

Process Expo/PACK EXPO Int'l 2007



Special Advertising Section

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BREDDO Likwifier



The Breddo Likwifier is designed to dissolve solids or semisolids where time, temperature and complete hydration are important. Originally developed to dissolve natural gums and synthetic thickeners used in the manufacture of frozen desserts, the Likwifier dissolves and disperses virtually any food product. The unit will put into solution, not just suspension, products that can be dissolved by agitation.

The benefits of the Breddo Likwifier include dissolving soluble products in less than 5 minutes, complete hydration, total product liquefaction, elimination of solid "burn-on" in the vat, elimination of waste at strainers and tank bottoms and the complete dispersement of insoluble particles in water or non-aqueous media.

The following products can be processed by the Breddo Likwifier at high concentrations and in a few minutes: stabilizing gums, emulsifiers, flours, cocoas, yeast, powdered eggs, starches, condiments, caseinates, juice concentrates, food purees, whey solids, frozen products and cheese slurries. Breddo Likwifiers are being used in the food industries to manufacture ice cream mixes, candies, reconstituted products, canned condiments, sauces, salad dressing, fillings, instant breakfast, and many other similar items.



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Burns & McDonnell



One of the most overused claims in business is "we do it all." The reason that phrase is discounted is that it is usually a vague, soft expression; but if there is substance behind the message, it can positively affect your project.

Burns & McDonnell is the ONLY firm with extensive food processing experience that can also solve your wastewater issues, permit your facility, power your plant, supply your water ... the list goes on and on.



We are an engineering and construction firm that knows the food processing industry inside out and also has the full-service capabilities to bring all elements of your project together: site selection, permitting, environmental remediation, water supply, wastewater, process design and integration, utilities/facilities, co-generation, construction, start-up, and operator training.

Our Reputation is Built on Predictable Outcomes

For more than 50 years, Burns & McDonnell has worked with processing industry clients to apply a full-service range of creative technology, engineering and construction techniques. Our strong process capabilities have helped develop "first-of-a-kind" processes in concert with our clients.

Predictable Execution through Integrated Engineer-Procure-Construct (EPC)

EPC project delivery from Burns & McDonnell establishes a team of client, designer, construction and quality control staff. This team works from conceptual design through post-construction to ensure efficient progress, quality and predictable outcomes. Your project will be designed and constructed in accordance with your contract documents, project schedule, quality and project budget. This level of integration provides substantial benefits and predictable results.



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