
Liquid Systems & Products

Typical Liquids Ingredients Handled

- Water
- Oil
- Sweeteners
- Cream Yeast
- Egg
- Vinegar
- Molasses
- Invert Sugar
- Shortenings
- Honey
- Liquid Sucrose

Liquids Capabilities

- Bulk Liquid Systems
- Tote Systems
- Water Blending
- Cream Yeast Systems
- CIP (Clean-in-Place) Skids
- Metering & Dosing Systems
- Liquid Fermentation Systems
- Slurry Systems
- Liquid Egg Systems



Liquids process

STORAGE →

- Bulk delivery and Storage,
- Inventory Management
- Dissolution system
- IBC containers
- Tote containers

- Delivery in bottles, cans...

BUFFER →

- 20 Liter buffer
- 50 Liter buffer
- 100 Liter buffer

DOSING

- Dosing unit
- Pump
- Flowmeter
- Piping
- Heated pipes
- Refrigerated pipes

→ CIP →

Liquids Capabilities

- **CIP (Clean-In-Place) Skids –**

CIP systems that provide validation/documentation for compliance.

- **Metering and Dosing Systems –**

Systems for precise metering/dosing of ingredients and additives.

- **Cream Yeast Systems –**

Cream yeast storage and delivery systems integration with CIP and metering/inventory control.

- **Slurry Systems -** Mixing and delivery systems for all types of liquid mixing and blending requirements.

- **Liquid Fermentation Systems/(Liquid Brew Systems)** - Entire liquid fermentation systems, including chilling, cold storage and metered delivery.



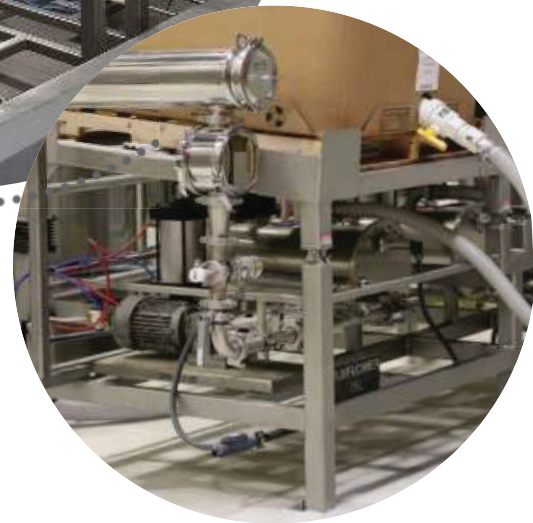
Bulk Liquid Storage

- Temperature Controlled Storage
- Inventory Management
- Multiple Pumping Options Based Upon Ingredient/System Criteria
- Precise Metering/Dosing



IBC Tote Stations

- Flexible Design
- Multiple Options
- Easy to Clean
- Reservoirs Designed to Allow Tote Change Without Interrupting Production



Fermentation Systems

- Mixing Ratios of up to 50%
- Fermentation Tanks
- Cold Hold/Storage
- Pumping of Viscosities
up to 30,000 Cp
- Precise Metering to Mixer



Batter Systems

● Variety of System Designs

- Cake
- Coatings
- Sweet Goods

● Mixing, Batch Tanks

● Delivery to Depositor



Automatic Water dosing unit Regulo green

- Able to use 100% of the process water,
- NO Waste water - Between 30 to 50% less water less than a standard solution
- A valve is mixing 3 water in an optimum time.
- Different probes collect the ambient flour temperature,
 - the blended water temperature
 - the heating effect of the dough mixer.
- The dough temperature stays constant

