

# FOOD

ENGINEERING & INGREDIENTS

## Functional ingredients open the door to new market opportunities



Functional ingredients often require gentle handling to prevent their destruction or alteration during processing. The FlexDos system and its unique capabilities of ingredient dosing enable manufacturers to respond to ever-changing market needs reflected as new lifestyle products. The new system provides safe and flexible in-line aseptic dosing of value adding ingredients. Colours or aromas are injected with high precision into the base product after the final heat treatment, just before filling into retail containers.

Placed between the processing system and filling machines, the FlexDos secures the survival and stability of heat-, light- and oxygen-sensitive functional ingredients such as probiotic bacteria, lactase and Omega 3 through aseptic dosing. This system enables safe addition of functional ingredients to pasteurised, ESL- and UHT-treated products, maintaining the healthy properties, and avoiding the need to overdose with expensive additives and ingredients. FlexDos works with different processing and filling systems with a capacity of 1000 -20000 L/h.

The system also assures full traceability; consistent and accurate dosing is achieved by database control of recipes.

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## Quick product changeover and innovative developments



The positioning of the FlexDos means quick and accurate delivery of additives and ingredients into products and much of the time-consuming intermediate cleaning of processing equipment can be avoided. This allows products to be changed over rapidly with minimal product loss, which facilitates short runs and straightforward product development.

The unique capabilities of the dosing units enable manufacturers to respond to ever-changing market needs. The system is fully automated and can serve one or several filling machines, increasing flexibility and just-in-time production.

Milch-Union Hoheifel (MUH), one of Germany's largest dairies, has a FlexDos unit in its production process "For us at MUH, the FlexDos means that we can respond more rapidly to changes in consumers' demands.", says Rudolf Boos, Head of Development. "As increasing numbers of consumers become more aware of the benefits of functional foods, they demand more and more products containing for example Omega 3, lactase and probiotics,. FlexDos gives us the flexibility to develop new high-quality products, quickly and safely "

The FlexDos solution thus adds value at a strategically good position, namely that of the border between processing and packaging.

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