

DAIRY-FREE BEVERAGES

REDA
Food Processing Plants



Processing lines for non-dairy beverages



REDA technology for plant-based beverages



Vegetable drinks (soy, rice, almond, etc.) are becoming more and more popular all over the world. Consumers choose them for their nutritional properties, as an alternative to cow milk, to remedy food intolerances or simply for their taste. Combining its large experience in the liquid foods processing, REDA S.p.A. introduces its DAIRY-FREE BEVERAGES line, a complete processing line with innovative solutions for the production of good and healthy vegetable drinks.

This new line is designed specifically for the preparation of such drinks and involves the transformation of raw material (seeds, legumes, grains, nuts) into a liquid drink, suitably treated and slightly concentrated. The basic drink thus obtained is then used to prepare formulations with various flavors (for example: vanilla, cocoa, coconut, etc.), then it is sterilized up to +140/145°C and finally packed in aseptic conditions or used for other purposes.



Roaster with hopper and flexible conveyor for bulk bag



Colloidal mill



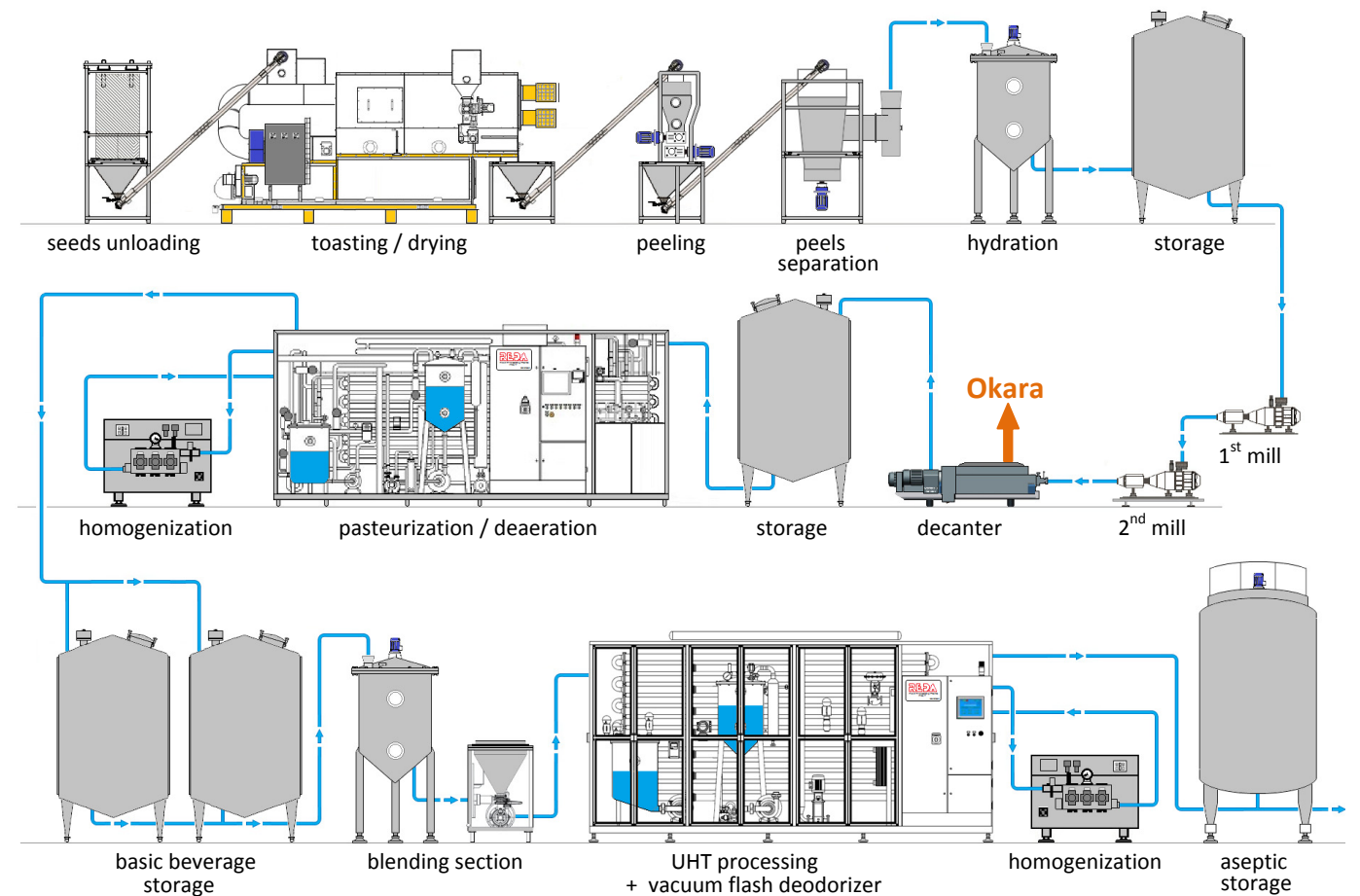
Mixing/hydrating section

The flexibility of REDA technology

The complexity of the processing of the various raw materials, the great variety of recipes, the quantity of fibers and solid residues to be separated to get to the basic vegetable drink, represent a challenge that REDA has solved thanks to an in-depth study that has permitted to develop extremely functional and performing solutions, which allow high yields

in the extraction of proteins, with values that can reach very high results (even up to 68÷70%). The REDA Line represents an intelligent and flexible solution, able to satisfy the most demanding production needs and to guarantee a final product of the highest quality.

Example of Soy Milk production of with REDA line



The REDA Line consists of various sections that automatically process the raw material, bring it to the liquid phase by means of specific treatments in which natural enzymatic processes are activated to improve the quality of the product. This is a flexible production system for the continuous extraction of the base beverage

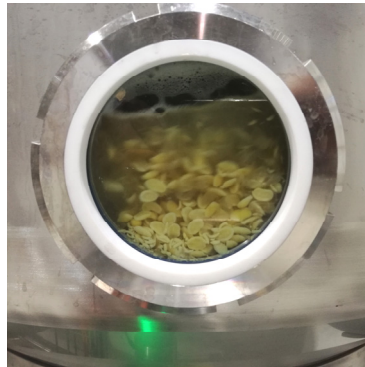
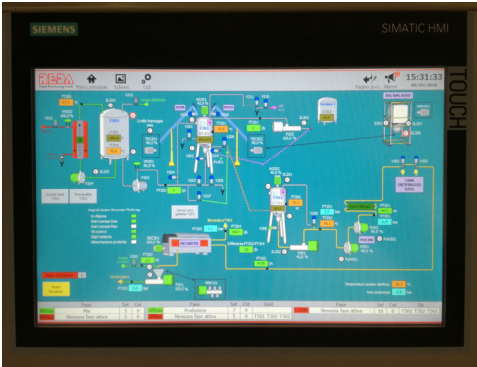
(soy, rice oats, almond, quinoa, millet, barley, etc.) to arrive at a finished beverage ready to be packed. These processes are studied in order to obtain a beverage that fully respects the balance of nutrition substances of the raw material and with a taste in line with consumer expectations.



Process control

The REDA process line for vegetable drinks, is completely automatic and designed for long continuous production runs with a minimum use of personnel. Through a centralized control board it is

possible to control, monitor and record all the process phases, with data acquisition of production parameters and reports, for a total traceability of the finished product.



REDA Advantages

- Makes great tasting products naturally.
- Yields higher levels of protein without denaturation.
- Produces a smooth, neutral tasting, nutritionally superior product with fewer calories.
- Gives lower production cost due to high energy efficiency and low utility consumption.
- Provides a flexible base for a variety of great tasting formulations to give competitive advantages.
- Customised solution.
- Multiple products using the same system.
- Simple operation, with less risk of error.
- Turn-key projects from extraction to packaging.
- Pre-tested at REDA before dispatch.
- Plug and Play system.
- Flexibility to produce both beany and non beany products.
- Reliable Support.



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