## **Nordson EFD Solutions:**

High Performance Dispensing in Food Manufacturing, Processing, and Packaging





## **Food Production Solutions**



781 spray valve coating sugar on gum.

## Introduction

The purpose of this guide is to provide information about food manufacturing, processing, and packaging applications as well as the equipment that Nordson EFD recommends for a variety of applications and fluids.

### **Contents**

Why Use Precision Dispensing Equipment	3–4
Example Applications And Equipment	5–7
Where Nordson EFD Can Help	8
Useful Resources	9

# Why use Nordson EFD dispensing equipment?

Food and beverage manufacturers face increasing pressures to improve efficiency and control costs. Identifying opportunities to optimize production processes is critical. Specifying the right dispensing system can deliver positive results that impact product quality, throughput, and bottomline cost savings.

- Nordson EFD offers a wide range of aseptic valves that have FDA-approved wetted materials, which are Cleanin-Place (CIP) and Sterilize-in-Place (SIP). Whether it is compliance with food regulations or producing the highest quality food products, Nordson EFD valves are well suited for the food and beverage industry.
- Nordson EFD's filling systems provide an automated solution for filling/topping off sauces, condiments, jams, and jellies utilizing our 725HF high-flow valves.
- Nordson EFD's coating products allow for the automation of coating and glazing of bakery products with the 781S-SS spray valve system.

Nordson EFD offers both benchtop and automated valve systems that dispense accurate, consistent amounts of food and beverage products and improve efficiency while reducing the reject rate of even the most challenging food manufacturing, processing, and packaging applications.

Backed by more than 50 years of expertise, Nordson EFD is the world's leading designer and manufacturer of precision fluid dispensing systems. This expertise, combined with EFD's world-class customer service guarantee, ensures your application needs are met each and every time.



Nordson EFD's precision filling systems provide an automated solution for filling and topping off applications.

# Higher Quality – reduced costs from rejects and rework

Nordson EFD fluid dispensing systems provide consistent, high quality output of fluids, cutting costs and reducing labor time for rejects and rework. The actual saved costs depend on the rework time or, more likely, the cost of the rejected product that will be discarded.

- High-quality through repeatable and reliable deposit sizes
  even with different operators.
- Better product appearance through precise application and deposit control.
- The controlled, closed system prevents contamination of material and avoids messy workstations.

## **Productivity gains**

Controlled, precision fluid dispensing often increases output while maintaining — and even increasing — the quality of products.

- Due to faster and more consistent material dispensing, operators and production machines can typically produce more good quality products per hour.
- Cleaner application with Nordson EFD systems means less time and cost for cleanup.
- Rejects and associated rework due to misapplied material are eliminated.
- Consistency and reliability in deposit size reduces bottlenecks and speeds overall production.

## **Example Applications and Equipment**

Following are common examples of fluid dispensing in the food industry, where Nordson EFD's precision dispensing systems have optimized production.

Depending on your needs, there is often an automated solution as well as a benchtop or semi-automated solution. Equipment may vary depending on specific application requirements and details.



Improve food packaging quality and security.

## Filling solutions keep product levels consistent for sauces and condiments



#### **Features**

- Uniform fill volume
- Accurate shot size
- Clean, drip-free cutoff

#### **Benefits**

- Reduces likelihood of product rejects
- Reduces waste minimal maintenance required
- Reduces spillage and associated cleanup costs

## Coating solutions improve consistency for bakery products



#### **Features**

- Even, consistent coverage
- Controlled application
- Timed or steady operation

#### **Benefits**

- More uniform quality and appearance
- Minimizes cleanup, with no mist or overspray
- Easily adjustable settings to adapt to process changes

## Jetting solutions provide uniform shots of flavors and additives into beverages



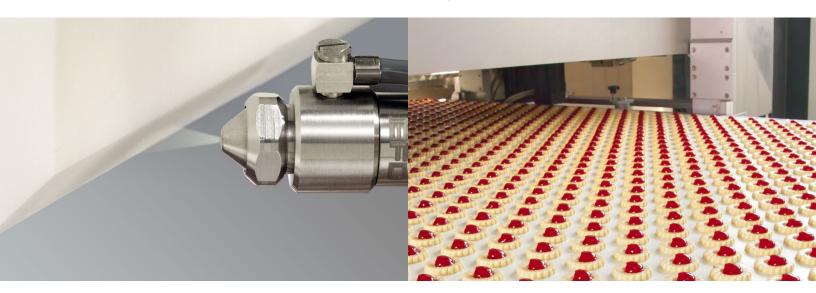
#### **Features**

- High speed, non-contact dispensing
- Consistent shots as small as 0.5 nanoliters
- In-line or robot mountable

#### **Benefits**

- Improves operational efficiency by reducing time to dispense
- Reduces waste of expensive material
- Easily adjustable settings to adapt to process changes and flexibility to use in an automated or semi-automated process

## Lubrication solutions keep food from sticking to blades and conveyer belts



#### **Features**

- Cleaner, safer work area
- Reduction of lubricant use
- No waste, overspray, or clogging

#### **Benefits**

- Reduces clean-up costs and liabilities
- Reduces manufacturing costs
- Minimizes residue while providing excellent lubrication consistency and manufacturing efficiency

## Benchtop dispensing robots improve chocolate figurine and other manufacturing



#### **Features**

- Semi-automated system works with multiple molds
- Easy to program
- Different patterns, different molds in shape and color

#### **Benefits**

- Higher production capacity
- Quick changeover for seasonal peaks in production
- Reduces labor costs, while providing high consistency and repeatability for small color details and complex chocolate figurines and decorations

## Adhesive dispensing solutions improve food packaging quality and security



#### **Features**

- Precise adhesive application
- Automated, fast cycle rates
- Flexibility to use numerous glues and adhesives
- High-speed and easy to adjust dispensing parameters including shots as small as 0.5 nanoliters

#### **Benefits**

- Improves quality and reduces waste
- Improves operational efficiency by reducing time to dispense
- Reduces manufacturing time and costs
- Easily adjustable settings allow operators to adapt to process changes

## Where Nordson EFD can help

### **Sample Food Applications**

Innovative products, superior technical support, and decades of experience have made Nordson EFD a recognized leader in fluid dispensing. Below is a short list of specific applications our products have helped improve.

- Filling food material into small packages
- · Coating flavorings on food
- Dispensing additives, colorings and concentrates on food and beverages
- · Spraying oils to lubricate food
- Injecting liquors into chocolate figurines
- · Dispensing adhesive to seal shrink sleeve/packaging

## **Sample Food Materials**

Nordson EFD's easy to integrate dispensing systems guarantee accurate fill volumes, uniform coatings, and precise deposits resulting in increased productivity, fewer rejects, and an overall higher quality of finished products. Below is a short list of fluids found in the food industry that could be paired with our equipment.

- · Vegetable and food oils
- · Coatings and glazes
- Flavorings and aromas
- Food additives and colorings
- Syrups
- Liquors
- · Jams and jellies
- Releasing agents
- Packaging glues



Consistent shot size reduces the waste of expensive food material in beverage containers.

## **Useful Resources**

Choosing and implementing the best possible fluid packaging and dispensing solutions starts with access to the best possible resources. Here are some to get you started:



### **Application Videos**

Visit our Video Gallery to access 150+ application, how-to, and product videos. See EFD solutions in action.

Watch Videos: videos.nordsonefd.com



#### **Expert Recommendations**

Knowledgeable Nordson EFD fluid application specialists have, on average, more than 10 years of experience helping customers find the right solutions.

Request Expert Advice: www.nordsonefd.com/Advice



#### **Easy Part Number Search**

It's easy to search our digital catalog to find products by part number or keywords. Plus, get links to product specs, videos, and more. With our app, you can even access the catalog from your smartphone.

Find Part Numbers: www.nordsonefd.com/Digital-Catalog



#### **Valve Selection Guide**

Quickly find valves by application and fluid type to get an idea of the breadth of dispensing solutions provided by Nordson EFD.

Download Valve Guide: www.nordsonefd.com/ValveGuide



#### **CAD Models**

When you partner with Nordson EFD, you benefit from a wide range of reliable, best-in-class precision fluid dispensing solutions.

Download CAD models: www.nordsonefd.com/CAD



#### **Request Samples**

If you'd like to test EFD Optimum syringe barrels, precision dispense tips, cartridges, 2K mixers, or other disposable dispensing components with your application, please request samples.

Request Free Samples: www.nordsonefd.com/DispensingSamples

## **Request More Information**

Nordson EFD's worldwide network of experienced product application specialists are available to discuss your dispensing project and recommend a system that meets your technical requirements and budget.

Call or email us for a consultation.

800-556-3484

info@nordsonefd.com

www.nordsonefd.com/advice

### Connect with us











For Nordson EFD sales and service in over 40 countries, contact Nordson EFD or go to www.nordsonefd.com.

#### Global

800-556-3484; +1-401-431-7000 info@nordsonefd.com

00800 7001 7001 infoefd.europe@nordsonefd.com

China: +86 (21) 3866 9006; china@nordsonefd.com India: +91 80 4021 3600; india@nordsonefd.com Japan: +81 03 5762 2760; japan@nordsonefd.com Korea: +82-31-736-8321; korea@nordsonefd.com SEAsia: +65 6796 9522; sin-mal@nordsonefd.com

Viton is a registered trademark of E.I. DuPont. 2019 Nordson Corporation v111119