

Welcome to Tetra Pak Prepared Foods Update: a new team, a new newsletter, and a new direction. In the Tetra Pak Updates we want to inform you about the industry, share common topics and touch on what is happening in the rest of the world with regard to new equipment and ideas.

For those of you who have dealt with us for many years you will notice some changes. First, you may have dealt with Alfa Laval direct or Tetra Pak Sweden, then we had account managers in the UK who covered all areas of dairy, beverage, cheese, ice cream and prepared foods. Now after listening to your comments, we have developed specialist teams to cover each segment of the industry including staff who cover prepared foods in both the North and South of the UK.

The account managers are backed by a team of over fifty UK based specialists and engineers. Head Office is in High Wycombe but there are also field personnel and specialists throughout the country, ensuring a fast response and first rate service. They are further supported by our worldwide Tetra Pak resources, such as development and research centres in Sweden.

The prepared foods account managers are David Hannah and James Clarke.

David Hannah has been with Tetra Pak for nearly 20 years. David has extensive knowledge of Tetra Pak, the UK prepared foods market, automation and control, and process plant. David covers the South of England and South Wales: from The Wash, across the top of Birmingham and into Wales.

David Hannah
Mobile: 07788 915463
Email: david.hannah@tetrapak.com

James Clarke joined Tetra Pak last year. He brings over ten years of experience in the food and packaging industry from Huhtamaki, servicing groups such as Greencore, Unilever, Geest, RHM and NCGS. James covers the North of England, North Wales, Scotland and the whole of Ireland.

James Clarke
Mobile: 07788 915482
Email: james.clarke@tetrapak.com

Call David or James for more information on anything in the newsletter or to talk about what Tetra Pak can do for you and your company.

Our New Resources

As many of you will know, Tetra Pak has two main divisions, Tetra Pak Carton, and Tetra Pak Processing. Here in Tetra Pak Processing, we also have several divisions. Each is a specialist concern operating in a specific field but still under the trusted Tetra Pak banner.

Carlisle Process Systems (CPS)

CPS has a long standing and wide-ranging relationship with cheese and powder production, which is now brought to you under the banner of Tetra Pak Cheese and Powder Systems.

Building on more than 80 years of process experience this team offers a total solution service encompassing design, value engineering, and in-house manufacturing. This also includes full project management - providing single point accountability - and site control and budget maintenance. On-going customer care ensures that projects receive full support from the initial process evaluation through to installation and commissioning.

Tetra Pak Cheese and Powder Systems Ltd is ISO9001 accredited for design, manufacture and project management, has one hundred plus

employees and operates from a purpose built factory, located on a three acre site on the edge of Sherborne in Dorset.

Contact David or James for more information www.cps-uk.com

Guerin Systems

You may already be aware of the world renowned French company Guerin Systems, which is now part of Tetra Pak. Guerin Systems specialises in all aspects of powder transportation, a crucial part of modern food production and an essential partner to everything fluid at Tetra Pak. From conception through training to installation, Guerin Systems offers our customers a turnkey, fully integrated solution.

The Guerin Systems installations combine performance, security, flexibility and excellent value for money. With a head office in western France, and

Upcoming events

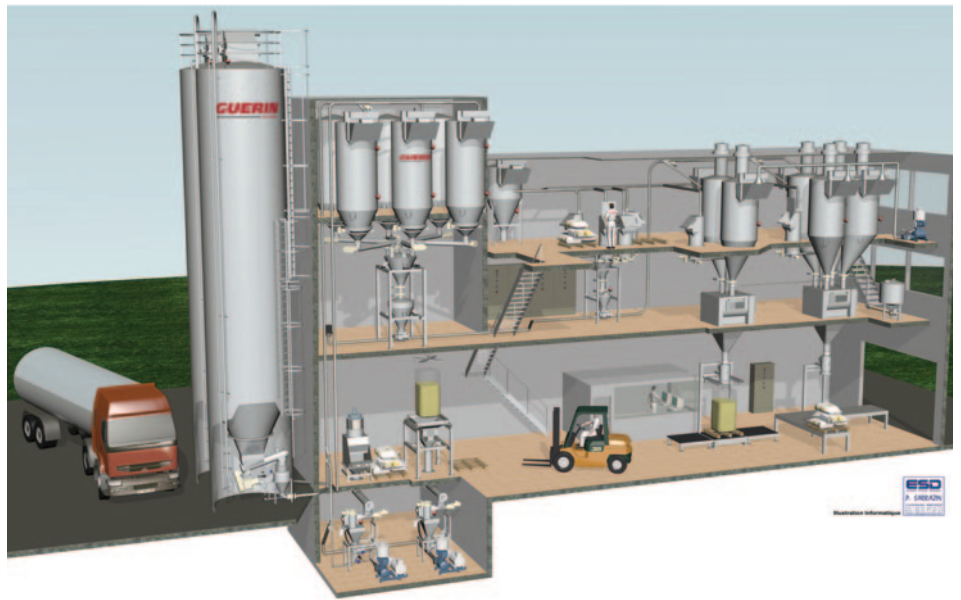
The Ice Cream Show. Harrogate.
4th - 6th November 2008

The Nantwich International Cheese & Dairy Show. Nantwich.
29th - 30th July 2008

Visit our UK website for more information
www.tetrapakprocessinguk.co.uk

a worldwide presence, Guerin engineers are well positioned and well supported. Also based in France is the Powder Institute which to date has tested more than 3,500 food type powders in its laboratory. These studies allow us to determine the rheological and aerodynamic properties of your raw material and to analyse the granulometric features of your products, thus helping us guarantee performance of plant on installation.

Contact David or James for more information
www.guerinsystems.com



Tetra Albatch

Tetra Albatch is a complete food processing system from Tetra Pak designed to match the fast changing trends in the prepared food industry. “With this extension of our product portfolio and our technology expertise, we now offer optimized solutions for batch as well as continuous processing for our customers in the very diversified and fast moving prepared food industry,” says Helena Eliasson, Food Category Director, Prepared Food at Tetra Pak Processing Systems.

Tetra Albatch is suitable for high and low viscous tomato products, soups and sauces as well as for fruit preparations, cake fillings and dairy desserts – with or without particles. Maximum flexibility in both batch sizes and applications enables you to keep a wide and attractive line of products with improved profitability.

Tetra Albatch is the ideal choice for mechanically sensitive and particulate containing products. The screw formed mixer construction keeps the particles intact, bringing out that ‘genuine taste’ appreciated by both households and professional chefs.

A unique, yet gentle mixing method that minimizes air incorporation together with high precision scraper blades keep the tank constantly clean and improves heat transfer – this combination promotes a trouble free production with:

- Minimal air incorporation
- Gentle product treatment
- Low product losses
- Low maintenance costs
- Compact floor space

Next Issue:

Don't buy a plate heat exchanger till you have read our next update.
 To ensure you receive the next issue, forward your email to james.clarke@tetrapak.com



Applications

All kinds of soups, and sauces, tomato salsa and other tomato products, minced meat sauce, sauces for ready meals, cake fillings, cream cheese, dairy desserts, jam and marmalade, oat products and rice pudding.

Working Principle

Tetra Albatch can be used for batch production or as pre-treatment in a continuous production scenario. Tetra Albatch mixes, heats, cools, deaerates and evaporates all in one compact unit, making it a production line all-in-one machine. Tetra Albatch has its own control system with recipe management and batch reporting, but can also be interlinked to an overall control system, or modified to your own specific requirements.

Call James or David for more information or a Brochure.

 **Tetra Pak**
protects what's good™

Tetra Pak Processing UK, Swan House, Peregrine Business Park,
 Gomm Road, High Wycombe, Bucks, HP13 7DL.
 Telephone: 0870 442 6400 Fax: 0870 442 6401
 e-mail: processing.uk@tetrapak.com or visit us at www.tetrapak.com