



## REFERENCE

INNOVATIONS IN EQUIPMENT &  
PLANT MANUFACTURING

### Stirring container for salad dressings Bischofszell Nahrungsmittel AG, Bischofszell



#### PROJECT | INITIAL SITUATION

Bischofszell Nahrungsmittel AG (BINA) is a leading food production company in Switzerland. For the expansion of their diverse product portfolio, from all kinds of fruit juices, jams, convenience food, and much more, they were looking for a way to gently stir in various sauce components.

#### TASK | TARGETS

Bischofszell Nahrungsmittel AG (BINA), commissioned Apaco AG to produce a stirring container that enables herbs and additives to be mixed into the product gently and evenly. A further goal was to find a sustainable reusable container that is easy to handle during transport and cleaning. The product can be stirred at any location and handling is simplified for the internal production process.

#### SOLUTION | MEASURES

Apaco AG manufactures after technical discussion with BINA an aseptic stirring container type - TZ3-800L / R, for stirring liquid products (viscose and high viscose). With the integrated control the stirring behavior can be adjusted exactly, the geometry of the stirring element allows to stir in herbs and spices gently and at the same time to keep them in suspension. Due to its special design, the container can be emptied almost without leaving any residue. Thanks to its lightweight construction and stacking frame, maximum flexibility is achieved. This reusable container is easy to clean and can be used again for the next application immediately afterwards.



#### CONCLUSION | CUSTOMER TESTIMONIAL

Afshin Teymouri, Head of the Fresh Produce Department, Bischofszell Nahrungsmittel AG: **Thanks to the new containers from Apaco AG, we were able to reduce the loss of our salad dressings to a minimum. The residual quantities in the previous container could not be stirred well in the lower third and the spices/herbs were unevenly distributed, resulting in deviations in our specifications, such as salt content or sensory, and we had to dispose of the residual stocks. Thanks to the uniform and adjustable stirring system, we can now respond individually to each product and use the appropriate parameters for each sauce. We will involve Apaco AG for future tasks as well.**