



## Greater Convenience for demanding gourmets

Interview with Mr Rainer Nels, managing director of Giacobbe Pasta GmbH

**Theodor W. Berief:** Mr Nels, what does Giacobbe Pasta stand for?

**Rainer Nels:** Since 1993 we have been producing frozen pasta products. Over the last few years we have developed into a leading supplier of frozen convenience food products for specialist wholesalers, airline caterers and the system catering trade as well as into a competent co-packer. In order to offer our customers real handling advantages, we have specialized in the development of lasagne systems. To achieve this we have combined a modern production facility with a highly motivated team as the basis of a strong partnership with our customers.

**TWB:** How important is the use of machinery and equipment in your factory in realizing your philosophy?

**RN:** We use the latest production technology to produce individual components such as sauces, cold masses, potato masses and the blanching and mixing of vegetables and stuffings. The inter-reaction of the raw materials with the processing equipment is extremely important.

**TWB:** Why have you decided to buy a Berief KIPPKO 1200 litre cooking kettle?

**RN:** The basic idea was the



requirement to create the technical base for new product ideas whilst also improving the quality of our existing products. All cooking processes should be further simplified together with continuous recipe standardization.

**TWB:** ....and now after only a few months you have decided to buy a second kettle ...

**RN:** With the use of the tilting cooking kettle, we were extremely surprised at the significant improvement in product quality and processing efficiency which have exceeded all of our expectations. In practical terms, we have been able to halve our cooking times. Now, the raw materials are processed in a more gentle way whilst the cost of labour and energy can be reduced at the same time.

**TWB:** More gentle processing – could you tell us in a few words what this means for your company?

**RB:**

- Maintaining the colour of the ingredients
- Improved particulate size of the components
- Reduction of the binding ingredients due to their considerably improved dispersion
- Formulation of the recipes by an efficient process control system especially when processing vegetables so that they are absolutely perfect

**TWB:** What is the reaction of your cooks?

**RN:** We have noted a very short settling-in period for the tilting cooking kettle and our cooks have accepted it 100 % since their work is now clearly easier to perform.

**TWB:** Mr Nels, we are pleased to include you as yet another satisfied customer. ■

