

Grain Improvers

Higher milling efficiency & flour quality

Crisis situations often force manufacturers to seek hidden reserves for self-preservation, and to look for new ways of survival and development.

2020 became a stark example of the global crisis, which affected even the basic industries - baking and grain processing.

Now all those who know that the crisis is the time for new opportunities, are the companies that will succeed.

In relation to a global decrease in purchasing power, maximising production efficiency with minimal costs and an emphasis on environmental friendliness became more in everyone's best interests than ever before.

The coronavirus pandemic has also focused global attention on health and good nutrition, not just for each person, but across entire countries. Now it has become more important to evaluate food products in terms of nutritional and biological value. And production is moving to a new level, in which the main task is to get a product under the 'Clean label.'

Looking for new opportunities

The grain crisis of 2022 has further forced millers to look for new opportunities that will help them get more and better from their grain reserves than in previous years, when standard flour milling methods were practiced.

With this in mind, the company would like to present a line of innovative products that fully comply with all modern global trends. Examples of this include the range from Grain Improvers – a patented 100 percent natural enzymatic composition, with the sole purpose of facilitating grain grinding and improving flour quality.

Cellulose of grain shells is the substrate for Enzymes' action. Grain improvers are applied in dry form by a simple in-line dispenser on wet grain at the stage of Tempering. The product also softens and disintegrates grain shells, making them much more flexible than with standard way of grain preparation for grinding with only water.

Grain Improvers is an environmentally friendly solution that allows you to process plant cereals (wheat, rice, corn and oats) as efficiently as possible at lower costs, while increasing the nutritional and biological value of finished products.

A unique composition of enzymes

Since 2011, the company's team has begun the R&D for a unique composition of enzymes - Grain Improvers and since then excellent results were achieved, which we would be glad to share with you.

In 2015, world priority was received for Grain Improvers and at the moment there are patents in Europe, Australia, Russia and patenting in USA, India and other countries is ongoing.

The Grain Improvers range is designed to meet requirements of a specific mill. The main advantage is that better results can be achieved without additional CAPEX and by increasing the yield of flour which is also important for overcoming the extended economic crisis.

The use of Grain Improvers gives millers high-quality-value flours' yield increase, prolongs milling equipment life, extends service intervals and reduces energy costs thus allowing a mill to operate economically more efficient and complying with the modern industry and market trends and requirements.



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