



Case Study FLOUR MILL

Nova SPA

Testing the plant designed to meet challenges

The new 3T/h line for storing, transporting and dosing of different types of cereals and derivatives to obtain special flours useful for the production of trendy food products, also using stone grinding, was tested on the 31st May.

Andrea Valente, Chairman of Molini Valente-Nova SPA, strongly wanted this project in order to meet the most complex and varied demands of the world's top players in the food market. Ocrim was chosen by Molini Valente for this new adventure, since it has been a historical and tested partner of the company for over twenty years.

In fact, it was in 1998 that Ocrim built a 400 T/24h common wheat milling plant for the Valente family, located in Felizzano, and its versatility helped the company to boost its position on the market of traditional flours.

Even back then, the intelligence and farsightedness of the Valente family had led them to entrust Ocrim with the manufacture of a plant with various solutions for future developments.

Today, one of those ideas back then has become a futuristic reality: a high-performance line that has contributed to making this milling complex unique in Italy - in terms of characteristics and peculiarities - from a diagrammatic and plant engineering point of view.

Guaranteeing speed & versatility

The new integrated line – which, if requested, feeds the existing plant - makes it possible to obtain numerous types of flours and assimilated products. This range of

possibilities owes much to the presence of the innovative stone milling system, BioStoneMill, and a sophisticated coordinated mixing process.

This way, Molini Valente, can guarantee versatility and timely responses to an increasingly complex, articulated, demanding and constantly evolving market.

For this new plant, Molini Valente decided to modernise the existing mill automation system and integrate it with the company's IT systems. However, the real revolution with



regard to automation concerns the new line, since Ocrim's already comprehensive management@mill package has been chosen, taking it to the highest level, to impeccably manage traceability of every material/product batch.

A wide range of products prepared in complete safety

"In 2009, we started researching and developing innovative flours and in 2011 we developed our Vitala line, which now includes blends of different cereals, herbs, spices and algae: they are natural ingredients for a market increasingly oriented towards healthy products," says Andrea Valente, speaking on the day of the test.

"Therefore, the need to develop, with our partner Ocrim, new plants, which, interfaced with each other and connected to the new state-of-the-art thermo-treatment plant, now make it possible for us to produce larger quantities, with more flexibility and guarantee and safety for our customers, who can now count on a wide range of different products in complete safety.

"We are satisfied with Ocrim's immense dedication to achieve its goals," he concludes.

Strengthening their presence in the complex trendy food market

"In November 2019, when we signed the contract for this new



line, we promised Molini Valente's top management maximum commitment to enable them to strengthen their presence in the complex trendy food market," says Alberto Antolini, Ocrim's CEO, speaking after Mr Valente.

"We made a similar promise more than twenty years ago when we built the milling plant, as a result of which Molini Valente is considered one of the leading players in the market of traditional flours.

"Therefore, we are confident that, thanks to this new project, in the near future, it will be possible to say that Molini Valente has constructively and rapidly broadened its horizons and conquered the market of alternative flours," Mr Antolini concludes.