

available anytime, meat producers can formulate recipes more precisely and avoid overuse of expensive lean meat. Measurements take one to two minutes and can be repeated at no cost. The analysis operation is easy for anyone working in production to do. No chemicals are involved. The compact and robust analyser is approximately the size of a small suitcase and can be placed close to the production line.

Innovative packaging lines from Multivac

Among the technological highlights shown by Multivac [see the Buyers Guide at www.ameft.com] were a fully-automated packaging line and the prototype of a thermoform packaging machine whose pneumatic components have all been replaced with electric-drive technology. Since it does not need compressed air or water connections, this compact thermoform packaging machine can be set up in the packaging room wherever it is needed: Only a power connection is required. Multivac's e-concept offers energy savings of 20%, making it possible to shorten the payback period on such an investment to just one year.

New generation of bowl cutters

Kilia's impressive new Supreme Cut generation of bowl cutters is made with ECO 6000, a new high-tech material with highly efficient vibration-damping properties. This enables speeds

of 180m/second (up to 6,000 rpm), ten times faster than those obtained with other materials. It also makes the Supreme Cut extremely quiet and ensures a very long service life. The basic Supreme Cut model features energy-saving frequency-controlled drive technology for the knife shaft and bowl, plus an optimally-designed knife-lid and bowl for a perfect 360° cut. Together with its eight cutting knives and unique hydraulic lock nut, the Supreme Cut can produce extremely fine emulsions. A hydraulic unloader with variable

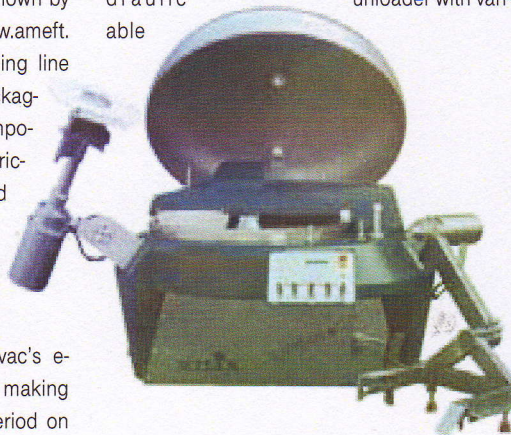


Photo credit: Kilia

drive and 3-step unloader disc are used to unload product completely from the bowl. The use of the new ECO 6000 material and the system's patented knife-shaft system make it possible for Kilia [see page 49] to offer a 3-year guarantee on the knife shaft for the first time ever.

Integrated processing from JBT FoodTech

Global food technology solutions provider JBT FoodTech [see the Buyers Guide at www.ameft.com] showcased the M-series Frigoscandia GYRoCOMPACT® self-stacking spiral freezer, the latest generation of Frigoscandia's range of freezers, chillers and proofers. Also on display was the FRIGoBELT® self-stacking conveyor which puts the product in a self-contained freezing zone for gentle uniform handling and superior hygiene. JBT FoodTech's Stein 5-Star

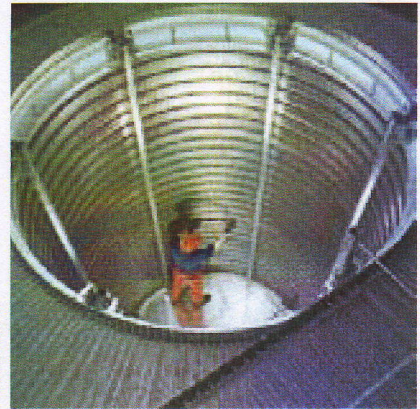


Photo credit: JBT

Home Style Breader offers an alternative to rotary drums. It reduces pile-up from the narrow loading and discharge areas of the drum breaders. Full-belt-width product loading allows products to receive a top and bottom layer of breadening. Product then gently descends through the system's five star wheels, simulating the manual breadening process and minimising product damage. The newest line in JBT FoodTech's portfolio is the Double D range of custom-build cookers and searer/grill markers. The Double D Searer/Grill Marker can be custom-built with any number of burners.

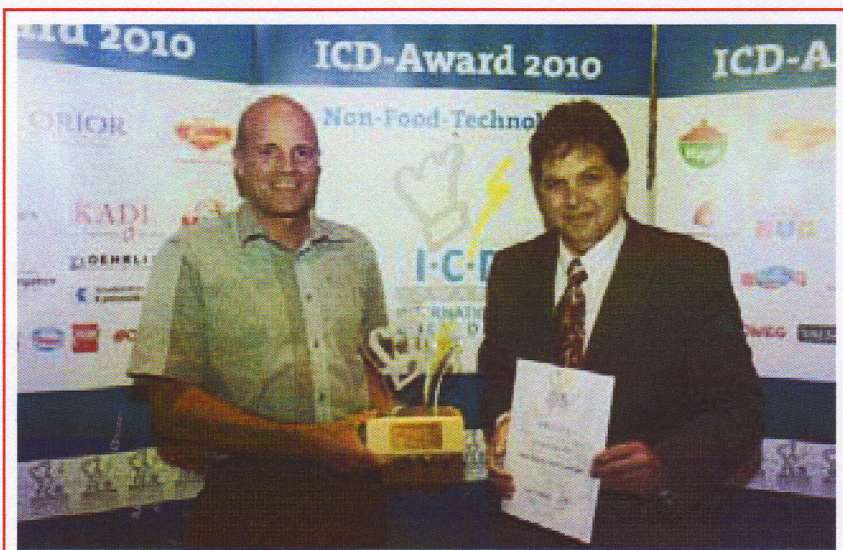
Meat processing machinery

BIRO [see page 25] offers a wide range of meat processing machinery that includes meat saws ranging from 10" to 27", breaking cutters, auto feed mixer grinders with output capacities ranging from 56 to 250 lbs/minute, tenderisers, manual feed meat grinders with capacities between 6 lbs/minute and 7,500 lbs/hour, tempered frozen block chippers, poultry cutters, vacuum marinators, meat and food slicers, horizontal slicers and food/patty formers.

Photo credit: Victorinox

New defrosting system

As the food industry uses increasing amounts of frozen products as raw materials, the defrosting process has become a critical operation. LUTETIA technology offers a patented defrost-



The International Chef Days (ICD) are indispensable to the hospitality industry. Every two years, master chefs and suppliers' representatives come together for trade events and networking at the Davos Congress Centre in Switzerland. The highlight of the 4-day event is the ICD Awards Ceremony. Victorinox was one of the nominees for the non-food technology award, outshone all other competitors and won the ICD Award 2010 in the category of non-food technology in recognition of its outstanding achievement in the hospitality industry.