



CASE STUDY:
Arla Foods

SEALPAC Raises Efficiency at Arla Foods

Since the demand for sliced cheese was increasing, Arla Foods commissioned the install of a new SEALPAC thermoformer line. The new packaging automation meant that Arla experienced higher outputs and efficiency, with less staff needed to operate their line.

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Arla Foods product transportation

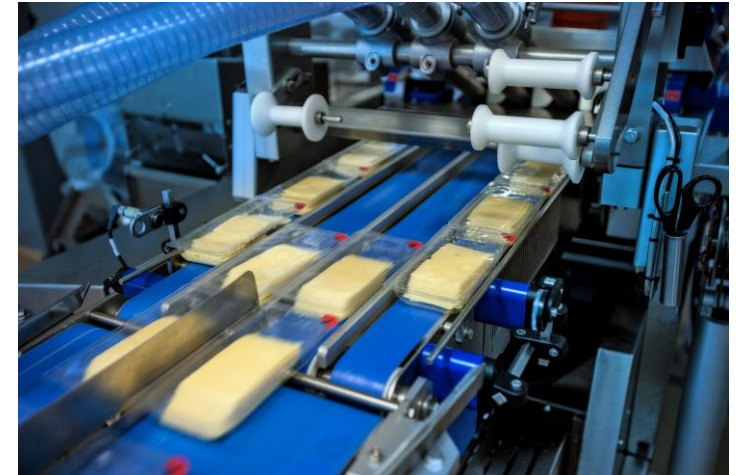
Situation

Arla Foods are renowned for their cheese products in Scandinavia and other parts of Europe. Their product range includes a wide variety, from large blocks of cheese for catering, to sliced cheese for retail.

Arla has approximately 16,000 employees across production facilities in no less than 12 countries, and is regarded as the industry leader in milk-based products.

Between 400-500 tons of cheese move through the packaging area of Arla's production facility in Götene, Sweden every week. Since the demand for sliced cheese was rising, Arla decided to invest in a new thermoformer line.

As well as its existing 150g and 300g retail packs, the line also had to be capable of running 400g packs for larger households and 750g for the hotel, catering and restaurant industry.



Arla's sliced cheese packs on a SEALPAC thermoformer

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Solution

SEALPAC installed a fully automatic production line in Götene, which featured a SEALPAC RE30 thermoformer at its centre. The line began with cheese being sliced, then weighed and transported to the loading area of the SEALPAC thermoformer, where rigid packs arrive from the forming station.

After fully automatic loading, the packs are sealed under MAP, then move on to the cross-cutting and longitudinal cutting stations. After this, the packs are discharged at a rate of 60 per minute, and converged into a single lane, where a bottom label is applied. Finally, the packs are transported to the floor above, where they are automatically placed into cardboard boxes, ready for shipping.

The entire line is 17m long and comprises of two sealing stations and two cross-cutting stations to deal with the variety of packing formats and systems.



A few years ago, we bought a SEALPAC thermoformer for packing sliced cheese at high speeds. Based on that experience, and taking into account the specific challenges of the new line, we decided once again to work closely together with SEALPAC and JS Teknik, exclusive distributor for SEALPAC thermoformers in Sweden, with regard to the line configuration. They were able to develop a die set that could handle all the different pack formats with short changeover times, and to fulfil our key demand at the start of the project: a significant output of 144 packs per minute!

TORBJÖRN WIECHERT, PROJECT MANAGER
AT ARLA FOODS

Quality assurance is top priority, so the line has been equipped with several control mechanisms, such as leak detection in the forming station, film-in-chain detection and film splice detection.



RE30 Thermoformer line installed at Arla Foods

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Arla's new thermoformed pack



Due to SEALPAC's quick exchange systems, our operators are able to change in between 5 to 15 minutes to a different format themselves. This may sound logical, but we have several lines where only our maintenance personnel are allowed to do a format change. As an example, SEALPAC offers our operators a special crane for quick and easy exchange of the roller shear in the longitudinal cutting system. With other lines, we cannot take that risk as both the cutting system and/or other equipment in the production area can easily be damaged.

TORBJÖRN WIECHERT, PROJECT MANAGER
AT ARLA FOODS



Torbjörn Wiechert, Arla's Project Manager holding the new sliced cheese pack



Results

Arla Foods were able to achieve higher outputs and short changeover times with a versatile machine that can handle various different types of packaging.

Furthermore, less staff are needed to operate and supervise the line, which means Arla benefit from labour savings too.



With the new line we are able to pack our sliced cheese safely with a shelf life of 70 days under modified atmosphere by applying a mixture of 40% CO₂ and 60% N₂. Furthermore, we achieve the high outputs that we wanted and only need two employees to watch the entire line.

TORBJÖRN WIECHERT, PROJECT MANAGER
AT ARLA FOODS



Arla's new thermoformed pack

Find out more

To find out more information about our other solutions – you can also see our monthly blogs here:

www.sealpac-uk.com

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We strongly value SEALPAC's ability to listen to our demands and to bring solutions. Their flexible attitude makes them extremely pleasant partners to work with.

TORBJÖRN WIECHERT, PROJECT MANAGER
AT ARLA FOODS

Get in touch with us to discuss how we can help you reach your business goals; whether that's improving efficiency, output, or something else, we're here to help.