



IPA Innovation Competition 2010 Award Winner Preview!

As part of IPA – the World Food Process Exhibition – being held October 17 to 21 in the new Hall 7 at the Paris Nord–Villepinte Exhibition Center, the IPA Innovation Competition provides exhibitors with the opportunity of previewing their latest innovations.

A jury of trade journalists and experts selected, July 6, the five most noteworthy innovations that will be showcased at the exhibition.

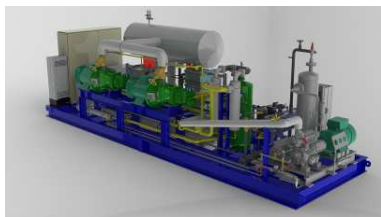
This year, IPA and its committee were particularly attentive to the eco-friendly design of products and processes, as well as to product quality improvement, food safety and traceability, the improvement of working conditions, productivity and industrial performance.

The five winners of the “Processes and Equipment”, “Process Management and Control”, “Packaging”, “Research and Technology” and “Special Jury” Awards will receive their awards during the Competition Awards ceremony, Monday, October 18, 2010 in the Exhibition’s Innovation Zone, in conjunction with the announcement of the Ministry of Food, Agriculture and Fisheries Award, which will recognize one of the IPA Innovation Award nominees.

The IPA exhibition is going international and the IPA Innovation Competition is as well! Two of the five winners are from abroad: one is Belgian, the other Spanish.

Winner of the “Processes and Equipment” Award:

■ CLAUGER



Combined Cold and Heat Production Skid

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

The solution has many advantages: optimization of energy consumption including speed variation on almost all motors, NH3 load under 500kg, reliability (in-shop manufacturing and testing). The Skid complies with the Pressure Equipment Directive.

The Skid has also a number of advantages for the customer: reduction of hot and cold production kW costs; production of hot water up to 120°C; it is a solution immediately adaptable to plant conditions with a hot performance coefficient equal to 7 and a cold performance coefficient equal to 4; reduced on-site intervention times (installation, connection, commissioning).

Contact: mcadet@clauger.fr

Winner of the “**Research and Technology**” Award:

■ **JBT FOODTECH - Belgium**



CCM3 Insulating Ceramic Coating

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

CCM3 solves the problems related to traditional rock wool insulation such as corrosion due to condensation forming between the outer skin and the insulation, the necessity to remove the rock wool for visual inspection, problems with a drop in R-value when rock wool becomes wet and the fact

that rock wool is not chemically resistant.

Contact: serge.vanlimbergen@jbt.com

Winner of the “**Process Management and Control**” Award:

■ **BIZERBA France**



CWP – Neptune

This new single-belt, one motor checkweigher is designed to weigh and sort unpackaged foodstuffs. Ejection does not require an additional conveyor 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. This new checkweigher complies with the EHEDG certification.

Contact: celine.desrayaud@bizerba.fr

Winner of the “**Packaging**” Award:

■ **MONTAJES CONSERVEROS DE GALICIA, S.L. - Spain**



Vacuum Seamer for Irregular Cans

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

It fulfills, in its architecture and components, the basic standards of hygienic design of liquid food processing equipment, and incorporates an automatic system of cleaning and disinfection without disassembling.

Contact: alejandro@mcg.com.es

Winner of the “**Special Jury**” Award:

■ **TRIAPROCESS**



Triaxe Mixer, Granulator

Mixing, granulating and coating otherwise. This mixer differs totally from traditional technologies. Its movement resembles the movement of the hands of a baker kneading his dough with a certain gentleness and effectiveness, or a hand of someone stirring a cup of sweet coffee or a hand of a chemist mixing his or her liquids and powders carefully and with great caution.

It consumes approximately 4-10 times less energy compared to all the systems currently used. The Triaxe blade never covers the same area twice and sweeps the entire surface of the spherical tank. These two movements (rotation and gyration) may be controlled manually or by computer, making it an extremely versatile and faster mixer with two, three or four blades of different shapes to better stick to your product.

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**The Awards Ceremony will take place on
Monday, October 18 in the Exhibition's Innovation Zone**

Full news coverage on:

www.ipa-web.com

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IPA Exhibition

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ipa | **world
food
process
exhibition**

17-21 October • Paris Nord Villepinte • France
www.ipa-web.com

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	<p>29 countries</p> <p>48% international exhibitors</p>
Exhibition area	36,000 sqm
Visitors	44,000 expected visits
Visitors' profile	<p>Food and beverage industries, Research centers</p> <p>Managing Directors / Factory Managers (26%)</p> <p>Manufacturing/Production/New works (18%)</p> <p>Design/ R&D (13%)</p> <p>Purchasing (7%)</p>
Geographic origin	<p>105 countries represented</p> <p>35% international visitors</p>