

# MAP QUALITY ANSOLIVE

## High-grade olive packaging company opts for MAP solutions for quality control

### Ansolve

Ansolve is a company employing 25 full-time staff located in the town of Alleur, 100 km from Brussels. The company specialises in packaging and distributing high-grade olives and other mediterranean vegetable products to the European catering industry. The olives are imported from Greece, Spain, Italy, Turkey and Morocco. Other products include tapenades, pestos and sun-dried tomatoes.

The company was launched in 1996, when the olives were manually packaged into trays. Around three years later, automated lines were introduced – weighing, labelling and packaging. MAP packaging was introduced in 2000.

### Flexibility and security with MAP equipment

The decision to install MAP packaging equipment was taken by Ansolve after close consultation with its customers and Gullimex BV, a leading provider of precision equipment and instrumentation to several industries including the food sector. Gullimex proposed installation of MAP systems produced by MOCON Europe of Denmark.

“We were well advised by Gullimex and their proposal offered the best solution in terms of flexibility and security,” says Ansolve’s managing director Muzaffer Öztürk.

“For example, MAP means that we do not need additives for improving the shelf-life of the product.” The company opted for MOCON Europe’s Dansensor® MAP Mix 9001 ME, supplying a mixture of nitrogen and carbon dioxide which can be adapted according to the product.

“The key to obtaining a good mixture depends on a number of factors,” says Gullimex’s Thierry Bernimoulin. “It is important to have sufficient and stable inlet pressure that provides a consistent balanced pressure throughout the packaging run when operating at full capacity.”



*Ansolve's managing director Muzaffer Öztürk*



Mr Öztürk adds, "The quality of the mixture delivered by Dansensor MAP Mix 9001 ME is very constant and perfectly meets our requirement. Its operation is simple and provides us with the security requirements we need."

Customers are also happy with MAP-packaged products. "The consumer has a preference for MAP packaging as the product is ready-to-use and attractive visually," Mr Öztürk says.

### Quality assurance - a key part of the packaging process

Quality assurance is also a key part of the packaging process. Ansolve uses two of MOCON Europe's products to ensure the integrity of the packaging and the consistency of the gas mixture. Dansensor® LeakPointer provides an accurate, rapid and non-destructive way to ensure the quality of the seals on the packaging.

The package is placed in the measuring chamber and the pressure reduced. If any microleaks are present, a small amount of carbon dioxide will escape from the package into the chamber where it is quickly detected.

In addition, each packaging line is monitored with a Dansensor® CheckMate 3 headspace analyzer, which constantly measures the gas mixture of the modified atmosphere.

Any deviation from the pre-programmed mixture is automatically detected. The success of the MAP systems installed by Ansolve, which give products a minimum shelf-life of two months if stored in appropriately refrigerated conditions, is helping Ansolve to expand, and the company is looking to triple its current capacity.



The Dansensor LeakPointer will fast and easily discover seal integrity problems on MAP packages with a minimum of 10% CO<sub>2</sub> in the gas mix.



Packaging of olives at Ansolve, Belgium.