

MILLERS SEEK FLEXIBILITY

Millers want the flexibility to be able to work with wheat from different regions and suppliers, according to *World Grain* magazine's annual survey of the international milling industry's equipment and service suppliers.

The increasing need for flexibility will allow millers to adapt to different market requirements.

Millers are needing more varieties of end products to meet changing demands from their customers, survey respondents said.

Demand for new flour mills and expansions remains strong in Africa and Asia, and is continuing an upward climb in Europe.

One supplier noted that the focus in Europe tends to be more on upgrading existing facilities. In comparison, projects in Africa and Asia are trending toward the construction of new facilities.

No matter the location, food safety and high quality finished products continue to be important to millers. The

Ocrim constructed a high capacity flour mill in limited space for Harinas del Sureste, S.A. de C.V. in Mérida, Yucatán, Mexico. Photo courtesy of Ocrim.



by Susan Reidy

Changing market demands means they need a variety of end products and ability to work with wheat from different regions

same is true of energy reduction and overall plant efficiency, survey respondents said.

Clients are asking for concepts that allow for the lowest overall production costs along with intelligent automation solutions and online production/quality control.

Turnkey options also are popular as millers want to work with a single, reliable partner for the optimization of project execution times.

NEW MILL, SMALL SPACE

Despite working with a small space inside an existing facility, Harinas del Sureste, S.A. de C.V. wanted a new flour mill in Mérida, Yucatán, Mexico.

Ocrim, based in Cremona, Italy, studied the space and designed the project to best utilize the limited space with the highest capacity possible.

The result was a 400-tpd capacity, four-story mill for both hard and soft flours with a 77% to 78% flour extraction rate. There is no additional room for expansion since the available space was used and optimized for the new mill.

Equipment included the latest generation machines such as RMI roller mills, SFI/L plansifters and SDC purifiers, with the highest automation possible. It is a highly automated and energy efficient plant and includes plastic sieves to meet high sanitation standards.

These are focal points and a “must” for Ocrim projects, the company said.

Harinas del Sureste sources most of its wheat from the United States and sells its flour and byproducts all over southeastern Mexico.