



Ocrim, AGCO agreement simplifies turnkey solutions

CREMONA, ITALY — Ocrim and AGCO signed a collaboration agreement that will simplify the turnkey process by giving customers one point of contact for their projects.

It brings together the seed, grain and food industry expertise of AGCO's Cimbria and GSI brands and Ocrim's food milling capabilities.

It also gives customers seamless access to Cimbria and Ocrim equipment and GSI's leading grain storage, material handling, conditioning and management solutions, the companies said.

"The world is changing, and today's developed market is no longer seeking a conventional technology provider," said Alberto Antolini, chief executive officer of Ocrim. "Customers want a reliable partner capable of offering and delivering multiple tailor-made solutions. I strongly believe that the future is projected toward a 'Farm to Fork' solution, and this partnership is the pillar of such philosophy."

The companies said the collaboration delivers value-added solutions to organizations serving the global milling sector. The need for milling infrastructure is growing due to increasing demand for flour, especially in developing regions, such as Asia Pacific, the Middle East and Africa. Growth of gluten-free products and higher per-capita consumption of flour in the United States and Europe also is

driving demand.

"We are delighted about this collaboration, which will help drive productivity for our customers, improve food security and sustainability," said Stefan Caspari, senior vice president, AGCO Grain and Protein.

"The agreement will enable the delivery of integrated customer solutions, customizable based on their needs and supported with best-in-class technology for the milling business."

Ocrim and AGCO signed an agreement that will simplify the turnkey process.



■ Ocrim's Antolini pens book following journey of wheat to bread

CREMONA, ITALY — Sergio Antolini, president of Ocrim SpA and chief executive officer of Paglierani Srl, presented on May 16 his new book “Argonauta” that follows the journey from wheat to bread.

It is divided into four acts, reminiscent of a classical theatrical experience, and follows the path of wheat through the biological aspects, the historical contexts, the symbolic and cultural contributions.

The acts are modeled in a rhythmic succession of mythological stories, historical chronicles, scientific and biological demonstrations in a story full of alchemical suggestions and esoteric hypotheses.

“This time, for me, a virtual journey of mental images, images not transited on a visual level, intellectual visions accompanied by sculptural, pictorial and photographic works,” Antolini said.

To accompany the text, the artistic works of a refined selection of international authors including Blanco, Conti, Ferrario, Frisoni, Giovagnoli, La Motta, Manfroni, Ravaioli, Sassoli, Schnabel, designed to create references and suggestions.

Furthermore, courtesy of the Guerra family, the book also features a drawing by the poet and screenwriter from Romagna Tonino, a fellow countryman friend of the author.

The volume, produced in a limited edition, shows an accurate and sophisticated graphic design. The choice of particularly valuable papers, with marked material tones, wants to highlight the care of a project with a strong visual and tactile impact, as a container for a literary text that finds in the artistic expression the right background to fully express its identity.

A page from Sergio Antolini's new book Argonauta.



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■ Molini Valente tests specialty flour line supplied by Ocrim

FELIZZANO, ITALY — Molini Valente-Nova SpA recently tested a 3-tph line, supplied by Ocrim, for storing, transporting and dosing of different types of cereals and derivatives to obtain special flours.

The special flours are used to produce trendy food products. The facility also is equipped for stone grinding. Andre Valente, chairman of Molini, wanted the project in order to meet the complex and varied demands of the world's top players in the food market.

Ocrim has a 20-year history with Molini, having built a 400-tpd wheat milling facility in Felizzano, Italy, in 1998.

The new integrated line, which, if requested, feeds the existing plant, makes it possible to obtain numerous types of flours and assimilated products. It also includes the stone milling system, BioStoneMill.

For this new plant, Molini Valente decided to modernize the existing mill automation system and integrate it with the company's IT systems. However, the real revolution with regard to automation concerns the new line, since Ocrim's management@mill package has been chosen, to provide traceability of every material/product batch.

"In 2009, we started researching and developing innovative flours and in 2011 we developed our Vitala line, which now

includes blends of different cereals, herbs, spices and algae: they are natural ingredients for a market increasingly oriented toward healthy products," Valente said. "Therefore, the need to develop, with our partner Ocrim, new plants, which, interfaced with each other and connected to the new state-of-the-art thermo-treatment plant, now make it possible for us to produce larger quantities, with more flexibility and guarantee and safety for our customers, who can count on a wide option of product differentiation in complete safety."

The Molini Valente-Nova SpA mill in Felizzano, Italy.

