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Leche Pascual counts on Plant iT again

www.lechepascual.es



Following the Aranda de Duero project in Spain, which is currently in the implementation stage, earlier this year ProLeiT Iberia were awarded a second project for Leche Pascual in the Gurb plant in Barcelona, Spain. The project is part of a plant extension for a new line of functional milks and soya drinks. ProLeiT Iberia will implement the automation part of the project with Plant iT V 8.20, utilising the high availability Stratus Advance server based configuration. Following a strategy to diversify and increase flexibility of their plants, Leche Pascual will add functional milk and soya drink product lineups to its Gurb plant in Barcelona.

To achieve this, it will incorporate new Tetra Pak production equipment (tanks, mixing units, pasteurizers, etc.). ProLeiT Iberia will implement the control and coordination of all the new equipment and also the integration, interfacing and coordination with the existing milk production area. The project is scheduled starting May-2012. Grupo Leche Pascual is one of the main Spanish food producer groups; with 2,480 employees, operating in 65 countries all over the world in the dairy, egg-products, bottled water, juices and soya drinks, with a sales volume of 797 million euros in 2010.

Phytopharmaca made by Plant iT

www.bionorica.com



Bionorica SE is a manufacturer of active phytopharmaceutical products at its location in Neumarkt/
Germany. Within the framework of a modernisation project, the existing and obsolete vacuum drying unit (S5 controller) was replaced by a state-of-theart control system designed

by our company (new S7 controller included). In addition to the actual dryer, the plant includes the heating and vacuum unit. To this end Plant Batch iT is the ideal solution for the drying

of herbal extracts and their mixing with excipients. Since the existing peripherals and wiring was maintained, production could be resumed after just a few days. The new process control approach significantly reduces drying times and further improves the product quality. Thanks to the acquisition and logging of the relevant production data – a must in the pharmaceutical industry – the traceability of products can be ensured at all times. Thus, our solution also contributes to ensure that Bronchipret "works and tastes good" and supports Bionorica that this remains the same in the future.



ProLeiT celebrates awards

www.proleit.com





At Anuga FoodTec in Cologne, ProLeiT AG will be bestowed the 2012 Dairy Technology Award by the "International Dairy Magazine" (Bücker Fachverlag GmbH & Co. KG). In the "Process and Automation Engineering" category, the "Autotuning-Function" specifically designed by ProLeiT left all the other competitors in its wake and demonstrated once again the innovative strength of ProLeiT automation solutions. The new PID controller with autotuning function is an integral part of the Plant iT process control system and effectively supports ProLeiT customers in optimising their production processes. It thus provides the basis for increased yields whilst reducing losses and improving efficiency in terms of time. The coveted award will be presented to ProLeiT at the "Kristallsaal" of the trade fair in Cologne on 28th March 2012 at 04.00 p.m.

The "Autotuning-Function" is an extension to the ProLeiT process control systems for continuous PID controllers as well as cascade, mixing and relation control units. This sophisticated function even proves its worth under the most challenging process conditions. Maximum process orientation provides for the reliable detection of the process dynamics

and ensures the correct identification of the parameters. In addition, the function detects and considers significant delays in the control loops. The calculation of the controller settings ensures a stable, asymptotic transient response of the control loop. Shock-free switchover from the operating point to autotuning mode and back is possible at any time.

Furthermore, ProLeiT would like to congratulate Technische Universität München (TUM) on winning the "Golden International FoodTec Award" bestowed by DLG (Deutsche Landwirtschafts-Gesellschaft, German Agricultural Society) in recognition of the development of the "Weihenstephan Standards for production data acquisition". The "Weihenstephan Standards" are based on an innovative concept developed for the very first time. This concept enables the manufacturer- and process-independent acquisition of data in the food and beverage industry. The solution developed, which is becoming ever more widely accepted, can significantly improve the options for quality assurance and efficiency increase in this industry. And: ProLeiT has significantly contributed to the development of the "Weihenstephan Standards".

Donation instead of gifts



giving Christmas presents to customers in line with Albert Schweitzer's motto – "Happiness is the only thing that doubles when shared". This year ProLeiT AG will once again sponsor the Lebenshilfe Erlangen-Höchstadt (West) e.V. foundation which supports disabled people and promotes the integration of persons with a primarily mental handicap.

As in previous years,

ProLeiT AG has again

decided to refrain from

The donations received will mainly be used to finance permanent and long-term activities, services and facilities of the Lebenshilfe foundation

On 10th January 2012 Wolfgang Ebster, CEO of ProLeiT AG, handed over a donation cheque (worth 2,000 euros) to Josef Hennemann, Managing Director of the foundation, at the new rooms of Lebenshilfe, located in Einsteinstr. 10, Herzogenaurach, Germany.



Wolfgang Ebster, CEO ProLeiT AG and Josef Hennemann, Managing Director of



Visit us at our stand at Anuga FoodTec, March 27 till 30, 2012, in Cologne Hall 4.1 / Stand D013 and as well at the stand of our partner Heat & Control, Hall 10.1 / Stand B30-C31.