



Anuga Foodtec 2018

Holmach will be attending Anuga Foodtec in Cologne on 20-23 March, supporting its principal suppliers.

A summary of who's who, what products will be on show and where to find us has been provided below:

	<p>Food processing, filling and closing systems</p>	<p>CFT will be introducing its new milk and dairy division. These include spray dryers and an evaporator able to obtain more than 50% milk concentration in a short time frame, in one plant. Other new technological innovations include fruit processing equipment, with a completely re-engineered extraction system.</p>	<p>Stand C010 E011</p>	<p>Hall 4.2</p>
	<p>Automated retort handling systems and robotics</p>	<p>Jorgensen Engineering produces and markets equipment and complete packaging handling systems for the food, petfood and healthcare industries, from single machine to turnkey projects.</p>	<p>Stand B100 B108</p>	<p>Hall 10.1</p>
	<p>Autoclaves and retorts</p>	<p>Retort (autoclave) manufacturer Lagarde will be showcasing the new RS – Rocking System. The first steam and air rocking retort is particularly suitable for milk-based products. The retort rocks from side to side to prevent the product from 'catching' around the edges.</p>	<p>Stand B041</p>	<p>Hall 10.1</p>
	<p>Pasteurisers, air-rinsers and fillers</p>	<p>Suppliers of in-container tunnel pasteurisers and coolers to the food industry. In addition to fillers for the pickle industry, Niko specialises in difficult products and air rinsers.</p>	<p>Stand G020</p>	<p>Hall 10.1</p>



	<p>Sterilisation, roasting and toasting</p>	<p>Revtech's patented system has received approval for a validated 7 log reduction in microbial bodies and is capable of highly consistent decontamination of dry ingredients.</p>	<p>Stand H090</p>	<p>Hall 10.1</p>
	<p>Cut-cook-cool vessels</p>	<p>Roboqbo manufactures vessels for batch preparation of premium quality products. Two Roboqbo 15ltrs will be used to demonstrate a range of products. There will also be a 40ltr and 120ltr machine on display for visitors to view.</p>	<p>Stand E038</p>	<p>Hall 10.1</p>
	<p>Cooking and cooling systems</p>	<p>Scraped surface heat exchanger specialists, Terlet, will be displaying: two Terlotherm Scraped surface heat exchangers – a Delta 150 and a Delta 450, which will be displayed in a small process line; a 40ltr tiltable vessel and a doughnut cooker - suitable for fruit-based product.</p>	<p>Stand B010 C019</p>	<p>Hall 7.1</p>
	<p>High Pressure Processing Systems</p>	<p>A 3-D scale model of one of its High Pressure Processing units will be on the stand for visitors to see, along with samples of HPP juices. There is also the promise of a virtual reality show!</p>	<p>Stand A079</p>	<p>Hall 8.1</p>

As the sole UK agent for these companies, Holmach representatives will be available throughout the exhibition to offer solutions to your food processing challenges. To make an appointment, call Holmach on: **01780 749097**. We look forward to seeing you!