



"We build our trajectory working not only to offer good equipment to our customers, but mainly to bring the best solutions to their needs."





**Cutting-edge technology with innovation
produced in the heart of Latin America**

The background image shows a large-scale industrial flour mill. It features several large, white, conical storage silos for grain or flour. These silos are connected by a network of blue-painted metal pipes and chutes. At the base of the silos, there are large, heavy-duty machines with blue metal frames and orange electric motors, which are likely the mixers and microdosers mentioned in the text. The entire facility is housed in a clean, well-lit industrial building with a polished floor.

MIXERS AND AUTOMATIC MICRODOSERS FOR FLOUR

Evolution of Mills

1

WHEAT MILL

Little or no quality restriction.

2

WHEAT SEGREGATION

Seeking differentiation in demand for flour.

3

WHEAT MIX

Existence of flour differentiation.

4

MIXTURE OF FLOURS AND ADDITION OF MICRO INGREDIENTS

Search efficiency / effectiveness in the differentiation of flour.
Existence of flour differentiation.





WHY???

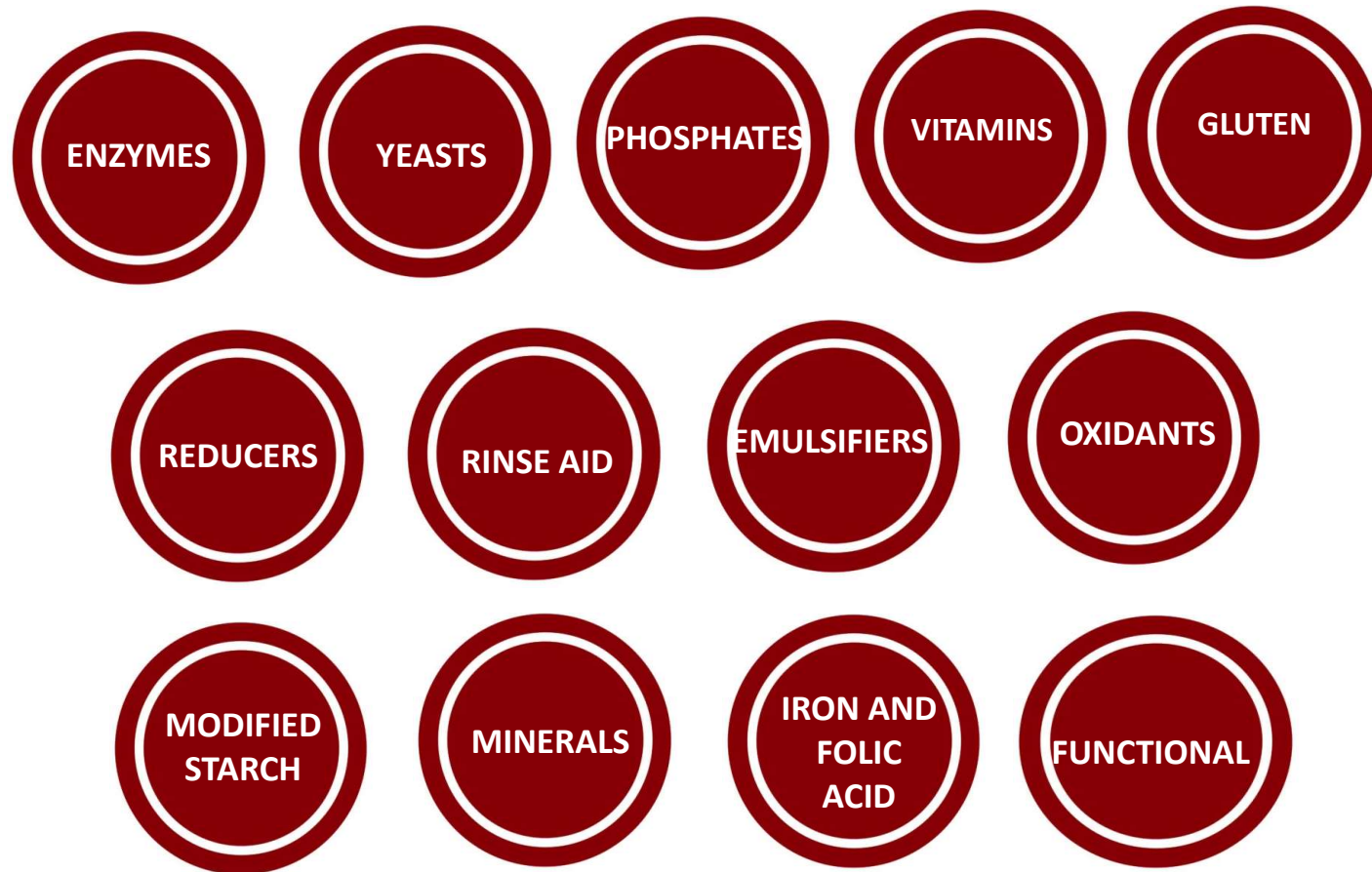
NEW PRODUCTS



DIFFERENT SPECIFICATIONS FOR EACH CUSTOMER...



NEW MICRO INGREDIENTS



MILLS LAUNCHING NEW PRODUCTS



cake

pastry



integral

Pizza



hot dog



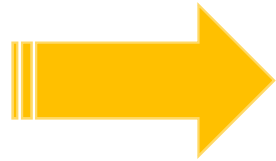
with yeast...





true Answer...!!!

ADD VALUE to PRODUCT



MIX SYSTEMS

FLOUR PRODUCTION

WHEAT BLENDS



WHEAT 1



WHEAT 2



WHEAT 3



WHEAT 4



F1



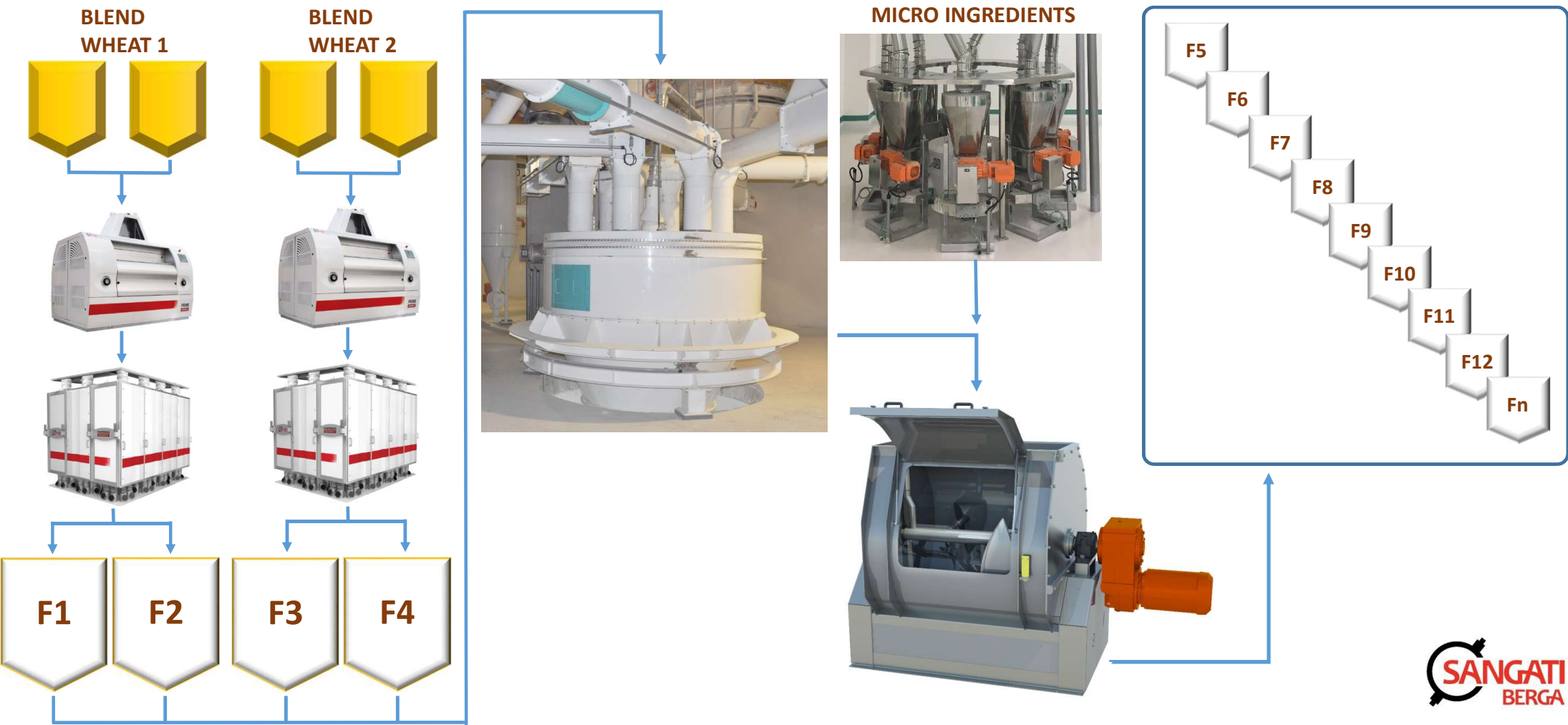
F2



F3

FLOUR PRODUCTION

FLOUR BLENDS



FLOUR PRODUCTION - BLENDS

WHEAT BLENDS

I hope that...

Laboratory Milling – Wheat Analysis
The Milling Process interferes with Quality
Wheat does not respect maths...

FLOUR BLENDS

I know that...

Laboratory Flour Analysis
The Milling Process no longer interferes with Quality
Flour respects “a little bit more” maths...

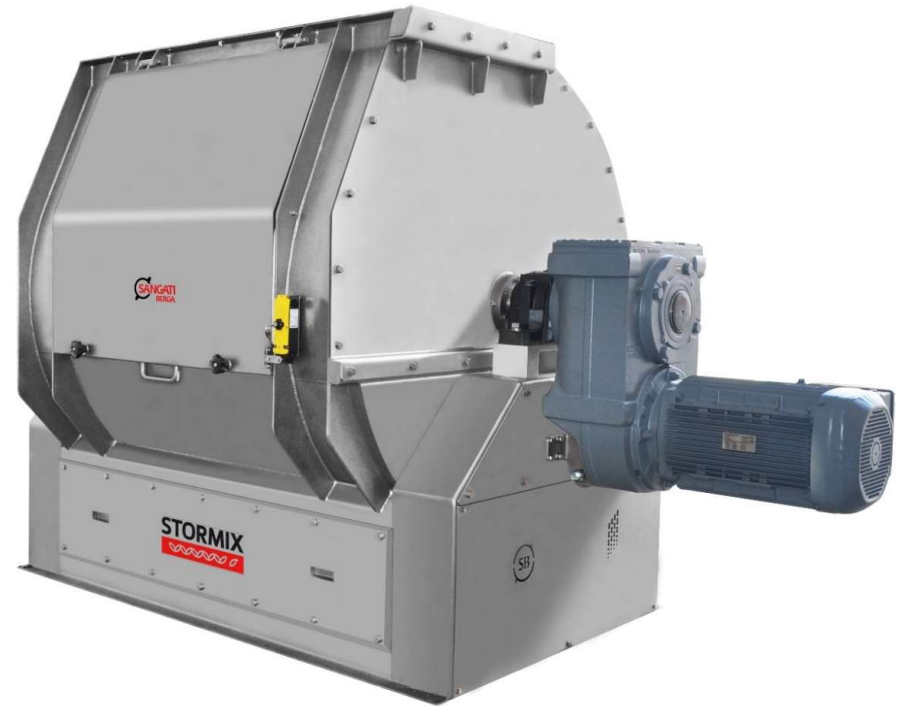


**Flour
Specification**

MIXING SYSTEMS

SYSTEMS BY BATCH

- More elaborate / complex mixtures.
- Better homogenization.
- Possibility of adding liquids and solids fats.



RAPID MIXER
STORMIX



MIXING SYSTEMS

CONTINUOUS SYSTEMS

- Simple mixtures.
- Less mixing time.
- Increase in production capacity (continuous flow).



LINEAR MIXER **SML**

MIXING SYSTEMS

Microdosing



BMI



COVER FOR MANUAL ADDITION OF MICRO INGREDIENTS

VOLUMETRIC SYSTEMS

- Lower investment value.
- Good precision in the dosage.

GRAVIMETRIC SYSTEMS

- Excellent precision in the dosage.
- Accuracy in the control of ingredient consumption.
- Ability to work independently or together with the automation of the mill.

MICRODOSIFICATION SYSTEMS



SOLID FAT DOSER **DGS**

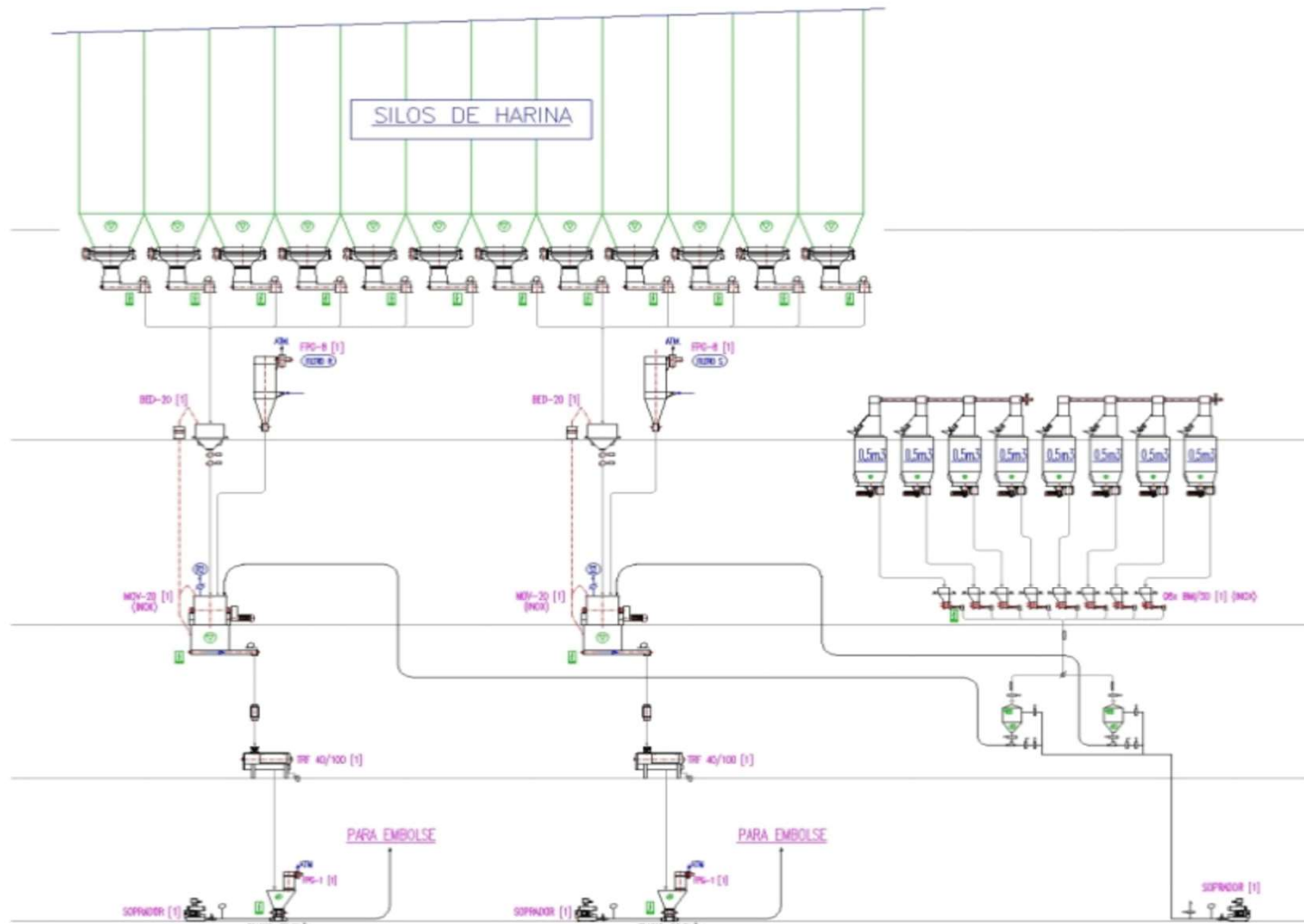


Lung tank of **BMI** Micro Dosers.
Feed hoppers with electrical locks
in the covers. (Identification with
barcode reader).



SISTEMA DE MEZCLA
FLUJO: 02x 25,0 t/h

**Traditional flow
system of flour mixes
and micro ingredients.**



AUTOMATIZATION

AUTOMATIZATION



TOTAL PROCESS CONTROL.

- ✓ **Recipe mixtures are recorded in the database.**
- ✓ **Traceability of production.**
- ✓ **Production control.**
- ✓ **Control of accident risks and production failures.**
- ✓ **Control of Food Safety risks.**
- ✓ **Better efficiency in the process.**



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Thank you so much...

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