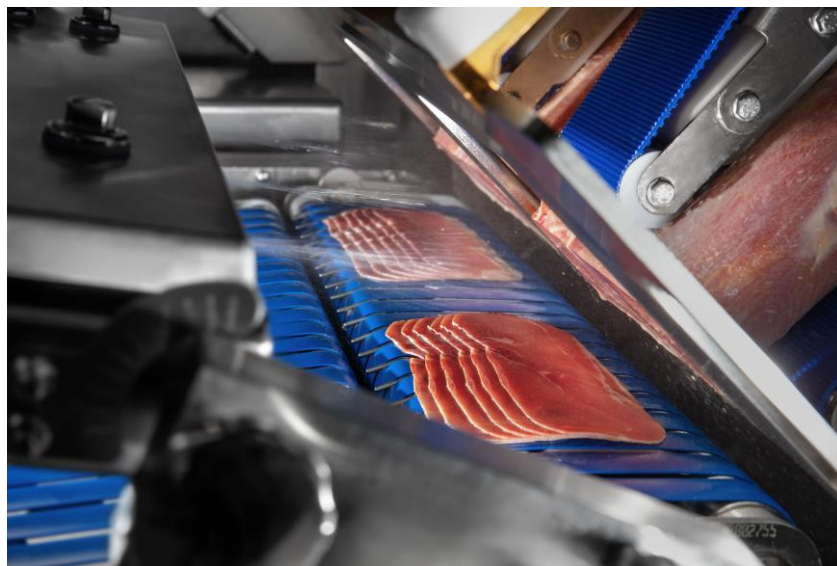


Spray system instead of separating films - Multivac uses separating agents, thereby reducing plastic in the packaging of cold cuts

The process is already standard for baked goods or sweets. Now Multivac presents a versatile spray system specifically designed for packaging cold cuts, ham and cheese or vegan alternatives. The solution can be used, for example, for portion shapes in wafer-thin cuts for which a classic interleaver is not suitable. The individual slices are presented in a visually appealing way in the package. Above all, they do not stick together and can be removed cleanly from the package by the consumer.



Thanks to the Sustainable Liquid Interleaving spray system, the usual separating film between the individual panes can be dispensed with. (Photo: © Multivac)

Even application to underside of slices

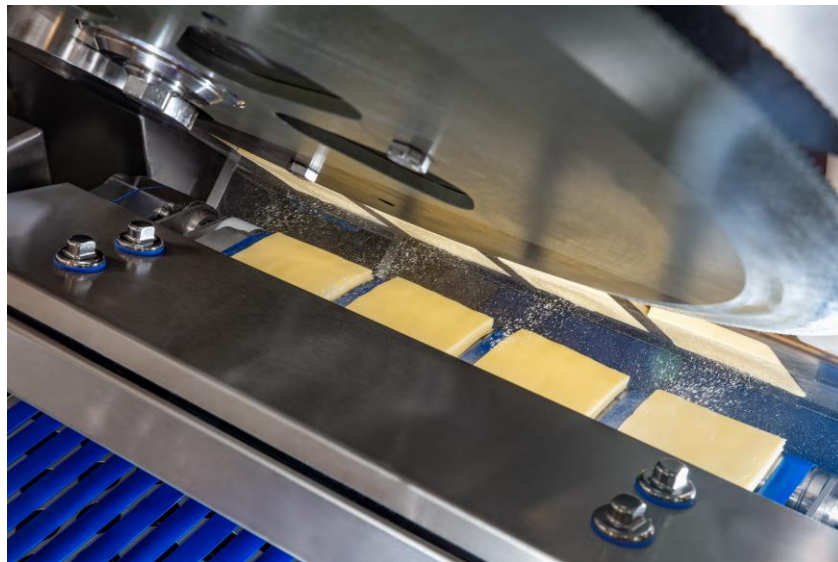
At the last Anuga FoodTec, Multivac presented the spray system as an example on a high-performance slicer thermoforming packaging line. In the line's demo operation, a slicer cut the product bars in multiple lanes and sprayed each slice with the liquid release agent via the Sustainable Liquid Interleaving system. In this way, the usual separating film (interleaver) between the individual slices can be dispensed with and, in particular, plastic consumption during packaging can be reduced to a necessary minimum.

The precision nozzles of the new spray system atomise a liquid, tasteless and odourless release agent that is adapted to the respective product properties of the cold cuts, such as the fat content. The separating agent is applied evenly to the underside of the slices. The taste, quality and shelf life of the product are not affected.

Slicer thermoforming packaging line with master control system

The modules for automatic slicing, feeding, packaging and labelling of sliced products can be fully integrated as a line and, thanks to the Line Control master line control system, can be operated efficiently and, above all, reliably across all lines via the HMI of the packaging machine or slicer.

The individual portions are then checked on a scale. Portions with the wrong weight are ejected by means of a rocker for manual weight correction, while portions with the correct weight are forwarded by a conveyor belt and grouped to match the format layout of the thermoforming packaging machine. The portions slide into the packing trays as they are fed, achieving optimum loading results thanks to the flat insertion angle. After modified atmosphere packaging, the MAP packages finally reach a transverse web labeller, which applies the required labels to the top and bottom of the packages.



In practice, the spray system is used in a dairy on a slicer for the clean separation of cheese slices.
(Photo: © Multivac)

Saving on material use

The technology has already proven itself in practice. While the spray system has been used since 2018 at a dairy on a Multivac slicer for the clean separation of cheese slices, a producer of cooked ham also uses the solution to extend the shelf life of its sensitive products and to intensify the taste.

The solution also offers advantages in terms of economic efficiency. "In our reference calculation, where we simulate the slicing and packaging of cheese, the typical polystyrene separating films generate total daily costs of € 3,800. The costs for the separating liquid, on the other hand, amount to only € 425 - that corresponds to a saving of 85 percent," explains Manfred Achenbach, Senior Vice President of Multivac's Slicing Business Unit.

The time required for refilling the separating liquid compared to refilling and threading the interleaver rolls is also up to 95 percent shorter overall. Other benefits of the spray system include: less storage space, longer slicer blade life and less material used.

Additional information and contact

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