

If you want to bake it, OKA can make it!

Parle Products is one of the most reputed brands and a leading manufacturer of biscuits and confectionery in the Indian food industry. A symbol of quality, nutrition and taste, Parle Products is also the world's largest selling biscuit brand.

Vedic Pac Systems has been associated with this stellar company for almost 4 decades. We have supplied top quality and advanced *German* technology to Parle Products for the production of their *Platina range* of cookies.



OKA Spezialmaschinenfabrik GmbH & Co. KG is a 100-year-old traditional *German* bakery machine manufacturer specialize in providing the most sophisticated and modern technological solutions for the bakery industry. OKA, through its long-standing partner Vedic Pac Systems, have recently installed and commissioned a state of art *OKA Duplex Depositor (Type AQSC)* at **Parle Products** facility in **Chittoor (South India)**. The multi flexible OKA Duplex Depositor is specially designed to manufacture a wide range of products, with different technologies such as

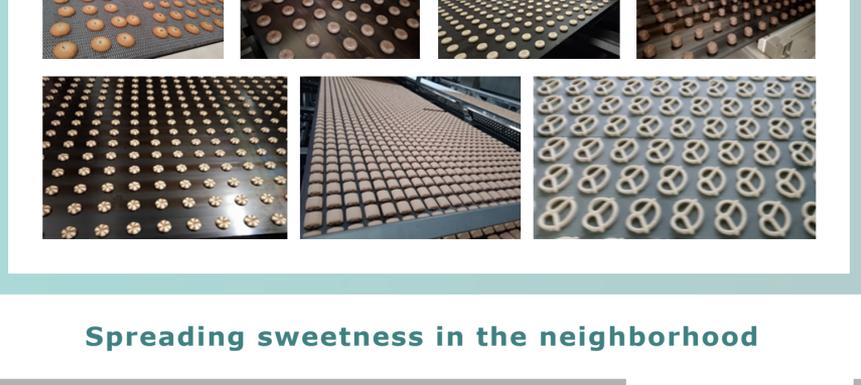
- * Drop Depositing
- * Wire Cutting
- * Movable Depositing
- * Extruding
- * Encrusting etc.

to produce single as well as multi color products.

OKA Duplex Depositor is already being used at Parle Group for manufacturing their top *Platina range* such as **Milano center filling, Choco Rolls, Choco Chips, Hazelnut (encrusting) and Mix berries jam** etc., in other plants.

Engineers from OKA and Vedic Pac Systems came together for this installation and commissioning. Their joint expertise and efforts accelerated the whole installation process along with the successful trial runs before the expected time. In this way, the plant is ready to be in business sooner!

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



Spreading sweetness in the neighborhood

Jelly candies are relished worldwide for their soft chewy texture and delicious fruity flavors. The various shapes and fragrances given to jelly candies/jellies make them even more appealing. They work well to satisfy all your senses as well as your sweet tooth.



With the world class **WDS ConfecECO DCM** plant, now it is easier to manufacture high quality and attractive jelly products/jelly confectionery with exceptional shapes, widest varieties of colors and filling possibilities.

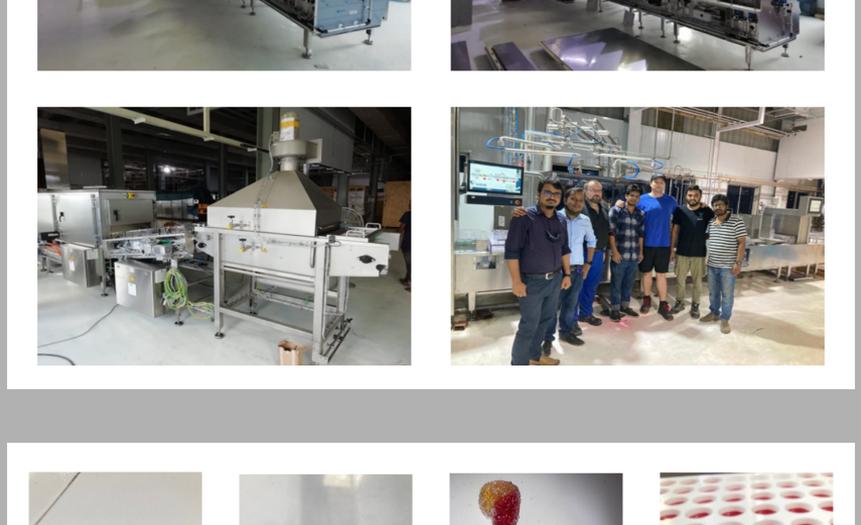
Rupshi, Bangladesh has taken their first step into jelly product manufacturing with the **ConfecECO DCM XL** from WDS. The ConfecECO DCM XL is a compact and fully automated line for the production of deposited jelly which was successfully installed and commissioned by the engineers from WDS, with support by engineers from **Vedic Pac Systems**, to the customer's full satisfaction.

Highlights of the Plant ConfecECO DCM XL:

1. Highly flexible and wide range of production possibilities.
 2. Extractable depositor section (one shot and mono shot options available) with exceptional barrier properties for one shot execution.
 3. Well-ordered demoulding onto a discharge belt that is gentle on the product.
 4. Modular and compact design: Effective production with reduced space requirements.
- The users can opt to start with the *Depositor (D)* only and add the *cooling tower (C)* and *demoulding section (M)* at a later date, in phases, to stagger investment.

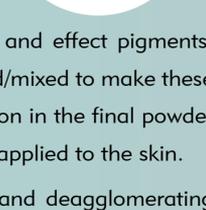
"**CHOCOTECH'S** Universal Batch Cooker type *Carastar* was used for preparation of the jelly mass. Apart from this, **CityGroup** also used the batching & dissolving system type *Autograv* from CHOCOTECH."

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



Amixon Mixing Technology for Cosmetic Powders

Cosmetic Powder is a challenging application. Expectations rises when it comes to powdery products from *this specific industry*. The final product should be easy to apply, long lasting, non dusty, non crumbly and must be treated with hygiene and care. A perfect application for **Amixon GmbH**.



Many powder-based ingredients such as talcum powder, color and effect pigments, glitter powder, powdery and liquid binding agents, etc. are added/mixed to make these cosmetics. The challenge is sufficient mixing and good distribution in the final powder matrix. If not done properly they can leave colored stripes when applied to the skin.

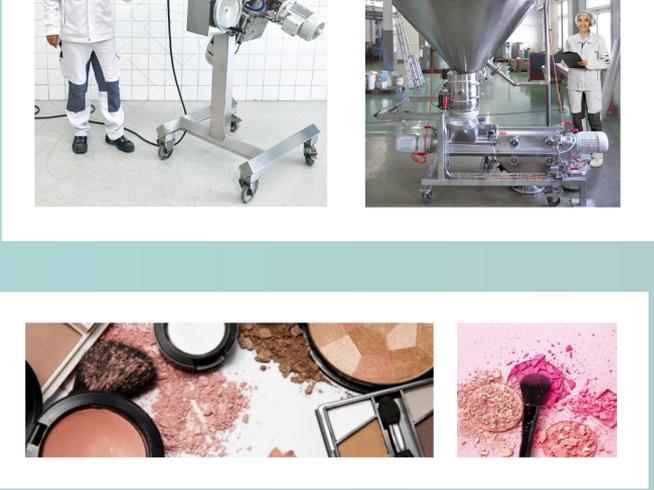
Distributing the various ingredients in a desired homogenous and deagglomerating manner to achieve a perfect powder product is critical. Such multi-step operations are ensured in the **Amixon** mixer by the dead-zone-free flow.

Amixon's patented **SinConvex®** mixing tool technology and decades of experience ensures a perfect mix of all the powder ingredients at a slow rotational speed, irrespective of different particle sizes, bulk densities and flow properties. Specially designed *High Shear* blades are used in the Amixon mixers to deagglomerate the components, break the lumps and activate the surfaces.

The cutting rotors which are used for **ultra-fine distribution of the liquid binding agents** enable the effective homogenization of even highly viscous liquid agents.

Following a short post-mixing time, the manufacturing process in the mixer is complete. Finally, automatic wet cleaning can be carried out using the patented *WaterDragon®* system.

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



29 November ~ 1 December (Tuesday ~ Thursday)

India Expo Centre, Greater Noida, Delhi NCR

19 December ~ 21 December (Monday ~ Wednesday)

Parade Ground Sec-17, Chandigarh, Punjab.

1 February ~ 5 February (Wednesday ~ Sunday)

Pragati Maidan, New Delhi.