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## Smaller citrus processors get revenue boost from pulp processing systems



Recovering pulp and other solids from citrus fruit are simple ways that small processors can become more competitive and increase yield.

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### GS1 DataBar label helps differentiate produce brands

When applied to fresh produce, labels with special data-encrypted bar codes can improve check-out accuracy and simplify the process for consumers at self check-out lanes.



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### Beyond the purchase: Food processors see value in total cost of ownership

Understanding the long-term investment when considering the purchase of food processing equipment involves calculating the total cost of ownership.



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### Russian processors prosper from soaring popularity of processed food

The food processing industry is booming in Russia and surrounding countries as citizens' palettes become influenced by more international tastes.



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### Ask the Expert — Making the grade with consistent pork belly thicknesses

Food specialist Dick Stockard answers questions about how to control costs while maintaining quality for pork belly processing.



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### Food Research Update: Part 2 — Choosing the right food lab partner

Part 2 of this two-part article series on food research will discuss how processors can choose the right food lab partner to meet their needs.



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### FMC FoodTech to spin off from FMC Technologies

FMC FoodTech will separate from its parent company into a separate, independent and publicly traded company in mid-2008.

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### News and Notes

Improved scanning for portioners / Mobile fruit puree plant / Unique bakery proofer/freezer / Freezer aftermarket kits / Personnel announcements / Open house a success / FMC FoodTech at industry events



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## Smaller citrus processors get revenue boost from pulp processing systems



Orange juice is one of the most popular juices in the marketplace today, and demand for it continues to grow worldwide. While large orange juice processors in Florida and Brazil have historically supplied nearly 90 percent of the juice processed in the world, damage to Florida groves during hurricanes in 2004 and 2005 and rapid urban development has resulted in a significant drop in production. Smaller, regional orange juice processors all over the world are now seeing increased opportunities for distribution both locally and to the United States. As a result, these processors are looking for ways to become more competitive and increase their yield to realize additional revenue.

By [Carlos Saavedra](#), global marketing manager, citrus processing product line, FMC FoodTech

FMC FoodTech's newest READYGo™ line of skid-mounted systems, including the READYGo PULP and READYGo PULPWASH systems, provides smaller citrus processors with more cost-effective solutions for processing pulp that do not require lengthy installation.

Recovering pulp and/or additional secondary solids from citrus fruit are two of the simplest methods to increase overall revenue. However, most pulpwash or pulp processing systems on the market today are custom-designed for large plants with 30 to 180 citrus extractors and require custom engineering and extensive on-site installation. In contrast, regional processors often use four to 15 extractors and do not have the citrus volume to justify the cost of the same systems used by large processors. New compact systems now on the market, such as the READYGo system, can provide smaller processors with a cost-effective solution for processing pulp.

### Extracting pulp and removing defects



In most oranges, there is more pulp in the fruit than is commonly used in commercial juice products. Therefore, citrus processors can recover additional pulp for use in beverages with less than 100 percent juice. Pulp is recovered and processed independently of the juice, but recovering citrus pulp with minimal defects at the right concentration and in the proper quantity can be challenging. After the pulp comes out of the extractor, and before it can be pasteurized, it needs to be separated and cleaned of naturally occurring defects such as seeds and peel particles by passing through a series of cyclones and a finisher.

The level of defect removal depends on the flow and pressure delivered to the cyclones, the configuration of the cyclones, and the constant supply of juice without air entrainment. This requires a level-controlled juice source delivering the appropriate amount of juice to the cyclone system. Pulp concentration also is dependent on the juice flow, the finisher configuration and proper paddle rotational speed.

The READYGo PULP system is designed to clean and concentrate pulp in preparation for pasteurization, and maximizes efficiency and minimizes capital cost by providing the same high-quality defect removal and pulp

preparation as custom-designed systems. Processors simply locate the skid over the existing pasteurizer feed tank and connect the juice feed and juice return lines. The final pulp concentration can be adjusted from approximately 25 percent to 85 percent. The system can deliver pulp in the proper concentration to a variety of different pasteurizer types by managing two control points – juice flow rate and finisher paddle speed - at significantly less cost than a traditional custom-designed pulp recovery system.

### Improving citrus yield

If pulp is not collected as a separate byproduct, it can be washed for additional solids recovery. The recovery of secondary solids from citrus pulp through the process of pulp washing can increase overall juice yield by up to eight percent and is used in concentrated juice products.

The READYGo PULPWASH system recovers additional juice solids by washing citrus pulp. While capturing the full benefits of a four-stage countercurrent system, READYGo PULPWASH uses significantly fewer finishers and moving parts, thereby saving on energy and maintenance costs as well. For use with up to eight extractors, the incoming juice flow rate can range from 50 to 125 gallons per minute.

With the use of processing systems such as the READYGo line, smaller orange juice processors can cost-effectively remain competitive and increase overall yield in a marketplace where the demand for their product continues to grow beyond just being a drink at breakfast.

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## GS1 DataBar label helps differentiate produce brands

Retailers are inquiring about it, produce packers are testing it and equipment manufacturers are perfecting it. Information technology has penetrated the fruit and vegetable market, and it is evolving in the form of a produce label. Produce labels have historically contained the basics of product information, including a product code, the variety of produce, and if there was space, a company name or country of origin.



GS1 DataBars are printed on labels and applied to apples using FMC FoodTech produce labeling equipment.

By Don Lawrence, manager of U.S. sales and service teams of fresh produce technologies, FMC FoodTech.

Now, technology exists to provide a data-encrypted bar code on a produce label slightly larger than the traditional price look-up (PLU) size. The miniature bar code, called a GS1 DataBar™ (formerly RSS, or Reduced Space Symbology), can store more information than a universal product code (UPC) but on a label the size of about one inch, evolving produce check-out from a manual weighing and coding process to a scannable, automatic process.

FMC FoodTech provides this cutting edge technology to produce companies through its partnership with GS1, the global standards firm based in Brussels, Belgium and Lawrenceville, N.J., U.S.A., that designed the GS1 DataBar. The GS1 DataBar labels are applied using existing FMC labeling systems. GS1 DataBar labels can replace any PLU label on fruits and vegetables such as citrus, apples, tomatoes, bell peppers, melons and eggplant.

### GS1 DataBars are the future of produce

Currently, produce companies are seeing the value of storing information such as the product name and cost per pound on GS1 DataBars. Having such scannable information on each piece of produce increases check-out line efficiency, lowers the probability of cashier error, and makes it easier to handle produce for customers using self-check-out lanes.

It is only a matter of time before large retailers mandate GS1 DataBar labels to sell products in their stores. Some produce companies are testing GS1 DataBar labels now so they can be on the cutting edge of technology and set themselves apart from other produce providers in a commoditized market.

### Packer preparation

CPC International Apple Co. is a large international apple packer based in Tieton, Wash. In January 2007, CPC integrated GS1 DataBar labels into its facility for a few customers that were selling to the retail industry. Jon Alegria, CPC's director of operations, says additional benefits of the GS1 DataBar are in the ability to track and trace at the item level. For the first time, his customers will be able to track detailed trends in sales and damaged products, and better analyze produce shrink.

CPC already uses an FMC labeling system. Implementing the GS1 DataBar required only the purchase of the GS1 DataBar labels. As GS1 DataBars become more widely adopted, Alegria is anticipating larger investments will be required by label companies and produce packers, such as the purchase of additional banks to store and feed the labels into the applicator.



The GS1 DataBar replaces the traditional price look-up (PLU) information on produce labels, making the products scannable for faster, more accurate check-out at the retailer.

### Opportunity to differentiate

The GS1 DataBar labels range in size from about .625 of an inch to more than 1.25 inches, which are slightly larger than the traditional PLU label. Produce companies using GS1 DataBar labels are taking advantage of the additional space.

Working with the larger-size label enables produce companies to include brand logos and Web site addresses on the face of the label, or to take advantage of double-sided printing capabilities for additional information on the back of the label.

Some companies have used the larger label to partner on brand promotions with food processors. By placing a special Web address on the back side of the produce label, consumers can view multiple recipes using the produce and other food brands. In connecting to the end user in this personal way, produce companies can increase their brand recognition and provide added value.

GS1 DataBar label adopters can experience unrealized market potential as check-out is simplified, end users gain brand familiarity and produce companies are seen as technology leaders in an increasingly competitive marketplace. Once widespread adoption takes place, those late in the game will have to run to catch up.

To learn more about FMC FoodTech labeling services, visit the FMC produce labeling Web site or contact an FMC FoodTech Specialist.

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## Beyond the purchase: Food processors see value in total cost of ownership



*Food Processing Systems Division (FPSD) service technicians test the performance of a SeamTec™ can closer at the FMC FoodTech training center in Madera, Calif., U.S.A.*

The price of raw materials continues to rise, which can be unbearable for food processors. Add increasingly strict regulations for food safety and sterilization to the mix, and the modern-day food processor needs to count every penny of operational costs.

This economic tug-of-war has caused food processors to shift their decision-making in new equipment investments from a purchase price focus to a total-cost-of-ownership model.

The [aftermarket services groups](#) at FMC FoodTech's Food Solutions and Services Division (FSSD), based in Sandusky, Ohio, U.S.A. and Food Processing Systems Division (FPSD), based in Madera, Calif., U.S.A., are seeing that processors' service needs are evolving as a result of these industry changes.

### Long-term service contracts offer direct access

"Today, the industry is much more proactive. Food processors are looking more at preventive maintenance and the total value of the system uptime versus just repair costs," says [Charlie Rogers](#), director of customer service for the FSSD aftermarket services group. In the past two years, Rogers has seen the number double for setting up service contracts for meat, poultry and bakery processors.

[Bill Bayliss](#), business manager for the FPSD aftermarket services group, says the number of service contracts has more than doubled over the past eight years for filling, closing and sterilizing equipment.

Food processors also have shown an increased interest in lubricants, cleaners and insulation services created exclusively or available exclusively for FPSD customers, Bayliss says.

This total-cost-of-ownership decision-making model helps food processors retain maximum efficiency out of their equipment, saving money on operations and repairs. Developing a service contract with the OEM (original equipment manufacturer) gives food processors direct access to an expert source when service needs arise, with the guarantee of a complete repair instead of a temporary fix by someone less familiar with the equipment.

Determining the total cost of ownership includes calculating the purchase price of equipment, the uptime cost (which includes start-up and shut-down times, cleaning time, unplanned downtime, and product changeover time), and the other expenses such as internal support, utilities cost and quality costs.



*Total cost of ownership includes the calculation of the expected life of a system and the cost of potential upgrades. One of FMC FoodTech's FSSD aftermarket services offerings includes upgrade and retrofit kits to increase equipment efficiency.*

### Total cost of ownership means highest yield for operational dollar

Aftermarket service is based on customized service contracts that fit a processor's needs and budget. FSSD and FPSD offer preventive maintenance, predictive maintenance, and emergency service and training for internal staff to learn how to do their own maintenance.

"If a processor has the maintenance personnel in place, we would like to help them be self-sufficient, and then we are here to offer further support as needed," Rogers says.

Understanding the equipment, how it should run, and common issues that can be fixed by an internal maintenance technician can save food processors time and money, both in repair and production costs. Maintenance technicians are trained with the ability to train new employees and have 24-hour access to online technical documents and parts ordering services. [Aftermarket kits](#) enable food processors to update existing systems for increased production efficiencies and less downtime without the investment of new equipment.

The FSSD and FPSD aftermarket services groups are also a full-service resource to food processors with services including wear parts ordering, condition monitoring and

corrosion monitoring. According to Bayliss, food processors increasingly utilize the availability of turnkey solutions. FPSD provides installation services for all of its equipment, which can include the installation of utilities including steam, water, air and electricity directly to the equipment. To learn more about the full line of services available through FMC FoodTech's aftermarket services groups [click here](#).

"We provide a total installation solution and reduce food processor start-up costs in the process," Bayliss says.

Total-cost-of-ownership calculations help food processors get the most out of their operational dollar. This new trend has led to expanded aftermarket service offerings that combine to make a true one-stop-shop for plant and equipment maintenance.

To learn more about FMC FoodTech's aftermarket services support, visit the [FMC FoodTech Web site](#) or [contact an FMC FoodTech specialist](#).

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## Russian processors prosper from soaring popularity of processed food

For the past decade, the Commonwealth of Independent States (CIS) countries in Eastern Europe, formerly part of the Soviet Union, have attempted to create individual identities while disassociating themselves from their soviet past. Part of this transformation has involved an increased interest in the lifestyle and culture of Western countries. As a result, food processors are prospering in Russia and its surrounding countries as citizens' palettes become influenced by more international tastes.

Although not all CIS economies are thriving from the increase in processing yet, business development is on the fast track and citizens are responding positively. Alberto Carughi is managing director of the Italian market and the CIS countries for the Food Solutions and Services Division (FSSD) of FMC FoodTech. For the past seven years, Carughi and his team in Milan and Moscow have nearly quadrupled the amount of freezing equipment sold to CIS countries compared with the last three decades.



*Russian consumers have an increasing interest in Western-influenced foods, such as pizza.*

### Growing market fed by production increases

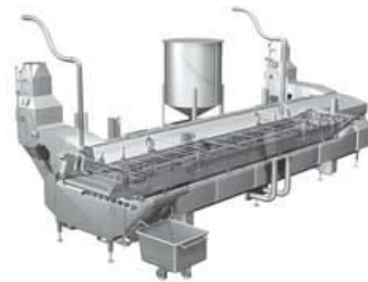
In addition to successes in major Russian cities including Moscow, Kaliningrad and St. Petersburg, Carughi says his team's most recent expansions have been working with food processors in Belarus, Ukraine and the possibility of a new customer in Moldova by the end of the year.

Carughi mainly works with processors on baby food lines, aseptic sterilizers and fillers, tomato processing equipment, cheese production lines, coating equipment and freezers in Italy and the CIS countries. In addition to traditional Russian foods, such as dumplings and pancakes filled with potatoes, meat or cabbage, Western-influenced foods such as pizza and bakery items are becoming increasingly popular.

"I believe bakery will be the future," Carughi says.

"Russians traditionally eat a lot of bread. Frozen breads, croissants and pastries will do increasingly well in this market."

Ready meals are still too expensive for the majority of the Russian population, but nonetheless the Italian and CIS region is seeing an increased consumer interest in ready meals and finger foods.



*The M Fryer, developed by FMC FoodTech, was designed for global food processors with medium size production, such as some of the food processors located in CIS countries.*

### Local companies thrive

Produkty Pitania, a company based in Moscow specializing in frozen ready-to-cook foods, has worked with FMC FoodTech since 2001, starting with orders of single freezers, to its largest order for six coating lines and six freezers in 2004 for its Kaliningrad production facility. Today, Produkty Pitania has 14 freezers and has plans to build two more facilities as a result of its growth.

"Since the 1990s, Western-based global food processors and soft drink companies have been coming to Russia and establishing themselves," Carughi says. "Local producers, the majority of which are privately held companies, also have been profiting from the growing tastes of CIS citizens and welcome the increased interest in the region. Some local producers continue to reinvest in their companies. Others have chosen to sell their business once they reach a certain level of stability."

A large producer of chilled and frozen food based in Brazil recently built a factory in Kaliningrad because of

opportunities in the CIS countries, Carughi says.

Other United States-based companies, including quick-service restaurants (QSRs), have opened locations in the region after realizing the growth potential, including: The Coca-Cola Co., based in Atlanta, Ga.; PepsiCo Inc. (Purchase, N.Y.); Mars Inc. (McLean, Va.); McDonald's Corp. (Oak Brook, Ill.); and KFC Corp. (Louisville, Ky.). These companies operate their facilities with the same quality standards as they have in the U.S., raising the bar for all food processors in the CIS countries and surrounding region.

FMC FoodTech will exhibit at the 2008 VIV Europe Exhibition in Moscow to promote its freezing and chilling capabilities and increase its market presence in the region. For more information, visit the [News & Notes](#) section.

### Demand expected to further increase

Carughi says he is most excited about the market in Belarus because it has significant growth potential. Despite the fact that Belarus is a smaller country with only 8 million people, Carughi and his team are currently working

with more than 12 different food processors interested in purchasing food processing systems for their growing businesses.

The cultural landscape is changing in the CIS region, influencing the foods that citizens want to eat. Food processors and QSRs are taking advantage of this new market potential by expanding their operations and growing the local economy. With the amount of business development underway, the CIS countries are banking on a bright future.

To learn more about FMC FoodTech, visit the [FMC Web site](#) or contact an [FMC FoodTech Specialist](#).

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## Ask the Expert — Making the grade with consistent pork belly thicknesses

Increasing value in the pork supply chain starts with a different approach to processing. In the case of pork belly trimming for bacon, traditionally, processors have sorted by weight. However, automated sorting by belly thickness can, in fact, produce a consistently higher yield. This is particularly important amidst rising pork belly prices and increasing production volumes. Food specialist Dick Stockard, senior food technologist for FMC FoodTech, discusses the options that pork processors have today to keep costs down and achieve the most consistent bacon product quality.



### **Q: How can I achieve the highest processing yields while trimming pork bellies?**

A: There have been studies on this subject conducted by multiple organizations, including FMC FoodTech. Results have found that thickness grading can deliver better yields than sorting pork bellies by weight. In general, reducing variation in raw materials will improve processes and the quality of the finished products. Trimming and sorting to thickness reduces variation of the pork in each processing batch, so the time for processing is optimized to the shortest amount of time necessary, resulting in maximum yields. Also, thickness grading helps processors sort out raw product that will not meet specifications for finished products.

A study by *Meat Science*, the official journal of the American Meat Science Association, "Benchmarking value in the pork supply chain: Processing Characteristics and consumer evaluations of pork bellies of different thicknesses when manufactured into bacon", researched the average processing yield of different thick, average and thin pork bellies. The findings of the study were that cooking shrink for bellies graded as "thin" were almost 30 percent greater than those graded "thick", (8.3 percent cook shrink versus 6.4 percent), when the bellies were processed in the same manner. Grading by thickness allows processing under conditions appropriate to the thickness.

### **Q: What are the options for trimming and sorting pork bellies by thickness?**

A: Grading manually is one option. In hand grading, skilled laborers use a single height measurement to determine the grade of the belly, and then do all trimming using knives. Automated thickness grading using the industry-exclusive [DSI™ 612 Pork Belly Processing System](#) from FMC FoodTech is a more accurate, more sanitary, higher-production option.

DSI 612 uses advanced optics and software to create a 3-D map of the product. After the map is created, the DSI 612 can select the optimal grade based on any number of measurements or combination of measurements such as thickness and weight. Next, the system cuts the pork bellies with a high-pressure, two-axis waterjet. Waterjet is more precise and more sanitary than cutting with knives.

In addition, an integrated and new statistical process control system provides valuable insights and stores production information for future reference.



*Click here for a video of the DSI 612 system, which sorts pork bellies by weight or thickness for optimized processing yields and reduced labor costs.*

### **Q: Can using the DSI 612 system reduce other operational costs?**

A: Yes. The DSI 612 can provide a return on investment of just over one year based upon labor and yield savings alone. FMC FoodTech has run tests at more than 100 feet per minute and although the bellies varied in size, throughput was approximately 1,500 bellies per hour.

To learn more about pork belly processing, visit the [FMC FoodTech Web site](#).

*Do you have a question about food processing technology that you would like an FMC FoodTech expert to address in the next issue of FoodTech Report? [Submit your question.](#)*

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## Food Research Update: Part 2 — Choosing the right food lab partner

*Part 2 of this two-part article series on food research will discuss how processors can choose the right food lab partner to meet their needs.*

*Part 1 of the series, which ran in the last issue of FoodTech Report, addressed the ways that processors can use food labs for research and development.*



Working with an external food laboratory can help processors optimize operations and reduce costs by freeing up product lines for production instead of testing; receiving quick and efficient help in new product development from highly experienced lab food scientists; gaining validation on internal research data; and testing new types and models of processing equipment before making a purchasing decision.

But before a processor chooses a food lab partner that has all the necessary services, it is important to assess the lab based on several criteria:

### Capabilities

Although a food processor's immediate research needs may be to get help with a single new product research project, a food lab with more comprehensive capabilities may be able to offer beneficial services beyond that research. For example, research for new product development can lead to recommendations for utilizing a new processing technology that can be implemented plantwide to existing product lines for higher throughput, better product quality and energy savings.

FMC FoodTech has seven [Food Processing and Technology Centers](#) around the world that can provide a variety of services such as testing new products or enhancing existing ones; evaluating new processing techniques; validating research for company-, industry- or government-mandated compliance; plant audits to evaluate productivity and recommend line optimization; and operator and quality assurance training.

### Breadth of expertise

Some research labs focus on a particular area of the food processing industry, while others are broader and cover a wide variety of processes and industries. If a processor simply wants to test food products or get validation on existing research related to only one specific technology, a more focused lab may be sufficient. But building a long-term relationship with a food lab partner that has a comprehensive understanding of processing can result in greater benefits. A lab that has particular knowledge of processing issues in a particular country or region is especially helpful.

The technology centers of FMC FoodTech serve food processors around the world in a variety of technologies and applications.

- FMC FoodTech's largest research facility is the [Food Processing Technology and Training Center](#) in Sandusky, Ohio, U.S.A. The group offers comprehensive services to meat, poultry, seafood, bakery, snack, and other food processors in the areas of cooking, frying, coating, portioning, steaming and char-marking applications.
- The [Food Technology Centre](#) in Helsingborg, Sweden, serves food processors in a wide variety of sectors. The lab offers access to freezing, chilling, steaming, proofing, cooking, frying and breading technologies for testing and research. This group can also install freezing, chilling and steaming test equipment within a processor's own facility for added convenience.
- The Citrus Systems Research & Technology Centers in [Lakeland, Fla., U.S.A.](#), and [Araraquara, Brazil](#), provide services for citrus-extraction applications.
- The Process Technology Laboratories in the [Madera, Calif., U.S.A.](#), and [St. Niklaas, Belgium](#), provide expertise in thermal processing for sterilizing, filling and seaming applications.



### Staff size and experience

One significant factor that influences how quickly and efficiently research and development can be completed is the size and experience level of a food lab's staff. It is worthwhile to investigate the experience level of lab scientists, technicians and support staff to ensure that the depth of knowledge is equal to the research requirements. But regardless of how experienced a lab's employees may be, if the staffing is too lean, research projects may get delayed. A discussion about staff size and typical turnaround times may be necessary to determine if this could be an issue.

To maximize the capabilities of its technology centers, FMC FoodTech continues to add highly knowledgeable staff to its technology centers. For example, the technology labs in Madera and St. Niklaas have recently expanded their staff to include more industry experts with extensive knowledge in microbiology, food engineering and chemical engineering.

### State-of-the-art technology

A food lab without the latest, most cutting-edge food processing technology lacks the ability to provide an optimal testing and research experience. A piece of equipment that is several years old will not provide the best

representative performance that is important in product testing.

All FMC FoodTech technology centers include laboratories with the most current equipment for testing. The St. Nikolaas and Madera facilities are in the process of updating pilot equipment, including a [SeamTec™ can closer](#), [SuperAgi™ retort system](#) and [Unifiller filling system](#) technology to better meet processor needs.

Evaluating food labs to determine which one best satisfies a food processor's need is important to the success of any research and development initiative. By fully determining anticipated research service needs beforehand, processors can shorten that evaluation process and begin experiencing the benefits of such a partnership.

For more information about FMC FoodTech's Food Processing and Technology Centers, visit the [FMC FoodTech Web site](#).

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## FMC FoodTech to spin off from FMC Technologies

FMC Technologies, Inc., Houston, announced in October the intended spin-off of its FMC FoodTech and FMC Airport Systems divisions into a separate, independent and publicly traded company. The separation will be completed in mid-2008.

Charlie Cannon, senior vice president of the FoodTech and Airport businesses, will become chief executive officer of the new company.

"Our businesses have leading technologies, strong market shares, and, most importantly, numerous skilled and talented people. We now have the opportunity to leverage these strengths with a dedicated marketplace focus," Cannon said. "We will have the unique opportunity to create a new chapter of our company and build on our proud history with an independence that I believe will facilitate our growth."

Peter Kinneer, director, president and chief executive officer of FMC Technologies, said that this separation will allow FMC to focus on its rapidly growing energy businesses, while the FoodTech and Airport groups can concentrate on their core industries.

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**DSI A-CAM increases portioner reliability**

Food processors can now improve the scanning capabilities of [DSI waterjet portioning systems](#) with the new DSI A-CAM camera. The new camera replaces both the Stripe and FRS cameras currently installed in DSI portioner Models 714, 712, 624 and 328. Upgrade kits for the 500 Model DSI and D-Scan™ product attribute processor will be available in the near future.

The new camera provides enhanced scanning performance, a more durable lens system and built-in diagnostics with easily detachable cables. In addition, the DSI A-CAM camera features decreased heat generation, a 20 percent savings on unit replacement costs and reduced maintenance requirements. Since DSI A-CAM does not require a camera control unit, it frees up space in the scan housing.

To learn more about DSI portioners and the DSI A-CAM, visit the [FMC FoodTech Web site](#) or call FoodTech Part Sales at (800) 408-7788.



**New READYGo™ PUREE plant goes mobile**

FMC FoodTech has developed a new skid-mounted READYGo™PUREE system, specially designed for processing fruit puree at capacities up to 6 tons per hour in hot- or cold-break mode. Ideal for tropical and continental fruits with or without pits, the new mobile system meets the needs of fruit producers that want the same high-quality performance as custom-designed FMC FoodTech puree extraction systems.

With its small footprint and simple utility requirements, the READYGo PUREE system can be easily installed into plants anywhere in the world. Additional options for the system include a scalding tank for surface blanching the fruit, a flight elevator, a simple effect evaporator for concentrated products and an aseptic mono-block.

For more information about the READYGo PUREE system, please contact [sales.parma@intl.fmcti.com](mailto:sales.parma@intl.fmcti.com).

**New 1000-mm bakery proofer and freezer line provides high throughput for long run times**

FMC FoodTech has developed the company's first 1000-mm proofer and freezer line for a European bakery producer. The proofer/freezer line was built based on the market-leading Frigoscandia GYROCOMPACT® spiral freezer design and features a twinstack layout. The integrated FRIGODRIVE® M, revolutionary drive system enables a standard M10 freezer to run stack weights of 22.5 metric tons. With this new FMC FoodTech mega-line, the bakery producer runs 64,700 croissant pieces per hour, 24 hours per day for six and a half days per week.

For more information about FMC FoodTech baking solutions, visit the [FMC FoodTech Web site](#).

**Four freezer enclosure aftermarket kits available**

Harsh cleaning chemicals, scratches, insulation exposed to leakage and normal wear on freezer enclosures can compromise production throughput and hygiene standards. Four new enclosure replacement kits are now available to extend a freezer's working life and return food processing to a controllable, cost-effective working environment.

- For processing high-risk products such as fully cooked foods, the [welded stainless steel enclosure kit](#) is made entirely of stainless steel with a continuous steel weld. The installation package includes all electrical components, welds and a door installation kit.
- The [stainless steel enclosures kit](#) can replace the interior and exterior of an enclosure with stainless steel-insulated panels. The kit is available with an option of a stainless steel exterior or enamel exterior and includes all electrical components, joint and sealing supplies, flashing and a door installation kit.
- The [enclosure roof replacement kit](#) includes all roof panels, roof-to-wall flashing and joint sealing installation supplies. Replacing an enclosure roof ensures personnel and product safety by eliminating bacterial growth and other dangers that accompany an aging roof.
- The Enclosure Batten Strip Kit replaces an enclosure's caulk-and-backer rod with a specialty designed cap strip. The batten strip attaches to enclosure seams with special tape and self-closing rivets to permanently seal all enclosure seams. A trained FMC FoodTech technician oversees and certifies the batten strip installation.

To learn more about enclosure aftermarket kits, visit the [FMC FoodTech Web site](#) or contact an [FMC FoodTech specialist](#).

**FMC FoodTech organizational announcements**

Jim Ehret has been appointed as the R&D engineering manager for the Stein product line. He will concentrate on developing new products and keeping existing products updated. Ehret has been with FMC FoodTech for six years.

Buck Evers has been appointed Engineering manager for North America and will focus on the traditional order processing function and other internal responsibilities. Evers has been with FMC FoodTech for four years as a project manager and sales account manager. He holds a bachelor's degree in design studies from the University of Washington and a master's degree in engineering management from the University of Missouri-Rolla.

Derek Warinner is the new freezer operations manager for FMC FoodTech in Sandusky. Warinner is responsible for North America freezer operations. Previously, he was a business planner with FMC FoodTech's corporate office in Chicago. Warinner holds a bachelor's and a master's degree in mechanical engineering from Purdue University and an MBA from University of Chicago.

Randy Smith has joined FMC FoodTech as part of the technical and applications support group for Stein products. His responsibilities include extending technical expertise on coating, frying, cooking and other Stein technologies to assist customers. Prior to joining FMC FoodTech, Smith worked for a major poultry processor for 23 years in various roles from plant floor operations to director of engineering.

#### Sint Niklaas open house a success

On Oct. 11 and 12, FMC FoodTech's Sint Niklaas, Belgium, plant hosted 30 processing partners, mainly from western Europe, for an open house. Groups were given factory and laboratory tours and offered numerous educational seminars:

- Ingmar Pahlsson from FMC FoodTech in Helsingborg, Sweden, discussed the [GYRoCOMPACT M Series spiral freezer and chiller](#)
- Maril Kamp of Ball Packaging Europe presented new opportunities with cans
- Lennart Akskog of Tetra Pak Sweden discussed Tetra Recart packaging systems
- Ben Verbeeck from FMC FoodTech in the Sint Niklaas facility led a seminar on [SuperAgi™ automated batch retort](#)
- Luc Plasschaert from FMC FoodTech in Sint Niklaas presented information about the [SeamTec™ can closer](#).



*The SA 151-I demonstrates the principle of the SuperAgi™, which is that the multifunctional option is the most flexible sterilizer ever offered to the food industry.*

#### FMC at Industry Events

***Northwest Food Manufacturing & Packaging Expo — Jan. 13 to 16, 2008, in Portland, Ore., U.S.A. — Booth 916***

The theme of the expo is "Harvesting Innovation." FMC FoodTech will feature [FLoFREEZE® IQF freezer](#), [GYRoCOMPACT M Series spiral freezer](#), Northfield [SuperTRAK™](#) structure supported spiral freezer and [GYRoCOMPACT steamer](#).

***International Poultry Exposition — Jan. 23 to 25, 2008, in Atlanta, Ga., U.S.A. — Booth 2252***

FMC FoodTech will feature new innovations in addition to current complete processing capabilities, which enhance value and capture quality, nutrition and taste in poultry products.

***2008 California League of Food Processors (CLFP) Expo & Showcase of Processed Foods —Feb. 5 and 6, 2008, in Sacramento, Calif., U.S.A. — Booths 402 and 404***

FMC FoodTech will showcase its [SeamTec can closer](#), its [SuperAgi multiprocess sterilizer](#) and its [food grade lubricant](#) and cleaner products.

***VIV Europe 2008 Moscow Edition — May 27 to 29, 2008, in Moscow, Russia — Booth 3.32L2***

FMC FoodTech will demonstrate its extensive freezing and chilling capabilities by featuring its lines of spiral and impingement freezers and chillers. To read more about FMC FoodTech's growth in the Russian market, read the article in this issue of *FoodTech Report* titled "[Russian processors prosper as processed food popularity soars](#)".



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