

CASE STUDY



TECHNOLOGY FOR PRALINES

- CONFECOCO DCM CHOCOLATE MOULDING LINE



ABOUT KAMALA CONSUMER CARE PVT. LTD.

Kamala Consumer Care Private Limited (KCCPL) was incorporated on 16 February 1995, under the parent company 'Dukes'. They have expanded their product range from chocolates to confectionery and today, have a wide range of products and many brands. The Company has expanded its business by exporting its products to the USA, Middle-East Asia, Central America and Africa.

KCCPL has introduced the finest quality pralines "**Deluxe & Treasure**" under the brand name "**Ankit**" in India.

In view of soaring demand for pralines, the management decided to invest in high-end German technology which would give them an advantage over their competitors. A huge part of the production of these pralines is now achieved on "**WDS ConfecECO DCM**".

"**Ankit**" believes in providing their customers with premium quality products. WDS **ConfecECO DCM**, an innovative and next gen technology plant has helped them in achieving the competitive edge by providing them with advanced engineering design, better productivity and hygiene.

PRALINES IN INDIA AND REQUIREMENT FOR THE BEST QUALITY MACHINES

A stroll through airport Duty Free shopping area is incomplete without chocolate shopping. Putting those Lindt Pralines boxes in a basket, contemplating while paying at the counter when these would be easily available in India, and then coming back home, opening those boxes and seeing them melted and deformed would betray all our chocolate fantasies. **Dukes** group stepped in to give a real taste of premium pralines to Indian consumers.

"We envisaged providing our customers with better quality products. European machines though more expensive, provide us with high quality and less rework, that too at a smaller foot print!" says Mr. Srinivas Rao, Head of Quality & New Product Development.

Further he mentions, "Coconut being a widely preferred commodity for its unique taste profile in India, we ideated to launch a cream based product with coconut powder or shredded, desiccated coconut with a white chocolate substitute shell. The product was launched in a humble way and is now gaining wide acceptance!"



Complete installation



"Demoulding" *Deluxe*



First *Treasure* out

FUTURE EXPECTATIONS



Factory Manager, Mr. Vivek Bajpai adds, "We want to be leaders in chocolate segment in India through bringing innovative products! We export our products to the USA, Middle-East Asia, Central America and Africa.

We definitely look forward to buying another ConfecECO DCM Type 570 or more multi-functional WDS-make moulding lines as we expect a Y-o-Y growth of around 15 - 20% in this segment. Also WDS moulding lines are very user friendly and completely automatic, so our future requirements could easily be fulfilled with more product developments!"



CHALLENGES AND SUCCESS IN INSTALLATION AND COMMISSIONING

ConfecECO DCM Type 570 moulding line offers flexibility viz. filled & solid chocolate products, pectin, toffee & fondant products. This compact variant gives the same benefit as the larger WDS moulding lines known for Precise Mass Dosing to ensure accurate product weights. The compact design of *ConfecECO DCM* Type 570 makes it more efficient for production with reduced space requirements.

As this was the first small and automatic chocolate moulding line introduced by WDS in India and second in the world, initially it was a challenge for both KCCPL and the installation & commissioning engineers of WDS. But together, they worked relentlessly for smooth start-up and setting up the products. "It was a rich experience for the KCCPL team with the maintenance & product development training imparted by WDS fitters, Mr. Armin Demirel & Mr. Adam Dirksen and Confectionery Technologist, Mr. Julian Pieper. They helped in smooth start-up of the line and demonstrated perseverance to help the technicians and operators get adept at the equipment", according to Mr. Bajpai and Mr. Rao.



Mr. Vivek Bajpai (Factory Manager), Mr. Aziz Madiwale (Group Manager), Mr. Srinivas Rao (Head - Quality & Product Development) with Mr. Waldemar Heinrich (Area Sales Manager, WDS) & KCCPL Team

ConfecECO DCM Type 570 can suit any kind of mass from Chocolate, Caramel and Milk Cream to comparable fat masses, Pectin, Toffee, Fondant and Carrageenan. The line can be used to have mono / one-shot / triple shot products.

SO WHAT IS THE CONFECOCO & WHAT IS NEXT?

ConfecECO DCM Type 570 is one plant for every budget with many configuration options! DCM stands for Depositor, Cooling & Moulding modularly built to expand in phases. Also, the same plant can be accommodated as per the production requirements to produce chocolates or jellies or toffees with minor modifications in the convertible depositor. The pump system can easily be exchanged without tools and the complete line gives easy access for cleaning by extractable depositor and movability of units.

KCCPL's devoted line operator Mr. Satish enjoys *ConfecECO*'s very user friendly recipe management and data acquisition on HMI. For maintenance, this plant offers highest safety through safety-logic-control and multi-channel quick-stop.

When asked about introducing products with cocoa butter/CBE, they said that KCCPL would be planning to work on it for medium term as the investment in cold supply chain is humungous. Also, KCCPL is studying the jelly market in India. The biggest hurdle they face is demand for only pectin based products as a larger chunk of Indian population is vegetarian.

KCCPL team proclaim that this is indeed a world class Depositing System (WDS) and look forward to working as trusted business partners for mutual sustainable growth.

CONFECOCO DCM TYPE 570 FEATURES

- High flexibility through modular design
- Variety of products possible - solid and filled chocolate, pectin, toffee and fondant products
- All types of solid/filled and mono/one/triple shot pralines/bars/tablets
- Precise mass dosing to ensure accurate product weights
- Compact design for efficient production with reduced space requirements
- Capacity up to 650 kg/h
- Automatic mould exchange
- Durable plant construction with stainless steel and rust-proof materials
- Hygienic production in polycarbonate, silicone and blister moulds
- Production safety by integrated camera monitoring
- Glass-free heating hood
- Good accessibility due to functional unit design
- Hi-end metallurgy for temperature insulation in the hopper (depositor)
- A servo-driven depositor
- Convenient for any kind of flowable mass



MEMORIES

1. Installation completed
2. Indian traditions - KCCPL team doing machine Pooja (worshipping)
3. First products out
4. Confectionery Technologist, Mr. Julian Pieper enjoying dressing up like a Hyderabad Nawab after successful product trials



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