

Press Release

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Flexibility in recipe changeover: The Modulo nozzle is now available for all cup filling lines

Diversity requires more flexibility from filling machines

Playing with universally appreciated flavors such as strawberry, vanilla and peach, but also with emerging ones (mango, blueberry, pistachio, coconut) is one of the main growth opportunities for yogurts and dairy desserts manufacturers. But it requires high flexibility in recipe changeover. Product launches can also combine new flavors with different cup sizes to cover different consumption patterns as it is already the case for unflavored yogurts. Another challenge for the filling unit.

Such a diversity surely raises a flexibility issue for any manufacturer who is planning to invest in a new packaging line, or to replace existing equipment, and who is looking for a versatile, long-lasting solution.

For flexibility to be implemented with minimum consequences on production capacity and manufacturing costs, 3 criteria should be closely looked at:

- tooling changeover must be as simple as possible to make sure it can be carried out quickly, without tools
- recipe changeover must be thought of and optimized by the machine manufacturer to avoid as much time and product losses as possible,
- cleaning operations must be carried out as fast as possible, with a minimum amount of water and maximum efficiency.

The Serac cup filler, now equipped with the Modulo nozzle

Known for supplying complete cup filling lines to the dairy market, Serac now capitalizes on its dosing know-how and offers now a new Modulo nozzle. This revolutionary concept does not require disassemble of the full nozzle when switching from one product to another. The Modulo nozzle consists of a fixed part and several heads that are selected according to the product's texture and changed very easily. Combined with the dosing range (from 5 to 1000 ml) and accuracy of the Neo machines, the Modulo nozzle is the ultimate tool to manage a wide array of recipes on a single machine.



Pict 1: The Modulo nozzle with different heads for a perfect control of the product textures

Another benefit of the Modulo nozzle is that they can be easily integrated with existing filling lines for a wide range of cups, including of course preformed cups, but also FFS cups, trays, tubs, whatever the make of the machine.

Modulo nozzles also offer manufacturers an efficient solution to upgrade their product filling quality thanks to its quick change of heads.

The different heads provide perfect filling control for all kinds of products while limiting the loss of expensive ingredients. The decorations obtained are very varied and creativity has no limits.

Meet us at All4Pack : Stand 6 L 109

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