



BETTER, MORE RELIABLE TECHNOLOGY

As a result of the potato sector's continued status as one of the most active, it should be expected that the technology engaged in the industry is continually undergoing nearly daily improvements. The goal of manufacturers is to achieve the optimal trade-off between product quality and price, while also taking into account other factors such as efficiency and environmental impact.

“Partnering with potato processors to determine what is possible to accomplish their goals is at the forefront of what

we do. We are constantly working with customers around the globe to develop cutting edge innovations in technology,” says Alan Major, chief sales officer, **Urschel**. “This includes developing new cut shapes, increasing existing capabilities of machinery already in the market, and designing new machines based on the needs of our customers. With design and manufacturing under one roof, Urschel is constantly developing and expanding on what is possible in food cutting technology.” According to Urschel’s VP of Applications & Product Development Mike Jacko, the Model CC Slicer continues to be the go-to slicer for chips/crisps. “The operating principle could not be more proven in the industry. Product is delivered to the feed hopper assembly and enters the rotating impeller. Centrifugal force holds the product against the inner surfaces of the each cutting station. As product passes each cutting station, slices, shreds, or strips are produced. The machine may be equipped with a



Photo: Urschel

2, 5, or 10 HP (1.5, 3.7, or 7.5 kW) motor. Urschel is continuing to expand on the machine's capabilities. It's amazing how a machine could capture such a strong market, but the CC has evolved with the crisp/chip industry. We have developed a wide spectrum of slice shapes including Crinkle, V, Flat-V®, and Z. Widely known for slices, the CC provides even more versatility in the many shred shapes including Full, Reduced-V, Full Flat-V, Reduced Flat-V, Oval, Reduced Oval (Crescent), Strips, Julienne, and even grating options." Mike Jacko explains that Urschel partners with customers around the world. The company has invested in the infrastructure to strongly support customer initiatives. Direct offices offer customers direct assistance with their specific objectives. "Some of our customers have shown a strong interest expanding on the capabilities of the CCL. The CCL is a member of the CC series. It offers unique lattice slices available in different thicknesses: fine with a translucent appearance, 8 corrugations per inch and the smallest lattice holes; coarse with a less translucent appearance and 5.7 corrugations per inch with small lattice holes, and deep lattice waffle fries with 2.25 corrugations per inch with the most pronounced lattice holes," he adds. "The French fry flat and crinkle strip and potato dicing market is ever-growing. The DiversaCut series provides a myriad of cutting solutions for all types of potato SKUs including sweet potatoes." The DiversaCut series is made up of several models. Notably, the DiversaCut 2110A® Dicer (DCA) and Sprint 2® Dicer (SPR2). The DCA

is one of our larger dicers and accepts input products up to 10" (254 mm) in any dimension, whereas the SPR2 possesses a smaller footprint and accepts products up to 6.5" (165 mm). The DCA may be outfitted with either a 5 or 10 HP (3.7 or 7.5 kW) and be able to run up to 90 hertz with supported heavy-duty components/gearing to obtain the highest capacities. The SPR may be equipped with a 1.5 or 3 HP (1.1 or 2.2 kW) to offer flexibility to small to moderate size processors. The DiversaCut series will produce slices, strips, granulations, shreds, or dices in flat/straight or a variety of crinkle and V shapes. Deep crinkle, granulation, and strip cuts have shown to be the most popular in the last two years. "The Comitrol® Processor line of milling and particle size reduction equipment reduces products down to micro-dimensions. Different types of reduction heads work with impellers, feeding styles, and horsepower to make up the range of machine models available in the Comitrol series to provide an effective solution for a multitude of dry, semi-dry, and liquid size reduction application. Flake cutting for hashbrowns, reduction of dried potato flakes into a powder, rework projects, potato starch reductions, mashed potatoes, potato thickening agents, soup bases, and many other applications exist under the Comitrol umbrella. Standard operations include granulating, milling, flaking, shredding, slicing, liquefying, dispersing, blending, emulsifying, pureeing, and homogenizing," Jacko says. New to both the DiversaCut 2110A and Sprint

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2 Dicers, a built-in conveyor discharge. This feature enables full discharge of cut product and is preferred among batch processors dispensing into totes. The conveyor discharge is designed to be at the most optimum height specifically for totes, according to Alan Major. "The development of the SH-14 (Shredding) and SL-14 (Slicing) MicroAdjustable® Heads has made a huge impact on increasing capacities. The advantages of implementing one of these heads doesn't end with the increased capacity due to the 14 cutting stations. Processors are experiencing longer run times between knife changes. Operator interaction is minimized. Both heads are more user friendly versus the standard 8-station heads. Urschel is continuing to expand on the 14-station line of cutting heads. Patented SlideLocc™ design allows changeover of heads in three easy steps with limited tools. New for the Comitrol series, the Model 1700 now has an optional HMI. HMI benefits: identifies misaligned sensors, soft start faults and fixes, total machine runtime, motor loads and overfeeding issues, and remote start/stop when connected to a control center," he concludes.



ROMANIA

NEW CEO FOR FOOD UNION ROMANIA

Natalia Gelshtein-Kishsh, an experienced FMCG business leader with a successful track record in various Central European markets has been appointed the new CEO of Alpin57Lux, the Romanian ice cream production and distribution business which is part of the Food Union Group. Alpin57Lux was founded in 1994 and currently employs over 500 people, produces over 100 SKUs with more than 10 brands, amongst which the most well-known are the affordable premium ice cream, Transalpina, the heritage ice cream brand, Fulg de Nea, and the kid's ice cream brand, Tedi.

EUROPE

AETNA GROUP ACQUIRES MEYPACK

Aetna Group, leading company in the production of end-of-line packaging machines and systems (through its Business Units Robopac and OCME), has acquired the German company Meypack. Meypack is a technology leader appreciated mostly for the quality and innovative capacity of its end-of-line products mainly in the food, spirits and home & personal care sectors in Germany and at an international level. This operation is part of Aetna Group strategic plan to grow externally.

GLOBAL

URSCHEL LAUNCHES THE M VERSAPRO™ DICER

Urschel recently introduced the M VersaPro™ (MVP) next generation protein powerhouse. The 2-D dicer excels in processing of meat, poultry, and alternative proteins. The machine provides the best in sanitary design and the ultimate in versatile cutting of all types of protein. "After years of R&D, Urschel is proud to release the MVP. Thank you to all of the leading processors who shared with us their must-have wish lists and to those who allowed in-plant testing," stated Alan Major, CSO. The MVP offers 33% increased feeding capacity versus the standard M6 due to wider belts, optimized cutting, and increased horsepower. The belt fed MVP delivers 2-dimensional dices, strips, or shreds from product of a predetermined thickness. Wider 12" (304.8 mm) infeed and takeaway belts work together to provide even transitioning of product and prevention of product buildup. Takeaway belt facilitates discharging into totes. Stainless steel construction throughout with solid, round bar frame, motors, and hinged panels. Hinged panels provide easy and complete access to promote sanitation and ease of maintenance without having to rest any panels on the production floor. New patented, fluted crosscut option



provides gentler cutting action. Deeper circular knife to feed drum penetration produces an improved cutting method. The crosscut is driven by a 5 HP (3.7 kW) motor equipped with a variable frequency drive to allow adjustment of the cut size without the additional expense of changing parts. Other active cutting components are driven by a 5 or 7.5 HP (3.7 or 5.6 kW) motor. Available intuitive touchscreen HMI option easily gathers data, monitors machine components including sensors and amperage; adjusts operating speeds and saves recipes. Touchscreen swivels for full visibility. Designed for continuous operation for uninterrupted production. IP69K certified electrical enclosure features a double-sealed door for extra protection during washdowns. Mechanical zone is isolated from the product zone to promote sanitation. Simple to operate at the push of a button.

GLOBAL

SÜDPACK JOINS THE SBTi



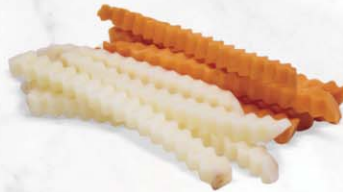
SÜDPACK has joined the Science Based Targets Initiative (SBTi) and signed the commitment letter as part of its NET ZERO operations. The collaborative effort of the UN Global Compact, Carbon Disclosure Project (CDP), World Resources Institute (WRI), Worldwide Fund for Nature

(WWF), and others has set itself the objective of establishing effective climate protection on a business level in order to keep global warming to 1.5°C. Thus, SÜDPACK is a member of a global group of businesses with similar beliefs and objectives. Above all, however, the global film manufacturer is committing to even more climate protection along the entire value chain, involvement that is based on recent climate science findings, and is making sure that its climate protection efforts are in line with the highest standards of the Paris Agreement.

NORTH AMERICA

KELLOGG SPLITS TWO BUSINESSES

Kellogg announced that it has approved a plan to separate its North American cereal and plant-based foods businesses, via tax-free spin-offs, resulting in three independent public companies. "Global Snacking Co.", with about USD1.4bn in net sales, will be a leading company in global snacking, international cereal and noodles, and North America frozen breakfast. "North America Cereal Co.", with about USD2.4bn in net sales, will be a leading cereal company in the US, Canada, and Caribbean, with a portfolio of iconic brands and compelling opportunities for investment and profit growth.



Explore Intelligent Cutting Solutions

Urschel manufactures intelligent, sanitary food cutting machinery responsive to your processing needs and environment. Rugged design withstands harsh production conditions while maintaining precision cuts. Limited maintenance with the ability to run continuously for uninterrupted production presents significant cost-savings.

As The Global Leader in Food Cutting Technology, Urschel provides cutting solutions for all types of potato applications.

Contact Urschel to achieve
your processing goals.



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industrial cutting machinery
throughout the world.

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