



COMPANY PROFILE

Updated: 2023



1963-2023

60 years of passion, engagement, vision.

60 years of customization, service, and reliability.

60 years of technology, constant research, and innovation.

In 1963, FBR is founded in Parma with the goal of consolidating the development and the trading of fruit and tomato processing plants in Italy. In the background the Food Valley, cradle of the food industry and Made in Italy.

Since the early years, the construction quality and efficiency of FBR plants have captured the attention of not only the national but also the international market.

From the merger with Elpo, a company specialized in the aseptic filling sector, the new industrial reality soon becomes a world leader in the production of aseptic fillers, thanks also to the design of a new cap, still widely used in the market, and known as "ELPO" cap.

The great success of FBR ELPO has always been based on the capacity of customizing their own machines in accordance with the specific exigences of the customers; plants able to adapt to different products, ensuring high performances.

Since the first installations, all FBR ELPO machines have been designed and manufactured according to energy saving, low consumption, and low emissions levels criteria. Because preserving the environment is one of the company's missions.



Today FBR ELPO is a solid and modern company, structured and organized as large companies but, at the same time, maintaining a family profile. Always close to their customers, from the study of the project to the installation and beyond.

Individual machines or complete lines particularly appreciated abroad, where FBR ELPO is present and consolidated with more than 90% of annual turnover.

To meet the large demand for turnkey solutions and with the aim of completing and diversifying the products marketed, from 2022 FBR ELPO became a majority shareholder of Logicon, company specialized in the production of machines and plants for the world of packaging and end of line, with wide use of robotics.

THE NEXT SIXTY YEARS

The need for growth, specialization and technological progress are part of the company's DNA, so much to push to design new, more and more performing machines, to reach new Countries and markets, continue to grow to enrich the offer of products and services to their customers, always ensuring the quality, reliability, and customization typical of the FBR ELPO family.

Thank you for having been part of this journey until today, with the hope that, with ever more motivation, we can continue together to write the history of the next 60 years of FBR ELPO.



Tailor made excellence.

We design and manufacture machines and complete lines for the food industry that are increasingly performing, with advanced solutions, like tailor-made suits sewn on the specific needs of our clients.





ABOUT US



FBR-ELPO S.p.A.

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GENERAL INFORMATION



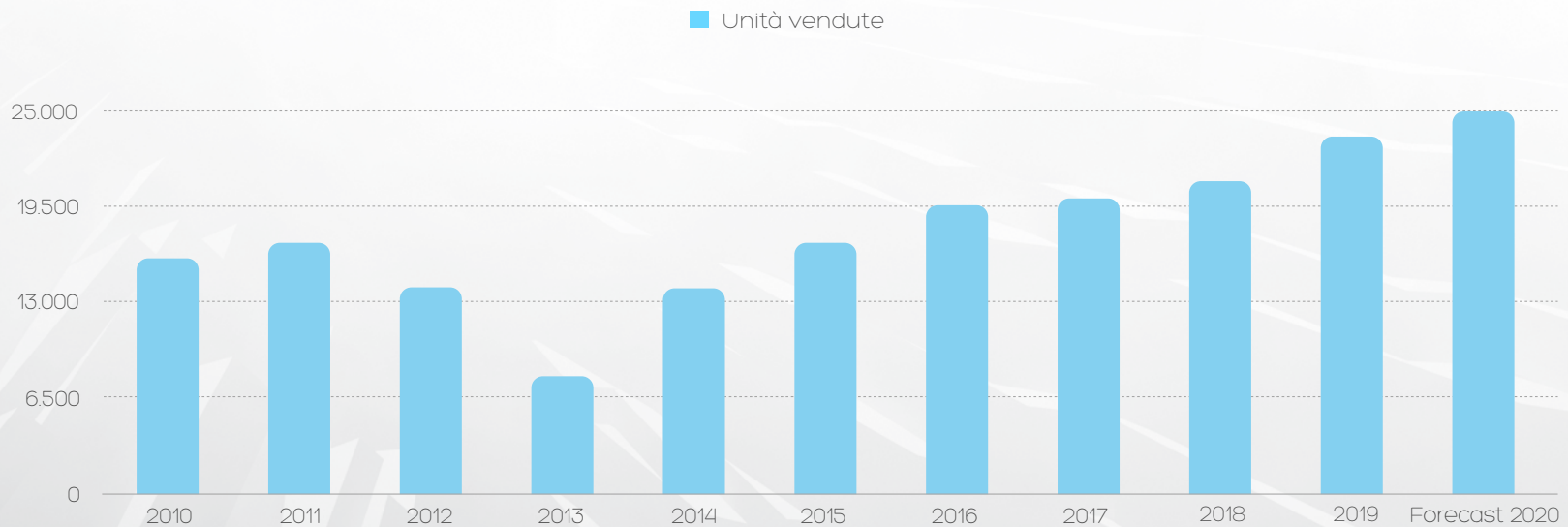
EXPORT MARKETS
90%



COMPANY STAFF
140
PEOPLE IN THE WORLD



DOMESTIC MARKET
10%





AFFILIATE COMPANIES



FBR ELPO NORTH AMERICA, INC.

6135 Park South Drive, Suite 510, Charlotte, NC, 28210 - www.fbrelpo.us.com

FBR ELPO North America Inc. is a company based in Charlotte, North Carolina, offering the best solutions in the food industry for the sale of machines and technical service in North America.



LOGICON s.r.l.

Via Galileo Galilei, 245, 29010 Alseno (PC) Italy - www.logicon.it

LOGICON s.r.l. is a specialized company that can provide turnkey packaging-to-pallet solutions, such as box packaging machines, case packers and palletizers, applied not only to the food world, but to all those sectors that require end-of-line solutions.

The massive use of robotics, customization and technological innovation are the main characteristics of Logicon s.r.l. . Yearly turn over up to euro 5.000.000.



FOOD TRADING S.p.A.

Via Mantova 67/a - 43058 Sorbolo (PR) Italy - www.food-trading.eu

Food Trading is a specialized company for trading commodities, the main business area is connected to the supply of tomato and fruit by-products. Food Trading offers a comprehensive service that embraces consulting and brokerage for the technical, technological and business development of agri-food companies, including the supply of any type for packaging. Food Trading is able to provide, in a timely manner, all types of spare parts for machines and systems used in food processing supply chains, and specialized technical assistance. Yearly turn over up to euro 13.000.000.



ALA S.p.A.

Via Lenin, 29/a 42020 - Quattro Castella (RE) Italy - www.ala-spa.it

ALA Spa is one of the most important European manufacturers of smoke exhaust articles made for all kinds of heat generators. ALA started its activity in 1963 and with more than 50 years of experience, has become an important industry. Thanks to the most advanced manufacturing technologies, as well as to a careful choice of raw materials, ALA has reached the highest qualitative standards in its field and has introduced its products on the main national and international markets. Yearly turn over up to euro 12.000.000.



ELPO SA (Pty) Ltd.

2 Janaville - 6 Chenoweth Street - Durbanville 7550 South Africa

ELPO is a company that manages the technical assistance services and spare parts sales related to FBR-ELPO's machines in South Africa and in the neighboring Countries.

COMPANY'S STRUCTURE



TOMATO
Processing Division



FRUIT
Processing Division



ASEPTIC
Division

TOMATO PROCESSING DIVISION



TOMATO PROCESSING LINES



WASHING AND SORTING

The raw material coming from the harvesting areas is transported by truck or by large capacity bins.

Tomatoes can be unloaded into the feeding channels by bin dumpers or case dumpers, or directly from the trucks through the use of water spray nozzles.

An automatic scraping system (redler) eliminates mud, stones and other impurities that accumulate on the bottom, as well as a system to filter the recirculated water.

After the washing, the incoming tomatoes are transported towards the sorting tables through appropriate channels and finally they reach the optical sorter.



ENZYMATIC INACTIVATION

The Hot Break system features cylindrical tube heat exchangers for medium/small productions or elliptical tube heat exchangers for high quantity productions, in order to optimize the heat exchange and solve the problem of clogging due to the presence of foreign bodies during the working process.

In the hot break system, the fresh tomato is chopped and immediately heated to a temperature that varies from 85 °C to 100 °C, thus ensuring an effective enzymatic inactivation.

In the Cold Break system, the product is heated by a heat exchanger without a recycle pump. The temperature varies from 65 °C to 75 °C.

TOMATO PROCESSING LINES



JUICE EXTRACTORS

FBR ELPO produces three different versions of pulpers-refiners able to satisfy every production requirement and ensure considerable improvements in terms of yield, organoleptic characteristics, color and consistency.

The systems are ideal for the extraction of tomato juice and vegetables in general, for the extraction of high fiber content tomato juice to obtain a final high viscosity product.

The models are able to satisfy every required working capacity.



EVAPORATORS

Evaporators for tomato processing include forced circulation systems, which can be at single, double, triple and quadruple effect, with operational capacities ranging from a minimum of 75 t/24h to a maximum of 2.000 t/24h of incoming raw material.

The particular shape and position of the tube nests allow the use of product circulation pumps with lower installed power.

The evaporators are equipped with thermic or mechanical vapour re-compression, falling film, condenser with an effective nebulized water system.

EVAPORATORS



TOMATO FINAL PRODUCTS



TOMATO PUREE



TOMATO PASTE



DICED TOMATOES



PEELED TOMATOES

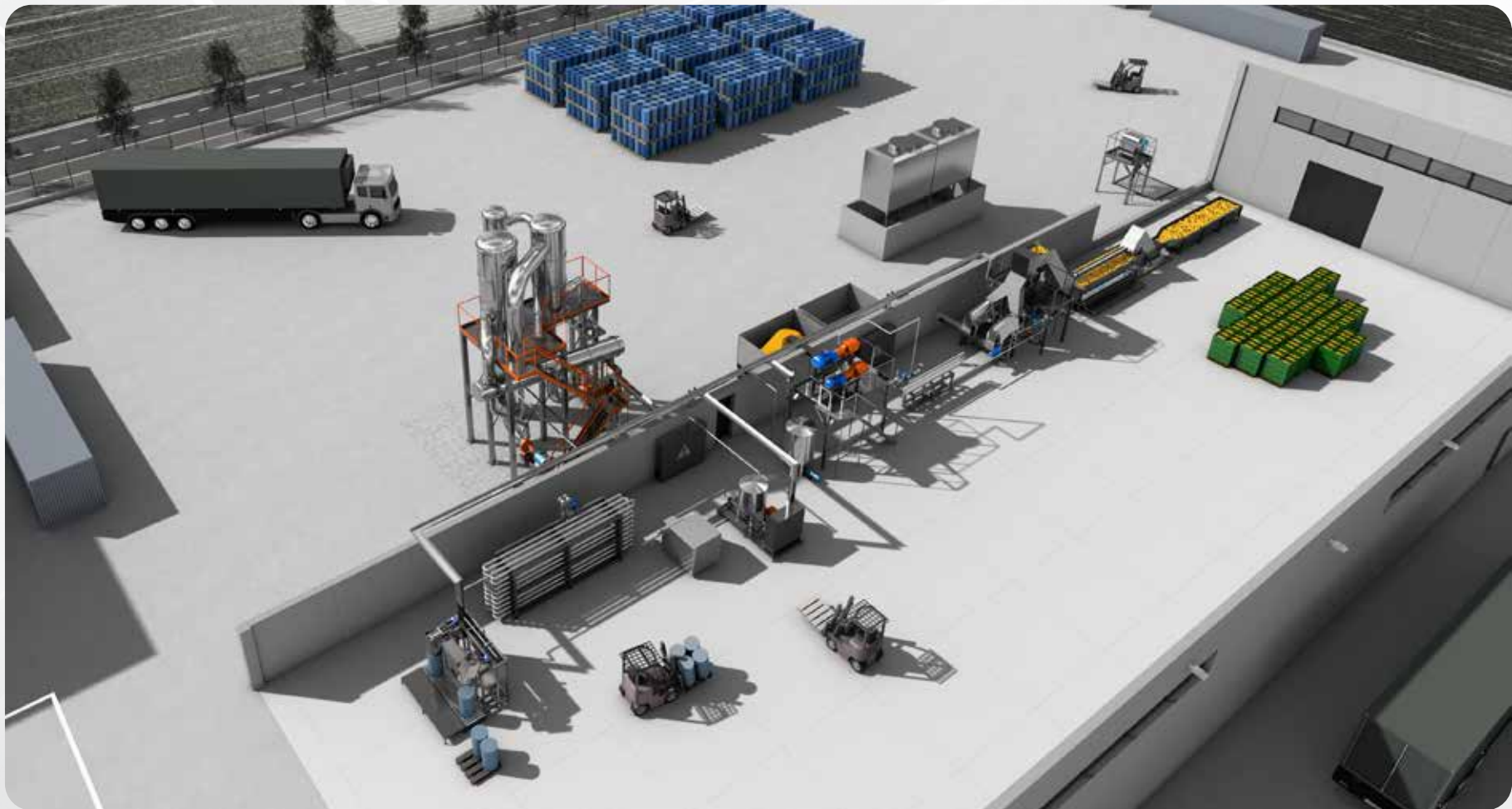


KETCHUP



SAUCES

FRUIT PROCESSING DIVISION



FRUIT PROCESSING LINES



WASHING AND SORTING

For fruit processing, it is necessary to provide a suitable system for receiving and sorting the raw material according to the type of product, so as to treat it in the most delicate way.

By means of a bin dumper or a semi-automatic case dumper, the fruit is discharged in the receiving tanks where it receives a first wash with cold or hot water. In this phase, it is possible to install a recirculated water filtering system.

An elevator sends the fruit to the sorting table and/or the optical sorter, to eliminate any residual presence of foreign bodies. By means of another elevator, the fruit reaches the destoning and chopping group.



ENZYMATIC INACTIVATORS

The range of enzymatic inactivators for fruit processing includes the hot extraction (HOT BREAK) or cold extraction (COLD BREAK) systems of the juice.

In the hot extraction system, the enzymatic inactivator receives the pulp from the chopping unit and then sends it to the pulping/refining unit.

In the cold extraction process, the heat exchanger receives the pulp from the pulper and from there it is sent to the refiner.

The range of models available covers all the required production capacities.

FRUIT PROCESSING LINES



JUICE EXTRACTION

The use of pulpers and refiners, suitably adapted for fruit processing, guarantees an excellent extraction result, both in terms of efficiency and product quality.

FBR ELPO produces different versions of pulpers-refiners, able to satisfy every production requirement, ideal for the extraction of fruit and vegetable juice in general.

The production capacities depend on the type of fruit and the type of final product to be obtained.

The existing models are able to satisfy every working capacity requirements.



EVAPORATORS

A wide range of evaporators with applications for concentrating pulpy and clear juices.

The forced circulation evaporator can be manufactured with several effects, with production capacities ranging from 50 t/24h to 2.000 t/24h of incoming product.

For the concentration of clear juices, FBR ELPO proposes an evaporator featuring a falling film circulation, with capacities from 1.000 l/h up to 50.000 l/h of evaporated water, with a number of effects ranging from 1 to 6.

The third version is able to work with both forced circulation and falling film technologies, to process pulpy and de-pulped products, thanks to the use of the two different sections, with evaporation capacities ranging from 1.000 l/h up to 50.000 l/h of evaporated water.

EVAPORATORS



FRUIT FINAL PRODUCTS



PULPY AND CLEAR JUICES
OR NECTARS



NATURAL PUREES



CONCENTRATED PUREES



DICED FRUIT



JAMS

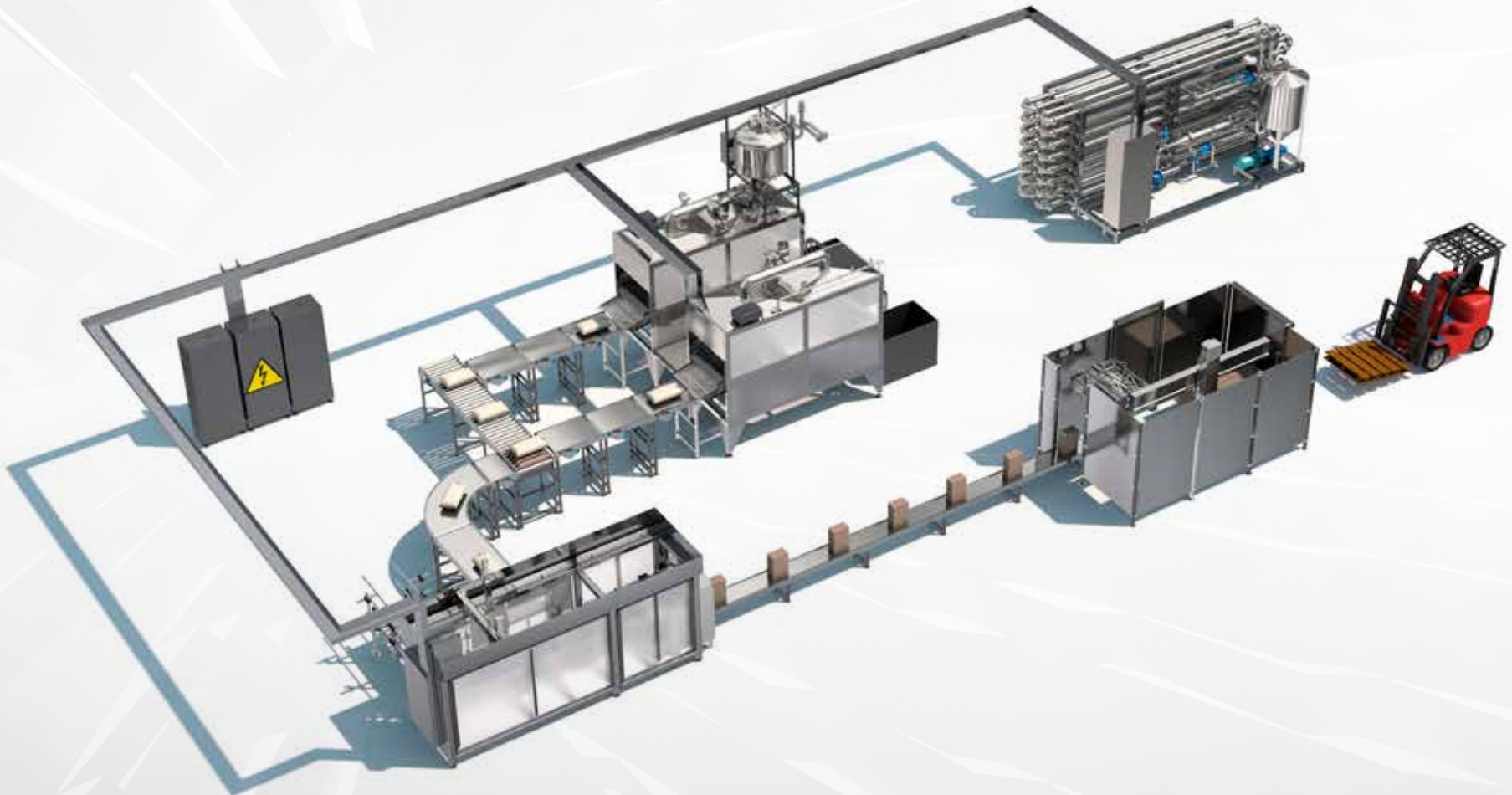


BABY FOOD

FBRELPO



ASEPTIC DIVISION



ASEPTIC PLANTS



ASEPTIC STERILIZERS

Depending on the kind of products to be treated (liquid, pasty, viscous, in small pieces, etc.) the complete range of sterilization systems consists of:

- aseptic sterilizers with concentric tubes or elliptical tubes;
- scraped surface aseptic sterilizers;
- aseptic plate sterilizers;
- radiofrequency sterilizers.

The sterilizers can be coupled to FBR ELPO aseptic filling machines.

The operating capacities of the available machines and lines can meet all production needs.



ASEPTIC FILLING MACHINES

Aseptic filling machines for liquids, viscous products, concentrates, semi-concentrates and dices, purees, even with pieces in suspension, to be filled into aseptic pre-sterilized bags from 5 to 1.000 lt., packed in drums, cartons, boxes, crates or aseptic tanks.

The production capacity can reach up to 15 t/h per filler with aseptic bags ranging from 5 to 1.000 litres.

Bags are equipped with spout of 1 and 2 inches, that can be sterilized by steam or with specific chemical agents if necessary.

The aseptic filling machines can be coupled to scraped surface, concentric-therm, plate surface or radiofrequency sterilizers.

Special fitments on request.

ASEPTIC PLANTS



BAG IN BOX ASEPTIC FILLING MACHINES

Aseptic filling machines for webbed bags from 3 to 25 liters in a continuous feed suitable for the filling of UHT milk, milkshakes, cream and whipped cream, fruit and tomato juices, purees and concentrates, diced tomatoes and tomato pulp, pizza sauce.

Entirely automatic and boasting an excellent performance, the Bag in Box range reaches a capacity up to 800 bags/h.

The Bag in Box range can work with bags that use any type of spout available on the market, with the possibility to sterilize the cap either with chemical agents or simply by using steam.

The non-aseptic version reaches a capacity up to 800 bags/h and it is ideal for wine, oil, water and other non- aseptic products.



CARTONING MACHINES

Cartoning machines for the packing of 3-5-10-20 l. bags, with a fast and innovative robotic system allowing a quick format change. The carton can be closed only with tape, only with glue or with both solutions. The warehouse of empty carton with which the machine is equipped, can be placed on three of the four available sides and it is possible to adjust its capacity. The outgoing cartons filled with 3, 5, 10 or 20 l bags are ready to be sent to the palletization.

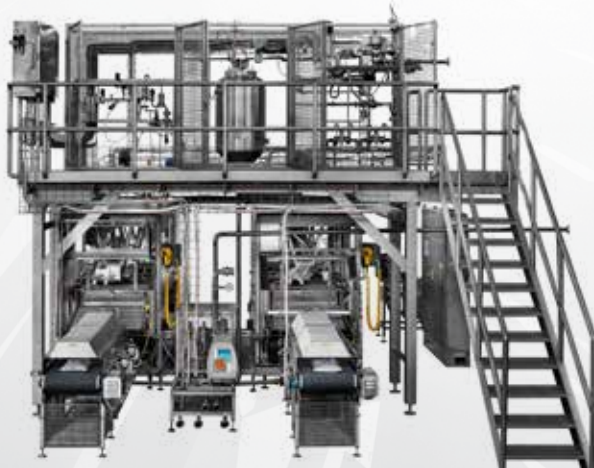
ASEPTIC STERILIZERS



ASEPTIC FILLING MACHINES



BAG IN BOX ASEPTIC FILLING MACHINES





MASTERS OF INNOVATION



INTUITIVE RELATIONSHIP INDUSTRIAL SUPERVISION

"IRIS" operating system allows users to monitor the production cycle, control the various process phases and set the various operating parameters. It is also possible to view and historicize the values of the measured physical quantities, signal alarms and anomalies. The specific maintenance menu offers different functions to correct faults quickly, guaranteeing the operation of the plant. "IRIS" also provides a WEB Server: with an external browser connected to the network, or by means of the supervision touchscreen, it is possible to browse the WEB reporting pages to access the stored data (alarms, events, production data, recipes, etc.), create own reports and analyze and export them in more common formats. The whole system has been designed for an eventual remote assistance connection via internet: upon request, a technician of FBR ELPO can remotely get on line and access the control system, performing extremely rapid and efficient diagnostics in real time.



FBR ELPO ACADEMY

FBR ELPO ACADEMY is a new laboratory equipped with modern technologies, created to carry out sterilization and aseptic filling tests. The customers can carry out the tests with their own products, to realize new recipes preliminary to a future industrial production, receiving a quick answer and an estimation of management economies. To achieve this purpose, FBR ELPO ACADEMY provides its skilled technicians and a series of pilot machines, that will work on small quantities, but with the same features and functionality of the industrial plants. FBR ELPO offers this unique opportunity to its customers, to carry out tests on specific products and to evaluate their introduction in a constantly evolving market or simply to establish the most suitable production capacities for their needs. FBR ELPO ACADEMY is also a technical service and training center for the customer's technicians, who can carry out customized training on the machines and with the products they need to test.

CUSTOMER CARE



AFTER SALES SERVICE



TECHNICAL ASSISTANCE



TECHNICAL STAFF TRAINING



SPARE PARTS SUPPLY



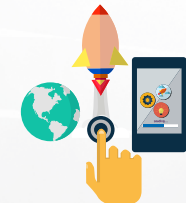
FULL ENGINEERING SERVICE



CUSTOM MADE PROJECTS



TURN-KEY COMPLETE PROJECTS



UTILITIES SUPPLY & INSTALLATION



CERTIFICATIONS





PARTNERS





Masters of Aseptic & Food Processing



WWW.FBR-ELPO.IT

FBR-ELPO S.p.A.

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