

GRUNWALD BUSINESS NEWS

GRUNWALD
Dosing · Filling · Packing
GRUNWALD GMBH
Pettermandstraße 9
88239 Wangen/Germany

April 2023

www.grunwald-wangen.de

 **interpack**
PROCESSING & PACKAGING
4^{TO} 10 MAY 2023
DÜSSELDORF
INTERPACK.COM

Free entry to interpack exhibition 2023

We are pleased to offer you free admission to interpack exhibition and to welcome you at the GRUNWALD-Alm in **hall 6, stand B01**.



Our new technology works without evacuation!

The gas injection system developed by GRUNWALD allows for remaining oxygen values of < 0.5% in cups at full cycle speed without reduction in production speed. See further information on the back.



World first – shown at interpack exhibition

World first: GRUNWALD ultraclean (UC) rotary-type filling machine with hygiene tunnel – unlimited flexibility

In 2015, Grunwald committed to sustainability with the ultraclean inline machine for the dairy industry, as well as the protection of our employees and high environmental compatibility. The pulsed light high-performance UV(C) sterilisation is a health friendly, completely peroxide-free alternative for the sterilisation of packaging materials. We guarantee a sterilisation rate of $\geq \text{LOG}4$ at full cycle speed with this system in connection with the patented hygiene tunnel.

In addition to long product shelf lives with a failure of almost 0 %, our customers are particularly impressed by the low maintenance requirements and high flexibility. In order to meet maximum flexibility and increasingly smaller batch sizes required by the markets, we

developed an absolute world first: the ultraclean (UC) rotary-type filling machine with packaging material sterilisation and hygiene tunnel, as well as optionally interior cleaning.

Small batches can be produced efficiently and with consistent quality on this machine – in the past this was only possible with high-performance cup filling machines. As it is the case with inline machines, the highly flexible ultraclean (UC) rotary-type machine can fill premium products such as swirl (yoghurt with twisted fruit stripes) for premium product presentations.

Visit our stand and see our unique ultraclean cup filling machines in inline or rotary-type design.

GRUNWALD – the specialist for dosing, filling and packing

GRUNWALD is one of the leading suppliers of cup and bucket filling machines, employing more than 200 people at their location in Wangen im Allgäu. Since the company's foundation in 1956, more than 2,700 filling, dosing and packing machines were delivered to dairies and the food industry worldwide – the share in exports amounts to 90 %.

Grunwald stand for innovative, technical solutions in terms of hygiene, flexibility, rapidity, operability and environmental friendliness. We are specialists with many years' experience in mechanical engineering and develop customised solutions for safe investments in the future.

We reinforce our position as a true pioneer with the research & development of forward-looking solutions such as our

state-of-the-art, peroxide-free ultraclean (UC) hygiene concept and the gas flushing device without evacuation.

Our competence and our many years' experience with a wide range of products and packaging materials and our knowledge of market requirements are our strength.



Further new development for the food industry

Owing to new technology it also works without evacuation!

Products such as

- couscous salad
- bulgur salad
- flaked Tuna salad
- carrot salad
- pasta salads or regional products such as e. g.
- ox-muzzle salad
- spreadable products such as e. g.
- spreadable liver sausage
- spreadable vegan products

are most than just a trend. They have been an integral part of the chiller cabinet for a long time and offer an attractive alternative for mayonnaise-based salads to the consumers.

For all these products, extended shelf lives at consistent freshness and quality have to be guaranteed and undesired product discolouration has to be prevented. In order to achieve this, the sealing of the filled cups with the lowest possible residual oxygen content will always be necessary. This is particularly imperative for products with a reduced percentage of preservatives or for products that are free of preservatives.



The new Grunwald gas injection system allows for a remaining oxygen content of < 0.5 % at 40 cycles/min.

The technology used so far (MAP procedure) for evacuation/gas injection remaining oxygen contents of < 1 % could be achieved but at the same time the production speed was reduced considerably.

The development engineers of Grunwald have now found a solution for lost production speed when achieving the lowest possible remaining oxygen value of < 1 %. Due to this newly developed gas injection system, it is possible to run production at full cycle speed, i. e. at up to 40 cycles/min. and achieve remaining oxygen values of < 0.5 % in the headspace of the cup at the same time.

This new gas injection system offers clear advantages compared to the system used for

evacuation / gas injection (MAP procedure) so far, including:

- new recipes with less or without preservatives are feasible as the remaining percentage of oxygen in the headspace of the cup is very low
- less energy consumption; no vacuum pump required
- less gas consumption
- higher machine efficiency
- increase in production

Thus Grunwald, the pioneer and market leader for filling machines in the delicatessen industry, developed their unique concept for dosing machines and optimised it in a user-oriented way.

The unique combination of the mobile fillers with Grunwald filling machines allows for any number of changes from pumpable and/or non-pumpable products in daily production due to extremely short changeover times. The machines are free of allergen within 3 – 5 minutes and, in addition, remaining oxygen values of < 0.5 % at full cycle speed (at 40 cycles/min.) are possible due to the new gas injection system!

As a pioneer GRUNWALD do not only focus on the machine itself during its development but also on the reduction of operating costs. As the evacuation process is no longer necessary, a vacuum pump is also no longer required. The operating costs are reduced and considerably optimised due to the lower energy consumption in connection with the higher production increase. Grunwald has once again set an important milestone for optimised and economic production. Being able to guarantee an extended shelf life while maintaining the freshness and quality of the products and preventing undesired product discolouration is ultimately a challenge that already begins in mechanical engineering.

Exceptional (virtually: unbeatable) machine concept for the food industry

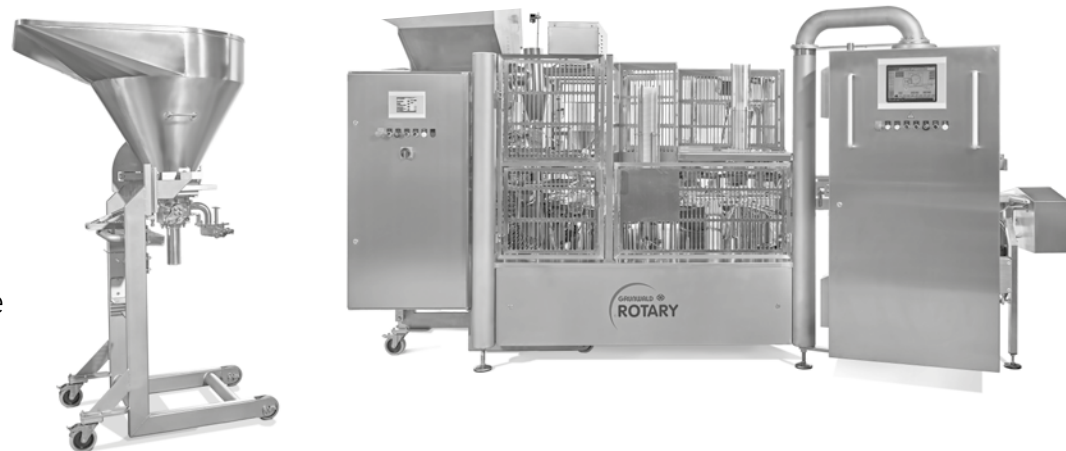
Combining GRUNWALD filling machines and mobile fillers we developed an exceptional concept for the food industry to enable customers to fill both pumpable and non-pumpable products very quickly on extremely short changeover times.

With the combination of cup filling machines with mobile fillers e. g.

- MOBIFILL (filling of pumpable products)
- FLEXODOS (filling of non-pumpable products)
- SEMIDOS

GRUNWALD offer high-performance machines with maximum flexibility based on low space requirements. The mobile dosing machines can be used as main fillers, pre-fillers as well as post fillers. The complete changeover of a filling machine

takes 5 – 10 minutes, the format changeover takes 10 – 15 minutes. Of course a full variety of product presentations can be created during each filling process.



GRUNWALD filling machines with mobile GRUNWALD dosing machines are an exceptional (verbally: unbeatable) machine concept for the food industry

The GRUNWALD machine concept offers:

- flexibility
- short changeover times
- less filling positions = less cleaning time
- very high production speed
- high process reliability
- absolutely weight-accurate filling and considerably reduced space requirements compared to tray sealer lines (e. g. 80 cups/min., space required only 5 sqm).

This is especially amazing because products are basically never homogeneous. With this exceptional machine concept, we guarantee that the final weight will always be correct. This is ensured by our versatile and up-to-date technology. For optimum protection and an increased level of hygiene, we are happy to install a sealing/cutting station on the rotary-type machine to seal the cups with film from the reel.

Welcome to our stand with free entry

Visit us at the **GRUNWALD Alm in hall 6, stand B01** and get details on the latest trends and technologies of Grunwald rotary-type and Grunwald inline machines. Enjoy specialities from the Allgäu in our beergarten.
Contact info@grunwald-wangen.de to get your interpack voucher. We look forward to seeing you!