



Extending shelf life

Stork Food and Dairy Systems B.V. is specialized in the design, engineering and manufacturing of processing and packaging machinery for the dairy and food processing industries. Offering single-supplier capability, Stork supplies complete systems and integrated lines in the fields of processing, filling and packaging.

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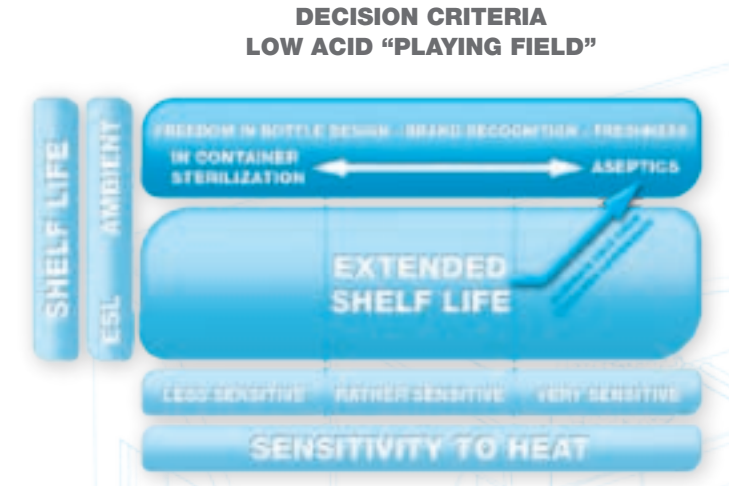


Perfectly in shape

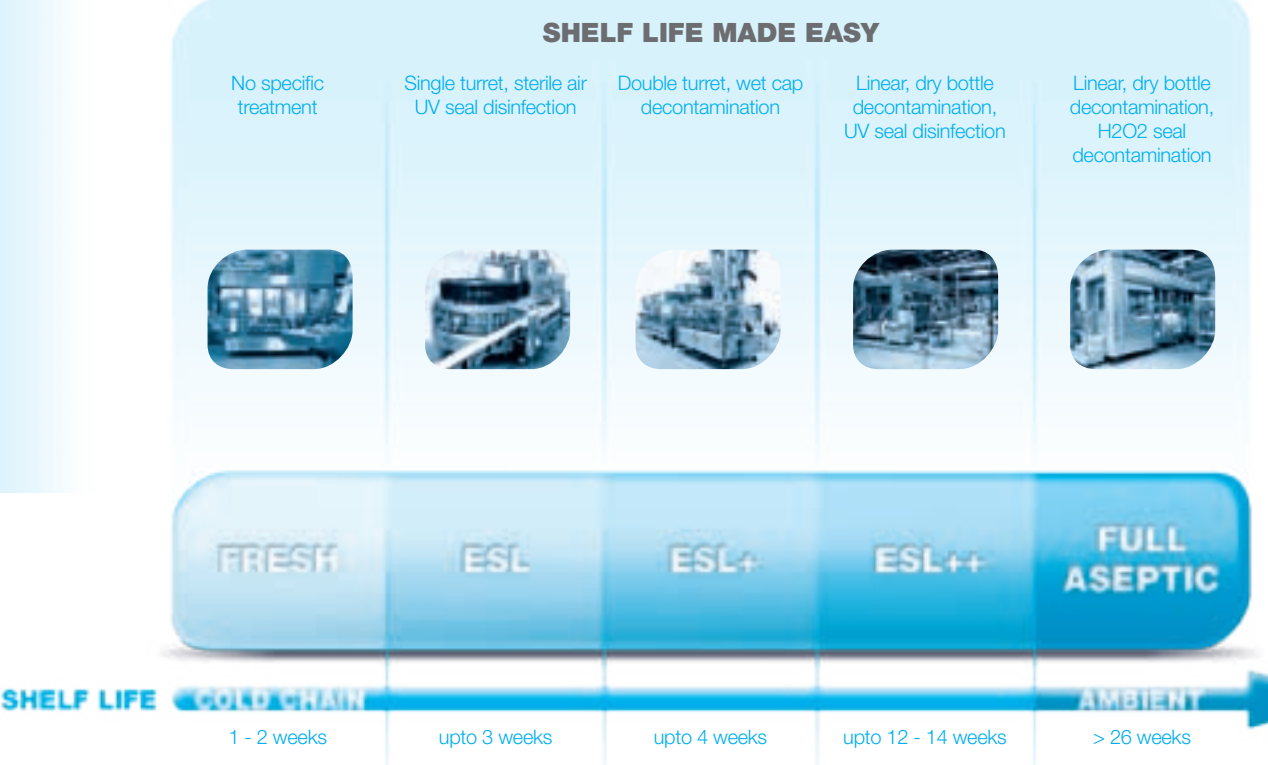
Stork has a long experience of supporting customers to improve the quality and shelf life of their products through effective processing and packaging operations. Not only by building machinery, but also by offering marketing solutions that make a product stand out from the crowd. We have machinery for extended shelf life and sterile products. Our range includes pasteurisers, sterilizers, bottle blow moulders, hygienic and aseptic filling machines. You can rely on us to help you select the right concept to handle a wide variety of products, improve shelf life, and keep detailed production data to meet regulatory requirements. All to provide you with the best possible product and packaging that fits the brand's strategy.

Integrated processing and packaging solutions

The Stork Playing Field



With Stork equipment you can set up a flexible processing and packing line to handle your products efficiently while optimising their quality.



Tri-Tec: integration cuts costs, improves quality and taste

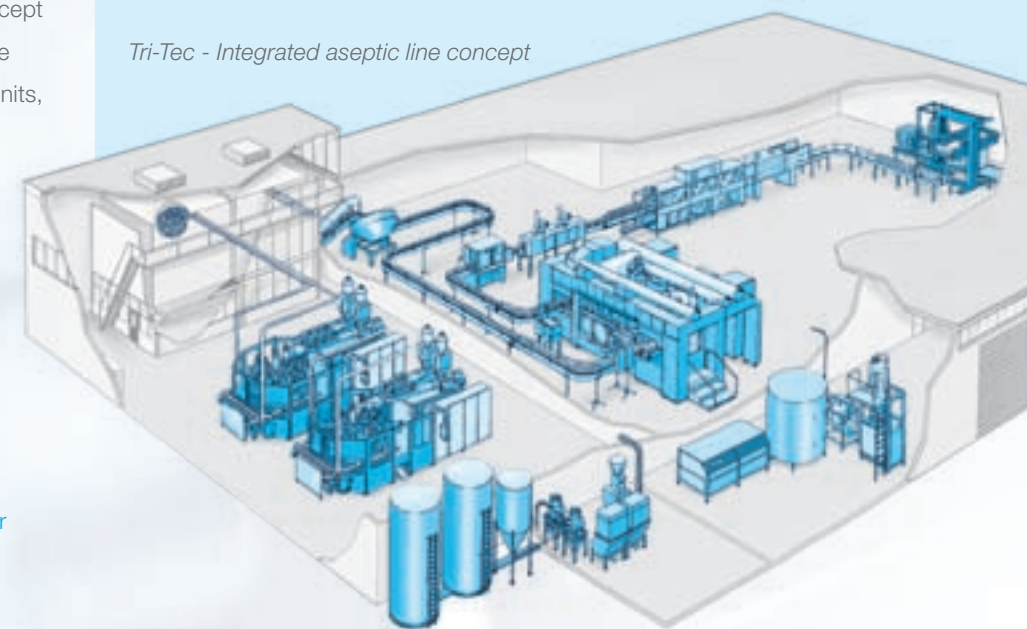
Tri-Tec technology is based on the experience gained by supplying over 1,000 UHT processors, 200 blow moulding machines, 150 rotary weight fillers, 60 linear aseptic and semi-aseptic fillers and hundreds of continuous sterilizers.



At the end of the production line, the quality and shelf life of your products depend on effective packaging, processing and filling. Stork has incorporated these three aspects in its Tri-Tec concept. To help you set up an effective and flexible packing line Stork supplies a range of pasteurisers, sterilizers, bottle blow moulding units and aseptic and hygienic fillers. All units are developed to be integrated with each other and with your production process. Tri-Tec gives you complete control and comprehensive production logs, so you always know what's happening with your products.

At our technology centres in the Netherlands and the USA you can test the Tri-Tec concept at a semi-industrial scale. You can use the in-container sterilizers, UHT processing units, blow moulders and a range of filling machines (including aseptic units) to optimise your product-processing-packaging combination.

Stork can supply both single machines and complete lines. Our equipment can be used for extending the shelf life of products in the cool chain, or producing ambient shelf-stable products. All in order to preserve the quality you produce.



Tri-Tec - Integrated aseptic line concept

Blow moulding
Processing
Filling

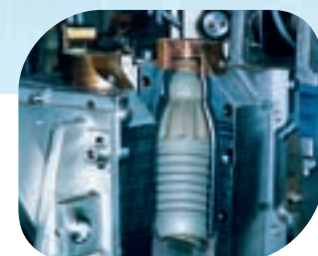
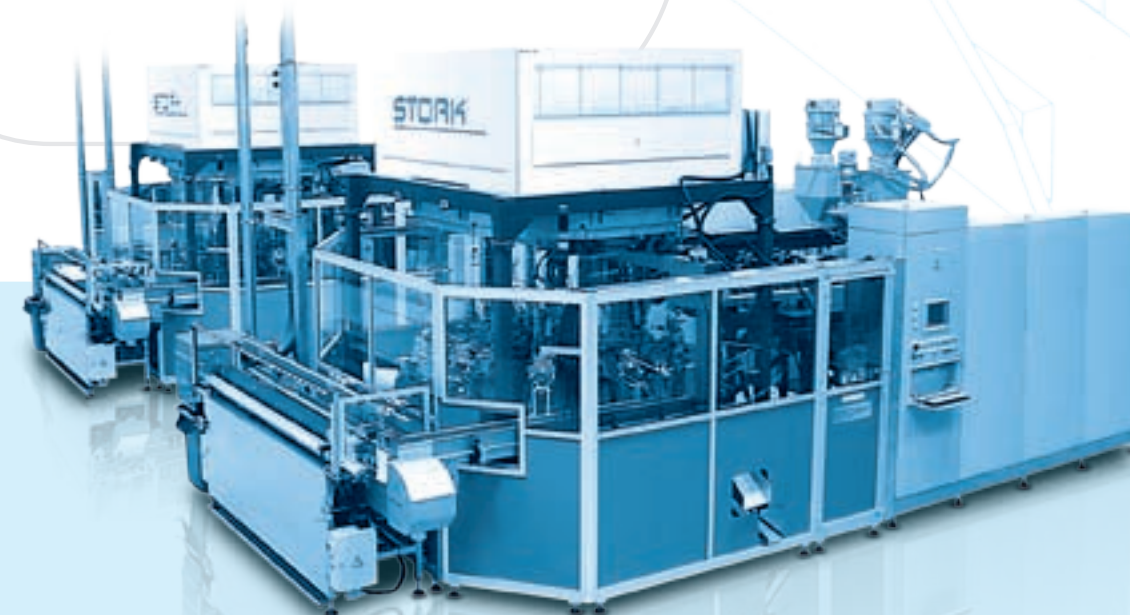
The Tri-Tec range: combining components to create maximum synergy

Stork Blow moulder

The Stork Blow moulder produces bottles in every possible shape. The moulds are easily changed to accommodate a different container design. Innovative bottle designs can make your product stand out and lead to a stronger brand position, while oxygen and UV blocking layers protect the contents to maintain product quality. Capacity: up to 7,500 bottles per hour (also for closed aseptic bottles).



Stork Blow moulder



Stork Sterideal® and SteriTwin UHT processor

There are two technologies for UHT processing: indirect heating and direct heating. For standard applications Stork offers the indirect Sterideal® system. This tubular in-flow processor is used for pasteurising and sterilizing dairy products, fruit juices, sauces and other liquid food products. The indirect process with its unique helical configuration of the concentric tubes ensures an effective thermal regime combined with efficient heat recovery. This saves energy costs and optimises the taste and shelf life of your products. A typical maximum process temperature is 140°C. Sterideal units can also process highly viscous products and products with particles. Capacity: 2,500 to 30,000 litres per hour.

For special applications, requiring an even higher process temperature, Stork recommends the SteriTwin. The SteriTwin consists of two units, an indirect system and a direct system. Depending on the required process, it is possible to use the indirect heating system on its own or a combination of both systems. In other words, with SteriTwin you can take advantage of the benefits of both direct and indirect heating.

The SteriTwin can process a wide range of products, using direct or indirect heating for greater flexibility. Capacity: 8,500 to 24,000 litres per hour.

Stork Sterideal UHT processor



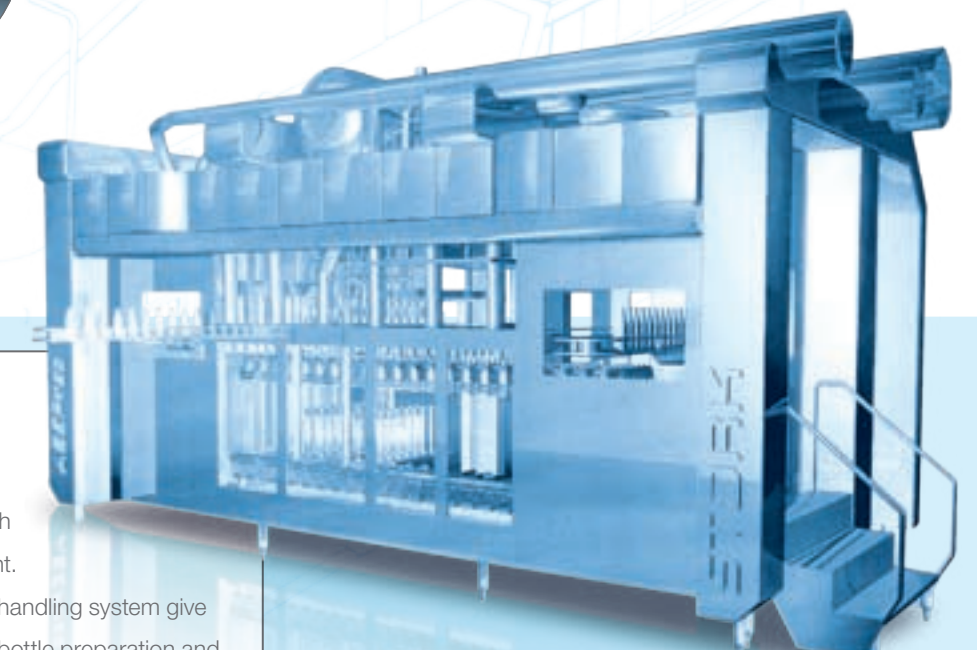
Filling systems

Stork offers an extensive range of filling solutions, perfectly suited to your production process and needs.



Stork rotary fillers

These fillers are equipped with an effective C.I.P. system and a conditioned filling space. They are available in a standard, high hygienic or ultra clean version. All these fillers use an extremely accurate, non-contact weight filling system to minimise product giveaway. They can be combined with a bottle rinsing unit and a capper/sealer to form a monobloc machine. Your benefits: a reduced footprint and a higher reliability. Capacity: up to 30,000 PE or PET bottles per hour.



Stork Hydromatic® continuous sterilizer

The Hydromatic® is used for gentle in-container product sterilization, to eliminate any reinfection. The process results in a high quality end-product with a long shelf stability, and does not require extreme sanitary measurements. The Hydromatic® is suitable for a wide range of packages such as glass or light-weight plastic bottles and metal cans. It uses four water columns to efficiently heat and cool the filled product containers in a continuous flow system, while gently handling them with conveyors and carriers. Capacity: up to 60,000 units per hour.

Asep-Tec® - aseptic filling

Asep-Tec® is an advanced linear filler which offers great flexibility within a small footprint.

The small aseptic area and a patented air-handling system give perfect control over the conditions during bottle preparation and filling. A key advantage is the unmatched aseptic performance. Other features include low energy consumption and the possibility to change between different container shapes and sizes and even products without interrupting the packaging process for a sterilization cycle. The advanced user-friendly control system with touch screen HMI has automated programs for production, cleaning and sterilization. Full records are kept of the complete process and production history of every bottle that leaves the filler. Capacity: up to 24,000 bottles per hour.

