



AFRY supplies turnkey solutions to the Nordic food industry

As a specialist in food processing and manufacturing, AFRY delivers projects and services that help increase productivity, improve quality and reduce production costs.

AFRY are specialists in process and manufacturing systems and solutions for the Nordic food industry both when it comes to handling raw materials and consumer products.

The AFRY name is a combination of letters in ÅF and Pöyry, who joined forces in 2019.

In the recent years, AFRY has experienced great progress for the part of the business, which is aimed at the food industry. AFRY provides a high level of advisory services and projects within the automation, process and building industry. The cooperation between the various competencies are strong and has led to many common projects in all of the Nordic countries.

Being an independent supplier, as well as possessing a unique combination of highly specialized competencies within process technology and automation, AFRY offers solutions that are tailor-made to the customers' needs. Through corporation internally and across national borders, AFRY is able to lift significant projects, while maintaining closeness to the customers at the same time.

Product safety and hygienic design

What is unique in the food sector compared to other industry sectors is the product safety, which ensures safety of the consumer. Product safety is achieved only if the whole supply chain is designed

for this purpose. In the food manufacturing industry this is regulated with laws and standards, which are essential to be familiar with in order to be able to become a successful player in the sector.

An important part of product safety is applying hygienic design as part of every project design. Hygienic design principles are implemented to prevent contamination by making the process and the equipment cleanable and avoiding foreign objects and external contamination sources. Hygienic design consists of factory design and process engineering. Factory design aimed at product safety should consider how to minimize and eliminate product safety risks in the environment.

Process engineering aimed at hygiene must consider that the production process is cleanable and there are no places for micro-organisms to hide and grow. It is achieved with the right equipment, materials and design.

AFRY has a deep knowledge of the requirements within the food sector and demands related to hygienic design and product safety. Together with strong local presence this makes AFRY relevant for our customers in the Nordic market. One of AFRY's latest orders in Norway makes a good example of this.

Approved by Norway's most historic ice cream maker

Hennig-Olsen Is is the oldest ice cream producer in the Nordic region. The factory in Kristiansand produces approximately 32 million litres of ice cream and frozen desserts every year, which represents nearly half of the Norwegian ice cream market. After inviting tenders from a number of companies, Hennig-Olsen has selected AFRY as supplier of much of the new processing plant.

In the past ten years, the company has enjoyed steady sales and production growth. This increase in production has been achieved to date by utilizing existing capacity. The time is now ripe to upgrade much of the processing plant to modern new technology that will improve capacity, flexibility and ensure stable quality. The new solution will also reduce energy consumption and wastage in production.

- Hennig-Olsen Is is a new customer for us and we look forward to working with them. This is a strategically important project for us, and we won the contract in tough competition with other suppliers, says Hans Vedde, Manager of Food & Pharma at AFRY in Norway.

AFRY will supply, install and commission two processing plants, a wet mix plant, a tank group and a valve matrix, as well as delivering project management, process design, pumps and the associated instrumentation.

On top of the selection as supplier for the processing part, AFRY has also been selected as sup-



plier for automation and electrical installation for the wet mix plant as well as the existing CIP plant. The project is executed on Siemens S7 and Wonderware IAS, as HMI system. The delivery also contains MCC, remote I/O, frequency converters, and associated commissioning.

Supplier of turnkey solutions

AFRY design and implement compliant, effective, safe, and environmentally friendly production lines and plants in close cooperation with the customer. This project for Hennig Olsen Is is a major component of AFRY's continued focus on turnkey supplies for the food industry in Norway.

- AFRY's extensive operations in food and pharma worldwide mean that we have access to a wide range of skills across national borders, in this case through colleagues in Denmark. At the same time, we're also strengthening our Norwegian specialist design and automation team with more engineers, says Vedde.

The new processing plant is planned for completion in Q1 2022. ●

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