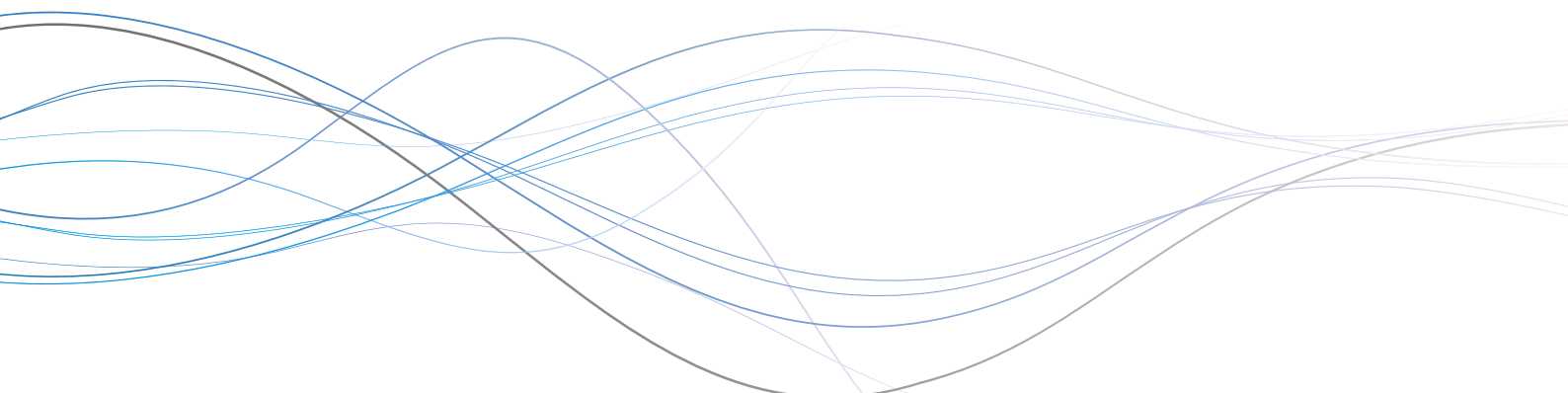




Food Processing Plants



Ideas, solutions and plants for the food and beverage industry









## The Company

Since 1983, SAP Italia has operated successfully on an international level in the field of construction of processing plants for the food industry.

Thanks to constant efforts in the search for new solutions and numerous collaborations that have taken place over the years with leading customers in the industry, SAP Italia has gained extensive know-how in the various fields of operation. The range of services that SAP Italia offers its customers includes in-depth feasibility studies, comprehensive and detailed cost estimates, custom design for specific needs, production, installation, testing, staff training, preventive maintenance, assistance with specialized technicians and a spare parts service.

# FIELDS OF APPLICATION

SAP Italia offers its know-how and solutions to various industrial sectors. The variety of fields of application allows the company to carry out constant research into the best possible technological development, taking into account the needs and demands of its customers.

					
<p><b>Water, soft drinks, syrups and juices</b></p> <p>Comprehensive plants specially designed for the beverage sector, in particular, for the production of soft drinks, juices and nectars, fruit, tea and other drinks: from the storage of sugar up to highly automated systems for the mixing in line and for the carbonation of soft drinks and water.</p>	<p><b>Milk and dairy products</b></p> <p>Comprehensive solutions for the treatment of milk and dairy products, from the arrival on site of milk tankers, through to storage and packaging.</p>	<p><b>Wine, liqueurs and spirits</b></p> <p>Construction of systems for the preparation, dosage, storage and filtration of products containing alcohol and which are therefore subject to the ATEX regulations.</p>	<p><b>Ice cream</b></p> <p>Installations for the production of ice cream either in small to medium-sized batches or in large quantities, available in various configurations which are customized according to customer requirements.</p> <p>SAP Italia is able to provide turnkey systems for every need, from the storage of raw materials to the finished product.</p>	<p><b>Egg products</b></p> <p>Comprehensive systems of the highest quality for the treatment of eggs, from shelling to pasteurization, right up to the filling by linear or rotary fillers. Every detail is designed and implemented to ensure that the delicate properties of the end product are maintained.</p>	<p><b>Sauces and gravies</b></p> <p>Development of numerous types of plants for the production of sauces and gravies, suitable for the treatment of high viscosity products or with parts in suspension.</p>

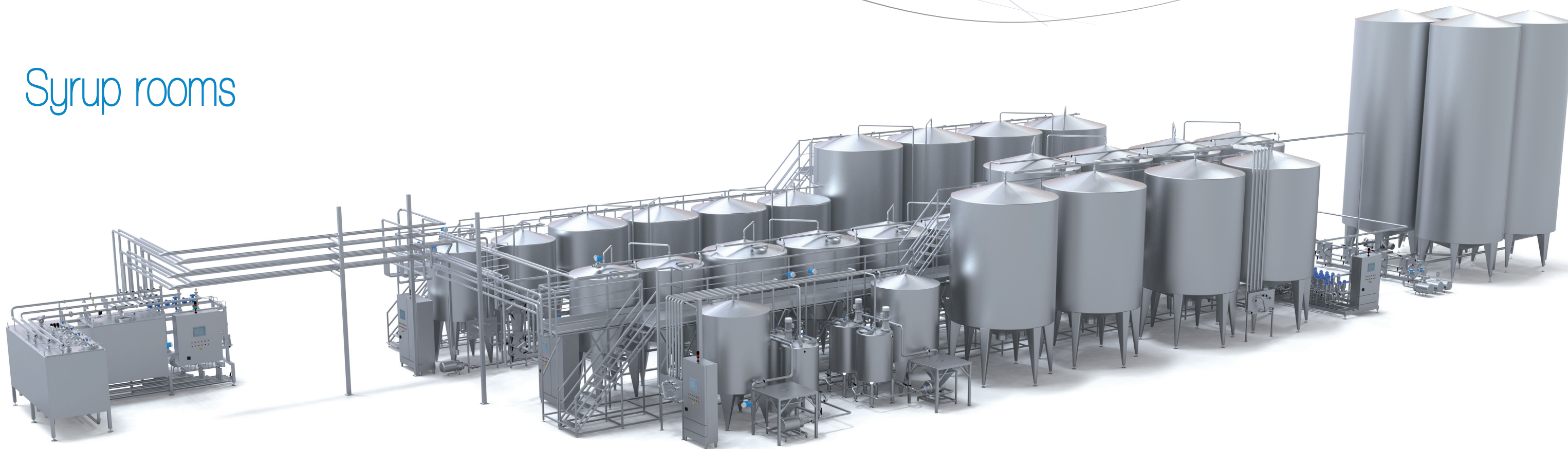




## ...why Sap Italia?

What really makes SAP Italy different from its competitors, is its personalized approach to every single project, which is designed around the specific needs of different customers. Modeling and adjusting its technology, SAP Italy can contribute to its customers' success and maximize the results of their investment.

# Syrup rooms



The syrup preparation rooms developed by SAP Italia are designed and built to satisfy the needs of customers. Attention to even the smallest detail guarantees the optimization of production, energy savings and the reduction of waste of raw materials. The company offers both new and pre-assembled compact solutions for small productions and ad hoc designs optimized to meet individual needs.





## Continuous sugar dissolvers

The innovative CSD model of sugar dissolvers allows for continuous dissolving of sugar up to 70° Bx, providing energy savings of 50% compared to traditional systems. The HTST pasteurization system and the filtration unit mounted on board complete the equipment guaranteeing the customer a compact, efficient and reliable solution.



## UHT sterilizers

UHT plants **steril-R** are specially designed to guarantee maximum reliability and safety during high temperature thermal treatment thanks to a very high level of automation and a user-friendly interface which identifies all SAP Italia products. The system grants a gentle heat treatment, in order to preserve the product quality and has a long production autonomy.





## HTST pasteurizers

Design and implementation of solutions with tubular or plate heat exchangers for heat treatment of food liquids. Each system is designed and built according to the characteristics of the product to be treated to ensure the best possible thermal treatment. In this way it is possible to increase shelf-life while maintaining the organoleptic properties of the product.



## Aseptic Storage tanks

The aseptic tank **Asepto-R** of SAP Italia was designed and built for storage of liquid foods which have been undergone to sterility treatment by UHT process.

The system is suitable for either low acid or high acid liquid food storage; thanks to its special design agitation system the homogeneity of product has maintained also in presence of pulp or particles.







## CIP/SIP cleaning and sterilization plants

Design and construction of CIP/SIP plants for cleaning and sterilization, ranging from a simple manual system to the most complex automated system to satisfy every need. SAP Italia has always paid special attention to reducing energy consumption and it is for this reason that every plant is designed and built for the recovery and re-use of cleaning liquids. Temperatures, concentrations and contact times are constantly monitored by a reliable control system developed through years of experience in this field.



## Mixing and carbonation plants

Thanks to partnerships with several leaders in the bottling market, SAP Italia is able to offer a wide range of finished beverage preparation plants, with or without carbonation, and water saturation plants. Developed and manufactured for peak performance, these systems guarantee exceptional outputs. The concentration of syrup and CO<sub>2</sub> injection are constantly monitored by the supervisory system that regulates the dosages and ensures a perfect end result.





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