

New High-Quality Production Boosts Flexibility for Ricola

Since 1940, Ricola has been synonymous with Swiss quality. The company's trademark Original Herb Candies have been blended from 13 pure and organic herbs using the same, delicious recipe for nearly 70 years. The company based in Laufen, Switzerland have always strived for the perfect marriage of their trusted core values and the best, most advanced production methods.

When Ricola were looking to update the production line for their candies in Original and Lemon Balm varieties, their demands were as high as the quality of their ingredients.

The main requirements for the new system were an increase in production output and higher flexibility. At the same time, Ricola were looking for a production line that would be easy to clean and maintain, was tailored to their demands and would ensure the highest product quality possible.

A Collaboration with Heritage

When it came to selecting a partner to provide the technology and machinery for the new production line, the choice was clear for Ricola. Building on 35 years of collaboration with Ricola, Bosch Pack-

aging Technology were trusted and reliable, and familiar with the existing line and requirements. Bosch devised a fully integrated solution that was installed and operational in fewer than five weeks after the original commissioning. As the seventh continuous Bosch cooking line in Ricola's plant, the new system is fast, seamless and, most importantly, allows Ricola to manufacture larger quantities with ease.

A Line with Many Talents

The new line features Bosch's product-conserving continuous cooker BKK that heats the sugar solution, using a classical cooking coil heat exchanger. When the sugar solution is boiled down to about 97 % dry solids (DS), the thickened mass is transported into the specially designed

vapour separation chamber where the vapours are discharged dryly. A highlight of the new line is the customised mixing pot, which allows for the mixing of different types and recipes of Ricola products to greatly increase flexibility compared to inline mixing systems.

After it is mixed with aromas, extracts and colours for specific recipes, the sugar mass is cooled via a cooling belt BTK and transported to the high-speed forming line BPK 0240. The BPK's sizing rollers guarantee speed and sizing control for a rope speed of up to 240 meters per minute. The sugar rope is then fed to the rotary forming die which ensures a clean seamless candy with precise imprint.

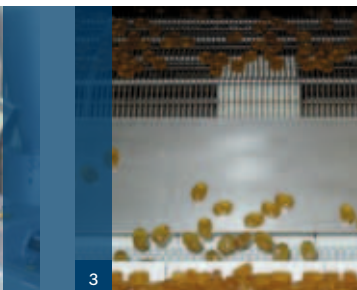
An exhaust system prevents the accumulation of sugar dust whilst rope



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- 1 Continuous cooking plant BKK at the Ricola plant in Laufen, Switzerland
- 2 The Bosch roller former BSK forms a rope out of the candy mass
- 3 Ready to be packaged: Candies dropping out of the newly developed cooling tunnel BCK



deflectors keep the sugar mass from sticking to the rollers, creating a clean, hygienic production environment. The die-formed candy pieces are then fed and evenly distributed across a conveyor belt in the cooling tunnel BCK 1500. Within this newly developed machine a specially designed dry airflow, passed through from top down, evenly and gently cooling the products so they are ready to be packaged.

No Compromise on Quality

Fitted with automatic start-up and shut-down (ASU), the system minimises downtime and product losses whilst saving energy and ensuring reliability. The built-in Clean-In-Place (CIP) system

guarantees hygiene and allows for easy and quick cleaning. Thomas Fringeli, plant manager at Ricola sums it up: 'With its flexibility, the new line allows us to produce all of our current recipes quickly and effectively. Added to this, it offers us the option to handle two separate recipes simultaneously or introduce the production of filled candy. This flexibility together with easy operation frees our staff to attend to other tasks and boosts our production output.'

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