



FOOD PROCESSING



AUG 2014

The new Food Information to Consumers Regulation

Is industry ready for change?



A new sensor prototype

EU project being trialled in the UK

Fully-cooked, frozen food

A competitive market

► Hygienically Designed Boxes for Safe, Contamination-Free Weighing

Highly hygienic food processing equipment helps reduce contamination and production costs. Food processing equipment and storage systems are designed to be hygienic, easy to clean and resistant to corrosion. They are also designed to be easy to maintain and to last for many years.

HYGIENIC TECHNOLOGY
Hygienically designed food storage and processing equipment is designed to be easy to clean and resistant to corrosion. They are also designed to be easy to maintain and to last for many years.

- Fast, efficient and easy operation
- High food processing and improved efficiency
- Hygienic and durable design that minimizes food wastage, allergens and waste control

Highly hygienic food processing equipment is designed to be easy to clean and resistant to corrosion. They are also designed to be easy to maintain and to last for many years.

For more information visit our website or contact us on the phone. We are here to help you with all your food processing needs.



► LPRA: Package your meat products with ILPRA Overskin technology

To package your meat products, ILPRA is able to develop not only Foodpack tray sealing machines but also Thermoforming models with innovative solution: this is the ILPRA Overskin technology. By using a special sealing fil, the Overskin packaging system makes a kind of invisible skin all around the product thus keeping its natural fresh appearance. The sealing film is able to fit around the product shape without damaging the product itself, even when the content is higher than tray edge. The result gives a different look to the packing. The freshness of product is long, because of using high barrier material together with high vacuum degree. The sticking between upper and lower film is occurring on the whole surface of tray: in this way the liquid run-off is stopped around the product. The typical applications are: fresh meat, poultry meat, sliced salami... To start packaging with Overskin technology you need:



- an Overskin ILPRA thermoforming machine
- a barrier bottom film (rigid or flexible according to requirement)
- a top sealing film for skin packaging

To find out more about ILPRA packaging machines, visit our web site www.ilpra.com

Let's Start
Find it for you.

