

# frozen food dossier

the magazine for the frozen food industry

ISSUE 1 - 2020



## STATE OF THE **FROZEN FOOD** INDUSTRY

# 2020





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The Focus Is on Improved Quality

# CUTTING, PEELING AND SORTING WITH STATE- OF-THE-ART EQUIPMENT



## Whether cutting technology innovation, peeling equipment or digital sorters, frozen food manufacturers require NPD and equipment designed in such a way, that emphasizes better performance, less maintenance and food waste, as well as an increase in yields. The following contributed to this article:

Mike Jacko, VP of Applications & New Product Innovation, Urschel; Mark Roedl, area sales manager at Key Technology and Tomra Food's Area Sales Manager, Alain De Puydt

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ecause the frozen food sector is so diverse, there are a number of challenges, including the fact that different products need to be processed at different

temperatures to obtain the best results. With that, the customer may need to refine the tempering process he has in place. This may require substantial investment in freezers, coolers, and dwell time.

### **MORE YIELDS WITH INNOVATIVE URSCHEL CUTTING EQUIPMENT**

According to Urschel's Mike Jacko, there are very few machines and manufacturers out there that can truly cut, peel, slice foodstuffs when fully frozen. Most frozen foodstuffs are processed, size reduced first, and then frozen. Urschel machines fit the job with the DiversaCut 2110A® Dicer (DCA) for veggies, fruits, and certain meats as the favorite/best-selling for dicing. The Sprint 2® Dicer (SPR2), Urschel's lower capacity version of the DCA, offers cutting solutions for smaller processors. The E TranSlicer® Cutter (ETRS) is the answer when slicing carrots, celery, leek, or green beans at frozen vegetable processors. For frozen tempered meats, bacon, or cheese, processors rely on the Affinity® Dicer (AFF) the premium USDA Dairy accepted machine, or the smaller Affinity Integra® Dicer (Integra) in lower capacity applications. For fresh and frozen-tempered chicken breast, pork skin, or leafy green products, a popular choice for many is the Urschel® Model M6 belt-fed dicer which produces two-dimensional cuts. Customers the world over turn to Urschel to tap into the vast knowledge and experience in this area. For example, in vegetable cutting applications in Belgium, Jacko says that Urschel outsells the nearest competitor virtually 9 to 1. He adds that frozen foods, a large, well established sector, covers many products; some with very large capacities where efficiencies and yields become important. Customers look for higher capacity machines, better yields, and less scrap, while maintaining perfect cuts.

"The above Urschel machines provide all of this. Some customers are always looking for something new/different and with the wide array of machines offered, customers rely on Urschel, and know we will

work with them to identify the right machine and cut setup, or will work with the customer to develop new cutting methods – whatever is needed to meet their goal," says Jacko.

Urschel Engineers work directly with customers. Having the entire manufacturing process under one roof, from CAD drawings, to foundries, knife development, large and small components, quality checks. Being responsive to customer needs before and after the sale includes the largest direct support network, so Urschel technicians can be dispatched anywhere in the world where foods are commercially processed.

"Urschel remains the global leader in food cutting technology. As a person walks through the frozen grocery store aisles, there are almost endless choices: carrots, beans, broccoli, French fries, frozen meals, pizzas, ice cream, desserts, etc. The vast majority of all of these products employ some type of reduction accomplished on an Urschel machine; such as the slicing of carrots, pepperoni for pizzas on the ETRS. The DCA or SPR2 dices/strips the carrots, broccoli, French fries, peppers, onions for pizza, bits and pieces in ice cream, apples in pies, etc.," says Jacko. Other examples include beef and poultry pieces in pot pies and TV dinners are made on the M6. Cheese shreds or dices, bacon bits on pizzas are made on the CC Shredder or Affinity Dicer. Every ingredient is reduced in order to feed the world we live in, and Jacko says Urschel is proud to be the leader in the cutting industry in every continent, including Europe. Moreover, on top of customers looking for high capacity, higher yields, less scrap, and perfect cuts, many look for machines that are easier and less



With over 200 machines in operation, Urschel has strong relationships in this region built on dependability and partnering with these companies to discover the best cutting solutions to support their efforts.

Mike Jacko, Urschel

**URSCHEL®**  
machinery dominates

**90%**  
market share



## Belgium

is the leading exporter  
of frozen vegetables  
in the world.



**200+**

**URSCHEL** machines



expensive to maintain, and more sanitary, easier to clean machines. Urschel has designed the DCA, SPR2, ETRS, Affinity, Integra, CCX-D, and CC-DL to meet the highest sanitary standards, while being cost-effective to operate, in order to maximize customer profitability.

“When I think of companies that have made great strides in the area of frozen vegetables, I think of the production in Belgium, West Vlaanderen, as examples of companies that have made strong advancements in processing. Within this area, Urschel cutting machinery dominates with approximately 90% market share. We are proud to be the leading supplier of frozen vegetable reduction equipment in Europe, and in Belgium especially. Belgium is the European market leader and the largest exporter of frozen vegetables in the world. 100% of the vegetables are cut fresh, then frozen. 90% of frozen vegetables produced are exported to

feed the world. Quality of their product is unsurpassed. The commitment these companies have to delivering the best, and developing the most innovative methods of processing, and implementing superb quality control is truly amazing. With over 200 machines in operation, Urschel has strong relationships in this region built on dependability and partnering with these companies to discover the best cutting solutions to support their efforts. The market growth is strong, on average 10% per year,” Jacko ends.

### THE IMPORTANT ROLE OF TOMRA'S PEELING EQUIPMENT

Peeling can be done with mechanical peelers or steam peelers, depending on the volumes. Small volume lines often employ mechanical solutions, whereas the IQF industry mainly uses steam peeling, which is superior. Further down the line, the cut product is inspected in its fresh condition so that quality defects can be removed. The final quality and safety checks are made just prior to packing the product in frozen condition.

One important player in the peeling process is Tomra Food, whose Area Sales Manager, Alain De Puydt, says that “for peeling vegetables, there are different techniques. Many are peeled mechanically, for example with knife peelers. But for root vegetables and the large volumes handled by IQF processors, steam peeling is more efficient. Some other types of produce can also be handled easily by steam peeling. One example is pumpkins (although large pumpkins need to be pre-cut). Tomra Food designs and manufactures sensor-based sorting machines and integrated post-harvest solutions using the world's most advanced grading, sorting, peeling and analytical technology. Tomra Food is well-known for its steam peelers, and for the vegetable segment we



Photo: Urschel



## CUTTING EDGE SOLUTIONS

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