

Sulzer's Service Centre Continues to Invest in Apprentices

Sulzer's Birmingham Service Centre is tackling a local skills shortage by continuing to invest in apprentices that are keen to learn new skills, as well as working towards full-time employment in a vibrant and challenging industry.

As one of the world's leading providers of maintenance solutions for clients in the oil & gas, water and power generation industries, Sulzer is keen to maintain its excellent knowledge base and also train new talent for the future.

In Birmingham, the apprentice programme has been running for more than five years and it has produced several qualified engineers that have taken up full time positions within the business.

Mike Stanley, general manager at Birmingham Service Centre, comments: "The industry in general is in very short supply of electrical repair capability as apprenticeships in the late 1980's basically became a thing of the past and this has created the current skill gap.

The apprentice programme is essential for the continuity of the business and finding the right candidates is essential; we are looking for people who have an aptitude for electrical and mechanical repairs and want to get their hands dirty."

The Birmingham Service Centre works with its training partner, which is a training academy that offers a wide range of development programs delivered in a real working environment. The apprentices study a framework which has been developed by Sulzer's technical team, in consultation with In-Comm and the skills council that oversees the relevant NVQ programme.

Engro Foods launches campaign on benefits of UHT milk

Engro Foods has announced the launch of their new Olper's campaign in the presence of several industry experts and media personalities.

Olper's unveiled a campaign to educate the masses on the importance of milk



GEA acquires leading supplier of advanced lines for soft and hard biscuits

GEA recently signed an agreement to take over Imaforni Int'l S.P.A., a leading supplier of demanding industrial processing equipment and solutions for the biscuits industry. The company is based in Verona, Italy and generated revenues in excess of EUR 85 million with around 210 employees in fiscal year 2015.

Imaforni is highly complementary to GEA's recent acquisition of Comas and will further strengthen the cake and pastry operations of the application center bakery with industrial biscuit lines mainly for hard biscuits and crackers. This acquisition is another step towards realizing its application strategy and to improve GEA's leading position in advanced process technology for the food industry.

Jürg Oleas, CEO of GEA, said, "We are happy about the chance to acquire with Imaforni another technology specialist. This makes GEA a market leader for sophisticated equipment for the biscuits industry. He further said, "Since we have sold our heat exchangers business in 2014 we have made six bolt-on acquisitions perfectly complementing our existing application-based competencies. In total, these acquisitions have further raised the group's profitability, while the margins of the heat exchanger business were below average. We are happy to welcome all Imaforni employees at GEA." ♦

consumption as part of a healthy and balanced diet whilst simultaneously highlighting critical issues associated with commonly available loose milk.

Speaking on the occasion, Engro Foods Marketing Director Ahsan Afzaal Ahmad said, "Milk as a source of nutrition has remained an integral part of the Pakistani food culture. However, even though we are one of the largest producers of milk in the world, incidence of malnutrition, especially stunting and wasting, remain abundant in our population.

According to UNICEF's Progress Report for 2013-2015, 44% of Pakistani children are stunted. This is the third highest percentage of stunted children in the world and means that more than 9.6 million Pakistani children have experienced chronic nutrition deprivation in utero and/or during early childhood. Through this campaign Olper's aims to highlight importance of drinking nutritious milk, which is free from adulterants and contaminants, and the beneficial impact that UHT milk can have on the individual's health." ♦

Bosch Packaging Technology Receives WorldStar 2016

The biscuit packaging solution from Bosch is the first of its kind which allows for fast changeovers between slug and pile packs on the same line. This ensures optimal product flow and combines high output with careful handling of all kinds and shapes of biscuits. It also enables manufacturers to change pack sizes in a minimum of time. No machine parts are required to be changed for the purposes of switching between pack formats. This kind of capability allows food manufacturers to introduce different formats and special sales campaigns at very short notice, addressing fast changing consumer demands.

As part of the Bosch portfolio, the entire system from product distribution right through to primary and secondary packaging – has been designed as a seamlessly integrated system for maximum overall equipment effectiveness (OEE). The Two-in-One biscuit packaging system also takes up less floor space than the two separate machines previously required to produce both pack styles. ♦