



- 1 Nestlé Thomy Plant in Basel, Switzerland
- 2 Bosch Filling Machine *FLK 8101 CIP Plus*
- 3 Filling of French Dressing
- 4 Thomy products ready to eat





Thomy & Bosch

Superior Quality for Outstanding Taste

For more than 140 years, whether it is soups, sauces and gravy, baby food or coffee, Nestlé has stood for delicious treats. The Nestlé brand Thomy, too, is noted for the highest quality and, for this brand, Nestlé relies on Bosch for the optimal filling of popular Thomy products.

Tradition means quality

Thomy, which has been part of the Nestlé group since 1971, is one of the best and most popular delicatessen brands in Germany and Switzerland. Thomy's product range includes, for example, salad dressings, mayonnaise, mustard, cooking oil, ketchup and tomato puree. Thomy products' popularity is based, first and foremost, on the unique taste experience. Other reasons that customers are

happy to come back to Thomy again and again are the variety of products and the fact that they are easy to use.

Thomy – ideal filling line

As early as 1907 the company owner Fritz Thomi-Schaad launched a practical novelty onto the Swiss market by filling mustard into stoneware pots. Today, the successful and practical PET bottles are being used, amongst others. To ensure





Bosch Filling Machine
FLK 8101 CIP Plus

high product and packaging quality for the future, Nestlé decided on Bosch's linear, 10-position piston filling machine, the **FLK 8101 CIP Plus**, which has the capacity to fill up to 100 bottles per minute. With a filling volume of up to one liter, the **FLK** is ideally suited for Thomy products with sizes of 450 to 750 milliliters.

Filled to perfection

Any amateur cook can tell you that even the best mixed vinegar and oil will separate quickly and therefore they are kept in two separate product tanks in the **FLK**

and are filled one after the other during the filling process. This way the mixing does not occur until inside the bottle, which ensures a consistent product quality. The pumps' forceful servo drives allow for adjustments to the filling ratio at a moment's notice.

Consistent cleaning

Another important feature of the **FLK** is the well thought-out cleaning in place (CIP) system. All parameters, such as cleaning agents, temperature, pressure and time duration, can be saved as product-specific cleaning programs to

ensure optimum cleaning of the filling machine in the shortest possible time. All product-handling parts are exposed and washed in the process. The cleaning process also includes all sealing elements. By exposing the pistons from the inside to the outside contamination is avoided when returning them to their operating position. As the cleaning processes can be exactly reproduced, the whole system can be completely validated. It is a concept which convinces through its clarity and offers the necessary safety, especially for products such as food, pharmaceuticals and cosmetics, which have high demands on the cleaning process.

Convincing laboratory tests

During the run-up, in laboratory tests at its factory in Viersen, Bosch was able to prove that the **FLK** more than met the high requirements for Thomy's top-quality products. The results convinced Mr. Schneider, Technical Manager at Nestlé, and thus Bosch received Nestlé's order in August 2007.

For more information please contact:

Kamel Meherzi

Phone +49 2162 248 304

kamel.meherzi@bosch.com

