

■ The packaging process ensures the product remains fresh and undamaged



Our aim is to increase the range of applications available within each machine group, whilst improving machine efficiency, safety and hygiene standards. This is the result of Trepko undertaking a mission which is individual adaptation of the machines to actual customer needs.

We have extended our offer by introducing a solution to pack a variety of fresh salads, including salads with mayonnaise. These products can be filled into pre-formed containers of any shape and closed by a heat sealed foil and lid, if required.

The packing capacity is adapted to the production line output and gives a high filling accuracy. Unique design of the agitator enables even product distribution in the cup without destroying the product structure. Our special

dosing system allows keeping even accuracy between solid product and salad's sauce in the container during all packaging process.

The dosing system for this kind of product can be supplied with the options of clean in place and gas flush injection. Packaging can be carried out in a modified atmosphere which eliminates air from the cup between the product and the foil. The inert nitrogen gas is flushed under the spot seal foil enabling the product to have a longer shelf life and fresh appearance.

We hope that above would inspire you for the constructive discussion with us. Having this time opportunity Trepko team wishes you a prosperous New Year 2012 and looking forward for further cooperation. ■



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**Worldwide supplier
of filling/packaging machines**

