

AZO'S VACUUM CONVEYING, BATCHING AND EXTRUDER FEEDING SYSTEM COMMISSIONED AT BHAVIN INDUSTRIES, DAMAN.



AZO GmbH + Co. KG, Germany through their Indian partner **Vedic Pac-Systems Pvt Ltd**, successfully installed and commissioned a **Vacuum conveying, batching and Extruder feeding system** at **Bhavin Industries, Daman**.

A major challenge for plant design was to prevent/minimise product attrition, check product deposition on walls of pipeline, maintain weighing accuracy, and ensure that there is no difficulty in discharge (the ingredient carbon black has very high dusty characteristics). AZO accepted the challenge and delivered a state-of-the-art and perfectly engineered solution. The Carbon Black was conveyed for more than 40 meters, weighed very accurately, and discharged perfectly. As the final product has major impact on quality due to attrition of infeed raw material, AZO designed a special gentle conveying system to transfer the Carbon black without any attrition.

The system was commissioned by Process Expert from AZO and Engineers from Vedic Pac-Systems with remote support from PLC experts in Germany to the customers full satisfaction.

BOCHANG & SUN PHARMA: ANOTHER BOCHANG SOFT GELATIN ENCAPSULATION MACHINE COMMISSIONED.

Another feather in **Bochang's** cap. **Vedic Pac Systems** service team with remote support from **Bochang Co. Ltd**, Korea successfully commissioned another fully automated Soft Gelatin Encapsulation machine at **Sun Pharma, Halol**.

The machine comes with very special features of automatic fill weight adjustment, safety cover and 21CFR Part 11 compliance. It is also capable to generate all reports like Audit Trail, Production and Alarm data.

The machine also has different user levels so that access to the parameters can be controlled.



Precise, continuous mixing: Amixon® mixers for infant formula

In both industrial and developing nations around the world, there is a growing demand for manufactured infant nutrition products. The expectations for these products are high: parents rightly expect that infant formula will support the nutritional health of their growing babies.

It goes without saying that all foods formulated for consumption by infants must meet stringent standards for nutritional value and food safety. These demands can only be met if the raw material components are prepared in quality controlled systems. In addition to meeting these demands, manufacturers of infant formula also have a vested interest in efficient processing methods.

Modern mixing equipment must be gas tight and dust-free to protect the mixing goods from environmental influence and also protect employees from explosion risks. Containing the dust also has the added advantage of making the system easy to clean and maintain.

The **Amixon KoneSlid® Mixer** found in an end-of-line facility for infant formula manufacturing, achieves optimum mixing qualities with a minimum energy input in short mixing times. This helps to ensure that the particle structure of the raw materials is maintained and to reduce the number of processing steps necessary overall.

End-of-line systems are typically used for products that must adhere to the same dietary restrictions, e.g. allergenic, non-allergenic, dairy free, Halal or Kosher. This helps reduce the amount of cleaning necessary to effectively prevent cross contamination, as every category of product has its own production line.

The KoneSlid® mixing system was specially developed for processes with such a high degree of variables. Even at low rotational speeds, KoneSlid® mixes gently and precisely, often eliminating the need for preparing premixes. Practical experience has confirmed that even the most delicate agglomerates resulting from spray tower drying, fluidized bed granulation, or vacuum freeze drying are preserved.

The KoneSlid® mixer can also be made vacuum-tight as needed. By applying a vacuum, it is possible to eliminate atmospheric oxygen from porous powders during the mixing process. Saturation is achieved by injecting nitrogen/carbon dioxide, and emptying takes place without segregation in just a few seconds. Free-flowing goods usually flow out completely, minimizing the risk of cross contamination.

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