



SISTEMA DI
GESTIONE QUALITA'
CERTIFICATO
ISO 9001:2015
Cert N°:QA/212/15/a



ASSISTENZA E CONSULENZA PACKAGING SYSTEM – COSTRUZIONE MACCHINE AUTOMATICHE – AUTOMAZIONE INDUSTRIALE
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- INNOVATIVE SYSTEM -

FREEZER CRYOGENIC INSTANT CONTINUOUS STORAGE OF MILK AND LIQUID FOOD INSTANT CONTINUOUS STORAGE OF MILK AND LIQUID FOOD

- SINX 100 -

- INNOVATIVE SYSTEM -

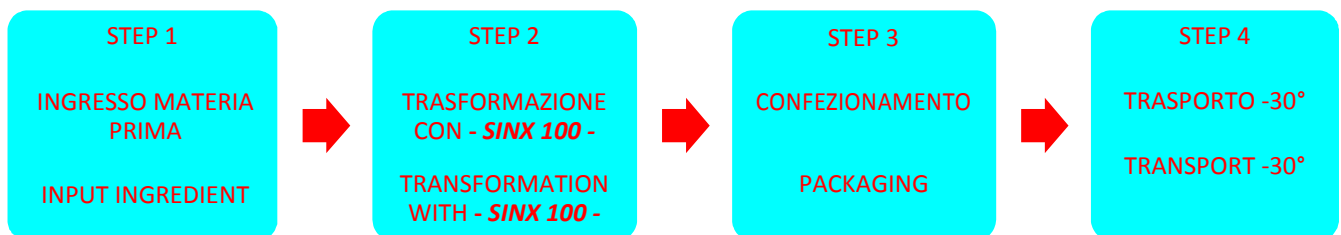
FREEZER CRYOGENIC INSTANT CONTINUOUS STORAGE OF MILK AND LIQUID FOOD

- SINX 100 -

Premise:

At present, technique for preservation of the milk is based solely on thermal processes, that if on the one hand are able to ensure a certain wholesomeness and an increase of the durability, on the other hand, however, fail to prevent, precisely because of the high temperature, loss of important **"properties native"**, while our system, freeze with cryogenic method instantly to the heart, **"not in the least alter the molecular structure"**, thus preserving all the property at the time of freezing. The freezer, being **"instant"** and **"continuous"**, can be placed in the battery with the milking (milked milk and frozen), making it possible to transport and storage without subjecting it to any heat process (including pasteurization) which alter the characteristics, provided that is not **"I never stopped cold chain"** (as happens naturally for all frozen products).

TRANSFORMATION PROCESS



APPLICATION AREAS

MILK FOR
HUMAN
CONSUMPTION



BENEFITS	HANDICAPS
In addition to flavor, taste and flavor, currently unknown to most people, you can fully enjoy all the benefits of fresh milk, raw, whole, fresh from the cow. Plus you can also store it conveniently in the freezer, thawing only what you need and when you need	The not interruption of the chain of the cold, as after all for everybody the frozen products.

NEONATOLOGY



BENEFITS	HANDICAPS
The system allows also the storage and the milk's transport of female donkey, that as it is known it is that more similar to the maternal milk.	The not interruption of the chain of the cold, as after all for everybody the frozen products..

BREEDERS



BENEFITS	HANDICAPS
It will be possible to make forehead without damages to possible decreases of question.	The not interruption of the chain of the cold, as after all for everybody the frozen products.

CHEESE FACTORY



BENEFITS	HANDICAPS
It will be possible to program the productions without being tied up to the perishability of milk. If required from particular disciplinary, it will be simpler to produce cheeses with raw milk.	The not interruption of the chain of the cold, as after all for everybody the frozen products.

BUFFALO MILK



BENEFITS	HANDICAPS
It will be possible to produce in any part of the world delicious fresh mozzarella with milk of Italian bufala, raw, whole, as just milked.	The not interruption of the chain of the cold, as after all for everybody the frozen products.

ICE CREAM FACTORY



BENEFITS	HANDICAPS
The ice creams, produced with our freezer, because of their particular molecular structure, they won't influence, as it currently happens for the ice creams products, the gustatory papilles, that, therefore, they will allow to fully taste the taste of the product as it was fresh	The not interruption of the chain of the cold, as after all for everybody the frozen products.

SWEETS FACTORY



BENEFITS	HANDICAPS
It will be possible, above all for the handicraft firms, to always have available for their preparations whole milk, raw as just milked, with consequent raising of the quality of the manufactured articles.	The not interruption of the chain of the cold, as after all for everybody the frozen products.

TOMATO FACTORY



BENEFITS	HANDICAPS
<p>Our in partnership freezer to an innovative technique of grinding allows to produce juice of tomato, maintaining entire all the ownerships of the fresh fruit, that, otherwise they would go to good part lost because of the sterilization and of the elimination of the peel and the seeds.</p>	<p>The not interruption of the chain of the cold, as after all for everybody the frozen products.</p>

COSMETICS



BENEFITS	HANDICAPS
<p>The juice e/o the past of tomato, produced with our innovative system, you/they can be also the basic ingredient of numerous recipes for the production housewife of creams antiage and antioxidants.</p>	<p>The not interruption of the chain of the cold, as after all for everybody the frozen products.</p>

LYOPHILIZATION



BENEFITS	HANDICAPS
<p>The instantaneousness of the freezing, with consequent maintenance of all the native ownerships it makes our particularly proper system as first step in the process of lyophilisation.</p>	