

R100m Bromor Foods beverage plant opened

Bromor Foods, a wholly owned subsidiary of the Cadbury Schweppes plc Group, opened its new R100m beverage plant at Roodekop, Gauteng, in late February.

The new plant, with a new high-speed bottling line, is geared to meet the demand for SA's top-selling sports drink, Energade, and a range of concentrated products, including Oros. The increased capacity (over Bromor's previous Wadeville facility) to 10 production lines allows Bromor to offer a wider range of beverages - including the Monis carbonated fruit juice range. Bromor Foods says it holds a considerable share of the total SA beverage market.

The plant took 18 months to build and one million manhours in design, construction and installation. Apart from increased production capacity, the new facility offers larger warehousing space (pallet space increased by 49%) and



Bromor Food's new R100m beverage plant at Roodekop, Gauteng.

boasts its own water purification system.

Roodekop will produce 60% of the company's beverage needs nationwide; the other two factories, in Cape Town and KwaZulu-Natal, will supply the balance.

The factory employs more than

370 people.

♦ Bromor Foods plan to relaunch new Oros flavours in August this year and in October, to undertake Snapple production.

For contact details (updated), see F&B Reporter's website: www.developotechnology.com

CORPORATE FEATURE

Automated Bag Unloading, flexible conveyor

Australian wine makers have proved that it pays to copy your betters - their products have improved through copying the best French wines.

And SA wine makers might take a tip from Beringer Wine Estates of St Helena, California, which improved filtration effectiveness in its diatomaceous earth (DE) unloading and winery waste filtration area by an automated bulk bag unloader and flexible screw conveyor. The winery replaced a manual DE unloading setup with this automated, enclosed unloading and conveying method from Flexicon Corp.

The automated bulk bag unloader lifts 1,000lb bulk bags of DE via an electric hoist and trolley at the top of its 16ft high cantilevered I-beam frame. Aided by flow promotion devices, the unloader fully discharges bulk bags into the 30 inch hopper below. From the hopper, a flexible conveyor, at a 45 deg angle, moves the DE to two 12ft high, 1,500-gallon slurry tanks of winery waste.



Filtration efficiency was optimised by the bulk bag unloader's loss-in-weight control, which precisely metres diatomaceous earth into the two 1,500 gallon slurry tanks. The bulk bag unloader is mounted on load cells, which transmit loss-of-weight information to a controller. As the flexible conveyor feeds the slurry tank, the controller, on reaching the set weight, slows the speed to dribble before stopping the conveyor, delivering the target dose.

"Dispensing accuracy gives us

A flexible screw conveyor feeds diatomaceous earth into two slurry tanks through a discharge housing with transition adapter

more filtration runs per amount of DE consumed," says John Pepe, director of cellar operations. "Otherwise, adding too little DE would allow effluent to plug the filters following the slurry tanks. Or too much DE would clog the filters with DE. Both situations would prompt more filtration runs than needed."

Beringer Wine Estates recouped its investment for the automated system in less than three years out of savings from the dispensing accuracy and buying DE in bulk bags rather than 50-lb hand sacks.

Previously, workers manually opened and dumped palletised 50-lb hand sacks of DE from a work platform into the two slurry tanks.

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