

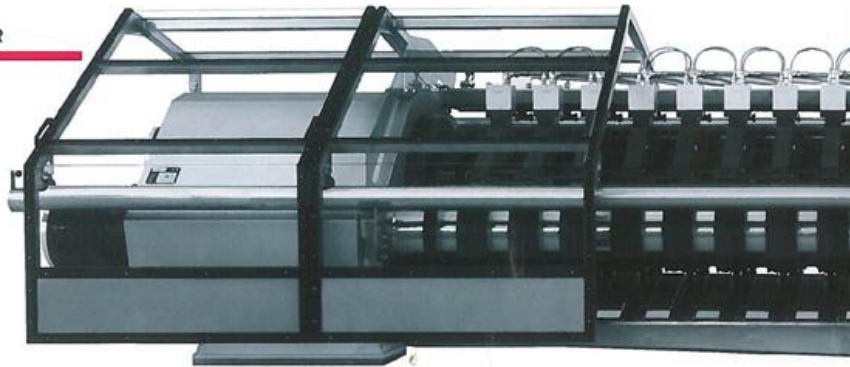
Kennedy's Confection

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GSR



What role does the pressing process play?

GSR has been operating in the cocoa sector for more than 25 years. Kennedy's Confection takes a look at the company's production

We had already talked about GSR as a "sole specialist in the cocoa pressing process", with a reputation based on years of highly qualified experience and a specific and unparalleled know-how.

The Italian firm, indeed, has been operating in this sector niche for more than 25 years, but its expertise has deeper roots, steady in years of experience of Mr. Luigi Turia, CEO and founder of GSR Cocoa Machinery, who has been a top manager of several companies in the sector.

A choice, the one of specialisation, that comes from the desire to guarantee excellence on this fundamental process for the entire supply chain, a journey that leads from a wonderful and colorful cocoa beans to the tasty chocolate bar that we all know. The pressing cycle ranks roughly halfway through this long production process, assuming a key role, because let's say it, cocoa powder and butter of excellent quality, which are the basis of the lovely chocolate, are not the result of chance, but are obtained thanks to the choice of the most excellent technologies.

From Bean to Bar

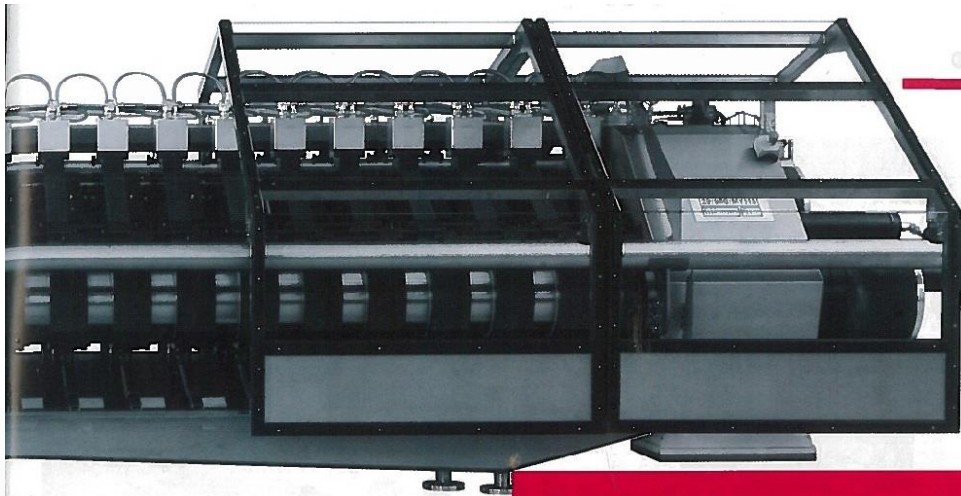
The cocoa production process consists of several steps. First of all, there is the collection and cleaning of cocoa beans, which are then fermented and desiccated. The beans are cleaned and then roasted at a variable temperature depending on the type of flavor to be developed. Lastly, the grinding process is performed to give rise to the cocoa liquor.

It is at this point that GSR comes into play and, in particular, the pressing process: a fundamental step for optimally

separating the two elements that make up the cocoa mass, the fat part from the solid residue. Thanks to the hydraulic presses, powerful machinery able to withstand high mechanical stress, the cocoa liquor is subjected to high specific pressures, which allows the cocoa butter to be separated from the solid mass, named "the cocoa panel or the cocoa cake".

The percentage of the butter extracted varies according to the type of product customers want to obtain (giving rise to a more or less fatty cake). That is an important aspect for producers that therefore need to have a production line capable of offering maximum flexibility and freedom in creating the desired production recipes.





GSR

Another essential aspect is that this residual percentage must be precise and constant throughout the production. This condition can only be guaranteed by high performance and reliable presses, able to carry out the operation in an efficient way, ensuring an accurate production capacity and thus obtaining maximum results in terms of quality and quantity processed without wasting and decreasing in terms of production.

...well known for its ability in building outstanding pressing lines...

In these years, GSR has raised the standards of the sector, thanks to its ability to guarantee advanced technologies as well as a punctual service that responds to every need. An intelligent management system capable of guaranteeing high yields, the certified and high-quality materials, the continuous applied research and attention to every single detail in order to guarantee hygiene, safety, durability, and robustness just some examples of the plus that characterise GSR's pressing lines.

Being specialised in a particular part of the entire cocoa processing process, makes GSR an ideal partner with which to establish a business relation, certain to speak with a trusted and competent supplier, who has invested everything on the knowledge and in the possibility of giving an answer to every production requirement. Since its inception, the company has chosen not to become an industrial giant, just to not undermine its role as "specialist", but by choosing to be Bühler's partner for the supply of Greenfield project and full cocoa processing line.

The choice of GSR is therefore to be a recognised reality well known for its ability in building outstanding pressing lines, important equipment to perform the transformation from beans to chocolate.

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The largest production

It is the 980 series that occupies one of highest rings of the GSR product portfolio, not in terms of quality, as the Italian company constantly maintains the highest standards in each of its lines, but precisely in terms of size: with the highest production capacity this series contains the largest cocoa presses, 16 - 18 - 20 pots: the biggest chocolate producers can have in their hands a perfect jewel to make their productions.

Like all GSR presses, these are machines that meet the rigid global standards demanded by company management, quality, ergonomics, hygiene, reliability, efficiency and safety.

Go over the simple chocolate

We all know: chocolate is no longer just dark, milk or white. There are endless combinations of flavors, aromas and colours, so much that now it is a product capable of gathering around itself niches of sophisticated consumers.

Over the years, GSR has decided to open up important opportunities to all those producers, both large and small, who wish to have a small size press that could be used for tests, experiments and niche productions.

This is how the Laboratory line was born, presses from one to two pots, in which the high technological level guaranteed by GSR was maintained. The hallmark? Their flexibility, a feature that makes them perfect for processing even different masses from cocoa, but still with an oil base such as hazelnuts and peanuts.

Not only for large production

GSR over the years has decided to provide an excellent response even to those companies interested in having pressing lines with capacities from 200 to 750 kg / hour. These are characterised by a perfectly integrated system, from the homogenizer to the loading pumps, from the hydraulic unit to the hydraulic press and from the electrical panel to the technological piping, up to the conveyor, the grinder, the scale and the discharging pump. The 870 series, part of the so-called "compact line", has now assumed a primary role in medium-sized companies.

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