

# MINOR INGREDIENT SYSTEMS

When your recipe calls for just a little of this or that.

Dry | Liquid | Micro

**SHICK USA'S** minor ingredient systems are a natural extension of our complete ingredient processing solutions. The quest for greater efficiencies in costs and productivity is exceeded only by an increasing emphasis on product consistency and quality. Shick's minor ingredient systems provide levels of speed, accuracy, consistency, sanitation, scheduling and reporting that were previously unattainable.



## BENEFITS

- Consistency
- Accuracy
- Accountability
- Reduce Liability
- Cleanliness
- Reduce Manpower
- Eliminate Waste

## COMMON INGREDIENTS - Dry & Liquid

Baking powder  
 Baking soda  
 Butter flavor  
 Buttermilk, dry  
 Calcium propionate  
 Cornmeal  
 Crackermeal  
 Dextrose  
 Egg, dried, whites  
 Egg, dried, yolks  
 Emulsifier  
 Gluten  
 Malt, powder  
 Maple flavor  
 Milk, powdered  
 Oats, flaked  
 Phosphate  
 Polydextrose

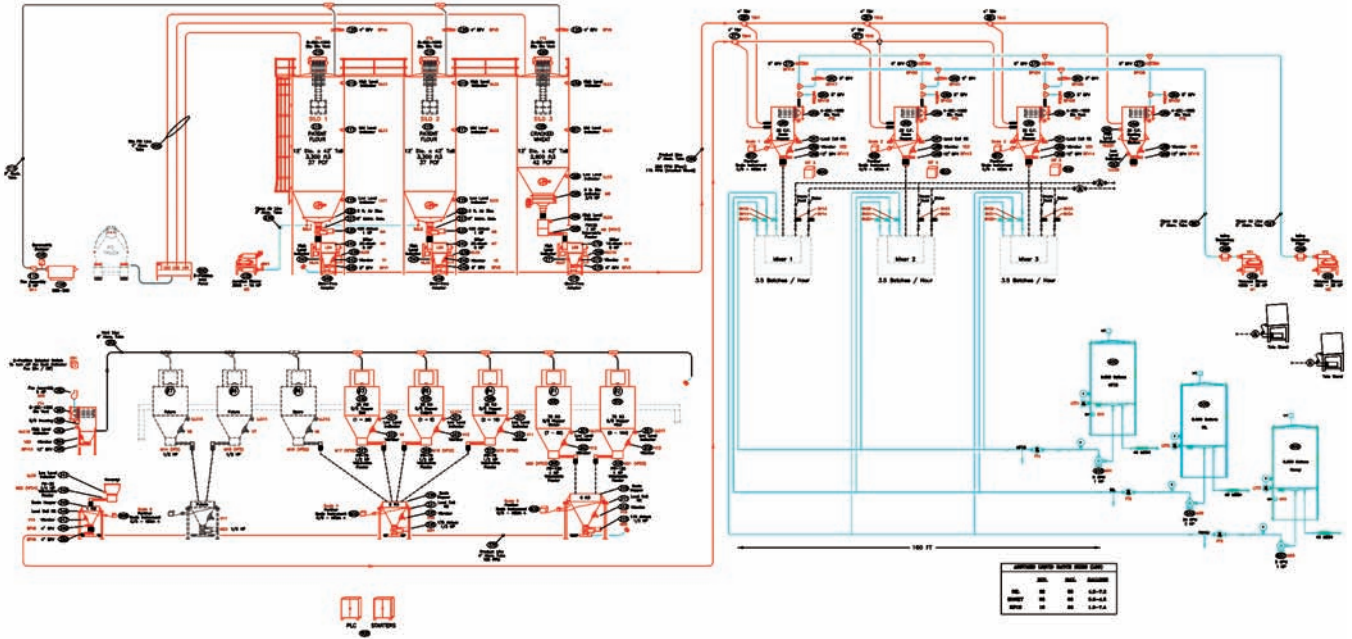
Potassium sorbate  
 Potato, powder  
 Rice flour  
 Rye, flour  
 Rye meal  
 Rye, sour  
 Sodium propionate  
 Sodium pyrophosphate (SAPP)  
 Specialty wheat  
 Soy flour  
 Starch, corn  
 Starch, wheat  
 Sugar, granulated  
 Sugar, powdered  
 Whey, powdered  
 Yeast

## LIQUIDS:

Honey  
 Molasses  
 Invert Sugar  
 Egg  
 Vinegar  
 Pan Oil  
 Trough Oil  
 Shortening  
 Emulsifiers  
 Glycerin

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## PROCESS FLOW DIAGRAM



Considering the high demand for precision control within highly regulated markets, minor ingredient systems must do more than transfer small amounts of ingredients to a process. They must provide exact weighments of ingredients with the assurance of repeatability, managed by accurate reports that show recipe formulation and plant inventories. Shick's electrical engineers will design and integrate the supervisory computer, PLC controls, HMI and the motor control center and then interface them with the customer's main business computer, allowing for the most efficient system possible.

## FEATURES

- Loss-in-Wt., Gain-in-Wt., Terminal Scaling
- Bulk Bag Unloading Stations
- Hand dump for Pre-Scaled Minors
- Totes/Drums for Liquids
- Vacuum Receiver Units
- Dust Collector with Hopper Attachment
- Volumetric Feeders
- "Delay" Salt Integration
- Controls
- Testing
- Reporting
- Customized Solutions

## SYSTEM CONSIDERATIONS

- Ingredient Specs: \_\_\_\_\_
- Batch Size (Minimum and Maximum) \_\_\_\_\_
- Batches/HR \_\_\_\_\_
- Time to Deliver \_\_\_\_\_
- Distance from Minor System to use point \_\_\_\_\_
- Floor space \_\_\_\_\_
- Ceiling Height \_\_\_\_\_
- Required Temperature & Humidity \_\_\_\_\_
- Recipe info
- MSDS and Samples for Testing

### HEADQUARTERS:

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### REPRESENTED BY:



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