



# Delivering Excellence in Beverage Process Solutions



**Beverage** Industry



We design & supply turnkey beverage processing plants and systems. As a leading Beverage plant manufacturer, Neologic Engineers understands how important high precision control and monitoring equipment is to food and beverage processing. Our highly experienced team is adept at providing automated solutions for a wide range of industries.

With decades of experience in Beverage Processing, We provide State of the Art plants, Quality & Energy Saving Solutions with timely execution of projects.

- Ready to Serve (RTS)/ Ready to Drink (RTD)
- Carbonated Soft Drink (CSD)
- Carbonated Fruit Drink (CFD)
- Energy Drink/Tonic Water







## RTS / RTD

- Sugar Syrup Preparation
- Pulp Unloading & Transfer
- Pectin & Other Ingredient Mixing
- Precoat System
- Blending & Homogenization System
- Pasteurization/Sterilization/Aseptic Sterilization

## CSD

- Sugar Syrup Preparation
- Precoat System
- Concentrate Preparation
- Blending Section
- Co2 Corbonation

## CFD

- Sugar Syrup Preparation
- Concentrate Preparation
- Precoat System
- Pectin System (Optional)
- Blending Section
- Pasteurizer Section
- Co2 Corbonation

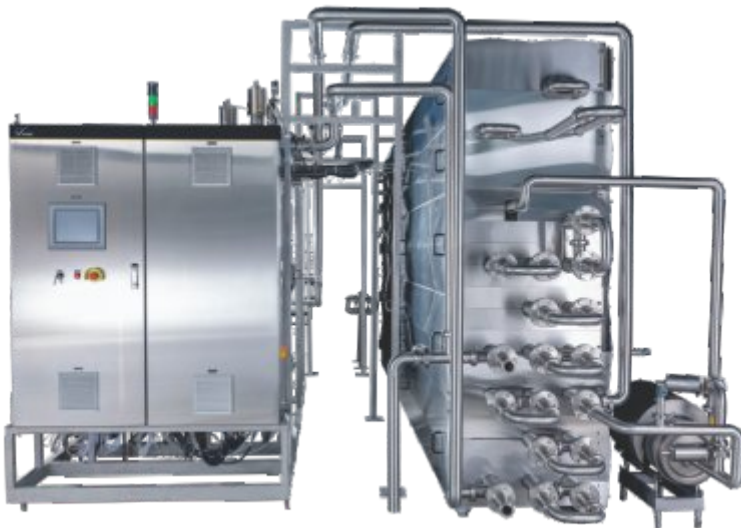


## Energy Drink

- Sugar Syrup Preparation
- Pectin & Other Ingredient Mixing
- Precoat System
- Concentrate Preparation System
- Blending & Homogenization System
- Pasteurization



# Pasteurizer & Sterilizers



Designed and manufactured by Neologic Engineers, The UHT sterilizer module is tubular heat exchanger based, operating with variable speed to suit different flow rate. It features a system of heat recovery by a loop of sterile water. The tubular heat exchanger is a 'polytube' or shell and tube heat exchanger. It is rugged and flexible to suit sterilizing application with bellows.

## Sterilizer Features

- Regeneration efficiency – up to 80%
- Precise temperature control within +/- 1 deg C
- Safety against intermixing of sterilized juice with raw juice & utilities
- Flexible production capacities
- Variable capacities from 1000 L/hr to 15000 L/hr

## Pasteurization Module

- Fully automated & operator friendly. All required parameters can be accessed using a supervisory password. All parameters' reports can be generated.
- Closed-loop hot water module with tubular heater helps in precise temperature control of the product.
- Closed Loop Hot Water chamber with Tubular Heat Exchangers ensures the accuracy of heat exchange & also improves the product quality.
- Various optional features like self CIP system, variable flow, attachment to other equipment like a separator, homogenizer, etc. makes this most suitable for replacing existing old pasteurizers.
- Optional Pressure Monitoring System
- Modular design ensures quick installation.
- Reliable components used to build the unit, makes it highly reliable.







## Aseptic Storage Tank

The Aseptic tank acts as the intermediate storage device between the Aseptic sterilizer & Aseptic filling machines. The aseptic valve cluster module maintains the sterility of the system. It encloses sanitary valves with a steam barrier, a sterile air system with micron filters, instrumentation, a control panel, control system, and touch screen HMI.



## our system advantages

- Improves product quality & production time efficiency.
- Sterile air for the tank automatically controls the feed pressure required by the filling machine.
- Aseptic valve cluster maintains asepticity of the system.
- Critical Control parameters are monitored & controlled through an automated system.
- Meets the hygiene requirement in the food industry. Use of reliable components.
- Easy for operation & independent of operator skills.
- Modular design helps the quick installation & fast commissioning.
- Can integrate and work for all makes of UHT Sterilizers and Aseptic Filling Machines





## Features

- Process Automation development as per function description & customer-specific process, confirming global S88 standards.
- Standardized MIS reports & SCADA development.
- Complete Hardware supply solutions.
- Competent team for development & commissioning.

### Automation Software Features

- Queuing Function
- Product recovery by water push
- Interlocks
- Errors
- Password levels
- Equipment status memory (flag)
- Event Log
- Alarm handling

**report  
generation**  
facility

## Automation Engineering

We provide automation solutions to the food & beverage processing industry. We also undertake revamping & modernization of the existing beverage processing plants to a suitable automation level.

Date And Time	Program Name	Object Name	Step Name	Stop Time Sec	Supply Temperature OC	Steam Temperature OC	Return Temperature OC	Conductivity in S Cm	Supply Flow LPH	Total Time Sec
21/04/2017 17:38:04	Lye and Sterilisation	TE11 TANK	Final lye rinse with hot water	132	39.82	41.39	53.53	3.80	0	8460
21/04/2017 17:38:35	Lye and Sterilisation	TE11 TANK	Final lye rinse with hot water	132	39.84	41.43	53.46	3.81	0	8491
21/04/2017 17:39:05	Lye and Sterilisation	TE11 TANK	Final lye rinse with hot water	132	39.85	41.57	53.40	3.81	0	8521
21/04/2017 17:39:36	Lye and Sterilisation	TE11 TANK	Final lye rinse with hot water	132	39.89	41.92	53.34	3.81	0	8552
21/04/2017 17:40:06	Lye and Sterilisation	TE11 TANK	Final lye rinse with hot water	132	39.91	41.94	53.28	3.81	0	8582
21/04/2017 17:40:37	Lye and Sterilisation	TE11 TANK	Final lye rinse with hot water	132	39.93	41.49	53.23	3.81	0	8613
21/04/2017 17:41:07	Lye and Sterilisation	TE11 TANK	Final lye rinse with hot water	132	39.94	41.57	53.17	3.81	0	8643
21/04/2017 17:41:38	Lye and Sterilisation	TE11 TANK	Final lye rinse with hot water	132	39.96	41.54	53.11	3.81	0	8674
21/04/2017 17:42:08	Lye and Sterilisation	TE11 TANK	Final lye rinse with hot water	132	39.98	41.66	53.06	3.82	0	8704
21/04/2017 17:42:39	Lye and Sterilisation	TE11 TANK	Final lye rinse with hot water	132	40.00	41.62	53.00	3.82	0	8735
21/04/2017 17:43:10	Lye and Sterilisation	TE11 TANK	Final lye rinse with hot water	132	40.01	41.68	52.96	3.82	0	8766





## automated CIP module

Our CIP module is factory tested & designed to suit the customer's requirements. All the CIP requirements like controlling the various parameters such as CIP flow, the temperature of media, contact time and concentration of CIP solution are achieved by this equipment. The modular construction & proven technology helps for easy integration reducing installation and commissioning time.

## Our System Advantages

- Faster payback of the investment.
- Reliable Components.
- Modular design & easy integration with existing System.
- PLC-based fully automated CIP station.
- Controls all important parameters like time, temperature, flow, and concentration.
- Lye, acid, and water steam consumption is optimized.
- Meets the hygiene requirement in the food industry.
- Easy for operation & independent of operator skills.
- Flexible for expansion & connectivity with various
- Automation system.
- CIP of Aseptic equipment.
- Remote support for troubleshooting and service support





## Some of Our Esteemed Clients



### Complete Care of Process & Automation

Dairy | Food | Fruits & Vegetables | Beverages | Cosmetics | Allied Industry

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