



## Manufacturing of products for the delicatessen industry



## Through our patented HYDRO-GRIND process you give your products the ultimate “freshness-appearance”.

A new sensor technology for mayonnaises, sauces, dressings or ketchups.

Chunky shear sensible goods can be added directly, either warm or cold and are homogenously mixed in during the production process.



**Due to finest emulsion, raw materials can be saved.**



As an innovative German enterprise, we develop and manufacture processing machines for the production of emulsions and suspensions for the food industries. Our machines provide in the areas of mixing, dispersing, suspending and homogenising, as well as in the process of fine-reduction, the advantage of continuously or even improved, high product quality. That is possible through our patented HYDRO-GRIND process. The highly controlled area of our dynamically regulated shear forces of the processing machines, provide for an adaptable application in the production of storeable products of highest quality.

An enormous advantage of our machines, compared to the present processing machines, is the process of emulsification and the homogenous production of shear sensible chunky goods in the same process without a change of the machine.

Delicatessen products like mayonnaises, sauces and dressings are emulsions with middle to high viscosity. The viscosity as well as the creamy "mouthfeeling" can be controlled through the size and the distribution of the fat drops in the product. To produce a product with high quality and long storage life, it requires an exact adjustment of the fat drop size and distribution of the drops in the watery matrix.

For low-fat products, with a considerably higher water portion to be stabilised, the setting of the flow- (rheology) and sensory characteristics is of utmost importance.

A test setting is available for you to use in the Technikum.

**This machine is able to do more than a customary processing machine.**

- lid heave device
- vacuum
- warming up as well as pasteurising, incl. scraper
- down cooling
- aseptic design optional
- CIP-SIP
- TÜV (Technical Control Board), GMP, GAMP upon agreement

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