

## CASE STUDY

### Food

Clarks, leading manufacturer of syrup, honey and ice cream sauce



MASTER SYRUPEERS  
**CLARKS**

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### Leading syrup brand ensures product integrity and a cost effective process thanks to induction cap sealing

Clarks, a leading manufacturer of syrup, honey and ice cream sauce, needed to maintain product freshness and extend shelf life. To achieve this while maintaining high production speeds, Clarks opted for induction cap sealing.

Clarks, a leading manufacturer of syrup, honey and ice cream sauce uses induction sealing to meet its requirements for product freshness and tamper evidence.

Mark Leverington, Supply Chain Manager at Clarks, said: “It is important for our products to be fully sealed for both product integrity and tamper evidence, and for some products to maintain shelf life.

“Induction sealing offers a solution to both those problems and as foil liners can be included with closures, it avoids the requirements for additional process steps and machinery.”

In a single day, Enercon’s induction sealing machines seal over 36,000 bottles of maple syrup at Clark’s factory in Wales, UK.

Speaking about the equipment, Mr Leverington said: “We chose Enercon induction sealing equipment for its reputation within the industry for reliability.

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“I wish other machinery would run this well.”

#### European HQ

Enercon Industries Ltd  
62-64 Edison Road, Aylesbury  
Bucks, HP19 8UX  
United Kingdom  
T: +44 (0) 1296 330 542  
E: info@enerconind.co.uk

[www.enerconind.co.uk](http://www.enerconind.co.uk)

