



BEST FOR FRESHNESS



Fruits



Vegetables



Flowers



Laser Perforation System

Active Modified Atmosphere Packaging

The PerfoTec Laser System extends the freshness of fresh produce by optimising the permeability of the packaging. Film permeability is the critical control point for the quality and shelf life of fresh produce. The permeability of the packaging can be controlled through microperforation.

The PerfoTec Laser makes consistent and accurate amount and size of holes. These are essential features for Active Modified Atmosphere Packaging.

Closed-loop-feedback-camera-system

The PerfoTec Laser is the only laser in the world that has a patented closed-loop-feedback-camera-system.

The integrated camera inspects each hole, for quality control purposes, and also to be able to ensure the accuracy of the Oxygen Transmission Rate (OTR) of each pack.

If necessary the laser is automatically adjusted 'on the fly' to balance out any variation in film thickness. The camera is located directly behind the laser perforation head and checks each perforation in the film. The holes are analysed for diameter and shape. If there is an inconsistency in the holes, the packaging machine can be stopped automatically. In this way, the system guarantees that all packages have the same exact required number and size of perforations.

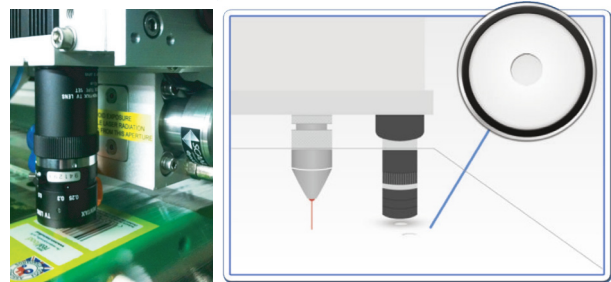
Reliable in every condition

The PerfoTec Laser is specially developed for integration with vertical or horizontal packing machines and tray sealers. The robustness of the laser perforation system is critical. The conditions under which the production takes place can be tough. The PerfoTec system is developed with these conditions in mind and is able to work reliably in wet, cold and dusty environments.



Ingenious Optical Path

The PerfoTec laser can make very small holes of down to 55 – 60 micron in diameter. This is achieved by a special optical path. With this technology the very small microperforations can be made with the highest consistency. This is especially important for salads and ready meal salads, because of the low respiration of these products.



Reducing food waste with PerfoTec freshness extension tools

The PerfoTec Laser Perforation System is an innovative Next Generation system to optimize the quality and shelf life of fresh produce while improving productivity and versatility of use and reducing waste and costs. Along with complimentary PerfoTec freshness extension tools, such as our PerfoTec O2Control and the Fast Respiration Meter 4.0, the Laser Perforation System offers great potential for a chain-wide approach to reduction of food waste.

Specifications Laser Perforation System

Equipment height:	-	370 mm
Equipment width:	-	380 mm
Equipment length:	-	690 – 1460 mm (varies per film width)
Maximum film width:	-	1290 mm
Nett equipment weight:	-	120 kg
Environment temperature:	-	0 - 30 °C
Electrical connection:	-	115/230V, 1ph+N+E, 50/60 Hz
Amperage:	-	max. 7A @230V (14A @115V)
Compressed air:	-	6 bar, 50NL/min
Internet connection:	-	10Mbps, ethernet connection
Remote support:	-	router initiated, secure connection, via specialized servers
Release date:	-	February 2014

