



MANUFACTURING GROUP

PrecXion DP AIS FuXion EmuXion QuantumX

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FOOD PROCESSING SOLUTIONS

Engineering the systems that transform ingredients into safe, consistent, scalable food products.

Integrated systems for milling, mixing, blending, dispersion, drying, dosing, packaging, inspection and automation.

**FROM RAW INGREDIENT TO
FINISHED PRODUCT PERFORMANCE.**



Control
the Ingredient



Control
the Formulation



Control
the Process



Control
the Quality

SAFE PROCESSING. | CONSISTENT PRODUCTS. | SUPERIOR PERFORMANCE.

FROM RAW INGREDIENT TO ENGINEERED PERFORMANCE

Proc-X integrates proven process technologies to deliver safe, repeatable results across food manufacturing applications, from raw ingredient handling through finished product packaging and inspection.



ENGINEERED SOLUTIONS FOR FOOD MANUFACTURERS

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| <ul style="list-style-type: none"> • Bakery & Premixes • Spices & Seasonings • Dairy Ingredients • Cereal & Grain Products | <ul style="list-style-type: none"> • Protein & Functional Blends • Beverage Powders • Confectionery & Cocoa • Sauces & Dressings | <ul style="list-style-type: none"> • Snack Foods • Plant-Based Foods • Nutraceutical Foods • Specialty Ingredient Systems |
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Engineered
for Precision



Built
for Reliability



Designed
for Scalability



Focused on
Food Safety

ONE CONNECTED FOOD PROCESSING PLATFORM

Proc-X integrates specialized process technologies into one coordinated platform for food, ingredient and powder processing applications.



AIS

bulk ingredient handling, conveying, weighing, dosing and batching.



DP Mills

milling, deagglomeration, classification and sifting.



QuantumX

blending, vacuum mixing, coating, drying and thermal processing.



EmuXion

high-shear dispersion, emulsification and homogenization.



PreciXion

filling, packaging and end-of-line systems.



InspeX

metal detection, checkweighing and product protection.



Proc-X Automation

controls, FAT, commissioning and lifecycle support.



FOOD PRODUCTS WE PROCESS



1. SPICES & SEASONINGS

- Chili powders
- Pepper blends
- Herbs
- Dry rubs



2. BAKERY & PREMIXES

- Flour blends
- Cake mixes
- Bread improvers
- Batters



3. DAIRY & BEVERAGE POWDERS

- Milk powder
- Whey
- Cocoa drinks
- Instant mixes



4. PROTEINS & FUNCTIONAL BLENDS

- Plant proteins
- Collagen
- Vitamins
- Fibers



5. CONFECTIONERY & COCOA

- Cocoa powder
- Sugar systems
- Fillings
- Coatings



6. SAUCES, DRESSINGS & PASTES

- Ketchup
- Mayonnaise
- Sauces
- Savory pastes



7. SNACKS, CEREALS & EXTRUDED PRODUCTS

- Seasoning blends
- Cereal coatings
- Snack bases
- Extruded products



8. NUTRACEUTICAL & SPECIALTY FOODS

- Functional foods
- Fortified blends
- Supplement powders
- Specialty ingredients

PARTICLE ENGINEERING & SIZE CONTROL SOLUTIONS

Precision particle size reduction and conditioning for food ingredients, powders and dry blends.



PIN MILLS

- Fine milling
- Spices and sugar
- Flavor release
- Consistent particle size



HAMMER / IMPACT MILLS

- Coarse to medium reduction
- Grains and cereals
- Robust throughput
- Versatile duty



AIR CLASSIFIER MILLS

- Tight top-size control
- Fine powders
- Lower heat
- Scalable performance



DEAGGLOMERATION & SIFTING

- Improve flowability
- Remove oversize
- Break soft lumps
- Protect downstream mixing



PRECISE
SIZE CONTROL



CONSISTENT
PSD



BETTER
SOLUBILITY



LOW
CONTAMINATION RISK

POWDER MIXING & BLENDING FOR FOOD MANUFACTURING

Proc-X sanitary powder mixing systems deliver uniform blending of spices, bakery mixes, beverage powders, nutraceutical ingredients, dairy powders, seasoning blends, proteins, starches, and functional food ingredients.



RIBBON MIXING

uniform blending for powders, granules and dry ingredients.



PADDLE MIXING

gentle treatment for fragile inclusions and sensitive blends.



PLOUGHSHARE MIXING

high-intensity mixing for challenging formulations and liquid addition.



HIGH-SPEED CHOPPERS

rapid deagglomeration and lump breakdown.



MICRO-INGREDIENT ADDITION

precise incorporation of vitamins, minerals, colors and flavors.



SANITARY DESIGN

food-grade construction, easy clean access and hygienic operation.



Uniform Blends



Fast Batch Times



Gentle Product Handling



Easy Cleaning

ENGINEERED FOR **CONSISTENT FOOD BLENDING** PERFORMANCE.

ADVANCED MIXING, BLENDING & THERMAL PROCESSING

QuantumX systems combine high-intensity mixing, liquid addition and thermal control for demanding food manufacturing applications.



RIBBON MIXING

uniform blending of powders and dry ingredients.



PADDLE MIXING

gentle handling for fragile inclusions.



PLOUGHSHARE MIXING

rapid high-intensity mixing and liquid addition.



LIQUID ADDITION

oils, flavors, colors and micronutrients.



VACUUM PROCESSING

deairation, moisture removal and quality improvement.



THERMAL PROCESSING

drying, cooling and conditioning.



UNIFORM
BLENDING



FASTER
BATCH TIMES



THERMAL
CONTROL



REPEATABLE
RESULTS

PRECISION DOSING, FILLING & PRODUCT PROTECTION

Integrated end-of-line systems improve accuracy, product safety and packaging consistency for modern food manufacturers.



MICRO & MACRO DOSING
Accurate addition of vitamins, minerals, flavors and actives.



FILLING SYSTEMS
Pouches, bags, jars and containers.



METAL DETECTION
Protect product integrity and brand reputation.



CHECKWEIGHING
Verify package weights and reduce giveaway.



LINE INTEGRATION
Conveyors, controls and end-of-line automation.



**ACCURATE
ADDITION**



**PACKAGING
INTEGRITY**



**FOREIGN MATERIAL
PROTECTION**



**LINE
EFFICIENCY**

FROM DEVELOPMENT TO PRODUCTION WE ENGINEER EVERY STEP

Proc-X supports food manufacturers from concept and pilot testing through scale-up, full production and long-term lifecycle support.



PROCESS DEVELOPMENT

application support
and concept testing.



PILOT TESTING

validate performance
and product quality.



SCALE-UP ENGINEERING

seamless transition to
commercial production.



SYSTEM INTEGRATION

automation, controls,
FAT and commissioning.



LIFECYCLE SUPPORT

parts, service, training
and technical support.



GLOBAL PARTNERSHIP

trusted support across
every stage.



**LET'S ENGINEER THE FUTURE
OF FOOD MANUFACTURING TOGETHER.**

PROC-X

MANUFACTURING GROUP



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