

## Ocrim, Axor formalize partnership

CREMONA, ITALY — In September, Ocrim S.p.A. and Italy-based Axor announced that the two Italian companies formalized an alliance agreement to offer flour mills, pasta factories, feed mills and storage silos to customers around the world. Axor, which is a subsidiary of Mazzoni LB, has changed its name to Axor-Ocrim.

Founded in 1992, Axor is a fast-growing company specialized in the design and supply of complete plants and machinery for the production of pasta and of processing equipment for the production of snack (pellet). Axor's turnover has more than doubled over the last three years. The company sells over 20 different short, long and special cut pasta production plants ranging from 500 kg/h up to more than 4,000 kg/h. Its customers include some of the world's largest pasta producers.

Ocrim and Mazzoni LB will have a combined turnover exceeding €200 million.

The companies noted that this alliance joins two important engineering and manufacturing companies that will exploit all possible technical and technological synergies between them and to offer a sole interlocutor to better satisfy client needs.



Chief Executive Officer of Ocrim Alberto Antolini and President of Axor Marco Galateri di Genola celebrate their companies' partnership. Photo courtesy of Ocrim.

### Pavan showcases forming, thermal treatment lines for fresh pasta

GALLIERA VENETA, ITALY — Pavan Group on Dec. 14 presented its new forming and thermal treatment lines for fresh pasta during an open house.

Pavan said deep appreciation was expressed by Italian and international fresh pasta operators who saw the new machinery and the innovative technological and mechanical features as well as the energy efficiency and simplification in the washing and sanitation procedures.



Pavan Group has introduced forming and treatment lines for fresh pasta. Photo courtesy of Pavan Group.

### Pavan Group lectures at extrusion event

WINNIPEG, MANITOBA, CANADA — Pavan Group participated in the Extrusion Platform Americas 2012 practical short course Oct. 29-30 in Winnipeg, Manitoba, Canada.

Luciano Mondardini's lecture covered three topics: a general introduction on pellet snacks technology; an overview of the opportunities offered by pellet snacks in the growing fat-free snacks sector; and stackable chips production technology.

The day started with a conference on topics related to microbiology and food safety as well as the innovative and distinctive features of the presented machines. Fresh Pasta Sales Manager Paolo Carossa simulated real operating conditions, showing the efficiency these new lines can achieve.

Technical Director Ing. Sandro Rasera guided visitors through the production departments for the presentation of two automatic double-tank kneaders with a capacity of 1,100 and 1,700 kg/h, respectively.

In a dedicated area the following lines were also displayed: an entirely washable sheeting line for classic tortellini; filled pasta and double sheeted pasta; the SPW630 sheeting (630 mm wide and 7 mm thick sheets; 700 kg/h capacity); and the SPT540 double sheeting (producing two 540 mm wide and 7 mm thick sheets, 1,000 kg/h capacity).

For the forming process, the presentation focused on a series of entirely washable forming machines for cappelletti and ravioli (150 strokes/minute, 650 kg/h), classic and pinched tortellini, as well as double sheets for ravioli (170 strokes/minute, 850 kg/h). The thermal treatment equipment presentation concentrated on the 7-meter long non-stop dip cooker, the cooling bath, the 14-meter long pasteurizer/cooker and the pre-dryer (6 meters, 3 tiers).

The latest models of the main accessories were also displayed: the shuttle automatic mixture distribution system; the washable product conveyor belts; and the lobe pump for filling/dosing in forming machines.

The pellet snack lecture provided a comprehensive review of the wide range of solutions, in terms of shapes and formulations, offered by pellet-based snacks in the low-fat or fat-free sectors. Introducing a wider variety of raw materials to meet nutritional needs and offer very good bite products is relatively easy, Pavan said.

This advantage is matched by the wide range of shapes that are suitable for snacks, breakfast cereals and "cross-over" products.