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Where honour is a burden to be carried for life

(A slightly abridged version)

by Sergio Antolini when opening Ocrim Open Days 'Wheat, flour and ... 2022,' Cremona, Italy

Along with my brother Alberto, I have the honour of opening this wonderful appointment, an event awaited by all of use for more than two years. I leave it to the talented Ocrim engineers who are going to inform you about technical development, milling techniques and technologies. They are going to tell you something exciting, something that makes Ocrim special, something that is not written on contracts or technical records, but which nevertheless represents enormous value of our large family.

I would like to tell you about the Ocrim world, an out of the ordinary world. This is a world where dreams are not left behind but held in hand, a world where every new day is a new challenge, a world where you never live the same day twice. The energy and talent of those who live there is vital lymph.

It won't be a perfect world and certainly not an easy one, but, for sure, those who will experience it will have great opportunities because they will be motivated by the passion to give the essence of their work and their lives.

In the ancient Roman language, there was an 'adagio' that sounded like this:

"Honor is a burden, a weight to be carried on your shoulders every day of your life."

Although the word honour seems to be disappearing in the working world, honourability is a central characteristic feature buried in Ocrim's DNA.

Ocrim takes care of its duty because it's the main pinnacle; a romantic vision that takes me back to my childhood, where there is a much more intense reward, where each of us finds himself, finds his identity again and finds his independence.

The reward today is the working industry. Learning to love your work and make your work loved is utmost important as the basis of every democracy. Ocrim is a company similar to all successful companies, with extraordinary entrepreneurial stories which have decided that the world is an arena in which it wants to compete and get on the podium, linking industrial capabilities to product and brand.

Here is the commitment and duty to guarantee, with my brother Alberto, to my niece and nephew Annalisa and Andrea and to my sons Luca and Matteo. A business progress that is not limited to expanding markets but extends to research and development, safety at work and to everything that will be applicable to preserve our beautiful planet. Thanks to all the work force. Thanks to Alberto.

Ocrims Open Days in Cremona, Italy

Working with millers to reduce their operational costs

by Roger Gilbert and Niamh Cassidy, Milling and Grain

Away from its town-centre head office, Ocrim hosted its much postponed 'Wheat, Flour and ...' Open Days 2022 at its factory complex, its Farmhouse and its new Milling Hub, all located between Italy's River Po and the Milano-Cremona-Po Canal on the outskirts of Cremona

It was mid-September when milling industry events were getting into full swing, that Ocrim hosted its long-awaited Open Day 2022 in Cremona, Italy for 170 customers coming from over 20 countries.

The two-day event started on the afternoon of the first day with a welcome cocktail and a three-part conference session focused on energy usage in the flour mill and a technical explanation of how energy using could be minimised.

But first brothers Alberto and Sergio Antolini received visitors by both providing individual welcomes (see side bar) before getting down to the task in hand in the unusually warm weather conditions for the region, despite the open and airy space of the conference setting.

Maximising productivity while closely controlling energy consumption is still a focus of our industry globally and Ocrim's decision to lead off with a session involving three presenters on this important subject was valued by the audience.

Energy in three parts

Simone Pedrini, Ocrim's manager of its Mechanical Department provided an analysis of mechanical power transmission. He was followed by Ocrim's manager of its Automation and Electrical Department, Paolo Molinari, who reviewed how millers might use automation to achieve energy saving in their mills.

Mr Pedrini along with his colleague Mr Molinari undertook the task of the equipment designer and manufacturer in helping millers reduce their energy usage. The detail was technical but not lost on this audience.

At one point Mr Pedrini turned his attention to the torque motor benefits and says that the lower the rpm the lower the efficiency a motor delivers, and possible below 90 percent. And not one torque motor fits all sizes.

"Torque motors must be electronically controlled, and their position and velocity monitored," he added.

Bringing the discussion together was Mr Marco Galli, Ocrim's director of its Technological Department who looked at power consumption and detailed operations

Right

- 1: Professor Lorenzo Morelli - Food Science and Technology Department Università Cattolica del Sacro in Cremona, Italy
- 2: Marco Galli, Ocrim's director - Technological Department
- 3: Simone Pedrini, Ocrim's manager - Mechanical Department
- 4: Paolo Molinari, Ocrim's manager - Automation and Electrical Department

**Right**

- 5: Professor Stefano Boccaletti - Agro-food Economics Department, Università Cattolica del Sacro in Cremona, Italy spoke on 'Nutrition and its complex path'
- 6: Mr Marco Galli presented twice during the event, once on energy savings and once on biodiversity and technology

**Below**

- 7: Professor Guendalina Graffigna - Psychology Department, Università Cattolica del Sacro in Cremona, Italy presented 'Passions, fears and nutritional anxieties: Amplified alarmism or awareness?'
- 8: Professor Edoardo Fornari, - Agro-food Economics Department, Università Cattolica del Sacro in Cremona, Italy spoke on 'The impact of globalisation on food trends'



that make a difference.

Mr Galli asked where a miller should start to look to reduce power consumption in the mill as today's energy costs are the second highest cost, besides raw materials, in a flour mill.

The activities that impact power consumption include automation, equipment, technologies adopted and the plant layout.

"Layout and flows must be considered in power consumption evaluations."

It's monitoring these details that makes the difference in energy bills, he adds.

He offered a range of solutions including how to save on pneumatic lines that could return over €120,000 per year over traditional set ups. Pneumatic systems are the second highest energy consumer in the mill behind the roller mills.

Roller mills account for 41 percent, pneumatic fans 22 percent, blowing lines 10 percent, detaches five percent, aspiration two percent and the remaining equipment 20 percent.

The plant layout of lines along with the aspiration system savings could also be an area to review.

Plant reliability and capacity optimisation which eliminated unexpected downtimes would make a significant savings with 15-minute breaks cost about 300kW. A one tonne-per-hour process would impact energy consumption by about five percent, ed added.

"Avoid useless product recycling, predict the correct final bin and reduce moisture losses." He says each four transfer cycles based on 110kW is equal to €200 per cycle.

A brief debate closed the session.

A two-hour break gave everyone a chance to refresh before attending an al fresco country-style dining at the company's Farmhouse when the focus was on relaxation, a barbecue and live music.

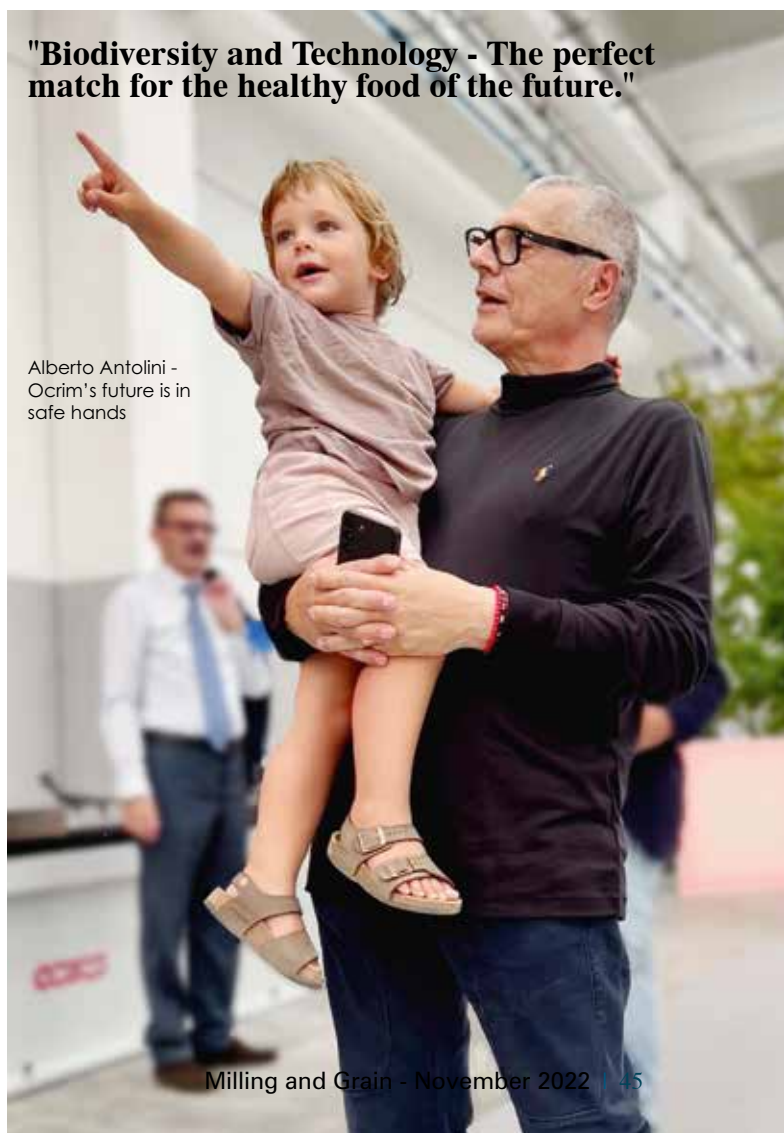
A full-on second day

The following day session two started with presentations around the topic of nutrition and once again involved three presenters who tackled the topic of 'Yesterday, today ... and tomorrow: Changes in our nutrition.' All three presenters were from Italy's Università Cattolica del Sacro in Cremona.

Professor Stefano Boccaletti of the Agro-food Economics

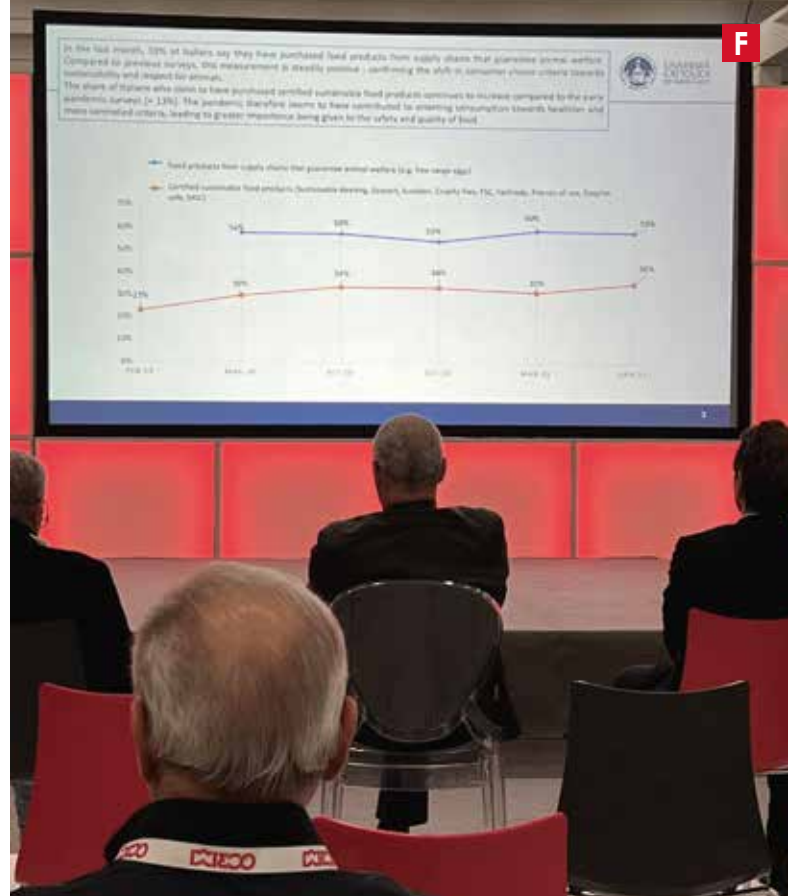
"Biodiversity and Technology - The perfect match for the healthy food of the future."

Alberto Antolini - Ocrim's future is in safe hands





Sergio Antolini opened proceedings with a personally crafted statement on the 'World of Ocrim' and role of millers in producing flour for humanity. Delegates enjoyed the detail of all presentations and the fresh and relaxing atmosphere created



Department addressed delegates on 'Nutrition and its complex path' before his colleague, Professor Edoardo Fornari, reviewed 'The impact of globalisation on food trends.'

He pointed to the opportunity that today's e-commerce offers to expand the marketplace especially coupled with the country-of-origin effect (COO) such as 'Made in Italy' where over 18,000 SMEs have successfully increased their activities to reach €600-plus million and created 50,000 jobs.

He used pasta as an example of a successful Italian export that had secured just under 30 percent of the global export market in 2019 with Italian wine accounting for 20 percent of the global export market and Italian sunglasses 40 percent.

He also referred to "the other Pandemic" where future research was necessary in understanding the impact of junk food marketing to children and childhood obesity. IN 1975 0.9 and 0.7 percent of boys and girls in Italy were obese. In 2016 that has reached 7.8 and 5.6 percent respectively.

Another interesting face, and in an aside Professor Fornari mentioned that up to 85 percent of all shoppers' decisions are made directly at the point-of-purchase.

From the Psychology Department, Professor Guendalina Graffigna presented her study results of trends in food purchasing under the title of 'Passions, fears and nutritional anxieties. Amplified alarmism or awareness?'

However, one of the most intriguing presentations came after the break when Professor Lorenzo Morelli of the university's Food Science and Technology Department discussed the topic 'I'm not a celiac, but ...'

He said the trend to gluten-free foods is rampant that has a "market in continuous growth at a rate of 27 percent per year."

In Italy that is worth €320 million, but only €215 million is being spent by diagnosed patients.

"One in three products is in fact purchased by those who are not celiac and thus think they are losing weight or gaining well-being. But this is a false myth. There is no scientific research demonstrating the health benefits wrongly attributed to a gluten-free diet for those who are not celiac."

To end the day's deliberations Marco Galli reviewed the company 'Biodiversity and Technology - The perfect match for the healthy food of the future.'



He told the audience that today it is possible to combine food security, production needs and biodiversity constraints and balance ancient with modern, safeguarding both animal and plant species without affecting the healthy livelihoods of an entire world population.

"Technology is the key to this balance," he added.

"Otherwise, the risk is to exclude a large part of the world with unimaginable consequences."

The opportunities offered by biodiversity include the preservation of the natural habitat of crops; benefit local farmers; allows the rediscovery of local crops that are almost forgotten and



The conference area - a new factory building presented a fresh yet sophisticated atmosphere

to satisfy a market trend.

However, challenges could include the affect on the hygienic characteristics from grains from crops at risk

“We need greater knowledge and there will be a cost of production increase coupled with lower yields, from both agricultural and during processing.”

Automation offers greater production scheduling, a gain in traceability from raw materials through to final finish product. It also allows for preventative maintenance based on working hours and cycles, monitoring product stock quantity in storage bins and assists in energy monitoring to name a few.

He added that 20 percent of cereal production is lost during harvest and storage.

More attention needs to be paid to mycotoxin contamination and its reduction, which is a must as no technology currently exists to identify directly grains contaminated by mycotoxins.

However, the monitoring of grain temperature helps eliminate potential risks of hot spots which can jeopardise the quality of raw material while wheat cleaning assists in grain preservation, reducing the need for chemicals added during storage.

“How can we feed the whole world respecting biodiversity?”

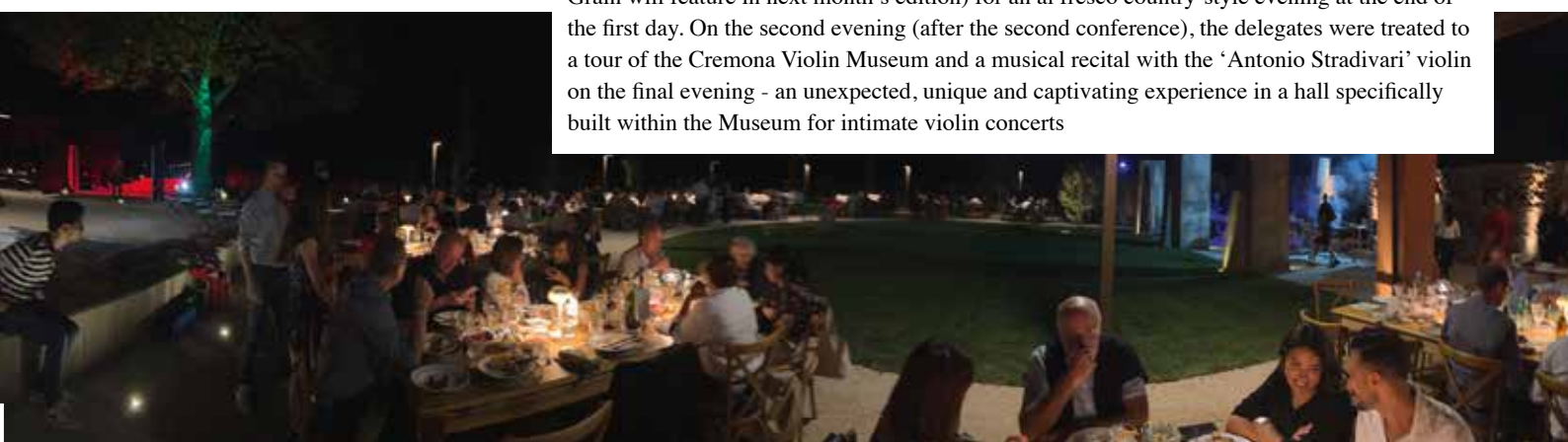
“The challenge must be to ensure that everyone has access to healthy and reliable food. Developing and combining innovative technologies to preserve biodiversity while maximize benefits of biodiversity to guarantee production based on quality and quantities must be the aim,” he adds.



Al fresco 'country-style' dining at the new Ocrim Farmhouse located between it's factory facility and the new Milling Hub



Once again, a debate closed this final session before the whole group gathered at Ocrim's new Farmhouse situation between the factory and the new Milling Hub (which Milling and Grain will feature in next month's edition) for an al fresco country-style evening at the end of the first day. On the second evening (after the second conference), the delegates were treated to a tour of the Cremona Violin Museum and a musical recital with the 'Antonio Stradivari' violin on the final evening - an unexpected, unique and captivating experience in a hall specifically built within the Museum for intimate violin concerts





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