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**Ishida Delivers Perfect Pasta Weighing in Small Batches**

Ishida multihead weighing technology has enabled Swiss pasta manufacturer Pasta Premium to cope with both growing sales and a move to paper bags, with three new Ishida weighers demonstrating impressive flexibility in the handling of small batches and allowing fast changeovers.

In line with its corporate sustainability goals, Pasta Premium has introduced paper bags for its Bschüssig pasta brand. This change in packaging, coupled with an increase in demand initially triggered by the Covid‑19 pandemic, led to the need for new packaging lines.

As part of this, the company selected Ishida’s mid-range multihead weigher, the CCW-RVE, which is ideal for free-flowing dry products such as short cut pasta, achieving outstanding accuracy at medium to high speeds. And with many companies now switching to more sustainable forms of packaging, Ishida weighers are able to handle latest formats including recyclable film and paper versions.

“We wanted to use Ishida multihead weighers for packing our pasta because we have already had very good experiences with previous Ishida models,” explained Simon Hofer, Head of Technology at Pasta Premium.

In addition, reliable technical support has always been provided by Ishida’s local distributor, Itech AG in Rotkreuz. As a result, Pasta Premium commissioned Itech to design a packaging solution that included the Ishida weighers.

Two 14-head Ishida CCW-RVE weighers are handling short pasta at target weights from 100g to 450g. Speeds are up to 35 bags per minute, which is well within the capabilities of the weighers for this type of application, with accuracy to within 1g.

The pasta is fed through an inlet chute onto the weigher's dispersion table. A loadcell regulates the feed quantity, and individually controlled radial feeders convey the product evenly to the pool hoppers. The sift-proof pool and weigh hoppers maintain excellent product control for even very small pieces of pasta.

It takes just a fraction of a second for each weigher's microprocessor to calculate the combination of weigh hoppers that comes closest to the target weight, with advanced automatic feeder adjustment and 5-stage digital filtering enabling them to operate with outstanding accuracy.

The pasta is then discharged directly into the paper bags via discharge chutes that incorporate anti-swirl fins to ensure a fast and accurate product transfer.

The third CCW-RVE model in operation at Pasta Premium is a 14-head GS (Gentle Slope) model, which is used for more delicate pasta such as tagliatelle and pasta nests. Developed especially for the high-performance and gentle weighing of fragile products, the CCW-RVE-GS features shallow angles and reduced drop distances between feeders, hoppers and discharge chute, a gentle slope discharge chute with anti-swirl fins, and a ring shutter to prevent product collisions in the discharge chute.These features ensure that the delicate pasta transitions smoothly through the weigher and that product breakage is reduced to an absolute minimum.

The GS model runs at up to 28 weighments per minute, again with an excellent weighing accuracy of 1g per bag.

The three pasta lines are currently used in a two-shift operation. “All three Ishida weighers are proving to be highly reliable with only a minimum of maintenance required,” said Simon Hofer.

The flexibility of the weighers is another major advantage. “Our company specialises in small batch sizes, which means we have to make a lot of things possible in a very short time,” he explained.

The three Ishida weighers facilitate this, allowing fast and frequent changeovers between more than 100 products by simply calling up the correct preset on their touch screens. The weighers are also very easy to operate, and the cleaning process takes very little time.

The team at Pasta Premium is very satisfied with the investment in Ishida weighing technology. “The multihead weighers help us to produce and pack small batch sizes efficiently and to secure a niche in the highly competitive pasta market,” said Simon Hofer. “The reliability and durability of the weighers and the long-term availability of spare parts also fit in with our sustainable corporate culture.”

**Ends**

**The customer:**

The slogan of Pasta Premium AG, based in Frauenfeld near Winterthur in Switzerland, is 'Swiss pasta since 1876'. The company has successfully specialised in small batch sizes, with its high-quality pasta available in over 120 different shapes, from pressed formats and cut-out products to small nests and Flädle, a Swabian soup made with savoury pancake strips. Annual production volume is around 10,000 tonnes. The pasta is distributed to Swiss food retailers under the company’s Bschüssig, Ami and La Chinoise brands as well as for private label, and is also supplied to the foodservice sector. Pasta Premium products are exported worldwide. [www.pasta-premium.com](http://www.pasta-premium.com)

**Notes to editors:**

Ishida is a world leader in the design, manufacture and installation of end-to-end weighing, packing and safety solutions for the food industry, helping manufacturers increase automation and compliance, reduce cost and downtime, increase operational efficiencies and brand protection, and maximise profits.

With an installed global base well in excess of 100,000 industrial machines, covering a huge number of applications and end markets, the company is the undisputed world market leader for multihead weighers and one of the leading global suppliers of snack food bagmakers, graders, traysealers, X-ray inspection systems, checkweighers, leak detectors and Industry 5.0 solutions.

This extensive product range, together with the company’s in-depth knowledge and experience of many food sectors, mean that Ishida is able to design and install complete turnkey solutions for products such as snacks and other dry foods, meat, poultry, fish, dairy, ready meals and fresh produce.

The company’s vision is to play an enduring and indispensable role in the global food supply chain, ensuring food products are delivered and consumed safely, efficiently and sustainably.

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