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Serving the Food Processing, Ingredients, Packaging and Catering Sectors in MENA- Since 1985
تخدم قطاعات تصنيع المأكولات والمكونات والتوضيب والتموين في الشرق الأوسط وشمال أفريقيا - منذ ١٩٨٥

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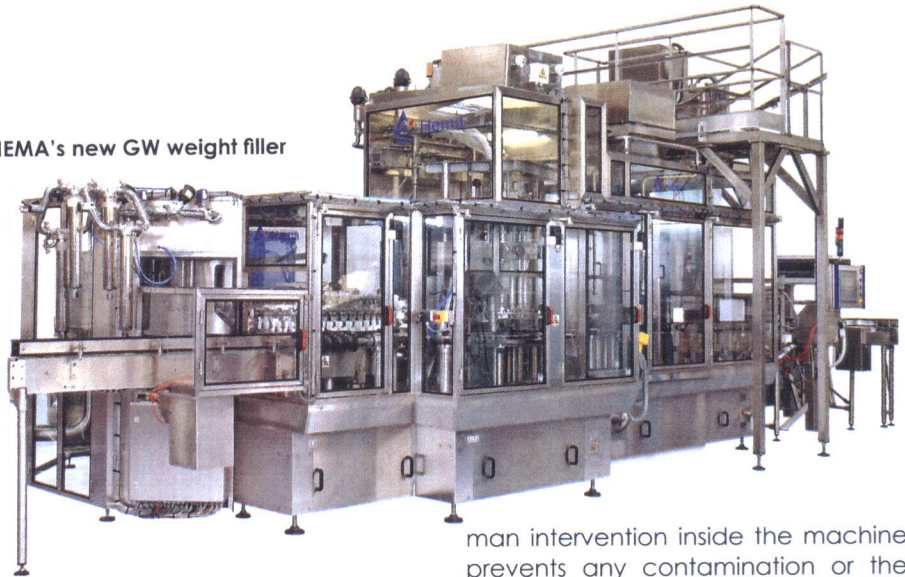


A New Generation of Versatile Net-Weight Fillers

During Interpack, **Hema** is presenting its new GW weight filler for vegetable oil packaging. This filler comes in several configurations to meet the needs of dairy products as well as sauces. The GW net-weight filler is equipped with the latest generation of weight sensors. With their robust design, made entirely of stainless steel, and their range of reading, these sensors can be used for volumes up to five liters. They have IP69K protection, which is the highest degree available against dust and water penetration. The offset valve makes this a flexible machine for processing both liquid and more viscous products. Quick tool changeovers make this a perfectly ergonomic machine. Due to its small chamber, savings on water and cleaning solutions help to lower both costs and environmental footprint. The GW model can reach output speeds of up to 60,000 bottles per hour.

The GWm model is ideally adapted to liquid dairy products, whether fresh or ESL with a shelf life up to 60 days: drinkable yogurt, probiotics, smoothies, etc. As a result of its new universal

HEMA's new GW weight filler



nozzle, the GWm can fill foamy liquids like milk, as well as more viscous products such as drinkable yogurt with fruit bits or soft cereals up to 5x5x5mm in size, without the need to change the nozzle tip. This nozzle is available for volumes ranging from 80 milliliters to 1 gallon. This helps to save a considerable amount of time during product changeover, and the absence of hu-

man intervention inside the machine prevents any contamination or the need to use long cleaning and decontamination cycles. The hygienic design of the GWm meets the expectations of the dairy industry and complies with 3A, EHEDG and FDA standards. It enables use of a laminar flow layout. At the end of production, cleaning cycles (CIP-COP) and sterilization cycles at 115°C (SIP-SOP) are fully automated. ■

Good Baking Properties in Spite of Crop Damage

Weather conditions – both extreme dryness and rain – have a strong influence on the quality of cereal crops. **Mühlenchemie** develops flour improvers that make it possible to produce bakeable flours even from sub-standard lots of wheat. One direct consequence of climate change is an increase in bug damage to grain. From the nutritional point of view the consumption of products baked from bug-damaged flour involves no danger whatever, but such flour is often difficult to process. Depending on the extent of the damage, the doughs lack elasticity and become soft and malleable.

The latest results of research and baking trials at the Mühlenchemie applications laboratory show how these problems with the raw material can be overcome: "With the aid of spe-

cial compounds of active ingredients you have to strengthen the gluten, reduce the activity of the protein-degrading enzymes as far as possible and improve the baking properties of the dough in general", says Dr. Lutz Popper, head of Research and Development. But besides drought, heavy rainfall shortly before harvesting causes the kernels to germinate on the stalk, producing large amounts of starch-degrading enzymes. These reduce the water-absorption capacity of the flour; the doughs become soft and sticky. The shape and volume of the loaves suffer from the poor stability of the dough.

Flour improvers are able to compensate for such harvest damage, too; but their use demands skill and sensitivity, as Mühlenchemie's expert Dr. Popper emphasizes. Whereas it would



be no problem to add twice or even four times the usual amount of flour maturing and oxidizing agents such as ascorbic acid to sprout-damaged flour, care has to be taken when dosing xylanase. Emulsifiers such as DA-TEM, lecithin or mono- and diglycerides are helpful, as is the addition of vital wheat gluten. And acidity regulators have an extremely positive effect on dough stability. ■