

CONFECTIONERY PRODUCTION

chocolate, sweets, snacks & bakery



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COCOA PROCESSING



Pressing ahead with equipment series

As Italian-based business GSR explains, it has developed its latest 20/980 cocoa press for industrial companies seeking to maximise returns from their confectionery and food processing operations

The latest 20/980 has reportedly been developed with GSR's highest production capacity and devised to be adaptable to compact spaces.

According to the company, it has been created with both technical expertise combined with responding to customers' individual requirements.

Some of the major trends which it has responded to include increased regulations surrounding food safety, as well as sustainability issues such as overall equipment efficiency, which is a significant factor for all in the sector.

Developed in-line with the series 980, the company said its latest press has been designed to capture the core qualities of each of its products, which include ergonomic features, attention to detail, as well as creating a distinctive Italian design to its systems.

As the company adds, considerable attention has been paid especially to the hygiene features of the machine: its surfaces have been designed to prevent any development of bacterial charges.

Among its other benefits included an estimated increase in production capacity of 9-10% for its customers.

In addition, during the project phase, particular studies were reportedly carried out to ensure that ordinary maintenance operations can be pursued in an easy and efficient way.

The company said it has been mindful to install features that avoid long downtime for maintenance, which can cause a costs' increase as well as production inefficiencies, which is a key consideration for all industrial sectors.

Furthermore, the business has also achieved reduction in the overall energy consumption of the press, which together with the decrease in the duration of the pressing cycle. This has led to a reduction in the total cost per ton of process.

As the company explained, its engineers worked closely with customers to develop the press, as technical expertise and different production needs could be combined into a product focused on effectiveness and efficiency.

'For us, the sharing of knowledge within our team is of fundamental importance: to merge mechanical concepts with the awareness of what customers are looking for today is the

best strategy to work at the highest levels. In GSR there has always been a real cooperation with customers; for us it is essential to constantly dialogue with them, in order to develop solutions that can effectively respond to any of their need,' says Luigi Turla, CEO and founder of the company.

'Behind a chocolate bar there is a long journey that starts from cocoa pods, from its beans. It is a complex productive process, the results of a gradual evolution and of a continuous discovery that must involve all the main actors of the supply chain. We want to innovate the sector, thus raising the competitiveness of the market,' concludes Mr. Turla.

As he adds, the company has paid close attention to each of its customers, which, like many others operating within the confectionery and bakery sector, required continuous development.

Among the key characteristics of its series has been in devising flexible machinery. This has led to it delivering a range of bespoke products for a market that is experiencing a particularly strong upturn over the past year. ♦

