

fresh nws

KOMA | COMMUNICATION IN CONDITIONING

IN THIS NEWS LETTER

TOTAL SOLUTIONS

TLR CONCEPT

IN PRACTICE

SOLUTION BASED TEAMWORK



NEW!

In this first publication of FRESH NWS we introduce you to our new communication theme. KOMA is going to use this to further strengthen her position as market leader in chilling techniques.

BECAUSE IT'S ALL ABOUT TASTE!

In the world of food it's all about taste. You're the expert here and KOMA specialists act as an extension of your organisation. Our playing field is much larger than simply looking up the technical boundaries of the refrigeration and conserving technology that fit within your production process. Because fair is fair: the basic principles behind chilling and freezing are almost always identical. Our 'secret' lies within the detail. How can you combine technology with quality and flavour? How can you guarantee maximum flexibility in the production process? And how do you tie optimal cost efficiency with the highest possible economic performance?

KOMA KNOWS HOW TO

Inspiring, by thinking with you, instead of dealing from within the standard system selection has been KOMA's motto for over 70 years. Using the client's needs and requirements as a starting point means that we add intrinsic value to your end product. We ask you what you need to distinguish your product and your production process.

"Koma knows how to" means that we dare to think outside of the box. Continuous innovation. That is the course we have set ourselves.



CLEVER CONDITIONING CONCEPTS

CONSTANT
TEMPERATURE



EVEN AIR
CIRCULATION



CORRECT
RELATIVE HUMIDITY



WE KNOW-HOW TO CHILL



CLEVER CONDITIONING CONCEPTS

www.koma.com

KOMA TOTAL SOLUTIONS

Our added value for you is in our philosophy, approach and company values. We recognize the importance of continuous innovation to best serve our customers. Our passion drives us towards the best possible solution, every single time. We do this on the basis of our unique and unequalled **TLR concept**.

CONSTANT TEMPERATURE

Whilst storing at low temperatures, fluctuations in temperature must be avoided. Fluctuations in temperature create ice crystals that influence the quality of the stored products.

EVEN AIR LEVEL CIRCULATION

Air speed is of great importance for products for which dehydration is undesirable.

CORRECT RELATIVE HUMIDITY

Besides air speed, relative humidity is also essential in securing and guaranteeing quality.

T+L+R are inseparable and make sure that your products maintain all their taste and quality during storing, even after longer periods of time. You also have available maximum flexibility to adjust the temperature, air circulation and humidity during each production phase. That is what the KOMA professional's hands stand for in our visualisation. It explicitly conveys that chilling and conserving techniques - just like your trade - rely on real mastery!

We summarize the KOMA promise as '*clever conditioning concepts*'. With this we express that KOMA solutions are based on the ability to oversee the entire 'critical path' of your total preservation installation. From the first idea, right up the installation. Eliminating client risk and offering insightful production and delivery times. A phased approach, in which your involvement as our client is optimal, completes the circle.

KOMA IN PRACTICE

SOLUTION BASED TEAMWORK

You can use our “KOMA know-how” as you wish in its complete depth and width to support your production process as best as possible. Below we have summed up a number of possibilities. These are of course an indicator and can be expanded to fit your personal wishes and needs. Challenge us and present us with your problem. We gladly work with you in creating the optimal solution.

'Excellence' in service, resources, ideas

'Care' and active thinking that eases the life of a food producer.

Expertise through among others competencies, capability, specials

'Eye for more efficiency' for the client

Know-how of the client's market



AS CO-CREATOR IN THE OPTIMIZATION OF FOOD QUALITY

AS PRODUCT INNOVATOR

Freezing

Conditioning

Storage

Conserving

Teleguard distance control

Software and system control



CLEVER CONDITIONING CONCEPTS