

Anuga FoodTec

10th to 13th March, Cologne, Germany

Anuga FoodTec, the cross-section, cross-technology show, will take place at Cologne, Germany from 10 to 13 March. Opening hours are from 9 am to 6 pm.

The admission ticket entitles for free use of public transport of the Cologne Municipal Transport Authority (KVB) and the Rhein-Sieg Transport Authority (VRS).

Anuga FoodTec 2009 will feature two new offerings: Matchmaking (Web tool for preparation of a visit) and the Mobile Exhibition Guide (navigation and information system for visitors). anugafoodtec.com

To help you plan your tour around the show with its ~1,100 exhibitors, we have compiled categorised information on must-sees for visitors from the dairy and cheese making industry on the next few pages.

Cheese making

Alpma's will highlight its services and products in processing, cheese making and cutting & packaging technology. Alpma will demonstrate alternative methods of whey processing that pay-off in less than a year. Samples of CreamoProt will



The Formatic is one of Alpma's highlights at Anuga FoodTec (Photo: Alpma)

be made available for tasting in of whey cocktails. Alpma also will show their competence in soft and semi-hard cheese making and a new X-ray guided cheese cutter can now process cheese with fermentation holes. The new cheese cutter series Basic will be shown for the first time in Cologne. alpma.de



De Klokslag brining system (Phpt: GEA TDS)

GEA TDS and De Klokslag have entered a closer cooperation - all projects will be coordinated "from a single source" from now on. Both companies have been cooperating since years with De Klokslag supplying flexible systems for moulding lines, cheese pressing as well as ultra-modern brining systems and systems for further processing and GEA TDS complementing this with expertise in the liquid processing of milk and whey. klokslag.nl

Filling & Packaging

Hermann Waldner will exhibit a 3-lane Dosomat 2, equipped with servo technology, and a downstream car-



A 8-lane Dosomat inline machine will be on display at the show (Photo: Waldner)

ton erector and case packer, forming a combined packing system. Waldner will also display an 8-lane Dosomat 20 - High Performance Inline Machine for filling and closing pre-fabricated plastic cups, including sealing closure by foil from rollstock and cup headspace gassing; the cups will enter an autoclave.

interpac will show a top sealing unit of the type interSEAL TS ECO. These linear units are very flexible when it comes to change of format.

The division Process Systems exhibits a new pilot cooking system which can be used for process R&D in the scale of a test plant. waldner.de

Herbert Grunwald will show a 1-lane bucket filling machine type Flexliner XL. This machine is suitable for accurate filling of buckets from 1 kg to 20 kg, sealing them with reel-fed film and finally fitting snap-on overlids. Changeovers can be started by pressing a button or by exchanging format parts without tools, within 10 minutes. grunwald-wangen.de

IGS Italia will show the modular designed Nitroswing nitrogen generator line for food packaging. The main innovation

You will find IDM's booth at Anuga FoodTec
in the Boulevard connecting Halls 5 and 10

GEA



The Flexliner XL has two cutting/sealing stations to speed up changeover time (Photo: Herbert Grunwald)

Modular designed nitrogen generators for food packaging (Photo: IGS Italia)



is the possibility of increasing the amount of gas required, directly on site, through few simple operations and with no essential modifications. Innovative Gas Systems is one of the world's major suppliers of on-site air separation plants for the production of nitrogen and oxygen. igs-italia.com

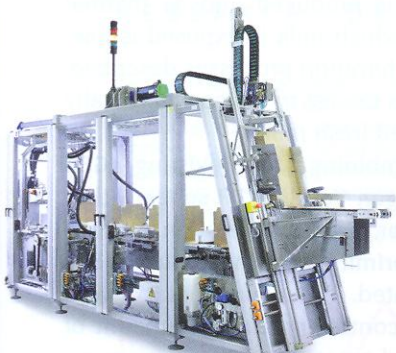
With A+F, Benhil, Era-Formseal, Gasti, Hamba and Hassia, all companies belonging to Oystar's dairy division will be represented in Cologne. They will be accompanied by Oystar Systems, an independent company within the group responsible for planning and realization of new packaging systems.

Highlight of the event will be the previously unseen combination of a Multipack 8000 from Benhil with a ModuLine 2.0 from A+F. Capable of processing up to 250 packs per minute, the Multipack 8000 is the world's highest output machine for wrapping butter in packs of up to 500 grams.

Gasti will present the Contitherm 123, a high output FS machine that machine can fill up to 28,000 cups an hour with one or more layers. Cups and lids are sterilized using H₂O₂. Compressed sterile air is used in the entire filling area, from the cup drying station to the sealing station, to prevent recontamination through exposure to ambient air.

Oystar Hassia will present a FFS machine for portion

The ModuLine 2.0, a modular tray packer, is capable of producing trays for 20 or 40 packs (Photo: Oystar A+F)



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You will find further information at:

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