

APPLICATION STORY

Food

Mari Paz, Spanish manufacturer of spices and infusions



“Essentially, we chose induction cap sealing because it offered hermetic seals, but soon we discovered that the original product freshness, colour and aroma was better preserved. Induction sealing is fantastic in keeping the original flavour of the spices!”

An important Spanish brand in the spices and infusions sector extends product freshness and ensures original colour and flavour thanks to induction cap sealing.

The Spanish manufacturer of spices and infusions, Mari Paz, was in search of a hermetic seal to extend freshness and maintain original colours and flavours of its products. Induction cap sealing proved to be the best solution.

An important manufacturer of Paprika, Saffron, spices and infusions has moved to induction heat sealing to improve the preservations of its products.

“Initially, we worked with label-type seals, but they weren’t hermetically sealed,” said Enrique Montserrat, Managing Director of Mari Paz.

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“In the manufacture of spices and infusions it is necessary to have totally sealed packages because our products quickly lose the original colour, aroma and flavour due to the effect of light and oxidation. Thanks to this technology we can preserve natural flavours for a much longer time”.

Mari Paz previously acquired several automatic Super Seal™ machines which have been working every day for the last 8 years. Sr. Montserrat highlighted how induction sealing helps to achieve the company objectives:

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"We have improved our brand image. We achieved a quality level that none had in our industry".

"We gained a number of additional benefits since we have induction sealing: As our containers are sealed we have attracted more customers due to the extra quality of our containers. We have achieved improved productivity and we avoid any product leakage. "

"The tamper evidence provided by induction heat sealing give us lot of peace of mind and has improved our level of customer satisfaction".

After receiving personalised advice and assistance from Quatropack, Enercon's distributor in Spain, Enrique Monserrat spoke about the service received:

"We knew that Enercon's machines are the best in the market for their quality and low maintenance. The quick and efficient service given by Quatropack is excellent. In addition, we received essential training to use the machines correctly and to ensure perfect seals."

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