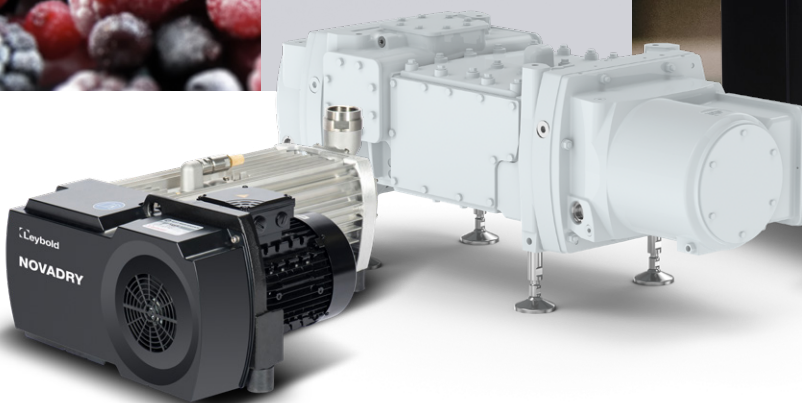




Vacuum Solutions

Food Processing & Packaging



Did You Know?

No delicious food without vacuum

The demands placed by manufacturers and consumers on the quality, shelf life, and resource efficiency of food and packaging processes are constantly increasing. This applies even more to perishable products like meat or fish. Vacuum is considered an enabling technology, contributing significantly to optimizing these processes.

Where is vacuum beneficial in food production?

✔ Meat and sea food products

- Wastes and by-products conveying
- Mixing / Tumbling
- Sausage filling
- Packaging: modified atmosphere / skin / vacuum

✔ Dairy products

- Powder milk: drying, conveying/filling, vacuum gassing
- Forming of yogurt pots
- MAP of sliced cheese
- Vacuum packaging of whole cheese

✔ Fruits and vegetables

- Post-harvest vacuum cooling
- Production of jam, marmalades, tomato sauce (vacuum concentration)
- Packaging under inert gas (salad)

✔ Beverage products

- Dealcoholizing
- Plasma coating of PET bottles
- Juice degassing / defoaming
- Bottles filling process

✔ Chocolate and sweets

- Mixing under vacuum
- Chocolate bitter taste removal
- Degassing of chocolate and sugar paste
- Pick and place

✔ Coffee

- Freeze drying
- Packaging (in cans with inert gas or in bags)

✔ ...and more!

- Packaging of tea
- Pasta degassing
- Honey filtration
- Vacuum cooling of bread and pastries
- Pet food freeze drying



Coated packages with thin metal deposit on the inside surface to make them airtight. The coated bag keeps for example potatoe chips fresh and crispy while preventing moisture, mildew and pollution - effectively extending their shelf life and "best before" date





Fish & meat packaging
to keep it as fresh as fresh-caught salmon for several days without losing any taste, color or nutrients, and to make this accessible for everybody. In meat and seafood productions to help the brine, seasoning or marinade to penetrate inside the food. Also, to gentle defrost of products while keeping the temperature low.



Fruit juices are produced with the help of vacuum, to make them fresher and with better taste by defoaming some fruits just after squeezing and before bottling process.



Freeze-drying (also known as lyophilization) removes water from the fruits to make them light and allow easier handling while maintaining their physiological nutritional properties of quality, taste, size and shape. Freeze drying is also used for coffee, instant soups but also more and more for pet food!



FREEZE DRYING

VACUUM COOLING

VACUUMIZING

TUMBLING
STUFFING

CUTTING

THERMOFORMING

SELLADO DE BANDEJAS

BOTTLING

BLENDING
TRAY SEALING

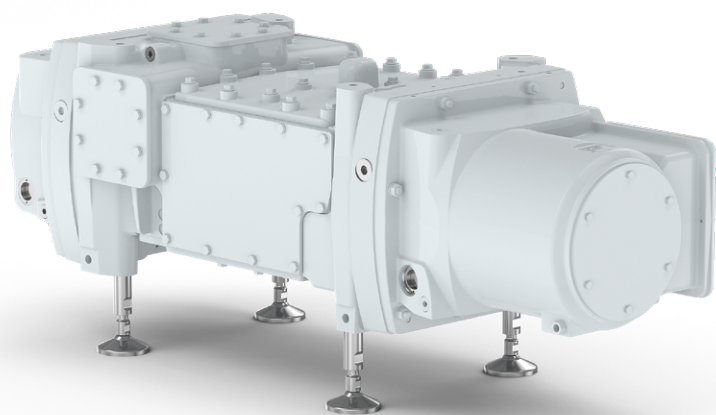
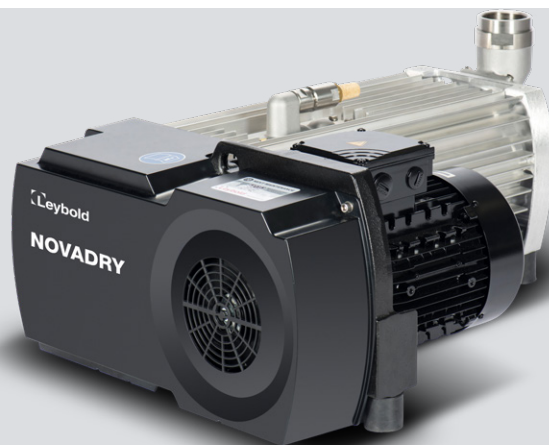
CHAMBER PACKAGING

NOVADRY

for food & packaging applications

NOVADRY is a 100% oil-free pump. Say goodbye to the risk of contaminating your processed foods with pump oil!

NOVADRY combines the concept of a 100% oil-free pump with a design that complies with basic hygienic principles. This makes **NOVADRY** a vacuum benchmark for food safety!



DRYVAC

for packaging and standard processing applications

DRYVAC dry pumps are rugged, reliable and durable, ready to fulfill the stringent requirements of chamber packaging or thermo-forming.

All versions from the **DRYVAC** family are water cooled, very compact and offer excellent flexibility of installation, thanks to multiple orientation inlet flanges. The extremely low noise level significantly improves the working conditions in the production area.

SCREWLINE

for demanding food processing applications

SCREWLINE dry screw vacuum pumps meet the special demands of harsh food processing applications.

The innovative, modular design of the **SCREWLINE** allows these pumps to be used where reliable, and low maintenance vacuum technology is demanded. The cantilevered design allows easy access to the rotors for in-situ cleanability in short time.



Contact us for further details!