

Title (en)  
Method and plant for packaging a pastous product

Title (de)  
Verfahren und Anlage zum Verpacken eines pastösen Produktes

Title (fr)  
Procédé et installation de conditionnement d'un produit pâteux

Publication  
**EP 0803439 A1 19971029 (FR)**

Application  
**EP 97810186 A 19970327**

Priority  
CH 106496 A 19960426

Abstract (en)  
Packaging paste like product able to be handled in a semi-liquid state, particularly cheese, in polypropylene enclosed portions consists of forming a pot by winding a sheet on a mandrel. The sheet protrudes past the face (6) of the mandrel, onto which is placed a cutout (29) from the sheet, and the sheet folded over under heat. The pot formed is partially filled with the food product, a cover of polypropylene (37) inserted and again the sheet envelope folded over under heat. The folding is conducted at a controlled temperature. Also claimed to the production equipment consisting of:- a polypropylene film (2) feed station (1) and cutting means (3) delivering sheet (26) to a stage (4) incorporating tear strips (27). A transfer unit with mobile supports (5) fitted with mandrels (6) at a winding unit (7) applies the sheet to the mandrels with a free end extending past the mandrel end. A feed station (9) applies polypropylene bases (29) to the end of the mandrel. The free envelope end, are folded over with a hot, temperature controlled (10) folding unit and the pot base heat sealed (11). A label is applied then the pot removed from the mandrel. The pot is partially filled with product and covered with polypropylene (37) of the same shape as the mandrel (17). A hot folding stage (18) at controlled temperature and heat sealing stage (19) complete the process.

Abstract (fr)  
Le procédé consiste à former un godet par enroulement d'une feuille en polypropylène sur un mandrin en laissant dépasser l'enveloppe ainsi formée au-delà du mandrin, à déposer un fond contre la face frontale du mandrin, en retrait du bord de l'enveloppe, à rabattre la partie dépassante de l'enveloppe à chaud, sous température contrôlée, sur le fond de manière à former un godet. Ce godet est ensuite rempli partiellement du produit à conditionner, puis on dépose un couvercle sur le produit et rabat à chaud, sous température contrôlée, le bord du godet sur le couvercle. Ce procédé permet de conditionner des produits alimentaires, tels que du fromage, en portions enveloppées de polypropylène.

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