

SweetTec - The Specialist for Sweets

Sweet Tec

As a specialist in hard and soft caramels, SweetTec GmbH produces a large variety with the widest selection of tastes, recipes, colors and shapes.

Since January 2006, high quality specialty sweets are being produced on a 5 hectare compound in Boizenburg/Elbe, in one of the most modern confectionery production factories in Europe. With more than 140 employees, over 15,000 t of bonbons are produced per year.

"Quality is a question of attitude", according to managing director Oliver Schindler.

"Our suppliers are selected following the strictest of criteria and we are constantly striving for improvement, e.g. the certification according to IFS (International Food Standard)."

The fully automated system operates in three production shifts for customers and consumers at home and abroad.

Daily production:

15 Million Bonbons

Daily consumption:

40 - 50 t Sugar 50 - 60 t Glucose

Reimelt scope of supply

Storage and conveying of:

- **>** Sugar
- > Glucose
- > Lecithin
- > Palm fat
- Mix-syrup

Metering and mixing of:

> Lecithin with palm fat

Controls

Complete assembly

Picture 1: Preparation of sugar and glucose at a cooker for hard caramels





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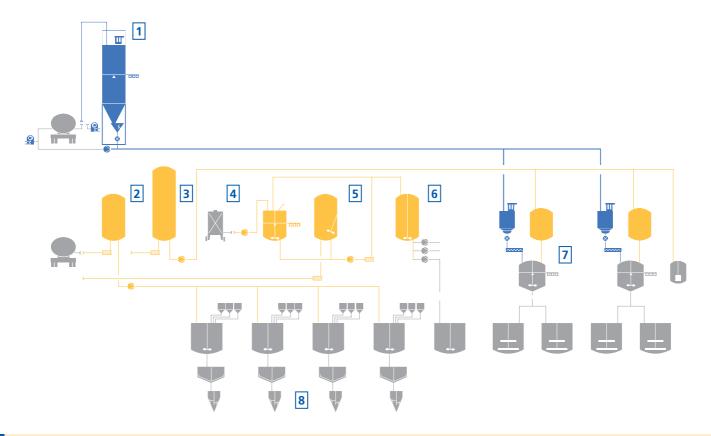
Case History - Confectionery











Picture 1:

Liquids storage for fat, mix-syrup and lecithin

Picture 2:

Tank for lecithinated palm fat

Picture 3:

Sugar silo skirt

System description

- 1 Sugar silo
- 2 Mix-syrup tank
- 3 Glucose syrup tank
- 4 Lecithin
- 5 Palm fat
- 6 Lecithinated palm fat
- 7 Cooker
- 8 Filling

Special features and advantages:

- **>** Fully automated system with programmable-logic controller
- > Conditioned air in the outdoor storage silo prevents clumping of the sugar
- **>** Emptying of the silo tanker-trucks also with conditioned air
- **>** Pneumatic conveying of the sugar to the receiving area
- > Production of lecithinated palm fat