



IPA Innovation Competition

## GET A PREVIEW OF THE RESULTS OF THE IPA INNOVATION COMPETITION!

As part of the World Food Process Exhibition to be held in Paris - Nord Villepinte from November 17th-20th, the IPA Innovation Competition honours the industry's most outstanding new products. The aim of this competition is to bring focus on the force of innovation in the food industry as demonstrated by the equipment and solutions proposed by exhibitors at IPA 2008.

A jury composed of trade journalists and industry experts\* met on September 30th to elect the four 2008 competition winners among all the submitted applications. Awards have been granted in the following benchmark categories: **MATIC Award**, "Process Equipment" Award, "Ancillary Equipment/Process Control" Award, and a "Special Jury Award".

The four nominees selected in each category and the four award winners who will be rewarded on November 17th during the Innovation Research Forum at IPA are:

### ***MATIC Category nominees***

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- **AES CHEMUNEX** for its 90-minute microbiological testing solution for fresh meat;
- **INDUSTRADE** for its new Steffens cutter knives;
- **HISTALIM** for MDI-lab, a kit to facilitate the transfer of the MDI method to other laboratories;
- **ORVED** for CUISSON SV-41, a vacuum chamber packing machine.

### ***"Process Equipment" Multifilière Category nominees***

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- **SODEVA** for its constant-weight slicing machine;
- **STERIFLOW** for Shaka, an autoclave combined with a high-frequency longitudinal mixing system;
- **TECNAL** for its high-performance moulding machine ECOFROM;
- **TETRA PAK PROCESSING** for Tetra Lactenso Aseptic, a new generation of UHT equipment.

\* Members of the Jury: ACTIA, ADIV, CEMAGREF, CEPIA, CETIM, CNIEL, CTCPA, IAA, Manager de l'Alimentaire, AgroParisTech, Liquides & Conditionnements, Ministry of Agriculture and Fishing, OSEO ANVAR, PROCESS, RIA, RLF, UNGDA, Viande Magazine.

***"Ancillary Equipment / Process Control" Multifilière Category nominees***

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- **AIRINSPACE** for Immunair Iso, a Mobile Protective Environment device;
- **JRI (Jules Richard Instruments)** for SiriusWeb, a temperature monitoring service via the Internet;
- **PHOTOCLEAN QUARTZ** for Compact Air Pur, an air decontamination system;
- **SYDEL** for SYDEL UNIVERS, an integrated management software package.

**The 2008 AWARD WINNERS are:**

**MATIC Award: HISTALIM**

**"Ancillary Equipment/Process Control" Multifilière Award: SYDEL**

**"Process Equipment" Multifilière Award: TECNAL**

**Special Jury Award: STERIFLOW**, for its ability to convert a patent with a high commercial potential.

**Ministry of Agriculture and Fishing" Award: JRI (Jules Richard Instruments)** for SiriusWeb, a temperature monitoring service via the Internet

**AWARD PRESENTATION CEREMONY**

**Monday, November 17th, 2008 at 12.30 a.m.**

**At IPA – Paris-Nord Villepinte  
Innovation Research Forum (mezzanine hall 1)**

## MATIC AWARD 2008

### Award Winner MATIC 2008

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**Company:** *HISTALIM*

Stand: 1 F 05

**Product:** *MDI Lab (Meat Destruction Indicator – laboratory kit)*



HISTALIM recently developed a method for laboratory analysis to quantify precisely the level of destructure of a meat raw material: the MDI method (Meat Destruction Indicator). MDI will soon be packaged in the form of a Kit, MDI-lab, designed to facilitate its transfer to other laboratories. The principle of the method is simple: histological cuts are made and then scanned before being processed by an image processing algorithm that selects the muscle fibers, depending on their level of destructure. Finally, a ratio between these surfaces is calculated. The result is expressed as M.D.I. (Meat Destruction Indicator), a measurement unit calibrated on the reality of the market products, thanks to a European study which brought together 126 professionals from meat raw materials. The method has shown its repeatability with an uncertainty of  $\pm 3.2\%$  and its effectiveness on most species (pork, turkey, chicken, beef). MDI-lab, was originally designed to distinguish 3 mm-meat from Mechanically Separated Meat (MSM). Indeed, according to Regulation 853/2004, the destructure of muscle fiber is the characteristic feature of MSM. To make approve formally the MDI method by the European Commission, HISTALIM launched a collaborative research project intended in particular to gain recognition of a special status for 3mm-meat in the regulation (LOTIMS project funded by the EUROSTARS program). Under the LOTIMS project, many collaborations are proposed to the industries concerned with the status of 3 mm-meat. Beyond the regulatory issue, the MDI method is proving to be an effective tool to assess the impact of a process on product quality. Let's look to the example of beef minced meat: 25 minced meats representative of French market were submitted to the sensory evaluation of a consumer panel and to MDI analysis. The comparison of the overall consumer satisfaction and MDI values highlights a correlation of 0.72 which shows that consumers prefer less destructured minced meat (destruction would condition juiciness and texture of meat). So MDI can be a relevant indicator for meat quality. Already several potential users have expressed their interest in this innovative method, which should ultimately represent more than 3000 analyses per year in Europe.

## Award Nominees MATIC AWARD 2008

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**Company:** *AES CHEMUNEX*

**Stand:** 1 C 117

**Product:** *90-minute microbiological testing solution for fresh meat*

AES CHEMUNEX, the world leader in cytometry applied to the detection of microorganisms, presents a new application designed for the meat processing industries. Microbiological control of fresh meat before processing can now be done in real time by counting the total flora in 90 minutes, which means that the microbiological quality of the meat is measured accurately right from delivery.



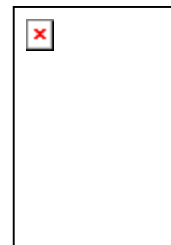
**Company:** *INDUSTRADE for the brand Steffens*

**Stand:** 2E38,

**Product:** *A new shape for cutters knives*

2D38, 2D48

The German Company Steffens has developed double cone-shaped cutter knives (thickness gradient in longitudinal and lateral way) which allow a better knife stability and a better penetration in the mix. The point is thinner by 25%: it has a better resistance to the shocks without breaking. On the cutter, the first two knives allow a better drawing up of the mix and the following four press it to accelerate the emulsion rising. This phenomenon is accentuated by the grooves located along the edge and on the opposite on the same side. The edge of 2 mm inclined at 27° is easier to sharpen. The angle should gradually be increased to 35° to postpone the edge's blunt even more. The first trials have been made with ALPINA Cutters but these knives will be adaptable to other brands. All these properties put together allow to cut cutting time and as a consequence the power consumption of the cutter (until 25 %°).

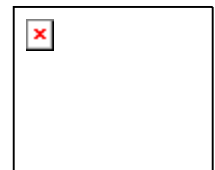


**Company:** *ORVED*

**Stand:** 1C42

**Product:** *CUISSON SV-41, a vacuum chamber packing machine*

The design of the vacuum packing machine CUISSON SV-41 flows from ORVED's creativeness and experience as an innovative response to the needs of PROFESSIONAL VACUUM PACKING users. Starting from high quality standards that mark Orved's vacuum packing machines, such as vacuum chambers totally manufactured in STAINLESS STEEL with internal rounded corners or digital control panel, CUISSON SV-41 is marked by new devices, covered by patents; first of all, among these the double depth vacuum chamber, which allows to vacuum pack every product "vertically". Thanks to the action of the force of gravity, the products are placed to the bottom of the bag avoiding the suction of liquids or powders during the cycle of vacuum creation. Another innovative device, patented too, regards the system to lift the sealing bar thanks to special levers placed on both sides of the vacuum chamber; this mechanism is very useful for the hygiene inside the vacuum chamber. With a simple gesture it is possible to remove the sealing bar, facilitating the access to the vacuum chamber and assuring a better cleaning on all of its parts, fundamental when vacuum packing fruit and vegetables. A new, useful function is the possibility of printing on the border of the bag the date of the packing. The vacuum packing machine CUISSON SV-41, endowed with digital control panel, with sensorial and ultravacuum function, is also equipped with gas options with 2 nozzles.



## “PROCESS EQUIPMENT” MULTIFILIERE AWARD

### Award winner « Process Equipment » MULTIFILIERE 2008

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**Company:** *TECNAL*

Stand: 2F45

**Product:** *high-performance moulding machine ECOFROM*

In a strong position because of its 20-year expertise in the soft-cheese moulding process, TECNAL offers a development in its range of moulding machines: high-yield ECOFROM.

TECNAL R&D team, in cooperation with its cheese-making customers, has worked on the economical aspects of cheese moulding and also on the latest requirements of the market in terms of cheese sizes, plant qualifications and flexibility of equipment. The selected principle of this new machinery consists in combining a dosing chamber which defines the requested volume and a scraper-type piston head which sucks and pushes the product without damaging it to a laddle-shaped turning part enabling to pour curd smoothly into the mould (see drawing).

The number of pistons will depend on every application. Their managing and travel length may be independent. This possibility allows to optimize the mechanical parts and consequently get better standard deviations. The same moulding machine can guarantee precisely the moulding operation of a large range of cheese sizes from ten or so grams to several kilos.

Thanks to its "in-line" design, the perfectly airtight piston/turning part prevents any loss of raw material by preserving the integrity of the product and channelling it through a shaped chamber to get an excellent cheese yield.

A dedicated "cleaning" area allows to operate pressurized CIP (as in the case of piping requiring no disassembly) and ensure a high-quality cleaning.

A complete selection of managing modes (manuel or automatic) and traceability is offered when the moulding machine is defined and allows to adapt the machine to the customer's requirements (i.e. achieve the moulding rate).

Finally, we have not forgotten our customers who have already a previous generation of moulding machines and we can offer especially for them a new moulding head which may be adapted to their machine.



### Award Nominees « Process Equipment » MULTIFILIERE 2008

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**Company:** *SODEVA*

Stand: 1E106

**Product:** *Slicing constant weight*

Recognition of volumes with rapid acquisition of complex forms and transmission of cutting orders. Accuracy between 0 and 5 grams, cutting in concurrent operation time, a loading, scanning, cutting and unloading facility.

This integrated system is designed with no limits on diameter or cutting. In short, SODEVA designs all its machinery, from sheet metalwork through to ultrasonics.

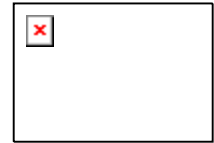


**Company:** *STERIFLOW*

**Stand:** 2D10

**Product:** *Shaka*

- Steriflow autoclave combines a high frequency longitudinal stirring system (100 - 200 cycles/min)
- improved quality of sterilised products
- reduced cycle time
- baskets designed for all packaging
- pilots already marketed with reliable results matching forecasts



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**Company:** *TETRA PAK PROCESSING*

**Stand:** 2E72

**Product:** *Tetra Lactenso Aseptic*

Tetra Lactenso Aseptic is the new generation of UHT solution launched by Tetra Pak Processing. These equipments may be used for direct (steam injection, infusion) and indirect treatment. This range is the achievement of many years of research and development with optimisation and implementation of new equipments and concepts: - Product to Product heat recovery on tubular heat exchangers to improve heat recovery and energetic yield - Up to 95 % of the running time available for effective production - Reduction of product losses up to 40 % during starting and end production phases. - Use of the Cold Spot technologie to reduce pre sterilisation time - Running time of 40 h without aseptic intermediate cleaning and up to 200 h with aseptic intermediate cleaning - Aseptic hibernation which allows to the systems to go down to 1/3 of the nominal capacity during recirculation and which reduce energy consumption in same proportions - Energy consumption reduced up to 75 % for steam, cooling media and electricity - Reduction of 20 to 30 % of cleaning time and detergent consumption - Integration of IntelliCIP systems which adjust cleaning program to real dirt of the equipment - Better quality by automatic control of F0 - Better quality with a lower lactulose content Tetra Lactenso Aseptic is the first step of the new solution developed by Tetra Pak Processing To come on the market very shortly "One Step" which allows production of UHT milk directly from raw milk. Unequalled energy savings, lower investments and new organoleptic properties "UHT milk tasting like pasteurised milk!")



## « ANCILLARY EQUIPMENT / PROCES CONTROL » MULTIFILIERE

### Award Winner « Ancillary Equipment / Process Control MULTIFILIERE 2008

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**Company:** SYDEL

Stand: 1F65

**Product:** Sydel Univers

SYDEL produces and integrates the new generation of integrated management software, Sydel Univers, which covers all the company's primary functions – management of purchasing and sales, production, stock, order preparation, dispatch and decisional analysis. The advantages of Sydel Univers effectively meet the company's performance optimisation and productivity needs. Built around a global modular structure, Sydel Univers is a completely open solution designed to be adapted to the specific requirements of each job. SYDEL offers its clients enhanced integrated standardisation, representing the culmination of 30 years' recognised expertise in the food processing industry in the chilled, super-chilled and frozen food sectors, dry products etc. This pooling of knowledge is combined with a unique common database together with centralised stock management, enabling users to benefit from the maximum unique nature of the information and also from increased reliability and speed in accessing data. Traceability, quality control and decisional analysis are integrated cross-discipline functionalities in all Sydel Univers modules.



### Award Nominees « Ancillary Equipment / Process Control MULTIFILIERE 2008

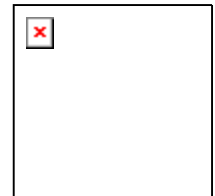
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**Company:** AIRINSPACE

Stand : 2C24

**Product:** Immunair iso, a Mobile Protective Environment device

Immunair™ iso is the combination of a plasmair™ T2006 mobile air decontamination unit and a MDP (Mobile Deployable Plenum). The system delivers up to 1,100 m<sup>3</sup> of air per hour with low pressure drop and energy consumption. The noise level varies between 42 dBA in minimum rate (500 m<sup>3</sup>/h) to 51 dBA in maximum rate or activity mode (1100 m<sup>3</sup>/h).



**Company:** JRI (Jules Richard Instruments)

Stand: 1C113

**Product:** Sirius Web

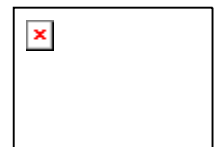
The cold control is subject to law reinforcement that is more and more accurate in your activity. To help you in the quality process, JRI offers you a new service all included: Sirius Web. This solution is a way to check through Internet your chambers temperature and to react rapidly in case of incidents.

Measures and controls your chambers

Records automatically all your data

Authorizes your consultation from any PC connected to Internet (login and password)

Alerts via phone, email or sms in case of incident



AN ADVANTAGEOUS SOLUTION:

Easy to use

Friendly and easy to access

Complete, from measurements to alarm  
Everlasting solution  
Economic

SiriusWeb answers to your requirements on quality control and risks management, HACCP proceedings, COFRAC accreditation and ISO certification.

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**Company:** *PHOTOCLEAN QUARTZ*

*Stand: 1 E102*

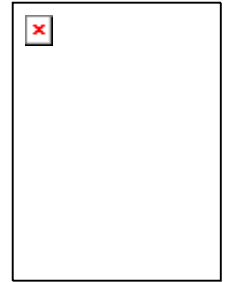
**Product:** *Compact Air Pur*

CompactAirPur is an air decontamination system (particulate, microbiological and chemical) specially developed for installation in all areas of the company that currently have no or very little treatment. It gives a filtration efficiency of 85% for 0.4 µm particles and a reduction in microbiological (germs, bacteria, mould etc) and chemical decontamination of 95 to 97%. Destroy bacteria, germs, VOCs and odours more effectively!

These completely autonomous modules are installed in areas that currently have no or very little treatment, providing recycling and treatment of air of 8 to 10 volumes of air in the room per hour.

The autonomous Compact AirPur modules are the perfect combination of performance and reliability in a CTA and the simplicity and modular structure of an autonomous module.

PHOTOCLEAN's photocatalysis degradation processes offer the unique advantage of providing continuous destruction of microbiological and chemical contaminants.



### **SPECIAL JURY AWARD**

**For its ability to convert a patent  
with a high commercial potential**

**Company:** *STERIFLOW*

*Stand: 2D10*

**Product :** *Shaka*

- Steriflow autoclave combines a high frequency longitudinal stirring system (100 - 200 cycles/min)
- improved quality of sterilised products
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**Service Communication Presse IPA 2008**

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