

Flour Screening Machines For Food Safety



SCREEN IDOL



When it comes to sifting flour as a material, manufacturers have a slew of concerns. Enormous costs are associated with throwing away large amounts of material, so creating proper food safety systems in a flour mill can lead to pertinent economic benefits. Essentially, ensuring that foreign materials are removed from a flour milling process is crucial to maintaining consumer safety and reliably counting on these benefits.

AZO aims at helping material handlers understand what their systems can do to improve their processes and illustrate the critical role that screeners play when implementing safe ingredient automation and in ensuring food-safe pneumatic conveying systems overall.

Screeners are made to separate unwanted material in a process. While there are benefits to either selecting a deck or cyclone screener, the function of any screening device is primarily to remove any number or combination of the following items:

- Nuts
- Bolts
- Pieces of bags
- Pieces of rubber gloves
- Insects

These unwanted materials are large enough to be caught by the oversize container of the machine as smaller desirable material (fines) drop through the mesh and continue in the conveying process.

In addition to initially keeping undesirable material out of a batch of flour, screeners are often incorporated before packaging to act as a quality check.

Screening equipment ensures ease of consistent processing, material safety and material integrity.

AZO pioneered cyclone screener. The equipment has phenomenal features such as self-dosing infeed screws, auto cleaning mesh, radical fluidizing bars to utilize the full area of the screen, and low power consumption.

To know more write to us at azo@vedicsystems.com.

Amixon powder mixing technology for nutritional supplements, protein powders and more.



Food-grade protein powder mixer



Precise multivitamin blends



Pre-mix active ingredients

As awareness of the prevalence of lifestyle diseases grows worldwide, consumers are taking proactive measures to improve their health through diet and exercise. Nutraceutical and functional food, ranging from multivitamins to protein shakes, mineral supplements to fortified snacks and beverages, are increasingly becoming a part of the consumer's daily diet.

Amixon is a global leader in the production of high-performance equipment used to manufacture nutraceuticals such as dietary supplements and sports nutrition products.

Amixon mixers are used wherever bulk dry ingredients are processed to create uniform blends. Amixon mixers are used to create the following products.

- Protein powders: whey, casein, hemp
- Dietary supplements: multivitamins, minerals, probiotics, natural extracts
- Nutritional Shakes: body building, weight loss, fibre supplements
- Premixes for functional food: energy bars, energy gels, fortified cereals, oatmeal and more

AMIXON is the market leader in vertical mixer with patented features such as SinConvex® Mixing Tools, ComDisc for clean discharge of the blend, precision engineered nozzles for liquid addition etc.



To know more, write to us at amixon@vedicsystems.com.

Loma X5 Bulk Flow X-ray commissioned at Nedspice Dehydration, Bhavnagar, Gujarat.



Loma Systems a pioneer in metal inspection, x-ray and check weighing systems, recently commissioned two **X5 Bulk Flow X-ray** machines at **Nedspice Dehydration, Bhavnagar, Gujarat**. The X5 Bulk Flow which is perfect for the inspection of a wide range of free flowing and loose products including cereals, grains and most other loose products was successfully commissioned by engineers from Vedic Pac Systems to the customers full satisfaction.

The commissioned system will be used for applications such as dehydrated onion powder flakes.

The system, which is available with multiple reject options such as carriage retract and multifold, is capable of offering excellent detection of a wide range of contaminants including all metals, glass, stone, and dense plastics.

The free-flowing food X-ray inspection system is designed with the operational environment and hygiene in mind, including an IP66 ingress rating.

To know more, write to us at loma@vedicsystems.com.



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