



CORPORATE PROFILE



REDA
Food Processing Plants



*FOR OVER THIRTY YEARS,
INNOVATIVE SOLUTIONS
FOR THE FOOD INDUSTRY*



COMPANY HISTORY WHO WE ARE

REDA S.p.A. group has been founded in 1983 in Vicenza thanks to a common and shared view of some partners, to produce high quality process equipments and machinery in the dairy, juices and beverage industries. Each of them, having a specific technical background in this same field, brought his personal experience, contributing with a more extensive view of equipments technologic development.

Since the beginning, the values that guide and govern processes and activities within the company are:

- Passion for research and development of state-of-the-art solutions.
- Quality and reliability of its products.
- Customer satisfaction.

In 1990 REDA moved to a new larger factory in Isola Vicentina (Vicenza) in order to better face its continuous growth and success into the markets. In 1998, REDA acquired an holding in SOGEA

S.r.l., a strategic company dedicated to the development of automation and software for industrial processes. At the same time REDA assumed the full control of SILEDA, an engineering company specializing in assembly and start-up of plants and process lines.

To improve, maintain and guarantee its quality standards, starting from 2009 REDA is certified according to UNI EN ISO 9001 and in 2011 SILEDA company has been definitely integrated in REDA group.

Today the REDA Group employs some 80 people, utilizes a new enlarged production site of about 15,000 m², has some 650 m² offices dedicated to projects design, engineering and automation in Costabissara (Vicenza).

The excellent report quality/price and the great reliability and safety of REDA facilities, make it possible to maintain a very strong propensity to export and a position of worldwide leader company in the supply of integrated process solutions.



THE FINAL PRODUCT? OUR STARTING POINT

To face an increasingly demanding and dynamic market, that requires ever-evolving products, the Customer has to rely on competent and reliable partners.

Thanks to the know-how matured on the field of its engineers and specialists, REDA is able to face the new market demands with an innovative optic: the final product.

In REDA the Customer can find a highly professional and competent technical advices that, based on the goals to be achieved, analyzes the various stages of the process by evaluating and promoting the best possible technological solutions.

The great experience gained in the most different sectors and in all parts of the world, allows to handle even the most complex projects with full “turn-key” lines that assure very high quality standards on the final product, high efficiency and flexibility of production, with a rationalization of the consumption of energy, water and other natural resources.

REDA services include the consulting and technical support during all stages of project development, from the preliminary study to the implementation-installation, from first tests and start-up of equipments, up to the after sale follow-up.

YOUR NEEDS? OUR CHALLENGE

For more than thirty years REDA offers technological solutions that guarantee absolute quality of the final product, contributing to the developments and growth of customer companies.

By following this philosophy, REDA has become a world leader in designing and manufacturing of process equipments and machinery for the dairy, juice, wine and beverage industries.

The wide range of solutions proposed by REDA allows to meet the most demanding requirements of the modern liquid food processing industry, keeping in mind that the final goal is always the full satisfaction of the customer.



A WORLDWIDE
PRESENCE
AT CUSTOMER'S
SERVICE





MECHANICAL SEPARATION HIGH VALUE ADDED TECHNOLOGY SOLUTIONS

The great R&D carried out for years in the application of mechanical separation has greatly contributed to the marketing and the success of REDA brand in this specific sector.

REDA automatic centrifuges, specifically designed for all liquid-based processes and applications, are synonymous with solidity, efficiency, reliability and performance, as well as highly competitive operative and maintenance costs.

By utilizing the centrifugal force, they allow

the separation of solid substances contained in liquids, as well as the separation of liquid mixtures and, at the same time, the removal of solids contained.

The fields of application vary from the separation and recovery of fat in the milk and in the dairy products, the clarification of beer, wine, grape must, natural fruit juices, as well as applications for special products such as natural tea, essential oils, natural extracts, blood plasma fractionation of animal origin.



ASEPTIC TECHNOLOGY U.H.T. TECHNOLOGY OF REDA

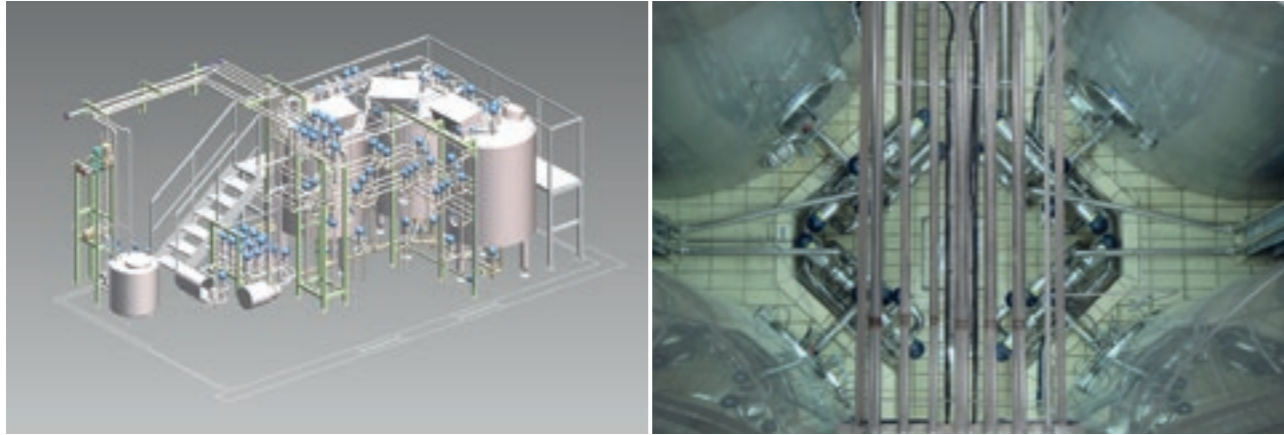
UHT (Ultra High Temperature) processing is a method developed to quickly destroy microorganisms contained in foods without adversely affecting product quality, while ensuring a better preservability. But different products need different UHT technologies and REDA, over the years, has developed countless applications in the aseptic process of liquid foods, by improving UHT treatment techniques and developing cutting-edge innovative solutions.

UHT REDA solutions combine efficiency with versatility, and have proven to be the best choice made by many dairy industries (production of UHT milk, flavored milk, cream, coffee cream, drinkable yogurt), but also of other beverage

industries (fruit juices, nectars, tea and other vegetable drinks like soy milk, rice milk, oat milk, almonds, etc.).

The choice of optimal UHT solution therefore depends on the type of product to be treated, so the range of installations that REDA proposes includes:

- APR-UHT serie: Indirect heating via plate heat exchangers
- ATR-UHT serie: Indirect heating via tube heat exchangers
- DIRECT ATR-UHT serie: Direct heating via steam injection
- STERIFLEX serie: Combination of direct/indirect heating.



ENGINEERING AND AUTOMATION PLANT DESIGN AND PROCESS ENGINEERING

Over the last thirty-four years, the dairy and beverage industry has followed a continuous transformation of productive processes and is always looking for the most modern and efficient technologies and systems to improve the productions, optimize the results and the quality of the final products.

To fulfill with these requirements, REDA's Plant Division offers state-of-the-art solutions and services for industrial process engineering in the food industry.

A competent and professional technical staff studies and proposes the best solutions for the realization of projects, including complex ones, from simple harmonizing of individual production areas or process lines, to the development of

complete "Turn-key" systems.

These projects integrate industrial automation, supervisory and control systems from a single production line to the remote control of all production, with specific softwares realized completely in REDA. All this guarantees efficiency and reliability with reduced running costs and optimized energy consumptions.

All projects developed by REDA include the calculation and sizing of auxiliary support services, thus providing safe and reliable solutions both in terms of yield optimization and productive efficiency, as well as requirement and rationalization of resources.



CONCENTRATION THERMIC CONCENTRATION AND MEMBRANE SEPARATION

Thanks to the great experience matured starting from the 1990s in the cold concentration under vacuum and successfully applied in the self-enriching of grape musts, REDA has been able to seize the new opportunities offered by the market by developing innovative technical solutions that have allowed to consolidate already known sectors and explore new fields of application.

After the first single-effect concentrators, a series of other installations have been developed to extend the scope of application of this concentration technique: multi-effect concentrators, vacuum dispensers (with alcohol and aromas recovery) but also last generation evaporators with mechanical re-compression of vapors (MVR).

At the same time, a new division specialized in the production of membrane filtration lines (MF, UF, NF, OI) has been developed on the push of

environmental issues related to the disposal of dairy waste fluids (cheese making whey), that integrate the range of automatic disk centrifuges and the thermic concentration plants mentioned above.

Today REDA's solutions are applied in the canning industry (jams, purees, fruit concentrates), dairy (milk, yoghurt, whey proteins), beverage and juices, enology (must, wines, sparkling wines), breweries, natural extracts and aromas, ingredients and natural essences (essential oils, balsamic vinegar, coffee, tea, gum arabic), pet food.

In recent years, aware of the great costs of R&D to create the new products that the market requires, REDA meets the needs of the modern food industry by creating a permanent concentration/distillation laboratory available for production tests and samplings.



AFTER-SALE AFTER-SALE SERVICES SPECIALISTS AT YOUR SIDE

REDA's Service Division assures to its Customers a range of after-sales services which serve to ensure:

- Maximizing of performances throughout the entire lifecycle of equipments and machinery.
- Closeness to the Customers wherever they are.
- Technical support from installation and start-up, ordinary maintenance of the equipments and spare parts management.

The Service Division receives and handles any request of **Spare Parts**, technical documentation or instruction books, with a logistic management through a local service network or directly from REDA's headquarter

with international express couriers.

REDA proposes customized offers for the **Preventive Maintenance Service** of all installed machinery/installations. These packages also include the teleassistance service, programmed to provide technical support in every part of the world.

Training Services promoted by REDA through "tailor made" training courses and held both at the Customer's factory and at REDA's premises. Training courses aim is to help Customers to optimize plant performances during production phases, while reducing at the same time plant management costs.



CUSTOMIZED SOLUTIONS FOR CUSTOMER'S TRANQUILLITY

Thanks to a simple organization, to a slim and dynamic structure, and new expanded production spaces, REDA is able to offer customized solutions basing on its technical expertise, high level engineering know-how and its innovative footprint that has always characterized its products.

Process configurations are studied and developed to meet exactly the technological requirements and project datas provided by the Customer. The acquired technological expertises and the complete mastery of processes enable REDA

to solve any technical problems starting from the design phase of the line or plant. Thanks to these capabilities, the various process units are combined harmoniously and reliably, from the reception of raw materials, to their storage and subsequent processing phases.

By relying on REDA, the Customer can count on complete and customized solutions from a single supplier, thus eliminating possible delays and expensive coordination processes from the early stages of project analysis and study.



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