

Sobriety and Performance on the Menu, at CFIA - Food Exhibition in France

The CFIA is a major food fair in France, the crossroads of suppliers to the food industry. It takes place every year in Rennes, Brittany, core region of French agricultural food production. But this has become a major meeting place, gathering 1600 exhibitors and nearly 20,000 visitors. For its 26th edition, on everyone's lips, there was talk of sobriety, frugality and innovation in manufacturing processes as well as in ingredients and packaging. This report from Dominique Huret, Cape Decision, who was on the spot for Food Marketing & Technology.

"Essentially manufacturers who come here are looking for either the recipe of tomorrow, the machine that will allow them to improve their production while saving energy, or a better package for their products or to finalize their projects", explains Sébastien Gillet CFIA director.

Between hygiene constraints and growing environmental challenges, suppliers of solutions for the quality department are stepping up their efforts to reconcile sobriety and food safety. This is evidenced by about 100 new products put forward by exhibitors at this 2023 edition.

Innovations in process , quality and with sobriety

The specialist in industrial water treatment ChemDoc Water is deploying a project to recycle wash water. In food production processes, tanks and lines are washed with softened water. This water is then loaded with organic matter and sent

for biological purification before being discharged into the natural environment. ChemDoc offers a process that allows total recycling (or zero liquid discharge) of manufacturing washing water. Two processes are combined: a recycling unit for the salt (up to 85% recovery) and a membrane separation unit of the effluents which allows a reuse of the water for cleaning with food contact guarantee.

Cabinplant automates the dosing of sticky or even liquid products. Called MHW SF Extreme, this multi head weigher weighs and packages products that are still often added manually, such as mixed salads, coleslaw, tuna flakes or even sauces. These products often stick to the transfer bins or transfer chutes. With this patented equipment, the difference between the displayed weight and the actual weight is less than 2.5%. Developed with an industrialist specialized in poultry, it allows to reduce the manual work by 70%.

Ishida also presents equipment that improves weighing but also dosing. The new CCWAS range embodies the 11th generation of its multi head weighers. The manufacturer is also targeting sticky products. Thanks to a conveying power and an automatic adjustment of the opening and closing intervals of the hoppers. Power consumption is therefore reduced by 20% compared to previous models and noise is reduced by 16dB when operating at full speed.

Pall Corporation flaunts its next-generation vapor filter. Filtering steam is a very common operation in food production. The Pall PSS Plus Premium is a 3D printed metal filter. It meets 3A culinary steam recommendations and all other food contact standards. Compared to competing products on the market, it has twice the filtration area thanks to a strongly corrugated design. According to the manufacturer, its lifespan is therefore 50% longer. A regeneration cost study done with customers (filter, chemicals and labor) account for a 20% reduction.



Finally, Kaeser Compresseurs, a specialist in compressed air, is also focused on reducing energy costs. The SIGMA AIR MANAGER (c) 4.0 is an override controller that coordinates compressors and compressed air components to optimize energy efficiency. The ISO 50001 standard offers a framework for companies to continuously improve their energy efficiency with the benefit of energy saving certificates and tax advantages. The control takes place thanks to a dashboard with indicators in real time.

The future of our plates with "clean label", please

Many exhibitors showcased natural flavors, innovative ingredients to give flavor to food without using sugar, salt or fat and plant-based foods. French company AMI Ingredients introduced its Incredio® Sugar. It is a patented sugar reduction solution based on real cane sugar. A "clean label", gluten free and vegan solution that offers the same sweet experience, the same mouth feel while reducing the sugar concentration. The Incredio® solution improves the efficiency of the dissolution of sucrose to the sweet taste receptors. It is therefore not an artificial substitute.

The acquisition of the Dutch company Meatless in 2022, has enabled Beneo to complete its plant-based portfolio with new texturizers. BeneoPro W-Tex offers a range of textured wheat proteins to develop



the best alternatives to meat and fish. Available in different particle sizes, they allow a wide variety of textures, and applications: from ground beef substitutes to chicken nuggets, sausages, rillettes and other prepared meals. Also on display, were BeneoPro FB bean proteins that can replace animal proteins (milk, egg) as well as soy proteins in a number of applications. With a good amino acid profile, a high degree of solubility and nice emulsifying properties, bean proteins are also suitable for dairy alternatives and certain savory preparations.

Global market leader in chemicals and ingredients Brenntag, announced end of last year an agreement with US-based MycoTechnology. The company creates products from mushroom mycelia for a wide range of food applications, including an innovative plant-based protein called FermentIQ™, a mix of pea and rice protein powered by fermentation. At the fair, it was the ClearIQ™ that was presented and selected for the innovations awards. Instead of adding ingredients to overpower off-notes, the product boasts a new approach to a cleaner flavor profile and to flavor modulation by temporarily occupying the taste receptor sites on the tongue, so that negative flavors are unable to bind with them. ClearIQ™ natural flavor, allows to block bitterness and clarify taste.



French packaging company FPC has joined forces with Dutch partner Bema for an interesting range of casings. The company presented a variety of edible collagen casings for processed, fresh, pre-cooked fried sausages or dry-cured snacks. Every edible collagen casing is a tailor-made product fitting processing on all machines. The casings are now offered pre-flavored, with aromatic herbs, in order to facilitate the work of the producers.

French Prova is a medium-sized, family-owned company that specializes in the production of sweet brown extracts and flavors. With about 300 people it exports all over the world. At the CFIA, focus was on organic and fair trade vanilla through its "Care and Act Vanilla", sustainable program in Madagascar. Whatever the finished product, yoghurt, ice cream or cookie, a QR code affixed to the packaging makes it transparent, from the planter to the consumer. This favors the environment, the people and the local economy. [fnt](#)