

CASE



JAM MASTERS

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Photo: Mats Persson

In Tollarp, in southern Sweden, Orkla Foods makes 18,000 tonnes of jam, marmalade and sauce every year. Five new customised Tetra Pak® Food Processors are making production more flexible and maintenance easier than ever before.

A SWEET AND TASTY scent hangs in the air at the Orkla Foods plant in Tollarp, some 18 km south of Kristianstad, in Sweden. The biggest jam factory in the Nordic region is situated here. The 55 staff manufacture jams and marmalades as well as apple sauce and compote.

Although making jams and marmalades is a relatively simple process involving only a small number of elements, it takes years of experience to create a perfect recipe and the staff's craftsmanship to manage the process. Fruit and berries of various kinds, as well as sugar, are delivered by truck several times a week. The ingredients are weighed and poured into huge, round stainless steel trolleys, which are raised and the contents tipped into a hopper on the top of the tank, a food processor from Tetra Pak. The ingredients are processed and boiled in the huge tanks, and then sugar is pumped into the food processors and citric acid is added. When the jam is ready, it is pumped to the filling lines, where glass jars are filled with jam and labelled.

28 October 2015 saw the opening of the new boiling plant, with process equipment from Tetra Pak. Five boiling tanks were built specifically for Orkla Foods' jam production. A sight glass at the end of each tank was one of a number of details specifically requested when the food processors were ordered. The precise boiling time varies depending on the quality of the berries, and the sight glass allows the operator to assess the progress of the process and see when the jam is ready.

"We used to have equipment that cost a stupendous amount to maintain," says Erik Wendel, Site Manager at Orkla Foods in Tollarp. "It was completely non-functional during maintenance, it was difficult to clean because lots of parts were close to the floor, and it was impossible to predict when service would be necessary. As a result, we were often forced to replan production at short notice," he says.

The new food processors were raised 40 cm off the floor and valves were placed on the back, making it considerably easier to clean and





“This allows us to future-proof our production.” **ERIK WENDEL, SITE MANAGER**

service them. A fairly large manhole also facilitates maintenance. Another difference is that the line doesn't need to stop for maintenance; they just have to disconnect one tank at a time. The theoretical maximum capacity is the same as for the previous solution, but in purely technical terms it is better because it is more flexible.

“WE HAVE MORE combination options in production now,” Wendel says. “We can run five tanks for one filling line, or four plus one, or three plus two – much more flexible than before. This allows us to future-proof our production.”

Tetra Pak being given the job of installing new equipment was by no means a done deal. The food processors to be replaced – the ones causing so much dissatisfaction at Orkla Foods – were from Foodtech, a company Tetra Pak had acquired to develop its food processors.

“As far as Tetra Pak were concerned, they had an uphill struggle to face, in that we'd already tried their solution, so they had to do a lot of explaining to help us see how things could be improved,” says Wendel.

“We took along our engineers so that technical discussions could be held, and we listened to what the production staff wanted,” says Lars Svensson, Nordics Customer Manager for Orkla Foods at Tetra Pak. “After that, we used standard equipment, but customised it so that we could meet Orkla's requests.” In fact, many improvements were made and have been implemented in the new Tetra Pak Food Processors.

MAINTENANCE, CAPACITY, operation, flexibility and ease of servicing were the most important criteria for the new equipment. The overall cost throughout the life of the equipment was a



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more important consideration than price. “It’ll be here for 20 to 25 years, so the total cost of ownership is important,” Wendel says.

Orkla Foods has invested in a new boiling process, a new filling line, a robotic packing line, labelling equipment and refurbishment of the premises at the Tollarp plant over the past two years.

“If we’re to continue to exist, we need to invest and position ourselves as a centre of excellence when it comes to jams and marmalades,” says Wendel.

Customers such as Orkla have much to gain from Tetra Pak’s expertise. In this case, the company has cutting-edge skills in the field of Prepared Food. “We’re working closely with our customers to develop their processes and business,” says Svensson.

“Nowadays we’re a good, robust and profitable factory,” Wendel says. “We’re here to stay, so it’s great that we can be involved in discussions at an early stage when Tetra Pak develops new equipment,” he says. ●

MAIN BENEFITS WITH THE SOLUTION:

- Easier maintenance
- Improved flexibility and better combination possibilities
- Improved capacity
- Better control of the boiling process

BIGGEST IN THE NORDIC REGION

Food company Orkla Foods Sweden has its head office in Malmö, a turnover of around SEK 4.8 billion and employs around 1,500 people. Orkla Foods Sweden runs more than 20 brands such as Felix, Abba, Frödinge, Risifrutti, Ekströms, Önos and Bob.

Orkla Foods has around 40 factories, around ten of which are in Sweden. The factory in Tollarp opened in 1903, manufacturing communion wine. Around 80 to 90 per cent of production is for the Swedish market. This factory is America’s biggest supplier of lingonberry jam.