

Dairy Platform Symposium St. Petersburg, G. C. HAHN & Co.

A two day symposium was held at NRI in St. Petersburg (German-Russian Institute of Food Products Technologies & Marketing) on the 13th and 14th of May 2009. This symposium was attended by over 70 delegates from 30 different companies. Staff members from both STEPHAN and SYMPAK CORAZZA presented an interesting programme that also included a contribution from G. C. Hahn which underlined the close cooperation that exists between our companies. The program included presentations and a live demonstration of STEPHAN equipment.

Alexej Dubinitsch and Rüdiger Remmert gave an overview of the STEPHAN machine portfolio for processed cheese starting from batch cookers up to continuous systems and UHT technology.

During the live demonstration 3 different dairy products were produced:

- Spreadable processed cheese for cup filling, European cheese types with flavour added
- Processed block cheese for metal tin filling, bacon flavour added
- Milk crème based on quark, strawberry flavour added

The processed cheese and the fresh cheese preparations were made in a STEPHAN Universal Machine. Johannes Hor from STEPHAN technology department was on hand during the machine demonstration and the product testing to answer all questions regarding process parameters, capacities and formulations.

Following the presentation on cheese preparations there was a highly interesting lecture by Julia Ananieva (Sympak Moscow) and Fabrizio Toscani (Sympak Corazza) on Packaging Technology from Sympak Corazza. The various machine videos enabled the seminar participants to understand the technology in detail.

Rüdiger Remmert, Product Manager Dairy

STEPHAN at GDL Food Technology Congress 2009

October 22nd - 24th, 2009 in Lemgo, Germany

The Congress of the Association of German Food Technologists takes place every second year. A wide range of information from all areas is offered to scientists as well as manufacturers. The congress is a platform for the publication of the latest scientific results and its practical application in food technology.

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- Frosta AG Sauce System, Bremerhaven



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This year Stephan Machinery GmbH will take part in the congress. Dorothee Klöpping (product manager convenience food) will give a lecture on the design of energy efficient production lines for processing convenience food products. Furthermore the company will be represented at the attached exhibition.

Dorothee Klöpping, Product Manager Convenience Food

Frosta AG – Sauce System, Bremerhaven

In 2001 the first system for spraying frozen vegetables with sauces was installed at Frosta AG in Bremerhaven. This system was so successful in producing frozen food dishes that installation of an additional system was begun in 2008. The result in spring 2009 is the completion of one of Europe's largest mixing systems for frozen food products.

Approximately 10 companies from the field of process engineering were involved in the project, including Sympak Process Engineering which was awarded the contract for delivery of the sauce production plant.

The sauce plant consists of two mixing systems which blend a variety of ingredients specific to each recipe. Six tank stations supply liquid ingredients to the mixing tanks. One container station consists of a platform below which the discharge pump and required measuring instruments are pre-assembled. Three liquified fat tanks supply a variety of greases to the mixing tanks. Paste-like recipe ingredients can be measured in two premix tanks and fed into the mixing process. Each mixing system has a powder input system. A variety of powdery ingredients are measured in the powder tank and are then vacuum fed into the mixing cycle via a powder input system. The powder tank is equipped with tappers, outlet nozzles and spiral mixers to prevent clumps from forming when discharging the various types of powders.

The system is operated from a control panel which displays individual images for the different types of processing. Recipes are managed in a higher-level computer and are requested by the sauce system when production begins.

The system has a central CIP-plant for cleaning. The CIP-plant supplies cleaning media to all assembly sections. Two CIP circulations are available. Distribution of the cleaning paths was implemented by an "Igel" system to eliminate restrictions on time. There is no fixed order of cleaning paths, every length of pipe or tank can thus be cleaned from each main CIP circuit.

Wolfgang Boß, Product Manager

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Next exhibition:

Agroprodmas in Moscow (12. – 16.10.2009)
We will have a common stand with Stephan Machinery, Sympak Corazza. You are welcome to visit us in pavilion 2, hall 2, booth-no. 22C40.

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