



IPA Innovation Competition 2010 Nominated Companies

This year, once again, the IPA competition allows show exhibitors to present the latest innovations they will be exhibiting October 17-21 in the new Hall 7 at the Paris Nord-Villepinte Exhibition Center.

A jury made up of industry experts and trade journalists selected Tuesday, July 6, eleven of the most innovative from among the 45 innovations registered in five categories, "Processes and Equipment", "Process Management and Control", "Packaging", "Research and Technology" and a "Special Jury Award".

The Competition Awards Ceremony will take place during the IPA trade fair Monday, October 18, 2010 within the scope of the Innovation and Research Forum, in conjunction with the announcement of the Ministry of Food, Agriculture and Fisheries Award, which will also recognize one of the IPA Innovation Award nominees.

Nominated for the "Processes and Equipment" Award:

■ CLAUGER

Combined cold and heat production skid

A compact stand-alone unit that produces 120°C water using calories recovered from the production of cold, ensuring a significant strength of heat at temperature levels unattainable in conventional heat recovery solutions.

Contact: mcadet@clauger.com

■ JBT FOODTECH

SuperAgi system

An innovation in the field of rotary sterilizers, this patented design reduces energy use per unit of output and features a robust and rigid drum using fewer parts and allowing the machine to take up less space for the same capacity. The system accurately controls temperature and pressure.

Contact: serge.vanlimbergen@jbt.com

■ SAMMODE

Celsius

LED lighting range designed for extremely low temperatures (-60°C and -45°C). The Celsius range features a new type of diffuser: a coextrusion of polycarbonate (PO) and polymethylmethacrylate (PMMA) with the first providing impact resistance and the second chemical resistance.

Contact: boris.cosvin@sammode.com

Nominated for the “**Research and Technology**” Award:

■ **JBT FOODTECH**

CCM3, insulating ceramic coating

An alternative to conventional rock wool insulation, CCM3 is easy to apply, washable, water and Type A fire resistant. This sprayable ceramic paint may be used on various types of equipment such as retort doors, boilers, hot and cold water tanks, hydrostatic sterilizing towers, pasteurizing tunnels...

Contact: serge.vanlimbergen@jbtc.com

■ **PHOTOCLEAN QUARTZ**

Low Temperature Compact AirPur

Stand-alone low temperature resistant air decontamination cabinet (microbiological, chemical and particulate). These photocatalysis-based, stand-alone decontamination modules can continuously purify air from 4°C and at a rate of 1,800 m3/h.

Contact: vanhecke@photocleanquartz.com

■ **REALCO**

BIOREM C+12

Biofilm from the BIOREM range with its viscous bacterial film that adheres to all types of support. Specifically developed in collaboration with INRA (French national institute for agricultural research), this enzymatic treatment makes it possible to safeguard daily production activities thus guaranteeing the hygiene and quality of finished products.

Contact: o.fain@realco.be

Nominated for the “**Process Management and Control**” Award:

■ **BIZERBA France**

CWP – Neptune

A new single-belt, one motor checkweigher designed to weigh and sort unpackaged foodstuffs. Ejection does not require an additional belt as it is integrated into the single drive belt using a “brushless” motor retractile belt. IP 69 K protection ensures high level sealing of the checkweigher, which can be high-pressure cleaned, guaranteeing optimal hygiene.

Contact: celine.desrayaud@bizerba.fr

■ **PBCSoft**

Enviro Suite

Innovative software that provides various modules of IT support to environmental assessments for agribusiness companies: carbon impact of activities, corporate waste management... Each module includes entered data verification compared with the regulatory requirements the company has adopted.

Contact: theron@bousselet.com

Nominated for the “**Packaging**” Award:

■ **BIZERBA France**

Vision-based control system

Automated, thus increasing production while reducing labor costs and possibilities of error. Each packaged product is subject to an automatic control that verifies the product, the packaging and the correct label coding. Smart vision has become an essential element for companies looking for success and increasing their production.

Contact: celine.desrayaud@bizerba.fr

■ COLTIVIA

Fresh egg spray

Aerosol-packaged pasteurized fresh egg liquid. The egg, now unbreakable, has a longer shelf life and is portionable and easier to use. The finished product makes all types of fresh egg use possible (omelets, breakfast, fried rice etc) and allows to dose the product without altering the use-by date of the product remaining in the spray.

Contact: eruga@polenghigroup.it

■ MONTAJES CONSERVEROS DE GALICIA, S.L.

Irregular can vacuum seamer

Seals irregular shaped (non-round) cans under heavy vacuum and cleaning or aseptic conditions. This can seamer is programmable and with an adequate frequency guarantees optimum conditions of hygiene and microbial decontamination control.

Contact: alejandro@mcg.com.es

Category winners will be disclosed August 20!

From product innovation to innovation research with the **Innovation and Research Forum**

Innovation is strategic in the food processing industries as it helps companies to increase their productivity, stand out from competitors or get added value through branching out into less commoditized products.

The Innovation and Research Forum will thus be addressing problems facing agribusiness companies with a series of themed conferences freely open to all visitors. The **Innovation & Research Forum** offers a program covering four major themes:

- Process Innovation (Sunday, October 17)
- Industrial Performance (Monday, October 18)
- Equipment Hygiene (Monday, October 18)
- Environmental Issues (Thursday, October 21).

And as a preview, **The European Research Meeting** will provide an update on the extent of research (Tuesday, October 19 and Wednesday, October 20).

Full news coverage on: www.ipa-web.com

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IPA Exhibition

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October 17 – 21, 2010

Name	IPA - World Food Process Exhibition
History	<p>Created in 1968, co-located with SIAL at CNIT, then at Paris-Porte de Versailles Exhibition Center.</p> <p>1986: SIAL moved to Paris-Nord Villepinte, IPA remained at Paris-Porte de Versailles; the 2 exhibitions continued to be held at the same time.</p> <p>2000: IPA ceased to be held at SIAL's dates in October, and joined the Emballage trade fair at Paris-Nord Villepinte in November.</p> <p>2010: IPA will return to the same dates and venue as SIAL, in October at Paris-Nord Villepinte.</p>
Cycle	Biennial
Dates 2010	October 17th – 21st, 2010
Venue	Paris-Nord Villepinte – NEW HALL 7
Number of exhibitors	600 companies
Exhibitors' profile	Manufacturers and distributors of machinery/equipment, technologies and services for the food and beverage industries
International participation	29 countries 48% international exhibitors
Exhibition area	36,000 sqm
Visitors	44,000 expected visits
Visitors' profile	Food and beverage industries, Research centers Managing Directors / Factory Managers (26%) Manufacturing/Production/New works (18%) Design/ R&D (13%) Purchasing (7%)
Geographic origin	105 countries represented 35% international visitors