

New pasteurisation method whets appetite for high-tech

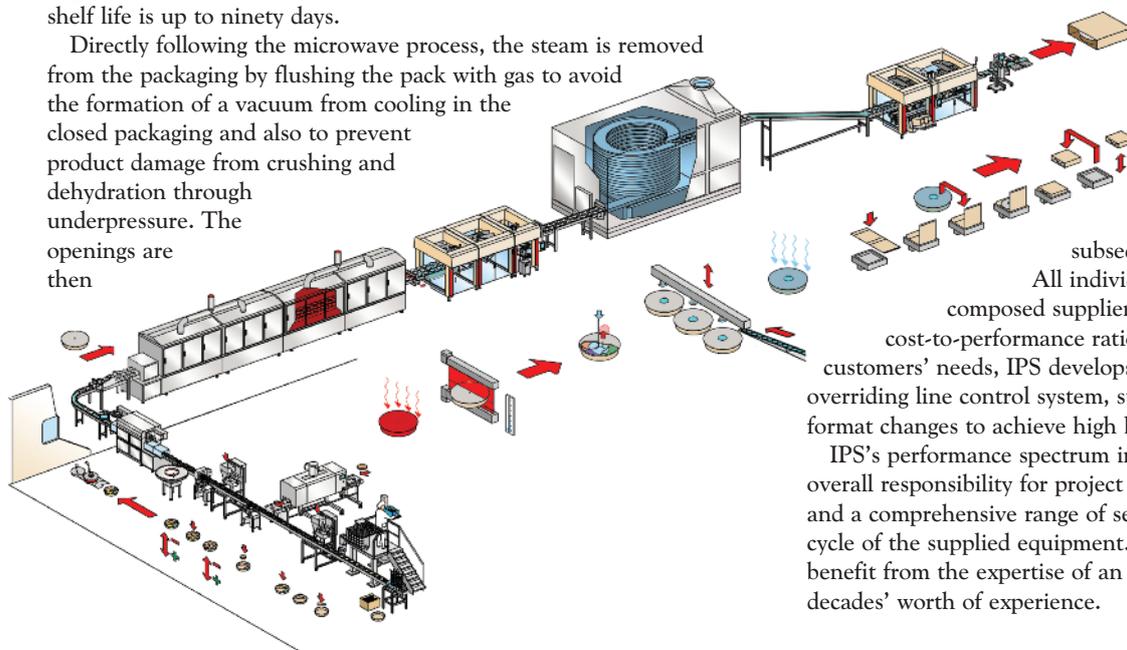
The best solution calls for the very best line components – that's the maxim on which IPS International Packaging Systems GmbH (Crailsheim) has made a name for itself as a general contractor providing complete turn-key packaging lines to the food industry. The new MicroPast technology heralds another innovative process engineering breakthrough for the packaging and conservation of ready meals and meal components. The system has been developed by Creative New Food GmbH Eglisau in Switzerland, which will exhibit together with its process engineering partner IPS to show the new technology at the IPA Fair.

The process

Microwave technology and steam pressure cooking are well known methods to heat and cook food. For the first time, the MicroPast procedure combines both thermal treatments and opens new ways for the food industry. The MicroPast technique allows raw produce such as fish, meat, poultry and vegetables to be efficiently cooked and pasteurised using a single continuously performed process stage benefiting from high-speed microwave technology.

Steam pressure creation inside the packaging enables to receive high product temperatures, which are important to fulfil the latest requirements of food safety standards for chilled food. Generated shelf life is up to ninety days.

Directly following the microwave process, the steam is removed from the packaging by flushing the pack with gas to avoid the formation of a vacuum from cooling in the closed packaging and also to prevent product damage from crushing and dehydration through underpressure. The openings are then



sealed with a label, which does not self-open until reheating in the consumer's microwave.

The MicroPast procedure qualifies itself through being a continuous production system, where the thermal impact on the product is drastically decreased because of the time

savings from the microwave technology. That way cooking loss and energy need are efficiently lowered.

Creative New Food has worked over years on the development of the technology and its adaptation to the continuously changing market requirements. The method shows outstanding performance for many products in the field of chilled food, including ready meals, poultry products, pasta dishes, meat components and fish products for retail, as well as for foodservice products.

Process Engineering

From day one, IPS consider all process stages and interfaces to provide comprehensive process automation and optimisation, from taking over of the food in the MicroPast process until connection to subsequent logistics processes.

All individual components are selected and composed supplier-independently to ensure the best cost-to-performance ratio. Tailored to the specific customers' needs, IPS develops the optimum model for an overriding line control system, standardized user interfaces and fast format changes to achieve high line availability and efficiency.

IPS's performance spectrum includes comprehensive planning, overall responsibility for project management and coordination, and a comprehensive range of services throughout the entire life cycle of the supplied equipment. At the same time, customers benefit from the expertise of an engineering partner with four decades' worth of experience.

MicroPast will be shown on the common booth in Hall 7, Stand D-137 at the IPA Fair.

MicroPast GmbH/Creative New Food GmbH
Wasterkingerweg, Areal M20
CH-8193 Eglisau
Tel: +41 (0)44 866 40 00
Email: mp@cnf.li
www.cnf.li

IPS - International Packaging Systems GmbH
Werner-von-Siemens-Strasse 12
D-74564 Crailsheim
Tel: +49 (0)7951 494-0
Email: communication@ips-packaging.com