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BASED  
NEWS  
VEGAN

## Vegetable, pea and lentil linguine

As delicious  
as pasta,  
as light  
as vegetables

TO ENRICH YOUR MENU'S FIRST  
COURSE OPTIONS WITH FLAVOUR  
AND WELLBEING

- LOW FAT
- SATURATED FAT-FREE
- SOURCE OF FIBRE



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OUR COMMITMENT TO  
A MORE SUSTAINABLE WORLD



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> Nutrition & Ingredients

READY TO WELCOME FOOD PROFESSIONALS  
FROM AROUND THE WORLD

DEMAND FOR VEGGIES  
REMAINS STRONG

KEEP IT  
SIMPLE



# USING THE RIGHT MACHINES IS PARAMOUNT TO THE QUALITY OF THE OUTPUT

*Making a machine that is technologically up to date isn't always an easy task, and the amount of labor that goes into studying and designing each component may often be rather substantial. However, manufacturers' expectations continue to rise, and as a result, technology suppliers are required to come up with novel solutions daily. This transforms what was previously a selling feature into an essential prerequisite.*

Recent innovations by **Urschel** in the fruit/vegetable sector include the TranSlicer® 2520 Cutter (T2520), E TranSlicer® with discharge conveyor (ETRS-C), new DiversaCut® models (2110A and Sprint 2), the Affinity® CD-L Dicer, and additions to the MicroAdjustable® line of Model CC cutting heads. The T2520 is the latest evolution of the original TranSlicer that revolutionized the fresh salad industry. It excels in commercial food processing of fresh-cut salads, leafy vegetables, celery, leek, carrots,

cucumbers, and fruits. The design concept encompasses the next generation of sanitation to greatly reduce cleaning times. To accommodate different types of products, the machine offers a choice between three feed belt configurations: primary and secondary belts, full-length primary belts, or the more compact machine version featuring shorter primary belts. HMI option is also available. The ETRS-C, DiversaCut 2110A® (2110A) and Sprint 2® Dicers feature built-in discharge conveyors to facilitate dispensing cut product into totes. The built-in conveyors assist in effectively capturing slivered, small cuts of products such as leeks, onions, or peppers to promote complete discharge from each machine. Also new for the 2110A, the DiversaCut 2110A equipped with a large product input. Urschel delivers a targeted solution to processing whole heads of leafy vegetables - the DiversaCut 2110A® Dicer specially equipped with a large feed hopper and a new type of impeller. Working with leading fresh-cut processors, this new development alleviates precutting and minimizes product handling. The new Affinity CD-L Dicer, the most recent addition to the Affinity series, combines new technology with the utility of previous Urschel Model CD-A and L-A machines. Processors replacing Model L-

A's with the CD-L achieved more than twice the capacity. Feed spindle, feed drum, and 5 HP (3.7 kW) motor work effectively with the cutting components in the successful processing of dried fruits and other products. Optional integrated oil spray system lubricates circular knives to assist in the processing of sticky products. New addition to the Model CC MicroAdjustable® Cutting Heads, the 14-station patented Julienne Head. The head provides up to twice the capacity of a standard 8-station head and provides a time-saving design that facilitates and expedites cleaning and changeovers. Also of note, the .212 V slice MicroAdjustable SL-14 head that features a new patented SlideLocc™ design. Knives are changed out in three simple steps: slide, lock in place, and tighten. When making a capital purchase, processors need to identify the flow of their current system, according to Urschel representatives. If creating a new line, make sure each station will work seamlessly with the next. Safety and flow should be fully analyzed. Working with a line company offers an additional amount of security. "In analyzing a new purchase, such as cutting machinery, a test cut of the supplied customer product may be highly advantageous. The customer should make sure the machine fits their needs and any future flexibility that may be foreseen. If replacing an existing

# High Capacity, Precision Cuts

## Meet the DiversaCut 2110A® 3-D Dicer designed and manufactured by Urschel.

The DiversaCut 2110A (DCA) produces precision slices or dices at high production capacities to maximize your processing goals. The close proximity of each cutting station establishes a compact cutting zone to increase the exactness of each cut.

New DCA with discharge conveyor facilitates batch processing into totes or onto a conveying system or platform. Equipped with 5 HP (3.7 kW) and 1/4 HP (.19 kW) (conveyor) motors.

### Urschel customers benefit from:

- Increased in-spec product.
- Higher capacities.
- Increased profits.
- Sanitary design.
- Operation at the push of a button.

**Contact Urschel to learn more.**



#1 Best selling provider of  
industrial cutting machinery  
throughout the world.

## URSCHEL®

The Global Leader in Food Cutting Technology

Set up a free test-cut of your product.

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Photo: Urschel



*Customers are demanding more in a design than ever before. Cutting principles are more precise to produce tighter, increased in-spec results, dedicated to increasing usable product.*  
**Urschel**

machine with a different model, check to see if there may be a turnkey approach. In addition to choosing the proper cutting machine, ask about spare parts availability, maintenance, and determine the degree of support after the sale," they add. Urschel offers support to every customer for long life of their cutting machinery. "The growth of our company has exceeded our expectations. Urschel has been able to open new offices to fully assist local processors throughout our company's history," according to company representatives. "We have done this at a great company expense because it has always been a priority to offer the best customer support wherever food is commercially manufactured. We partner with our customers to increase their productivity and have been able to open direct offices staffing them with local residents. The ability to offer full support has led to a great working relationship with our Urschel customers. This has been critical during COVID times. Supplying parts and keeping customer lines up and running through their local, direct office has eased these troubling times." Urschel offers complete support over-the-phone, in-person plant visits, or live remotely. Urschel's significant ongoing investment in the global infrastructure of the company has resulted in clients receiving expedited parts and peace of mind knowing their local office is there for complete support in terms of maintenance and training for the long life of their cutting equipment. "Urschel speaks the language of food processing and the local language, so important details in customer expectations are met," they add. Some of the key issues processors are facing include adequate labor and staffing and more in a machine design. By engineering and manufacturing improved technology

in a machine, the processor saves time, reduces staffing requirements, and improves capacity and quality of product output. "Customers are demanding more in a design than ever before. Cutting principles are more precise to produce tighter, increased in-spec results, dedicated to increasing usable product. Components are constructed with ease of use elements, such as built-in handles, while also being able to withstand rugged production environments. Tools that accompany machines are also designed to expedite routine procedures. It all relates to time savings and cost savings," Urschel representatives argue. Customers are looking for a machine with components that work with their fast-paced line. Small and large companies want a robust machine that will hold precision slice tolerances throughout production runs with guarantees of parts and service when they need them. The ability to make changes 'on the fly' to be responsive to the needs of their environment. "Urschel is always improving on manufacturing methods and designs to introduce newer technology – from machines to components to knives, Urschel partners with processors all over the globe to continue to move forward and grow with the everchanging demands of the food industry," company representatives conclude.

### **SORTING FOR THE BEST OUTPUT**

**TOMRA Food's** TOMRA 5C premium sorting machine, which incorporates the company's unique biometric signature identification technology for frozen vegetables was shown for the first time at Fruit Logistica Berlin. By locating the TOMRA 5C on the processing line between the IQF tunnel and the packing station, final checks for food safety and

product quality can be made with unrivaled accuracy. As the frozen product reaches the end of the line for bagging, the sorter recognizes and removes any remaining foreign material, extraneous vegetable matter (EVM), and hard-to-detect product defects, such as stems and stalks with green beans and nightshade with peas. These detection capabilities greatly reduce the risks of consumer complaints or product recalls - already a vital requirement, and one that is harder to meet with organically-grown fruit and vegetables, which typically get delivered to processing lines containing more unwanted materials such as insects, rodents, and EVM. As well as protecting brand reputations, the TOMRA 5C's state-of-the-art technologies deliver other operational advantages, according to company representatives. Compared to its highly effective predecessor, the Nimbus BSI, this new machine further enhances sorting efficiency and yields; is easier to keep running in optimum condition; has a more hygienic design which reduces cleaning time by about 35% compared to the Nimbus, and has a capacity that's greater by 5-10%. The TOMRA 5C was first introduced in 2020 to sort Dried Fruit and Nuts but was designed from the outset for many different applications, including IQF Vegetables and Fruit. This machine is now being made available for IQF lines following tests with one major IQF Vegetables processor in the USA and another in Europe. Validation was conducted over an intensive six-week