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DAIRY

September/October 2020

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"Greening" works without politics

Dairy industry has been for long on the path to sustainability



Roland Sossna
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International Dairy Magazine
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In recent years, dairy companies of all sizes throughout the European Union have demonstrated the diversity of the steps already taken to "green" milk production, processing and consumption and the wide range of contributions the dairy industry can make to sustainable development. In this respect, the EU Commission's "Farm to Fork" strategy would not have been necessary at all, because the dairy industry has been voluntarily pursuing the path of sustainability for some time now – always with the consumer in mind, of course.

Nevertheless, the "Farm to Fork" strategy is certainly welcome by the European dairy industry, because it is intended to make the European food system as a whole more sustainable. What is not acceptable, however, is the compulsory labelling of origin for certain products, which is part of the strategy. Only feasible guidelines for a voluntary origin labelling offer a way to meet the information expectations of some (the fewest...) consumers while ensuring the functioning of the EU Single Market.

"Farm to Fork" is closely linked to the other Green Deal strategies and must be seen in particular in the context of the Action Plan on recycling and the Biodiversity Strategy. Only a consistent and coherent approach to the various Green Deal strategies will be able to create a more sustainable and resilient European food system. It is to be hoped that the Green Deal will not degenerate again into one of the patchwork constructions so typical of the EU. The fact that von der Leyen, of all people, is the figurehead for the Green Deal does not really bode well.

The consumer should also be able to make more sustainable decisions, according to Brussel's plans. It is to be hoped that the guideline is not shaped by aggressively presented ideology, but that only credible and measurable methods are used, such as the ecological footprint for dairy products (PEF). This value also takes biodiversity into account as an indicator and is therefore a key parameter when assessing the sustainability of a food product.

As you can see, the tools for a sustainable dairy sector are almost all in place, now all that remains is to convince politicians of them, says Roland Sossna.



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GNT has launched new resources on its website to highlight the importance of color in vegan-friendly products (photo: GNT)

Clean-label colours

GNT

GNT, supplier of EXBERRY Coloring Foods, has launched new resources on its website to highlight the importance of color in vegan-friendly dairy and cheese alternatives. GNT has also produced an animated video charting the rise of plant-based food and drink – as well as the evolution of colors – through recent decades.

With more options on the shelf than ever before, it is vital that plant-based food and drink products deliver a fresh and appealing appearance. In this health- and ethics-driven category, consumers are motivated to demand clean-label, plant-based ingredients.

EXBERRY Coloring Foods are made from fruit, vegetables and edible plants and without any chemical solvents, ensuring they are 100% vegan-friendly and support clean and clear labelling.

Maike Frerichs, who leads GNT's plant-based category team, said: "We are heading toward 'plant-based 2.0', with manufacturers reformulating their products to meet modern consumer expectations. As such, using plant-based colors for plant-based products has never been more important. EXBERRY Coloring Foods offer a future-proof solution, helping to deliver an ideal appearance while maintaining clean and clear labels."

To learn more about the importance of color in plant-based products and watch the animation, visit: www.exberry.com/plant-based



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Bioinformatics

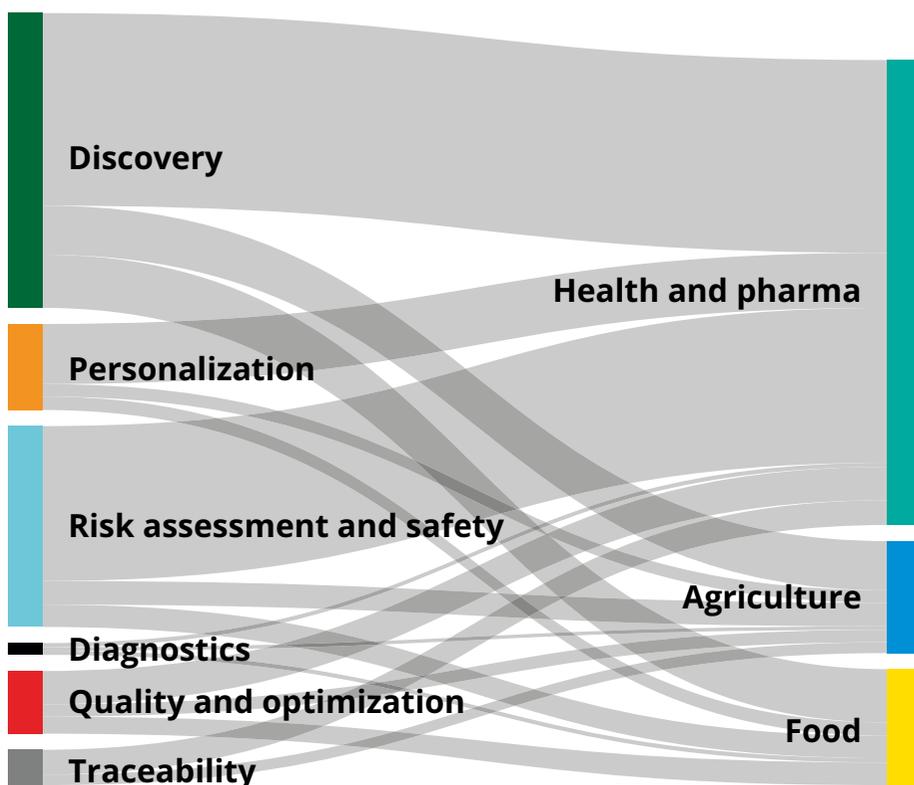
Food and health become more entwined

LUX Research has recently published a new report entitled “Applications and Impacts of Bioinformatics Across the Agrifood and Health Ecosystem”. The authors found that food, health and agriculture no longer are separate value chains. Former differences have started to blur due to modern science. Exactly here, bioinformatics enters the stage.

Most companies view agriculture, food, and health as distinct value chains; however, the reality is that they are piec-

es of a single, interconnected system of technologies, markets, and demands. Consumer preferences are a core driving force in this ecosystem. In addition to seeking unique experiences, consumers are taking more active roles in maintaining wellness, leaving innovators at the mercy of fleeting trends and struggling to foresee major shifts. Bioinformatics is playing a key role enabling companies to be more agile and more certain about innovation efforts across verticals for each sector.

Discovery and risk assessment drive applications across the ecosystem (Graphic: LUX Research)



Agriculture ecosystem

The agriculture ecosystem is rapidly changing as digital technologies gain recognition. Bioinformatics is no different as it enables innovation in crop protection, crop nutrition, and crop development targeting regional agricultural challenges. Crops generically include livestock.

Consumer demands push trends like clean label, personalized nutrition, convenience, and safety. Food, ingredient, and CPG companies need to develop strategies to meet those demands while being constrained by cost, regulatory pressures, and complex supply chains.

The divide between health and wellness becomes less clear, and data continues to become a unifying foundation. Bioinformatics resides at the developmental crossroads for precise, personalized, preventative, and participatory advances in diagnostics, treatment, and care.

Bioinformatics continues to play an important role in all aspects of safety, from the detection and prevention of active ingredient off-target affects to the improvement of food and feed security. These technologies are slowly making it to the point-of-use for producers.

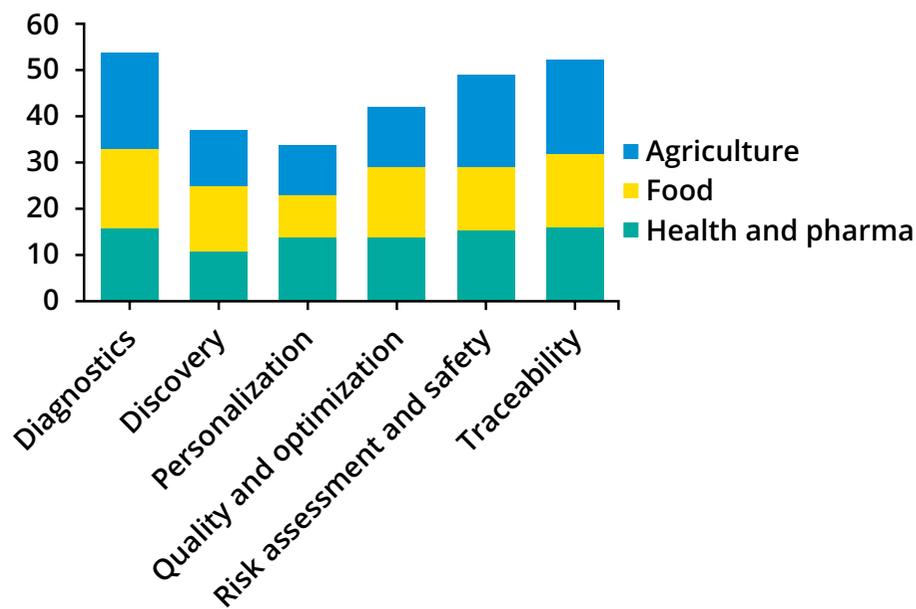
Quality is a significant area of advancement for bioinformatics in agrifood, especially as synthetic biology and the microbiome provide novel, specific, and bio-based solutions. These solutions require industrial optimization and quality control. In addition, improved quality crops drives innovation.

Food safety

Bioinformatics will play a more important role in all aspects of food safety from the detection and prevention off-target affects (allergies) to

Growth in research effort among sectors indicates future opportunities

5-year bioinformatics research CAGR (Graphic: LUX Research)



the improvement of food and feed security (pathogens). Expect food and health to become more entwined through bioinformatics.

Optimization of flavor or production is possible, especially in the case of foods and ingredients produced through fermentation or cell culture. More ingredients have transitioned to this bio-based approach due to the potential for improved scalability. Many academic groups look to leverage bioinformatics to characterize the effects of bioactive ingredients. Bio-based ingredients as well as pro- and prebiotics impact consumer choice. Bioinformatics are the tool that aids in linking ingredient to impact with less effort and investment.

Research efforts increase

Comparing research effort between 2014 and 2019 indicates that opportunity for different applications will be sector-specific as research publications mentioning bioinformatics have doubled over that last five years. Agriculture bioinformatics applications in diagnostics, risk assessment and safety, and traceability will gain industry momentum as the line between agriculture production, food, and health becomes more blurred. Food security and safety are a global priority.

For more information go to luxresearchinc.com



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2nd IFC Water Congress



FrieslandCampina, Coca-Cola, Carlsberg and Arla Foods will share their experiences and latest endeavors in water saving at the second IFC Water Congress to take place in Herring, Denmark 30 Sept and 1 Oct 2020.

The congress is held in Herring in conjunction with the renowned exhibition Food Tech that attracts 8,000 visitors from around the world each year. ifc-watercongress.dk

New butter production line

GEA Hilge NOVALOBE



(photo: GEA)

Austrian dairy co-op Vorarlberg Milch processes 65m kg of milk into fresh milk, cream, butter, yogurt, cottage cheese, fruit drinks and award-winning cheese specialties. The 120 employees have a common motto: uncompromising hygiene standards and careful use of resources.

René Längle, Production Manager for the “Weisse” & “Bunte” range, views the high degree of flexibility as the company’s specialty: The dairy does not aim to be a high-volume production enterprise, it instead focuses on the quality of the individual products. In this way, it can quickly find organizational and technical solutions for special customer requests. The company is even capable of supplying small quantities on a day-to-day basis. For this purpose, the dairy is operating with relatively many production lines. Since the previous butter production plant required a lot of manual work, the cooperative has decided to further improve the quality of “Ländle” butter by automating its butter production line.

The solution

Since 2017, Vorarlberg Milch implements the most modern stage of development for its butter production: GEA’s fully automated

BUE 1000 butter making machine. The manual work is now done automatically according to prescribed recipes and is thus of a higher, and above all, a reproducible product quality.

GEA’s hygienic pumps help to repeatedly achieve the quality goals in butter making: A GEA Hilge HYGIA pump pumps warm water into a heat exchanger to temper the cream. A GEA Hilge NOVALOBE transports the heated cream into a butter drum and then into a kneading unit. A second NOVALOBE is installed in the packaging line, which delivers butter from a butter silo for packaging.

Why were these pumps chosen? Basically, because GEA Hilge pumps operate smoothly, reports Christian Suppan. The maintenance technician does not know of a single case where a GEA pump unexpectedly failed and caused production to stop. Dairies require special pumps that not only have the basic function of transporting a medium, another key requirement is hygiene. These pumps are not allowed to cause any contamination of the product. For this reason, they need to be designed in a hygienic way without dead spaces, gaps and with smooth surfaces.

GEA offers a hygienically safe and easy-to-handle solution with its Hilge NOVALOBE rotary lobe pump. The rotary lobe pumps



The GEA Hilge NOVALOBE rotary pump in the butter filling line (photo: GEA)



Vorarlberg Milch has state-of-the-art butter making equipment (photo: GEA)

Vorarlberg Milk focuses on quality and regionality. "Ultimately, it just has to taste great!" says Managing Director Raimund Wachter.



comply with the relevant international guidelines such as GMP, FDA and QHD, EHEDG and implement the general principles of hygienic design. The entire design is constructed without gaps and dead spaces, making it completely drainable and thus meeting the CIP cleaning and SIP sterilization requirements. Only FDA-approved materials are used.

Conclusion

The quality of the product as well as the technology makes all the difference. Vorarlberg Milk offers an even more spreadable butter in a reproducible composition, and GEA helps to achieve this with its complete butter making line, which includes a cream and butter pump. René Längle and Christian Suppan are extremely satisfied with the solution provided by GEA. After a year of operating experience, this also applies to the GEA Hilge NOVALOBE cream and butter pump.



Christian Suppan, Head of Maintenance at Vorarlberg Milk: "A great supplier in terms of products, services and maintenance offers. GEA Hilge pumps are robust, reliable and low-maintenance!" (photo: GEA)

New Zealand dairy relies on functional additives

Milk with collagen

New Zealand dairy Lewis Road Creamery has launched liquid milk with added collagen. This is the company's response to growing consumer interest in functional additives. The collagen, which comes from NZ manufacturer and brand Jeuneora and is advertised accordingly on the bottles, is added to the product before pasteurisation. The dosage is 5 g per 250 ml.

Rotary fillers for the "foxes"

GRUNWALD

Since 1883 the Fuchs Dairy, a family-owned company with a long tradition, has been based in Rorschach, Switzerland. The business is run by the 5th generation and employs 67 workers. Every year they produce and fill butter, yoghurt, buttermilk, milk, quark, whey drinks and other fresh milk specialities from 24 million litres of regional milk in the "foxhole" and deliver these products with their own logistics. Due to their quality and freshness these dairy products are not only known in their region but also in many parts of Switzerland.



View into the "foxhole" as Fuchs Dairy like to call themselves and on the two rotary-type cup fillers type GRUNWALD-HITTPAC AKH-059 (photo: GRUNWALD)

In 2015 GRUNWALD supplied Fuchs Dairy with the first machine, a 2-lane rotary-type cup filling machine type GRUNWALD-HITTPAC AKH-059. A second order followed in 2018 for a rotary-type cup filling machine. Again they chose the model GRUNWALD-HITTPAC AKH-059 with the same technical equipment. However, they also intended to fill fibrous fruit on this new rotary-type machine. As GRUNWALD has focussed on the development of different dosing technologies for many years, they could soon give the go-ahead for this application and offer the corresponding technical solution. grunwald.de

White Cheese

The “white gold” of the European dairy industry



Cheese cutting station for dividing the cheese into 4 or 6 blocks (photo: GRUNWALD)

If you investigate how the market in the European dairy industry has developed over the years you will see that the product “white cheese” has been increasingly in demand and in the literal sense of the word has been on everyone’s lips. Therefore, the interest in producing white cheese (Feta or Domiati) has also increased in those countries which have not produced this product yet and where it is hardly known. However, the market trend of the last few years shows that the new product white cheese is becoming increasingly popular and there is an increasing demand for it.

Origin and definition of “UF white cheese”

The origin of white cheese is in the Middle East countries. It is mainly produced in Egypt and is one of the most well-known types of cheese there. However, in Sudan and some countries of Middle East white cheese is also popular.

The difference to other types of white cheese and feta cheese is that during production of the Egyptian white cheese the salt is directly added to the milk.

On the basis of ultrafiltration (UF) similar types of this white cheese are produced in other countries as well. They are then available on the supermarket shelves under names such as Queso Fresco, Burgos or Telemea.



Spraying station for anti-stick and anti-foam (photo: GRUNWALD)



(photo: GRUNWALD)

UF white cheese is a soft, white and briny cheese. The difference to Feta cheese and other white cheese products is that the salt is directly added to the milk. Usually UF white cheese is made of buffalo or cow's milk or a mixture of both. But it is also possible to produce it from sheep milk, goat milk or camel milk.

Traditional production methods

In general cast white cheese can be divided into 3 types of manufacturing methods:

1. Production of fermented standard white cheese

by using BAF, in this case the UF retentate premeatures and is then salted, coagulated and filled.

This procedure is normally used for filling cheese mass in Tetra Brik.

2. Production of CAST white cheese

DVS cultures are mixed with the coagulation medium and at the same time the UF retentate is added during the filling process. This is followed by the coagulation time before finally the salt is added and the cup is closed.

This is a typical method in countries such as Turkey, Saudi Arabia and other neighbouring countries as well as in Europe.

3. Production of white cheese

on the basis of UF retentate or re-combined concentrate by using GDL (Glucono delta-lactone) in order to reduce the pH value of the cheese.

When using this method GDL and salt are pre-mixed and filled while the coagulation medium is added. This is a typical production method in Egypt.

The modern production method

For many years GRUNWALD have been supplying cup filling lines to European and non-European countries. With the technology of this filling, coagulation and closing machine the filling of different types of UF white cheese such as

- FETA type
- Domiaty
- Queso Fresco
- all types which are based on UF concentrate in ready-made plastic cups is possible.



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This cup filling line was developed and built by GRUNWALD. GRUNWALD have a cooperation with ALPMA in the field of processing technology and UF filtration.

Advantages of modern technology

Compared to the traditional white cheese production the modern UF (ultra filtration) technology for the production of UF white cheese (FETA) offers a large number of advantages:

- lower investment costs
- lower running costs
- higher output as less milk per kg cheese is required (only approx. 5 – 6 litres of milk for producing 1 kg of cheese)
- direct addition of salt into the cheese product
- no fermentation time as the pH value is reduced by adding the GDL directly after the mixing procedure
- no whey on the product surface
- herbs or flavours can optionally be added to the cheese
- shelf lives of up to 6 months can be achieved due to the gas injection or alternatively MAP (Modified Atmosphere Packaging)
- reduced space requirements and
- considerably reduced production and processing time. No incubation time as the cheese is packed and cooled directly after the fermentation. Compared to traditionally produced UF white cheese the storage time of 3 months is reduced to only a few days
- quick availability of the product on the market

Numerous optional equipment is available. One special feature is the filling station which can also be used for mixing herbs into the product.

Production and speed

Each GRUNWALD cup filling line can be adapted to the special requirements of the customers and offers them high flexibility in order to be in a position to react to the consumers' requirements at any time and produce in a market-orientated way.

This machine is suitable for all 3 methods of white cheese production and designed for a simple and quick format changeover for different cup sizes. The products are filled in ready-made plastic cups. The standard cup sizes are 100 grs, 250 grs, 500 grs and 1 kg.

The GRUNWALD cup filling line is available in two standard sizes:

1. for handling 1,000 kg or
2. for handling 2,000 kg of retentate resp. concentrate per hour

Due to this new procedure it is possible to run production for up to 20 hours per day before CIP has to be made.

Production speed:

1,000 – 4,800 cups/hour depending on the fill volume, product consistency, product characteristics, remaining headspace in the cup and packing material. grunwald-wangen.de



View of the filling area of the GRUNWALD filling line; on the right side of the picture the coagulation tunnel

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First ever organic micellar casein isolate

Arla Foods Ingredients

Arla Foods Ingredients has launched the first ever organic micellar casein isolate, helping manufacturers meet demand for organic, natural and functional protein products. The new micellar casein isolate, MicelPure, contains a minimum of 87% native protein. Suitable for food, func-

tional health foods and active nutrition applications, it is low in lactose and fat, heat-stable and taste-neutral. In a milestone for Arla Foods Ingredients, it is also the company's first ingredient to be offered in an organic version, made from certified organic milk from Denmark.

Research shows that European consumers consider organic products healthier, tastier and more nutritious, with one in three saying they would buy more organic, high-protein snacks if they were available [Lindberg International Consumer Study].

Two new brushes for detail cleaning

Vikan

Vikan added two new brushes to its Detail Cleaning. With the new products, the range now includes seven brushes in different shapes and sizes, all designed specifically for awkward cleaning tasks.

Added to range were a narrow cleaning brush with long handle (420 mm, hard) and an ultra slim cleaning brush with long handle (600 mm, medium).

In line with Vikan's sustainability strategy, the Ultra slim cleaning brush with long handle is made from re-worked, food-contact-compliant plastic off-cuts from other Vikan products.

All brushes in Vikan's Detail Cleaning range incorporate hygienic design, ergonomic handles and colour coding for HACCP compliance. vikan.com



Ultra slim cleaning brush with long handle (photo: Vikan)

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SANICIP II

Better efficiency, cost savings and easier maintenance



GEA has re-designed and improved the SANICIP bag filtration system (photo: GEA)

GEA has made a series of important changes to its trusted SANICIP bag filtration system for food- & dairy spray dryers in a long-term development project that will provide valuable operational benefits to users of the new equipment. The new SANICIP II (patent pending) maintains and controls the pressure drop through the filtration bags more effectively by promoting longer production times and reducing CIP intervals. Combined with other advances, such as easier maintenance and better space utilization than its predecessor, bag life is now up to 50 percent longer. These developments add up to more reliable operation, financial savings and a better working environment for operators.

Following extensive studies with customers, GEA identified key areas where design modifications could be made in this new generation of SANICIP technology. Using the latest computational fluid dynamics (CFD) techniques to optimize airflow within the filter, GEA was able to reduce the length of the filter bags from up to 7 meters to just 4.5 meters and, by reducing the diameter, and increasing the number of bags within the filter chamber, retained the total filtration surface area of the system.

This fundamental change results in increased practicality and efficiency while contributing several additional benefits:

Shorter filtration bags and cages

Each filtration bag is supported by an internal cage structure. The 4.5-meter cages are much lighter in weight than their longer predecessors making maintenance easier. Likewise, the shorter cages can be fabricated as a single piece, rather than joining two structures,

allowing the cage to come more easily and more quickly into position. And its rigidity makes it more structurally sound. GEA has also made the fixing system for each cage obsolete, thereby eliminating the need for loose bolts, nuts and brackets which were difficult and time consuming for engineers to handle during routine maintenance. The shorter filtration bags are exposed to less turbulence making them less prone to mechanical wear and thereby extending their operational life by up to 50 percent.

More resilient dedusting system to better maintain pressure loss

GEA has also looked closely at the design of its dedusting system, essentially comprising super-sonic nozzles and rapid diaphragm valves. The system ensures the powder that builds up on the bags is pulsed down into the bottom of the filter. Using CFD techniques combined with full-scale testing, has allowed GEA to make precise adjustments to the profile of the super-sonic nozzles and their position, and to the design of the diaphragm valve. This, combined with the shorter bags and the novel inlet system (see below), ensures that the powder on the bags is carefully controlled and never exceeds the desired level. As a result, the need for frequent cleaning, which would otherwise seriously affect production schedules, is drastically reduced and the pressure loss through the bags can be maintained indefinitely. Improved dedusting capability was already made available in more recent SANICIP models and with these additional updates, is now fitted as standard on the SANICIP II.

Adaptive layout featuring novel inlet solution

GEA made another important change by redesigning the inlet from the spray dryer, which is now vertical instead of horizontal. This facilitates a much more even distribution of air within the filter, reduces the footprint required and allows for a more adaptive plant layout. Moreover, this adaptive layout may in some instances allow for lower building heights, thereby lowering capital investment, which can be substantial, particularly in areas with high civil costs, such as in earthquake-prone zones.

Operational benefits

Stig Møller Andersen, Product Manager for GEA in Copenhagen states: "We listened carefully to our customers' concerns and

systematically addressed them in the new SANICIP II. The result is a bag filtration system that effectively supports the spray dryer while providing a wide range of operational benefits for the user."

Taken together, the optimization of the SANICIP II, compared with previous models, delivers a range of benefits for food and dairy powder processors. The most significant is the ability to control pressure loss across the filter bags thereby extending production times and reducing the need for CIP cycles. The inlet

ductwork is simple and compact allowing the filter to be placed closer to the dryer, and the shorter filtration bags experience less turbulence so are less prone to mechanical wear. These modifications extend the operational life of the bag from 12 to 18 months or 12 CIP cycles – whichever comes first – providing a substantial savings on maintenance costs and improved uptime. The reduced number of CIP cycles, and lower costs for spare parts leads to an optimized total cost of ownership (TCO). gea.com

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IDF symposium on goat, sheep and other non-cow milks goes digital



Author: Dr María Sánchez Mainar, DMV, PhD,
IDF Science and Standards Programme Manager



Good news for those interested in the world of non-cow milks as the 8th IDF International Symposium on sheep, goat, and other non-cow milk moves to a digital format. Originally planned for May 2020 in Brussels, Belgium but postponed due to the COVID-19 pandemic, the organisers have decided on a new approach for the leading event on milk originating from other ruminants than cows.

The now exclusively digital event on 4-6 November 2020 will cover sustainability, nutrition, animal health, milk production strategies and processing technologies, quality and safety from farm to table and novel milk products, and will be of vital interest to scientists and other professionals involved in the sheep's, goat's and other non-cow dairy sectors.

"Those attending will have the opportunity to learn about a suite of safe and nutritionally valuable non-bovine milk products. Going digital presents an opportunity to connect with many more attendees from across the globe on this important topic," said Dr María Sánchez Mainar, DMV, PhD.

While cows produce much of the world's milk supply, goat, sheep, and other non-cow milks are also widely distributed throughout the world. The 1.84 billion goats and sheep globally play a vital role in the lives of livestock

keepers, providing income and invaluable nutrition. Their management is often done by women, providing livelihoods and a path out of poverty for many. The Symposium presents a valuable opportunity to find out more about this essential part of the dairy sector.

In-depth insights

Topics to be discussed on the agenda include socio-economic sustainability, policies and social aspects of non-cow milk production; Managing sheep farm performances to improve

productivity and environmental performance; The medicinal values of camel milk and its significance for food security; Udder health and mastitis in small ruminants; How processing of sheep milk impacts human digestion; Development of novel products based on donkey milk; Processing technologies for non-bovine milk: opportunities and challenges and why somatic cell counts in goat milk matter.

"Among the benefits of this Symposium is the opportunity to build a deep, mechanistic knowledge of the health properties of non-

8TH IDF INTERNATIONAL SYMPOSIUM ON SHEEP, GOAT AND OTHER NON-COW MILK

Virtual event: 4-6 Nov 2020



New culture for pizza reduces degree of browning

F-DVS Pure Appeal

The ever increasing demand for pizza is accelerating the production of pasta filata, which is the largest, fastest growing segment and most globally widespread cheese type, accounting for 25% of cheese produced globally. According to Bloomberg, it is estimated to reach EUR 78,570 million by 2027 with a CAGR of 5.5% (2019-2027), primarily driven by the food service industry.

Chr. Hansen now offers a new product that can help pasta filata makers to produce mozzarella type cheeses, and regional variants such as provolone, kashkaval, oaxaca and many more, with a tailored level of browning, when the cheese is baked on top of pizza for the food service industry. The F-DVS Pure Appeal culture is launched on a global scale to ensure that pasta filata producers have the choice they require to satisfy current and emerging consumer

trends and create the appearance that consumers associate with a desirable pizza experience. The culture can reduce the degree of browning by up to 100% and enables pizzamakers to achieve predictable appearance every time. At the same time, the solution helps protect the cheese from yeast and mold spoilage throughout the supply chain. chr-hansen.com



Hansen's new culture meets consumer expectations for food made with natural ingredients (photo: Chr. Hansen)

bovine milk and leverage this understanding into nutrition and management", said IDF Science and Standards Programme Manager, Dr María Sánchez Mainar, DMV, PhD.

The first-ever exclusively IDF virtual IDF International symposium on sheep, goat, and other non-cow milk will be held on the 4, 5 and 6th November 2020. Further information on the Symposium for existing and new registrants along with full details of the updated programme can be found on the IDF website www.fil-idf.org/sheepandgoat2020



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“Whey. For living. For life”



Author: Alexander Anton, EDA Secretary General

Back in January 2020, the European Whey Processors Association (EWPA) – our EDA’s sister organisation – launched wheyforliving.com, its first B2C digital communication platform promoting the various benefits of whey protein. Within six months, we have become the European whey protein voice on social media.

Proteins are the building blocks of our body which makes it essential to have the right protein intake on a daily basis. Around 460 BC, Hippocrates, the Father of modern medicine, started to prescribe whey to his patients for its health benefits, naming it “serum”.

Today, whey protein is recognized as a protein of superior nutritional quality. It contains all the essential amino acids needed by the body on a daily basis, and it contributes to growth and maintenance of muscles and bones.

Our platform wheyforliving.com launched under the umbrella of EWPA at the very beginning of this year, is part of the association’s core mission, promoting the understanding on whey and related topics via a science based and useful communication towards potential customers and consumers. While the positive health benefits of whey protein may be common knowledge to doctors, nutrition scientists and athletes trying to improve their health and performance, they are not as well-known among the general public.

With this platform, EWPA conveys the power of whey protein, sharing information on its various benefits, inspiring European consumers and ensuring that discussions about whey protein (and others) are based on facts and science-based knowledge rather than myths or hearsay. The platform highlights what is whey protein, why, when, and how

one should consume it. Its articles, infographics, videos, recipes and tips inspire to make whey protein a part of one’s daily diet.

Consumers do not necessarily know that whey protein is a purely natural product originating from milk and formed during the cheese-making process. Whey is low in fat and carbohydrate, high in nutritional value and easily digestible and quickly absorbed by the body.

As we observe a certain growth in ‘veganism’, especially in the western world, more people are inclined to turn to non-dairy based protein supplements. In that context, it is not obvious to the general public that many plant proteins are incomplete, meaning they do not contain all essential amino acids. It is therefore vital for the overall dairy sector to remind consumers that whey protein – unlike plant-based proteins – contains all nine essential amino acids which are im-



whey. for living. for life.

portant for the well-functioning of the metabolic processes and organs.

wheyforliving.com guides, inter alia, anyone willing to stay strong and in shape, making sure that their diet is delivering all the nutrients their body needs when, for instance, exercising. There, leucine is simply the amino acid to remember. Leucine is the most powerful amino acid for stimulating muscle protein synthesis^[1], and the easiest and most efficient way to get it is to go for the complete protein: whey powder.

It might also come as a surprise to some consumers that whey protein can be part of anyone's diet and not only bodybuilders' or athletes, that it is a valuable add-on as a basic ingredient in anyone's kitchen and that it therefore represents an easy way to add extra protein to one's daily savoury and sweet cooking, both in cold and hot dishes! With wheyforliving.com, anyone can therefore learn how to cook delicious and healthy pizzas, muffins, wraps, smoothies, soups or pasta dishes with whey protein.

But what is the difference between whey protein isolate, hydrolysate, casein or BCAA? For all those who would like to try whey protein but feel overwhelmed by the many different products available on the shelves, wheyforliving.com provides guidance within the multi-optional whey portfolio. Indeed, our platform is also a stopover for those willing to understand and make the right decision about which protein option best matches their daily needs.

Whey. For living. For life: time to dive into the world of whey protein and find out about its many forms, uses and benefits!

Sources:

[1] Phillips, S.M. *The impact of protein quality on the promotion of resistance exercise-induced changes in muscle mass.* *Nutr Metab (Lond)* 13, 64 (2016). <https://doi.org/10.1186/s12986-016-0124-8>

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Show Preview

Fi Europe & Hi Europe 2020

Entering a new chapter this year, Fi Europe, the world's leading event for food & beverage ingredients will be co-located with Hi Europe, its counterpart for health ingredients, and alternate between Germany and France. Combining forces means a most comprehensive event bringing together the entire global food & health ingredients supply chain together.

This year's Frankfurt edition is expected to host over 27,000 attendees, looking to network and source from 15,000+ ingredients and solutions showcased by more than 1,700 exhibitors. With a legacy of over 30 years, the event is also known as a hub for food and beverage insights and innovation, offering a wide variety of content onsite, including conferences, workshops, master classes, and more. Top show highlights at this year's edition include:

New Product Zone

Showcasing the latest innovations in ingredients, the New Product Zone has become something of a trendsetting spot for the nutrition industry over the years.

Women's Networking Breakfast

Join the leading women and men in the industry discuss trending topics in the industry and break the glass ceiling.

Industry Insights Theatre

Free presentations such as the Organic Spotlight and Regional Market Updates offer an overview of current global consumer trends and opportunities in emerging markets.

Supplier Solutions Sessions

The Supplier Solutions Sessions address key industry trends while highlighting new ingredients and technology solutions from leading suppliers.

Fi Europe co-located with Hi Europe will take place from 1-3 December 2020 at the Messe Frankfurt Exhibition GmbH, in Frankfurt, Germany. Learn more on our website: www.figlobal.com/fieurope/en/home.html



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Aseptic Combi Predis

Sidel celebrates three years of FDA validation

In 2017, the Sidel Aseptic Combi Predis blow fill seal filler was validated by the American Food and Drug Administration (FDA) for low acid products sold in the US – an industry first. With more than 180 references at major beverage and dairy companies since the launch of this safe and simple solution in early 2000, the repeated orders recorded by this technology underline its success.

The Aseptic Combi Predis differs from former aseptic bottling technologies because the PET package sterilisation already takes place at the preform stage rather than during the bottling phase. The solution marks an important step towards a sustainable production because it does not require any water and uses only a minimal amount of chemicals: its blower oven activates the sterilising effect of the hydrogen peroxide (H₂O₂) vapour, thus eliminating the need for additional heating of the preforms, saving further on resources.

The dry preform sterilisation before the oven prevents recontamination and avoids the need for blow moulder sterilisation. It also eliminates the constraints related to the bottle shape's complexity. Therefore, the solution is able to handle bottle formats from 200 ml to 3 L with any shape. For greater flexibility, format changeovers are easy and fast, taking only

one minute per mould. In its latest generation – the Versatile Aseptic Combi Predis – the solution is even able to manage still beverages and carbonated soft drinks in PET on one piece of equipment. sidel.com



Sidel celebrates 3 years of FDA validation for its Aseptic Combi Predis (Photo: Sidel)



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Vacuum handling optimizes processes

Piab

From ingredient handling to packaging of yoghurts to heavy blocks of cheese – vacuum handling technology can in many ways help to optimize processes along the dairy industry value chain. Be it by increasing efficiency, reducing energy consumption, or improving process reliability.

Well-known dairy brands from Northern Europe to Down Under and across to South America trust in Piab solutions when it comes to handling processes. The mix of products is always different – the solutions are always based on Piab's highly efficient vacuum technology.

Starting from the question of how to quickly and reliably transfer powders like moisture-absorbing whey and non-free-flowing starch in a hygienic efficient way – a task easily achieved by Piab's premium vacuum conveyor the piFLOW@p. The reliability and efficiency concerns have been met with fluidization integrated into the powdering stations fitted with the piFLOW p vacuum conveyors, allowing starch



Handling blocks of cheese with Piab's vacuum technology (photo: Piab)

and whey to flow more freely from the vacuum receiver.

To further support employee health and safety Piab's vacuum lifters like the industry 4.0 ready piLIFT SMART can assist workers in lifting heavy bags to feed stations reducing back injuries and sick days – helping to work with ease.

In automated handling processes of dairy products clogging of the equipment due to traces getting into the assembly can be a major issue caus-

ing unreliable picking of containers requiring frequent cleaning. Replacing mechanical pumps with vacuum pumps based on Piab's patented COAX multiejector technology, decreases downtime due to maintenance substantially, as they are not as prone to clogging from, easier to clean and fitted with simple to replace components. As an additional benefit, Piab's vacuum pumps reduce air consumption due to far lower pressure required to achieve the same flow. With Piab's latest industry 4.0 ready piCOMPACT SMART all process data can be collected, connected, and analysed to establish predictive maintenance routines for further process stabilization.

When handling large amounts of yoghurt cups or similar at high cycle speeds the quality of the suction cups used can make an impressive difference. Changing from initially cheap to Piab's high quality Duraflex® suction cups can reduce the overall cost even though the initial per cup investment may be higher, because they last longer. Further savings due to less maintenance needed and the ability of making full use of the robot potential add to this as does the increased process reliability reducing product damages. piab.com



Duraflex suction cups are extremely durable for long run- and low-down times (photo: Piab)

Major capacity increase

Palsgaard

Emulsifier manufacturer Palsgaard A/S invests 750 million Danish Kroner (€100m) to more than double production capacity at its Danish facility by 2024. A new spray cooling tower will add a minimum additional 30,000 tons to the company's capacity and will be fully operational by first quarter 2023. This facility will be supported by the construction of multiple new reaction, distillation, and esterification plants. The expansion adds to the recently installed emulsifier pellet line with a capacity of 10,000 tons which is currently being commissioned.

Jakob Thøisen, Palsgaard's CEO said: "This project is another major milestone in our development. By 2024 we will be able to double our current production capacity – something which took over a century to reach. It is the result of a decade of significant global growth for our business."

In 2019, Palsgaard was the first global emulsifier producer to achieve CO₂-neutral production across its global facilities, leading

the way for the food ingredients industry. In line with Palsgaard's commitment to sustainability, the new production capacity will not compromise the company's CO₂-neutral status. Thøisen added: "We have a number of new initiatives, including establishing a solar park and a bi-

ogas facility, which will provide the necessary power and waste management infrastructure to enable the new production capacity to also be carbon neutral. This aspect was a very important consideration in the planning process for the new investment." palsgaard.dk



Palsgaard CEO Jakob Thøisen: The new production capacity will not compromise our CO₂-neutral status (photo: Palsgaard)



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Squeaky clean tank interiors

New modular Orbital Cleaner OC200

A modular and efficient solution for the cleaning of hygienic process, storage and fermentation tanks of all sizes has been developed by system provider GEA. It is used in the food and beverage industry.

The OC200 rotates around the horizontal and vertical axis. The OC200 can be equipped with two, three or four nozzles of different length and diameter. The internal profiling of the nozzles creates a high impact jet, which ensures intensive cleaning of the inner surface of the tank or container. The orbital cleaner can be operated at pressures ranging from 4 to 10 bar. It covers a wide range of tank sizes with its variance in terms of the number of nozzles, variable nozzle diameters, lengths and rotation speeds.

The modular concept allows easy exchange of components, such as the rotors, nozzle carriers and nozzles, in various standard versions while the remaining components do not have to be disassembled. This modularity allows a flexible adaptation to the process and customer requirements regarding cleaning diameter, installation opening, jet dwell time and cleaning intensity, thus al-



OC200 offers significant advantages in terms of cleaning performance, efficiency, quality and durability (photo: GEA)

lowing optimization of the cleaning process, with a reduced consumption of cleaning media.

With its hygienic design and the use of FDA-compliant materials (FDA: U.S. Food and Drug Administration) the OC200 is suitable for use in the food and pharmaceutical industry.

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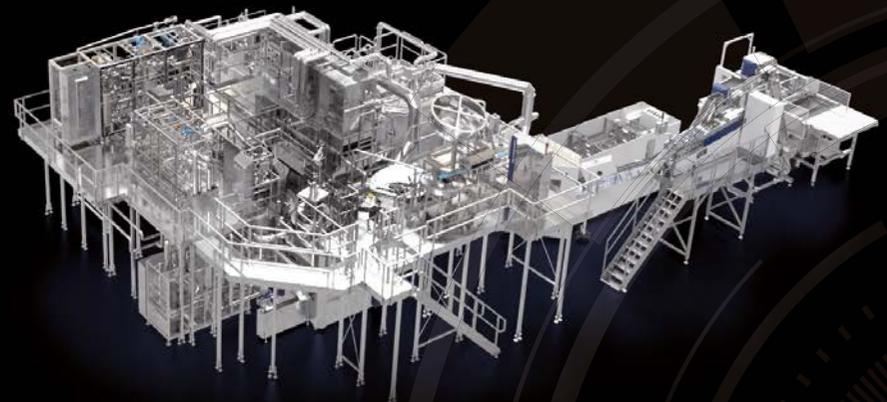
**Evergreen
Packaging Equipment**



Current EQ-70 gable top packaging machine from Evergreen Packaging Equipment

With a dairy heritage dating back to 1880, Evergreen Packaging Equipment is celebrating 140 years in business. John Cherry developed the first insulated cream can. At a similar time, David Burrell introduced the first American centrifugal cream separator. The two would merge their businesses and form the Cherry-Burrell Corporation. Many years later, its name would change to Evergreen Packaging Equipment. The company maintained its dairy focus through many owners, name changes, and even the manufacture of military parts during World War II.

Entry into the manufacture of gable top packaging equipment began in 1966. As needs of processors evolve, Evergreen continues to provide fresh packaging solutions with state-of-the-art gable top filling equipment for refrigerated dairy, juice, liquid eggs, and other liquid food products. Available for standard pasteurized, ESL (Extended Shelf Life), and ELL (Extended Long Life) applications, a broad machine portfolio fills cartons from 4 ounce up to half-gallon (150ml up to two liter), at speeds from 50 up to 340 cartons per minute in various cross-sections. Highly skilled technical staff and genuine OEM parts support all Evergreen filling machines worldwide.



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Is the Food Industry Resistant

BENEO's insights into how COVID-19 has challenged the industry

"The food industry is crisis-proof" as "people always eat" is a common perception. And while it's true that there are many business sectors much more severely affected by restrictions resulting from the COVID-19 pandemic, companies in the food and

beverage industry also face challenges: It's about raw material security in times of closed borders, it's about the health of employees. What about ingredient manufacturers? IDM asked Claudia Meissner, Head of Corporate Communication at BENE0, one of the leading companies in the field of functional ingredients, for her thoughts.

IDM: Claudia Meissner, how many video meetings have you had today?

Meissner: Well, you're number 5 today! But honestly, I am used to it now, after more than two months down the line – just like about 60 other employees at our site in Mannheim and many more at all our sites in the world. We started home-office very early on. This was mainly to reduce the risk of infection, but also to enable our colleagues to balance childcare including home schooling and work schedules in times of schools and kindergartens closing. But of course, this is primarily a solution for employees in administrative roles.

IDM: What is the situation with employees working in production?

Meissner: Here, the triad of social distancing, increased hygiene and protection applies. At a very early stage of the pandemic, increased hygiene measures were introduced. We ensured that protective materials, such as masks and gloves, were available and used correctly. To ensure social distancing, we have, amongst other things, changed shifts and rotations, and



**Claudia Meissner,
Head of Corporate
Communication at BENE0:
After the crisis, things will
have to be re-evaluated:
How do we secure supply
when borders are closed,
how do we find a balance
between global and
regional sourcing and
with production sites
in different parts of the
world**

re-arranged work areas in the factories using Plexiglas separations, coloured stickers on the floor, etc.

IDM: And the biggest challenges?

Meissner: Not so easy to pin-point 'the biggest' challenges – you will get different answers from the different functions and locations. To keep our colleagues healthy and safe was the ever-present goal in all challenges we experienced so far and since this needs to be done in a locally relevant way, there is no 'one size fits all' solution. The sentence 'think global and act local' has never been more valid. From an overall perspective there are a couple of main areas of challenge worth mentioning though: Keeping production running with a much higher work intensity regarding shift systems, on-site organisation of protection and safety gear but also signage etc. Sometimes even the need to do the same work with less people and at the same time managing a higher demand. Then there is the global aspect of logistics; containers being hold back in Asia and not arriving e.g. in Chile in time or in sufficient number, at the same time road blocks so trucks need to calculate much more time for their distances or sometimes cannot calculate at all.

IDM: Agriculture in particular had to deal with the loss of harvest workers. Closed borders prevented access to markets, raw materials and workers. What is the situation with BENE0?

Meissner: Luckily, we have not yet experienced any shortage of raw materials. However, like many other industries, we are dealing with some logistical challenges, such as fewer containers and reduced shift work at harbours. We have also needed a strong, combined team effort to coordinate harvesting in Chile. There, our harvest season began at virtually the same time the country went into lockdown as a result of the pandemic. However, despite this, we are happy to say that things are currently running to plan thanks to the incredible efforts of our teams on-site.

IDM: Many companies see this crisis as an opportunity – what are you taking as learnings from this period?

Meissner: A key learning for us is that swift alignment between stakeholders is essential to implement the necessary measures quickly and effectively. The impact of the pandemic has been mitigated for our business by the quick agreement of various stakeholders on the best way to proceed, helping us to define, decide and take action promptly. For us as a globally operating company, it is important to monitor the different national rules

to Crisis?



and respective regulations. Here, we have really benefited from having a defined crisis team at a global and local level.

IDM: The high level of food sales in particular has made the food industry a winner in the current situation – but has consumer perception of food changed too?

Meissner: The high demand for food has settled already, and stockpiling has decreased significantly even now. What will remain in the long-term is heightened consumer interest in healthy eating and increased attention to foods that are perceived as healthy, be they vegetables and fruits, organic products or functional foods. Topics such as immune health, staying fit and healthy are all front of mind at present. Latest figures show that almost three quarters of the consumers worldwide plan to eat and drink healthier as a result of the pandemic. This is a factor that will be hard to ignore by the industry when looking into new product development. However, this also means it's about exploring ways to strengthen and improve existing solutions, such as natural and organic products, as well as those with functional or health benefits.

IDM: What other fundamental questions should the food industry be asking itself after the crisis?

Meissner: In crisis, attention is usually reduced to focus on the essentials – and that includes ensuring an uninterrupted food supply. After the crisis, a few things will have to be re-evaluated: How do we secure supply when borders are closed, how do we find a balance between global and regional sourcing, as we are doing at BENE0,



Like many other industries, BENE0 has to deal with logistical challenges

for example, with production sites in different parts of the world. Already today, we're seeing increased consumer interest in topics such as inner defence, staying fit and healthy, blood glucose control, as well as sustained energy. Alongside this, there is higher interest in science-based information, a trend which we believe is here to stay.

As a science-driven provider of functional ingredients, we are glad to see that the voices of scientists worldwide are being heard in the public arena and, going forward, this can only be of benefit to consumers and the food chain alike.

All photos: BENE0



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Analysis platform maximises production efficiencies

Proseal

Tray sealing specialist Proseal has launched an advanced automated platform that captures and analyses valuable machine data to improve the efficiency and performance of the entire production line.

The Proseal ProVision system enables companies to maximise the benefits of Industry 4.0 and the fully automated factory. The web-based analysis platform has been developed for Proseal's GTe and GTs range of tray sealing machines to help identify and understand the causes of downtime and other inefficiencies, in order to maximise the production capacity of the tray sealer and increase overall equipment effectiveness. ProVision can also be easily integrated with existing 3rd party equipment.

The versatile ProVision can be viewed on any web-enabled device, including a PC, smartphone and smart TV. The Live View function allows real time and remote performance monitoring, enabling operators to work away from the line and efficiently operate multiple machines, allowing engineers to check on machine performance and provide timely interventions if any problems are detected.



Tray sealing specialist Proseal has launched an advanced automated platform (photo: Proseal)

New organic ingredients

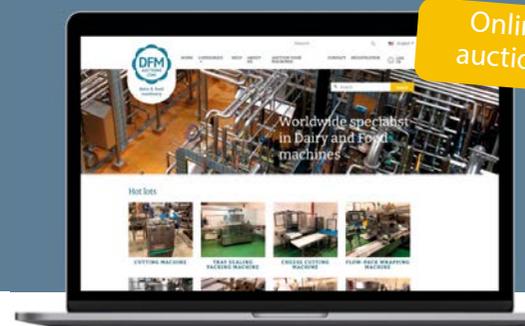
BENEO

BENEO has announced the expansion of its chicory root fibre and rice starch ingredient portfolio with two new organic solutions. The launch of the new additions, comprising an organic waxy rice starch, Remyline O AX DR, and organic chicory root fibre, OrafitOrganic, paves the way for BENEO to strengthen its market leading position. The addition of BENEO's new organic waxy rice starch, Remyline O AX DR, completes the existing portfolio of rice starches with the availability of organic solutions for both regular and waxy rice starch. Launching globally from July onwards, Remyline O AX DR is the first of its kind to be brought to market, opening up new possibilities for product development. As a waxy rice starch, it contains no amylose and therefore delivers better stability and less syneresis, making it easier to maintain a stable texture throughout a product's shelf life. Remyline O AX DR is suitable for fruit preparations, as well as meat and poultry applications. Technical trials by experts at the BENEO-Technology Center have shown positive results for these applications, as well as for improving the texture of creamy desserts and yoghurts. beneo.com



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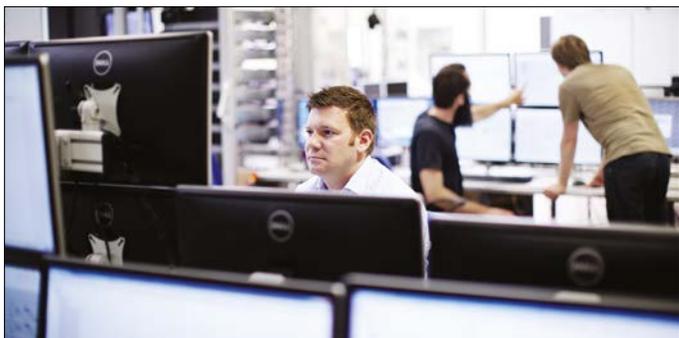
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General Manager of B&L MedienGesellschaft mbH & Co. KG: Harry Lietzenmayer

A photograph of two men in business attire (white shirts and ties) sitting at a desk. One man is pointing at a laptop screen while the other looks on. They are both smiling. The background is a bright office window.

IDM has a brand new website!

Have a look at international-dairy.com