



# FB\*PROPAK

food, beverage processing and packaging





## About Us

FB\*PROPAK provides tailored processing and packaging engineered solutions to the food and beverage industries. Formed in early 2010 through the merger of three companies – FB\*PAK, AEB (Australian Engineered Brewing Services) and AOOS (Australian Olive Oil Supplies), the FB\*PROPAK team is highly skilled with proven industry experience.

Our highly efficient solutions ensure seamless project delivery with expert back-up and ongoing support. FB\*PROPAK's process engineering knowledge and strategic partnerships with world leading equipment manufacturers and suppliers, enable us to provide unique and optimum solutions.

We provide innovative solutions for Australasian and international businesses operating in the food and beverage sectors, including **dairy, wine, spirits, beer, alcoholic mixes, soft drinks, sports drinks, water, fruit juices, olive oil** and **food**.

We are in a unique position to leverage the resources and 'know-how' captured by a unique privately held family company and market leader with over 40 years of experience in providing equipment solutions to the winemaking, olive oil and brewing industries.



# Dairy

PRIAMO - Exclusive supplier :

Priamo was founded in 1991 by a team of people with a great experience in the food industry. They began their activity with the manufacture of dairy production systems. During these years Priamo has developed the range of its products turning its attention towards other sectors with excellent results. At present the production of plants and machines encompasses the food industry, the beverages processing, as well as the chemical-pharmaceutical area.

Now the company is able to look after the customer in every single step, from the planning of the dairy or the entire production line up to the technological support to get the final product. In the end the software system allows to control and operate automatically the flowing of the fluids inside the production area, from the receiving to the storing of raw materials up to the selling of by-pro- ducts obtained reducing the staff and human errors. Priamo is able to create 'turn-key' plants as well as the personalized machine and processing line.

Priamo boasts many years of experience in the sector. The milk-dairy industries ought to have suitable materials and instru- ments for foodstuffs as well as a particular technical sensitivity and care in treating and handling the milk and its derivates in order to ensure that the taste and fragrance remain the same.



# Dairy

AVE Technologies - Exclusive supplier;

## EFS Filling systems

This filling system avoids the contact between the container and the injector.

The electronic doser used is a dosing device based on the product conductivity and electric resonance principles.

This filling system guarantees:

1. that the product flow runs from the feeding tank to the container through one tube only, without threading and without liquid stagnation points;
2. that during the filling phase the injectors do not get in contact with the container;
3. that during the filling phase, the air inside the container doesn't get in contact with the product which is inside the feeding tank;
4. that the product dose can be changed simply by acting on the operator panel;
5. a high filling precision;
6. a very easy access to all of the components, allowing their removal for inspection and cleaning;
7. all the parts in contact with the product can be sterilised at a temperature of 120°C;
8. a reduction of the washing and maintenance time.

This system is suitable for an aseptic filling of the products.

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# Key Dairy Technologies and Capabilities

## **UV-C**

- Dramatically reduced energy costs
- Product sterilised without heat or caramelisation = No destruction of nutritional value, natural flavours or freshness.

## **Electronic Fill Systems - Milk**

- No contact between container and machine
- High sanitary conditions maintained and minimizes any possible machine contamination
- No contact between air coming out of bottle and product to be filled
- High pulp and solids can be packaged
- Less recirculation of product than traditional gravity fillers = better quality - no caramelising of product







# FB\*PROPAC

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