

The FoodCap logo is positioned in the middle right of the page. It features the word "FoodCap" in a large, white, sans-serif font, with a registered trademark symbol (®) to its upper right. Below it, the words "Food Handling Systems" are written in a smaller, white, sans-serif font. To the right of the text is a white graphic element resembling a stylized, curved arrow or a drop.

# Food Ingredient Handling System

The background of the slide is a close-up photograph of a food processing machine, likely a meat grinder or mincer. A large, cylindrical metal auger is visible, surrounded by a thick, light-colored, crumbly material, possibly ground meat or a food filler. A red semi-transparent overlay covers the left and top portions of the image, providing a background for the text.

# Do you want to:

- ✓ Reduce handling complexity
- ✓ Reduce handling costs
- ✓ Improve product security
- ✓ Reduce worker injury (from bending, lifting and carrying)
- ✓ Reduce packaging waste

# The FoodCap Ingredient Handling System

The FoodCap ingredient handling system is a solution for the buffering, storage and transfer of bulk wet and dry food ingredients prior to manufacturing.

At the heart of the system is the FoodCap, a bulk storage capsule.

Capsules can hold a single ingredient or be filled with a number of blended ingredients for a batch production run. They can be manually wheeled, forklifted or conveyed to the end of a production line to be tipped into a hopper or mixer.

Once emptied, capsules are returned to the washer for cleaning and sanitisation prior to reuse.

Capsules can be vacuumed and gas flushed to create a modified atmosphere to extend raw material shelf life prior to manufacture.

End to end traceability can be delivered through inbuilt RFID tags, improving product tracking and inventory management. Alternatively, capsules can be manually labelled or barcoded to trace their contents.

Capsules can protect valuable ingredients and raw material from external pollutants, cross contamination, temperature abuse, tampering and theft.





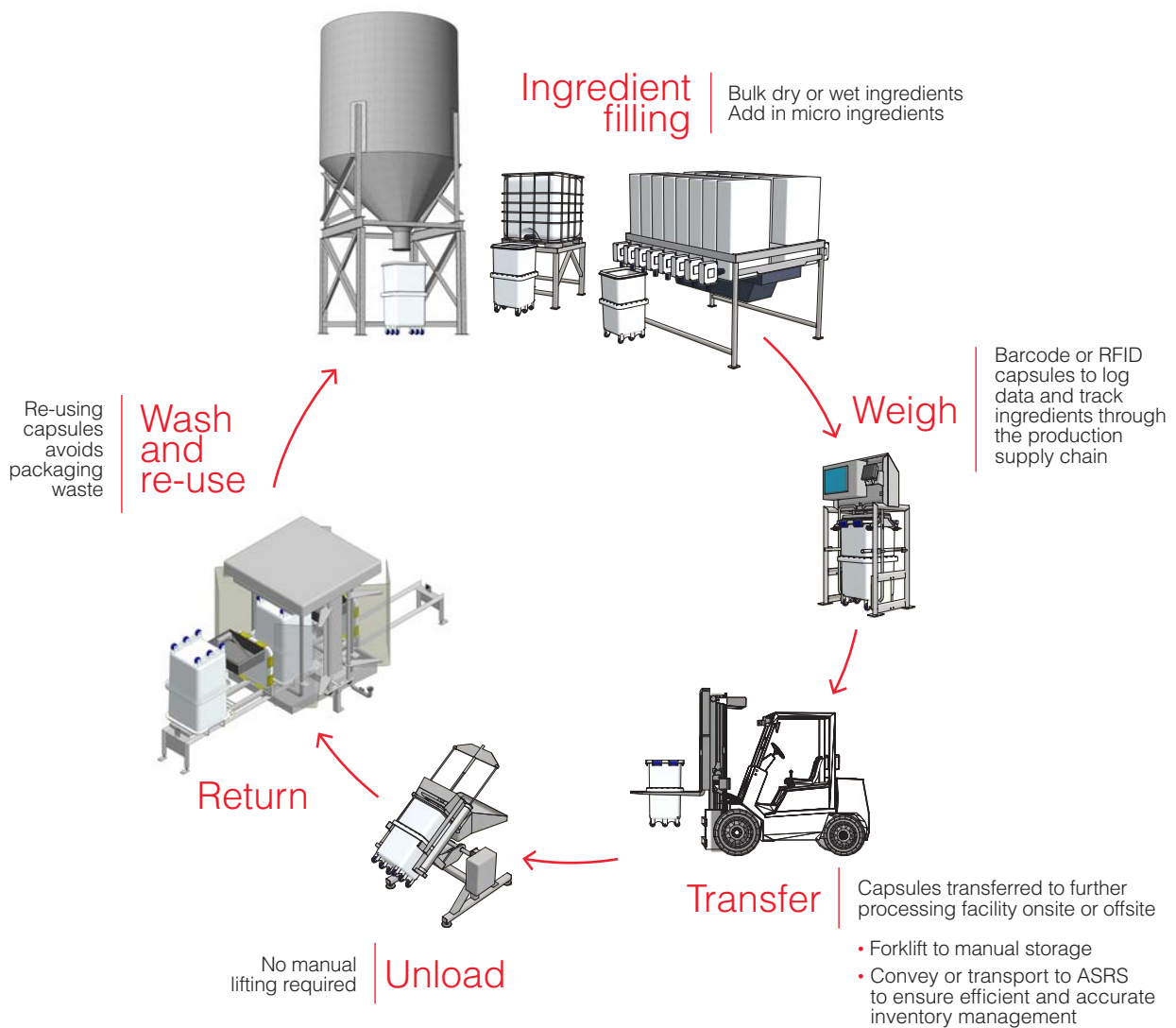
# Applications

Manufacturers in the processed foods, bakery, dairy, confectionery and pet food sectors understand the complexities of producing, storing and handling ingredients prior to batch mix consolidation, blending and manufacture.

Capsules can effectively and safely store wet and dry ingredients as diverse as flour, sugar, crumb, seasoning, condensed milk or fruit pulp prior to production. They enable rapid transfer of raw material within a facility or between production facilities.

- ▶ Ingredient batch mix consolidation prior to mixing, blending or baking
- ▶ Fruit pulp handling, either hot or cold
- ▶ Bakery ingredient handling – batch premixing
- ▶ Dry ingredient buffering, storage and transfer
- ▶ Wet ingredient buffering, storage and transfer MDM storage and transfer
- ▶ Product storage during marination
- ▶ Dry shelf stable pet food storage

# Handling Process



# The Capsule

## Features

1. Moulded from FDA food approved plastics
2. 1m tall by 560mm wide
3. Capacity between 90-160kg of dry or up to 160L of wet ingredients
4. Weight between 16kg to 24kg, dependant on the configuration
5. High strength and impact performance to protect contents
6. Interchangeable coloured lid clips and wheels for batch or ingredient identification
7. Tamper-proof seals to improve food security
8. Optional internal shelving system available
9. Central skirt for structural integrity and ease of unloading or tipping
10. Can be vacuumed and gas flushed to extend shelf life
11. Low friction axles for ease of movement
12. Can be barcode printed, labelled or RFID tag equipped
13. Can be moulded from different plastics dependant on the ingredients handled

## Handling

1. Long use life, fully recyclable
2. Can be used for wet or dry ingredients
3. Can be used at ambient temperatures or in chilled storage
4. Stackable two-high during transport
5. Highly stable compared to commonly used wheelie bins and carts, no need to tilt it back to move it
6. Can be moved via manual handling, forklift or automated conveyors or crane
7. Designed to a industry standard pallet footprint
8. Ergonomic lid clip design requiring no specialist tools for opening
9. Stable tipping during unloading
10. Can be washed and sanitised with food approved chemicals
11. Tapered wall section to improve unloading
12. Modular, scalable and flexible to start small and expand their application over time









# Advantages

Capsules are sealed to protect valuable ingredients and raw material from: external pollutants, cross contamination, temperature abuse, tampering and theft.

## Capsules enable:

- ▶ Batching and blending of ingredients prior to production
- ▶ Reduced duplicated processes and production steps to improve production efficiency and cost
- ▶ Reduced human contact with raw materials to maximise hygiene and food safety risks
- ▶ Elimination of waste, including single-use product and transport packaging, recycling and disposal
- ▶ Automation to minimise labour costs and skill shortages as well as reducing worker injury and lost man hours due to manual handling incidents

## Additional benefits include:

- ▶ Potential to use different coloured wheels and lid clips to identify different ingredients, batches or production runs
- ▶ Potential for end to end traceability and product security through RFID track and trace
- ▶ Potential for vacuum gas flushing to create a modified storage environment (either aerobic or anaerobic) to extend shelf life
- ▶ The FoodCap ingredient handling system is flexible, modular, scalable and reusable

**FoodCap<sup>®</sup>**  
Food Handling Systems



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