

Gentle processing with fluid bed technology

FiE 2013: SternMaid presents outsourcing solutions for foods, ingredients and food supplements in powder form

Wittenburg, September 2013: At Food Ingredients Europe in Frankfurt, from 19 to 21 November 2013, the contract manufacturer SternMaid will present its diverse capabilities for blending and processing on stand 8C49. The new fluid bed unit widens the company's offer to include gentle drying, granulation, agglomeration and coating. Besides its sophisticated technical equipment for customized contract production of ingredients with defined properties, SternMaid will introduce visitors to its comprehensive service portfolio, ranging from the purchase of raw materials to co-packing and logistics.

With its state-of-the-art equipment that includes fluid bed technology, the company can manufacture products with optimal distribution of the active ingredients, excellent tableting properties, good flowability, precisely defined solubility or very uniform particle size – just as the customer needs or wishes. In the fluidized bed, the product is dried in a controlled environment. This permits optimal adjustment and standardization of product attributes. Since the drying temperature can be selected freely, the product is usually subjected to only moderate heat between 30 and 50 °C. Practically no thermal damage occurs – a particularly important aspect when heat-sensitive ingredients such as enzymes, flavourings or vitamins are to be dried. Moreover, products dried in the fluid bed dissolve and disperse much more readily in liquids than the fine powders produced by spray drying. This also facilitates handling of the goods, because the agglomerates, with their compact form, have better flow properties, are easier to dose, contain much less dust and can be tableted directly.

Mark Riemer, Commercial Director of SternMaid: "With this wide range of processing options and our comprehensive service offer we are in an excellent position to supply

the food industry. With our capability for processing, drying, blending and filling food ingredients and food supplements we bridge the gap between individual solutions and flexible production.”

About SternMaid:

SternMaid GmbH & Co. KG with its registered office in Wittenburg (Mecklenburg-West Pomerania), 75 kilometres east of Hamburg, is a member of the Stern-Wywiol Gruppe. For 30 years the group of companies has been among the successful enterprises operating internationally in the world of Food and Feed Ingredients. Established in 1996, it has since become one of Europe’s leading contract manufacturers. In buildings covering an area of 20,000 m² the company produces 40,000 tonnes of powdered food ingredients annually. With some 200 employees, SternMaid offers a wide range of services. Besides manufacturing powdered foods, food ingredients, food supplements and active pharmaceutical ingredients and excipients on a contract basis, SternMaid blends and processes extremely sensitive products such as baby food, vitamin mixtures and OTC products. A total of eight different blending lines is available to meet all manner of different requirements. This range of equipment is complemented by a fluid bed processor for gentle drying, agglomeration, coating, instantization and granulation. With warehousing, co-packing, logistics and purchasing, the contract manufacturer offers a full range of services all from one source.

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