

Tackling plastic and waste



Tulip Ltd, a subsidiary of the Danish Crown Group, has announced commitments to tackling plastic usage and food waste as part of its new CSR policy.

The commitments form a crucial element of Danish Crown's 'Feeding the World' programme, which aspires to create a sustainable future for meat in the global market by rethinking solutions for the entire value chain, from farm to fork.

● **Commitment 1: UK Plastics Pact**
Tulip Ltd has signed up to The UK Plastics Pact, which is committed to hit a series of ambitious targets by 2025. The targets include using 100% reusable, recyclable or compostable packaging, ensuring that 70% of plastic packaging is effectively recycled or composted, using 30% average recycled content across all plastic packaging and eliminating problematic or unnecessary single-use plastic packaging through

redesign, innovation or alternative (re-use) delivery models.

● **Commitment 2: Food Waste**
Research from WRAP indicates that 100,000 tonnes of pork products which could have been eaten are thrown away every year. Tulip is leading the fight against food waste and is now a signatory of The Friends of Champions 12.3 network, formally pledging alignment to the UN Sustainable Development Goal (SDG) to reduce global food waste by 50% by 2030.

As one of the steps towards reaching the SDG food waste goal, Tulip has signed a partnership agreement with the charity FareShare to help manage surplus food generated within its production facilities. FareShare works to ensure fit-for-consumption food is safely and securely re-distributed to charities and community groups instead of being wasted.

tulipltd.co.uk



PUROL Grease – the first NSF H1 and 3H dual registered food grade grease from Rocol – gives meat processors a highly effective tool in the pursuit of total safety assurance. Developed in response to engineers' feedback and increasingly strict auditor requirements from major supermarkets, the European Food Safety Inspection Service (EFSA) and British Retail Consortium (BRC), PUROL Grease is a high performance, food grade grease which also acts as a release agent for use on meat processing machinery parts that come into direct contact with food – such as blades, guides, bearings and seals on mincer plates, mixers and slicers. It has a wide operating temperature range from -10°C to +110°C and is suitable for use with a gun or pump for easy and targeted application.

rocol.com

Ultra high resolution x-ray



Following Advanced Inspection Services' (AIS) success in providing fat/lean analysis on 25kg cartons, it has extended its x-ray offering by launching the AIS X-Ray Micron Scan, an ultra-high-resolution foreign body detection solution for preventing product recalls.

Designed to operate offline, the system detects a large range of foreign bodies, such as calcified bone fragments, metal, glass, stone and specific rubbers and plastics, for example PTFE, within all meat products. Advanced contaminant

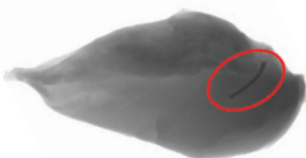
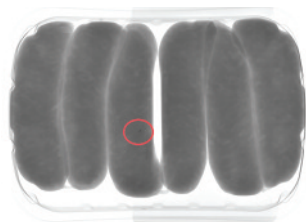
detection prior to product release and post recall will ensure quality assurance and safeguard brand reputations.

If a manufacturer inspects a 15x15cm product with a standard food detection system, it would typically record 140,000 data points i.e. the number of individual measurements.

The AIS X-Ray Micron Scan system provides a resolution of 9,000,000 data points enabling it to detect metal contaminants as low as 0.2mm and glass at 1.0mm. High resolution sensors find very small contaminants and are less sensitive to the orientation and location of the foreign body within the meat product.

The company has also released an on-site contaminant detection solution. The slightly lower resolution AIS X-Ray Ultra Scan can be installed within the meat processing facility at a near-line location. This x-ray system offers an improvement on the same meat sample of 15x15cm increasing from the standard 140,000 data points to 600,000 data points. Once the point of food safety weakness has been identified, it is then rectified thereby reducing the likelihood of product recalls and customer complaints.

aisxray.co.uk



Complete solution for juice and puree



JBT Corporation, a leading solutions provider for food and beverage processors, has introduced a complete, combined solution for small and medium-sized juice processors who are seeking a more efficient, effective and simpler-to-clean system than typical batch bag press solutions.

A combination of three pieces of equipment, JBT's Fruit and Vegetable Processing Solution is ideal for premium juices and blends produced by smaller juice marketers.

The solution can be assembled using three JBT unit operations:

- An FVX5 fruit and vegetable extractor, which receives the raw products and performs the initial size reduction.
- An FTE50 Turbo Finisher, which produces a puree from the mash created with the FVX5.
- An optional screw or paddle finisher to deliver juice with a medium-to-high solid content. For a very thin product, the juice can also be sent through a decanting system.

JBT's system offers a seamless flow, which delivers continuous flow processing instead of having to do batches, with a flexibility that allows companies to blend in fruits and

vegetables during the process. Hygiene and cleanliness are also key design features.

jbt.com

Investment to meet UK demand



Norfolk based Smithfield Foods has invested substantially in a cooked chicken facility to capitalise on the growth of frozen convenience food in the UK, with frozen breaded and coated poultry growing +13.5% year over year alone, adding £66.5m to category value, becoming the fastest growth area in frozen category.

The new facility, based in Poland is a dedicated cooked chicken plant, producing steamed and roasted chicken as well as coated products such as nuggets and steaks.

Alongside the investment, the company is also further expanding its pre-marinated chicken business, working with end user outlets to simplify the process for restaurant kitchens.

Smithfield Foods is also starting to offer assistance in menu innovation for restaurants as an added service when marinated chicken is purchased.

smithfieldfoods.co.uk