

SUCCESS STORY

SYMEGA



VEDIC
pac - systems



AZO.
LIQUIDS

When it comes to reliability in food ingredients production, Symega is a name to be reckoned with. They are one of the few who have supplied to most of the finest food processors in different parts of the world.

Their BRC certified production facility manufactures 8 million kilograms of blended formulations every year. A complete solution for savoury foods integrating product development, manufacturing, packaging in bulk and retail formats.



ERNAKULAM PLANT (KERALA)



Symega has an impressive range of products tried and tested by Chefs for Chefs! They extend their seasoning expertise to the **culinary solutions** which are developed and sculpted exclusively to help Chefs. Symega's culinary solutions help save time, boost creativity and cut costs.

Each of their offerings is created, tested and proven by a team of multi-talented chefs and technologists. With years of experience exploring and experimenting with ingredients to derive the right balance of great tasting and food styling, these formulations by Symega experts enable chefs to work smarter and help them unleash their full culinary potential!

Symega excels in the following culinary products:

- Culinary Products
- Ketchup
- Mayonnaise
- Chutneys, Pickles and Dips
- Sauces & Gravies
- Pastes

ABOUT SYMEGA SAVOURY TECHNOLOGY LTD.

Founded in 2006, Symega is in the business of developing and manufacturing food ingredients and blended seasonings for the food processing industry. Though focused on India, Symega also caters to food processing industries globally. With a reputation in the market for quick response, flexibility and sound working relationships with customers, Symega is synonymous with food ingredients. Our Total Quality Management systems ensure product quality and food safety with constant attention on product improvement.

Over the years, Symega has been able to establish a strong position in the food ingredients business owing to a stable foundation built on the following attributes:

- Strong customer relationships
- Dedicated and responsive customer support
- Innovative Research and Development programmes
- Fully integrated manufacturing processes
- Proficient and vibrant team
- International food certifications

MANUFACTURING TASTE

Symega's production facility subscribes to the highest GMP standards and food safety norms in the industry certified by internationally acclaimed audit bodies. Modern warehousing and environment-controlled blending and packing processes ensure adherence to these high standards.

Online and offline metal detectors, sieving stations, check wares, temperature and humidity-controlled blending and packing stations manned by technically competent and trained team guided by a stringent manufacturing protocol on the production floor ensure food safety and quality.

The production facility has a capacity of 10,000 tons per annum supported by an ambient temperature-controlled warehouse of 240 tons capacity and a cold room facility to accommodate 2,000 tons of raw materials.

This facilitates procurement of spices during the harvest season and on time deliveries to production. All process machinery and equipment are SS 316 grade and of GMP design and construction. Packing options range from 3 gm sachets to 30 kg bulk packs.

Multiple years of experience and expertise in developing savoury flavours makes Symega one of the leaders in the industry. Take advantage of their know-how, whether you are interested in tried and tested standard formulations or in a customised flavour. Symega will assist you in your exploration of new tastes.

WHAT SYMEGA MAKES



Mayonnaise



Ketchup



Chutneys



Pickles & Dips



Sauces & Gravies



Pastes

When it comes to reliability in food production, Symega is the name to be reckoned with. It was then certain that Symega would opt for the top-class state of the art equipment to manufacture these products.

Having established their strong foothold in **ingredient and seasoning market**, Symega now wanted to venture in liquid-based products like ketchups, mayonnaise, salad dressings, etc. The desired throughput, the high temperature and pressure required for manufacturing process of these products were the major concerns before placing choosing the equipment.

SOLUTION FROM AZO LIQUIDS GMBH & VEDIC PAC-SYSTEMS

AZO Liquids GmbH, a subsidiary of AZO® Group Germany, offers highly flexible and innovative solutions for mixing, dispersing and homogenizing of liquid and semi solid products. The process assures that every particle will pass through the inline homogenizer ensuring there is no lumping. The inbuilt pump mode for recirculation provides optimum product discharge and easy cleaning. This offers Symega the flexibility of making small batches for some of their products. The plant control system stands out due to its clear operator guidance and easy recipe input, thus providing for production transparency.

Apart from precision and high efficiency in the production process, the **BG 500** from **AZO Liquids** also contributed to cost saving. Unlike other homogenizer manufacturers in the market, the IL does not require an additional pump for chunky particles and addition of these particles happens without breakage. Further the lid of the vessel is lifted upwards and not with the hinge, thus saving energy.



BG 500 installation at Symega

Symega was not only convinced but also highly impressed with the quality and technology provided by AZO Liquids and they decided to choose AZO Liquids as their supplier for the homogenizer.

Then there was another challenge to be faced by the Symega. Mr. Vinod Vallayil (Business Head - Culinary Products) said the production of Mayonnaise was not as per their standard and expectation. In Mr. Vallayil's words **"We have a Mercedes, but we don't know how to drive it!"** AZO Liquids stepped in and offered complete support for recipe development, analyzing the problems in the existing process and ensuring that adequate pressure and temperature were used in order to get optimum results. The Mercedes thus started for a smooth drive and AZO Liquids became not just a supplier but **a partner in this project for Symega.**

Team Vedic was involved in the project right from the inquiry stage up to the installation and commissioning of the plant. Vedic also has a trained team for installation and service based in North, South and Central India for continuous and prompt support. AZO Liquids together with Vedic conducted a 3-day training and trouble-shooting workshop in 2016.



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