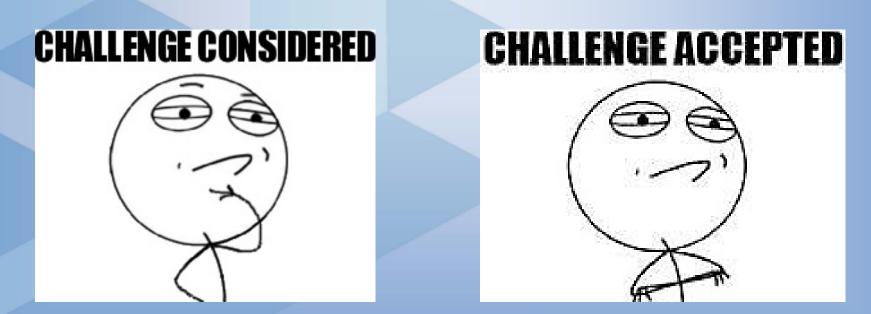
Lateral Agitation Effects on Shelf-Stable Food Products In Flexible and Semi-Rigid Containers

Adam Reichert Thermal Processing Specialist Allpax Products



The Challenge

Devise an agitation system for horizontal containers – pouches and plastic trays – that provides the same benefits that vertical containers see in rotary agitation.





Remember These Guys?

Gentle Motion

- 30 90 shakes per minute (1 shake = movement in 1 direction), 6 inch stroke
- ✓ Up to 6 baskets, 1400-1550mm diameter

The Shaka Process

180 shakes per minute (1 shake = movement in both directions), 6 inch stroke

✓ 1 basket, 1300 and 1600mm diameter



The Containers

10.5 oz. rectangular plastic trays – Thanks, Silgan!
7 oz. rectangular plastic trays – Thanks, Silgan!
Gusseted pouches – Thanks, Ampac!
Pillow pouches – Thanks, pixie who lives in my lab and provides me with random containers!







The Louisiana Retort Container Pixie





Static -





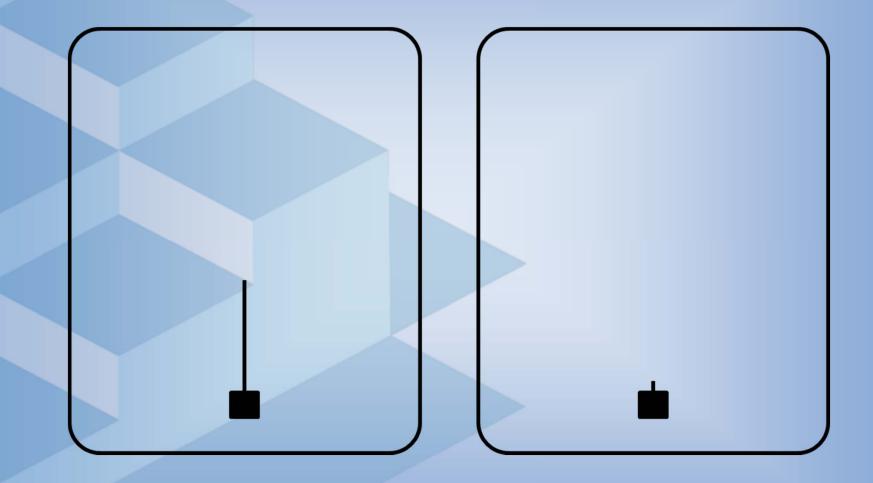
A Quick Investigation – Pouch Cold Spot

(Gentle Motion first – Following results from Shaka)





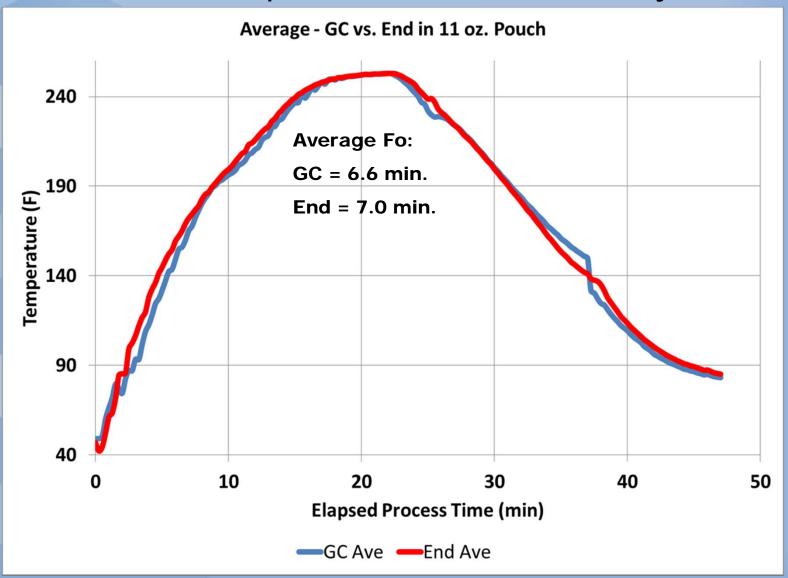
A Quick Investigation – Pouch Cold Spot





A Quick Investigation – Pouch Cold Spot

Conclusion – With GM in a pouch, the GC is still technically the cold spot.





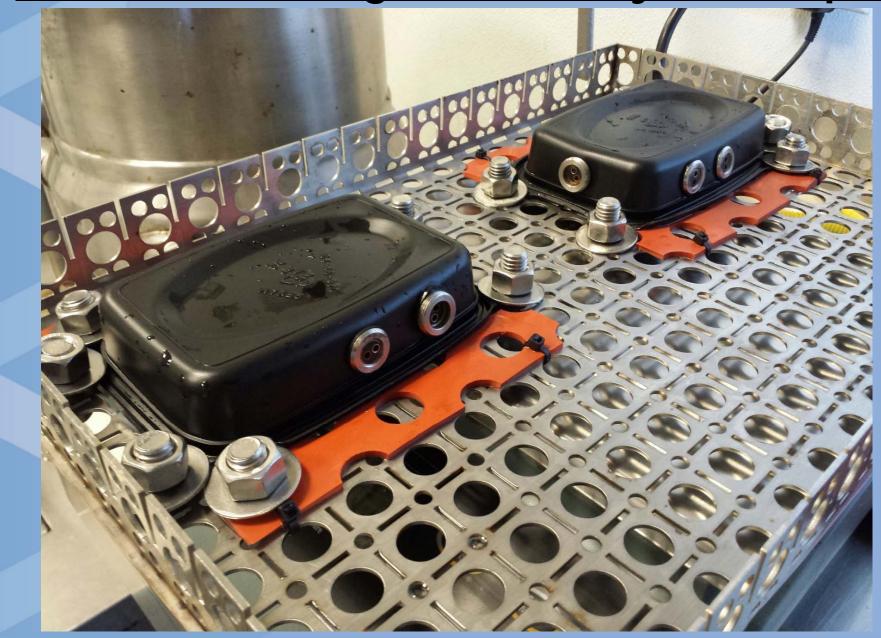




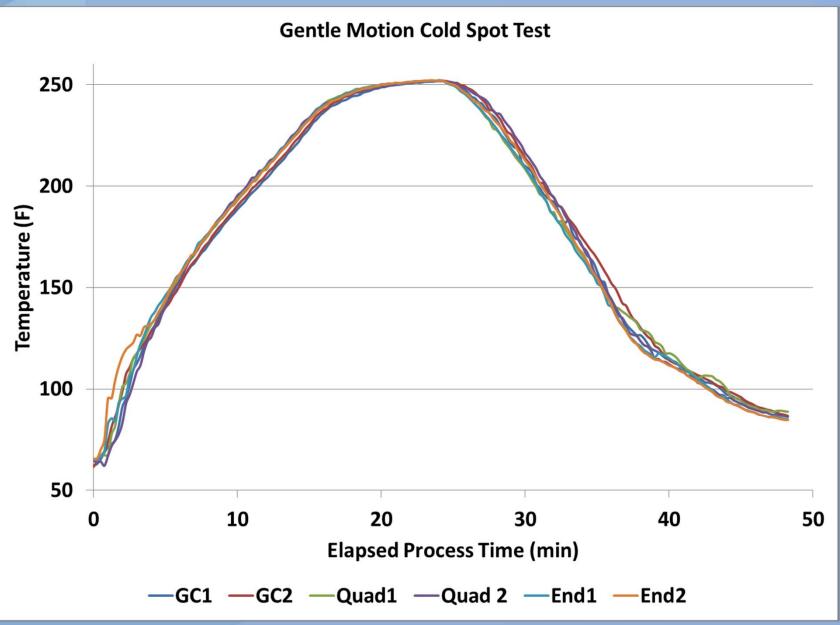
(5% solution of GPC Pure-Gel starch)



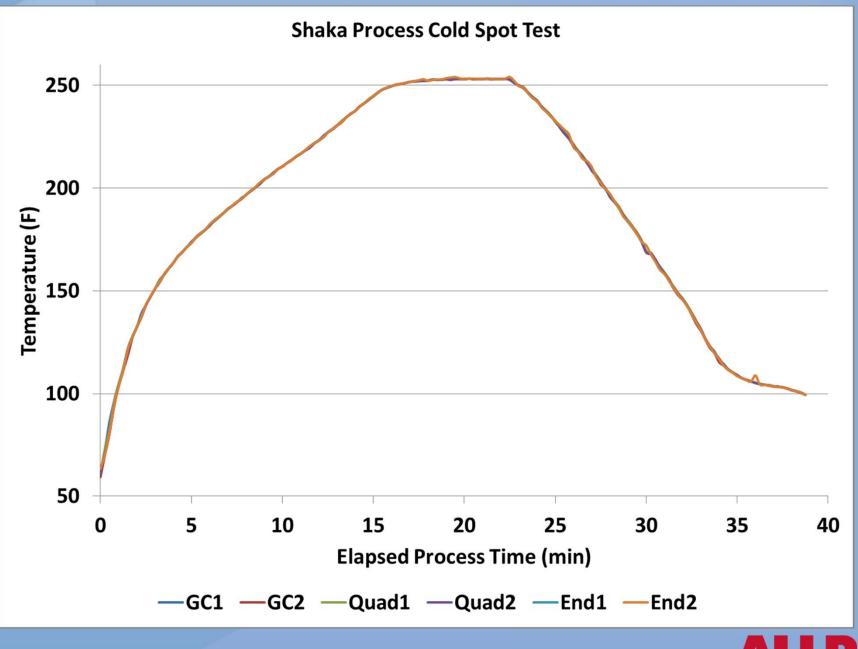




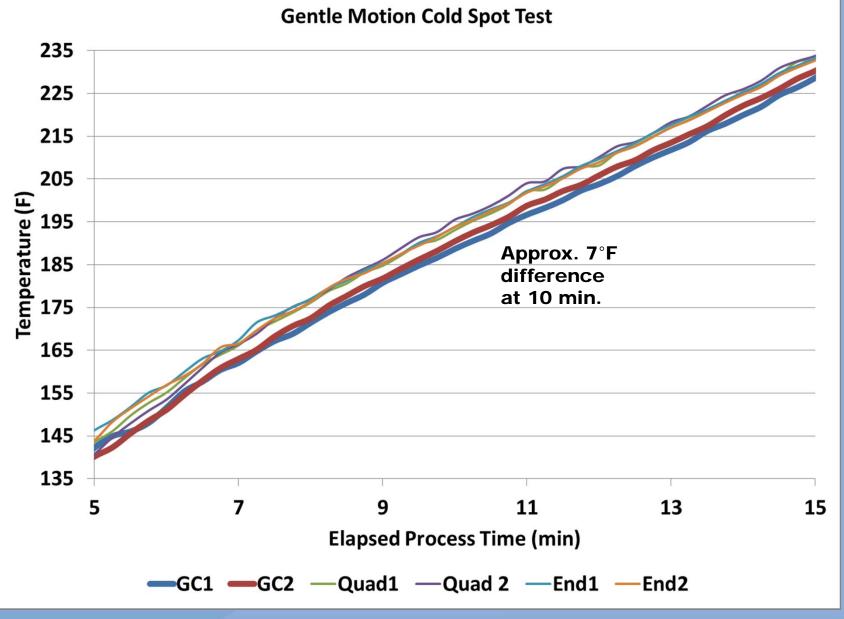




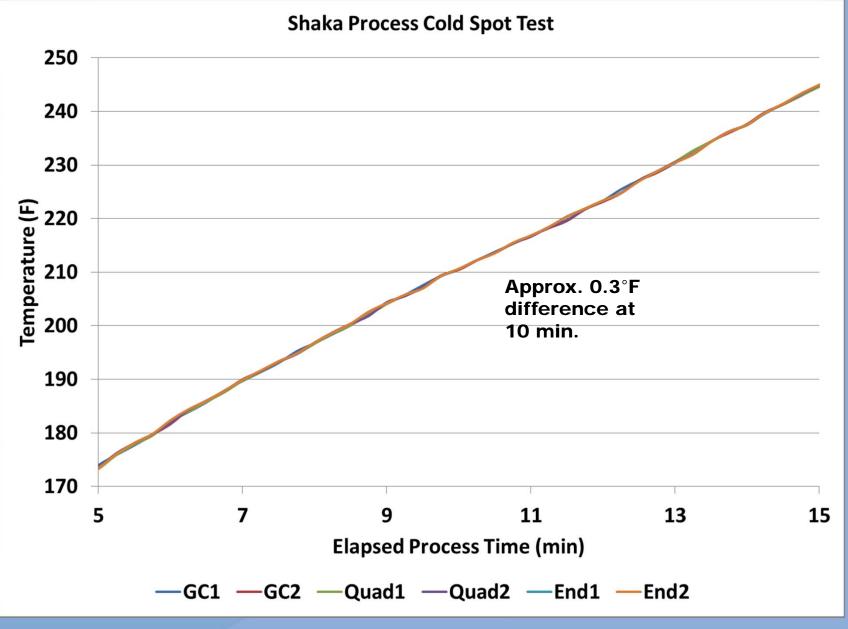




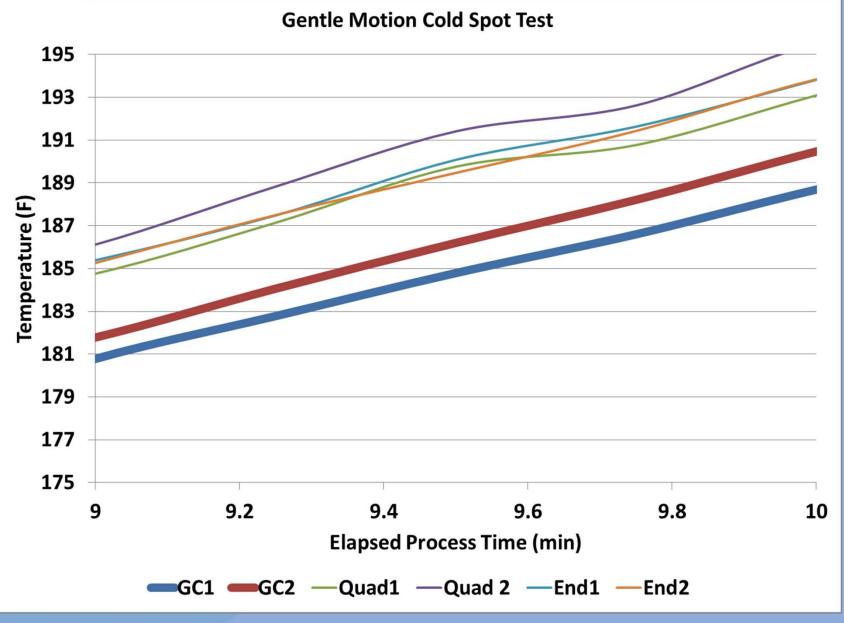
a division of Pro Mach 🝣



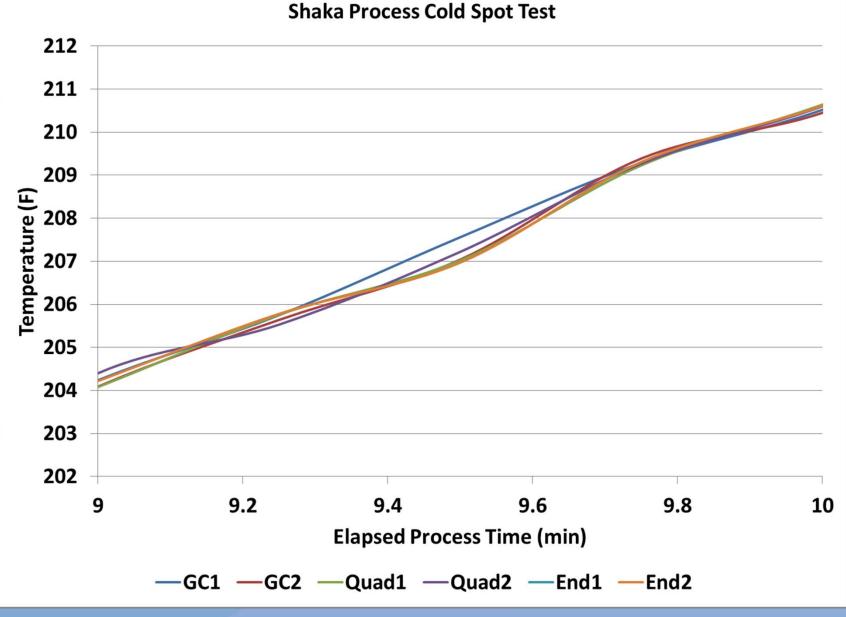




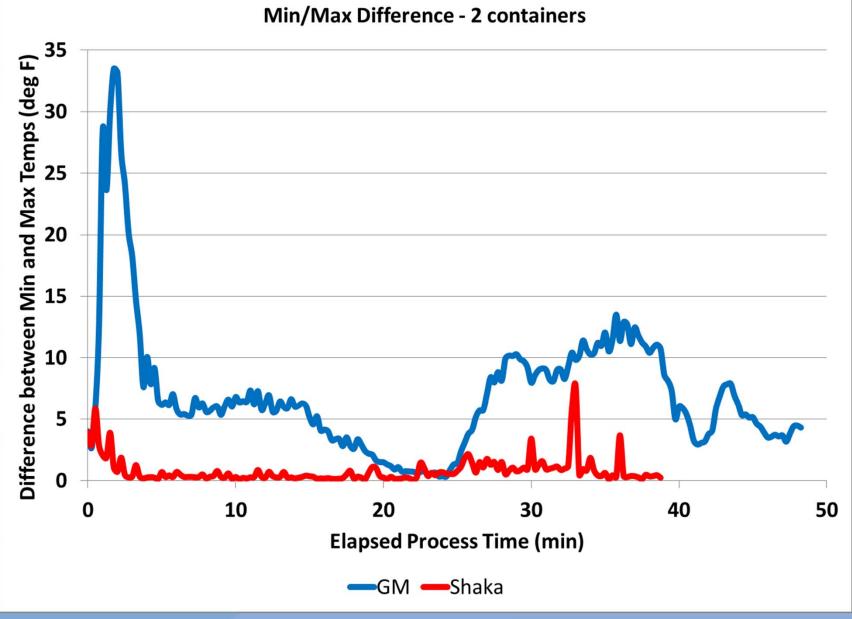




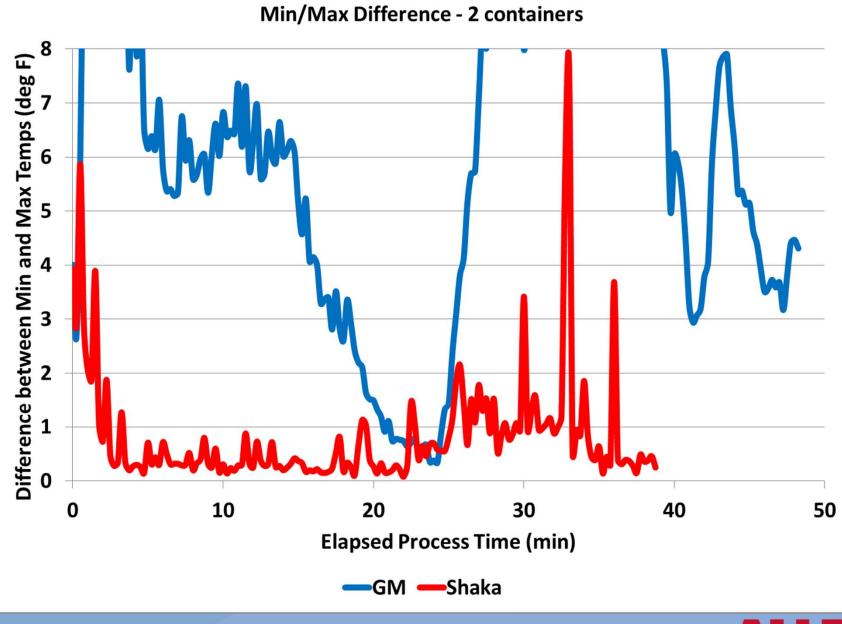
















Conclusion – With Shaka, the GC is wherever you want it to be.

SO THE COLD SPOT IS CONEP

SKEPTICAL BABY IS SKEPTICAL



"That's the sound of your brain crackin'...

--Tracy Bonham



Shaka Rule No. 1

The product must move. The containers must not.





Tasty Stuff – The Products

- Bechamel Sauce
- Beef Stew
- Green Chili
- Mac and Cheese
- Pea and Ham Soup
- Shrimp Pasta

(These are grocery store ingredients.)

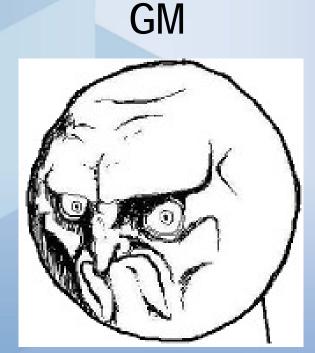


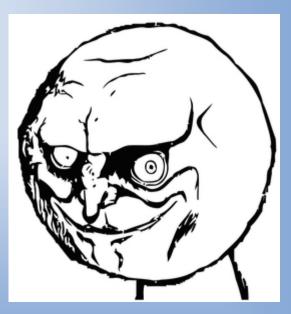
Bechamel Sauce

Ingredients: Butter, garlic, starch, chicken stock, half and half

DID IT WORK?!?!?!?

Static

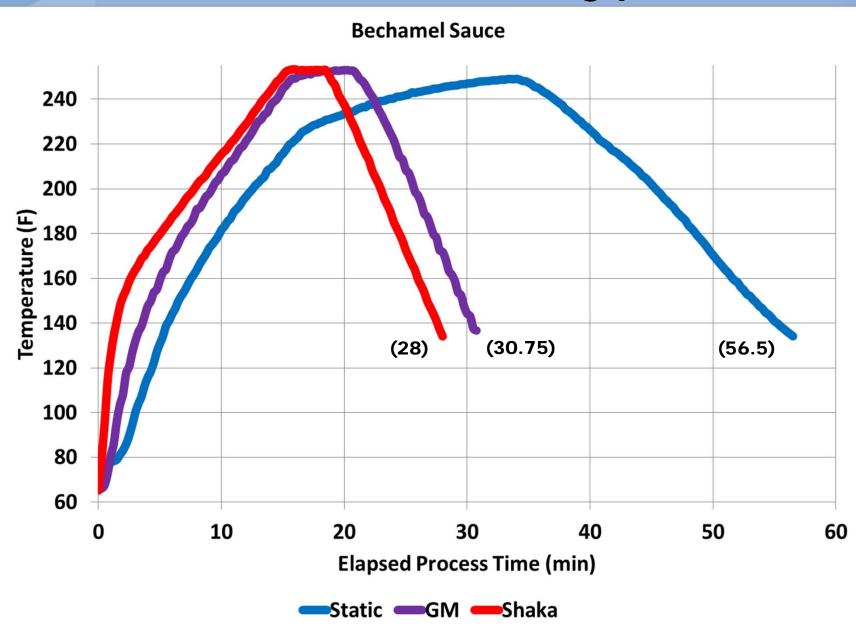




Shaka



Bechamel Sauce – 200g pouch





Bechamel Sauce - Static





Bechamel Sauce – GM90





Bechamel Sauce – Shaka



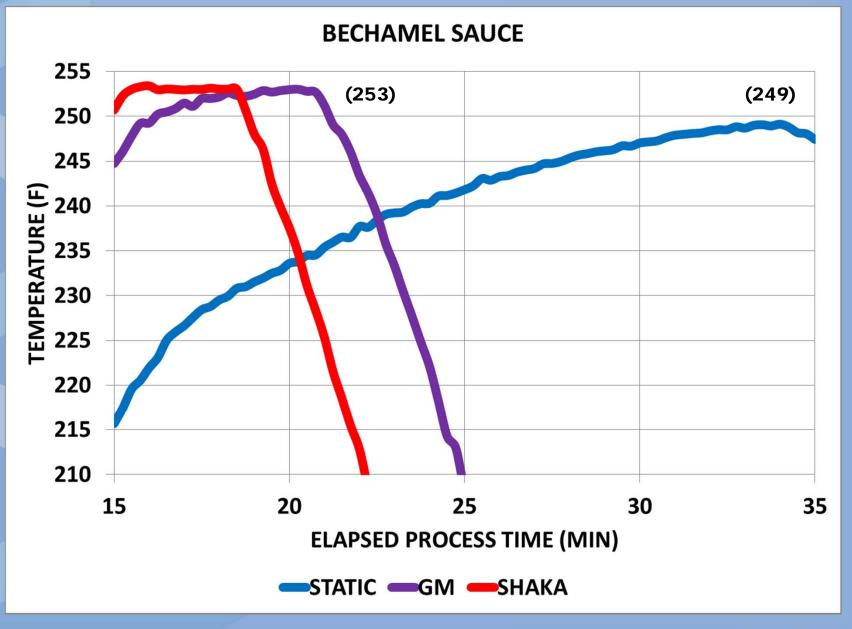


Bechamel Sauce





Bechamel Sauce – Interesting Note



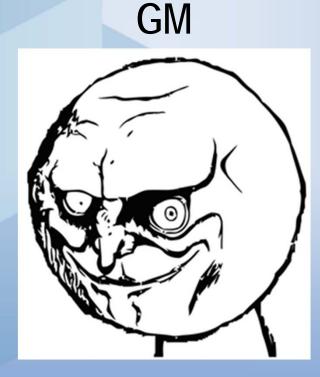


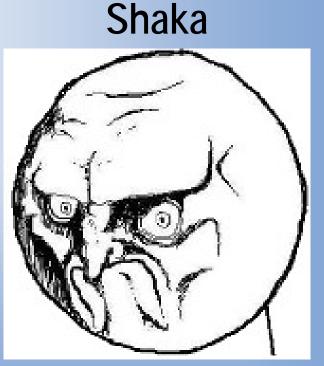
Beef Stew

Ingredients: Onion, beef stock, stew beef, starch, potatoes, carrots, peas

DID IT WORK?!?!?!?

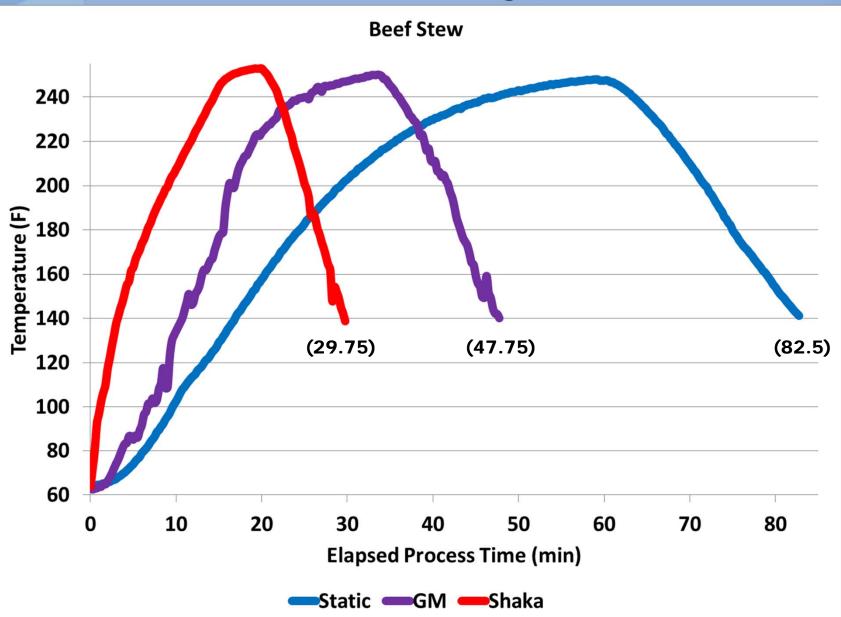








Beef Stew – 350g pouch





Beef Stew - Static





Beef Stew - GM





Beef Stew - Shaka



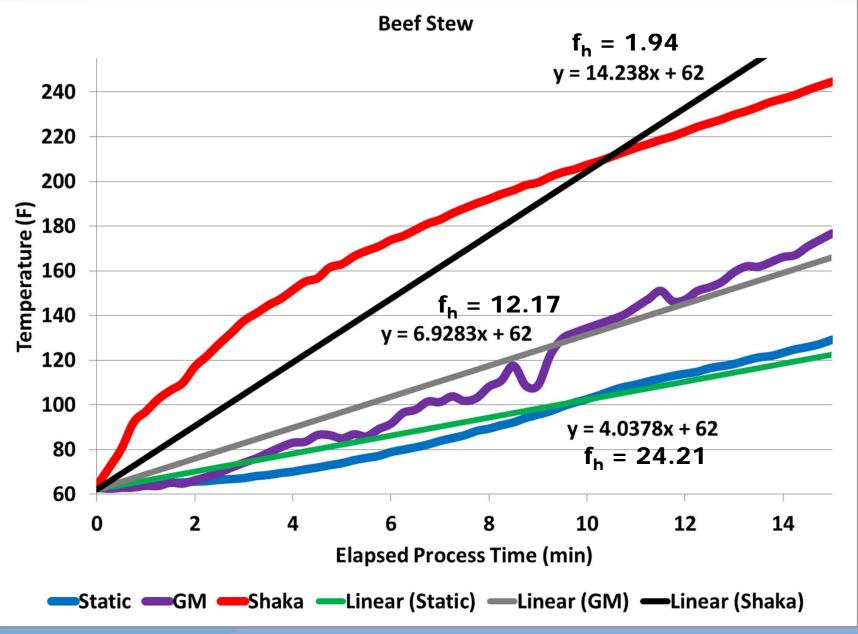








Fun With Excel and CalSoft...





Green Chili (Chili Verde)

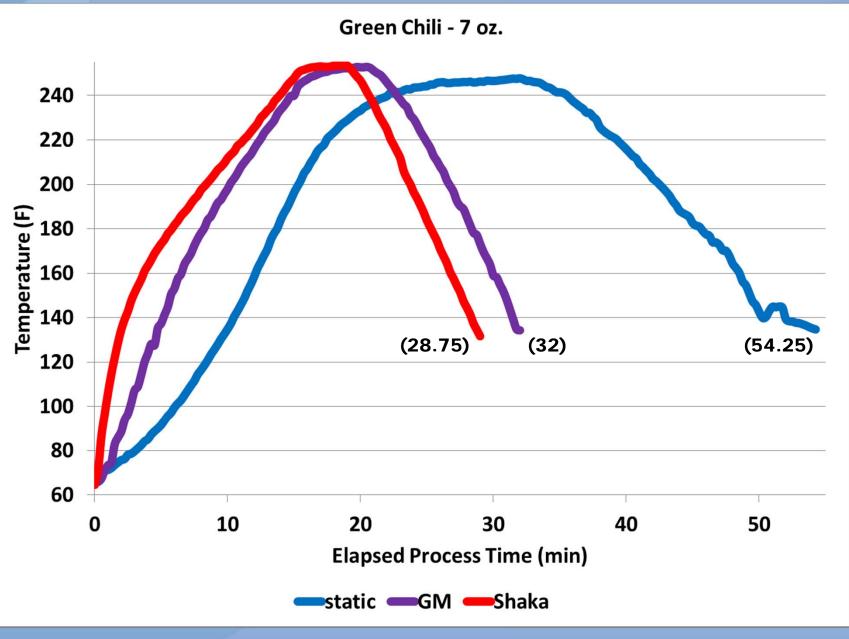
Ingredients: Onion, chicken stock, cubed ham, green chilies, starch, tomatoes, salsa verde, garlic

DID IT WORK?!?!?!?





Green Chili (Chili Verde) – 7 oz. tray





Chili Verde - Static





<u>Chili Verde – 90GM</u>



Chili Verde – Shaka



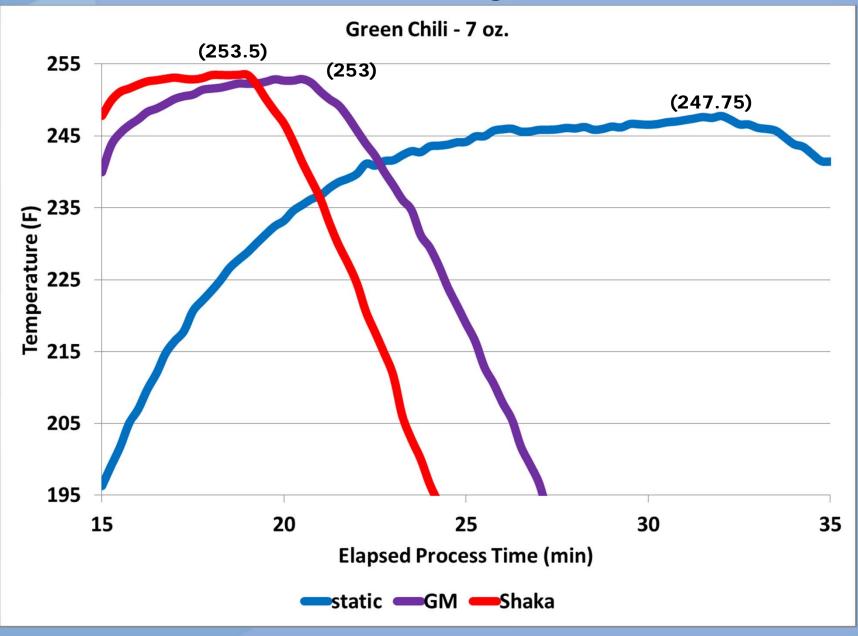






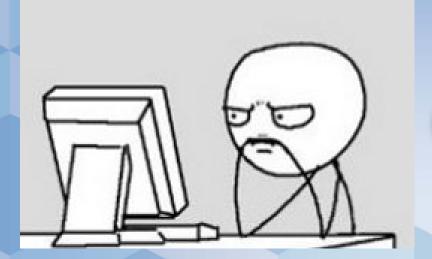


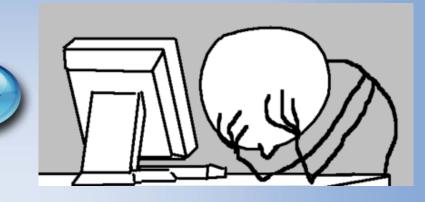
There it is again...





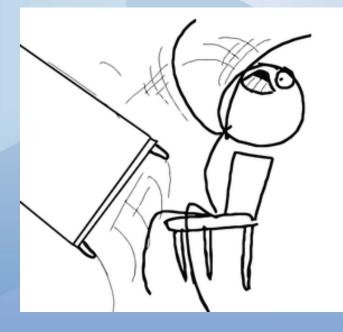
Why don't you work?!?!?!?











But wait...

What about baby food and/or purees?

Shaka can cut out an entire pre-retort processing step.

"It is wise to persuade people to do things and make them think it was their own idea."

--Nelson Mandela





Macaroni and Cheese

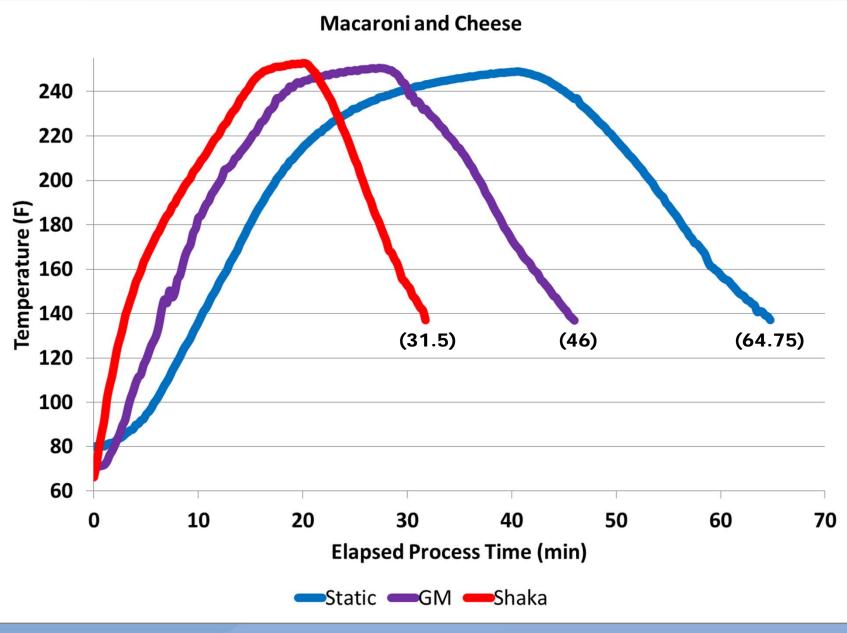
Ingredients: Noodles (raw), chicken stock, butter, starch, half and half, American cheese

DID IT WORK?!?!?!?



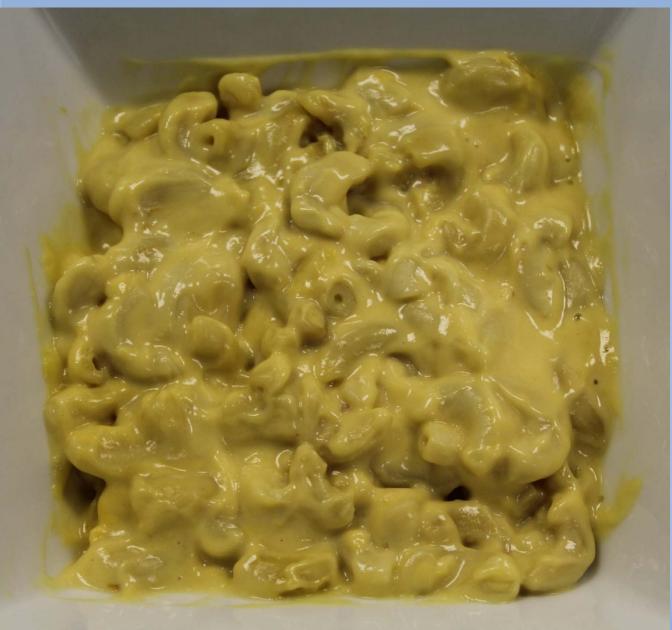


Macaroni and Cheese – 10.5 oz. tray





Macaroni and Cheese - Static





Macaroni and Cheese – 90GM





Macaroni and Cheese – Shaka



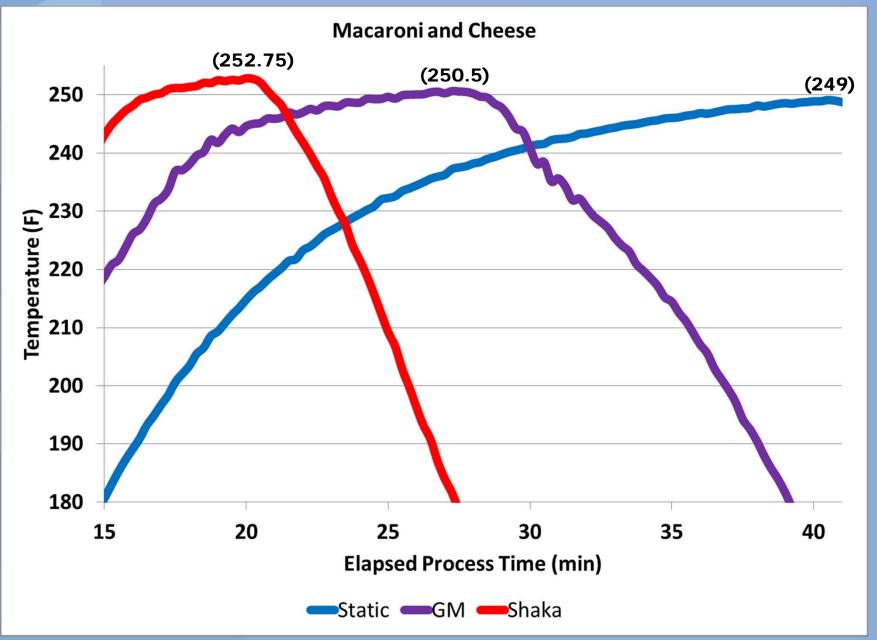


Macaroni and Cheese





Last time...



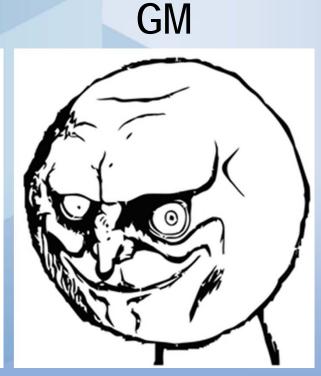


Pea and Ham Soup

Ingredients: Peas, chicken stock, carrots, starch, ham, onion

DID IT WORK?!?!?!?

Static







Pea and Ham Soup – 350g pouch

Pea and Ham Soup Temperature (F) (31.5) (77.25)(53) **Elapsed Process Time (min)** static —GM —Shaka



Pea and Ham Soup - Static





Pea and Ham Soup – 90GM





Pea and Ham Soup – Shaka



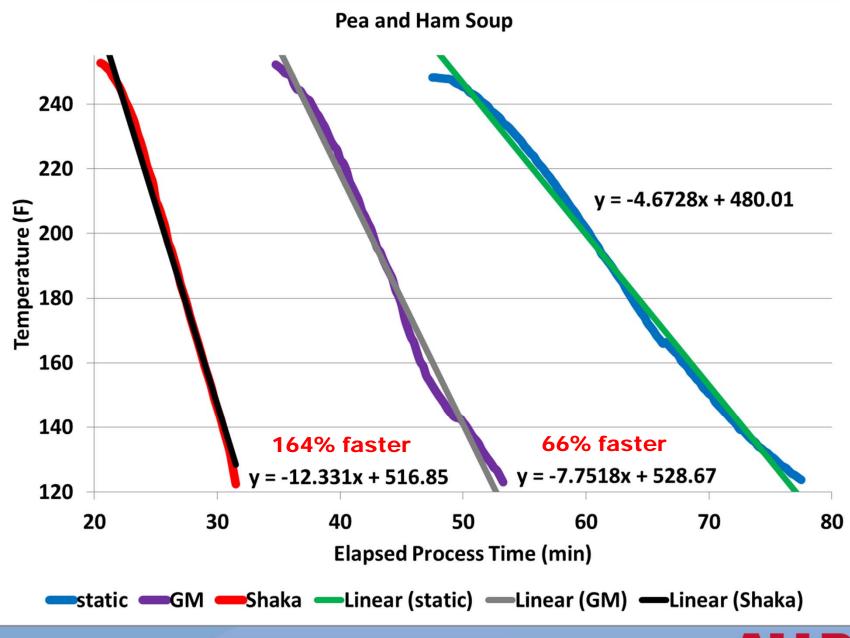


Pea and Ham Soup





More Fun With Excel...





Shrimp Pasta

Ingredients: Noodles (raw), chicken stock, shrimp, starch, half and half, tomatoes, colby jack cheese, parmesan cheese

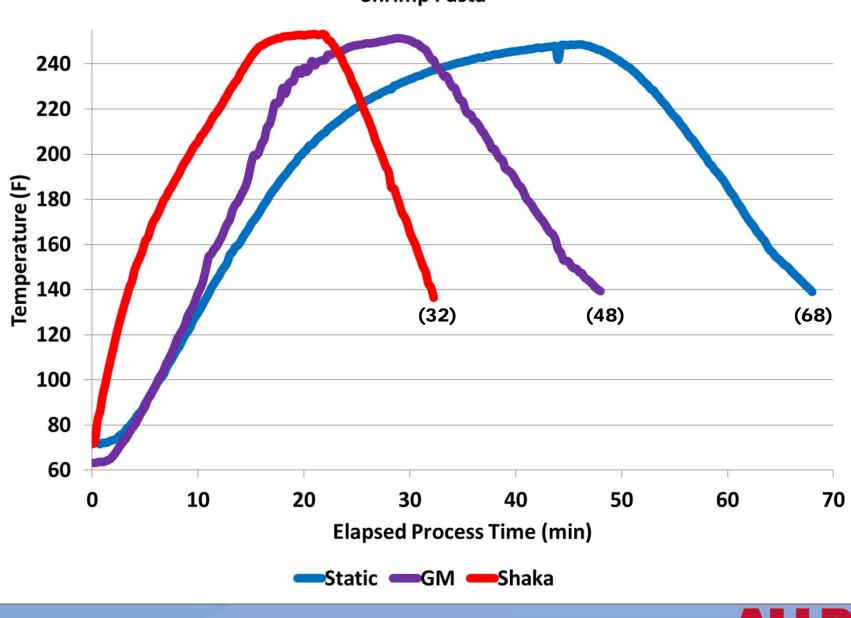
DID IT WORK?!?!?!?





Shrimp Pasta – 10.5 oz. tray

Shrimp Pasta



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Shrimp Pasta - Static





Shrimp Pasta - GM





Shrimp Pasta - Shaka





Shrimp Pasta











Another product of note...

Chili with no beans has been run with great success in Shaka. (It wouldn't cooperate with me. At all.)



 Lateral agitation changes cold spot location according to agitation rate.
 Faster shaking = more delocalization.



Shaka provides dramatic heating and cooling efficiency but it doesn't "work" for all products. Thicker products with robust particulates (or fragile products with no particulates) are ideal.



 With Shaka, super-premium products (like seafood) can now be retorted.
 Possible new application with incontainer pureeing?



Shaka and GM both make higher incontainer temperatures possible.



Gentle Motion gives the same or better product quality in approximately half the time for most products.



He's kidding. You should definitely consider purchasing a retort.





<u>Don't look anywhere else.</u> We've got the market cornered.





Seriously. His boss is here.



Please don't crush his dreams. Buy something.



Thanks everybody! Any questions? Special Thanks:

Silgan Containers

Grain Processing Corporation

Ampac

<u>Nypro</u>

