

AK Gida Relies on OYSTAR Hassia

The dairy producer AK Gida, a subsidiary of Turkey's largest food group, Ülker, is increasing its cream cheese production capacities. The company has purchased yet another THM 16/48 form, filling and sealing (FFS) machine manufactured by OYSTAR Hassia.

Ranstadt, February 17, 2014. Altogether, AK Gida markets more than 20 different dairy products, from cheese and butter to homogenized milk and powdered milk, all the way to yoghurt and pudding. The dairy producer, whose brands also include Petit Suisse, a cream cheese product made of pasteurized cow's milk enriched with a wisp of cream, is one of the leading manufacturers in the Turkish market. Now AK Gida intends to strengthen its production capacities in the cream cheese segment even further by turning to the latest machine technology. OYSTAR Hassia's THM 16/48 form, filling and sealing machine with an aseptic dosing system.

"It was our goal to achieve the very best production for our top seller, Petit Suisse," explains Ömer Murat Gümüşdağ, Production Director at AK Gida. "OYSTAR Hassia has been supplying us with the highest quality of innovative machinery for years now and that makes them the right partner to help us reach our goal. The food manufacturer had already purchased an aseptic machine for its pudding production in 2003. Two additional machines followed in 2007: a stick pack machine for chocolate sauce as well as an additional FFS machine for the production of cream cheese.

Maximum Efficiency

The new THM 16/48 from OYSTAR Hassia is distinguished by its reliability and high rate of efficiency. The FFS machine produces 54,000 45-gram cups per hour at a nominal output of 30 strokes per minute. "This output has allowed us to increase our production capacity several times over, even as we reduced our downtime", states Ömer Murat Gümüşdağ. AK Gida also enjoys improved flexibility; in addition to handling Petit Suisse, the THM 16/48 can switch over to the 35-gram cups used to make the Smartt brand chocolate pudding when necessary.

Both the cream cheese and the pudding cups are manufactured in 6-pack units (30-up format). The 6-pack units are provided with perforated snap-lines to allow the cups to be separated easily. The tool is designed for "low-waste" perforation with trimming and star-shaped punching. "This offers us more than maximum efficiency; it promotes the environmentally friendly manufacture of our products", summarizes AK Gida's Ömer Murat Gümüşdağ.

Steam Disinfection

To ensure the quality of the product, the THM 16/48 comes in the “Hygienic Active” version for the active disinfection of the bottom web and lid material. In other words, steam is used to disinfect the wrapping materials, which are then passed on in a tunnel with sterile air overpressure until the cups are sealed to prevent re-infection. In addition, a membrane valve dosing system (CIP/SIP-capable) in aseptic design featuring 30 filling nozzles is integrated and a gas flushing of the cup headspace takes place. “This ensures the highest hygienic demands are met and guarantees an optimal product protection with the best-possible quality assurance”, emphasizes Ömer Murat Gümüşdağ of AK Gıda.

The FFS machine is operated using the TEOs HMI panel developed by the OYSTAR Group. Machinery operation is intuitive, using a modern multi-touch system similar to that of a smartphone. Operators further have the support of a help system integrated into the HMI software: Each time a parameter is entered, the system offers tips on choosing the right settings, and if an error message appears, it displays photos, graphics and tips from the operating manual and the circuit diagrams.

“I believe we’ve really made the best possible choice here,” Ömer Murat Gümüşdağ from AK Gıda sums up. “We have the ideal setup for our cream cheese production. Once again, further investment in an OYSTAR machine has paid off!”

About AK Gıda

The dairy producer AK Gıda is headquartered in Istanbul and operates additional production sites in Sakarya, Lüleburgaz, Karaman, Kahramanmaraş and Aydın. The company manufactures cheese, yoghurt, pasteurized milk, cream cheese, butter and other products under its own brand names, such as İçim, Smartt, Alpella and Dolcia. AK Gıda employs a workforce of 2,500 and is part of Ülker Gıda Sanayi ve Ticaret A.Ş. (Ülker), the largest food and beverage group in Turkey and one of the ten largest candy producers in the world, measured by sales.

www.akgida.com

About OYSTAR Hassia

Hassia Verpackungsmaschinen GmbH with its principal place of business in Ranstadt (Hesse, Germany) is a globally operating company in the OYSTAR Group. The company develops and designs high-quality forming, filling and sealing machines (FFS), including aseptic packaging for prolonged shelf life and stick packs for pasty products. The company’s portfolio focuses on applications for the dairy and food industry.

About OYSTAR Group

OYSTAR. The Packaging Group is one of the world’s leading suppliers of packaging machinery, technology and services. OYSTAR has extensive know-how in the key industries of dairy products and food. Based in Stutensee near Karlsruhe, Germany, the holding company currently represents 9 manufacturing companies in Europe and Asia as well as numerous sales and service companies. At present OYSTAR Holding employs a workforce of approximately 1,000 worldwide and generated a total of approximately EUR 250 million in sales in 2012.

www.oystar-group.com

OYSTAR Hassia

Press contact:

Laura Wilms

möller pr

Phone: +49 (0)89 45 20 79 -97

Email: lw@moeller-pr.de

URL: www.moeller-pr.de

URL: www.moeller-pr.de