



Timeless taste



Get a watch, take off its hands: stop the time.

Our traditions are daily facing with culinary research, innovation pleases the need to find out new flavours. Original products are born, to be fried and baked; a timeless taste is born and leads to the ultimate delicacy, thanks to more than one hundred different proposals, for catering and dining bars. Get a watch, take off its hands: stop the time. That's what CGM is doing since more than thirty years: for us every day is like the first day.

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MANUFACTURERS SHOWCASE A WIDE RANGE OF SOLUTIONS

Changing consumer attitudes drive success at the frozen aisle. Innovations in developing and manufacturing frozen pizza and pastries bring an exciting, growing range of new offerings.



The global frozen pizza market was valued at USD11,113m in 2016 and is projected to reach USD17,296m by 2023, registering a CAGR of 6.4% from 2017 to 2023. In 2016, the regular thin crust segment accounted for approximately three-fifths of the share in the global market, in terms of value, according to a new report published by Allied Market Research.

TECHNOLOGY: PIZZA TOPPING

The US specialist invites manufacturers to test all equipment with their products, at the Grote Company Demo Facility, from individual machines to gill single lane pizza topping lines. The manufacturer's operating conditions are replicated by using their product and approximate production rates in either standard temperatures or a controlled cold room. Sauce applicators automatically deposit sauce on passing

crusts on the line, ensuring uniform application and maintaining deposit accuracy within two grams. They include interchangeable sauce inserts to account for various crust shapes and sizes and sauce consistencies. The company also offers an extensive selection of slicers, designed based on applications, line speed, output rates, and crust sizes and variations. "Single and multiple lanes, and tandem configurations are available, all including customized product holders for each slicing application – from pepperoni to produce," Randy Medina, pizza application specialist, Grote Company, tells us.

He explains possible setups for pizza sauce applicators, topping applications, and slicers: "For full line solutions, we recommend single-lane systems for rates of approximately 3,000 pizzas per hour and multiple lane solutions for higher rates. Single-lane configurations typically include a sauce applicator, and one or more topping applicators and

slicers, based on product mix. Multiple lane systems are configured similarly, but include additional machines of each." Custom-made equipment is designed based on requirements like line height and width, left or right orientation, and integrations with other equipment, in addition to production rates and product mix. "Each machine is designed for quick changeouts and configured for variations in crust sizes, sauce, and toppings to account for multiple SKUs," says Medina.

Accurate dosing of various ingredient types, from cheese to dry ingredients, IQF meat or vegetable toppings, is vital for topping applicators. "Load cell technology, precision parts, and recipe-controlled systems ensure the accuracy of each SKU. The Grote Waterfall Applicator's recipe-driven control system allows you to preset menus that automatically tailor settings like rake and flicker height and speed, with a tap of a screen," the specialist explains.

CUTTING INGREDIENTS

Ingredient characteristics are ever-changing, with new gourmet ingredients, plant-based proteins, and the growing number of vegetables and meats being explored. Attributes include hardness, temperature, density, fat content, the shape of product entering the cutting machine, and other such determinants. Alan Major, managing director, Urschel International, tells us: "For some ingredients, precutting may be necessary. A belt-fed dicer may be desired that works in tandem with the cutting components – timing and precision cutting. Other ingredients may benefit from batch-feeding with a controlled discharge belt as the cut product exits the machine. Many possibilities exist with feeding and discharge of ingredients. The core of the process is in the precise cutting action."

Cheese shredding is the application in most demand for pizza manufactures. A sanitary, hygienic shredder that delivers precision cuts is required; the Urschel Model CCX-D is a good example. "The ideal cheese shredder is the most important piece of capital equipment in the arsenal because it has to maintain peak performance in terms of consistent, in-spec. shreds to deter waste and maximize profit, Major explains. Urschel offers a complete range of slicers, shredders, dicers, crumblers, and other size reduction equipment that cater to small and large volume processors.

"The ability to easily clean and change-out parts in a timely manner is an important factor to consider before purchasing such a shredder. In addition to the CCX-D, which offers a large 10 HP (7.5 kW) fully-enclosed motor, other CC series machines deliver clean-cutting operating principles with smaller motor options when lower volumes are preferred," he adds. While dicers and slicers may be set up to process a wide range of sizes and different types of ingredients, it is best sanitary practice to keep ingredients separate within the processing line to prevent the potential of cross-contamination especially when you are dealing with raw, or uncooked ingredients, Urschel's managing director underlines.

MANUFACTURING PIZZA

Monte Pizza Crust B.V. focuses on foodservice, including wholesale, catering, pizza restaurants/delivery, ship supply/airlines, schools, and universities, as well as bakeries, and indirectly delivers to retail. They have three production lines, for American pizza crusts (cold press system from a dough ball, Italian pizza crusts (sheet line and stone oven), and dough balls, the company tells us. Its total capacity varies from 2,000 till 8,000 pizza crusts or dough balls per hour. Product variations can include proofing times, crust shapes, baking times, different flavors, and ingredient variations (low salt, low sugar, added fibers, etc.).

Production challenges coming from the freezing process include maintaining low temperature and freezing the crust at the lowest temperature. "After being frozen in the spiral freezer, the crusts have to be packed as quickly as possible and have to be stored in the warehouse freezer as soon as possible without interruption of the cold chain," explain the Dutch specialists.

The restrictions concern mainly the size of the crusts. "We have cutting rollers of 11, 25, 30 and 35 cm for the stone baked line and we have baking plates of 17, 22, 25, 30 and 35 cm for the cold press line," they add. New cutting roller or new baking plates need to be fitted for different sizes. Moreover, the thickness of the dough can be a restriction, depending on the production line.

Ingredients at Monte Pizza Crust are selected and purchased from a certified supplier; "the ingredients have to be natural containing no artificial colorants, fragrances, and flavorings." The company manufactures American pizza crusts in thin and crispy, medium and deep dish. These crusts are crispy on the outside and have a light bread structure on the inside. Because of the oil used in the dough, the crust stays crispy after topping. They also produce Italian pizza crusts with tomato sauce, with oil (pure) or docked. These crusts (sauced and pure) have an authentic, Italian look and taste; they are relatively thin and have a crispy bite. ■



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