



No room for bacteria

Bizerba presents the new hygienic scales, iL professional SPM

"With scales, you often have the problem that bacteria collects in passages, at edges and corners and particularly under the display. This bacteria presents a safety risk for highly perishable foods such as mince, fish, poultry and sausages," explains Dieter Conzelmann, Director of Industry Solutions. "Foods without preservatives are particularly susceptible to contamination."

Hygienic design: limited parts, high-quality material, no room for bacteria

The iL professional SPM hygienic scales remain considerably cleaner than traditional devices. This is due to their construction method, which adheres to the strict criteria of the EHEDG: the unit has a limited number of parts, can be cleaned with high-pressure cleaners and can withstand even aggressive cleaning agents (protection class IP69k). Water never builds up but rather flows away thanks to sloped sections.

Clean and safe weighing: the new iL 150 Y hygienic scales and the ST industry terminal

The scales sit on hygienically designed feet and can manage loads up to 150 kilograms. The device can be optimally controlled using the ST and BT industry terminals. At the same time, these represent interfaces with the IT system. Even auxiliary personnel can cope with the user interface without requiring long introductory periods. The terminal can also be set up on a tripod.

Zoonosis monitoring report 2010: focus on turkey meat

Turkey meat represents a concern for retailers. Why? In 17.3 per cent of cases, it becomes contaminated with the bacteria "campylobacter spp.", which triggers severe intestinal infections. This was a key finding of the report "Zoonosen-Monitoring 2010", published recently by the German Federal Office of Consumer Protection and Food Safety (BVL).

"We are never finished striving for food safety; we must continue to make progress all the time. Checks and analysis procedures become more refined, there are always new findings, and as a result, hygiene requirements placed on technologies used by food manufacturers become more strict. The new iL professional SPM meets these requirements."

About the EHEDG:

What is the story behind the EHEDG? The European Hygienic Engineering and Design Group is an organisation that has been increasing awareness of hygiene in the processing and packaging of foodstuffs since 1989. Its members include machine manufacturers, experts from the food and beverage industry, research institutes as well as health authorities. All of these members discuss solutions for hygienic design, lobby the issuers of international guidelines and standards and increase the transparency of the plethora of regulations and laws.

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Seit 1866 bestimmt Bizerba den technologischen Wandel in der Wäge-, Etikettier-, Informations- und Food-Servicetechnik. Wir entwickeln Zukunft. Bizerba bietet alles aus einer Hand: Hard- und Software, Beratung, Finanzierung und Services. Global agierend und vor Ort präsent, sind wir in vielen Bereichen markt- und technologieführender Lösungsanbieter.

Moderne Ladenwaagen mit multimedialen Datenbanken, Kassensystemen und Checkoutwaagen, Warenwirtschafts- und Filialsteuerungssysteme, Schneide- und Fleischbearbeitungsmaschinen, Etiketten und Verbrauchsmaterialien, softwaregestützte Kontrollwaagen, Fremdkörperdetektoren, Etikettierungssysteme sowie Industriesoftware für Datenströme - vom Wareneingang bis zum Versand. Die hohe Bizerba Qualität ist dabei das Ergebnis eines systematischen Global Quality Managements. Die nächsten Ziele fest im Blick und immer einen Schritt voraus. Damit unsere Kunden schon heute vom Besten profitieren: Qualität made by Bizerba steht für technologischen Vorsprung.

Weltweit ist Bizerba in über 120 Ländern präsent - mit 41 Beteiligungen in 23 Ländern und 54 Landesvertretungen. Hauptsitz des Unternehmens, das

rund 3.000 Mitarbeiter beschäftigt, ist Balingen; weitere Fertigungsstätten befinden sich in Meßkirch, Bochum, Wien (Österreich), Mendrisio (Schweiz), Mailand (Italien), Shanghai (China), Forest Hill (USA) und San Luis Potosi (Mexiko).

Anlage: Bild

