

FRUIT PROCESSING *digital*

www.fruit-processing.com

Business News

Process Technology

Ingredients

Market Price Report

Filling & Packaging

Product Launches

Events

OCTOBER

10/2019

INTERNATIONAL JOURNAL FOR THE FRUIT PROCESSING, JUICE AND SOFT DRINKS PRODUCING INDUSTRY

Total freedom of shape to attain premium and distinctive PET bottles

► read more on p. 338



EDITORIAL

Dear Readers,

A Paradigm Shift in Packaging? On page 330 ff Claudia Bierth, European Sustainability Manager at beverage can manufacturer, Ball Beverage Packaging Europe, calls for the debate to focus on the extent to which packaging is actually recycled into new products.

Pilot tests conducted at two research institutes confirm the excellent vacuum juicing performance of the vaculiq system. The first, Hochschule Geisenheim University (Institute for Wine Analysis and Beverage Research), has extensive experience with carrot processing and the preservation of carotenoids during the juicing phase. In their tests, the vaculiq technology demonstrated a fundamental increase in yield. Please learn more on page 334 f.

An innovative new ingredient offers the ability to make a significant difference in terms of environmental and social impact through reduced food waste and plant-based alternatives. Furthermore, it improves product quality and extends shelf-life for plant-based fermented products. Explore more on page 336 f.

An unique packaging solution significantly reduces consumption of PET resin: it allows to decrease the current heat resistant (HR) bottle weight by up to 30 % compared to regular HR PET bottles. It also allows producers to save on label material by enabling to switch from a sleeve to a roll-fed label application. Read more on page 338 f.

In the beginning of December, Food ingredients Europe & Natural ingredients will once again be the food industry's epicenter over the course of three days. Experts from all sectors – including product developers and decision-makers from the food and beverage industry, as well as representatives of major brand companies – will do business face-to-face with top buyers and specialists from across the F&B supply chain. Please find out more on page 340 f.

From 12 to 14 November 2019, the international beverage industry will come together at BrauBeviale in Nuremberg (Germany) and the popular BrauBeviale Forum offers its audience information, inspiration and the opportunity for interaction. The BrauBeviale Think Tank reflects the key themes covered in the BrauBeviale Forum such as raw ingredients, technologies, packaging, marketing and entrepreneurship. Get the latest information on page 342 ff.

Yours,



M. Brennich

marco.brennich@fruit-processing.com

PACKAGING

A paradigm shift in packaging? From resource efficiency to material recyclability 330



For several years, the issue of sustainable packaging has been a topic of lively debate. With approximately 9.5 million tons of plastic waste entering the oceans annually, the discussion picked up speed again last year. Claudia Bierth, European Sustainability Manager at beverage can manufacturer, Ball Beverage Packaging Europe, calls for the debate to focus on the extent to which packaging is actually recycled into new products. We talked to her about “real” recycling and the sustainability record of modern beverage cans ...

PROCESS TECHNOLOGY

There’s nothing fresher: New GEA vaculiq delivers gentle vacuum juicing 334

GEA vaculiq, which requires minimal space, efficiently juices diverse fruits and vegetables while under vacuum pressure. This method protects valuable plant nutrients and vitamins, ensuring fresh flavors and healthy ingredients are preserved from atmospheric oxygen. GEA vaculiq is ideal for juice producers as well as manufacturers of complex products like smoothies, purees, baby food and even mustard. The system consists of a moveable ready-to-use skid with 1-3 vacuum spiral filters for capacities ranging from 1,000 to 3,000 kilograms per hour. The spindle design and sieve sizes are matched to one another according to the raw material and the desired product specification, allowing a maximum yield ...

IMPRINT

Publisher
Evi BRENNICH

Editorial Office
Editor-in-Chief: Marco BRENNICH
marco.brennich@fruit-processing.com

Advertising
Cornelia HEBBE
cornelia.hebbe@fruit-processing.com

Advertisement Rates:
Current price list 2019 on request and at
www.fruit-processing.com

Readers’ Service
Christian FRIEDEL
christian.friedel@fruit-processing.com

Subscription Rates
Print Europe: EUR 115 incl. mailing cost
Print Overseas: EUR 124 incl. mailing cost
Digital package: EUR 120
PROfessional package: EUR 175

Layout
confructa medien GmbH
D-56587 Oberhonnefeld, Germany

Address for all Communications:
confructa medien GmbH
FRUIT PROCESSING
Westerwaldstrasse 2a
D-56587 Oberhonnefeld, Germany
phone: +49 (0)2634 9235-0
fax: +49 (0)2634 9235-35
editorial@fruit-processing.com
www.fruit-processing.com

Ownership structure of the shareholders in accordance with
Pressegesetz Rheinland-Pfalz:
Evi Brennich 51 %, Guido Hoffmann 26 %, Lothar Hoffmann 14 %,
Hubert Brennich 9 %;
Managing Directors: Marco Brennich (Publishing Management),
Christian Friedel (Commercial Management);
HRB 14556 Montabaur

Printed by:
mohr medien GmbH, Metastraße 3, D-56579

authors do not necessarily reflect those of the publisher or the editorial staff.

Original science and research papers will be presented for scrutiny to a member of the Peer Review Board. All manuscripts must be written in English. If English is not the author’s primary language, the author should obtain assistance.

All rights reserved. No part of this publication may be reproduced or transmitted in any form or by any means without the written permission of the publisher.

FRUIT is read in 105 countries by more than 15,500 readers per issue.

Publication frequency (print/digital): monthly

© Copyright 2019 confructa medien GmbH, Westerwaldstrasse 2a, D-56587 Oberhonnefeld, Germany

Note:
The views and opinions expressed by the

ISSN 0939-4435,
Printed in Germany