

Crowning excellence for 110 years

Crown Ingredient Solutions is a wholly owned subsidiary of Crown Food Group and is a proud member of the Bidcorp Group which originated in South Africa and now serves the food and hospitality trade on five continents.



To Come

Every day, these products make their way into millions of kitchen cupboards around the world. "We subscribe to a philosophy of 'We're here to help'," says Francois Van Schalkwyk, general manager at Crown Food Ingredients.

"By upholding values of transparency, accountability, integrity, excellence and innovation in all our business dealings, we have secured an exemplary reputation in both the local and the international business arenas."

Crown is driven by a steadfast commitment to customers and aims to provide service excellence through innovation and technology. This mission is augmented by synergistic partnerships with customers by understanding their needs and offering bespoke solutions using reputable international supplier ingredients.

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to conduct pilot plant trials. All production remains mindful of our customers' religious requirements," he points out.

To ensure that the company remains relevant to market needs with access to global trends, we have secured close

associations with prominent international food bodies, suppliers and marketing resources within the industry. Crown also has a close association and joint venture with Griffith Foods.

HERBS & SPICES

Crown is proud of its heritage. Coupled with a passion for quality, thirst for knowledge and a drive for transformation in this ever-evolving industry, it has become a prominent food ingredient manufacturer and supplier of functional ingredients, spices, herbs, dehydrates, seasonings, sauces and condiments to sub-Saharan Africa.

"We ensure that all materials are procured from GFSI certified establishments globally, who are audited to maintain excellence. We further remain vigilant about improved and safe farming from our suppliers, production and processes. Our range of ingredients is sourced and procured against EU and Codex compliant specifications and our inbound/outbound controls include quality control, quality assurance, chemical safety and microbiological analysis," Van Schalkwyk explains.

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The future of food processing today

Food manufacturers face a wide variety of challenges. These include the need to offer a wider variety of products and reformulating recipes more often. This is the view of **John Mössner**, head of applications engineering at HG Molenaar.



John Mössner

Processors are constantly looking to improve manufacturing, production and supply chain efficiencies. At the same time they need to meet demand for greater volumes, reduce manufacturing costs, and maintain production output.

Many food producers use food retorts for in-container sterilisation. It is a reliable process to achieve commercial sterility while preserving product flavours and nutritional value.

This traditional technology has benefitted from several innovative advances as well as supporting technologies and services to help modern food processors and manufacturers

deal with their complex requirements.

Equipment design has been improved, there are new and better laboratory services, and companies have adopted Industry 4.0 technologies, which has been accelerated due to lockdown caused by the global COVID-19 pandemic.

Different heating options are more suited to specific types of food and beverage products. This typically limits the use of the retort based on the application required. Consequently, when consumer behaviour changes, demanding different types of packaging, advances today make it possible to retrofit different modules to

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MICROSAFE FOOD SAFETY PROGRAMME

Crown understands that food safety is one of the biggest risks faced by food processors and it proactively responds to global demand for food safety standards. For this reason, the Crown Food Group implemented the Microsafe programme to ensure absolute food safety.

FAST FACT

Crown Ingredient Solutions represent these international principals:

- Cargill – Hydrocolloids, texturising solutions and cocoa
- Dr. Suwelack – Fermentation flavours
- Emsland Group – Potato and pea starches and protein
- Novozymes – Enzymes and microbes
- Crown – Emulsipro and derivatives
- ICL – Tari, Joha, Brifisol and Solva

Complementing its stringent BRC and FSSC22000 compliance, Microsafe demands the implementation of a range of additional food safety initiatives including, but not limited to:

- Near-infrared technology for the QC of dairy ingredients.
- Procurement from suppliers who have passed the SQA or supplier quality audit.
- Quality control of incoming shipments.
- High pressure liquid chromatography for the detection of aflatoxins, Sudan Red and capsaicin content of chillies.
- Microbiological analysis of pre- and post-sterilisation samples.
- Metal detection and X-ray scanning to detect possible ferrous and non-ferrous contaminants.
- Microsafe steam sterilisation of herbs and spices to ensure conformance with government regulations for microbial loads.
- Quality assurance of finished products, with certificates of analysis to customers.

STABILAIT

In its quest to be a dairy and beverage stabilising solutions leader in Africa, dedicated food scientists and processing specialists develop and perfect stabilising solutions to fit the demands and specifications of dairy customers. Whether yoghurt, processed cheese, flavoured milk, desserts or beverages, the Stabilait range of superior-quality stabilising solutions meets the complexities of any dairy product.

Stabilait offers advanced, specialised, and custom ingredient solutions for achieving optimum stability in the fresh, fermented, long life dairy and beverage industries, as well as processed cheese.

Its strength lies in its range of characteristics:

- Quality – ingredients
- Reliability – FSSC22000 and BRC
- Suitability – formulation principles/ international associations
- Efficiency – processing experts
- Functionality – viscosity, moisture binding, fat reduction stabilisation and enhanced texture
- Optimum – all the above in a one-bag solution

"With excellence at our core, Crown Ingredient Solutions will continue to innovate products and solutions of the highest standards that exceed both our customers' needs and their expectations," he concludes. •

Crown Ingredient Solutions –
www.crowningredientsolutions.co.za