



Meet the high standards for making delicious ice creams with our
Ice Cream Mix Processing Systems



We Provide Turnkey Solutions For

Dairy | Prepared Food | Fruits and Vegetables | Beverages | Cosmetics | Allied Industries

Our unique solutions are :

- Mix Batch Preparation
- Mix Processing
- Ageing Section
- Flavor Mixing
- Sauce Preparation and transfer
- Spiral Hardening Tunnel
- Cleaning in Place for Mix Section and Freezers
- Central Automated PLC SCADA System



Neologic Engineers is a food processing equipment manufacturing company delivering turnkey projects for dairy, food, fruits and vegetables, beverage, cosmetics, and allied industries. Our food processing solutions are uniquely tailored to meet your plant requirements. We hold a rich experience of creative and innovative engineering solutions and expertise that offers cost-effective solutions that satisfy all your processing needs.

We offer customized engineering solutions for ice cream mix processing plants as a part of our turnkey solutions for dairy ice cream processing. We have successfully delivered our ice cream lines to number of customers to set up green field plants and modernize the existing manual plant to a fully automated plant. We now manufacture the Ice Cream hardening tunnel ourselves in collaboration with our Italian technology partner FENCO.

Unique Solutions Provided by Neologic Engineers

For Ice Cream to meet the high standards of food safety, especially from bacteriological standards, it has to be produced and processed in Ice Cream plants that are designed, built and operated to make high-quality Ice Cream, and retain the high food safety quality right from the raw material mixing, mix processing till its freezing, packing and storage.

Raw Material Handling for Batch Mixing

Some of Neologic Engineers' optimized options for handling the raw ingredients for the batch mixing are:

- SMP & Sugar mixing, through Venturi cum Shear Mixer
- Milk & Cream transfer, using Flow meter or Load cells
- Liquid Glucose handling & transfer
- Veg Oil blocks melting & transfer

Mix Pasteurization Module

- Can handle upto 45% TS
- Have high mix viscosity of up to 2000 cP
- Use highly efficient PHEs from Alfa Laval

Risk associated with high viscous mixes and improper PHE Module/ Design can result in

- Low run time
- PHE choking
- Drop in Pasteurization Temperature
- Low Regeneration & Increase in steam consumption
- Solids build-up/fouling over time, inadequate CIP



Complete Mix Preparation & Processing

- Milk, Cream, Butter / VO, LG - Handling, Melting, Storage and Transfer
- SMP & Sugar & Ingredients Mixing
- Batch Mix Preparation with Batching Control
- Continuous Mix Pasteurization, Mix Ageing and Transfer to Flavor Tanks
- Flavor Mixing and Transfer to Continuous Freezers
- Central CIP System
- Rinse Collection, Rework, Ripple Section
- Connected Piping for Product & CIP
- Process Automation & Control

Mix Preparation & Batching Control Options

Using Load Cells:

- More sensitive and hence more accurate
- Final Batch weight check and hence correction possible
- Sequential transfer of ingredients, adding to batch preparation time

Using Flow Meters:

- Simultaneous transfers are possible, saving batch preparation time
- Batch Re-circulation won't affect accuracy

Ageing Tanks

- Using a mix of Flow Plates, Actuated Valves
- Ageing Tanks connected, SCADA selected and Queued
- High Mix recovery, low product loss during mix changeover

- Efficient cleaning of Mix inlet header line from Central CIP
- Independent central CIP of Mix Header, Mix Ageing Tanks

Flavor Mixing and Pumping to Freezers

- Flavor Mixing Tanks to Freezers connection done locally through Flow Plates
- Dedicated grouping of FMT's to Freezers to Production Line
- Central CIP of FMT's, Mix Lines up to Freezers, all Flow Plate ports covered in CIP
- Central CIP of Continuous Freezers
- CIP route selection feedback to Central Automation for monitoring & CIP Reports, resulting in high level of plant hygiene.

Central Automated PLC SCADA system

- Ingredient Reception, Storage / Plant Inventory Report
- Batch Mixing Tank Report
- Ice Cream Pasteurizer
- Mix Ageing Tanks' Report
- Flavoring Tank Report
- Product Transfer Report – Line wise
- CIP Report - A & B Circuits
- Maintenance Report – Valves
- Maintenance Report – Motors



Some of Our Esteemed Clients



Complete Care of Process & Automation

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

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