

# CONTRACT PACKAGING

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## Team Vision

A strong team and a four-pronged strategy help newcomer Summit Packaging Solutions bring the ball down the field p. 12

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## Automated systems for PVC repackaging increase safety, productivity



Kaneka North America ([www.kaneka.com](http://www.kaneka.com)) of Pasadena, TX, repackages PVC modifiers in 1,000-, 1,700-, and 2,000-lb bulk bags and in 50-lb sacks based on projected customer orders.

When the actual orders don't match the projections, the plant needs to transfer products from one bulk bag size to another.

Recently the company replaced its manual re-bagging methods with automated filling systems. In the new bulk-to-bulk system, the powdered PVC material flows from a Flexicon ([www.flexicon.com](http://www.flexicon.com)) Bulk-Out® BFF forklift-loading bulk bag discharger through a flexible screw conveyor and into a Flexicon Twin-Centerpost™ bulk bag filler handling different size bags for distribution. In the bulk-to-sack process,

material is released from a Flexicon Bulk-Out BFC-C-X electric-hoist and trolley-loading bulk bag discharger through a screw conveyor into a valve-bag filling machine handling 50-lb bags. The flexible screw conveyors and controls are also supplied by Flexicon; the valve-bag filling machine is from a proprietary supplier.

According to Kaneka, the replacement of manual systems with automated ones has reduced safety risks, eliminated dust, and improved productivity. Confirms Brian Wilson, Staff Reliability Engineer at Kaneka North America, "Dust generated from the re-bagging operation has been significantly reduced. The new system improves our productivity by an order of magnitude."

**CP**

## Salsa converts from glass to PET

MegaMex Foods, Orange, CA, a joint venture of Hormel Foods and Herdez del Fuerte, S.A. de C.V., processes and packages Mexican food products under a range of familiar brand names, including Chi-Chi's, Del Fuerte, and La Victoria.

Recently, MegaMex made some notable changes to the packaging for its La Victoria salsas and sauces to enhance transportation efficiencies and consumer convenience. Glass packaging has served La Victoria well and continues to be an important part of its packaging repertoire. But the company has acknowledged the weight and shatter-resistant advantages of PET over glass for some product applications.

In July 2016, the first La Victoria salsa package was converted from glass to hot-fill PET. The company is working with California's largest food processor, Olam Spices and Vegetable Ingredients

(<http://olamgroup.com>), Fresno, CA, which hot-fills the 24-oz a-pex™ PET container supplied by Amcor ([www.amcor.com](http://www.amcor.com)). The two-stage blown and trimmed bottle incorporates a vacuum-absorbing base and gets a pre-coat and post-coat of silicon oxide prior to filling. The empty bottles weigh 51 g versus 364 g for its glass counterpart.

In its co-packer capacity, Olam SVI fills the La Victoria containers at temperatures up to 205°F and caps them using steel ParaPET™ closures and Model WC600 Vapor Vacuum™ capping equipment, both supplied by Silgan ([www.silgan.com](http://www.silgan.com)). The combined attributes of the uniquely designed jars, caps, capping equipment, and filling process create the successful package. Estimated non-refrigerated shelf life of the PET-packed salsas is 18 months.

—Judy Rice, Contributing Editor **CP**

