


HighTech Europe Implementation Award

Swiss enterprise wins second European Food Processing Implementation Award



 HTE Award ceremony Lília Ahrné (SP; HTE, left) and Jürgen Lucas (EC, right) hand over the Award to Juraj Bartanus and Christian Muehlherr from Bühler AG.

The second winner of the European Food Processing Implementation Award can be proudly announced: **Bühler AG from Uzwil, Switzerland**, with its innovative **“Ecothermatik™ dryer”** for pasta products. Bühler AG, Uzwil, Switzerland, has won the second European Food Processing Implementation Award with its innovation, the "Ecothermatik™ dryer" for pasta products. HighTech Europe, the European Food Processing Network of Excellence, was responsible for launching the contest. The winning participant has developed a revolutionary drying system for drying pasta. In contrast to conventional drying techniques, high energy savings can be obtained with the presented technology and this is combined with a top quality pasta product. Moreover, the Ecothermatik drying system is highly appreciated for its user-friendliness. Drying of pasta is an energy-intensive process. The new Ecothermatik process comes up with an elegant solution using a new drying technology, which enables to recover some of the drying energy which can then be recycled in the process. This energy saving provides a powerful boost to the efficiency of pasta production. Additionally, a substantial contribution is also made to the sustainability of pasta production, since significantly less energy is consumed to generate the necessary thermal energy. In the context of the present innovation, a top quality of the pasta is of course an important priority next to the energy savings. By using a new climate control technology and more humid drying air, the surface of the pasta is prevented from becoming glassy. The pasta remains in a rubbery state, which implies important quality benefits such as outstanding cooking characteristics, adjustable pasta colour, and stress-free drying.

The Ecothermatik process was developed in a cooperation of Bühler, ETH Zürich (Federal Technical University Zürich) and University of Applied Sciences Konstanz (HTWG) and is, thus, an excellent example of successful knowledge transfer.

The European Food Processing Implementation Award commends innovations in food processing and improvement of food quality which have been successfully developed along a knowledge transfer chain. The aim of this award is to encourage small and medium-sized enterprises in the food production industry to adopt innovative knowledge. The prize is awarded by HighTech Europe supported by a jury of international experts. The award ceremony took place at the EFFoST conference in Montpellier on November 21st 2012.

HighTech Europe launches the first European Food Processing Implementation Award.



HTE Award ceremony (from left):
Volker Heinz (DIL), Michael
Dillenburger (HERTEL GmbH), Jürgen
Lucas (EC-DG Research)

The debut of the European Food Processing Implementation Award has proved a major success and the first winner can now be proudly announced: Hertel GmbH from Salzburg, Austria, with its innovative “Hop Yield Enhancer”.

Hertel GmbH, Salzburg, Austria, has won the first European Food Processing Implementation Award with its innovation, the **“Hop Yield Enhancer”**. HighTech Europe, the European Food Processing Network of Excellence, was responsible for launching the contest.

The winning participant has developed a procedure and apparatus for enhancing the yield of bitter acids in brewing processes. Here, in contrast to conventional brewing processes, it is possible to use high temperatures for an optimal isomerisation of bitter acids without any negative effect on the thermal stress of the resulting wort.

As sufficient isomerisation of bitter acids is the limiting factor in boiling time and/or temperature, it is now possible for the first time to produce worts with a far lower thermal load. This is due to the fact that the wort boiling time/temperature can be considerably lowered, since isomerisation procedures are performed separately. Thus flavour stability, foam and colloidal stability of the final beer product can be enhanced to a major degree. The key advantage of this new technology is that breweries can generally brew identical beers with far less hop products than used before and hence reduce costs. As the apparatus can be easily retrofitted into existing breweries and as a result of the considerable savings made, the apparatus is self-financing. Thus it is interesting for all breweries worldwide.

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The prize is awarded by a jury of international experts. The winner received the European Food Processing Implementation Award, which consists of a work of art, from project coordinator Dr. Volker Heinz, during the award ceremony at the EFFoST conference in Dublin on November 11th 2010.

HighTech Europe is the first Network of Excellence for the food processing sector. It facilitates communication and knowledge transfer between industry and science in order to increase innovations in food technology across Europe. The network aims to achieve a durable integration of European R&D activities into high-tech food processing. Members of HighTech Europe are 22 partners from universities, applied research centres, technology transfer centres, food associations and enterprises.

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