

# Image version on heavy machines of food and beverage technologies.

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## Abstract

Food technological industries might be superficial but the technological methodology is fully developed and raised towards a new era in Food and Beverage making. Most of the heavy machines are working with super advanced technology, this helps in mainly time deduct and speed processing. Due to these two roles there will be production graph rise at peak in Industries, let us see what are there and types of there in Food and Beverage technology.

**Keywords:** Food technology, Biotechnology, Microbial, Heavy machines, Nutrition, Beverages.

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## Image Representation of Machines



Figure 1. Multi pulverizing machine:

- Commercial Wet and Dry Grinding
- All contact parts are made from: Aluminum and Stainless Steel
- Fully Machined and balanced beaters
- Continuous crushing and suitable for wet pulpy and dry crushing
- Low Temperature Grinding Technology.



Figure 3. Baking dryers.

- Moisture removers
- Baking dryers
- Bed dryers
- Drum drying
- Freeze Drying
- Microwave-vacuum drying
- Shelf dryers.



Figure 2. Cheddar filtering equipment.

- Filtration of Cheese
- Flow and boiling of cheddar.



Figure 4. Butter filtration unit.

- Optimum tempering of butter/liquor for filling
- Exact filling weight for cardboard cartons
- No spillage of butter/liquor
- Energy efficient
- Easy to operate and flexible usage.



**Figure 5. Advanced Packaging Machines.**

- Pneumatic Packaging Machines
- Atta Packaging Machines
- Granules Packaging Machines
- Edible Oil
- Vanaspathi
- Desi Ghee
- Honey
- Lubricant Oil.



**Figure 5. Chemical Injection Machinery.**

- Single-Point Chemical Injection Systems
- Multi-Point Chemical Injection Systems
- Solar-Powered Chemical Injection Systems
- Gas-Powered Chemical Injection Systems
- All the above are specially designed for heavy output process of Product.

### **Conclusion**

Here imaging explanation and compete conclusion is quite different in status because, please find it in image format. Manufactured colors which regularly utilized as a part of the business and deductively connected as materials and paper creations and additionally for restorative and pharmaceutical generation. Be that as it may, higher utilization of Amaranth may prompt hyperactivity and other irritated conduct particularly in youngsters. World Health Organization (WHO) with Food and Agriculture Organization (FAO) has the satisfactory every day consumption (ADI). Maximum of the effective FDI industries are completely trying to avoid toxic content in their manufactured food content.

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