Food Processing and Packaging Systems
Selo is the supplier of various innovative machines and systems for the production and processing of food products.

With our expertise regarding mixing, cooking, emulsifying and homogenisation, our knowledge about laws and regulations in the food sector and years of experience, we always offer a suitable customised solution.

Whether it is a standard solution or a customised solution, Selo always delivers a turnkey solution. Turn-key means that our project managers supervise projects from start to finish.

Selo also provides CIP (clean-in-place) and SIP (sterilize-in-place) systems. In our own testing facility, process steps can be simulated and test batches can be produced. In addition to the desired product parameters, also the latest standards in the field of HACCP, EHEDG and safety are taken into account.
SOUP SYSTEMS

Selo is the supplier of fully automated process and production systems for the preparation of ready-made, pasteurised, fresh soups. The soup systems can be developed and configured tailored to your needs.

SAUCE SYSTEMS

Selo produces fully automated process and production lines for cooked, pasteurised and cooled sauces, such as pizza sauce, pasta sauce, spaghetti sauce and meat/vegetable sauces (with or without particulates).

MAYONNAISE & DRESSING SYSTEMS

Selo supplies fully automated process and production systems for cooked, pasteurised and cooled products, such as mayonnaise and dressings.

KETCHUP SYSTEMS

Selo offers two options regarding the production of ketchup and ketchup-like sauces: the batch line and the continuous line. Both lines are well-suited for the production of real ketchup, starch-based ketchup and sauces, like gipsy sauce and ‘Schaschlick’ sauce.

BABY FOOD SYSTEMS

Producing baby food is a special niche in the food industry: it is vital that the baby food systems meet the highest hygiene requirements. Selo supplies systems that are fully automated. The range of machines we supply are suitable for cooked, pasteurised and cooled baby food products.

BAKERY INGREDIENTS SYSTEMS

Selo supplies machines and systems that are suitable for the production of bakery ingredients. Our systems make the toppings for patisserie, desserts and cake. These toppings are jelly products with fruit as the basic ingredient.

JAM/MARMELADE SYSTEMS

Selo produces fully automated process and production lines for cooked, pasteurised, and cooled products, such as jams and marmalade. Selo offers a range of different systems. On the one hand, manufacturers offer jam without chunks, completely homogeneous. On the other hand, there is the desire to actually keep the pieces of fruit in the product. We will determine your exact wishes and will give you advise on which system is most suitable for your product(s).

ASEPTIC FRUIT SYSTEMS

Selo produces fully automated process and production lines for cooked, pasteurised and cooled products, such as toppings for desserts. Our systems make toppings based on fruit that resemble jelly. The aseptic fruit toppings are often used for desserts and pies, e.g. jam, berry or cherry topping on a cheesecake. It is vital that the fruit used for desserts is aseptic – meaning that it is sterile, free of germs. Selo’s systems distinguish themselves from the traditional preservative industry by means of sterilising the packaging in advance. The fruit is then processed (pasteurisation, for example) and packaged cooled and completely sterile.

“SELO PROVIDES BOTH STANDARD AND TAILOR MADE TURNKEY SOLUTIONS ENGINEERED SPECIFICALLY FOR YOU.”
A wide variety of opportunities and different methods are continually being developed in line with the latest retail trends. We can always supply the right packaging solution/machine for you – from vertically filling and sealing stand-up pouches, jars, bottles, buckets to packing resealable bulk packagings.

**STAND-UP POUCH FILLING AND SEALING MACHINES**

Selo supplies machines for filling and sealing pre-shaped flat or stand-up pouches. The foundation of the machine is an intermitting, rotating carousel. Depending on the application (fresh, atmospheric or vacuum) or product (liquid, solid or powder), the product passes 8, 9 or 10 stations. The machines are also suitable for filling a combination of solid and liquid products, such as animal food, meals, preserved olives, etc.

**SACHET PACKAGING MACHINES**

Sachets are ‘bags’ that are used for one-piece packaging. This packaging method is used in a wide range of industries ranging from sweetener and ketchup bags in the food industry to cleaning wipes and medication in the non-food and pharmaceutical industries. This packaging is very user-friendly for the consumer, due to the fact that the content of a sachet has been meticulously measured and because it is easy to open.

**STICK-PACKERS**

Stick-packs are a popular form of portion packaging. The stick-pack is easy to use for the consumer (easy to open and in pre-measured amounts) and the freshness of the product can be guaranteed. The stick-pack is a safe and hygienic form of packaging for both the food and pharmaceutical industry.
“DIFFERENT OPTIONS AND DIFFERENT METHODS DEVELOPED TO THE LATEST RETAIL TRENDS.”

**BULK PACKAGING MACHINES**

Selo provides bulk packaging machines with a so-called bag-in-box system. This packaging method has been developed especially for packaging fresh products in bags in a modified atmosphere (MAP). This extends the expiration date of fresh food products.

**X-RAY SYSTEMS**

Selo provides X-ray systems for various industries. X-ray systems are intended for the identification of contaminations in packagings. X-ray systems have a higher accuracy with respect to detecting metal and stainless steel than metal detectors. Moreover, they can also be used to detect non-metals, such as glass, rubber, stone, etc. and allow for the proper tracing of products and production runs.

**STRETCH WRAPPERS**

Stretch wrappers are supplied through Omori Europe, official partner of Selo. Stretch wrappers are packaging machines that are very suitable for the food industry. A broad range of food products is packaged at a very high speed using the stretch wrapper: meat, fish, vegetables and fruit in a dish or tray.

**IN-LINE JAR FILLERS**

Selo supplies in-line filling and sealing systems suitable for the automated filling of food products, such as ketchup, dairy products, mayonnaise, jam and other liquid non-food/pharmaceutical products, such as creams and lotions.

**ROBOTICS**

Selo closely tracks development in the field of robotics. Moreover, we design, program and develop complex robotic systems and various state-of-the-art robotics applications.

**FULL AUTOMATIC TRAY LOADING SYSTEM**

The Selo fully automatic tray loading system is loading cheese or meat on a plastic or cardboard tray. The system is equipped with a high end vision system which is making very sharp images of the sliced products. In this way the system knows exactly the deviation of the deposition angle and centerline of the sliced products compared with the “zero” values. After detecting the deviation, the system will correct the sliced portion to the “zero” values.

**TEA PACKAGING MACHINES**

As a partner of Selo, Omori Europe supplies tea packaging machines. A fully automated machine that can produce standard tea bags and triangular (pyramid) tea bags at a speed of 200 bags per minutes is the Twinkle TPB-200. The Twinkle is equipped with a range of sensors for identifying any errors. This reduces the downtime of the machine.

**HORIZONTAL FLOW PACKERS**

Horizontal flow packers are supplied through Omori Europe, official partner of Selo. Omori Europe offers a range of horizontal flow packers: machines for small one-piece packaging and low production amounts, to complex machines for large packaging amounts.

**MONOBLOCK FILLING SYSTEMS**

Selo supplies monoblock systems that are suitable for the automated filling and sealing of various types of cups and jars. The monoblock system is based on a carrousel principle in which the cups and jars pass different stations and where a different action is performed at each station.
Most of the machines are standard machines, coming from partners with whom Selo has build up a long-lasting relationship.

Selo provides both standalone operation meat machinery and complete production lines for the production of meat and meat products.

**MEAT PROCESSING**

**MEAT PROCESSING**

**GRINDERS**

Meat grinders are suitable for the finely chopping, mixing or grinding of meat. As a result, the meat pieces can be reduced in size without lowering its quality. The grinders supplied by Selo are easy to use and contribute to an efficient meat processing line: increased production and less manual labour.

**CUTTERS**

Selo supplies cutters for (raw) meat products with a bowl capacity of 120 l to 1200 l. The cutters are extremely suitable for cutting and mixing meat and fish at temperatures of -18 to +85 °C. The cutters are available in different versions and with various options. For example, the machines can be equipped with a vacuum or cooking function. Due to the exclusion of air (vacuum), the end product has a longer shelf life. Better extraction of proteins also increases the moisture and fat absorption of the product. The cooking function ensures considerable time saving in the production process. Both options also provide better preservation of taste, color and an even more stable end product.

**SLICERS**

Selo has its own slicer specially designed for integration into production lines. The products are carefully sliced and deposited. By using high-quality band knives combined with the Selo-developed blade guide, the products are cut without inflicting any damage. The result is an undamaged cut and attractive product.

**FLATTENERS**

Irregular pieces of meat, such as fresh pork, beef, veal and poultry are flattened by the Selo flattener. The flattener is developed in such a way that the meat does not lose any of its liquids after flattening.
PROCESS MACHINES

The innovative process machines combine the following production steps into one machine: pre-reduction, mixing, fine reduction and homogenising, and can thus provide a machine that is capable of executing the entire process on a minimum surface area.

KONTI CUTTERS

The unique cutting system of our konti cutters comprising cutting plates and hole plates, is without touching parts and therefore has a number of significant advantages.

The product is sucked through the hole plates and the cutting plates, and reduced in size in that way. The degree of decrease and emulsification of an end product can be precisely set by means of the number of plates and the size of the holes in the plates.

VACUUM FILLERS

Vacuum fillers extract air from the product, which means the product remains fresh longer and thus has an extended expiration date. Products that are filled with a meat mixture (e.g. artificial casings that are filled with meat dough) benefit from a vacuum process.

EMULSIFIERS

Selo supplies horizontal and vertical emulsifiers, suitable for fine cutting and emulsifying meat, for example for the sausage production or a pet food emulsion. The emulsifiers are available in different versions. Plate system standard, or single plate system rotating and stationary. Advantages of Selo’s emulsifiers include the very low wear and ability to emulsify very fine products with coarse pieces.

SMOKING, COOKING AND COOLING INSTALLATIONS

Selo provides a wide range of machines in the area of thermal treatment, for example, smoking, cooking and cooling installations. Meat is often processed by means of a smoke or cooking system wherein the desired taste ensuring the desired taste and quality of the meat.

BREAKERS

Our breakers are machines that are able to reduce frozen meat in size without degrading it, thus guaranteeing the quality. The frozen meat blocks are literally broken into smaller pieces of meat.

MIXERS

Selo supplies mixers suitable for meat and other products in the food industry. These mixers mix products fast and intensively without damaging the product in the process. If desired, the mixers can be fitted with cooking, vacuum and/or cooling functions.

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“SELO SUPPLIES BOTH STANDALONE MEAT PREPARATION MACHINES AND COMPLETE PRODUCTION LINES”
PET FOOD PROCESSING

Selo has more than 70 years of experience in the meat processing and pet food preparation. The last 25 years Selo has become one of the world leaders in turn-key solutions of wet pet food systems based on steam tunnel technology.

Our delivery program varies from meat preparation to packaging and sterilisation. With our expertise and experience we support our customers not only with technical solutions but also with technology regarding recipe development and process improvements.

MEAT KITCHEN

To prepare all kinds of meat (beef, pork, fish or other animal protein) from frozen blocks, or to process fresh meat into an emulsion, breakers, grinders, mixers and emulsifiers are being used in the meat kitchen.

Mixers
Selo’s mixer assortment entails a broad range of different types of mixers. These can be equipped with various options, making them an excellent choice for various applications. The mixers are available in sizes 30 l up to 6.000 l (other sizes on request).

Breakers
Breakers are machines that are able to reduce frozen meat in size without degrading it, thus guaranteeing the

“WE MEET THE HIGHEST REQUIREMENTS IN THE PET FOOD INDUSTRY”
quality. The frozen meat blocks are literally broken into smaller pieces of meat.

**Emulsifiers**
For fine shredding and emulsification of the meat Selo offers emulsifiers. These emulsifiers distinguish themselves in the market by means of the plates: the cutters are in fact based on hole plates (fixed and rotating) instead of knives and plates.

**EMULSION HOPPERS**
To guarantee a continuous supply of meat-emulsion to the extruder of the steam tunnel, a product-buffer will be used. The buffer consists of a single tank with a mono pump connected to supply the extruder with emulsion.

**EXTRUDERS**
Selo also supplies extruders. The extrusion unit is executed for installation in a wet pet food line, located over the belt of the steam tunnel. The unit will form stripes/ropes or a slab, ready for cooking in a continuous process.

**COLOUR INJECTION**
To inject a colour in-line, a pet food line can be executed with a colour injection system. This implies running a base emulsion through the system. Part of the emulsion, fed to one part of the extruder, will be injected with a colouring agent. The other flow of emulsion will not be coloured. This results in different coloured chunks from both parts.

**STEAM TUNNELS**
The steam tunnel is the state-of-the-art system for the production of wet pet food. In the steam tunnel the emulsion (ropes) are being cooked with condensing steam. The speed of the belt and the steam supply are set to cook until the desired result is achieved.

**CUTTING UNITS**
The cutting unit is developed to cut ropes, coming with a continuous flow and cooked by the steam tunnel in pre-determined lengths. When the cooked ropes leave the steel belt, the infeed belt transports the ropes into the cutting unit.

**COOLING BELTS**
When using a cooling unit, ventilators blow ambient air at the ropes, coming from the steam tunnel; ambient air is blown directly on the product. After the cutting of the ropes also the chunks are cooled by a cooling belt.

**GRAVY UNITS**
Gravy can be produced in batches. Water is added to a tank and heated with steam and circulated with a pump. The pre-weighed dry materials are manually added and mixed in the water. When the gravy mix is ready for use it is pumped into a buffer tank. In the buffer tank a pump is circulating the gravy mix continuously. The gravy is pumped into the chunks & gravy mixing unit as a percentage of the chunk flow. The chunks, produced by the steam tunnel system, and the gravy produced by the gravy installation, have to be mixed into a specific mixture. This can be done either in a one shot fill or a two shot fill system. The filling can be done in trays, cans or pouches.

**STAND-UP POUCH FILLING AND SEALING MACHINES**
Selo supplies integrated solutions for pouch filling in combination with one or two shot filling (chunks and gravy). The chunk supply by buffer belts and multhead weigher is integrated above a pouch filler with a capacity between 80 – 160 pouches/min. The pouch filling is done with pre-made pouches, as pre-made pouches give more flexibility and guarantee a better seal quality.

**AUTOMATION AND CONTROL**
Automation and Control is an important part of the turn key delivery of a wet pet food process line. Selo implements both Allen Bradley and Siemens controls with recipe control, batch reporting and remote service support.
**ARTIFICIAL CASINGS**

Artificial casings are used in the production of sausages instead of natural casings.

Artificial casings enclose the sausage filling. Selo supplies top-quality edible and non-edible artificial casings. For the Dutch and Belgian markets, Selo produces artificial casings in a wide range of sizes, calibres, designs and colours.

**ARTIFICIAL CASINGS**

Selo supplies artificial casings. We are able to produce various kinds of artificial casings with different types of barriers. Artificial casings with a high barrier offer protection against discolouration or oxygen penetration next to guaranteeing extended freshness of the product. We always produce the artificial casings exactly to your wishes: with your own print and choice of a wide range of colours.

**CELLULOSE CASINGS**

Selo supplies cellulose casings that are suitable for spreadable and/or raw sausages, smoked sausages or semi-cured sausages. The cellulose is a binding agent that provides high quality casings. The cellulose casings are characterized by a high level of elasticity and are range faithful.

The major benefit of cellulose casings is that they absorb the desired colour and flavour components of the cooking process, but protect against undesired aroma influences. The perfect peelability guarantees fault-free production. Selo supplies cellulose/peel casings in ‘standard peel’ or ‘easy peel’.

**COLLAGEN WRAPING**

Collagen wrapping is an invisible second skin for roulade and ham. This wrapping is packaged around the meat to keep it fresh longer. Selo supplies collagen wrapping that is made from the subdermis of cattle. Meat products wrapped in this second skin remain fresh longer and look tasty. The collagen wrapping can be easily processed and can be smoked and cooked.
COFFI-NET INNOVATION

Coffi-net is a Selo innovation that allows for the large-scale production of traditional-looking meat products. Coffi-net is rolled up collagen wrapping with netting. The rolled up collagen wrapping is placed around an interior tube and the elastic netting is wrapped around the outer tube. The Coffi-net tube can be connected easily to both manual and fully automated filling lines. Meat products with Coffi-net can also be clipped using all standard clipping machines.

FIBROUS CASINGS

Fibrous casings are casings suitable for smoked sausages, cooked sausages, dried sausage types and ham products. Selo supplies fibrous casings that are made from cellulose and are reinforced with a fibrous membrane. It is possible to supply these fibrous casings with a coating on the inside so it can be easily removed (easy peel).

COLLAGEN CASINGS EDIBLE

Edible collagen casings are suitable for the production of sausage products; fresh bratwurst, dried sausage types, frankfurters and snack products. Collagen is a protein that forms glue and that performs an important function within connective tissue. Selo’s edible collagen casings consist of high-quality animal protein and can be easily processed and smoked. The casings are available in straight and round shapes.

COLLAGEN CASINGS INEDIBLE

Selo supplies inedible collagen casings of a high quality. The casings are suitable for the production of cooked, dry and semi-dry sausage types. The casings are made from natural protein). Because of the permeability of the casings, moisture and smoke easily penetrate, which benefits the flavour.

NETTING

Selo not only provides for the production and delivery of synthetic casings, but also provides all required products regarding the meat processing and packaging process. For instance, we provide various types of netting that are suitable for the production of roulade, ham and fricandeau. The netting is suitable for both boiling and roasting.

SPECIALTIES

Selo offers the option of providing casings (which won’t be smoked) with a coating. This coating will be placed on the interior of the casings and can transfer colour and flavour to the product. This allows you to provide your sausage with a traditional colour or specific flavour.

FOR MORE INFORMATION OR FOR ORDERS

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Selo has its own in-house service team. This means that we can support you in case of faults, training and technical issues. Our service team can be deployed globally. Numerous national and international companies have been making use of this service for many years and appreciate our flexible deployment. Selo employs engineers with ample experience and excellent education. Our service team is available 24/7 and will solve your engineering and automation issues expertly.

The reliability of your machinery, means of production, and processing equipment will, in the most part, be determined by your maintenance policy. The primary objective of this policy is to minimise waiting times and downtime. Preventive inspections and maintenance, as well as the timely replacement of wear parts, ensure breakdowns and downtime are kept to a minimum. Therefore, Selo offers to carry out periodic, preventive maintenance on installations supplied by us, via a service contract. Of course, this depends on your needs and requirements.

For more information:

Packaging machines:
📞 +31 (0)541 582 025  
✉️ service@selo.com

Meat processing machines:
📞 +31 (0)541 582 027

Selo supplies turnkey installations. In addition to a short standard operator training, additional customer-specific technical training can be supplied. This course is application-oriented and is specially designed for the user. The course is intended for technicians responsible for the first and second-line maintenance.

During the course, the following items are dealt with:
- Installation and maintenance of the system
- Replacement of parts
- To solve malfunctions
- Making backups

Further details:
- The training will be concluded with an exam for which you will receive a certificate
- Course location: at the users location
- Up to 5 participants

For more information contact our training coordinator:

📞 +31 (0)541 582 046
✉️ training@selo.com
For many companies, production automation is essential for their business operations. A good production system ensures optimum efficiency, quality, improved working conditions and sustainability. Your quality will increase, your cost price will be reduced and you can continue to be competitive in the future.

Selo’s automation department offers solutions in the field of production automation, industrial automation and process automation everywhere in the world. Selo employs engineers, a technical team as well as software experts that are able to jointly come up with a complete solution.

Remote support
Selo offers this facility for your new or existing installations. All you have to do is create an internet connection and place a modem close to the machine. On the basis of a subscription, it is possible to call in through remote support. In this way, our engineers can remotely access the control of an installation to detect malfunctions and possibly remotely resolve them. Additionally, it is possible to install a webcam so that the programmer can look into your issues at a distance.

For more information:

✉️ service@selo.com
Our dedicated spare part team is available for all your spare part needs. They ensure a fast and efficient delivery of the required parts. If we have the ordered parts in stock, then we will send them to you from our warehouse on the same day of the order. Your production process will continue optimally thanks to this fast service. Thanks to a large supply of parts and a well-trained service team, we can provide expert advice on the range of parts and machines. You ensure that your production is as efficient as possible by buying the right parts.

Please contact us if you wish to order parts or if you want advice regarding parts:

📞 +31 541 582 032
✉️ spareparts@se10.com
An important part of Selo is its engineering department. This department develops state-of-the-art applications in the field of process and packaging systems. A qualified team of engineers with a long time experience in the food industry will help you with issues regarding your specific production process.

The projects will only be completed when you, as our customer, are fully satisfied. The quality is guaranteed by designing the procedures in detail and defining them in advance. We strive for sound cooperation with our clients by maintaining contact, evaluating and always being open to feedback.
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