

## PRESS RELEASE

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### ANUGA FOODTEC 2018:

#### **KRONEN presents innovative topics and solutions**

**KRONEN GmbH displays its new machinery and solutions live and in function at Anuga FoodTec 2018 in Cologne, Germany, from 20 to 23 March. Furthermore, the company informs about the development of a new process to increase the microbiological safety of packaged fresh-cut products in a lecture at the Forum in the Congress Center East.**

The production of ready-to-eat, packaged fresh products such as cut fresh-cut salads has increased in the last couple of years. A trend which has come up more recently is the production of packaged, fresh fruit salad. Consumers of these products are private households supplied by retail as well as large customers such as cafeterias, hospitals and restaurants. But also schools offer apple wedges during school breaks for example. However, the processed fruit have a shorter shelf-life than fruit which are not cut, since they are much more sensitive to microbial attacks. And the crucial quality criterion for fresh-cut products from the view of consumer safety is the microbial harmlessness.

As an example: One important main element in fruit salads is apples. They are washed and cubed – while remaining unpeeled. Thus, removing the adherent micro-organisms from the skin accurately is a basic requirement.

This aspect is addressed by a project named DEKONWA, which KRONEN GmbH is working on together with its partner, the ATB Leibniz Institute for Agricultural Engineering and Bioeconomy. Goal of the project is to not just wash apples, but to also hygienize them in a gentle way and without using any additives or chemicals. The partners want to develop an innovative plant and process in order to do so. By using temperature guided and controlled processes microbial pathogens which are spoiling food and pathogenic germs harming humans are reduced both by a maximum. Thus, the rate of spoiled food is decreased and the consumers' safety is increased. Due to the insulation of the new system it is optimized for the Fresh-cut industry, since it can be implemented in cold rooms without any disadvantages.

Fresh fruits which were treated with hot water in the laboratory, showed a high impact against most of the relevant germs. A water temperature of 50 to 55 °C seems to be the optimum condition for longer exposure times. Shorter exposure times at a temperature of 55 to 60 °C were successful, too. At this point the main impact of the treatment with hot water is supposed to be due to the microbial reaction induced by the heat shock. Since the thermal procedure works without any chemical additives, it can be used for organic fruit salads.

„KRONEN works with a sustainable, holistic approach: We offer high-level consulting and planning, in close cooperation with our partners from industry and research. We want to introduce new ideas for delivering innovative, tailor-made solutions in the interest and for the benefit of our customers” says Eric Lefebvre, Technical Director of KRONEN. “Our project DEKONWA is one example how we want to meet the requirements of the industry in regards to achieving optimum

decontamination and food safety without using additives. The system is supposed to be integrated into an existing processing line easily and flexibly. Eventually, we plan to transfer the process to other products, such as fresh-cut salads, too”.

At Anuga FoodTec the topic will be presented in a lecture titled “**Fresh fruit and vegetable decontamination by an innovative moderate heat treatment**” taking place at the Forum „Technology of Fresh-cut products“, organized by the International Union of Food Science and Technology (IUFOST) in the Congress Center East, Room 1+2, on **22 March from 14:00 to 16:00 pm**. Speakers are Eric Lefebvre and Bertram Schmidt, who is Research Scientist for Horticultural Engineering at the ATB Potsdam. The lecture is in English. Afterwards the speakers will be available for questions from the audience.

### **Live machinery presentations at Anuga FoodTec**

This year again, KRONEN presents a couple of novelties, which are demonstrated in live shows:

- One exhibit which will be on show has an extra focus on the issue of decontamination without any additives: The **washing machine GEWA 3800B PLUS has been equipped with a new integrated UVC water disinfection**. By this means the wash water is permanently disinfected and returned to the water cycle as germ-free process water. For this purpose, the market-proven UV components of company sterilAir® are in use. UVC reactor serves in particular the prevention of cross-contamination, ensures higher process reliability and allows a reduction in the amount of water used.
- With the **drying system K650** KRONEN GmbH expands its portfolio and presents an effective, user-friendly system for the industrial application for drying a wide variety of lettuce and vegetable products as well as sliced fruit in a continuous treatment process. Depending on consistency, shape and size of the product and the desired degree of drying, spinning times and speeds can be adjusted via a touch screen. This enables an effective, gentle and short drying cycle. The capacity covers 400 to 2800 kg/h depending on the product.
- A new trend of interest to the convenience and fresh cut market is the so-called vegetable rice, namely broccoli and cauliflower stems or also carrots cut in smallest pieces and resembling rice. The **new trend product vegetable rice can be processed with the KRONEN cube, strip and slice cutting machine KUJ V** in exact cutting quality and in a single operation. This can be explored at the stand as well.
- The demand for proven solutions such as the **vegetable spiral cutting machine SPIRELLO 150** for different kinds and sizes of products is still high and so they are displayed at the stand as well.

Besides the live machinery presentations, the 40th anniversary of the company will be visible at the stand, too. For example at the daily “Live Cooking” products are prepared “from the field to the table” and visitors can

be inspired by delicious dishes, such as variations from vegetable spaghetti or vegetable rice, created by the gourmet chefs Wolfgang Blum and Andreas Eigner.

### **About KRONEN GmbH**

KRONEN develops and manufactures stand alone and special machines as well as complete processing lines according to the customers' requirements – high-duty machinery for washing, cutting, dividing, peeling, de-watering, drying, and packaging food.

Today, KRONEN has 100 employees and is a globally operating supplier of machines and systems for the catering, specialty food and food industry with representations in over 60 countries and is selling its solutions in over 100 countries worldwide.

Due to the close co-operation with our customers and international partners, we consider it our commitment to keep traditional values such as quality awareness but also to react creatively and actively to the challenges of the global market.

Wherever crisp salads, fine vegetables and appetizing fresh fruit are beautifully prepared in quantity – KRONEN machinery is there, around the world.

In 2018 the company celebrates a 'double' anniversary: 40 years of KRONEN and 20 years of Zillgith/KRONEN. In 1978 KRONEN GmbH was founded and in 1998 KRONEN was taken over by Rudolf Hans Zillgith as the Managing Director.

**Visit us at Anuga FoodTec: Halle 10.1, Stand F-8**

**More information:** [www.kronen.eu](http://www.kronen.eu)

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### **Video K650:**

The short video shows the spin-drying of salad, baby leaf, carrots and bell pepper.

Link: <https://kronen.eu/en/maschinen/k650/maschinen-videos>

**Video KUJ V:**

Watch how KUJ V cuts cauliflower and broccoli rice.

Link: <https://www.kronen.eu/en/maschinen/kujv/maschinen-videos>

**Pictures GEWA 3800B PLUS UVC:**



Washing machine GEWA 3800B PLUS UVC, equipped with new integrated UVC waster disinfection

**Pictures K650:**



KRONEN drying system K650: Processing line with conveyors



KRONEN drying system K650 for spinning and drying of sliced fruits, vegetables, salads, mushrooms and herbs in big amounts.

**Pictures KUJ V:**

Cauliflower rice, cut with KRONEN KUJ V



Broccoli rice, cut with KRONEN KUJ V



KRONEN KUJ V cube, strip and slice cutting machine KUJ V

**Pictures KRONEN GmbH:**



Eric Lefebvre, Technical Director and Authorized Signatory at KRONEN, lectures during Anuga FoodTec 2018



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