

The **old-fashioned** Belgian **way**

Wycam's is a traditional candy company, located near Antwerp, Belgium. For 60 years, it has been producing the famous "borstbollen" cough drop and, over this period, nothing much has changed. The same original, secret recipe is still used and the drops are still sold in their traditional tins. However, established tradition has now met the future with Wycam's acquisition of a new Bosch continuous cooking plant.





Infeed of the famous Wycam's cans



"Borstbollen" with Wycam-imprint on the way to the packaging

A long tradition

At Bosch Confectionery, we strive for long-term relationships with our customers, based on mutual trust and living up to expectations. The Wyckmans family from Belgium has provided us with one such successful relationship. From 1946, Camille Wyckmans produced cough drops in his kitchen by cooking various sugars. The resulting mass was poured on a hard stone for cooling and manual cutting and was then cut into small cubes with a cutting roller, which produced a square with a dome shaped top. The cough drops relieved sore throats and, in the early days, were especially used by mineworkers.

Cooking with Bosch for generations

Since the product was hygroscopic and tended to be sticky, Camille decided to sell his product in lidded tins. This increased the shelf life from a couple of days to several months. Then, in the early 1970s, Bosch demonstrated the advantages of continuous production. The unsurpassed quality of the Bosch coil cooker, with its combined vacuum chamber, provided a continuous output of consistent quality, which convinced Wycam's to start our relationship.

Cooking with benefits

From the first Bosch cooker, many machines followed. These have included die-forming lines, Gravomats and finally, this year, a new continuous cooking line **BKK 1000A** to replace the first continuous cooker after 25 years of service.

This new line is state of the art and has given Wycam's the following advantages:

- ▶ Minimised risk of air pockets in the product
- ▶ Continuous and consistent high quality output
- ▶ Lower consumption of water and energy
- ▶ No water pockets due to pre-separation of vapor in the cooker
- ▶ Lower inversion rates

Customized systems

The controls for the unit and the machine layout have been specially adapted to the needs of the customer within shortest time possible. Wycam's wanted a remote panel near the cooker and certain read outs close to the tempering belt. Furthermore, the machine had to be placed in an existing line with limited space.

A family relationship

Wycam's is still a family owned business, now run by a third generation of Wyckmans, who are proud that their distinctively packaged product finds its way to many customers in Belgium, Netherlands, France and, surprisingly, Hong Kong and Egypt. The tin has not changed much over the years and is considered a Belgian design landmark.

Eric Wyckmans told Packazine that their company is open to sharing its knowledge and production facilities with others. As a result it is now expanding its business by co-producing and packing for third parties.

Wyckmans has enjoyed the close ties with Bosch and describes Bosch as a re-

liable company that can always fulfil his company's requirements. Communication lines between both companies have always been open and this has made for a successful, long-term relationship. As a result, we are also glad to have Wycam's as part of the Bosch family.



Continuous cooking plant BKK with tempering belt