BAKERY, GRAINS, & SNACK FOOD INDUSTRY SECTOR AT PROCESS EXPO 2019

SUPPLIER PROFILES

See the equipment suppliers are showing on the expo floor
The Food Processing Suppliers Association is the trade association for suppliers to the food processing and packaging industry. It’s also the host of the largest and most affordable food processing and packaging trade show in the Americas, PROCESS EXPO.

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FPSA’s many programs and services support your success and help grow your business by:

- **EXPANDING** relationships at high-level networking events
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- **PROVIDING** marketing assistance for products and services
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**MEMBERSHIP TYPES**

**SUPPLIER MEMBERSHIP**
Supplier Members are providers of ingredients, equipment, and/or supplies for manufacturers and processors of food, dairy, beverage, pharmaceutical, cosmetic, and related products.

**ASSOCIATE MEMBERSHIP**
Associate Members are companies that provide services to and engage in commerce with FPSA Supplier Members and food processors.

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FOR MORE INFORMATION, VISIT BOOTH 2848
Process [it]. Pack [it]. [Profit].

It is one of the most popular products in the freezer case and with a projected compound annual growth rate over 6% for at least the next five years, it should be no surprise that we would pick frozen pizza as one of the Lines for PROCESS EXPO 2019. Given that you won’t see something like this at any other industry event, this Line truly is the highlight that people will be talking about when this show is long over.

It starts with flour and ends with a finished pizza, packaged and ready to go. This Line encapsulates what food processing is in our time. Fast, efficient, clean, and nimble. All that, and the product was not touched by human hands. It is fully automated.

For this Production Line, we start by bringing together four suppliers for the crust section. This Line will include a gluten-free crust that is then frozen before being sent on to the topping section, where it will receive its sauce, cheese and other toppings. Following this, the pizza moves on to the metal detector/check weigher before passing on to the thermoformer and shrink tunnel. Who knew that a pizza could move so fast?

In truth, we’ll be running this demonstration slowly so our attendees can see what’s going on. Just like with all our Lines at PROCESS EXPO, this is a fraction of the capacity of this Line. It could do a lot more—just ask the participants.

Perhaps even more impressive than the technology on display will be the technical know-how. During each demonstration of the Line, experts will be on hand to discuss the capacity of each component, cleanability, and other advantages and applications.

PROCESS EXPO is proud to offer this innovative Production Line and offers its thanks to the suppliers involved in bringing this Line to fruition for the good of our food processing audience.

Jarrod McCarroll
Chairman, FPSA
President & CEO, Weber, Inc.
Food is a basic human need, yet many of our neighbors, near and far, are food insecure. At PROCESS EXPO, a collaborative food drive, DEFEAT HUNGER, is held in conjunction with the Greater Chicago Food Depository (GCFD), which has provided over half a million meals to those in need.

HELP US PROVIDE 400,000 MEALS IN 2019

>>> Bring Donations to the Show
>>> Give Online at www.fpsa.org/defeat-hunger
What piece of equipment are you showing?
Handtmann will feature our Dough Divider VF848 working in combination with our high speed cutting unit SE-442.

What are the top three features of this equipment that set it apart from the competition?
Handtmann dough dividers use a vane cell pump to gently feed and precisely divide the dough into the required weights with an accuracy of 1 percent, and ideal shapes of the dough piece to feed any downstream equipment. In this case we feed a conical dough rounder. This specific unit is also equipped with an automatic dough lift to maintain an adequate level of dough on the hopper at all times. The divider has a sensor on the hopper that can provide signals to the mixer to request more dough or stop the line if running too low.

Can you describe the application this equipment will be used for in this production line and what other products it could be used for?
This divider is producing dough balls to the PROCESS EXPO Bakery Demo Line. The rate of the line is controlled to work accordingly to the downstream equipment and can be adjusted through our HMI to meet any required demand in terms of speed up to 200 pieces per minute and roughly from 1oz to 10Lb or more. This solution is used on other applications such as bread dough dividing, buns, rolls, other specialty breads dough, cookies and even energy bars.

What type of production capacity is this equipment capable of?
Handtmann offers a wide range of production capacities to meet the demands of our small, medium-sized and industrial customers, producing from a few hundred breads or buns per hour to 12,000 per hour.

What type of ancillary benefits can a food processor expect when incorporating it into their production lines?
Handtmann dividers offer a clean process that eliminates the usage of mineral oil to lubricate the moving parts on the dividers or any flour applied to the dough when exiting the dividers. Our patented vane cell technology gently divides the dough, minimizing any change on the rheology properties of dough that could affect the finished characteristics of the product. The low cost of ownership on Handtmann equipment allows the baker to reduce the cost of maintenance and spare parts through the life of the equipment. Handtmann hygienic design meets the highest standard set up by USDA for washdown and surpasses the strictest industry standard in equipment design and sanitation to prevent a potential risk of any form of product microbiological contamination, physical, allergens, etc.
Naegele Benier Dough Rounder

What piece of equipment are you showing?
We are showing the Benier Dough Rounder.

What are the top three features of this equipment that set it apart from the competition?
The top three features of this equipment are the wide product range in dough types and sizes, the hygienic design, and the dough tracks coated with a high-quality coating for better smooth dough movement.

Can you describe the application this equipment will be used for in this production line and what other products it could be used for?
The Benier Dough Rounder will take dough pieces from the extruder and form them into a uniform round dough ball to ensure round pressed pizza crusts. The Rounder can be used for a wide range of doughs to form into uniform round dough balls from an extruder or divider.

What type of production capacity is this equipment capable of?
The capacity is up to 4,500 pieces per hour.

What type of ancillary benefits can a food processor expect when incorporating it into their production lines?
The ancillary benefits are the versatility of dough types and sizes to ensure a uniform round dough ball with no damage to the dough piece.
What piece of equipment are you showing?
CMC America is showing the 1TM-15-VFD-102 V Pizza Dough Mixer, a single piece cold-press pizza press at up to 8 pieces per minute.

What are the top three features of this equipment that set it apart from the competition?
MIXER:
• 200 lb capacity
• Sanitation designed to meet MISA/FDA sanitation standards.
• Heavy industrial design, similar to our industrial equipment serving the world’s largest food producers.

PRESS:
• Most presses are hot, which changes the dough crust, even prior to baking.
• Cold presses allow further processing of dough piece, down-line, without crust gelatinization.
• Designed to meet the MISA/FDA sanitation standards.

Can you describe the application this equipment will be used for in this production line and what other products it could be used for?
Our mixer is efficient, heavy and reliable. Repeatable mix development is at the core of efficient process lines. The CMC 1TM Mixer will deliver the know-how of service commitment, since CMC’s beginnings, in 1888. In 4-5 minutes, the correct uniform mix can be achieved, and includes temperature control for process control. Gentle, fast development controls heat build-up and elasticity with reliable, repeatable performance. While the 1TM is at the small end of our range of production, it displays the performance of all other champion machines. Low operating costs define CMC Services. Other applications of our mixer include: dairy and cheese production, meat mixing for gentle agitation in large quantities, sauce and filling productions in large quantities, chemical process mixing, and pharma/nutriceuticals pharmaceuticals.

Because crust differentiation is the goal in food processing, not heating the press for dough ball pressing is a desirable change for many suppliers. Cold pressing requires a temperature change, but to the cold side. While the press on display is modest, larger systems are in use for proprietary applications. CMC is displaying this technology only at PROCESS EXPO. Other applications of our cold press include: dairy and cheese production, meat for gentle formation in large quantities, filling productions in large quantities, chemical process mixing, and pharma/nutriceuticals pharmaceuticals.

What type of production capacity is this equipment capable of?
CMC builds mixing systems to deliver from 800-17,000 lbs per hour.

What type of ancillary benefits can a food processor expect when incorporating it into their production lines?
Operating costs never go away, they just grow. Operating, labor, maintenance and sanitation costs are almost as important as capital costs. CMC exercises design benefits that limit these costs today, and helps them to be limited going forward. Process control of variables is at the heart of CMC’s designs.
Praxair ColdFront™ CryoVantage Tunnel Freezer

What piece of equipment are you showing?
Praxair will feature the ColdFront™ CryoVantage Tunnel Freezer in the pizza production line.

What are the top three features of this equipment that set it apart from the competition?
The top three features of the tunnel freezer are:
- Efficient use of cryogen to chill or freeze product to precise temperature targets
- Effective vapor circulation to obtain the high level of heat removal
- Low capital investment for expansions and startup operations

Can you describe the application this equipment will be used for in this production line and what other products it could be used for?
The application for the pizza production will detail the freezing step of raw pizza crust prior to sauce and topping additions. Other uses of the tunnel freezer include rapid chilling or freezing of raw, marinated, bone-in/out, or cooked protein, raw or blanched produce, raw or parbaked bakery items, liquid and semi-solid foods, and other foods that benefit from quick freezing to preserve moisture and desired sensory attributes.

What type of production capacity is this equipment capable of?
The production capacity of this ColdFront™ CryoVantage Tunnel Freezer is approximately 1,200 lbs./hour. The freezer can be built for production capacities up to 6,000 lbs./hr.

What type of ancillary benefits can a food processor expect when incorporating it into their production lines?
Incorporating cryogenic freezing equipment using either liquid nitrogen or cryogenic carbon dioxide allows manufacturers to hasten the freezing step and lock in the desirable characteristics of the product. The smaller-sized equipment preserves valuable floor space and is both easy to clean and easier to maintain.
What piece of equipment are you showing?
Grote will be showing the ValuDose Sauce Applicator and the Border Free Topping Applicator (TruTop MC45).

What are the top three features of this equipment that set it apart from the competition?
First, all our equipment is custom configured for a processor’s specific products and operation. Machines are also designed for quick, thorough sanitation and changeouts to accommodate multiple SKUs.

The ValuDose Sauce Applicator offers custom inserts to deposit a wide variety of sauces, including up to 3/8” particulates, in multiple pattern sizes and shapes.

The TruTop MC45 has superior portion control and accuracy through integrated load cell technology. Its uniform, border-free application reduces waste and requires no return conveyor system.

Can you describe the application this equipment will be used for in this production line and what other products it could be used for?
The Grote equipment will deposit red sauce and shredded cheese. The ValuDose applies a variety of sauces including alfredo and butter sauce. The MC45 Topping Applicator also applies IQF meats and vegetables, as well as dry ingredients.

What type of production capacity is this equipment capable of?
This Grote pizza topping equipment is designed for single lane; its capacity is 45 10-inch patterns per minute. We also offer machines for multiple lanes and higher rates.

What type of ancillary benefits can a food processor expect when incorporating it into their production lines?
Our customers realize higher throughputs, more consistent quality products, and a more efficient operation with higher accuracy and less waste with our pizza topping equipment.
Mettler Toledo Checkweigher & Metal Detector System

What piece of equipment are you showing?
Mettler Toledo will be featuring the CM35 Checkweigher and our Metal Detector Combination System.

What are the top three features of this equipment that set it apart from the competition?
• All Product Inspection technologies integrated in our new state-of-the-art facility in Lutz, Florida.
• Unmatched, accurate weight inspection and metal detection at high speeds in one compact footprint.
• The Profile Advantage metal detector provides up to 50% greater sensitivity on products such as frozen or thawing pizza in challenging environments.

Can you describe the application this equipment will be used for in this production line and what other products it could be used for?
This system will ensure the final packaged product is free from all metal contamination as well as within the weights as specified. The system is available for all types of environments and can be used on any type of packaged product. Checkweighers are also available as stand-alone systems or combined with an X-ray system for rejecting all dense physical contaminants and inspection for missing or damaged product inside closed packages, or combined with a vision system to verify the integrity of packages and ensure label presence and accuracy.

What type of production capacity is this equipment capable of?
As designed the system can run package rate up to 150ppm. We offer combination systems with the ability to inspect 600+ ppm dependent on the product.

What type of ancillary benefits can a food processor expect when incorporating it into their production lines?
Increased OEE, better profits with reduced giveaway, brand protection.
Intralox® Active Integrated Motion™ (AIM™) Sorter

What piece of equipment are you showing?
Intralox® will be showing the Active Integrated Motion™ (AIM™) Sorter.

What are the top three features of this equipment that set it apart from the competition?
• Handles finished product gently at high speeds
• Cross-contamination risk is minimized with the ability to wash down the equipment. Sanitation crews have access to the equipment in order to effectively clean.
• No guarding is required to keep employees safe

Can you describe the application this equipment will be used for in this production line and what other products it could be used for?
In the PROCESS EXPO production line, the AIM™ Sorter will move the rejected unwrapped pizza 90 degrees off path after the Metal Detector/Checkweigher. AIM™ technology can be used in four main applications: sorting, multilane sorting, switching, and merging. In the meat, poultry and seafood industry, AIM™ technology is used to maintain integrity and product styling of tray packs. This reduces labor needed to re-work trays. Link to short video featuring tray pack handling: https://youtu.be/XQ5lvEzzoeQ

What type of production capacity is this equipment capable of?
The AIM™ Sorter in the pizza segment can accommodate plants that process about 400k units per day or more — with no jamming. AIM™ enables line speeds of up to 200 feet per minute.

What type of ancillary benefits can a food processor expect when incorporating it into their production lines?
AIM™ operates in a small footprint, and is low maintenance compared to alternative technology. The equipment does not require lubrication.
ILAPAK/Delta Systems
EZ Sealing System

What piece of equipment are you showing?
Responding to the budget and performance demands of mid-sized bakeries, the Delta EZ combines an affordable price tag with the ability to produce hermetically sealed extended shelf life packs, in automatic feeding mode, at speeds of up to 100ppm, thanks to an innovative longitudinal sealing system.

What are the top three features of this equipment that set it apart from the competition?
At the heart of the Delta EZ there is a longitudinal & transversal sealing system developed by ILAPAK to give maximum flexibility in terms of substrates, granting excellent sealing performances. This means that the Delta EZ is capable to handle either co-extruded films favoured by food service operators, laminated PET-based barrier films typically used in retail MAP applications and shrinkable films (barrier or not). In other words, the equipment can produce hermetic packs at mid-high speed, with film thickness range from 15 to 200 microns. The Delta EZ is designed to run off conventional pillow packs with a longitudinal fin at speeds of up to 100ppm with in-built MAP gas flushing capabilities as standard. Thanks to Delta’s modular design philosophy, the machine can easily be configured to incorporate additional modules such as a reclosable feature or accessories as double reel mounting, auto splicing, euro hook, etc.

Can you describe the application this equipment will be used for in this production line and what other products it could be used for?
New flow wrapper for tortilla and flatbread applications, pizza bases fresh or frozen, single or multiple (stack/matrix) bakery products like sandwiches, whole bread, baguettes, etc.

What type of production capacity is this equipment capable of?
Up to 100ppm with in-built MAP gas flushing capabilities as standard. Equipment can be featured to keep a wide range but optimize the performances on a specific pack size/speed. Equipment can integrate wide option portfolio for MAP system upgrade as for in line gas/O2 checking, gas mixing, etc.

What type of ancillary benefits can a food processor expect when incorporating it into their production lines?
Delta EZ is as adept at handling the co-extruded films (usually HPDE with an internal LDPE layer) favoured by food service operators as it is at running the PET-based barrier films typically used in retail MAP applications.

The ability to produce strong, hermetic seals that won’t leak is a must in these long shelf life applications. This usually goes hand in hand with a lofty price tag. Not anymore.

What if you could take a high-performance flow wrapper, remove all the extras you don’t need and only pay for those features you do need? This is exactly the approach ILAPAK has taken in developing its new Delta EZ flow wrapper for mid-sized producers of tortillas and flatbreads. ILAPAK’s engineers have come up with a design that focuses on what is important to the customers – value for money and sealing performance rather than high IP ratings or sophisticated networking capabilities.
Interests in the bakery, grains, nuts, seeds, and snacks segment vary. The wide-scale coverage you’ll see on the show floor and in the education sessions are just as robust, and will address challenges you face with cold storage and transportation, consumer preferences, and ingredients and flavors. In addition, technology is changing the way bakeries compete and how you communicate with consumers. Keeping up with the latest innovation and emerging trends at PROCESS EXPO is the best way to gain a competitive advantage.

Back by popular demand, PROCESS EXPO suppliers are working together to run live demonstrations of a complete bakery line — right on the show floor!