors, ICS builds its own Bitzer compressors racks. These racks have been installed with success at many dairies. All in all, FoodTech promises a mix of equipment and examination of trends in Herning. **DiI**

For further information please visit: www.foodtech.dk



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