

REDA

Food Processing Plants

QUALITY IN FOOD PROCESSING



Welcome!

Welcome to a world of quality, experience, service and constant cooperation with our customers.

Continuous development work, based on the experience gained over the years, has led to our present extensive range of products.

REDA produces high-grade process equipment such as UHT systems or self-cleaning separators, but it is also renowned for its process engineering skills in the whole plant developing. Notable the experience in applications under aseptic conditions with liquid products and those with high solid content too.

This means that REDA is able to assist customers to develop complete processing systems.

Finally, REDA employs the latest automation, checking and monitoring techniques to ensure that the production lines in the food sector are as flexible and efficient as possible.

REDA advises its customers with a constant technical and technological support thanks to the involvement and the attention devoted to research, development and planning.

Using the most up-to-date computerized applications and electronic testing facilities REDA can produce the highest quality products.

Design details and manufacturing methods are constantly being improved and new materials are selected and carefully tested.

With REDA equipments, even the most complex problems can be solved to grant the full satisfaction of the customer.

All REDA products are designed to give the best operative facility as concerns production, maintenance and cleaning.

Therefore we can say that our equipments stands the test of time, thanks to this simple but most important concept: **QUALITY.**

Milk and By-products

Dairy products are fundamental to maintain a complete nutritional balance.

The dairy industry, being one of the most advanced food processing industries, is capable to treat milk and milk by-products to the highest standards thanks to sophisticated engineering applications both in production and in the process control.

REDA, world wide supplier of dairy processing equipment, has developed a wide range of milk pasteurizing units, UHT lines for milk and other products with high viscosity.

Moreover, the wide range of self-cleaning milk separators, clarifiers, bacteria removal separators and milk and cream in-line standardizers assure the treatment of the product is carried out with the highest quality level.



Milk and By-products



**UHT Milk multiple
tube-in-tube plant
with homogenizer**



**Milk pasteurizing unit
with degaser and
separator**



**Milk and cream in-line
standardizing unit**

Fruit juices

Italy is well-known as one of the world biggest producers of fruits and tomato as well.

This has given our company the opportunity of developing the following:

- Fruit purées and concentrates pasteurizing units for storing or aseptic filling and also clear juices and fruit nectars units for cold or hot filling with plates or tubular systems.
- Self-cleaning juice clarifiers.
- Complete fruit juices/nectars blending systems starting from natural concentrates and fruit purées.



Fruit juices



Plate type pasteurising unit with degaser and aseptic tank for aseptic filling



Juice blending system



Self-cleaning separator with hydrocyclon for fruit juices clarification

Wine and Must

A long and deepening research devoted to wine sector has permitted to REDA to mature in the time a notable experience developing new technologies.

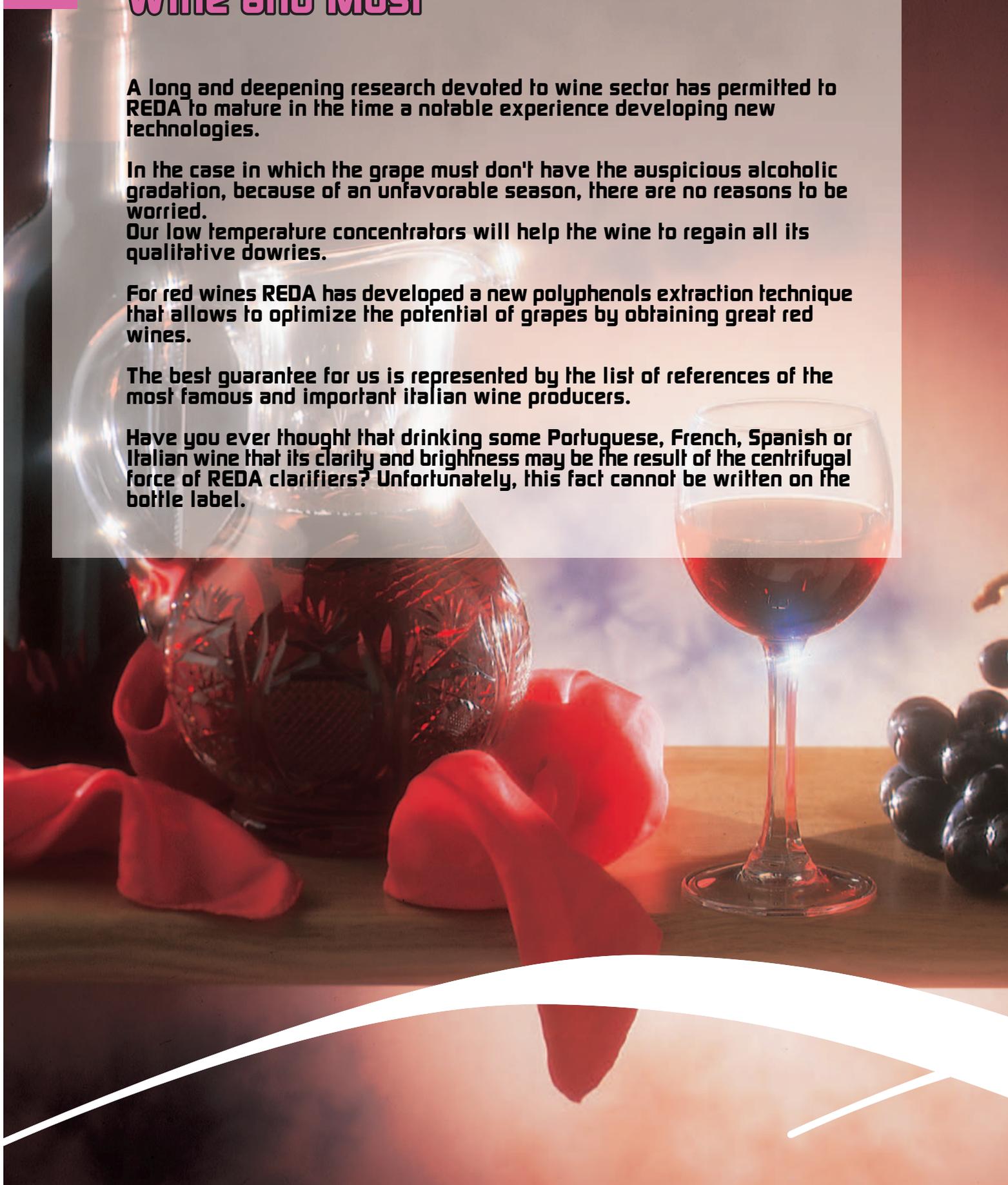
In the case in which the grape must don't have the auspicious alcoholic gradation, because of an unfavorable season, there are no reasons to be worried.

Our low temperature concentrators will help the wine to regain all its qualitative dowries.

For red wines REDA has developed a new polyphenols extraction technique that allows to optimize the potential of grapes by obtaining great red wines.

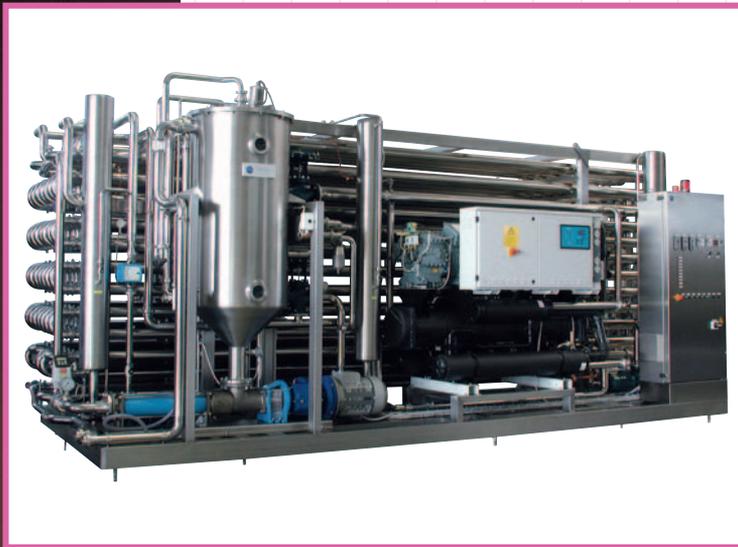
The best guarantee for us is represented by the list of references of the most famous and important italian wine producers.

Have you ever thought that drinking some Portuguese, French, Spanish or Italian wine that its clarity and brightness may be the result of the centrifugal force of REDA clarifiers? Unfortunately, this fact cannot be written on the bottle label.



Wine and Must

We can make your wines better!



**Polyphenols extractor
from red grapes**



**Low temperature
concentrator for grape
must (20-24°C)**



**Self-cleaning clarifier
for grape musts, wines
and sparkling wines**

Eggs

The liquid egg sector is extremely specific, with highest level quality requested.

Another are which REDA could not resist.

Therefore we have developed the following production systems:

- Complete filtration and cooling lines of the yolk, white or mixture.
- Liquid egg stocking systems
- Plates and tubular pasteurizers.
- Liquid egg dosing systems.
- Filling systems.
- Plant automations with adequate software and hardware applications.

Ask to italian pasta producers, they know how to treat the eggs!



EGGS



Plates egg pasteurizing unit with degaser



Tubular egg pasteurizing unit with homogenizer

Engineering & Automation

REDA is a group with great experience, with a deep specialization in liquid foods process and technologies.

Thanks to this we can propose you turnkey plants with engineering systems that include Process Control and CIP cleaning through the integration of the different components in one functional system.

Based upon a constant research we produce Process Control systems with their relative management systems.

A close collaboration with our customers guarantees the best final results.

Engineering & Automation



Our Organization

REDA
S.p.A.

SOGEA
Know How
Plant Automation

SILEDA
Sanitary pumps, Valves,
Stainless steel pipelines
and fittings for the food
industry

Separators Division

Heat-exchange Division

Plant Division

**Planning
Production**

**Manufacturing
Testing
Personal instruction**

After-sale services

Customer



REDA
Food Processing Plants

REDA S.p.A.