

FERMENTATION TECHNOLOGY



Fermentation tanks, yeast melters and bread re-work dissolvers for sourdough, pre-dough and poolish.

For healthy, natural and aromatic products with long shelf life.

Flexible, rational and highly accurate solutions

Full control of all processes, standardization and repeatability of procedures

For rye, wheat and multigrain breads, pizza, focacce, brioches and crackers

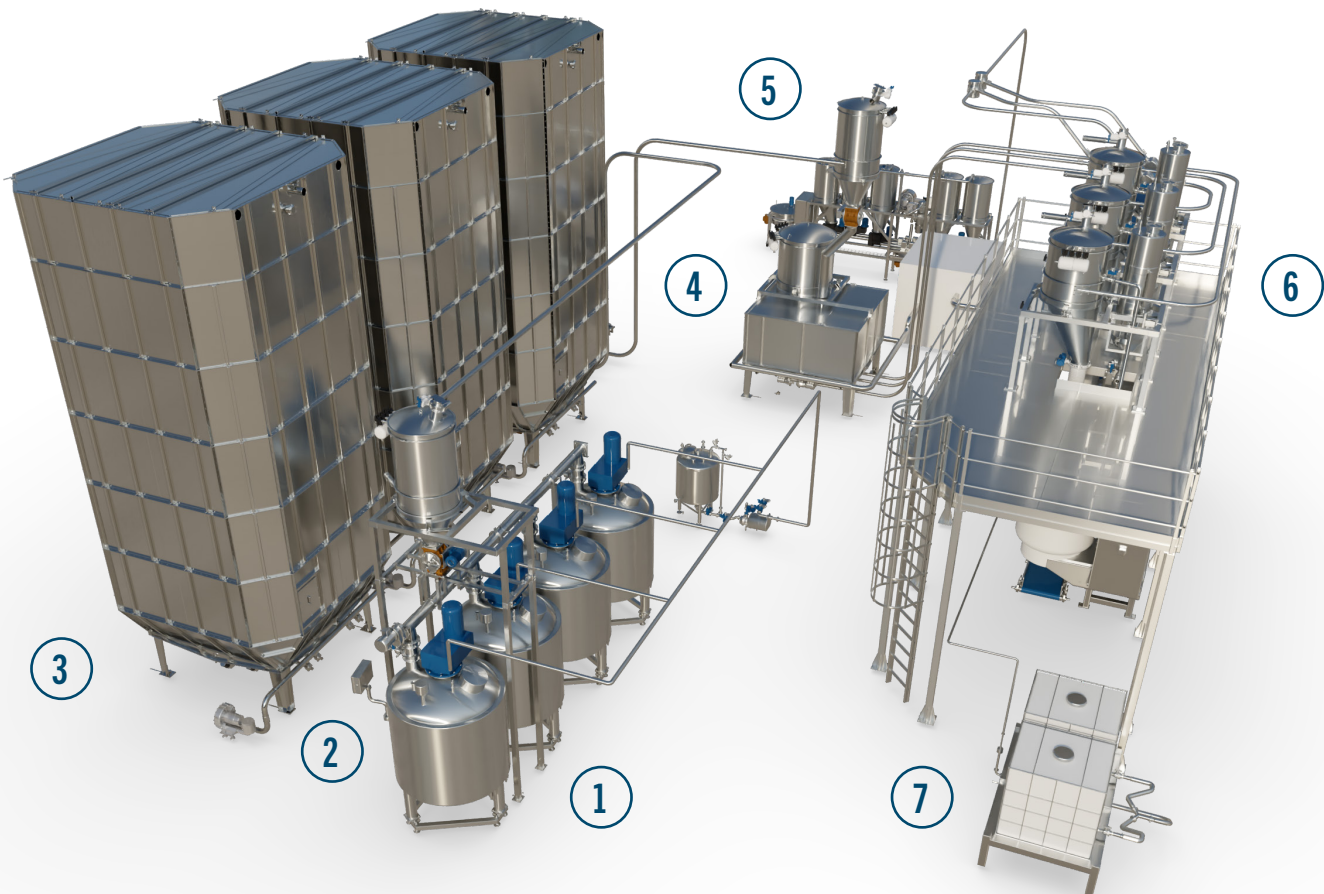
Fermentation leads to healthy, natural and aromatic products with long shelf life, improved digestibility and nutritional value. For this reason, it is especially suitable for the production of rye, wheat and multigrain breads, pizza, focacce, brioches and crackers.

Our fermentation technologies are highly versatile and diversified. We offer fermenters, yeast melters and bread re-work dissolvers for sourdough, pre-dough and poolish. The systems are highly customized and can stand-alone or be easily integrated in the production process, allowing for bread making through both direct method and indirect two steps method depending on the need of the manufacturer.

Our systems fully preserve the characteristics of the raw materials and meet the highest standards of hygienic production, with an environment analysis to prevent pollution from bacteria and fungi. Built in stainless steel, the systems are easy to clean and can be equipped with CIP or PIG washing system.

Fermentation improves the quality of the final product and rationalizes the resources involved, saving space, manpower, additives and yeast. With a deep knowledge of the materials involved and of all aspects of the process, we offer flexible solutions that fully deliver the highest levels of precision that allow full control of all processes, precision, as well as standardization and repeatability of procedures.

Integrated automation and full traceability. Management is flexible with manual or automatic options for all operations. PLC control with touch panel.



Automated bulk-handling systems for sourdough bread, with customizable technology for the preparation, storing and dosing of sourdough. Suitable for all production volumes.

- 1 Fermentation group
- 2 Touch panel
- 3 Storing of flour in stainless steel silo
- 4 Flour cooling system
- 5 Microingredients station
- 6 Dosing stations
- 7 Oil tanks

Highly versatile and diversified technology

Can stand-alone or be easily integrated in the production process

Bread making through both direct method and indirect two steps method

Modular and suitable for small, medium and big production lines

Preserves the characteristics of the materials

Stainless steel, hygienic design and easy to clean

CIP or PIG cleaning system

1 Stirrer

2 Extraction with total emptying

3 Inspection hatch

4 Flour entry

5 Water entry

6 Cooling and heating

INDUSTRIES



BAKERY



CONFECTIONERY

BENEFITS



HEALTHY



TASTY



NATURAL



PARAMETER
CONTROL



FLEXIBILITY



CLEAN IN PLACE

AUTOMATION



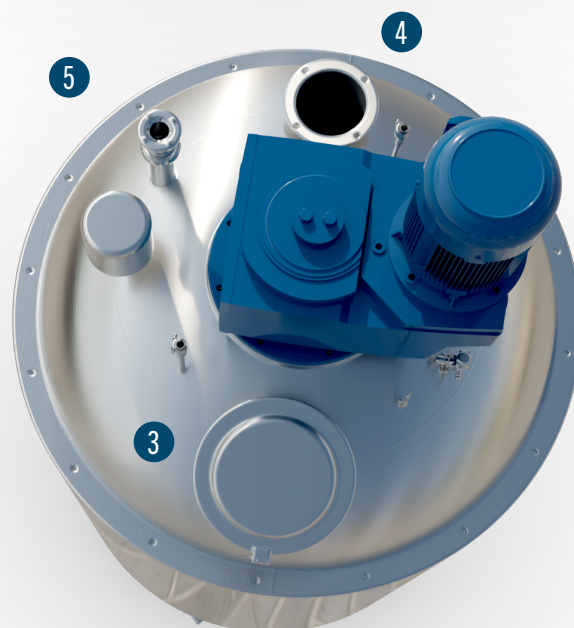
OPERATOR
PANEL



PROCESS
CONTROL



TRACEABILITY



heart of technology





System for the preparation, storing and dosing of sourdough.



Fully automated sourdough preparation group for medium production volumes. With PLC control.



Sourdough preparation group for medium production volumes.
Left: stirrer and inspection hatch. Right: dosing system with total emptying



Fermentatore manuale (capacità 180 L)

Controllo PLC con touch panel

Controllo completo dei parametri del processo
Sistema flessibile con automazione parziale o totale in funzione delle esigenze di ogni specifico processo

Special applications are the ingredient management technologies that CEPI developed to complete storage, transport and dosing operations. Our goal is to offer a turnkey solution that covers the entire process from the input of the ingredients to their dosing in an organic way. *Our motto is: if your process needs it, we can do it. If we cannot do it yet, we will develop it, just for you.* Our solutions evolve to match each individual demand from the manufacturer side, leading to unparalleled technological range:

Fermentation technology

Flour cooling

Sugar mill

Bread and biscuit rework

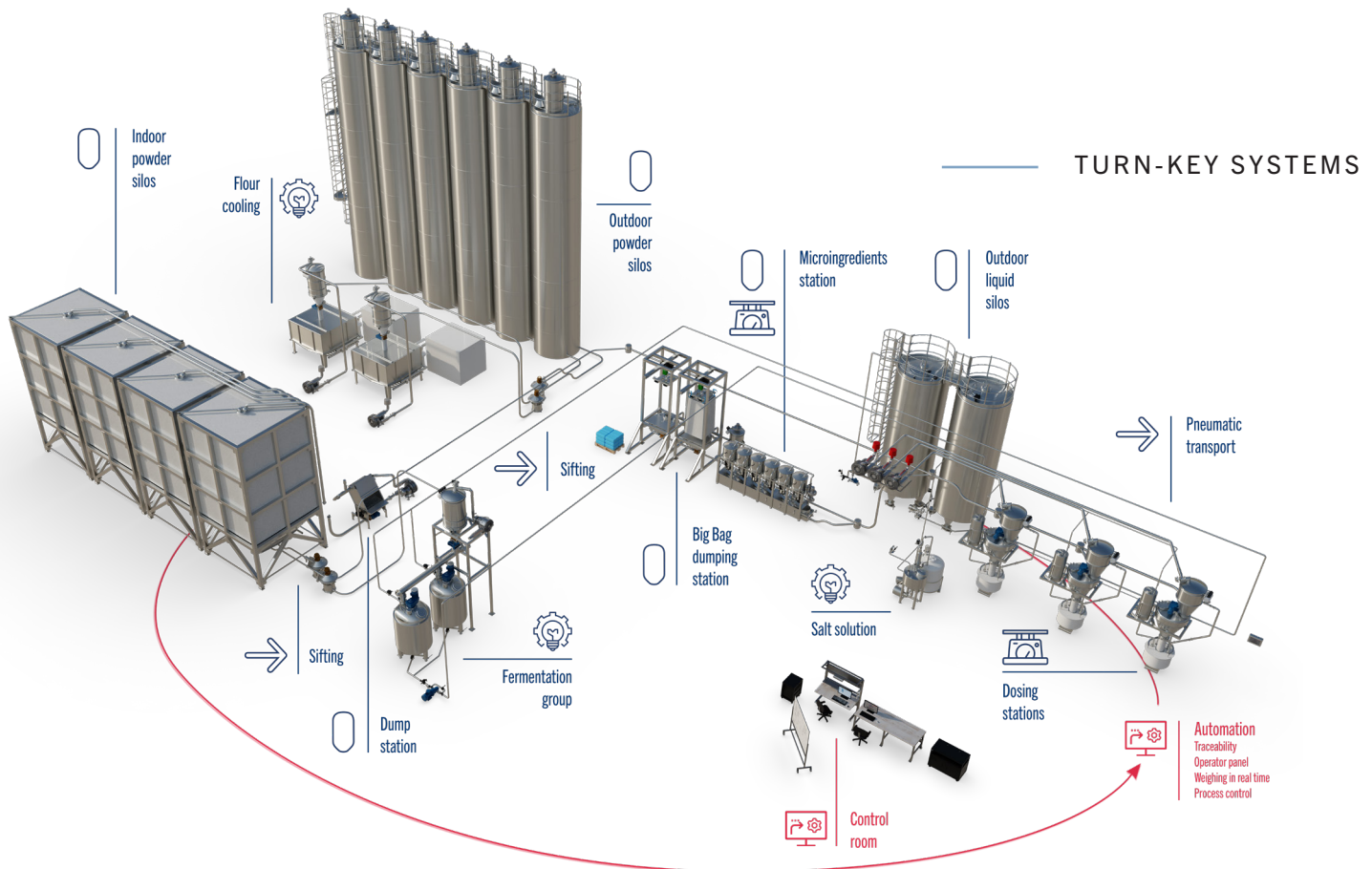
Production, storage and dosing of invert sugar

Production, storage and dosing of salt solution

Fat tanks

Cold fat dosing in paste form

Heat treatment



CEPI designs, manufactures and commissions bulk-handling systems for the storage, transport and dosing of raw materials, as well as fully integrated automation and technologies to complete all food production processes. Since 1985, we have worked with the most important companies from all sectors of food manufacturing.



STORAGE



TRANSPORT



DOSING



SPECIAL



AUTOMATION