

APPLICATION STORY

Food

Otófé, Royal Africa Luxury Sauce



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Enercon Industries gets the seal of approval from the Royal Household of Ogwejiakpe

Otófé was in search of an effective sealing method to maintain the freshness and taste of its culinary sauce. To achieve this, the company contacted Enercon Industries and added induction seals to its containers.

Enercon Industries, the global leader in induction cap sealing, has been given the royal seal of approval from its latest customer. Otófé Royal Africa Luxury Sauce is one of the newest products to reap the rewards of induction heat sealing.

The tomato sauce, which comes from the Royal Household of Ogwejiakpe in Africa, is now being foil sealed by Enercon's portable induction machine, the Super Seal™ Junior.

Speaking about induction sealing, owner Ogbuiji said: “We decided to use induction sealing as it provides our product with tamper evidence, leakage prevention, freshness preservation, shelf life extension and modern technology fit for royalty.

“We chose an Enercon induction sealer as Enercon Industries was recommended to us by the jar manufacturer as a world leader that was reliable and able to provide world class technical advice, practical assistance and support.”

He added: “Since moving to induction sealing it has provided us with product integrity and ensured a good shelf life. We would definitely recommend Enercon to others.”

The Super Seal™ Junior is just one of the Enercon range of cap sealers which provide state of the art technology to a wide range of industries –from food, beverage and pharmaceutical to chemical and cosmetics – worldwide.

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