



CONPROSACHET SYSTEM

CO-EXTRUSION TECHNOLOGY FOR THE PACKAGING OF FOOD PRODUCTS AND FOOD SUPPLEMENTS IN ALGINATE CASING



Meat and sausage products, vegetarian/vegan products, meat alternatives, convenience, dairy products, pet food, confectionery, baked goods, dough-based products

The Handtmann ConProSachet system offers start-ups as well as medium-scale and industrial producers a packaging process for fluid or pasty food products and food supplements into small alginate sachets, pods or pockets. Gastronomy and food service with take-away, snacking as well as convenience and ready meals providers in particular benefit from the new method for sauces, dips, dressings, jams and other comparable products. The system also offers potential for product innovation in other industry sectors thanks to the new edible sachet form, e.g. for sausage and cheese products, BARF and snack pods in pet food production.

YOUR ADVANTAGES

- Pioneering co-extrusion process for filled individual portions in alginate casing satisfies consumer demand for sustainable concepts
- Ample scope for product innovation in the form of sachets, pods and pockets in the industry segments of gourmet products, convenience and food service, meat and sausage products, dairy products, confectionery, baked goods, vegetarian and vegan food products, food supplements or pet food
- Excellent market potential thanks to flexible adaptation of the system to the most diverse fillings, product sizes and designs
- High economic efficiency thanks to continuous production process with simultaneous filling and enveloping of products

PIONEERING CO-EXTRUSION PROCESS

Sustainable alginate casing replaces plastic packaging

The alginate obtained from seaweed is an ecological raw material that biodegrades within a few weeks. Naturally, the alginate casing can also simply be ingested together with its content. Different bite-sized sachet sizes satisfy consumer demand for smaller packaging formats. Both the transparency and colour of the casing as well as the sachet size and shape are variable and offer scope for product innovation and the necessary flexibility for a wide variety of markets.

Product filling and alginate casing in a single step

The co-extrusion process produces an alginate flow pack in parallel with the filling process using a specially shaped co-extrusion head. Then the product is filled. Circulating dividing elements compress the filled flow pack and separate it into a coherent chain of individual portions. Once the sealing points have completely gelled, the flow pack is separated into individual portions. The individual sachets, which are enveloped in an elastic alginate casing, can then be further treated and packaged.

Product diversity through simple conversion

The ConProSachet system is intuitive in handling and easy to convert to different sachet sizes. Conversion is achieved by simply replacing the co-extrusion head and the conveyor belts designed as mould components with dividing elements. The system is also designed to be energy efficient and meets the latest hygiene standards.



Handtmann technology centre for product testing

The Handtmann Forum, a state-of-the-art technology centre with EU approval for foodstuff in line with the latest legal requirements and an experienced team of experts, is available to customers and prospects for practical testing of products on the ConProSachet system.

Long-term synergies through cooperation

The ConProSachet method is the unique result of a cooperation between Handtmann and the UK-based company Notpla. Notpla is an acronym for “not plastic” and the company is committed to the development of all-natural packaging solutions. Handtmann has been offering ConPro technology for the production of sausage-shaped food products in alginate casing for over 20 years already. The new sachet process adds yet another pioneering element.

International FoodTec Award gold medal for the ConProSachet system

The prestigious innovation prize is awarded every three years by the German Agricultural Society DLG and an international jury of experts. On the occasion of the Anuga FoodTec 2024, the ConProSachet system was honoured with the International FoodTec Award (IFTA) gold medal, in particular as a pioneering method for reducing plastic packaging waste.

About Notpla

Notpla is a family of regenerative packaging materials, made from seaweed and plants. Behind these products is a company of the same name, deeply committed to making the planet a healthier place. More information: www.notpla.com

BASIC EQUIPMENT:

- Co-extrusion head with forming nozzle
- 1 guide rail, short (top)
1 guide rail, long (bottom)
- 1 transport belt with dividing elements, short (top)
1 transport belt with dividing elements, long (bottom)
- Separating unit

OPTIONS:

- ConPro-VF combinations
- Co-extrusion head with forming nozzle
- 1 transport belt with dividing elements, short (top)
1 transport belt with dividing elements, long (bottom)

TECHNICAL DATA:

Category	Performance characteristics
Sachet sizes	Max. width: 40 mm Max. height: 15 mm
Portion lengths	up to 180 portions per minute
Drive	EtherCAT drive technology
Operating voltage	380 to 440 V
Connected load	3.5 kW
Technical prerequisites VF	VF (VF 800 or VF 600 with PCK4 control) X40