

**ZEPPELIN**<sup>®</sup>  
WE CREATE SOLUTIONS

**MOBILE BATCH CONTAINERS  
PREVENT CROSS-CONTAMINATION**



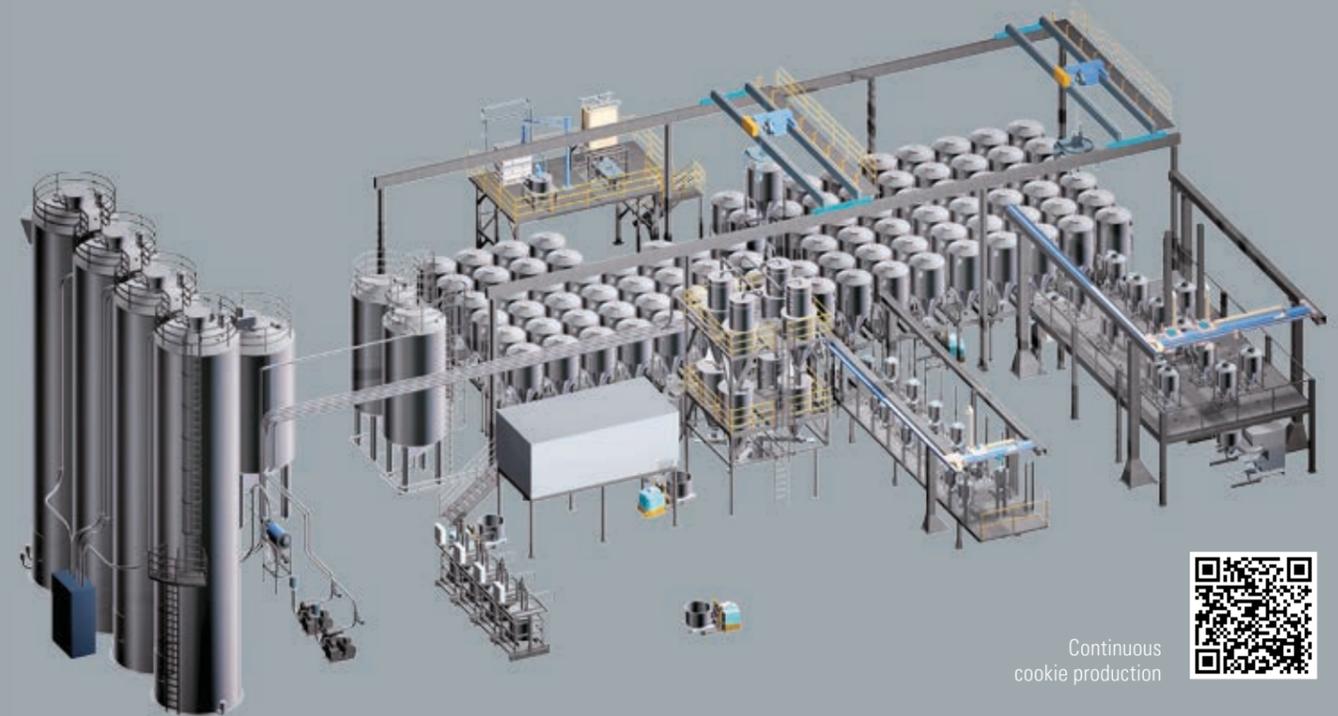
**ReciPure**<sup>®</sup>

[www.zepelin-systems.com](http://www.zepelin-systems.com)

# BETTER REFLECTION – BETTER PERFORMANCE

Food allergies and intolerances are increasing, demand for organic food and products prepared in accordance with religious beliefs is rising, and all ingredients have to be specified. For all these cases cross-contamination of raw materials has to be avoided.

The solution: Zeppelin's ReciPure®. Instead of pipes installed in conventional systems, we use mobile recipe-specific containers that are moved automatically when required. Regardless of the number of ingredients and recipes your production comprises, the ReciPure® System will offer flexibility at any time.



Continuous  
cookie production



Container filling with KAD – KOKEISL

Container mixer



## The advantages are obvious

- No cross-contamination
- Constant product quality
- Reliable batch traceability
- Automatic control of the complete process
- Reliable production
- Easy cleaning without interruption of the production process
- Production of various recipes at the same time
- Quick recipe change
- Flexible adjustment for seasonal products

## Application fields for a cross-contamination-free production

- Fresh and extended shelf-life baked goods
- Mixtures, e.g. baby food, baking mixes, spices, soups, sauces
- Confectionery
- Applications other than food industry:  
e.g. plastics, compounding and pharmaceutical industry

## The clever system

Batch containers are fixed on automated guided vehicles or move on rail systems with an integrated scaling system below

the storage bins. When all ingredients of the recipe have been collected, the containers drive to the mixers or kneaders. The maneuverable computer controlled transport systems even allow simultaneous collecting of ingredients for various recipes. In plants with fixed pipe systems, cross-contamination cannot be avoided when handling various recipes. With ReciPure®, any contact between the different mixtures is avoided thanks to the use of an individual container for each recipe.

## Easy cleaning – flexible use

Cleaning is done parallel to production, but only one container at a time, not the complete system. This prevents interruptions in the production process. Thanks to the problem-free exchange of raw materials in the interchangeable containers, even small batches, e.g. seasonal products, can be efficiently produced at any time.

## Reliability of the production process

From delivery to labeling, the raw material logistic is subject to a computer-based production control. Raw materials are identified upon delivery, production steps are monitored and recorded, finished products including their ingredients are labeled. This procedure guarantees continuous transparency in the production process which is essential for the food industry. Quality controls are possible after each production step.

## Traceability made easy

All product and production information of the manufactured goods are stored for future evaluation. This is the only way to quickly and reliably locate and eliminate non-conforming batches or contaminated products.

For this purpose, Zeppelin has developed plant control systems offering a multitude of options for data recording and tracing. All data can be evaluated firsthand or transferred to higher level systems. The open architecture of our process management system PrismaWEB² enables the connection to ID technologies (e.g. bar code readers, RFID) and external control systems as well as the integration into existing IT structures such as ERP and MES.

## Always one step ahead

In order to test the production change to ReciPure® in advance, Zeppelin provides a simulation software. By using actual production parameters, this software allows to test, optimize and ensure the productivity of the new system.





## Presented by:

Zeppelin Systems GmbH  
Food Processing Plants  
Messenhäuser Straße 37 - 45  
63322 Rödermark  
Germany

Tel.: +49 6074 691 - 0  
Fax: +49 6074 6031

foodtechnology@zeppelin.com  
www.zeppelin.com

For the complete Zeppelin Systems range please visit our website at  
www.zeppelin-systems.com

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