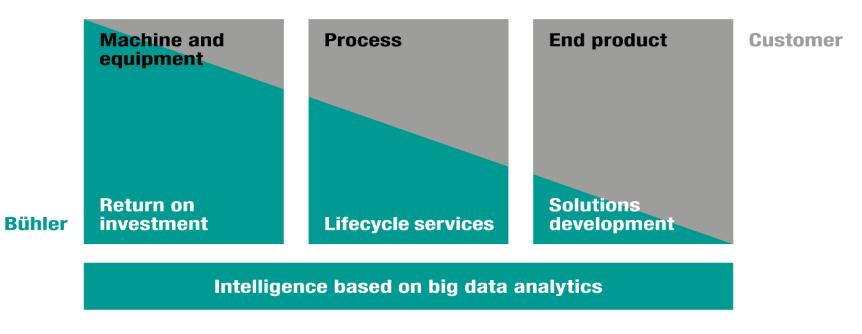


- Maize Market Relevance
- Maize Milling Process
- **Key Machines**
- **Dosing Units**
- Mixing
- Conclusions



#### The Bühler Core.

#### Processing of foods, feeds and advanced materials.

















**DIE CASTING** 



**GRINDING & DISPERSION** 



**LEYBOLD OPTICS** 



#### Bühler at a glance.

#### Global market leader with a strong presence in local markets



CHF 2,4 bn **Turnover** 



140 **Countries** 



Service stations



**Manufacturing sites** 



10,800 **Employees** 



100% Family-owned company



up to 5%

of turnover are invested in Research & Development



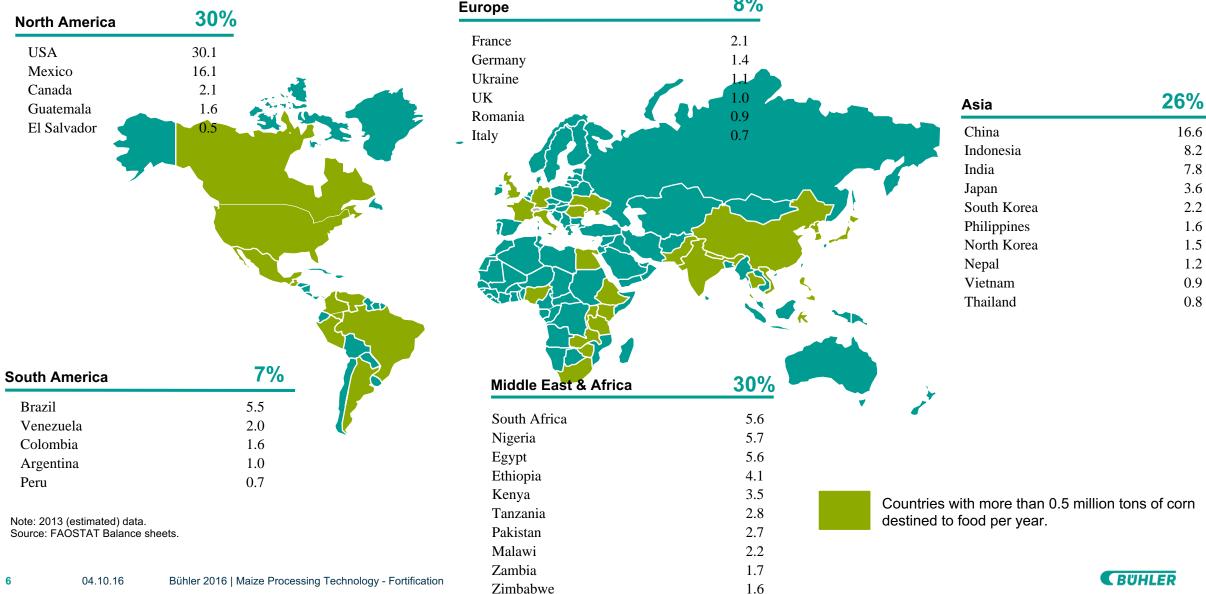
Particularly committed to sustainability



Note: 2013 (estimated) data. Source: FAOSTAT Balance sheets.

#### Maize Market Relevance.

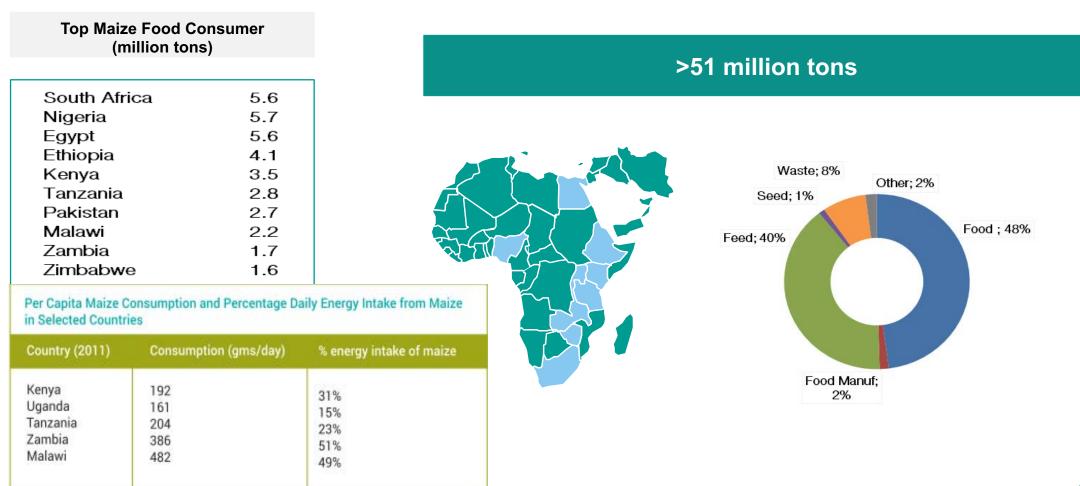
#### About 175 million tons of Maize destined to Food Worldwide



#### Maize Market Relevance.

#### MEA about 32 kg of maize consumed per capita per

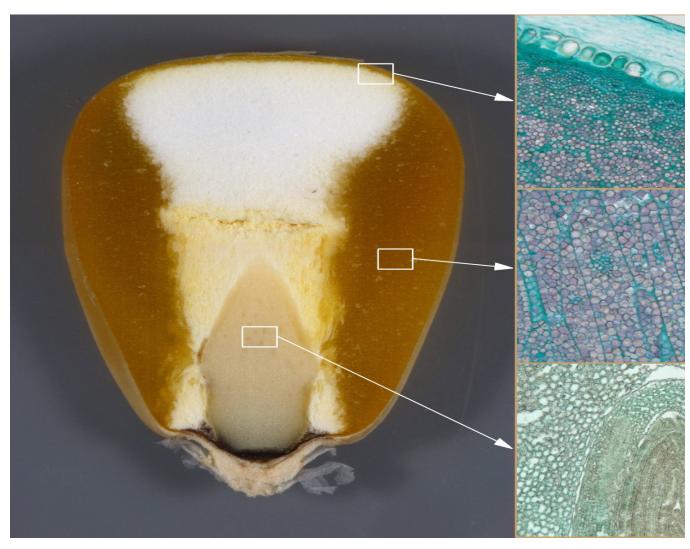
#### about 104 million metric tons domestic supply of maize per year.





#### Maize Kernel.

#### Constituents



Pericarp / Testa 6.0% 0.89% Aleurone

7.0% 7.0%

Glassy Endosperm 51.0% 0.24%

Floury Endosperm 23.0% 0.24%

Germ 11.5% 34.8%

Cap 1.5% 1.5%

Amount Fat











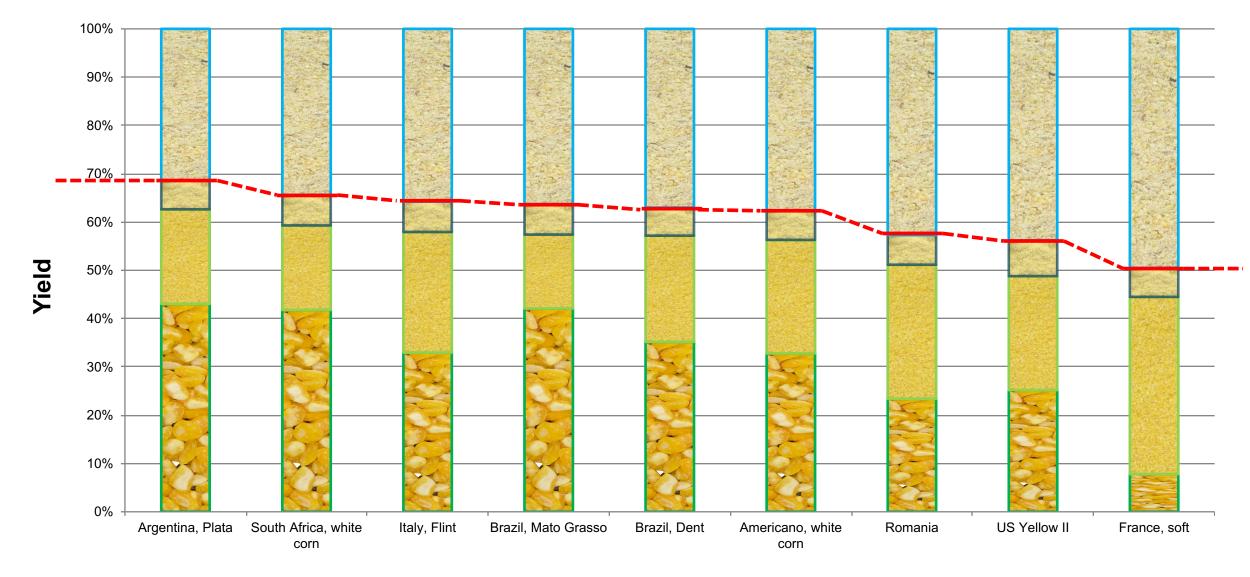
(Information: Hopkins, Smith + East)



**Maize Variety.** Classification South Africa, white corn Brazil, dent Romania, soft **Maize classification** France, soft data pool Italy, Flint **US-Yellow II** Brazil, Mato Grosso Argentina, Plata Americano, white corn

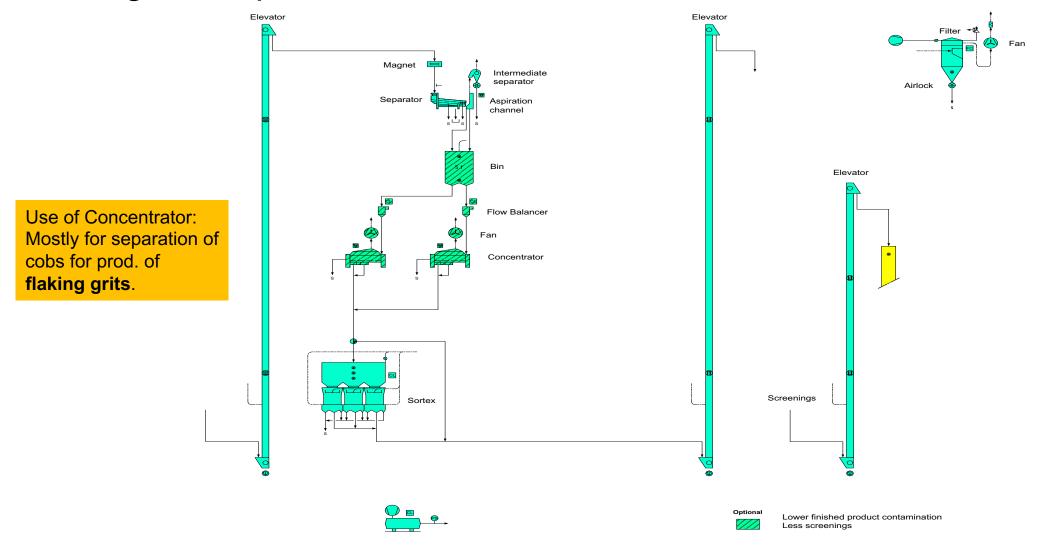
# **Maize Variety.**

### Yield





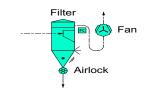
# Maize Milling Core Process. Cleaning concept for Aflatoxin Reduction

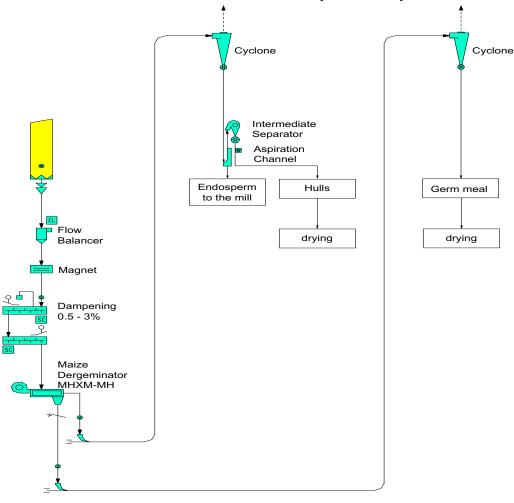




# Maize Milling Core Process Roller Mill.

De-germination for hard maize (corn)



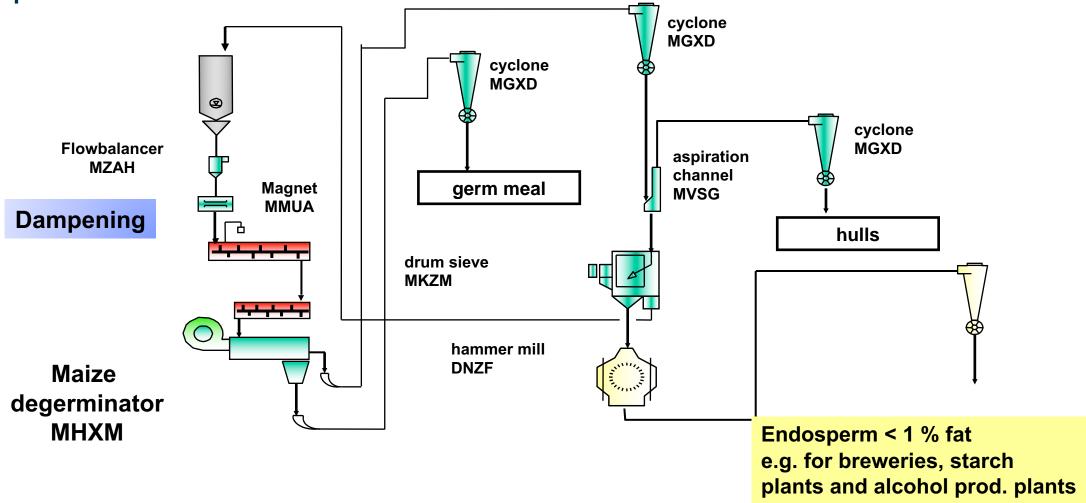


Flaking, brewery, snack grits corn flour and germ meal

MHXM-MH, slotted sieve, square sieve jacket for hard corn

#### Maize Milling Core Process.

Compact Mill - Hammer Mill



#### Micro-feeder with conveyer

Location of feeder on flour collection conveyer. Adequate Mixing - at the front half of collection conveyer above the blades of the mixing screw. At least 3 meters of conveyer length is normally needed to ensure adequate blending.

Another option for feeder location: If it would be difficult to install the feeder at the beginning of a conveyer, the feeder can be connected to the flour discharge spout of a plan sifter.



Micro-feeder fitted above mixing conveyer.

#### Sizing of micro-feeders to the capacity of the mill

Mills generally need one feeder per flour or meal line to be fortified. Larger Milling units with multiple products may require additional feeders including spares.

Feeders used for flour fortification need to deliver only relatively small amounts of material.

Hopper size on the feeder is also an important consideration, since you do not want to fill it constantly.



# Integrated Solutions in Maize Fortification. Procurement and Installation Micro-feeder system

This is done after technical evaluation of the production/milling systems and capacity of the streams.

Feeders should be set up with an electrical interlock system that prevents the flow of premix when flour flow is stopped.

An interlock causes the feeder to stop if the flour collection conveyor stops.

This will prevent the inadvertent over-Food Fortification of the flour, if there is a mechanical breakdown in the Mill.

An alternative approach is to have an automatic shut off switch on the feeder that is hooked up to a flour flow indicator or a pressure indicator in a pneumatic system.



Micro-feeder Versions and Applications









Type	S/1-Typ (Performance Line)  MSDC / MZMC	S-Typ (Top Line) MSDF / MZMO	R-Typ (Top Line) MSDF / MZMO	A-Typ (Top Line) MSDF
Capacity	0.75 – 127 l/h	0.75 – 500 l/h	0.75 - 2`000 l/h	0.75 - 9`000 l/h
Screw-ø	20/32	2	20/3	2/65
Double screw	No		Yes	
Gravimetric			Yes	
Volumetric	Yes			No
Non-free flowing bulk materials	No		Y	es
Accuracy		perfect		excellent
Servo drive		No		Yes
Variability proportioning range		1 to 20		1 to 100
Refilling manually			Yes	
Refilling with screw			Yes	
Cleaning door	No		Υ	es
Price	50%	100%	150%	200%

#### Micro-feeder mechanical principles

#### **Gravimetric feeding**

- Accurate gravimetric feeding of continuous product stream or small batch.
- very precise, accurate dosage.
- Traceability for food safety.

#### Gravimetric Addition:

Gravimetric addition involves measuring the weight of material to be added on a continuous basis. All feeders can be made into "loss in weight" feeders. The rate at which this weight drops with time indicates the true addition rate

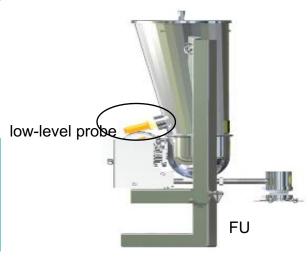
#### **Volumetric feeding**

- for constant volumetric feeding of micro components.
- very easy to use.
- cost-effective alternative.

#### Volumetric Addition:

Volumetric addition is similar to using a cup or spoon to measure out ingredients. This is based on the principle that the volume of the material being added has a set weight when handled in a uniform manner.







# Integrated Solutions in Maize Fortification. Micro-feeder Versions S-Typ (Standard)

For free flowing bulk materials



MSDC-S/1 MZMC-S/1

(S/1 = SINGLE SCREW)

**Performance Line** 

**Typical Products:** 

- ■Malt flour
- **■**Gluten
- **■**Grits
- ■Maize meal

- ■Single Screw
- ■Screw-Ø 20/32 mm
- ■0.75 127 Liter/h
- limited number of options



MSDF-S MZMO-S

(S=STANDARD)

**Top Line** 

**Typical Products:** 

- ■Malt flour
- **■**Gluten
- ■Grits
- ■Maize meal

- ■Double Screw
- ■Screw-Ø 20/32 mm
- ■0.75 500 Liter/h
- extensive number of options



# Micro-feeder Screw Configuration (Capacity range)

Гуре			Capacity range (dm <sup>3</sup> /h) <sup>11</sup>	
		Belt set <sup>2)</sup>		
		36:36	36:18	54:18
MZMC - 20/1	TATATATA	0.75 - 12.7	0.94 - 25.3	1.40 - 37.3
	mmmm	0.75 - 6.8	0.75 – 13.1	0.80 - 19.8
	mmmmmm	0.75 – 3.1	0.75 - 6.2	0.75 - 8.9
MSDC - 20/1	ANANANAR.	0.75 - 12.4	0.94 – 24.6	1.40 - 36.2
	mmm	0.75 - 6.5	0.75 – 12.7	0.80 - 19.0
	mmmmm	0.75 – 3.0	0.75 – 5.9	0.75 - 8.5
MZMC - 32/1	\$\\$\\$\\$\\$\\$\\$\	3.3 - 84.2	6.6 – 164	9.5 – 239
	mmm	1.7 – 39.8	3.0 – 76.9	4.7 – 114
	mmmmmm	0.75 – 18.0	1.4 – 35.0	2.1 – 50
MSDC - 32/1	\$\\$\\$\\$\\$\\$\\$\	3.6 - 80.7	6.6 – 155	9.3 – 228
	<i>xxxxxx</i>	1.7 – 38.3	3.4 – 73.9	5.1 – 108
	mmmmmm	0.75 – 17.0	1.6 – 33.0	2.3 - 48



#### Conclusions.

### To get I right – meet nutritional requirements

- Proper Assessment at the mill in terms of capacity of the streams and flow.
- Evaluation of the micro-feeders.
- Choosing the right screw configuration.
- Design and layout of the conveyers.
- Commissioning installation of the feeders.
- Quality Check.
- Training and Education.















# Training at African Milling School. To get I right

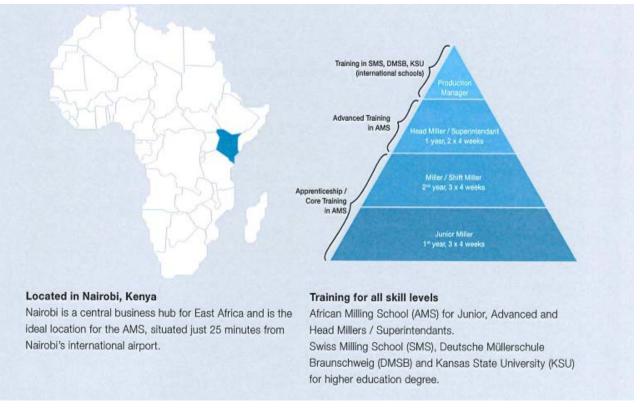
- In Milling Processes
- Grain and Flour Quality Assessment.
- Flour Quality Improvement.
- Fortifications Solutions (DEMO).
- Baking Training.







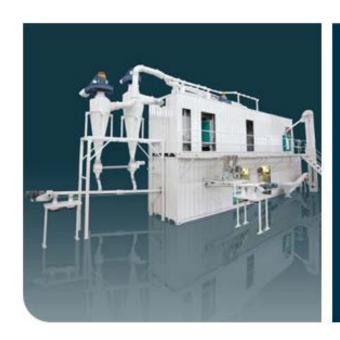






# Bühler Isigayo.

## Compact Maize Mill with lower capacity (intake 2 tons per hour)



Isigayo Compact Maize Mill - Compact maize mill requiring minimum investment.

- Pre-assembled maize mill
- High quality maize flour
- Reliable processing
- High yield

