

Corporate Profile

OUR VISION

Neologic is an engineering organisation, globally providing automated process solutions for **Food, Cosmetic & Pharma** industries. Our solutions are simple and energy efficient.

Commitment

We truly believe that unless there is commitment, there are only promises and hopes, but not results. If you are committed there is always a way!
We are committed to deliver to the customer, 'what' we say we will deliver, exactly 'when' we say we will deliver. We also guarantee the process performance parameters of our equipment, to ensure our clients get exactly what we agreed to deliver.



Integrity

Integrity is fundamental to our business. Our commitment to integrity means we always do what is right, not what is easy. We think straight, talk straight and act straight.



Excellence

While we work towards providing high quality products & services, we know it's important to be challenging "status-quo" for every internal process.
We strive to set new benchmarks and raise the bar. It means we always look for better ways of doing things on behalf of our projects, our clients and our organisation.



OUR CORE VALUES



Creating Client Partnerships

Core to our business is a deep belief that we work collaboratively as a team and in partnership with our clients.

We develop strong relationships based on mutual trust and respect every step of the way. We aim to work like an extended arm of their company providing the expertise and value that helps them become more successful in their business, which in turn helps us become successful at ours.



Product Development

Our business is not about the money we make; but the Value we add to our clients' businesses. We strive to be giving higher value and compete to be a better version of ourselves always. As such, we shall strive to bring new improved solutions to our clients by way of investing our best talent and time on product development.



Authority, Responsibility & Accountability

As humans we do learn the most from making mistakes. But with mistakes there is a tendency to lay blame or justify. There is a thin line which separates responsibility and blame.

At Neologic, we train ourselves consciously to ensure we that we do not slip below the line. We aim to remain always above the line with taking the authority given to execute work proactively; take responsibility for the duty assigned to the position we hold and always remain accountable to our superiors and clients.



Fun

We don't believe fun at work takes away from productivity—we believe it increases it. We love to celebrate our successes. We come to work through choice not necessity. We are genuinely friendly and up-beat.

Industries We Serve

Dairy



Food & Beverages



Fruits & Vegetables



Cosmetics



Allied Industry



Our focus is on
high-quality &
energy-saving
solutions

Neologic Engineers was formed in August 2007 with a vision to provide the latest process solutions and automation to the dairy, beverage, food and allied industries. With our focus on high quality, performance and energy-saving solutions, we are now a globally preferred supplier to the Dairy, Beverage and Food industry. We pursue international quality standards and utilize the best available components in our systems. At Neologic, we believe in understanding what customers need; developing a system that meets the requirement, and working with the customer until the staff gets conversant in the operation of the system provided.

Every project workflow goes through the following phases.

Understanding the Customer's need



Develop a System solution that meets customer's Need



Perform engineering & system delivery under the qualifying standard



Work with Customers for the training of staff & establish system performance



Decades of Experience

in the supply of

We focus simultaneously on both-System Engineering and Supply of Processing systems as both are equally essential for setting up a good process plant.

Engineering:

We have an engineering team who is capable of providing solutions to the Dairy, Beverage & Food Processing industry. Our competence lies in providing services for industries to set up the green field plants and also work with existing organizations for revamping & modernization of the existing food processing plants into fully automated ones.

We provide the engineering services for process, utilities design & supply of the equipment required for the Dairy, Beverage & Food Processing industry. Our project-based working method holds good for all types and sizes of projects.



We are a Master Integrator of Alfa Laval. Alfa Laval is a leading global provider of products and solutions based on heat transfer, separation and fluid handling.



Dairy Industry

We Design & Manufacture the processing equipment & lines for Milk & Milk By-Products

Liquid Milk Processing, Standardization, Homogenization & Storage

We design, engineer, and supply complete plants, processing lines, and equipment for treating raw milk and also for processing, filling, and packaging pasteurized pouch milk, UHT milk packed in aseptic packaging, and milk-based products.

Our range of processing systems and complete process lines have been developed to ensure that every stage of milk processing, from milk reception and clarification, heat-based [pasteurization and homogenization](#), to final product processing and storage, meets the most stringent safety requirements without losing valuable nutrients in the milk.

Pasteurized Milk Fat/SNF, Standardization & Cream Processing

We offer solutions for the production of milk fat products including butter and ghee. The design of our equipment and plants is backed by expertise in every stage of milk fat processing. Whether the final product is ready-to-eat, ready-to-cook, or used as an ingredient in the food industry, our processing line solution ensures that it will exhibit the best possible quality, taste, and texture.

Curd, Lassi & Butter Milk Processing & Packing Lines

We can offer complete lines for these Fermented milk by-products. We manufacture lines for batch or continuous processing, depending on the capacity. Our solutions can ensure the right product quality and meet the local industry norms.

Yogurt (Stirred & Set), Greek Yogurt Processing Plants

We understand your end product requirements and can offer you a customized line solution for these niche Fermented milk by-products. These lines can be batch or continuous processing, depending on the capacity. Our solutions can ensure the right product quality and meet the local industry norms.

UHT Aseptic Dairy Processing with Aseptic Storage

We are the only Indian [Dairy Processing Equipment Manufacturer](#) of complete UHT Aseptic Lines for Continuous Sterilization, Aseptic Buffer Storage, and Aseptic Packaging of Milk and Milk By-products like Flavored Milk, Drinking Yogurt, Cream, etc.

White Butter and Ghee Manufacturing Plants

We can supply the complete Processing sections for Milk, Cream, Butter, and Ghee. With options in White Butter Making that can be investment friendly, we can offer the complete Ghee Line made from White Butter. Our Ghee Processing and Packing lines are known for their high yield and low losses through the blend of innovative and practical processing ideas.

Ice Cream Mix Processing Plants

Whether you are making conventional Ice Cream products, Frozen Desserts, Ice Candy (Water Ice), the traditional Kulfi, or Natural Ice cream, being amongst the most responsible Dairy Equipment Manufacturers, we understand your product needs first and then offer our Mix Processing lines that will be fully customized. These line solutions would also be optimized to balance the need for process Automation and Investment required.

Paneer & Cheese Processing Lines

Our Paneer processing equipment has been tried and tested based on quality standards demanded by the industry and product quality requirements. The cheese processing equipment is made from total hygienic grade stainless steel materials and hygienic, cleanable designs that operate at a preferred temperature and deliver final products that are both superior in quality and taste.

Automation Engineering

We provide the automation solution to the Food & Dairy Processing industry. Function description is the heart of the process plant, which describes the various functions & automation levels to the minute details. The core process knowledge is required to prepare this document. The design of application software is a critical & important part of automation. This software is to be used for PLC & SCADA & which is designed as per the function description.

We undertake revamping & modernization of the existing food processing plants to suitable automation level.

Combined process & automation resources and expertise under one roof. We are chosen system provider, that complies with FSSAI (Food Safety & Standards Authority India) and EHEDG design requirements of the system. Design exposure to global engineering practices of the food, dairy & cosmetic industries.

WE BELIVE





Clean In Place Unit (CIP)

Applications:

Dairy
Beverages
Food
Pharma
Cosmetic

UHT Sterilizer

Applications

White Milk | Flavored Milk | Various Fruit Juices
and concentrates | (20% Fat) Cream |
Buttermilk / Lassi | Milk shakes | Soya milk



Viscous product manufacturing skid

Food category applications: All types of Fruit
and mixed Sauces, Tomato Ketchup, Fruit

Purees & Jams, Baby Food and Desserts

Personnel care applications: Skin Lotions,
Facial Cream, Shampoos

Powder Mixing Systems

Applications: Ice cream mix, Sugar mixing,
Skim milk powder mixing Cocoa powder
mixing. Stabilizers like Pectin, Xanthan gum
dissolving and Starch dissolving





Pastuerizer

Applications

Milk | Curd | Ice Cream Mix | Dairy Cream
Non-Dairy Cream | Various Juices

Aseptic Storage Tank System

Applications

UHT Milk | Dairy Cream
Flavoured Milks & Shakes
Butter Milk | Juices



Cheese & Paneer Press

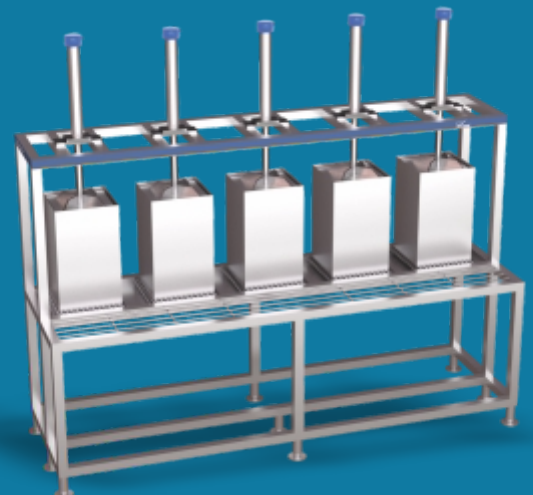
These are precisely designed from approved quality raw materials in accordance to the industry standards.

Our paneer and cheese presses are offered at affordable prices and reckoned for their innovative designs, sturdy construction, efficient performance, corrosion resistance and trouble free operation.

Benefits - Pneumatically operated and user friendly
- Frame mounted and proven design.

Reception Module

The reception module eliminates the air entrapped & ensures the complete emptying of the tanker. It also measures the milk quantity received per tanker.





Dairy Separator Skids

We are a [Dairy Separator Supplier](#) who builds modular units in our factory having separators for all applications like clarification, separation, bactofugation, and others.

Spiral Holding Coil

Extra holding time for Curd & Yoghurt processing achieved by Spiral Holding Coil.



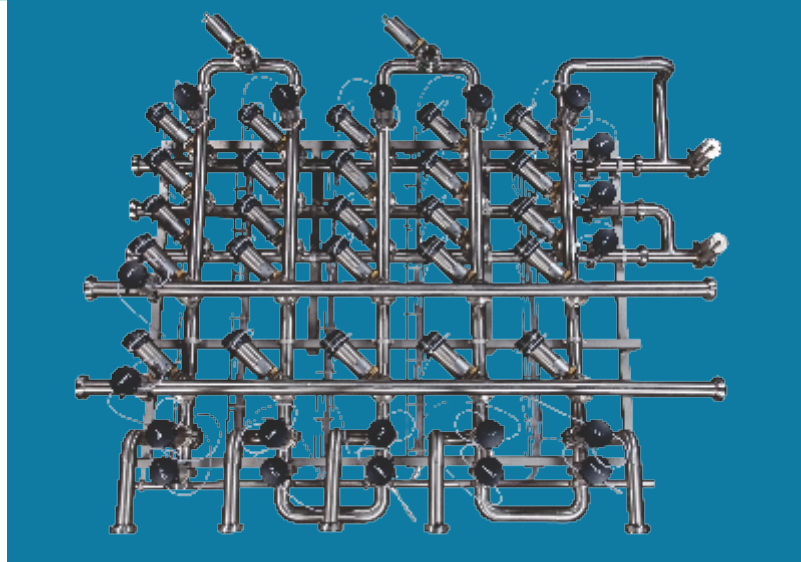
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Valve Cluster

Mix-proof valves, Butterfly valves



Fruits & Vegetables Industry

**We offer complete lines
for processing Fruits and
Vegetables.**



Tomato Processing	Complete lines for Tomato paste, sauce, juice, peeled/diced Tomatoes.
Fruit Puree	Complete processing lines for Fruit Puree
Fruit Juices	Complete processing lines for all kinds of Fruits
Clear Juices	Complete lines for processing of Fruits into Clear Juices
Aseptic Plant	Latest technology for Sterilization & Aseptic filling.
Evaporators	Full range of Evaporators: Forced/Falling Film, Single/Multi-Effect
Freezing Solutions	Hardening Tunnels & Spiral IQF for various applications
Baby Food	All nutritional Baby Food item lines.
Spiral Solutions	Spiral Water Pasteurizers & Coolers Spiral Air Pasteurizers & Coolers
Jams & Marmalades	Complete range of machines for Jams & Marmalades
Candyng Plant	Complete range for Pre-candyng / Candyng of Fruits & Citrus
Portioned Products	Complete lines for portioning of Leafy Vegetables
Fresh Cut Salads	Complete lines for cleaning, cutting, portioning, packing for all Fresh Cut Salad
Washing Machine	Conserve water & energy with our range of Washing Machines.



Tomato Processing

Complete lines for Tomato paste, sauce, juice, and peeled/diced Tomatoes.

We have developed innovative equipment to process tomatoes into a variety of products, such as peeled tomatoes, diced tomatoes, sliced tomatoes, pastes, ketchup, sauces, juices, purees, and more. Tomatoes are blanched and pulped with water delivered from a high-end water filtration system, following which their juice/concentrate is extracted using hot break and cold break technology using single or double-stage Turbo Extractors. They are then sterilized and go through an aseptic filler designed especially for viscous food products. Finally, they are packaged to retain their freshness, resulting in a high-quality end product.

Fruit Puree Processing Lines

Complete processing lines for Fruit Puree

Fruits and vegetable purees offer the year-round availability of otherwise seasonal fruits and vegetables. The process of manufacturing and processing these purees begins with the thorough washing of the fruits and vegetables and the removal of stems, cores, and seeds. It then proceeds to enzyme deactivation, and then aseptic packaging. With evaporation and then pasteurization/sterilization, the pulp of the fruits and vegetables is reduced into a pure concentrate. We offer top-of-the-line equipment for fruits and vegetables puree lines and include cold extraction technology to ensure the freshness of the concentrate and to help retain its inherent taste and fragrance.



Fruit & Clear Juices Processing Lines

Complete processing lines for all kinds of Fruits & Clear Juices.

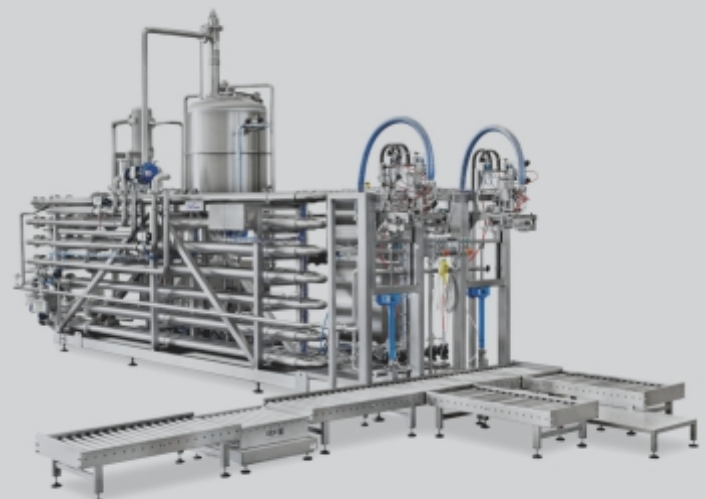
The increased interest in improved health has led to a higher demand for fruits and vegetable juices. Our clear juice processing line is designed to produce and process clear juice from apples, berries, cherries, and pomegranates. Fruit sterilization, first- and second-stage extraction, concentration, clarification, pulp purification, and aseptic processing are the stages in which clear fruit juices are produced in an extremely gentle manner and in a temperature-controlled environment to retain their original flavour and colour.

Advanced heat treatment and falling film evaporation technology are then used to fill and package the juices, keeping them fresh for months.

Aseptic Processing Solutions

Latest technology for Sterilization & Aseptic filling

Aseptic processing involves the packaging of primarily liquid products under highly sterile conditions of products that can be stored at room temperature without requiring refrigeration. This prolongs their life from months to years. The main steps include thermal sterilization, packaging material sterilization, and maintenance of sterility in the packaging process. Our aseptic plants are equipped with state-of-the-art technology to ensure Ultra-High Temperature (UHT) Sterilization, including Mono Head Aseptic Fillers, Double Mobile Head Aseptic Fillers, and mixing tanks for diced products, Tube-in-tube Sterilizers, and Piston Pumps for diced products. Our plants function under strict regulations to ensure a completely sterile environment for the processing and packaging of foods.

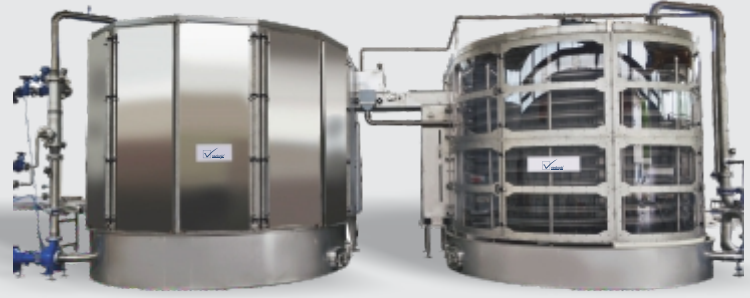


Spiral Solutions

Spiral Water Pasteurizers & Coolers

Spiral Air Pasteurizers & Coolers, Spiral Freezers

Spiral Air Pasteurizers and Spiral Air Coolers are perfect for the processing of Fruits & Vegetables, Pasta and Pasta Sauces, and Meat and Bakery products. Spiral Air Pasteurizers & Coolers work without water for products that are sensitive to water in the processing or packaging stages. We use atmospheric and chilled air to cool both packaged and non-packaged foods using Spiral Air Pasteurizers & Coolers. Some processed food such as food in Pouches, Cups, and Sachets that requires cooling after packaging can be cooled with our Spiral Water Coolers. Our Spiral Water Coolers are space and energy-efficient. The same goes for our Spiral Water Pasteurization systems, which are used to eliminate pathogens in packaged foods. We use hot water, cool water, and chilled water towers based on the product in the case of both Spiral Water Pasteurizers & Coolers.



Freezing Solutions

Fluid Freezers for IQF of Fruits & Vegetables.

Spiral Freezers can be for various Applications. They can be Spiral Hardening Tunnels for Freezing various products or Spiral IQF for various Applications.

Our Spiral Freezers are always custom built to suit your product configuration; space available; capacities required. This means you have the flexibility and are not bound to choose only available capacities & configurations, unlike others.

Effective Air Flow, Efficient Evaporator designs ensure maximum Heat transfer and in turn, also ensure product Quality & Yield. The speed of cold penetration, thermal exchange on the product surface and increased quality of the process are salient features of our effective Air Flow management. Easy clean (EC) design ensures overall machine hygiene.

Our Freezers provide continuous working with ASR (Automatic Air Snow Removal system for removing frost from coils). Based on the application & requirement; we optionally also provide WRS (Waste Removal System)

Ketchup, Sauces, Jam and Marmalade Processing Lines

Complete range of machines for Jams & Marmalades

Jams and Marmalades are popular products in the market as one of many breakfast foods. However, their processing is complex, demanding processing under strict regulations. We have high-end equipment that enables the preparation of both clear and chunky jams and marmalades: from the kettle to the storage system, and equipment for blending, vacuum packaging, and filling into glass jars.

Additionally, we offer sugar powder feeding screw conveyors, diaphragm pumps for puree or concentrate feeding, and a bin tipper for diced fruits. We are equipped to produce jams and marmalades from both fresh fruits as well as fruit concentrates.



Baby Food Processing Lines

All nutritional Baby Food item lines.

Processed and packaged baby food has now become more popular than ever, and parents are ensuring that they bring home the most hygienically prepared baby food for their little ones. Our baby food lines with high-end homogenizing and pasteurizing solutions ensure that all baby food, from purees to formula retains its high nutritional value with fresh taste and colour.

Portioned Products Processing Lines

Complete lines for portioning of Leafy Vegetables.

Our machinery is specifically designed to clean, cut, and portion green leafy vegetables such as Spinach and Molokai leaves, thus enabling a diversified product range. Our portioning solutions also include services for blanched or cooled spinach and other leafy vegetables, mozzarella, other cheeses, and frozen products, among others. The machines also contain moulds to process popular frozen items such as dinosaur-shaped or geometric nuggets. All products are portioned accurately while retaining their natural structure. In the case of leafy vegetables, a significant amount of water content, salts, and calcium are retained in the processed item.



Candying Plants

Complete range for Pre-candying / Candying of Fruits & Citrus.

Candied fruit has always been a delicious snack. The process of candying involves replacing the water in the fruit with sugar. We have a well-equipped and state-of-the-art candying plant with candied fruit production lines to deliver bulk products. Our equipment consists of both traditional and vacuum candying technology, which enables us to candy fruits while keeping them undamaged and without using excessive manpower. Within as little as 10 hours, we can process the fruit into delicious candy (whole or in portions) by following thorough desalting or de-sulphurizing, portioning, and syrup treatment (with equipment to prepare, filter, store, and dispense syrups), processing, and then packaging.

Evaporators (Falling Film/Rising Film)

Full range of Evaporators: Forced/Falling Film, Single/Multi-Effect

Evaporators are critical to the processing of fruits and vegetables and serve a multitude of purposes in the fruit and vegetable processing industry. Falling and rising film evaporators are used to process dairy, prepare juice concentrates, and other sensitive products by operating rapidly without exposing such products to high temperatures that may otherwise affect their quality. Our range of Evaporators includes both Falling and Rising Film Evaporators, including the Five-Effect Falling Film Evaporators, Forced Circulation Evaporators, Two-Effect Forced Circulation Evaporators, and Double Effect Evaporators. We also offer Simple and Multi-Effect Evaporators with the eventual application of Thermal Vapour Recompression (TVR) and Mechanical Vapour Recompression (MVR) for energy-saving



Fresh Cut Salads

Complete lines for cleaning, cutting, portioning, packing for all Fresh Cut Salad

Fresh Cut Salads are a boon for people today, and our machinery is specifically designed to process and deliver the highest-quality cut salads with:

- An entirely automated process, where the salad leaves, e.g. Romaine Lettuce, Baby Spinach, Scarola are passed through the machine and cut without excess stress and heat. This prolongs the product life and retains their original shape.
- A space-saving and easily accessible design for cleaning, and belts placed outside the insulated cabin, demonstrating high mechanical reliability, an easy-to-clean functionality, and a contamination-free environment.
- An optional touch-screen facility to supervise its internal function.

Food & Beverages Industry

Our Solutions in Food & Beverage Industry

We Design & Manufacture the processing equipment & lines for RTE, RTC & RTS food products and Beverage Processing



Food

With longstanding experience and expertise, Neologic Engineers is known as a leading [food processing equipment manufacturer](#) in the food industry. Our team of experts is adept at understanding customer needs thoroughly and designing processing equipment accordingly.

Being the most credible food processing machinery manufacturers, our processing equipment is designed to enhance value, and capture quality, nutrition and taste in food products.

Applications supplied by Neologic Engineers are:

- Processing Solutions for - RTE, RTH, RTS Food Products
- Maize processing
- Egg processing

FOOD

RTE Sector

The ready-to-eat (RTE) market in India is anticipating significant expansion in the coming years, thanks to the rapid urbanization and growth in per capita income across the nation. The increasing number of working professionals is the major driver of this market growth.

The growth rate of RTE in 2020-21 against the previous year was 26%

We, at Neologic; design, manufacture & supply various RTE / RTC / RTS lines for this growing sector.

- Ketchup, Sauces, Gravies, Curries, Mayonnaise, Jam, Marmalade Lines.
- RTE / RTC lines.
- RTS lines.

RTE SECTOR

Beverages

We design fruit juice processing plants and supply turnkey plants and systems. The various equipment we manufacture in this segment are: plant equipment, modular system and lines for a complete Beverage line on a turnkey basis.

- Carbonated Soft Drinks Processing Lines
- Clear Juice Processing Lines
- Ready Sugar syrup preparation from Raw Sugar
- Pectin and Ingredient solution preparation
- Sugar handling and preparation
- Blending section
- Aseptic sterilizer - tubular heat exchangers
- Concentrate handling
- Pulp handling

Cosmetics Industry

Our solutions in the cosmetics Industry,

We manufacture process equipment for the cosmetics and pharma industry. We are proud to inform you that we have supplied condensing units to a few of the leading international cosmetic brands. We supply process equipment for cosmetic products like shampoo, hair colour, liquid soap, and lipsticks.

Equipment we Supply:

- Home Care Products
- Personal Care Products
- Lip Stick
- Raw Material Storage and Distribution
- SLES, Ammonia, Coco betaine
- Hair Care Products

Allied Industries

We design and supply customised equipment for the special need of any liquid processing as per customers' needs. We have done some diversified projects in the following sector.

- Whipping cream / Non-dairy cream
 - Customized food processing systems
 - Non-dairy creamer
 - Chocolate processing systems
 - Mayonnaise Processing Systems
 - Honey Processing Lines
-

Corporate Office





established a factory
with state of the art
machinery

Why neologic

Exposure to global engineering practices in Food, Dairy, Fruits & Vegetables & Cosmetic industry.

Experience in Automation development on various systems such as Rockwell, Siemens, and Schneider.

Experience with S 88 automation standard. Process engineering Chilled and Aseptic plant experience.

Combined resources and expertise under one roof for Process, and utility design.

Some of our esteemed Client

Neologic have catered different customers with variety of services and products modules. Here is just a portion of our past and present clients Neologic has had the pleasure of working with.

We are incredibly thankful for our clients...



After

Sales Services

AMC 360 Degree Services

AMC handling

The service engineer shall visit the plant and attends following work.

- a. Maintenance schedule for components like valves, pumps etc.
- b. Checks performance of equipment
- c. Suggest spares required. Equipment shall be connected to the cloud/server with help of IoT technology. It is possible to monitor and log equipment running hours and arrive at the maintenance schedule. It will help to prepare the preventive maintenance schedule for each component.

Service Call

- 360 days service is available.
- Launch complaint with help of mobile app.
- Generates service call tag in SAP.
- Service engineer shall be assigned to job and same shall be informed to customer by SMS.
- Service call shall be attended in defined time
- Customer to send the confirmation about the work completion and closes call through mobile app.

Remote Access of Automation

Remote access modem opted with the system enables service personnel to access the system remotely and reduces breakdown time

Spare Inventory

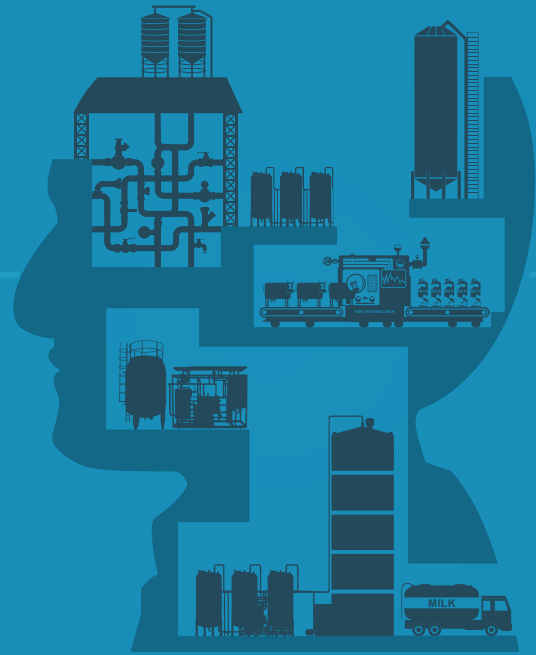
Frequently needed spares for all components like pumps, valves, and Automation are kept in our warehouse and easily available.

Customised Training

Detailed training provided to customers staff in operation and maintenance to building their efficiency.

Support by Alfa Laval

Regional service network for services. Service training for the maintenance team.



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