

## INOX-TECH, A SPECIALIST IN Cream Yeast Distribution Systems

- Working independently, or in conjunction with Pioneer Liquid Yeast producer Lallemand/American Yeast, INOX-TECH has installed some 100 liquid yeast distribution systems throughout North America.
- In addition to bakery applications, INOX-TECH is also involved in the design and fabrication of liquid yeast production fermenters and related equipment for American Yeast/Lallemand in Montreal, Baltimore and Memphis.
- INOX-TECH systems are low maintenance, high efficiency Systems come with full documentation, training and technical support

# System Evaluation of customer requirements

- **PLANT LAYOUT AND SURVEY**
- **ENGINEERING DESIGN POINTS TO REVIEW**
  - **TANKS**
    - **INSIDE, OUTSIDE OR OUTSIDE WITH ALCOVE**
  - **TYPE OF EQUIPMENT TO SUPPLY YEAST TO**
    - **MIXERS, BREW TANK, CONTINUOUS MIXERS, HOPPERS**
  - **CONTROLS SPECIFICATIONS**
    - **VOLTAGE**
    - **PLC AND COMMUNICATION**
    - **HMI SCREEN**
    - **RS VIEW**
  - **BATCH CONTROL: BATCH PANEL OR RECIPE DRIVEN**
  - **UTILITIES: WATER SUPPLY, STEAM SUPPLY, DRAIN LOCATION ETC.**
  - **CIVIL WORK: TANK PAD, CONATINMENT**
  - **REFRIGERATION: STAND ALONE UNIT OR BAKERY SUPPLIED GLYCOL**
- **SCHEDULE**

# ● PARTIAL CUSTOMER REFERENCE LIST

- **BIMBO, MEXICO:** Tijuana and Mexicali
- **BUTTERKRUST:** Lakeland, FL
- **COUNTRY HOME:** Bridgeport, CT and Atlanta, GA
- **DERST BAKERY:** Savannah, GA
- **FLOWERS BAKERY:** Jamestown, NC
- **GENERAL MILLS:** Swedesboro, NJ
- **GONNELLA** Schaumburg, IL
- **INTERSTATE BRANDS:** Grand Rapids, MI, Rocky Mount, NC  
Biddeford, Maine, Northwood, Ohio  
Bluegrass, (Philadelphia) PA  
East Brunswick, NJ, Jamaica, NY,  
Columbus, Ohio, Akron, Ohio  
Richmond, Virginia
- **LEPAGE BAKERY:** Cedar Street and Park Street Plants,  
Lewiston, Maine  
Brattleboro, Vt.,
- **STROEHMANN:** Williamsport, Harrisburg, Norristown,  
Hazleton, and Reading, PA

# ● PARTIAL CUSTOMER REFERENCE LIST

- MULTIMARQUES:** Montreal, Quebec  
Beauport and Levis, Quebec
- **NORTHEAST FOODS:** Dayville, CT, Philadelphia, PA, and  
Baltimore, MD
- PENNANT FOODS:** New Haven, CT
- **PEPPERIDGE FARM:** Norwalk, CT, Lakeland, FL, Downers  
Grove, IL,  
Denver, PA
- **PILLSBURY** Bakersfield, CA
- RICH PRODUCTS:** Fort Erie, Ontario, Fresno, CA,  
Winchester, VA and  
Murfreesboro, TN
- **SCHWEBEL:** Youngstown, OH
- **STROEHMANN:** Williamsport, Harrisburg, Norristown,  
Hazleton, and Reading, PA
- WESTON:** Longueuil, Québec ,  
Elkhat, IN, Orlando, Fl  
Frederick, Md

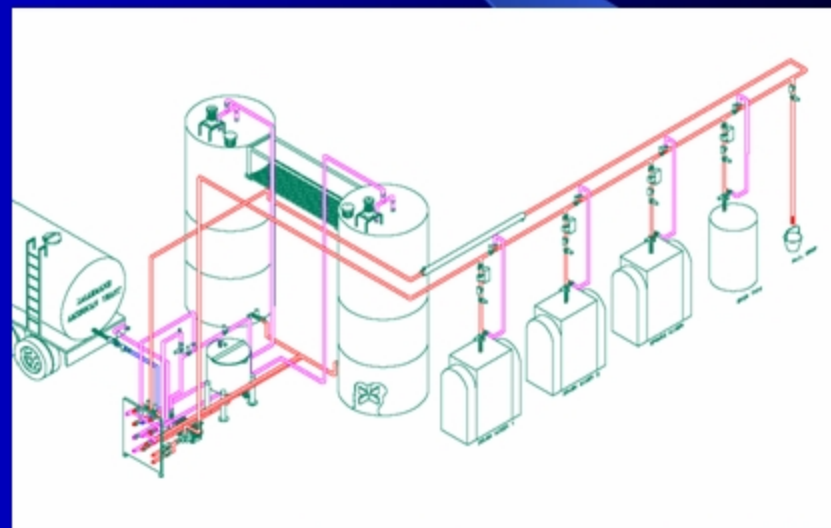
# ADVANTAGES

of Liquid Yeast Systems over conventional compressed yeast

- Freshness because of reduced handling at the yeast plant and a more controlled yeast rotation
- Consistency through standardization of the yeast activity from delivery to delivery with metering accuracy exceeding scaling accuracy
- Reduced inventory by applying the “just-in-time” manufacturing concept
- Improved stability over conventional compressed yeast, because of reduced oxidation
- Improved activity achieved by better yeast dispersion within the dough
- Cleaner operations without the mess of yeast spillage and empty bags
- Reduced cost achieved by eliminating packaging, handling and waste disposal
- Improved sanitation and better microbiological control.

# Standard CREAM YEAST SYSTEM COMPONENTS

- TWO YEAST TANKS
- RECEPTION BOX AND RECEPTION LINE
- CIP TANK
- FLOW PLATE
- PUMPS AND MOTORS
- RECIRCULATION LOOP
- MIXER DROPS
- CONTROL PANEL
- BATCHING PANEL
- REFRIGERATION UNIT



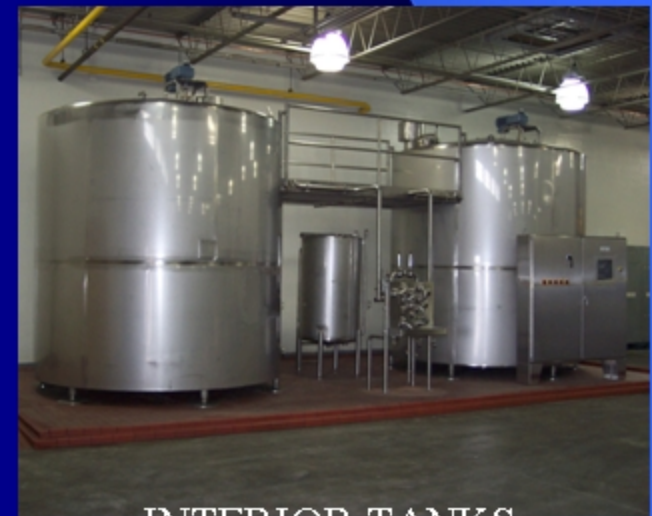
Typical Cream Yeast System

# YEAST TANKS

- 6000 GALLONS EACH
  - EXTERIOR
  - EXTERIOR WITH ALCOVES
  - INTERIOR
- INSULATED
- SIDE OR TOP MANWAYS
- AGITATION
- VISUAL THERMOMETER
- RTD
- DP CELL (LEVEL SENSORS)
- FLOW SWITCH



EXTERIOR TANKS



INTERIOR TANKS

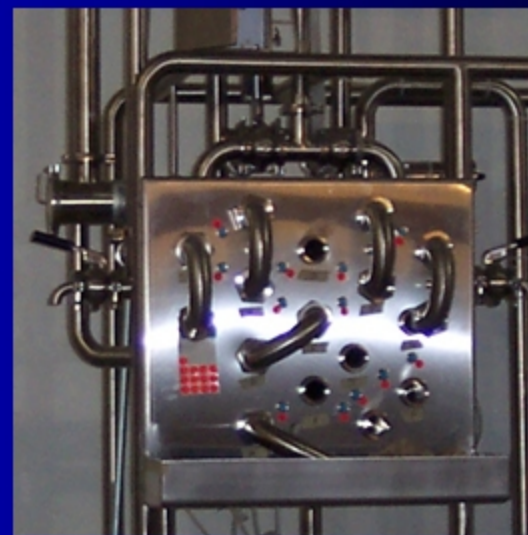
## RECEPTION BOX

- LOCKABLE HINGED DOORS
- 3" ELBOW FOR CIP OF RECEPTION
- TRUCK ADAPTOR
  - FAIL SAFE ,  
ONLY ONE WAY
- STAINLESS STEEL CONSTRUCTION  
TO CONNECT IT
- SHUT OFF VALVE
- ACME KEY



## FLOW PLATE

- 15 JOHN PERRY CONNECTION PORTS
- 15 PROXIMITY SWITCHES
- MAKE AND BREAK CONNECTIONS  
W/CONFIRMATION
- ELIMINATING POSSIBILITY OF CROSS  
CONTAMINATION
- OPTION : LEAK DETECTION VALVE  
CLUSTER (NO OPERATOR  
INTERVENTION)





# CIP TANK AND PUMPS

- SIZE TO SUITE CUSTOMERS NEEDS
- CHEMICAL SOLUTIONS MAKE-UP
- VOLUME ADJUSTED  
TO MINIMIZE WATER  
AND CHEMICAL  
CONSUMPTIONS
- HI / LO LEVEL PROBES
- ELECTRI HEATER ELEMENT  
OR STEAM INJECTOR
- PRODUCTION PUMPS
- CIP PUMP



# RECIRCULATION LOOP

- WHEN RUNNING, CONTINUOUSLY CIRCULATES YEAST FROM TANK TO FLOW PLATE, OUT TO USAGE POINTS AND BACK
- INSULATED STAINLESS STEEL TUBING
- RETURN TUBULAR COOLING EXCHANGER

# YEAST DROPS

## POSSIBLE YEAST DROP CONFIGURATIONS

- SINGLE OR MULTIPLE DROPS
- WITH OR WITHOUT CIP RETURNS
- OPTIONAL PAIL DROP

# REFRIGERATION

- INOX-TECH can supply  
STAND-ALONE CHILLER
  - compact unit: inside or outside
  - split unit
  - air or water cooled condensers
- GLYCOL Supplied to:
  - YEAST TANKS
  - LOOP RETURN YEAST COOLING EXCHANGER
- Glycol can also be supplied from bakery central glycol system

