

Ocrim provides equipment for Horizon mill update

KENOSHA, WISCONSIN, U.S. — The Horizon Milling Co. recently updated its flour mill in Kenosha, Wisconsin, U.S., with the addition of a 230-tonne-per-day (5,000 cwt.) whole wheat mill to the existing 21,000-cwt. A, B and C mills. The project started in June and was commissioned in December 2012.

The facility is located on 19 acres at the west end of Kenosha (about 60 miles north of Chicago, Illinois, U.S. and 30 miles south of Milwaukee, Wisconsin, U.S.). Two railroads serve Kenosha: the Canadian Pacific and the Union Pacific.

Horizon partnered with Cremona, Italy-based Ocrim SpA. The updated cleaning house can handle 400 bushels per hour, and it contains all Ocrim equipment, including a grain cleaner, color sorter, scourer, SPR rotary grain separator and two Bliss eliminator hammermills.

After the cleaning house, the wheat goes through an Ocrim aspirator, and then it is transferred to a 6,000-bushel (180-tonne)



bin. Paglierani scales and flow meters, and Siemens level indicators are employed in the cleaning section and in the finished section. All the pneumatics in the mill and the wheat cleaning house employ Ocrim FKC-A filters.

The new whole wheat mill contains Ocrim roller mills: two single-high RMX-100 and two double-high RMX-Q-1000. They are all made of stainless steel to guarantee the utmost degree of sanitation. In addition to the existing three load-out lines and bins, each holding 2,500 cwt of finished product, a fourth load-out line and

2,500-cwt-capacity bin was added to handle production from the whole wheat mill.

Expanding whole wheat flour production at the Kenosha facility was part of Horizon's strategy to help meet the challenge of supplying an ever-increasing demand for whole wheat flour products and the exacting standards required by the school lunch and breakfast programs.

CHOPIN Technologies introduces Rheo F4 instrument

VILLENEUVE LA GARENNE, FRANCE — CHOPIN Technologies in September introduced the new Rheo F4, which can measure the production and retention of carbon dioxide, as well as the volume and tolerance of dough during proofing in a single test.

The volume of the proofed product (breads, brioches...) depends on both the carbon dioxide production capacity from the yeast and the ability of the dough to retain this gas while it continues developing. These essential characteristics of dough proofing are evaluated and monitored with the Rheo F4.

Applications include, but are not limited to:

- Determining the optimal time for products to be placed in the oven.
- Assisting in the development of gluten-free products.
- Analyzing the changing fermentation properties of frozen dough.
- Analyzing entire dough formulas containing sugar, fat or dietary fiber.
- Verifying yeast activity.
- Evaluating the impact of additives or the specific action of enzymes.

For more information, visit www.chopin.fr.



AGI launches new website

WINNIPEG, MANITOBA, CANADA — Ag Growth International (AGI) announced on Sept. 6 the launch of a brand new website located at www.aggrowth.com.

New to the website is the addition of the entire AGI brand catalog. All divisions under the AGI umbrella now have their complete product lines available in one centralized place where users can search via product or brand name. Also to note, the AGI Investors site has been consolidated with the main AGI site. Users can now view AGI financial reports and other news without ever leaving www.aggrowth.com.

"We wanted to launch a fresh take on our already existing website, but up the ante by offering an easy-to-use product catalog functionality. All products are listed along with their brochures, spec sheets and manuals. This is exciting for us as a company, and an excellent resource for anyone interested in learning more about what we do at AGI," said Daniel Donner, senior vice-president of sales and marketing.

The new streamlined design encourages users to easily find links to any and all product, news or investor information.

Maxi-Lift publishes new bucket catalog

DALLAS, TEXAS, U.S. — Maxi-Lift announced on Aug. 28 that it has published a new full-line 2013-14 elevator bucket catalog.

The new catalog includes many new sizes in the Tiger-Tuff and Tiger-CC elevator bucket lines. They have also added a new commercial elevator belting splice called the Titan and updated

the AB Maxi-Splice with stronger bolts.

A copy of the new catalog can be requested by calling 1.800.527.0657 or e-mailing info@maxilift.com.

A downloadable copy of the new catalog is available at www.maxilift.com.