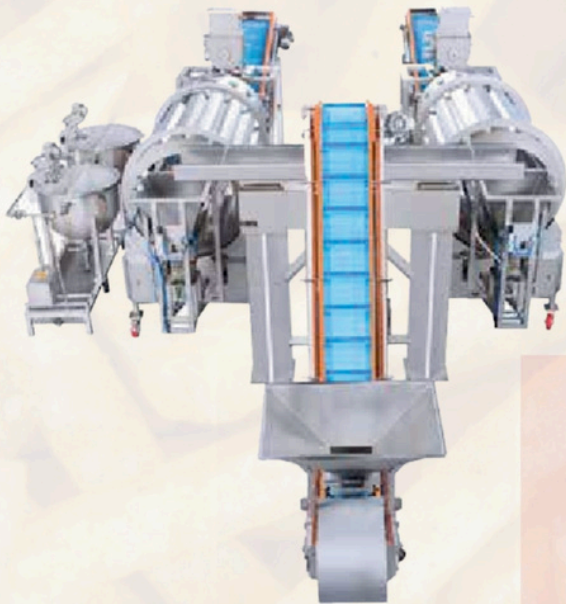




Delivering Future Foods
With Innovations &
Engineering Solutions



Product Catalogue

DELIVERING FUTURE FOODS WITH INNOVATIONS & ENGINEERING SOLUTIONS



ABOUT US

Siddhi Vinayak Agri Processing Pvt. Ltd., established in 2008, has disrupted the Potato ecosystem with its Agri, Engineering divisions solutions and a nationwide delivery network, providing process and value-added products. Our Agri Business Division offers storage grade potatoes to the industry year-round.

The Food Engineering Business division delivers Future foods, Innovative Snacks & other food products using various technology solution. It designs & manufactures a wide range of engineering solutions for these various food products including potato chips, nuts roasting, pulse roasting, puffing solutions, popping solutions, frying solutions & conveying automation solutions. The company has a state-of-the-art manufacturing facility.

Siddhi Vinayak Agri Processing Pvt. Ltd. has strategic partnerships with industry-leading companies to enhance efficiency and deliver superior commercial returns. With its focus on innovation and customer satisfaction, the company has become a well-known player in providing Innovative snack solution with engineering solutions.



SV AGRI

Focus



Globally Networked

Foot prints across 5
Continents and **Across India**



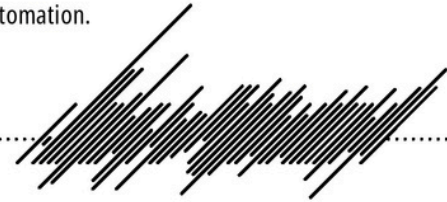
What we provide

- Consultancy
- Integration of Technology
- Product R & D
- Installation & Commissioning
- After Sales

on Research

Take your product idea from CONCEPT TO REALITY with SV Agri's R&D Team.

Product and process innovations are the key to delivering great satisfaction to consumers in terms of bite, taste, and texture. Scaling up is crucial while moving from lab-scale production to mass production platforms. Our R&D teams specialize in understanding and defining key milestones necessary for product innovations in multiple food categories. Together with the engineering expertise available within the company, we are able to run pilot trials in our own labs and establish key milestones, and have delivered industrial scale production lines with high level of automation.



Product-Driven Technology Innovators

Present us a Problem statement and we will co-create Innovative solutions with you.

We are a one stop solution, result oriented innovative snack production solution company. We help you identify the market needs, customize your snack production with the taste, texture, ingredients. We custom design the production unit based on the requirement, install the machine, plan the facility and help in the production of the end product to packaging.

With our R&D team we were able to solve the problems in the industry which are helping our customers to increase their efficiency.



**OUR
JOURNEY**

2008

Founded in Pune as Supply Chain Platform

2011

Capital raised from SONG Investments

2012

- Started Engineering Division.
- Strategic Tie up with Mooij Agro
- Strategic Tie up with Agrico BV

2014

Joint Venture with Mooij Agro

2015

Started Aeroponic Facility in Pune, 2nd round of funds raised from Lok Capital & ASPADA

2016

Scaled up Food Engineering workshop facility in Pune





2017

Introduced proprietary potato varieties under SV Agri Brand

2018

3rd round of funds raised from ASPADA & Lok Capital

2019

Joint Venture formation BV, Netherlands

2021

- Introduced low G.I. Potato with Agrico Variety – Carisma
- Started Value added potato vertical
- Collaboration with WayCool

2022

- Patent for retail brands Carisma, Carisma Crest & Just Potato
- First export of potatoes
- Signed JV with Kuiper India Pvt. Ltd.
- Signed MoU with Apart in collaboration with Rang De



AGRI BUSINESS OFFERING

50,000+

Farmers

50+

FPO Partners

150

Franchisees

20-50%

Improvements in
Farmer income

13

States



Cold Storage Solution

Extending smart and efficient cold store improvement solutions for better storage quality and also extend storage facility to farmers as well as



Supply Chain Solution

Partnered with the best buyers (for both table & process grades) in the industry in our endeavour to ensure better commercial returns to the producers of potatoes.



Potato Seeds

Producing high quality potato tubers (seeds) of more than 25 varieties.



Advisory, Training & Capacity Building

Providing advisory and training that cater to relevant needs of potato farmers, processors and other value chain stakeholders.



VALUE ADDED OFFERINGS & EXPORTS

SV Agri a brand for high-quality Potato based & Corn products

Production & Distribution of Branded/Other Types of Potatoes



Potatoes suitable for home fries, baked potato recipes etc



Table grade lower GI potatoes for diabetics & healthy eating



Potatoes suitable for processing Chips, French Fries, Flakes etc



Multi-use potatoes suitable for Chips as well as for table purpose

Production, Marketing & Distribution of Value Added Products



Potato Flakes



Potato Starch

OUR FOOD ENGINEERING SOLUTIONS



Processing Line

- Potato chips line
- Extruded snacks line
- Vacuum fries line



Roasting/Multi-Product Line

- Pulse roasting
- Nut roasting
- Popcorn/Foxnuts
- Pop chips



Process Automation

- Blender automation
- Plant automation



Conveying Systems

- Cableway
- Processing conveyors
- PMC



Water Solution

- Starch recovery plant
- Peel compaction system



Special Purpose Machine

- Online Salinity System
- Pan Coater

PRODUCT POSSIBILITIES



OUR PRODUCT LINES

Sr. No.	Lines	Product Possibilities	Capacity
1.	Multi Product Line	Extruded Snacks, Roasted Nuts, Flavored Nuts, Roasted Seeds. Flavoured Seeds, Roasted Pulses, Roasted Foxnut, Flavoured Foxnut, Popcorn, Caramel Popcorn, Popped Chips	300 kg/hr to 800 kg/hr
2.	Pulses Roasting Line	Multiple Variety of Pulses	300 kg/hr to 800 kg/hr
3.	Puffing & Roasting Line	Roasting & Puffing	200 kg/hr to 1000 kg/hr
4.	Extruded Snacks Line - Baked / Fried	Rings, Puffs, Cheese balls, Curls, Crusties	200 kg/hr to 1000 kg/hr
5.	Pop Chips Line	Rice Cakes, Pop Chips, Whole grain popped chips, Whole pulses popped chips	8000 pcs/hr Onwards
6.	Potato Chips Line	Crispy Bite, Crunchy Bite, Hard Bite Potato Chips	250 kg/hr, 500 kg/hr, 750 kg/hr & 1000 kg/hr
7.	Vacuum Frying Line	Chickpeas, Okra, Beetroot, Carrot, Sweet Potatoes, Garlic, Jackfruit, Green peas	100 kg/hr, 250 kg/hr, 500 kg/hr
8.	Breakfast Cereals Line	Choco - Flakes, Muesli, Granola	300 kg/hr to 800 kg/hr
9.	Dynamic Mixing System	Trail Mix, Navratna Mixture, Kaju Mixture	500kg/hr to 3500 kg/hr
10.	Pellet Line	Snack Pellets, Fabricated Snacks, Breakfast Cereals, Direct Expanded	500 kg/hr to 1500 kg/hr
11.	Pasta Line	Short-Cut Pasta, Long-Cut Pasta, Vermicelli	500 kg/hr Onwards
12.	Popcorn Line	Caramel, Sweet & Savory Popcorn	100 kg/hr to 2000 kg/hr

OUR VALUE-ADDED PRODUCTS

Sr. No.	Value Added Products	Product Possibilities	Capacity
1.	Starch Recovery Unit - Manual	Starch	For 300 kg/hr to 500 kg/hr Potato Chips line
2.	Starch Recovery Unit - Automatic	Starch	For 750 kg/hr & higher Potato Chips line
3.	Peel Compaction System	Peel Management – for Potato Chips Line	300 kg/hr Onwards
4.	Seasoning System	Volumetric System	200 kg/hr to 1000 kg/hr
5.	Seasoning System	LIW System	200 kg/hr to 1000 kg/hr

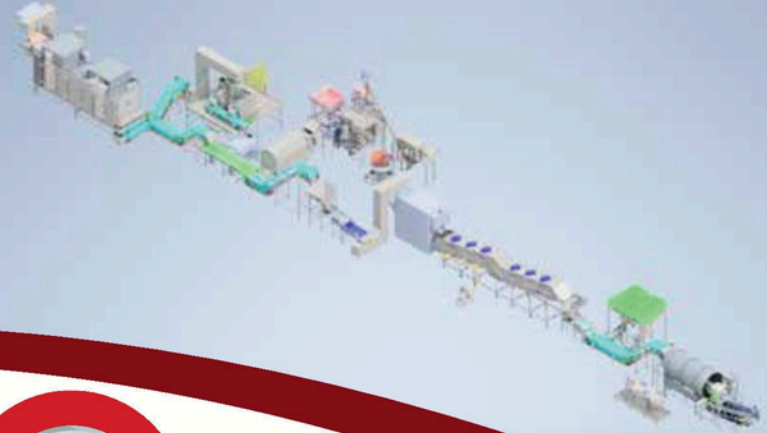
OUR STANDALONE PRODUCTS

Sr. No.	Stand Alone Products	Usage	Capacity
1.	Shell Coating System (Pan Coater)	Coating of Nuts like Cashews, Almonds, Pistachios, Peanuts, Partial coating of Green peas, Sunflower seeds, Watermelon seeds, Pumpkin seeds	100 kg/hr to 700 kg/hr
2.	Impingement Dryer Single Layer Roaster	Roasting of Extruded Snacks, Nuts like Cashews, Almonds, Pistachios, Peanuts, Makhana.	300 kg/hr to 800 kg/hr
3.	Multilayer Dryer - 3/5 Layer Dryer	Nuts , Grains & Pulse Roasting	300 kg/hr to 800 kg/hr
4.	Extruders - SV	Extruded Snacks Various Shapes & Sizes	130 kg/hr to 180 kg/hr
5.	Blender Automation	Time & Mass based Controlled Water Addition to Meals	200 kg/hr to 600 kg/hr
6.	Cablevey Conveyors	Conveying of Chips, Breakfast cereals, Frozen Foods, Meals, Nuts, Coffee Beans & Powder	14.87-56.6 M3/hr
7.	PMC/Distribution System	Multiple Pre-flavour Distribution System Packaging Distribution System using PMC	Upto 2 ton/hr
8.	Plant Automation	Fully Automatic Plant Control	Any Size
9.	IOT	Cloud Connectivity to Capture Diverse Plant Metrics	Any Size

MULTI PRODUCT LINE

***“One Line
Many Possibilities”***

LINE CAPACITY :
300 kg/hr to 800 kg/hr



OVERVIEW

Multi-product line is an automated production line that is exclusively designed to deliver roasted, salted & flavored nuts viz. Cashews, Pistachios, Almonds and Peanuts and Coated nuts, Extruded Snacks, Caramel, Pop Chips and savory popcorns. Consistently and evenly roasting nuts is the most common challenge for the snack manufacturing industry. Using the multi-product line, all your seeds and nuts can be flavored, salted, or roasted.

KEY BENEFITS

- Multiple Product Portfolio
- Customization possible
- Consistent and even roasting
- Long Shelf Life
- Ability to modify production
- Flavored, salted, and coated nuts in one line
- Automation for efficiency
- Alternative to Fried products
- Uniform Seasoning

COMPONENTS

- Hopper with Weighing Feeder
- Blending & Powder Mixing
- Syrup Addition
- Roaster/Dryer
- Salinity Dosing System
- Dry+ Wet Flavor Dispensing System
- Retention Conveyor
- Extruder
- Pop Chips
- Pan Coater
- Buffer Sifter
- Caramelizer
- Control Panel
- Cooling Tumbler

PRODUCT POSSIBILITIES

Extruded Snacks (all shapes and sizes) | Roasted Salted Nuts | Roasted/Flavored Nuts | Coated Nuts | Salted Nuts | Flavored Seeds | Coated Seeds | Salted Seeds | Popcorn | Caramel Popcorn | Popped Chips | Puffed Chickpea | Foxnuts (Makhana)



PULSE ROASTING LINE

LINE CAPACITY :
300 kg/hr to 800 kg/hr

OVERVIEW

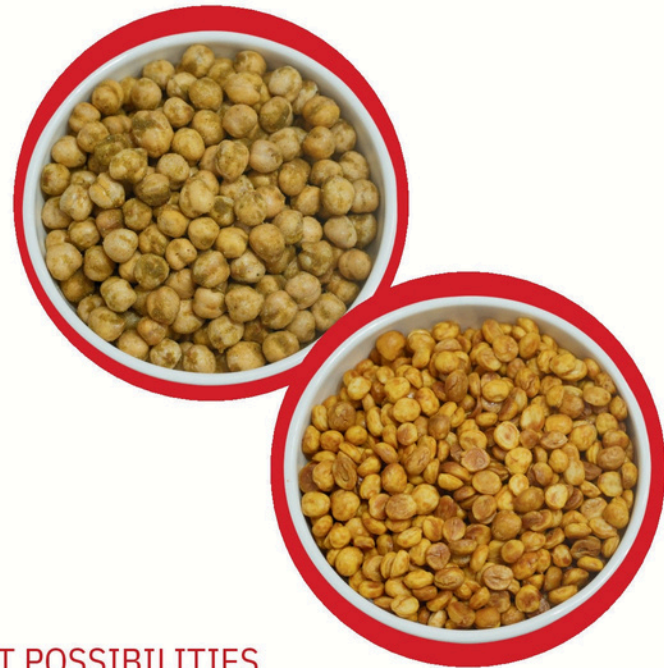
SV Agri's roasted pulses production is an innovative solution to meet the growing demand for appealing snacks. SV Agri's roasted pulses production line offers state-of-the-art technology, precise control over oil levels and moisture content, waste reduction, cost savings, energy efficiency, and integration to produce multiple snacks on one line. These features make it a compelling choice for snack manufacturers looking to produce high-quality roasted Pulses efficiently and effectively.

KEY BENEFITS

- Crispy texture achieved through roasting
- Unique product
- New product portfolio
- Quicker bake time
- Healthier cooking method
- Preserving the nutrition value
- Automation for efficiency
- Customization and product variety
- Uniform Seasoning

COMPONENTS

- Hopper Feeder
- Blancher
- Steam HA PreConditioner
- Cooling Conveyor
- Seasoning System
- Retention Conveyor
- Soaking Tank
- Conveyor
- Dewatering / Dipping Conveyor
- Multi Layer Dryer
- Weighing Belt Conveyor
- Dry/ Wet Flavour Dispensing System
- Control Panel



PRODUCT POSSIBILITIES

Roasted Pulses: Chana Dal | Masoor Dal | Whole Chana | Soyabean and many more.



PUFFING AND ROASTING LINE

LINE CAPACITY :
200 kg/hr to 1000 kg/hr

OVERVIEW

SV Agri's roasted snack production line sounds like an innovative solution to meet the growing demand for appealing snacks. The ability to manufacture multiple snack foods with quicker bake times is certainly advantageous in today's fast-paced market. The flexibility of the production line to produce a variety of roasted snacks by simply changing the mixing, blanching, and heating conditions is highly beneficial. This versatility allows snack manufacturers to offer a wide range of products to cater to diverse consumer preferences. It provides the opportunity to experiment with different flavors, textures, and ingredients, keeping up with the ever-changing snack trends.

KEY BENEFITS

- Crispy texture achieved through roasting
- Unique product
- Longer shelf Life
- Multiple product portfolio
- Quicker bake time
- Preserving the nutrition value
- Automation for efficiency
- Customization and product variety
- Uniform seasoning
- Roasting of any product is possible with a size exceeding 2.5 mm

COMPONENTS

- Hopper Feeder • Conveyor
- Dewatering / Dipping Conveyor
- Steam HA PreConditioner
- Multi Layer Dryer
- Cooling Conveyor
- Weighing Belt Conveyor
- Seasoning System
- Dry/ Wet Flavour Dispensing System
- Retention Conveyor
- Control Panel



PRODUCT POSSIBILITIES

Puffing of Chickpeas | Sago Balls | Jowar | Bajra | Roasted Pulses | Salted & Flavored Nuts like Cashews, Almonds, Pistachios, Peanuts | Roasted Foxnut (Makhana)



EXTRUDED SNACKS LINE

LINE CAPACITY :
200 kg/hr to 1000kg/hr

OVERVIEW

With the rising demand to meet the craving of the consumers, snacks must be appealing both in taste and appearance. To match this increasing demand, SV Agri has built an extruded snack production line that helps in manufacturing extruded snack foods at quicker bake times. It doesn't matter what shape of snack you want to produce; the extruded snack production line can produce a variety of extruded snacks simply by changing the mixing, heating, and shearing conditions.

KEY BENEFITS

- Possibility of Crunchy texture
- Multiple cutting options available
- No Lump Formation
- Consistent meal moisture in every batch
- Uniform BD, Uniform texture, Uniform Material
- Consistent blending achieved
- Material rejection is significantly minimized

COMPONENTS

- Meal Blending & water addition system
- Frying & Deoiling System
- Meal Distribution system
- Chaff Tumbler / Nubbin Separator
- Seasoning Drum
- Extruder & Cutters
- Dryer- 5 Layer / Single Layer
- Retention Conveyor
- Auto Slurry Preparation & Dispensing system

PRODUCT POSSIBILITIES

Rings | Puffs | Cheese balls | Curls | Centre Filled Snacks | Millet based such as Ragi, Jawar, Bajra and Quinoa base extruded snacks in different shapes



POPPED CHIPS LINE

LINE CAPACITY :
8000 pcs/hr Onwards



OVERVIEW

Popped snacks, which are chip-like or cake-like snacks created using the high-temperature and high-pressure technology. These snacks can be made using a variety of food ingredients, including rice, corn (preferably broken corn or grits), wheat, jawar, bajra, ragi, potato flour, potato starches (micro pellets), and pulses like chickpeas, bengal gram, lentils, etc. These ingredients can be used individually or in combination with starchy ingredients to create the popped snacks. The high-temperature and high-pressure process helps in puffing up the ingredients, resulting in the characteristic texture of these snacks.

KEY BENEFITS

- Popped Chips with authentic whole grains & pulses
- Popped chips with/without micro pellets
- No dependency on Pellet manufacturer
- Control the quality of Raw material
- Chemical Free Raw Material
- Fiber Rich Raw Material
- High Protein & Low Fat Nutritious Snacks
- Fully upgradable in future

COMPONENTS

- Horizontal meal blender
- Pop chip machine
- Main transfer conveyor
- Single layer dryer
- Dryer exit conveyor
- Vibratory feeder hopper
- Seasoning drum
- Dry flavor hopper
- Scarf feeder
- Wet seasoning applicator
- Control panel

PRODUCT POSSIBILITIES

Beetroot Popped Chips | Carrot Popped Chips | Green Peas Popped Chips | Chana Chips Popped Chips | Rice Cakes Popped Chips | Bengal Gram Popped Chips | Potato Popped Chips.



POTATO CHIPS LINE

LINE CAPACITY :
250 Kg/hr, 500 kg/hr,
750 kg/hr & 1000 kg/hr

OVERVIEW

From potato intake to fryer outlet, the potato chips line is designed to wash off, peel, slice, and fried uniformly. We at SV Agri help snack manufacturers produce classic potato chips, continuous fried potato chips, crispy and crunch chips, stackable chips, and hard bite chips on the same line. These automatic potato chip lines help you produce uniform & consistent potato chips without any manual effort. The Potato Chips Production Line is highly automatic, easy to operate, and economizes manpower.

KEY BENEFITS

- Frying at lower temperature than conventional
- Multiple Frying temperature profiles are possible
- Multiple Texture Possibilities
- Complete belt in Chips Fryer
- Most Uniform Dwell time
- Lowest Water consumption
- Integrated Peel Management system
- Lowest fine generation
- Decreased turnaround time of oil
- Oil Cooling mechanism

COMPONENTS

- Infeed Hopper
- Roller Belt Conveyor
- Peeler
- Slicer
- Slicer Washer
- Air Knives
- Fryer
- Dirt Catch Box
- Fresh and used oil Tank
- Inspection belt



PRODUCT POSSIBILITIES

Crispy Bite | Crunchy Bite | Hard Bite Potato Chips



VACUUM FRYING LINE

LINE CAPACITY :
100 kg/hr, 250 kg/hr,
500 kg/hr



OVERVIEW

Vacuum frying presents an innovative method for transforming fruits and vegetables into delectable, nutritious chips. These chips aren't just flavorful, but also maintain their valuable nutrients and vitamins. Their delightful crunchiness makes them a convenient and appetizing option available at any time. Crafting wholesome fruit and vegetable chips is now more effortless than ever before. Thanks to SV Agri production lines, you can commence manufacturing with utmost ease.

KEY BENEFITS

- High ROI
- Target premium market
- Retention of nutrition
- Multiple raw material possibilities

COMPONENTS

- Blanching
- Homogenization
- Frying
- De-oiling
- Seasoning
- Retention

PRODUCT POSSIBILITIES

Chickpeas | Okra | Beetroot | Carrot | Sweet Potatoes | Garlic | Jackfruit |
Green peas



BREAKFAST CEREAL LINE

LINE CAPACITY :
300 Kg/hr, 500 kg/hr,
750 kg/hr & 1000 kg/hr



OVERVIEW

The breakfast cereal machine processes ready-to-eat breakfast cereals in a variety of shapes and recipes using corn flour, wheat flour, oats, barley, etc. as its raw material. Cereals in the breakfast cereal line are formulated to retain a high level of complex carbohydrates, dietary fiber, vitamins, and minerals. Using advanced technologies, breakfast cereal lines vouches to deliver optimum quality cereals without any manual effort.

KEY BENEFITS

- Accurate and optimum dosing and coverage
- Minimal product damage
- Wide range of drying time, temperatures and flavour application, for multiple products on the same line
- Measurement of incoming product flow rate to ensure control loop feedback automation to obtain uniform product quality
- PLC based AC panel for automation and to save multiple product recipes
- Inline cluster breakers to maximize individual collects in the final product
- Inline Air cooler to deliver the final product at near ambient temperatures

COMPONENTS

- Pre - Dryer
- Blenders
- Sugar Dosing System
- Spreader
- Toaster / Dryer
- Cooling System
- Meal feeding
- Sifting

PRODUCT POSSIBILITIES

Choco - Flakes | Muesli | Granola



DYNAMIC MIXING LINE



LINE CAPACITY :
500 kg/hr to 3500 kg/hr

OVERVIEW

Quality and efficiency are critical when it comes to mixing multiple ingredients as per the recipe set. Flexible and dynamic mixing systems can be a competitive advantage for snack product manufacturers. With the flexibility to accommodate both low-shear and rapid-mixing applications, the dynamic mixing system helps in making namkeen, trail mixes, nut mixes, and party mixes with accuracy.

KEY BENEFITS

- Custom designed hopper with vibrators
- Load cell based automated weighing
- Custom designed mixing drums
- Dry and wet Flavour addition option
- PLC based panel to feed multiple recipes
- Sensor based level indicator with alarms
- Ingredient display LED screen on the hoppers
- Provision of automated ingredients filing system into the hopper

COMPONENTS

- Ingredient Hopper
- Mixing Drum
- Conveying system
- Seasoning system
- Dynamic weighing system on each hopper

PRODUCT POSSIBILITIES

Trail mix | Nuts Namkeen | Khatta Meetha Mixture | Kaju Mixture



INTERNATIONAL TECHNOLOGY PARTNER AND SOLUTIONS

LINE CAPACITY :
100 kg/hr to
2000 kg/hr

POPCORN LINE:

PRODUCT POSSIBILITIES

Caramel, Sweet & Savory Popcorn

TECHNOLOGY PARTNER: CRETORS

PELLET LINE:

PRODUCT POSSIBILITIES

Snack Pellets | Fabricated Snacks | Breakfast Cereals | Direct Expanded

TECHNOLOGY PARTNER: FEN

LINE CAPACITY :
500 kg/hr to
1500 kg/hr

LINE CAPACITY :
500 kg/hr
Onwards

PASTA LINE:

PRODUCT POSSIBILITIES

Short-Cut Pasta | Long-Cut Pasta | Vermicelli

TECHNOLOGY PARTNER: ANSELMO

KUIPERS
FOOD PROCESSING MACHINERY

 **insort**
intelligent selection

 **BCH**

 **fen**

ANSELMO




We invented the popcorn machine
THEN JUST KEPT GOING!

 **Cablevey**
CONVEYORS

 **GELLETT**
ENGINEERING

STARCH RECOVERY UNIT

CAPACITY :
250 kg/hr Onwards



OVERVIEW

The potato starch produced by potato processing lines is an extremely valuable by-product. There is a strong demand for starch in food industries for chips, pellets, ethnic snacks, confectioneries, paper, and packaging materials. Starch is valued six times more than potatoes and is commonly used in snack foods, pellets, and ethnic snacks. As potatoes are sliced, diced, or chipped, their cells release white potato starch, which is usually rinsed off with fresh water before going into fryers or other cooking processes. With the wash-down water, potato starch is carried through the effluent system and commonly drains. Before the starch enters the drain, it is ideal to have the right starch recovery system in place.

KEY BENEFITS

- Recovery of high value food grade Potato Starch
- Starch Extraction from wastewater reduces Effluent Treatment Plant Load
- Recycled water can be re-used
- TSS removal above 95%
- Reduce fresh water consumption on potato chips manufacturing by ~ 30%-40%

COMPONENTS

- Vibro Sifter
- Hydro Cyclone
- Nutsche Filter / Vacuum Drum
- Batch Drying - FBD
- Continuous Drying - SFD
- Water Recirculation System

PRODUCT POSSIBILITIES

Potato Starch



PEEL COMPACTION SYSTEM



CAPACITY :
300 kg/hr Onwards

OVERVIEW

In the Potato Processing industry, the potato peel comes as a waste product. The peel is a fluffy material and it floats and blocks the Drainage system of the plant. The peel is separated as solid waste in ETP and hence, for ease of cleaning, maintenance and higher productivity it is advised that the peel is separated at the source. SV Agri's Peel separation and compaction system separates the peel from the water and uses a cylindrical wedge wire screen inside a screw compactor to compact the peel and reduce water content significantly. The water extracted is passed through a finer screen for further re-circulation.

KEY BENEFITS

- Hygienic Peel Water Separation
- High Compaction efficiency of peel
- Cleaner Peeled water for Potato washing application
- Integrated skid design
- High capacity, low footprint & lower power consumption
- Non clogging design and built
- Quick ROI and minimal installation costs

COMPONENTS

- Water collection and Pumping
- Parabolic DSM screen
- Vibro Sifter
- Water re-circulation system.
- Peel vibrator
- Hydro cyclone

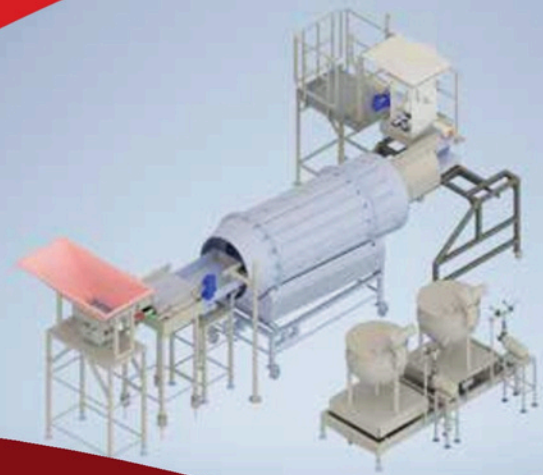
PRODUCT POSSIBILITIES

Dried Peel



SEASONING SYSTEM

CAPACITY :
200 kg/hr to 1000 kg/hr



OVERVIEW

Discover unbeatable seasoning solutions for the best taste and quality. SV Agri Seasoning Systems accurately apply wet coatings and dry seasonings to all types of snacks and baked goods such as popcorn, chips, and more. The drum is gently rotated to ensure that each piece gets evenly coated for optimum flavor and visual appeal. It offers single-stage applications of dry seasoning, two-stage applications of dry and wet ingredients or slurries for application.

KEY BENEFITS

- 99.7% accuracy on seasoning
- Run different BD material with 99.7% accuracy
- Automatic deposition-based error correction mechanism
- Advance capability to handle crumbs & scraps
- Highest uniformity of seasoning - Accurate and optimum coverage
- Weighing based flavor dispensing available in both dry & wet application
- Flexible arms in our design makes it easy to operate, clean & maintain
- Can spray thick viscous material like peanut butter
- Minimal product damage
- Eliminated pipe bursting concerns
- Save by controlling wastage of seasoning

COMPONENTS

- Nested Feeder System
- Control Loop feedback System
- Dry Seasoning
- Seasoning Hopper
- Dispensing screw
- Scarf feeder
- Seasoning Drum
- LIW (Loss in Weight) options
- Wet Seasoning
- Slurry Kettles
- Dispensing Pump
- Nozzle Assembly



PRODUCT POSSIBILITIES

Extruded snacks | Popped chips | Nuts | Potato chips Line | Popcorn



SHELL COATING SYSTEM



CAPACITY :
150 kg/hr Onwards

OVERVIEW

The automatic nut/shell coating machine is mainly used for coating, edible nuts such as almonds, peanuts, cashews, pistachios, green peas, puffed chickpeas, pumpkin seeds, and sunflower seeds. The Shell coating machine is ideally designed with a pan coater which caramelizes or adds flavor to the nuts. Using the advanced methods, the coated nut is roasted relatively at high and low temperatures to achieve crispy and crunchy texture. Further, the coated nuts are dried, seasoned, and carefully packed.

KEY BENEFITS

- Automatic Loadcell based coating
- Very high uniformity & accuracy of coating
- Weighmetric based system for having powder & syrup coating with multiple powder & syrups
- Can handle multiple range of viscosity of syrups

COMPONENTS

- Nut Hopper Feeder
- Flour Hopper Feeder
- Product Takeaway Conveyor
- Syrup Preparation & Dispensing Tank
- Coating Tumbler

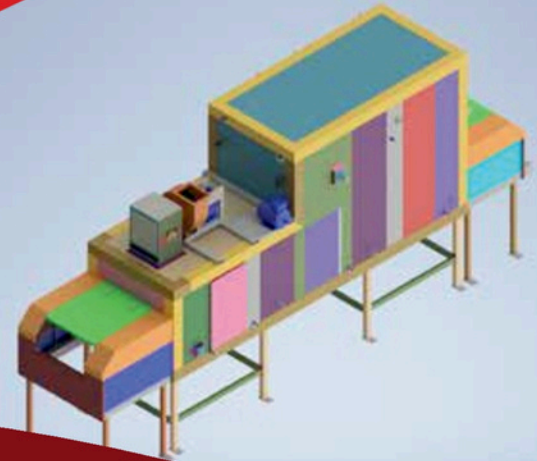
PRODUCT POSSIBILITIES

Thick & Thin Coating | Full & Partial Coating



IMPINGEMENT DRYER

CAPACITY :
300 kg/hr to 800kg/hr



OVERVIEW

Does your snack contain too much moisture? An impingement dryer is the go-to drying product that helps in removing moisture from your production line. Using the advanced Impingement dryer, you can roast puffed rice, almonds, pistachio, cashews, peanuts, chickpea, and makhana. An impingement dryer is also used to roast seeds like pumpkin, sunflower, and watermelon seeds. The hot air is impinged on the products to roast and dry products without the loss of color, nutritional value, and taste.

KEY BENEFITS

- Fuel Efficient
- Very high heat retention
- High Air Velocity
- Uniform Temperature across LCR*
- Chain Free Belt
- Temperature upto 250 Degree Celsius
- Lowest volume of products in the dryer at any given point of time

PRODUCT POSSIBILITIES

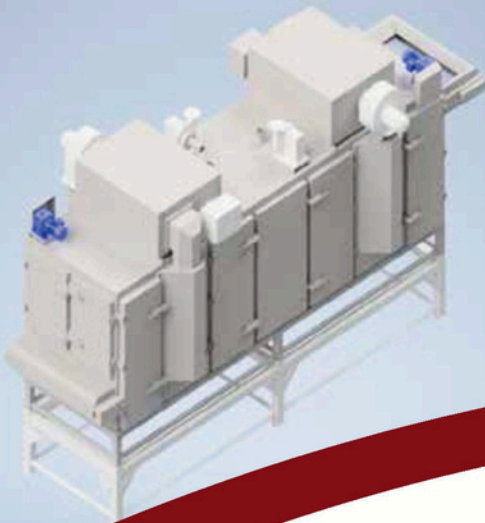
Roasting of Extruded Snacks | Nuts like Cashews | Almonds | Pistachios, | Peanuts | Makhana.



LCR* - Left centre right

MULTI LAYER DRYER

CAPACITY :
300 kg/hr to 800kg/hr



OVERVIEW

The multilayer dryer with multiple processing capacity comes in module and can be scaled up to 500 Kg/hr, 750 Kg/hr, 1000 Kg/hr etc. It offers an efficient solution for drying various materials. Its multi-layer design enables simultaneous drying of a substantial quantity, optimizing productivity and resource utilization. With the ability to process large volumes, this dryer is suitable for industrial applications where speed and effectiveness are paramount. It provides a reliable means of reducing moisture content, enhancing preservation, and facilitating the production of high-quality dried products.

KEY BENEFITS

- Slow roasting
- Customisation possible with modular design
- Consistent and even roasting
- Long shelf life
- Ability to modify production

PRODUCT POSSIBILITIES

Flavored Nuts | Coated Nuts | Salted Nuts | Grains | Puffed Chickpea



BLENDER AUTOMATION

CAPACITY :
200 kgph to 600 kgph



OVERVIEW

Mixing flour with water is an art to get better tasting Chapati, Poori, Samosa, Namakpara, Farsipuri, Panipuri, Roti, Namkeen, Besan, etc. For proper mixing of oil and flour, the blender machine can be used. Kneading large quantities of flour by hand can take a lot of time and physical strength. With the help of this machine, you can knead the dough of Wheat, Jowar, Maida, corn flour, Besan, Rice, Ragi, etc. Blender automation systems help to blend one or more raw materials with the right amount of water over a period of time.

KEY BENEFITS

- Consistent moisture in every batch
- Uniform BD and Uniform texture
- Consistent blending achieved
- Material rejection is significantly minimized
- Uniform consistent material
- Time & Mass based controlled water addition to meal in Blender

PRODUCT ADVANTAGE

Uniform distribution of water in every batch inside Blender



PARALLEL MOTION CONVEYOR (PMC) SYSTEM



OVERVIEW

As the industry demands larger product capacity, greater product variability, and longer conveying distances, SV Agri continually strives to develop innovative PMC systems. This helps in transporting material with minimal effort. A differential impulse conveyor is a type of conveyor system that operates using a specific mechanism to facilitate the movement of trays or products in a controlled manner. The design of this conveyor system allows for a differential speed between the forward and return strokes of the tray, enabling product slippage in the forward direction while minimizing vertical acceleration to prevent product jumping.

KEY BENEFITS

- Multi-Track System
- Multiple Pre-flavour Distribution System
- Packaging Distribution System using PMC
- Zero Product damage
- Minimal Vibration
- Ease of Cleaning – The tray can be cleaned just by wiping with wet cloth
- Possibility of Bi-Directional Motion
- Product flows very smoothly with almost no loss of flavor
- Gentle Product Conveying
- Flexibility of installation possibilities for difficult constraint locations
- Very high flexibility in Packing section allowing multiple products to run

online on a straight line array of Packing machine

INSTALLATION POSSIBILITIES

Floor Mounted | Ceiling Suspended | Structure suspension Mounted



PLANT AUTOMATION

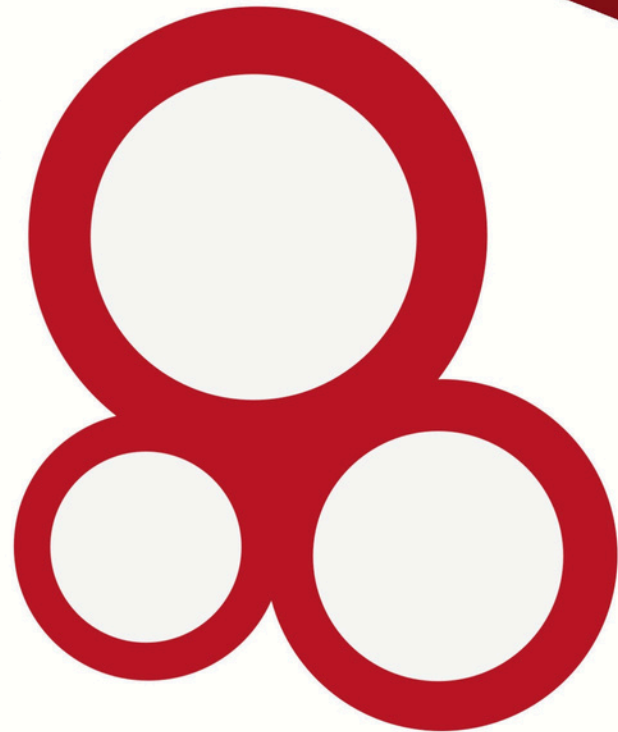


OVERVIEW

There are a number of applications that can be automated inside process plants. With these solutions, liquid dosing, powder dosing, and ingredient delivery can be controlled. RFID systems can be installed for material management systems that weigh and track materials. With vision/image management systems, images can be automatically captured and analyzed to provide better and more automated controls. HMI and PLC facilitate complex automation and facilitate easy retrieval of multiple processes in the system.

KEY BENEFITS

- Conversion of batch process to automatic
- Blendor water addition
- Integrated combined flow rate measurement
- RFID based material management solutions
- Vision system automation to analyze defects and seasoning coverage online
- Vision system automation for product type and shape detection
- Auto analysis system report generation after user set time
- Loss-in-weight applications
- Online moisture and Fat analyzers to monitor and adjust operating parameters in realtime to provide consistent product quality
- Salinity dosing and maintenance systems



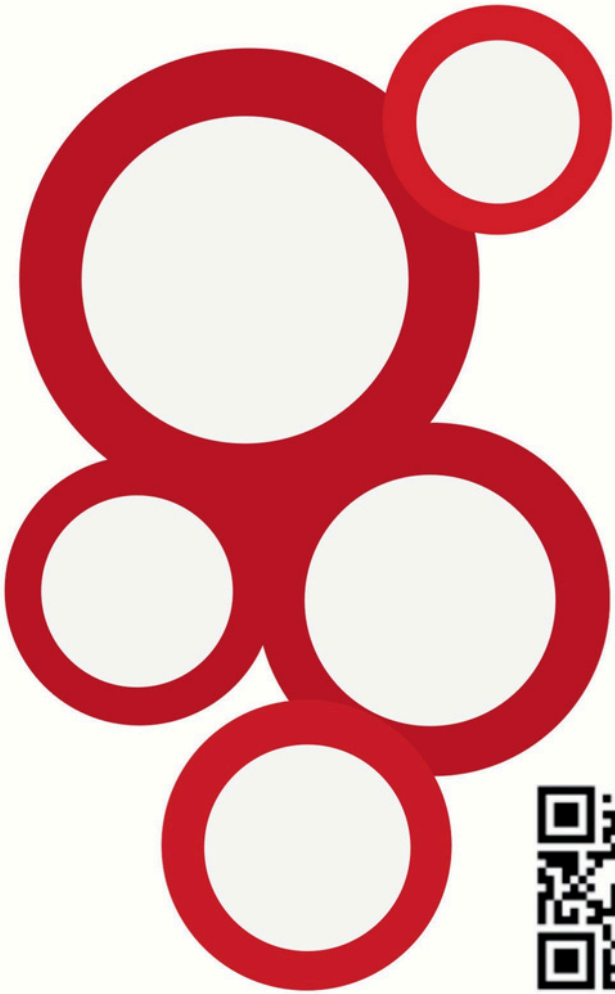


OVERVIEW

Investing in IoT solutions for your snack processing business could be the most beneficial decision from all aspects. IoT is undoubtedly the most effective way to maximize the potential of the snack processing industry. The Internet of Things enables snack production lines to increase food safety, improve traceability, reduce wastage, and reduce costs and risks. SV Agri offers IoT-enabled automation solutions for the snack processing industry which helps in increasing the efficacy of the snack processing product line.

KEY BENEFITS

- Increased throughput or productivity
- Improved Quality or increased predictability of quality
- Increased consistency of output
- Reduced direct human labor costs and expenses
- Reduces occupational injuries
- Quantification of qualitative parameters
- Drill down & Drill up feature facilitating Traceability
- Ever growing Archive
- Savings in Energy consumption





Delivering Future Foods with Innovations & Engineering Solutions

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