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Press Release

Tailored to local needs:

Zippy Edibles Chooses Coperion as Partner for the Advanced Production of Plant-Based Meat Analogues

Stuttgart, February 2024 – To significantly advance its production, Zippy Edible Products Pvt Ltd, Rudrapur/India, decided on a Coperion ZSK 54 Mv PLUS twin screw extruder with a cooling die and a high-accurate Coperion K-Tron K2-ML-D5-T35 feeder to manufacture High Moisture Meat Analogues (HMMA). With this state-of-the-art extrusion system, the company is not only able to produce various types of meat analogues that are tailored to the dynamic needs of the Indian market but also enters a new era of food processing using extrusion technology.

Zippy Edibles produces various plant-based dishes such as Soya Chaap, a popular North Indian delicacy known for its meat-like texture, on the Coperion system. This versatile food extruder is ideally suited for this task as it offers high operational reliability as well as a flexible and economical production set-up. The ZSK 54 Mv PLUS twin screw extruder features a specific torque of 11.3 Nm/cm³ and screw speed up to 1500 min⁻¹ ensuring a constantly high quality level. With the high throughput of the machine the Indian food specialist is able to produce up to 500 kg per hour of HMMA and can thus meet the high demand for vegetarian products. Thanks to the deeply cut screw flights with a diameter ratio D_o/D_i of 1.8 the system ensures a very large free screw volume that improves the feed intake of plant-based ingredients that are often poorly flowing. Furthermore, the modular process section of the extruder can flexibly be adapted to changing requirements, giving Zippy the possibility to expand their range of protein products over time. The versatility of the Coperion extruder allows for extensive

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control over various parameters to create different types of extrudates which can be formed, coated and marinated to target the individual market needs.

Partnership as key

Zippy's decision to partner with Coperion was made not only based on the advanced technology but also on process technology support and the availability of local contacts. Comprehensive trials at the Coperion Test Lab in Stuttgart, Germany, as well as support prior to the purchase of the machine and after-sales support helped Zippy to use the machine to its full capabilities. Moreover, the local on-site support by Coperion India facilitates fast reaction which led to building up a reliable partnership.

Sarthak Singhal, Director of Business Development at Zippy Edibles, added: "We are very proud to announce the successful commissioning of the state-of-the-art Coperion extrusion system, marking a significant advancement in the production of high moisture meat analogues. This collaboration supports us in our vision to innovate and provide cost-effective, high-quality meat alternatives. We invite you to experience the future of food processing. Together, we are setting new standards in the Indian industry, delivering innovative solutions that cater to the evolving tastes and preferences of consumers."

About Coperion

Coperion (www.coperion.com) is a global industry and technology leader in specialized equipment for the food and health industries. Coperion develops, produces, and services plants, machinery, and components for the food, pet food, baking, pharmaceutical, and cosmetics industries. Its brands – Baker Perkins, Bakon, Coperion K-Tron, Diosna, Gabler, Kemutec, Peerless, Shaffer, Shick Esteve, Unifiller, and VMI – are experts in ingredient automation, pre-dough systems, mixing, and depositing technologies. Coperion employs more than 5,000 people in its three divisions Polymer, Food, Health & Nutrition, and Aftermarket Sales & Service, and in its over 50 sales and service companies worldwide. Coperion is an Operating Company of Hillenbrand (NYSE: HI), a global industrial company that provides highly-engineered, mission-critical processing equipment and solutions to customers serving a wide variety of industries around the world. www.hillenbrand.com

About Zippy Edibles - Promoting healthy way of life

We are a B2B focused BRC certified food manufacturer serving delightful food products to leading retail chains and brands, with a range of products including Pasta(Regular, Gluten-Free & Instant), Textured Proteins and Frozen RTE, Vermicelli, Fortified Rice Kernels(FRK), Rice Papad, Potato Pellets and Long Cut Vermicelli.
<https://zippyedibles.com/>

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Dear Colleagues,
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<https://www.coperion.com/en/news-media/newsroom/>

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Entering a new era of food processing with the Coperion extrusion system at Zippy Edible Products: Dr. Anupama Semwal, Lokesh Pathak and Directors: Sarthak Singhal, Gokul Rungta and Gautam Rungta (From Left to Right).

Photo: Zippy Edibles, Rudrapur/India