

Efficient Mixing Solutions



Dairy

Food

Starch

Nutraceutical



Creating mixers for dairy, food and beverage

State of the art mixers

Our vision is to become the leading, independent supplier of process and mixing solutions in the dairy, soft drinks and prepared food industry.

Daniatech develops and sells "state of the art" mixers for the process industry worldwide. After becoming a part of SiccaDania Group, We can provide expertise within both the up- and downstream processes.

We have created a patented, high quality, robust and energy-efficient mixing solution in close cooperation with "Packo Pumps". The revolutionary mixer unit design offers improvements on every important parameter.



Decades of experience

We represents more than 20 years of experience in mixing and hygienic design of equipment for the food industry.

Customers are met by dedicated experts with great knowledge and well-proven solutions. This expertise will benefit our customers..



High shear mixing

Our high shear mixer solutions come with a cost-effective technology. The benefits are a simple and compact design suited for your application.

The flexibility is reflected in our solutions, so they are easily adapted to your specifications and existing equipment. Furthermore, the design on our high shear mixers is flexible, so you can change your production while remaining efficient in your production to reduce cost, resources and energy

Our ISO certified high shear mixers are also energy-efficient. This guarantees a stable production with double the product yield.

State-of-the-art mixers

Our high shear mixer solutions come with a cost-effective technology. As a professional food and beverage equipment manufacturer, we understand the need of simple and compact design. Moreover, our technology secures a better work environment with less noise from production.

Our high shear mixers allows our customers to benefit from:

- **Versatile application setups**
- **Energy efficient mixers that needs 20 to 40% less energy**
- **Fewer spare parts**
- **Smaller footprint**
- **Low noise levels – down to 74 dB**



Dairy industry

Mixers for the evolving dairy industry

There are a great variety of dairy products, with a variety of flavours and can be paired with both sweet and savoury foods.

At Daniatech, we acknowledge the fact that a successful performance in today's competitive market for dairy, dairies must provide customers with high quality, efficient products, at the right price, while ensuring an up to date product portfolio – a portfolio that considers local, national & international changes in demand.



Change in consumer preferences

The change in consumers' preferences and lifestyle as well as the technological advances, asks us, the manufacturer, to be capable of delivering innovative & flexible solutions.

Within the dairy industry, this means creating a wide range of equipment capable of processing from recombined milk or ice cream to white cheese, catering to the needs of all the consumers. Furthermore, dairies require different technologies for different product types.

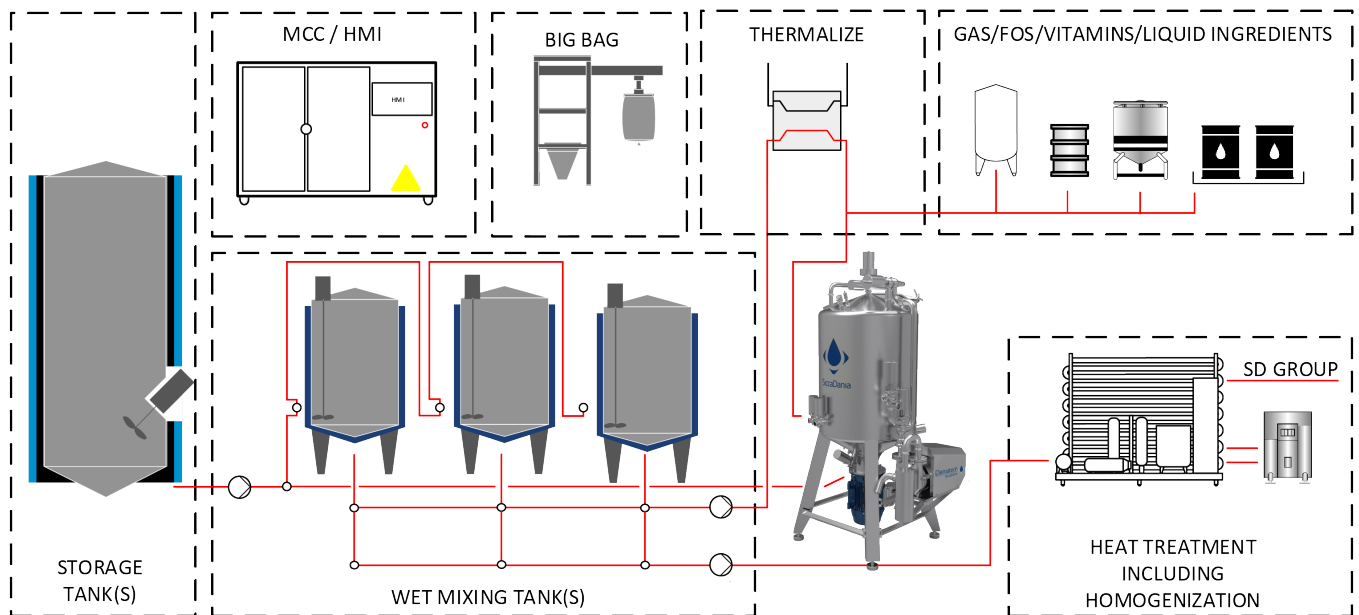
What do you need to keep up with the play? A close partnership with your dairy technology supplier, enabling you to fast-forward your business via application knowledge, innovative thinking, flexibility and sheer hands-on know-how.



Applications

- Recombined milk
- Flavoured milk incl. preparation of chocolate slurry
- Milk based drinks
- Yoghurt milk
- Ice-cream mix
- Custards
- Cream
- Protein and lactose standardisation
- Infant Formula
- Fat filled milk products
- Non-Dairy creamer
- White cheese
- Melt cheese

Example of a dairy line



We help dairy manufacturers thrive on change

Our expertise - your gain

Characteristics of the InlineMaster:

The InlineMaster represents a new generation of mixers. It is optimised both in regard to space consumption and maintenance.

- Product properties - 700cP / 50-60%TS
- Instant dispersing of powder into liquid through vacuum inlet - avoiding fish eyes and agglomerates
- Zero lost - fully drain ability
- Optimal utilisation of energy
- Fully integrated in CIP
- Unique ShearMaster™ unified with centrifugal pump
- Multi-pass flow through ShearMaster™ during processing.

Characteristics of the BasicMaster:

The BasicMaster is compact and perfectly optimised for energy-efficient high shear mixing. Powder is added manually through the manway.

- Product properties – 2,000cP / <50%TS
- Manual dumping of powder from the top of the mixer
- Low complexity
- Virtually maintenance-free
- Fully integrated in CIP
- Unique ShearMaster™ ensuring high turbulent flow pattern in the mixer
- Suitable for both batch and inline processes.

Food industry

Staying ahead of changes in food

On today's food market, changes are ever ongoing. Consumers require functional food to fuel their brain and adorn their physical appearance.

The constantly growing number of advanced ingredients and formulations for new food products offer a great challenge for mixing equipment.

Change in consumer preferences

Constant innovations in the mixing technology which can contribute to lowering production costs without compromising on quality, automatically becomes a requisite.

At Daniatech, our engineers know the importance of proper mixing. Even with the right amount of ingredients and flavours, the end-product will never satisfy the high-quality and taste requirements of today's consumer unless all components are thoroughly mixed.

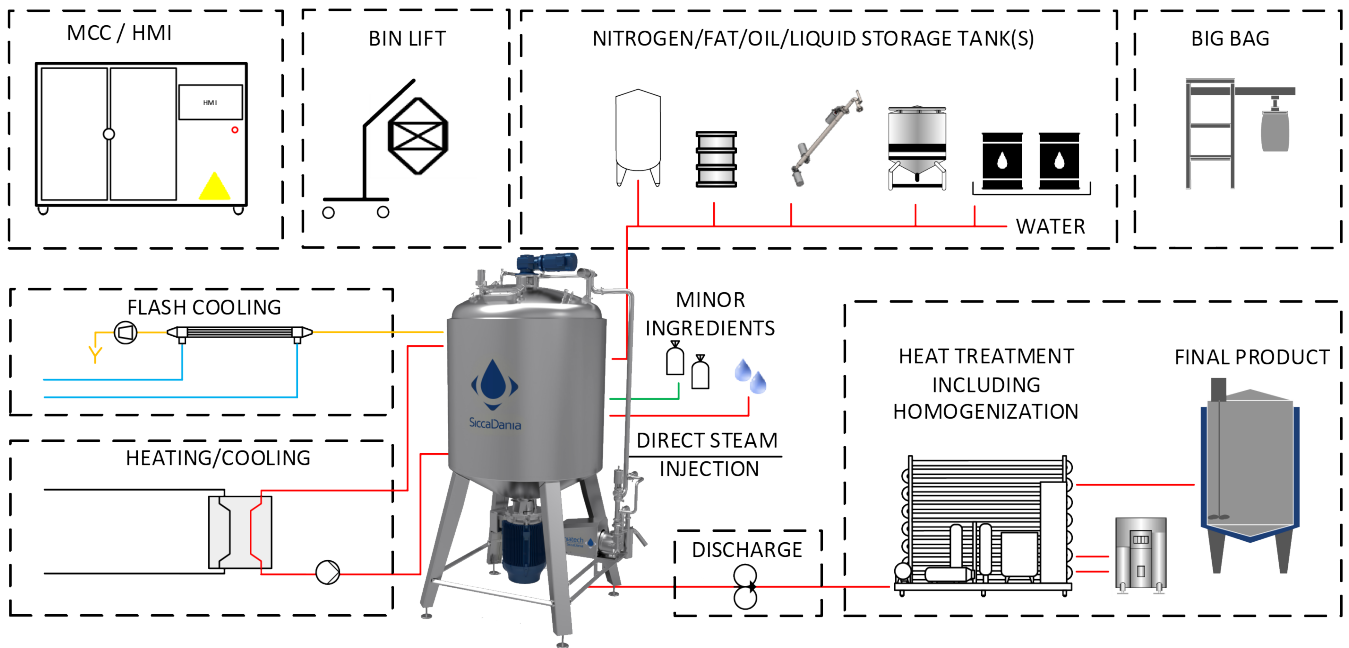
Although, many mixing solutions can overlap in use and function, for vital process optimisation, the optimal mixer must be selected. Our experts at Daniatech will ensure the best possible solution for your business, keeping a long-term focus in mind.



Applications

- Sauce
- Dressings and dips
- Pesto
- Chutney
- Soups
- Mayonnaise, ketchup & mustard
- Tomato paste
- Puree
- Liquid egg
- Batters and other liquid doughs
- Chocolate mass / sauce
- Syrups
- Fruit preparation
- Hummus

Example of a food line



We help food manufacturers realise business opportunities

Our expertise - your gain

Characteristics of the ProcessMaster:

The ProcessMaster is developed for products with medium to high viscosities and designed with a direct driven high shear mixer at the bottom and top mounted agitator.

- Product properties – 50,000cP / <80%TS
- Be on top of all aspects in the mixing process
- Unit flexibility designed for variety of Applications
- One pot processing ensuring repeatability from batch to batch
- Unique dynamic ShearMaster™ enabling soft blending of fragile particles
- Change process parameters from high-shear to no-shear in seconds
- Instantly emulsifying of oil and powder using vacuum

Characteristics of the VacuumMaster:

The VacuumMaster allows for automatic handling of the powder dosing directly from big bags or silos.

Depending on the selected options, the mixer can be used as a batch mixer or as an in-line mixer..

- Product properties – 2,000cP / <50%TS
- High focus customer-sustainability
- Versatile unit for multipurpose Applications
- A homogenous and stable product within shortest possible time
- Chaotic flow through ShearMaster™ during processing
- Use vacuum to dispersing powder into liquid avoiding fish eyes and agglomerate

Beverage industry

Understanding the beverage industry

The beverage industry is evolving and changing rapidly in accordance with consumers' tastes and habits.

Following the rise of healthy and conscious living, the consumption of protein drinks is on the rise. There is a great effort to find plant-based alternatives to animal protein.

At Daniatech, our mixers are already participating in this change. With machines producing almond milk and protein shakes, manufacturers are sure to cooperate with a company incorporating the latest developments and trends.

Change in consumer demands

The conscious consumer creates an ever-changing list of requirements towards the products they consume. This also sets new standards for the manufacturers.

At Daniatech, we understand that the constant shift in people's tastes and requirements means the number of advanced ingredients and formulations for new beverages presents a great challenge for the mixing equipment. With more complex products, at higher capacities,

Daniatech's solutions offer more automation at higher capacities. This enables the producer of beverages to increase the size of the operations and reduce the labour cost at the same time.

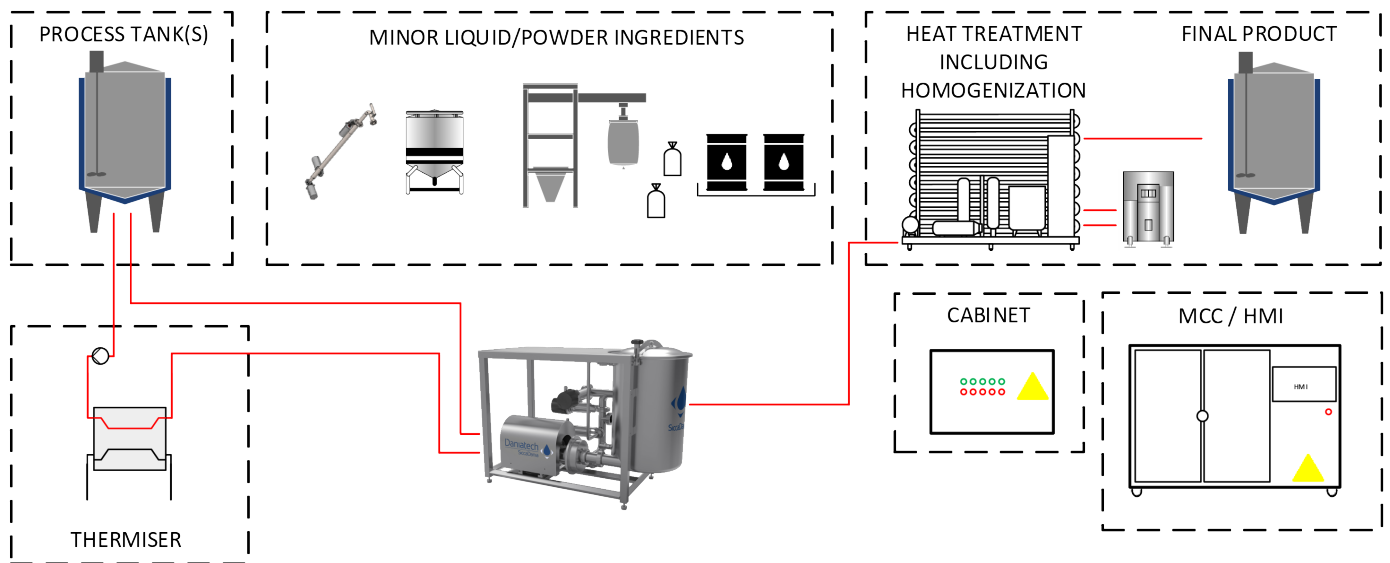
Daniatech can deliver solutions meeting any mixing demands regarding the beverage production.



Applications

- Production of syrups / sugar dissolver
- Stabiliser blends
- Concentrates
- Lemonade and juice
- Beverage with particulates
- Soft drinks / soda
- Smoothies
- Soy drink
- Coffee drinks
- Ice-tea and energy drinks
- Isotonic drinks
- Enhanced water
- Liquor

Example of a beverage line



We enable you to manufacture a commercially viable, high-quality end product.

Our expertise - your gain

Characteristics of the LiquidMaster:

The LiquidMaster is the most energy efficient and flexible mixer on the market. It is developed for products with low to medium viscosities. The mixer is integrated offering an ergonomic working position.

- Low CAPEX
- Simple to operate
- Manual dosing of powder
- Product properties – 1,000cP / <30%TS
- Clear interface in-between liquid and powder
- Unit flexibility designed for a brought variety of Applications
- Fully integrated in CIP

Characteristics of the MixMaster:

The MixMaster is the most energy efficient and flexible self-pumping mixer on the market. The pump is developed in cooperation with Packo Pumps in Belgium.

- Low CAPEX
- Improve process efficiency and reduce operating cost
- To be integrated in existing process lines
- Product properties – 1,000cP / <30%TS
- Enhanced product quality yield and material savings
- Boost quality emulsions to archive better particle distribution
- Pre-homogenize using UltraShear MixMaster

Test before you invest

Our unique test mixer is a cornerstone in choosing the right solution for the individual customer. With the option to test your complex product before you invest, Daniatech helps ensure that the mixer is right for your application.

Advantages of testing:

- Lower potential risks
- reduce your time-to-market for new products
- validate processes and recipes ahead of full-scale production
- improve product homogeneity/structure, optimise batch cycle times and confirm shelf-life
- be on top of CAPEX / OPEX

Our test mixers

A multipurpose mixer unit for a wide range of products

- Cooling/heating by dimple jacket/ direct steam
- Integrated vacuum system for liquid/powder transport and deaeration/flash cooling
- Unique dynamic ShearMaster™ enabling pre-homogenization of product and/or soft blending of fragile particles
- Top-mounted agitator with scrapers preventing discolorations and crystallisation inside the vessel
- Integrated process control

Inline test mixer for low/medium viscosity

- The LiquidMaster is the perfect mixer for mixing powders and liquids.
- 100l circulation tank
- Circulation flow of 20-25 m³/h
- High powder capacity
- Viscosity up to 1000 cP

Inline Ultra MixMaster gives your product an extra boost

- Shear rate up to 120.000 S⁻¹
- Flow of 15-25 m³/h
- Pressure of 4-6 bar



Multi-purpose mixer unit



LiquidMaster



Ultra MixMaster

Innovation Centre

Specialised service team

We offer a worldwide service in mounting, commissioning and maintenance of equipment and rebuild, repair, maintain or overhaul all related equipment.

An experienced team of specialists and maintenance engineers ensure a safe and trouble-free operation of equipment and installations. Short response times and quick, effective diagnostics give us a leading edge in trouble shooting.

World-class innovation centre

Our Innovation Centre near Copenhagen, Denmark is a state-of-the-art facility for pilot-scale testing. Here, we offer the ability to test processes and production equipment before scaling up to production level. Working together with you, our specialists offer insight into how to achieve optimal processing set-ups.

We run pilot-scale, proof of principle programs using, for example, dry raw material ranging from just a few kilograms up to several hundred. And, our testing of complete processes includes pilot-scale proof of principle, proof of concept of a complete process mimicking

industrial processing, and single-stage processes.

Our pilot plant facility at the Innovation Centre covers a range of equipment and processes:

- Starch extraction and purification
- Rasper
- Filtration
- Mixers
- Evaporation
- Zeta drying, spray drying and freeze drying





Daniatech

SiccaDania

www.daniatech.com

Delivering superior process **technology** worldwide.

Daniatech is part of the SiccaDania. SiccaDania specialises in both stand-alone single unit operations as well as complete solutions for the dairy, food, starch and plant protein industry.

We make food processing better – more sustainable, healthier, safer



SiccaDania Group

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