
INGREDIENTS, EQUIPMENT AND SUPPLIES

Kathabar Inc.

An industrial quality air handling unit has been introduced by Kathabar of New Jersey. KoldAir units provide cold, clean air at the temperature and humidity required in food processing.

The quality of air circulation in meat, poultry, dairy and other food processing plants is very important. To eliminate potential problems, the air handling unit must be capable of adequately filtering the process supply air. The interior of the system should be designed to limit buildup of airborne contaminants and to ease cleaning. Kathabar's KoldAir units are designed to meet these and other requirements.

Suitable for rooftop installation, KoldAir units contain dampers, prefilters, cooling coil fans and final filters. Equipped with HEPA filters, the units provide conditioned air virtually free of airborne contaminants.

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SIG Packaging Technology NA

SIG Packaging Technology, the parent company of SIG Packaging Technology North America Inc. has introduced a high-speed candy machine—the Delta Robot SIGLAD.

SIG unveiled the system at the All Candy Expo in cooperation with the Swiss company Demarex SA.

The pick-and-place robotic system features speeds of more than 100 picks per minute. It offers high speed, accurate placement of diverse shapes and sizes using a simple space-saving infrastructure. The SIGLAD can be used to package a variety of candy and confectionery products, including unpacked and unwrapped pralines, chocolate bars, frozen food and other items.

SIGLAD's camera system helps ensure proper pick and placement throughout operation. As products move along the conveyor belt, the machine's camera identifies differing shapes and sizes and relays this information to the Delta robot. The robot then picks up pieces individually from the belt and lays them in the exact position in the blister.

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Tricor Systems Inc.



To help meet ISO 9000 requirements, Tricor offers its Temper Meter Data Acquisition Software

(TMDAS) that can be used with its Model 205A Portable Temper Meter. This saves chocolate temper test runs for further use and analysis and creates an accessible, historical database. The files created by TMDAS can be exported to most spreadsheet and database programs. The user can also view and/or print the list of test runs stored, as well as graphically display and/or print individual or multiple test curves.

Use of the compact 205A allows corrective action to be taken before temper becomes unacceptable. Disposable plastic sample cups, which ensure constant sample size and cleanliness, are used to hold the chocolate test samples. The well that holds the chocolate sample is located in the top of the 205A. A specially designed thermoelectric cooling system, in conjunction with a design that maintains constant sample size, probe depth and probe insertion temperature, eliminates sources of measurement error associated with other types of temper measurement instrumentation.

Tricor's PC-based model 805A Surface Analysis System has also been introduced to measure and analyze the gloss levels of surfaces regardless of their shape, texture or color.

The 805A's high-resolution video imaging system quantifies the surfaces of chocolate, panned goods, caramels, drops, marzipan products and coatings. Instead of measuring a single point on a surface, the system uses up to 240,000 data points across the measured area to provide quantitative, realistic readings even under various lighting conditions.

This system measures only the specular component of the light reflecting off the surface and not the total light emanating from the sample. The gloss level of a surface is determined by the characteristics of the specular reflections seen by the human eye.

The 805A also provides quantitative values for both D.O. I. and orange peel. D.O.I. measurements quantify the reflective quality of smooth surfaces, while measurements for orange peel quantify the waviness of a surface.

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