

Spiromatic finds the right mix for AVEVE flour packing



Given the growing success of home baking, Aveve had plans to build an entirely new production facility in Merksem (Antwerp) for all their flour-related products. Aveve develops and blends bread and cake mixes for home baking that are commercialized via their own retail shops and- markets.

Based on their extensive and specific expertise in pre-food processing, including storage, conveying and dosing of all sorts of ingredients in large, industrial applications, Aveve called upon Spiromatic to manage the entire pre-engineering process, design, construction, installation and commissioning of their ambitious solution.

Challenge

- The new plant is designed with a huge storage capacity needed to continuously feed 4 packaging lines and reaching a daily output of 120 tons of finished goods. Given the growing gluten intolerance, a separate gluten-free packaging line was also required.
- Nowadays, the range of bread variety is immensely broad, which calls for a lot of different flour mixes and hence, for many recipes, each of them sometimes with a lot of different ingredients. All these ingredients have different storage and conveying requirements and product safety must be guaranteed at all times.



Solution

- 18 silos of 30 tons for white and whole meal flour, Sugar and salt
- 16 bag filled minor ingredient silos, to automatically dose into the mixers
- 13 intermediate buffer hoppers of ranging from 6 to 14m³
- 2 central vacuum transport systems to convey ingredients from the silos to 3 mixing installations
- Hygienic bag dumps with integrated safety sifter and mixers with super hygienic design for the gluten-free design

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Before they even thought of installing the machinery into the new plant, Spiromatic's engineers spent a lot of time together with Aveve's technical department

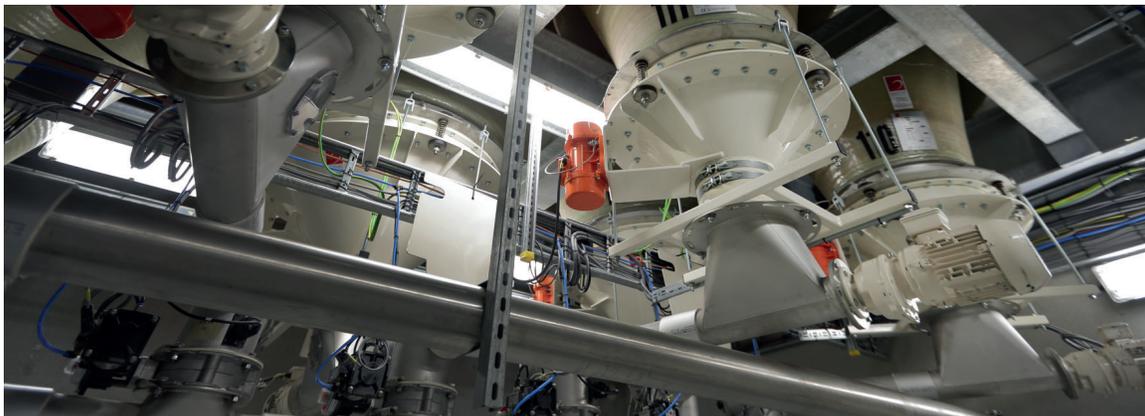
- Security sifters and inline magnets on all ingredient containers
- Centralised dry air generators and landbased blowers on all silos and intermediate buffers
- Automatic samplers on all silos. The silos can be used in production only when the lab has tested and approved the samples
- A fully integrated automation system, allowing Aveve to perfectly control, monitor and trace the ingredient flow, mixing and packaging process.





Results

- Optimal storage and conveying for all ingredients
- Recept control, with very accurate mixing and dosing
- Product safety
- Traceability thanks to the automation system



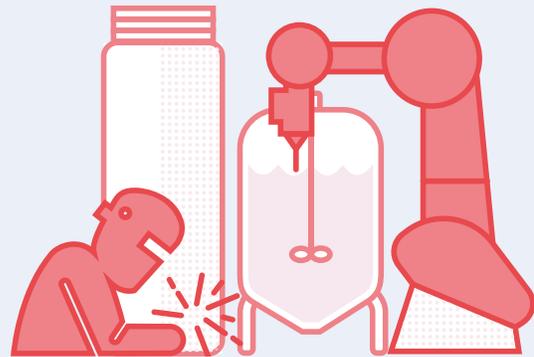
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Spiromatic, the perfect partner for your complete project



Spiromatic develops **durable total solutions** for automated storage, conveying and dosing of dry & liquid raw materials for the food industry.

For more than 50 years, Spiromatic has held a leading position in the dough processing sector in terms of **storage, transport and dosing of ingredients**. Our basis? Entrepreneurship, innovation, professionalism and client focus.



Our ambition? To ensure that your **production process runs perfectly**, so that you will get the maximum output and benefit from your installation.



NV Spiromatic SA
Karreweg 1, IZ De Prijkels,
9810 Nazareth (Belgium)

T +32 (0)9 381 87 00

F +32 (0)9 386 01 43

E info@spiromatic.com

www.spiromatic.com