

WHO ARE TEKEMAS?

In the dynamic food industry where quality, safety, and efficiency reign supreme, Tekemas stands out as your go-to expert for bulk powder handling complexities. With deep insights into the food and nutrition sectors and an innovative approach to engineering and tailor-made solutions, we're uniquely equipped to tackle your toughest challenges.

We prioritize every detail, ensuring our precision-engineered solutions meet the stringent standards of the food industry. Our commitment to innovation and superior technical capability, combined with a relentless pursuit of your success, positions us as the preferred partner for enhancing your powder handling operations.

At Tekemas, we're more than an owner-managed entity; we're a collective of enthusiastic creators and innovators dedicated to resolving intricate bulk powder handling issues across diverse sectors. Whether it's the nuanced needs of the food and nutrition industry or the rigorous requirements of the pharmaceutical, chemical, and metal powder sectors, our bespoke systems, engineering prowess, and powder handling solutions stand out for their ingenuity, accuracy, and dependability.

Driven by creativity and technical inquisitiveness, we aim to provide high-quality, reliable solutions tailored to the unique demands of our customers. Our team's expertise and adaptability empower us to consistently surpass expectations, fostering lasting partnerships through a deep understanding of each customer's specific needs and a commitment to achieving collective success through collaborative efforts.



1971

Founded in

20

Employees

004

Office around
the world

Lots of

Happy clients

Customer key information

The Customer is Finland's most significant food ingredient specialist and supplier. They have more than 1000 different types of raw materials in stock and produce around 1800 different product/recipe items produced annually, careful planning of the manufacturing process is essential.

"In order to be able to offer our solutions at prices that are competitive and of superior quality, we had to place

a great deal of emphasis on flexibility and minimize downtime during product changeover while not compromising product integrity or hygienic standards," the CEO continued.

"We did this without compromising product integrity or hygienic standards" concludes the CEO.



2022

EMPLOYEES

77

NET SALES

37,5 mill Euro

1000

Different raw materials

1800

Recipes today

13

Production lines



Resolving the issue of mixing capabilities

When the customer approached us, they wanted to upgrade their production as well as build a new warehouse and a new office building - Tekemas' role was to help them help them with solutions for expanding their production with new production equipment.

They had developed a four-year investment plan that included various machine equipment and, in particular, the need to expand their mixing capabilities. Until recently they ran a recipe-grouping mixer operation, eventually ending up with 10 mixers in total.

Due to problems with easy cleaning - they wanted to add to these as they needed a larger mixing capacity. At the same time, it was a must that they altered production to avoid dustiness and contamination.

GOALS

Increase net sales

Increase recipe

Fast CIP of mixer

Increase mixed production volume

Reduce raw material stock

Avoid contamination



GOALS MET

10%

Increase net sales

50%

Reduced CIP time

20%

Increase recipe

20%

Increase mixed production volume

15%

Reduce raw material stock

By replacing the 2 old mixers with 2 new AM mixers we not only achieved 4 times as much yield, we also cut down on the production space needed for this new production volume. The customer requested a gentler mixing cycle and the ability to add difficult liquids into the mixing to achieve perfect homogeneity. This was also solved by the replacement of the old mixers with the 2 new AM mixers.

The emphasis on flexibility and parallel processing has been pivotal in achieving success. In 2010, the company managed 1500 recipes, a number that will have grown to 2200 by 2025. Through parallel processing, the company can seamlessly carry out formulation, mixing, and packing tasks with different tact times, enabling quicker product changeovers and cleaning processes. Presently, the company has the capacity to simultaneously produce five recipes without the risk of cross-contamination.

They are able to use the same mixer for a wide range of different batch sizes as a result of the improved mixing technology. In combination with CIP cleaning, this provides them with full flexibility in production, enabling them to make safe product changeovers.

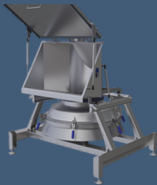
Transfer and Screening Issues: Our Proposed Solutions

The customer aimed to enhance the efficiency of ingredient transfer and screening stations by upgrading them. This upgrade sought to increase flexibility, reduce manual handling, and prioritize the cleaning and changeover times of these production units.

Given their position in the food manufacturing industry, this initiative was vital as they meticulously screen all incoming raw materials for foreign contaminants such as paper, plastic, before permitting them to progress in the manufacturing process.

GOALS

100 %	7	-10 Min.	-50 min.
Preventing foreign objects in product	Recipe per unit per day	Reduce the clean down time per recipe	Reduction of clean down time day based on 7 recipe



GOALS MET

100 %	7	-10 Minutes	-80 Minutes
Prevented foreign objects in product	Recipe changeovers per unit/day	Reduction of clean down time per recipe	Reduction of clean down time per day based 7 recipes

To enhance operational efficiency, modifications were introduced to the existing ingredient transfer and screening stations, coupled with the integration of a new series of control screening sieves. These adjustments aimed to enhance operational flexibility and reduce manual handling.

Significant endeavors were dedicated to minimizing the duration required for cleaning and transitioning between production cycles in these units. This initiative has resulted in an average time-saving exceeding 10 minutes per cleaning session, translating to a daily time-saving of 80 minutes based on approximately 7 recipe changeovers per unit per day.



With the right partner, we achieve our goals!



“For many years, Tekemas and its partners have been a part of our journey. Having a close trusted partner who supports us with knowledge and ideas has played a significant role in our success.”

“Tekemas along with its close partners, has been a sort of a “one stop shop” for our powder process solution, which has brought our relations even closer, and their close cooperation with our experienced employees has made the journey smooth.”

“Producing customer order sizes ranging from 50kg- 20,000kg in the same facility is not easy, but it is critical to our services. The ability to test critical processes not only increased our confidence, but also aided us in implementing the changes more quickly.”

The results, as per the customer's CEO:

Overall Equipment effectiveness:

Highest points

Increase in productivity with new equipment

Exceeded our expectations.

Overall happiness with Tekemas solutions

Impressed as always

Customer CEO



Thank you to our customer for being a long time valued customer. ★★★★★



It has always been a great experience working with our customer, which is Finland's leading expert, manufacturer, and supplier of food components, spices, and food raw ingredients.

Being a supplier to a firm that is continually looking for ways to improve is a truly exciting and rewarding experience that can lead to professional growth.

Our long-standing partnership is evidence that we collaborate very effectively as a customer-supplier team, with the goal of improving quality, safety, and hygiene across all processes.

We will continue to invest in growth and qualitative improvements with innovative solutions for our customers' powder handling production, in collaboration with them. We strive for high-quality customer growth while also providing the best expert knowledge and solutions.

TEKEMAS