

IMPACT

Quarterly Newsletter



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Featured Project

Fresh-Cut Fruit, Weighed & Packaged

Ever-Kleen® Incline Conveyor with multi-head weigh scale and custom scale support frame.



Fresh-cut fruit has become a healthy alternative for meal time. When this twenty-five year old fruit processor recognized an increased demand for this ready to eat alternative they built several high-volume processing facilities in Canada and the US.

To meet the production targets, Tri-Mach Group Inc. designed, custom fabricated and installed two identical fresh-cut fruit production lines for two of their facilities in Canada. Each production line included an **Ever-Kleen® Incline Conveyor** transferring fresh-cut fruit into a stainless steel vibratory feeder and onto a new multi-head weigh scale mounted on a custom **Stainless Steel Scale Support Frame** with an integrated operator access platform. Through the scale the product is then conveyed again on an **Ever-Kleen® Incline Conveyor** into the vertical form fill bagger system and finally through the Tri-Mach Group supplied **Metal Detector Conveyor** with a compressed air blow-off reject system.

Throughout the project the Tri-Mach Group team worked collectively with the Customer and the other OEMs to ensure this fresh-cut fruit production line was designed & built correctly and integrated & installed on time.

Another successful turn-key solution by Tri-Mach Group Inc.



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Industry Trends

New Testing Safeguards for Federal Meat Plants

As of July 2013, the **Canadian Food Inspection Agency (CFIA)** implemented additional safeguards at federally-registered meat plants as part of the *Safe Food for Canadians Action Plan*.

The Safe Food for Canadians Action Plan aims to improve food safety in all Canadian manufacturing facilities. In order to accomplish this goal, CFIA will look to build tighter food safety regulations, ensuring more effective inspections take place while providing more information to consumers.

Currently, all federally-registered meat plants must have preventative plans in place that anticipate where contamination may occur and outline control measures to address specific risks.

Some of the new requirements that

will help strengthen these measures include:

- Developing a protocol outlining how they will review and respond to trends in their E. coli 0157:H7 test results.

- Plants that make ground beef or beef patties will also be required to conduct additional bacteria testing. When the testing indicates bacteria are above acceptable levels, plants will need to take action to ensure the continued safety of the product.

- During food safety investigations, plants will now be required to provide production and distribution information, when requested by the CFIA.

Although food processors are responsible to meet Canada's federal food safety rules and regulations, equipment suppliers must also be



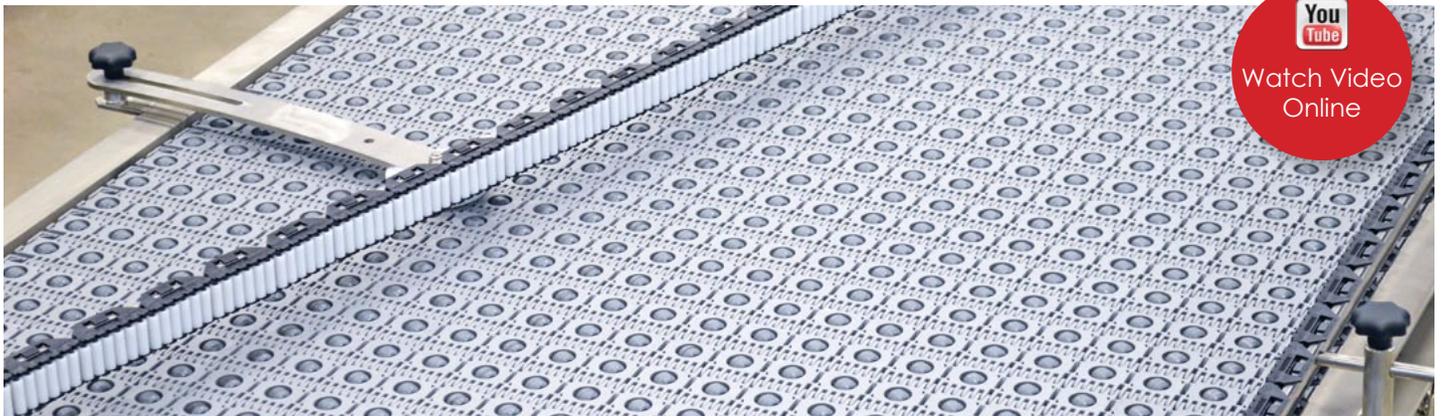
Federally-registered meat plants will have plans in place that anticipate where contamination may occur.

proactive and understand the food safety risks associated with their process and operation.

At Tri-Mach Group Inc., our Ever-Kleen® Conveyor Systems are built with food safety in mind, follow AMI & CFIA sanitation guidelines and are supplied with documentation of compliance.

Learn more at: www.inspection.gc.ca

New at Tri-Mach Group Inc.



Packaging Conveyors - Intralox™ Activated Roller Belt™

Tri-Mach Group Inc. has completed phase one of the Intralox™ Activated Roller Belt™ (ARB™) program in May 2013. To complete phase one, they successfully integrated and installed the ARB™ technology for a local food manufacturer for their packaging line.

ARB™ technology brings the benefits of modular plastic belting to complex package handling processes such as sorting, merging and aligning. It orients and positions packages accurately

every time without complex controls and obtrusive moving parts so that problems do not occur and the line stays productive.

There are three phases to complete for the ARB™ program. Tri-Mach Group Inc. will be completing the remaining two phases within the next three months. This involves integration and installation of the ARB™ technology for 90-degree transfers, aligners and case turners on their Ever-Kleen® Conveyor

Systems.

Tri-Mach Group Inc. is currently the exclusive on-site service provider for Intralox™ belting in Ontario, Canada.

Introducing the Activated Roller Belt™ technology is another way that Tri-Mach Group Inc. is helping their customers meet their production goals.

To learn more about ARB™ technology visit: www.intralox.com

Food Safety 101

Electrical Control Panels

Properly designed electrical control panels are a critical component on all powered conveyors.

Ensuring that they meet safety guidelines as well as sanitary design principles is crucial. At Tri-Mach Group Inc., all our supplied equipment, including the electrical control panels, are designed to exceed the highest standards in health and safety.

All control panels are designed and



Fiberglass control panel with NEMA4 rated push buttons.

built in-house either in 304 stainless steel or fiberglass enclosures. All exterior components such as push buttons, indicator lights and speed dials are NEMA4 wash down rated. Stainless steel sloped top enclosures are available as well as optional one-way panel drains designed to allow moisture inside the panel to drain without the risk of outside water entry.

Control panel enclosures are stood off from the conveyor mounting frame, reducing contact surfaces, harbourage areas and the potential for bacteria growth. This mounting feature also allows for easy placement of a bag over the control panel for steam tenting if required.

Responsible sanitary design principles along with electrical control panel design, continues to solidify Tri-Mach Group Inc. as a leader in the food, beverage and personal health care industries.



Electrical Control Panels are stood off the conveyor frame to reduce harbourage areas and allows for easy placement of bag over control panel for steam tenting.

Supplier Spotlight

Pacproinc® - Packaging Progressions, Inc.

Pacproinc® manufactures a full line of pre-packaging and processing equipment for the food industry. The solutions they provide help to increase productivity and lower costs - ultimately improving your bottom line!

Designed to interface with virtually any piece of equipment, their interleavers accurately and consistently place a pre-programmed sheet of paper, cardboard or film under a sliced or formed portion of food products. Once the interleaver sheet has been placed under the portion, it may be folded or wrapped around the product for ease of separation and sanitary handling.

Stacking modules may be added to the interleaver to automatically count



Sliced bacon on interleave sheet, ready for packaging.

and stack the interleaved portions into groups. Stacked groups are then conveyed to a wrapping or cartoning machine or can be easily packaged-off by hand.

As specialists in direct food contact,

Pacproinc® can provide packaging materials that meet their customers' strictest food safety requirements.

Tri-Mach Group Inc. proudly assists Pacproinc® on selected projects within their market, by providing sales, service and installation support as well as integrated custom conveyance solutions for pre-packaging.



Visit their website for more details:
www.pacproinc.com

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A Message from Our President

It is hard to believe that in just a few weeks we will be celebrating our 1 year anniversary at our new manufacturing facility. Summer has always been a busy time for us and this year has been no different. July 2013 is in the record books as our highest sales month in Tri-Mach Group's history.

Although our neighbors to the south are still in their economic recovery, the low interest rates in Canada have allowed food manufacturing companies, our Customers, to invest in new automation and exciting labour reduction projects. These types of projects have become the trend throughout the industry and will continue to be effective providing critical labor cost savings.

New product development from all our Customers is another trend we have been working through. Expect to see some tasty new products packaged in innovative new formats at your local grocery store over the next twelve months.

As a recent nominee, I am excited to have a seat on the advisory board for the CTFF. Canada's Technology For Food is a program designed to develop innovative technology solutions for food and beverage processors in the Kitchener-Waterloo and surrounding areas. CTFF will support the growth of technologies that improve employee safety, increase food safety, encourage food & agricultural technology exports and promote investment in food processing.

Enjoy the rest of your summer!

Michael Hahn

Focused on Food Safety Through Innovation and Quality Equipment Manufacturing

Tri-Mach Group Inc. is a multi-trade, turn-key solution provider specializing in millwrighting, stainless steel fabrication, custom machining, equipment installations & relocations, process piping and electrical services.

We are most noted for our revolutionary Ever-Kleen® Conveyor handling systems; a registered design which offers maximum protection in food safety.

Through innovative and quality manufacturing, we have become an industry leader in the food, beverage and personal health care industries. Our reputation is the key to our success. We are committed to personal service, top-quality craftsmanship and food safety. Our professional, experienced management and trades people are passionate about what we do.

Each Tri-Mach Group Inc. employee exemplifies Best-In-Class service. They are all trained to be HACCP compliant and have received Food Safety and GMP training through The Guelph Food Technology Centre.

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- Twitter (@TriMachGroup)
- Youtube (youtube.com/trimachgroup)
- LinkedIn



Our Mission is to Create an **IMPACT**

Integrity

Carry out all tasks with complete dedication to excellence and food safety.

Motivation

Encourage our people to explore new practices and technology to foster innovation and maintain a competitive edge.

Professionalism

Uphold the highest standards of quality in everything we do.

Attitude

Maintain a positive approach demonstrating respect and fairness towards our associates, clients, the community and environment.

Commitment

Dedicated to delivering maximum value and responsive service to our clients.

Teamwork

Work in partnership with our customers to achieve the highest level of success.

Career Opportunities

We are always looking for passionate, qualified candidates and encourage you to email or drop off your resume:

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Elmira, ON
N3B 0B1

Email: resumes@tri-mach.com