

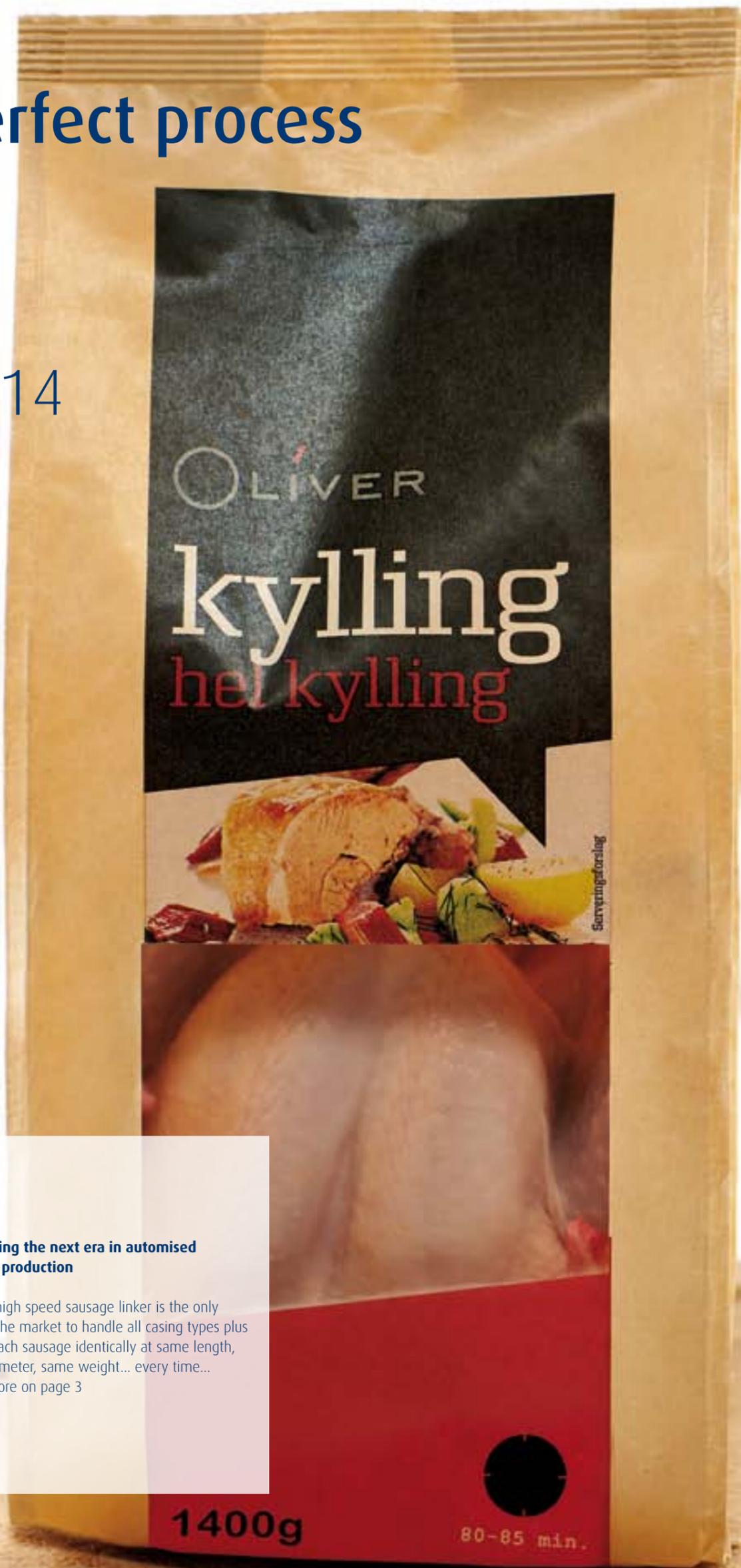
nemco Focus ON:

The perfect process

01|2014

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Introducing the next era in automatised sausage production

Vemags high speed sausage linker is the only linker in the market to handle all casing types plus portion each sausage identically at same length, same diameter, same weight... every time...
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Welcome to our world

Northern European Machine Company



Lars Olsgaard
CEO Nemco Machinery A/S

Dear partners,

We hope you will find our first edition of "FocusOn..." inspiring.

How do you present the latest innovative processes in the food industry without getting too technical and allow room for thought? We believe to show the answer in this magazine.

We sincerely hope that above all our claim to "quality" comes across. As this has been our main driver over the past 45 years and you as our partners will know the value and the benefit to be had from this focus. Each new application inspires better solutions and brings us closer to our goals of high quality, high-tech production lines and moreover our dedication to consumer quality.

These values are part of our long tradition and our commitment to provide you with machines, parts and service combined with packaging materials.

Yours sincerely

Lars Olsgaard



Fast forward sausages

Vemags automated high speed sausage line delivers perfectly sized sausages every time at maximum efficiency and highest flexibility.

This high-speed fully automatic sausage line comprising the markets most innovative filler solution Vemage HP series, and highest speed linker, processes small and large-calibre sausage products in natural, collagen or cellulose casings.

The key to the high output is in the ergonomic design of the hanger.

Innovative, high-tech production values ensure advanced productivity and equal lengths, and also ensure an even and consistent appearance in your packaging.

Highly flexible. Highly efficient. Highly effective. Very productive.



One line for your complete product range of sausages.



MY ADVICE

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Hanging machine Vemag AH212

High capacity linker Vemag LPG 209

Vacuum filler Vemag HP30E

patented, ergonomic design

for natural collagen & cellulose casing

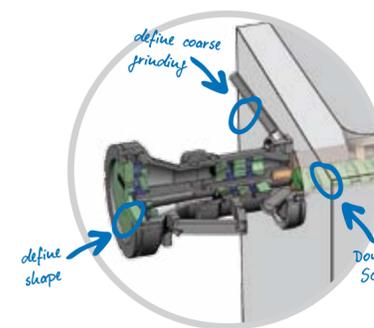
for all products from emulsion to fine coarse



Mince in the fast lane



One for all: the innovative double screw technology allows for a variety of grades for your mince from fine to coarse grades of mince.



70% of all purchasing decisions are made at the retail counter and that's where your product can make the difference between "buy me - or leave me." The consumer expects best artisan-like quality and taste, good presentation and shelf-life before making a decision to purchase. Nemco ensures that your product will be perfectly processed and packed to become a tempting seller.

The quality is in the grinding

Vemags double screw technology stands for extremely clean particle size and excellent colouration, a clear structure and even particle distribution - in short the Vemags "handle with care"- policy for minced meat.

- The Vemag Robot HP 30 with a high filling capacity, constant temperature control and regulated pressure controls.
- The Vemag portioner handles up to 150 portions/min. at 500g
- The Vemag process controller with drop-down conveyor ejects over and under weight portions to ensure the correct weight is delivered thus reducing giveaway.

Completely reliable. Highly efficient. Economically effective. We have been designing and manufacturing tailor-made processing lines for the food industry for over 40 years. Whether you need single units or complete lines, our aim is highest efficiency and premium quality from start to finish. From client consultation and packaging materials to spare parts, we are on hand to offer you our unique customer service.



PREPARATION

PORTIONING

PROCESSING

PACKAGING

PACKAGING MATERIALS

PERFORMANCE



BETTCHEP
The Pioneer in Tumbling

marelec

holac

poly-clip SYSTEM ELS

Alert Packaging

SCHRÖDER
THE BEST TOOL OF FOOD

Pujolás

SCHRÖDER
THE BEST TOOL OF FOOD

GVP SYSTEMS

Krehalon

schwa

VEMAG

SEALPAC

TFA
The Film Doctor

VEMAG

supervac

PAVAG FOLIEN AG
FOLIEFOLIE

ULMA

WIPAK

LECTEKO



Laser-scanning for Perfect Cuts

To the innovative retailer fixed weight and equal portioning are equally important as first class product presentation, longer shelf-life and excellent product quality. Marelec's Portio 3 is ideally suited for meat, poultry or fish and delivers equal precision portions in optimal pack-form.

The Marelec Portio 3 is a pre-programmed, laser scanning portion cutter. It is very robustly built and can switch product setups in seconds. This means fast synchronisation and very efficient performance. Portio introduces unmatched accuracy, high precision cutting with less give-away.

Equally suited for fish, meat or poultry products, a choice of knives can be used for various types of product. The product is fed into the machine where a 3-dimensional laser scanner calculates the volume and the portion computer decides where the ideal cut is to be made. Up to 1000 fixed weight cuts per minute is standard.

The Portio's precision laser technology boasts 400 Hz cameras. One laser camera is used for flat products e.g. filets. Three laser cameras scan the contours of rounded products.

The Portio is built to a unique hygienic design concept and with the help of a CIP (cleaning in place) operation, all parts can be opened and the belts removed.

For more information on Nemco's latest innovation please call: +45 4345 60000

	MEAT	55-150g 150g and larger	up to 1200kg/hour up to 1600kg/hour	2g
	POULTRY	55-150g 150g and larger	up to 1000kg/hour up to 1400kg/hour	1,5g
	FISH	55-150g 150g and larger	up to 1000kg/hour up to 1400kg/hour	1,5g



SEALPAC

Try a Little Tenderness



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The TenderPac System guarantees optimal maturation and tender taste for your premium red meat.

For best meat quality and appetizing appearance SEALPACs brand new TenderPac system leaves the competition far behind.

SEALPAC has opened the door on direct meat maturation. A two-compartment system provides for separation of the process-related meat juices and the actual meat produce. TenderPac gives your product a delicate texture and excellent meat flavour by controlled maturation. This gives the product an irresistible eye appeal at the retail counter.

TenderPac is winner of the OSCAR DE L'EMBALLAGE 2014.

Tender advantages:

- **Controlled maturation:** delicate textures, flavours – without repackaging
- **Maximum shelf life:** high barrier shrink film and EVOH tray
- **Appetizing appearance:** no drip-loss and a real portion of meat
- **Hygienic storage:** meat juice is drawn into the ActiveStick
- **Optimal product presentation:** either vertically or horizontally
- **Best product protection:** safe and long-lasting packaging



The Injection-IT-Era has already begun



Successful meat curing today is more complex than the simple addition of brine. Typical cured meat products include whole cuts, boned meat and cuts (with and without skin) and boneless meat. Precise injection quantities with uniform brine distribution, continuous production and a hygienic design are just some of the advantages of the IMAX injection technology.

The IMAX is one of the most successful new developed machines in the Schröder product range. It combines tried and tested advantages with innovative IT developments. It has an optimized flow, is safe to operate, very hygienic and always gives top performance. The IMAX injector IT module reacts independently to changes by adapting the injection parameters and by constantly comparing target and actual values.

With the ICS Injection Control System it is possible to inject the same brine amount into the soft front or hard back of a product such as streaky- or back bacon as well as loins, resulting in consistent and improved quality from higher slicing yields to taste.

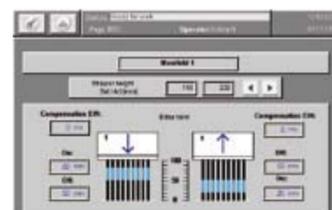
Measurement, control and networking are the basic components for the intelligent injection systems of the future.



Whether single or double register: brine properties and injection rate can be optimized according to product.



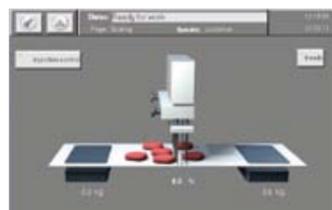
Connectivity
Each injector is serviced by an Ethernet interface as standard equipment. This allows connection to the Schröder Vismax System.



BEC – Brine Exit Control
With the development of separate valve systems, electronic brine control can be adjusted for each manifold leading to the exact brine injection to suit the thickness of the product.



ICS-Injection Control System
Injection areas are now divided into zones, which are then supplied with varying brine amounts resulting in a quality improvement from higher yields to succulent taste.



Weighing Cells
The two integrated weighing cells record the weight before and after injection. The injector detects variations in quantities and reacts accordingly, to result in a smooth production process.



... they would pick the F-Bag. This sustainable premium VFFS packaging concept has been especially designed to accommodate fresh whole chicken and is currently available in Danish Supermarkets.

Together Danpo and Nemco have created this unique premium packaging solution for the Danpo whole chicken range. The hermetically sealed 4-sided MAP (Modified Atmosphere Packaging) pouch is created with branded paperlike film, boasting a non printed clear-view window, which allows for perfect product visibility. This results in an exclusive presentation which definitely stands out on the retail shelf.

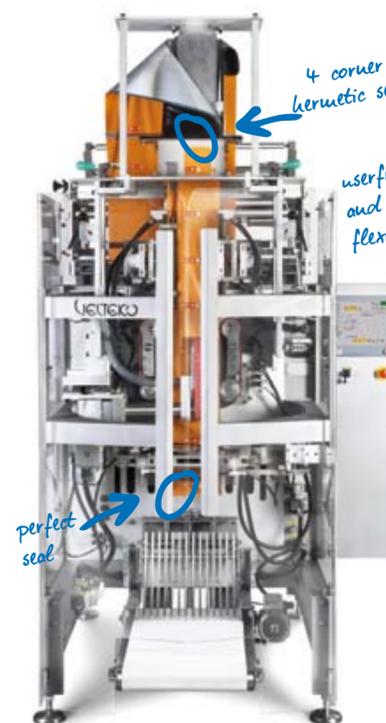
The F-Bag for fresh products can be produced on all Veteko VFFS machines.

Your high-speed technical benefits:

- Continuously operating packaging machine
- Possibility of working in intermittent cycle
- Easy controlling through a coloured touch screen 12"
- Wide possibility of pre-setting and communication
- Saving of operational data during the whole lifetime of packaging machine
- Software tools pack and services DATASERVICE
- External communication
- Self-diagnostics of vertical packaging machine
- Main functional parts are servo driven
- Automatic centring on a collar
- Simplification of film connection by help of pneumatic device
- Vacuum film feed
- Wide range of additional packaging devices
- Remote administration of machine's data and software via VPN router



If chicken had a choice...



SEALPAC. Faster, Fresher, Safer!

The SEALPAC A8 fully automated state of the art high speed tray sealing unit gives you ease of mind and many more benefits:

The SEALPAC A8 gives you performance and quality of the highest standard with trouble-free integration in existing production lines. With its fully digitalized servo technology the A8 can handle up to 140 packs per minute according to tray size and application.

The A8 processes all sealable materials and is well suited to high-performance applications e.g. fresh meat, poultry, cheese, cold meats and convenience foods. This traysealer is the perfect packaging solution for your product with top hygienic standards as recognized by the Food Industry. Simple operation via touch-screen monitor and a rapid tool exchange system with fully integrated connections are ergonomic factors that ensure excellent operation.



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Packaging perfection:
SEALPAC's TraySkin combines a sturdy tray with the benefits of easy open and extended shelf life.

Your MAP Plus: benefit from SEALPAC's exclusively developed vacuum and gas-injection system for reduced product exposure, shorter cycle times, optimized gas figures and reduced gas consumption.



PacInspect eliminates packaging quirks

Today's automated food industry is subject to ever more stringent quality requirements and hygiene regulations. Both retailers and consumers demand highest seal integrity, readable and correct labelling, and near perfect products.

SEALPAC's innovative inspection system PACINSPECT is modularly designed to compliment SEALPAC's A-Series traysealers by ensuring all packaging is thoroughly checked for flaws and faulty products. It can detect errors as small as 1mm at speeds of up to 200 packs per minute.

PacInspect can detect almost any error that may occur in automated food processing, such as contaminated seals, incorrectly cut film, misplaced labels and damaged or unreadable bar codes. The pack dimensions are measured to the pre-determined criteria, quickly filtering out defects. Only perfect packs are released - fully automated and with highest precision.

A safe investment for the future

An efficient and reliable inspection of your packaging significantly reduces the risk of recalls and fines, as well as ensures highest quality image of your products.

The additional benefit of PacInspect

Owing to its advanced technology and universal applicability, you are absolutely future-proof. Whatever tomorrow's packaging requirements may be, PacInspect allows you to react to them.

Fully automated: PacInspect can be complimented with the PacCollect robotic unit for a fully automated packaging process.



Fully integrated: PacInspect operates at highest product safety standards and is extremely flexible.



We're quite proud of our hang-ups

State-of-the Art:

Poly-clip AHL Automatic Hanging Line for trouble-free production.



Highly flexible and many applications possible.

For more info call:
+45 4345 6000.



The new AHL offers state-of-the-art, robust suspension technology for long and heavy sausages. Poly-clip is the world's leading manufacturer of Clip System Solutions.

The AHL (Automatic Hanging Lines) offer one-source, trouble-free production with clips and loops and a fully automatic hanging line, leading to maximum efficiency with a lift of 6 sticks per minute.

Original clips guarantee top quality with optimal utilization of smoking and cooking plant capacity. The AHL links directly to defined clipping machines of Poly-clip System's FCA series. Looped products are accurately positioned on the smoke stick and the AHL production adapts to the speed of the clipping machine, with up to **100 loops per minute**.

There is a wide range of AHL system applications for a variety of looped sausages either with plastic, fibrous or collagen casings in the caliber range Ø 20 - 120 mm. Continuous loading is a major advantage with no slowing down or interruptions. A robust and compact design made of hygienic stainless steel allows for easy cleaning without uncoupling from the FCA.



The automatic clipper FCA 80 stands for easy clipping optimized to the essentials.

The reliable, robust and highly flexible FCA 80 closes all fibrous and collagen casings up to a calibre of 120 mm (depending on the material thickness) and plastic casings up to 160 mm. It processes R-clips spacing 15 and 18 up to clip size 18-14.



Going with the flow

Designed for fresh food such as meat and sausages, bakery or cheese, Ulma's high speed FM 300 sanitary, wash-down horizontal flow wrapper perfectly seals all kinds of films from laminates to coated paper and achieves speeds up to 100 packages/min.

ULMA's new FM 300 family of flow pack wrapping machines are ideal for new packaging innovations combining flexibility and technical competence, the result of commitment to technological innovation and development in the fresh food packaging industry. This has resulted in improved performance and ease of use. The Horizontal Flow Wrapper(HFFS) makes a totally hermetic, three-sealing pillow pack for fresh foods in a modified atmosphere (MAP). Added to the well-proven characteristics of ULMA machinery being strength, reliability and operational simplicity.

Your technical benefits:

- Hygienic design - cantilever allows for optimal cleaning and easy access to mechanical and electrical components.
- In-feed conveyor, 2 m stainless steel as a standard configuration.
- Easy access reel holder simplifies loading of heavy rolls, equipped with a motorized film unwinding system for optimal operation.
- The motorized height adjustment of the sealing system provides quick and easy settings.
- A box motion type cross-sealing station is provided with an overpressure system to guarantee high-quality hermetic seals.
- The sealing head is equipped with an independent motor that provides high flexibility, optimizing the cycle time and allowing for smaller, more accurate package lengths.
- The touch screen control panel enables a simple yet very intuitive access to the machine parameters, providing a setting for each product (bag length, speed, sealing time).



High speed - high flexibility:
flowwrapping to perfection with Ulma's FM 300.



Performance at its best and at your service

With half a century of experience in the newest and cutting edge technological innovations, we are your Nordic supplier of food processing industry equipment.

Our staff are committed to providing you with optimal solutions or your processing and packaging machines, including packaging materials, while not forgetting the of maintenance and service of your machines. With Nemco's service contracts unnecessary costly downtimes are avoided ensuring continuous efficiency and availability of your equipment.

We pride ourselves on being customer friendly and it is our wish to combine quality with technology in order to streamline your production lines and inspire your products. We are careful to document all action centrally for efficient auditing and future efficient maintenance. We guarantee our genuine spare parts, which are always available from our stock.

Simply call our hotline: **+45 4543 6000**
or visit us online **www.nemco.dk**.



Only genuine with this seal:
our promise to use genuine parts.



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