

F FOOD & BEVERAGE TECHNOLOGY REVIEW

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FOOD PROCESSING E D I T I O N



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Setting the Gold Standard in Frozen Food Storage

Flexible inventory management is gaining increasing popularity among businesses worldwide, with the increased use of frozen meats being one of the most notable examples

of this trend. Unlike fresh meat, frozen meat can be stored for extended periods and supplied in response to customer demands. Consequently, businesses are looking to more effectively manage frozen meat inventory while maintaining superior product quality.

Klinge Corporation is moving the needle in the food storage space with its specialized, controlled thawing containers. Known as quick thaw units (QTU), these containers effectively thaw small and large quantities of frozen food, allowing customers to more flexibly manage their inventory.

“Our clients can optimally thaw meat and seafood while preventing bacterial growth and product degradation using our controlled thawing containers. It allows them to buy and store more products for extended periods and fulfill customer demands,” says Allan Klinge, CEO at Klinge Corporation.

The containers are engineered to regulate a heat source that varies from 0 to 40 kilowatts and can facilitate high-speed airflow. They consistently check the surface and core temperature of the product to closely control the entire thawing process.

Given how overcooking can cause the food to burn, affecting its taste, texture, and quality, Klinge Corporation's QTUs are powered by a highly sophisticated algorithm that helps the system dispense the appropriate amount of heat without burning the product's surface and maintain its quality by regulating its water content. This ultimately helps users adequately reduce drip loss, resulting in a higher product yield.

Klinge Corporation's controlled thawing containers are designed to allow the user to load the product into the system hours before the thawing process starts. Users can set the delay timer according to their desired start time for the thawing to take place, enabling them to load the container at a convenient time.

A refrigeration mechanism is also incorporated into the system to appropriately cool the products in case they are over-thawed and store them at an optimal temperature, preserving their freshness and quality.

The success of Klinge Corporation's products stems mainly from its workforce's exceptional performance throughout all phases of the product lifecycle, from sales to final support.



Allan Klinge,
CEO

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Upon partnering with a client, it examines their site virtually or in person by reviewing site maps and drawings and understanding existing limitations. It then asks questions about the equipment's use, the type of product to be handled, how it is packaged, storage capacity, throughput requirements, and the temperature range for optimal storage. Based on this information, it provides an initial estimate of achievable throughput.

The team keeps in touch with clients regularly, offers follow-up assistance, and assesses log files or historical data to track performance. It accordingly guides them on fixing issues with the equipment, along with providing cleaning and maintenance instructions to ensure the product operates with maximum efficiency at all times.

A compelling instance that best highlights the excellence of Klinge Corporation's services is when it followed up with a client a few years after delivery. While reviewing product performance, it was found that the people who had been trained on the system initially had left, which led to a 15 percent decline in throughput from the baseline. Following an investigation, Klinge Corporation discovered the customer was not adhering to the standard operating procedures (SOP) for loading cargo and failed to facilitate maximum airflow within the containers. It worked closely with them to restore the equipment's maximum capacity and re-optimize their operations.

An epitome of excellence, Klinge Corporation's controlled thawing containers are raising the bar on innovation in the food storage space. With a quality that surpasses even the most stringent requirements, there's no question why it is the go-to refrigerated container solution provider for clients in the food processing industry, and beyond. 

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The annual listing of 10 companies that are at the forefront of tackling customer challenges