



#WeAreViskoTeepak

Peter Brandys: Innovation Center Technician

Immediately after finishing school in 2011, Petr Brandýs started working as an operator in production at the ViskoTeepak plant in Brno, Czech Republic. A few years later, he progressed to maintenance and started working as a mechanic of shirring machines. Since 2019, Petr has been working at the ViskoTeepak Innovation Center.

Developing and Improving products

Petr is taking care of gel, soy, and meat stuffing tests on our products. Thanks to these tests, ViskoTeepak can further improve our tailor-making capabilities as well as improve and develop new products. In Petr's everyday work, he also analyses defects that happen during strand production or analyses the results from stuffing tests. If a problem occurs, he works to identify the root cause. He also explains and shows the different steps to our processing of casing to colleagues and visitors.

Benefits for customers and ViskoTeepak

"The benefit of testing new products is that we can find problems at an early stage, even before they occur in our customer's production processes, which is a huge benefit for us as well as the customer. Next to this is the knowledge improvement of our employees. Thanks to training that allows our colleagues to see with their own eyes what happens with the casing after it leaves the plant, they get a better understanding of the importance of our everyday work and duties. The microscopic analysis of defects aids in the production of pinholes in our strands, solving complaints and helping our customers. We can simulate all the production processes our customers go through such as stuffing, cooking, and peeling. We can simulate exactly what they are doing and find out how our casing behaves during their production. By doing this we constantly get better at finding and solving problems", says Petr.

Working as an Innovation Center Technician

"I love that this gives me an opportunity to meet people from all over the world, to work with various machinery and that each day makes it possible for me to try something new."



More advanced and complex

"The most challenging part is working with meat. It is something new for me because before I was working with gel and soy emulsion until we opened our Innovation Center here in Brno. At that time, it was only about mixing water and powder", Petr remembers.

"The meat emulsions are more advanced and complex, and there are different ways to prepare them. If I miss something in the procedure or do something differently, it will be shown in the results, and this can affect the test. For instance, too much fat in the emulsion affects the result of a test, which, unfortunately, you find out after cooking, and that is too late", says Petr.

Who is Petr?

It is not hard to find something to talk about with Petr. For obvious reasons, one discussed topic could be innovations and improvement of ViskoTeepak products. He likes that this now gives him the opportunity to meet people from all over the world, to work with various machinery and that each day brings the possibility to try something new.

Next to that, Petr likes sports and staying active. For more than one and a half years, he has been boxing. Petr likes to ride his bike in the summer, and during winter, he prefers snowboarding. He enjoys hiking, this year his goal being to climb more than three tops in the Czech Republic. Petr is also not a stranger to sports such as badminton and tennis.

When not being physically active, he likes to watch movies and read books. He always has time to enjoy barbecuing at home or go to the pub with friends. If there is ever a time he needs to recover

after his busy lifestyle, he has the patience to lie on the beach during his vacation.

What is the Innovation Center that Petr is talking about?

Built in 2022, the Innovation Center is ViskoTeepak's fully equipped creative space in Brno, Czech Republic. It's now a space where we can tailor-make, test, improve and develop new products for sausage production.

