

Premium Technology
for Production of
Veg Jaffa Cake



AZO

CHOCOTECH 

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SOLLICH



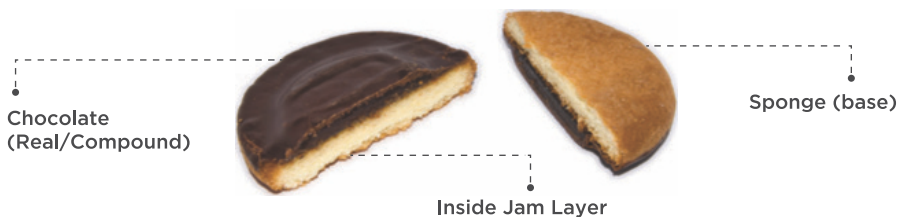
THEEGARTEN **PAC
TEC**
smarter packaging

cama
GROUP
Innovation meets Experience

Premium Technology for Production of **Veg Jaffa Cake**

Jaffa Cakes are biscuit-sized cakes introduced by McVitie in the UK in 1927 and named after Jaffa oranges. The most common form of Jaffa cakes are circular, approximate 54 mm in diameter with three layers: a sponge base (biscuit), a layer of orange flavoured jam and a coating of chocolate. They are available in various pack sizes, including packs of 10, 20, 30 or 40.

Vedic-Pac Systems along with its Principals and Partners provides a **complete solution and technology transfer for production of Veg Jaffa Cakes** 



Name:	Jaffa Cakes
Category/Type:	Soft Biscuit
Place of origin:	United Kingdom
Main ingredients:	Sponge cake, orange-flavoured jam, chocolate
Variations:	Various-Lemon and lime, strawberry, black currant

The Manufacturing Process Flow:

- Greasing of solid steel belt
- Batter preparation and mixing of cake base
- Depositing of the cake base (Biscuit) directly onto the belt
- The deposited base goes into an oven, approximately 50-meter-long, depending upon volume
The temperature of the oven is approximately 180^o C and more
- The base is baked for approximately 6 minutes
- Goes through a diameter measuring belt (through laser)
- The baked base is flipped over, and moves to Jam Station, after alignment of rows
- The base is deposited with jam at the Jam Station, in the centre of the base
(jam preparation kitchen is needed)
- The cake goes to a cooling machine. Once cooled, it is flipped over again, and goes to the Chocolate Station
- The cake is enrobed on bottom side with dark chocolate, and again, it is flipped over
- The cake with chocolate goes to cooling tunnel
- After sorting, it is aligned for primary flow packing
- Before primary packing, it goes through the metal inspection machine
- Once inspected, goes to primary flow packing
- After that it goes for secondary carton packing
- Finally, it goes for tertiary carton packing

Our Solutions: Production Capacity of 250 Kg/hr to 2 Ton/hr for Jaffa Cake



Step 1: Powder Handling and Batching System from AZO



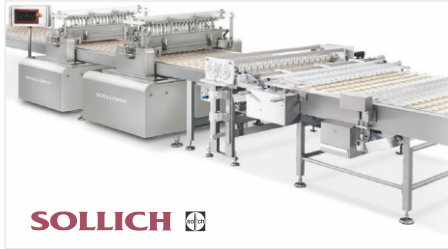
Step 2:
OKAMATIC Base Depositor from OKA



Step 3:
Oven from New Era



Step 4:
Jam/Jelly Preparation Unit from Chocotech



Step 5:
Jelly Depositor from Sollich



Step 6:
Enromat® - Chocolate Enrober from Sollich



Step 7:
Thermo - Flow® Cooling Tunnel from Sollich



Step 8:
IQ 4 Metal Inspection from Loma



Step 9:
Primary Packing (flow pack)
from Theegarten PacTec



Step 10:
Secondary Packing - Cama



About Vedic Pac-Systems:

Vedic Pac-Systems Pvt. Ltd., is a trusted and established name for the finest and premium quality plants for food and pharma industries.

Over 40 years of experience and expertise and a strong client-focused approach in delivering turnkey solutions **Vedic Pac-Systems** through its highly reputed Partners and Principals is able to provide **complete process support** and **technology transfer** along with an exceptional reputation of being a capable, dependable and trusted partner, to both, its valued clients and its distinguished principals.

Vedic Pac-Systems' skilled and qualified service engineers provide clients with comprehensive and extensive onsite installation services, a dedicated spares department and after-sales support across India.

Our team has been trained in *Germany* to deliver a fast and effective response also for product development. When a customer calls, Vedic Pac-Systems works to get the right engineer on site with the right parts as quickly as possible. Vedic Pac-Systems prides itself on having the best Response Time in the industry and we are continually improving our performance against these targets.

Other products possible on the same line



- ▼ Vegetarian recipe
- ▼ Flexibility

- ▼ Technology Transfer
- ▼ Turnkey solution



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