

AVO – Taste & Technology in Osnabruck

Berief Tilttable Cooking and Roasting Kettle with an H&S High Performance Cutting System

■ **Belm.** AVO-Werke August Beisse GmbH is one of Europe's leading seasoning and spice companies.

The experienced family company has a long tradition dating back to 1921. AVO combines excellent flavour with safe technology and supplies a range of more than 5,000 products to process meat and sausages, fish, delicacies, ready-made meals, pastries and milk products. The range includes:

- natural spices and herbs
- marinades
- condiments
- liquid spices and flavourings
- additives

The core message of AVO marketing is designed to cultivate a sense of the trends in the entire food sector, bring those trends closer to customers and provide support for the development of products ready for the market. Investing in a Berief KIPPKO 800 Tilttable Cooking and Roasting Kettle in combination with an High Performance Cutting System from H&S was a logical step to be able to continue to supply modern and up-to-date products. Jens Behrens, head of product development, and production manager Thomas Enneking expressed their satisfaction following the purchase of the machines in an interview:



Geschmack & Technologie



■ **Theodor W. Berief:** Why did you decide to invest in a Berief KIPPKO and an H&S System and what do you use them to produce?

■ **Jens Behrens:** Pre-trials showed that the KIPPKO was significantly better placed to meet our requirements in terms of mixing quality, heating capacity, speed and product quality than alternative equipment. The H&S machine achieved significantly better results in terms of standardisation, quality and product safety. We use the

machines to produce stews, fillings, pastes, pestos, and other products.

■ **Berief:** What do you consider to be the advantages of combining the Berief KIPPKO and the H&S machine for your products and production?

■ **Thomas Enneking:** We have combined two "professionals" from the two disciplines of heating/mixing and grinding. These systems deliv-

er optimised manufacturing processes and separate, independent runs, which other systems do not have. We are able to present a deeper range of products.

■ **Berief:** How have employees reacted to the new machines?

■ **Enneking:** The machines are simple and safe to use. The technology has been adopted quickly thanks to the professional support from the manufacturers during commissioning and training – our employees enjoy working with the machines.

■ **Berief:** What role do production machines and their performance play in your com-

pany in terms of implementing strategic goals?

■ **Behrens:** Pastes / pestos are now a new product segment. The new technology has made entry into the segment possible and a reality. The system is also a form of capacity upgrade for existing technologies and "difficult" products. We can approach new product segments.

■ **Berief:** Thank you for the discussion and I wish you continued success!

