

ACTINI SAS

DIVISION



LEADER IN EGG PROCESSING LINES

OVOLINE®

Let's go further with your Eggs

Inline Solutions to:

- Produce High Quality Egg Products
- With Extended Shelf Life
- Liquid or Powder
 - Save Time and Money



www.actini.com

**THE BEST
YOU CAN EXPECT...**

COMPLETE EGG PROCESSING LINES

WASHING AND LOADING

BREAKING

COOLING AND FILTRATION

INLINE DOSING

INLINE STANDARDIZATION

STORAGE TANKS

ULTRA-PASTEURIZATION OVOFLASH

LIQUID EGG FILLING

VERTICAL SPRAY DRYING

CLEANING IN PLACE

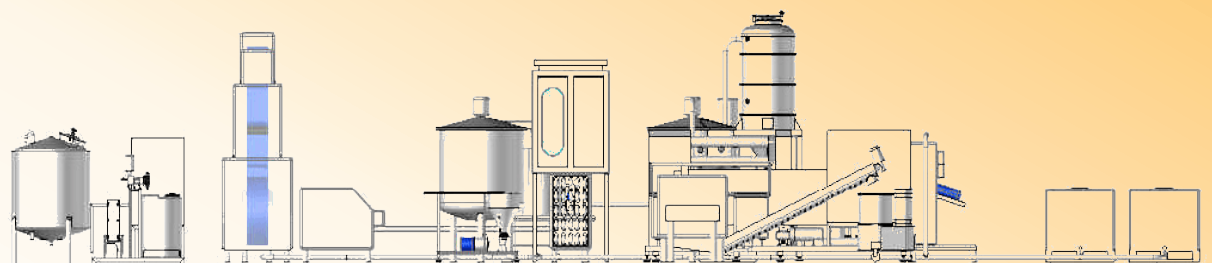
SUPERVISION

LIQUID EGG

BAG IN BOX
BOTTLES
CONTAINERS
WHOLE
WHITE
YOLK

EGG POWDER

INSTANT
HIGH GEL
HIGH WHIP



Standard range from 9,000 to 144,000 eggs/hour

FOR LIQUID PROCESS

THE PRODUCT ADVANTAGES

- Shelf life up to 12 weeks
- Egg functional qualities similar to those of fresh eggs
- Maximum bacterial reduction (6 Log)
- Automatic management of the recipes with the inline dosing system
- Controlled solid content of the liquid egg with the inline standardization system
- Product saving: 3 times less product diluted during cleaning cycles, compared with a system with plates



THE TECHNICAL ADVANTAGES

BREAKING

- Optimal separation thanks to a special cracking angle (1% product saved)



FILTRATION at 4°C

- Filtration system coupled with cooling
- Tubular design to cool the liquid egg while letting residue from shells go through
- Cold filtration to minimize the risks of bacterial development in the filter
- Improvement of the line performances in terms of health safety



INLINE DOSING for the addition of salt, sugar or other additives

- Automatic and highly accurate management of proportions for the preparation of your Customers' recipes
- No more mixing tank nor mistakes related to human intervention
- Inline cleaning of this equipment by the CIP



INLINE STANDARDIZATION for the control of solid content

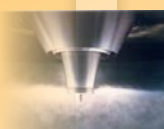
- Automatic and very accurate adjustment of the rates to reach the required percentage of solid content
- Significant product gains and thus more important profits



ULTRA-PASTEURIZATION OVOFLASH® for a treatment at 74°C

- Flash treatment avoiding protein coagulation and product denaturation
- No shearing of the eggs and high whipping capacity thanks to the tubular technology
- Tubular design enabling a SIP cycle (sanitation) at 121°C to ensure process asepsis
- Production cycles of 8 hours between each cleaning

FOR POWDER PROCESS



VERTICAL SPRAY DRYING

- Obtaining of high quality powders, particularly appreciated for their functional properties (Instant, High Gel, High Whip) and their excellent capacity of dissolving
- Short evaporation time and very adapted cooling system so as not to denature the product (no spoiling of the fat content)
- Treatment for a shelf life of 18 months
- The same Dryer to produce Whole, White and Yolk powders
- Vertical design, without dead zones, for a perfect cleaning integrated to the CIP cycle of the line



Standard Capacities and Dimensions

CAPACITIES (eggs/hour)	9 000	21 600	40 000	72 000	144 000
Eggs/day	120 000	250 000	500 000	1 000 000	2 000 000
Kg/h	400	800	1 500	3 000	6 000
Cases/hour	25	60	120	200	400
BREAKING					
Breaking with separation	A	A	A	A	A
Loading	S	S	A	A	A
PASTEURIZATION CAPACITY					
Whole	400	800	1 500	3 000	6 000
White	400	800	1 500	3 000	6 000
Yolk	150	300	50	1 000	2 000
PASTEURIZATION TECHNOLOGY	Tubular	Tubular Actijoule®	Tubular Ovoflash®	Tubular Ovoflash®	Tubular Ovoflash®
Automation	S	S	S or A	A	A
Supervision	-	-	Option	Option	Option
CIP solution recovery	-	Option	Option	Yes	Yes
INDICATIVE SPACE (+/-20%)					
Liquid process	150 m ²	300 m ²	600 m ²	1 000 m ²	1 500 m ²
Complete building	250 m ²	500 m ²	1 000 m ²	1 800 m ²	2 000 m ²
Powder process	250 m ²	500 m ²	900 m ²	1 500 m ²	2 / 2 500 m ²

S: Semiautomatic
A: Automatic

A worldwide experience...

...a local support



BRAZIL

MEXICO

RUSSIA

CHINA

UNITED STATES

UNITED KINGDOM

FRANCE

ACTINI SAS

HEAD OFFICE AND MANUFACTURING FACILITIES

ACTINI SAS
Parc de Montigny - Maxilly - 74500 EVIAN, France
Phone: +33 450 83 19 50
Email: actiniprocessing@actini.com

www.actini.com