

Anuga FoodTec 2022

New design for GEA Scan-Vibro Sifter focuses on alternative foods

Düsseldorf (Germany), April 14, 2022 – GEA has redesigned its GEA Scan-Vibro Sifter type SRW to improve its dewatering and hygiene performance, specifically for plant-based applications. The updated machine will be on show at Anuga FoodTec trade fair from April 26-29, 2022 in Cologne.

The popularity of alternative foods, including dairy-free and meat-free products, is steadily on the rise worldwide. Today vegetarianism and veganism have become mainstream, as more and more people choose to change their diets for environmental reasons, dietary health, weight loss, animal welfare or just because they like the taste. According to The Vegan Society, investment in the alternative protein market tripled in 2020; in 2021 Google searches for ‘vegan food near me’ went up by 5,000 percent; and, in January 2022, over 600,000 people signed up for the Veganuary campaign, the highest figure on record*.

The updated design of the GEA Scan-Vibro Sifter type SRW helps to meet this demand. It is designed specifically for dewatering ingredients such as spent grain or yeast from breweries, tea leaves or coffee grains from beverage plants and even insect larvae, a source of valuable proteins, fats, and carbohydrates for conventional as well as novel food applications. The sifter can be placed at the start of a line to remove contamination and provide a consistent feed; centrally to remove unwanted material or to recycle product; or immediately before packing for a high-quality product.

Key developments with the new SRW Sifter include:

Patented v-shape sealing

The patented V-shaped seal between the sifter mesh and the sifter body has been integrated into the sifter. “It’s absolutely crucial to have a good seal, especially with the liquid beverages that we’re targeting with this equipment,” explained Kasper Ege Scharff, Product Manager of vibratory equipment at GEA in Denmark. “This prevents product losses and contamination of the liquid stream.”

Redesigned product inlet

GEA has also redesigned the sifter's inlet for better distribution of product across the whole surface of the mesh. This improves the separation process to enhance product recovery and further reduce the moisture content at the solid's outlet.

ViwateQ surface treatment

As with all GEA stainless steel vibratory equipment, the new SRW Sifter is now available with ViwateQ treatment on all surfaces. This makes it very difficult for bacteria to adhere, so hygiene is improved, and cleaning is much easier and faster.

Other key features of this type of sifter include a CIP system for simple, automatic cleaning; and a pneumatic screen tensioner that improves screen service life and allows screens to be changed easily without tools.

GEA Scan-Vibro Sifters continue to handle a wide range of products, are highly efficient with low power consumption, are capable of 24/7 operation with long service intervals, and can comply with USDA 3-A, EHEDG and ATEX guidelines.

GEA at Anuga FoodTec, in Hall 5.1, on Stand C011-D019.

Additional information

GEA Scan-Vibro vibration technology is highly efficient and has low energy consumption. The product to be screened is fed from above onto the screen, which is vibrated by two eccentric motors. The vibration makes the product slide down an inclined stainless-steel mesh. The finer suspension drips through the mesh as filtrate, while larger particles remain above the mesh as retentate. Importantly, the screening process is very gentle. The product is only moved by gravity and vibration and is not subjected to any differential pressure. The quality of the product is preserved, while lumps or unwanted particles are reliably removed. The particles in the supernatant are finally discarded, while the filtrate is pumped away.

***Sources:**

Investment in alternative proteins up 3-times: gfi.org

Google searches up 5000%: Vegnews.com

People signing up for Veganuary: vegansociety.com

Picture Overview ([Download link for high resolution version of the pictures](#))



Pic. 1: The new GEA Scan-Vibro Sifter SRW is designed specifically for dewatering products such as spent grain or yeast from breweries, tea leaves or coffee grains from beverage plants and even insect larvae, increasingly used as a source of valuable proteins, fats and carbohydrates.

Source: GEA, Peter Baastrup

NOTE TO EDITORS

- Information about GEA can be found [here](#)
- GEA images can be found [here](#)
- More information on this topic can be found [here](#)
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About GEA

GEA is one of the world's largest suppliers of systems and components to the food, beverage and pharmaceutical industries. The international technology group, founded in 1881, focuses on machinery and plants, as well as advanced process technology, components, and comprehensive services. With more than 18,000 employees working across five divisions and 62 countries, the group generated revenues of more than EUR 4.7 billion in fiscal year 2021. GEA plants, processes, components and services enhance the efficiency and sustainability of production processes across the globe. They contribute significantly to the reduction of CO₂ emissions, plastic usage and food waste. In doing so, GEA makes a key contribution toward a sustainable future, in line with the company's purpose: "Engineering for a better world".

GEA is listed in the German MDAX and the STOXX® Europe 600 Index and is also among the companies comprising the DAX 50 ESG and MSCI Global Sustainability Indices.

More information can be found online at [gea.com](https://www.gea.com).

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