

## Vitana – Traditional and Modern “Made in Czech Republic”

*Czech company focuses on Berief when modernising their production*



■ **Byšice.** Founded as the company Graf in 1919, the traditional company Vitana has installed a small production of malt extracts in Prague. In 1921 they have started among others with the production of soup cubes. In 1927 the company Graf extended its product range and became the largest manufacturer of soups, stock and spices on the basis of extracts and dry products in the region.

Today, Vitana is a most modern company in the field of food and convenience products and is part of the Norwegian Rieber & Son group. Since the acquisition of Vitana in 1992 until today, Rieber & Son have been investing more than 3 billions of Czech Crowns into the modernization of the production plants. Vitana is a profitable company which is currently employing more than 800 people. Vitana is specialized in the field of dehydrated food products and spices. Many Czech consumers are still today associating the name Vitana with dry soups which have been the main products of the company during many years. Today, however, Vitana is a food manufacturer with a wide range of products which contribute to cooking and baking processes.

### Part of their product range are:

- Dehydrated soups
- Instant soups
- Ready meals
- Bouillon products
- Liquid spices
- Sauces, Marinades
- Mixed spices

Traditional side dishes such as rice, legumes, pasta, dumplings and potato products are part of a further company sector. Besides, Vitana has a strong reputation in the field of sweet desserts and bakery products. In order to modernize the production of intermediate roux and pasty products, Vitana has decided in 2009 to invest into an Berief 800 L tilting and roasting kettle type KIPPKO which was followed by a second Berief kettle in 2010.

### The main reasons for this decision to buy Berief kettles have been the following:

- Replacement of out-of-date and inefficient machinery
- Saving of energy
- Considerable reduction of labour
- Increase of operational safety
- Reduced maintenance
- Improved cleanability
- Reduced waste water
- Noise reduction

Especially for the production of pasty products, two machines can be replaced by one Berief KIPPKO with the same capacity. For the roux products, even 3 devices or respectively technological steps can be combined in one machine. The result is a considerably higher homogeneity

and a perfect sensory quality. The possibility of creating natural roasting flavours in the kettle allows the production of a roux with a typical taste. Further important aspects of the KIPPKO are the better stability and a longer shelf life of the roux. ■  
[www.vitana.cz](http://www.vitana.cz)