Continued Growth with Beef Jerky

ANZCO FOODS ONCE AGAIN PLACES ITS TRUST IN SCHRÖTER TECHNOLOGIE

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Anzco Foods produces high-quality meat products using production systems from Schröter in Waitara, New Zealand.

New Zealand is famous for its delicious lamb and beef. And the New Zealand meat processing company Anzco Foods uses it as the basis for its high-quality products, which it sells worldwide. Now the company is purchasing two additional production systems from Schröter for its facility in Waitara, and in doing so is laying the foundation to increase its beef jerky output.

Schröter first installed systems at Anzco Foods back in 2005, delivering four THERMICjet hot-smoke cooking systems, two CLIMAjet maturing systems, and two CLIMAjet defrosting systems, as well as four SMOKjets for the company’s newly built production facility in Waitara. The special thing about this order was that “Anzco was our first beef jerky project,” remembers Frank Mack, Schröter’s head of sales. Initially these systems, which are designed with a focus on the product beef jerky, were used mainly to produce cooked salami products, and only partially for beef jerky. But because the company has only manufactured halal products at this location since 2014 – these are meat products that are considered pure according to Islamic law – it no longer produces salami here. In turn, Anzco – New Zealand’s fifth-largest exporter with annual revenues of approximately 930 million euros – increased its beef jerky output and added cooked beef ribs and lamb shanks to its wide-ranging portfolio. Today its employees produce “soft-style jerky” in a variety of different flavors, such as “Original,” “Hot and Spicy,” “Peppered,” “Manuka Smoked” (smoked with manuka myrtle), and “Teriyaki” (a Japanese sauce made from soy sauce, rice wine, and sugar or honey).

The successful company exports this “Soft Jerky” to Japan, the United States, and also South Korea, Australia, and Great Britain.

Achieving Success as a Team Player

“Reliable Quality

“We were no longer able to meet the continuously increasing demand for our beef jerky products with our existing production systems, which is why we are going to install two further systems during the summer of 2017,” explains Site Manager Jacques Jordaan. He emphasizes that the decision to once again select Schröter was easy: “The quality of Schröter’s production systems is outstanding, which makes them extremely reliable, and at the time Schröter specially tailored the systems’ performance to meet our specific requirements,” said Mr. Jordaan.

Since then, Anzco has benefited from the systems’ durability and long-life, minimal downtimes, as well as the ability to reliably reproduce its products – specifically beef jerky – even after many years in operation.

Schröter’s New Zealand representative Multivac New Zealand (NZ), “Multivac has been an important and extremely reliable partner of ours for more than a decade,” underscores Mr. Mack, and adds: “Our business activities in Oceania began in New Zealand, and together with Multivac’s current CEO, Stephen Holmes, we captured the Australian market from there.” Which means it’s no surprise that the chemistry during this project is once again excellent, that the collaboration with Anzco employees is extremely constructive, and that the teamwork between Multivac NZ and Schröter is outstanding – the ideal conditions for Anzco to expand its beef jerky production in the summer and as a result, remain on the road to success in the future as well.
FACTS AND FIGURES

Company Profile and Systems Delivered

ANZCO Foods is New Zealand’s fifth-largest exporter with an annual revenue of 1.45 billion Australian dollars (equal to approximately 930 million euros). The company has 3,000 employees worldwide (most of whom are located in New Zealand), and processes high-quality New Zealand beef and lamb and exports it to over 80 countries. ANZCO operates seven meat processing facilities and two food production locations in New Zealand. One of two of the company’s facilities in Taranaki, an area of the country that is increasingly becoming one of New Zealand’s key food processing regions, is located in Waitara.

Delivered in 2005
> 4 x THERMICjet HR-5 hot-smoke cooking systems, designed specifically for beef jerky
> 4 x SMOKjet RH wood-chip smoke generators
> 1x CLIMAjet NR-240 (m²) climatic maturing system
> 1x CLIMAjet NR-532 (m²) climatic maturing system
> 2x CLIMAjet AT-10 defrosting systems
> 1x InTouch process control software

2007 Expansion
> 1x THERMICjet HR 4 hot-smoke cooking system, designed specifically for beef jerky
> 1x SMOKjet RH wood-chip smoke generators

Schröter also supplied the company with all the smoke and transport wagons, mesh trays and sticks it required with each order.

Latest Order
> 2x THERMICjet HR-5 hot-smoke cooking systems, designed specifically for beef jerky
> 2x SMOKjet RH09 wood-chip smoke generators

Specialties from New Zealand

Roast Lamb is extremely popular in New Zealand on Sundays (“Sunday Roast”) and is usually served with potatoes, kumara (sweet potatoes), and pumpkin, as well as gravy or mint sauce.

Ingredients
1 bone-in leg of lamb, marinade: 2 tbs. soy sauce, 2 tbs. honey, 1 tbs. crushed pepper, 1 clove garlic, ½ tbs. salt, 1 tbs. mustard, rosemary, mint, oregano, 300 g potatoes, 1 kg kumara, ¼ pumpkin, salt and pepper.

Instructions
Mix the ingredients for the marinade, wash the leg of lamb and pat dry, coat it with the marinade and place in a casserole dish. Pour in a small amount of water and cover with aluminium foil. Roast in the oven at 190° Celsius for approx. two hours. After approx. 1¼ hours, wash the potatoes and kumara, cut into pieces, and boil in salt water for approx. 20 minutes. Cut open the pumpkin and scrape out the seeds, cut into pieces, cover with boiling water, and allow to soak for a few minutes. Remove the roast lamb from the oven and place together with the vegetables on a greased baking sheet. Season the vegetables with salt and pepper or coat with any leftover marinade. Grill all of the ingredients in the oven.

INTOUCH GETS A FRESH NEW LOOK

The process visualization software is now clearer and easier-to-use thanks to a new design

Production system operators have for many years been able to conveniently control Schröter’s systems using its InTouch process visualization software – and now the company is releasing an optimized version. Schröter already presented parts of its new software at the IFFA 2016, impressing the trade show’s visitors with its modern GUI, multi-language capabilities, improved database-driven data storage, and extremely fast data loading times.

The new software quickly gives users an overview of the production systems’ functions and status and also offers database-driven storage of system data. All of the application’s components were reprogrammed, with Schröter’s software experts focusing on rapid access to saved data and database modules in addition to a fresh, modern appearance. “We can give customers access to both,” explains project manager Thorsten Gerding, adding: “The data is saved in Microsoft Access files and as such, customers can import it into their own EAP system.” The process visualization software exports reports to Excel 2016, either as a file or to print out a copy. In addition, today all of Schröter’s production systems are connected to a company’s PC systems via Ethernet. The programmers selected this method to send or receive large quantities of data to/from the connected systems extremely quickly.

The Right Version for Every Need

The current release of Schröter’s process visualization software is available in two versions: as InTouch (which is the full version) or InTouch Mini. Both versions can be installed on client PCs, virtual machines, or industrial PCs with touch screens.

The full version includes extensive features and configuration options. For example, it displays current values and operating conditions from the connected systems and controls them completely – including starting and stopping recipes as well as adjusting target values – among other things. It also offers the ability to adjust configuration settings for all production systems. Centralized user administration with the ability to assign permissions to each user at a very fine-grained level of detail as well as a central recipe editor round out the software. A complete list of features can be found in the “At a Glance” box. InTouch Mini, the scaled-down version of the software, was actually designed for smaller companies that primarily need the ability to save data in a central location. Since this version contains the full data storage and reporting module, InTouch Mini can also be used by larger companies, however, for example in quality management departments or by department heads that are only interested in the data.

New Recipe Editor

An added bonus offered by the redesigned full version of the software is the ability to send recipes to the system control units – a recipe created on a PC and saved in the database can be compared to the recipe saved in the production system with a transfer rate of about three seconds. An individual recipe can be sent to an
Historical data: display data from a single or multiple batch reports in one list using search options (date, system group, system, recipe, and product data) and afterwards by selecting a certain batch report; also display alarms, events, and temperature values as a trend curve or list.

Historical alarms or events: here users can use search options to check whether alarms or events occurred on a certain day or during a specific period of time, as well as for a specific system or recipe. The results are displayed as a list.

View of the systems in different languages, in this case Russian, Thai, Korean, and Japanese.

InTouch (Full Version)
- All production system data saved in a database (temperature values, batch reports, alarms, events), allowing fast access to the data for the purpose of displaying it in charts, lists, and trend curves
- Ability to change the software’s language to any language supported by Microsoft, regardless of character set (such as Russian, Thai, Chinese, Japanese, and many more)
- Ability to display all connected production systems’ current values and operating conditions
- Ability to control all production systems including starting and stopping recipes and changing target values
- Ability to adjust all production systems’ configuration settings
- Centralized recipe editor to manage the recipes for all production systems, ability to quickly send recipes to systems either individually or as a group
- Centralized user administration with the ability to assign permissions to each individual user at a fine-grained level of detail – both PC users as well as system operators are managed here, with the ability to quickly upload the system user list to the system

InTouch Mini
- All production system data saved in a database (temperature values, batch reports, alarms, events), allowing fast access to the data for the purpose of displaying it in charts, lists, and trend curves
- Ability to change the software’s language to any language supported by Microsoft, regardless of character set (such as Russian, Thai, Chinese, Japanese, and many more)
- Ability to display a limited selection of all connected production systems’ current values and operating conditions
- New e-mail feature that allows alarms or certain events to be sent via e-mail to one or multiple people
MEET SCHRÖTER’S PURCHASING DEPARTMENT
A small department with a major responsibility

The Purchasing department is responsible for the procurement processes at Schröter. Its job is to make sure that the company has all of the supplies it needs to ensure that production operations remain smooth. At Schröter, a three-person team performs this task: Under the direction of Jochen Ramforth, Gudrun Strotjohann and Michael Mönnig oversee an annual purchasing volume with a value in the two-digit million euros.

Interface Between Suppliers and Production
The team coordinates closely with project managers. This allows them to not only plan the right quantity of materials at the right time based on the demands of projects, but also pool purchases in an ideal manner. To manufacture its production systems, Schröter consumes up to 1,000 metric tons of stainless steel annually. As a result, the procurement specialists carefully observe the market for stainless steel so that they place their orders when prices are low. Furthermore, the team systematically monitors open orders to continuously reduce the company’s inventory-to-sales ratio. In this process, inventory is reduced over the long term, particularly Schröter’s stock of stainless steel. And last but not least, the purchasing team is responsible for selecting suppliers. The goal here is to improve supplier reliability on the one hand while also systematically reviewing current supplier quality. If necessary, the team finds alternative sources that meet Schröter’s high standards.

SCHRÖTER REPRESENTATIVE IN NEW ZEALAND
A well-rehearsed team with Multivac NZ

Multivac New Zealand was founded in Pukekohe, Auckland, in 2005, and is one of the world’s leading suppliers of packaging solutions for food, sterile medical goods, and a wide range of industrial products. Its extensive range of products includes thermoforming machines, traysealers, and vacuum chamber machines. To offer its customers additional line-oriented solutions, the successful company works with different meat processing system manufacturers from around the world. Multivac and Schröter have been bound by a trusting partnership for two decades: “Thanks to our relationship that has grown over the last twenty years, we truly are a well-rehearsed team,” says CEO Stephen Holmes, pleased. Together the partners have succeeded in making Schröter the top supplier of hot-smoke, cooking, shock-cooling, and defrosting systems to companies in New Zealand. Multivac acts as an importer, with the two companies tackling sales, installation, and initial operation duties together. To accomplish this, Schröter sends its well-trained specialists from Germany to New Zealand, who then work with Multivac’s employees to meet customer needs. Multivac NZ has 35 employees, including ten regional service technicians and an extensive service and support team in Christchurch.

Multivac New Zealand operates an Application Center in Wiri that is available for demonstrations and development projects.