

# Expansion in Saudi Arabia

THE MARKET IN SAUDI ARABIA IS CONSIDERED TO BE ONE OF THE MOST EXPANSIVE ONES IN THE MIDDLE EAST



++ figure 1



++ figure 2



++ figure 3

**++ figure 1**  
Two Wendel mixers with a capacity of 370 liters each produce batches of up to 240 kg dough, which are then fed to the make-up lines via bowl lifter/dumper and conveying belts

**++ figure 2**  
Bottom discharge into a vat

**++ figure 3**  
Still under construction: the entire plant

**+** Currently, a new production facility for frozen baked goods is being constructed for a new market participant. German mixer manufacturer, Diosna from Osnabrück, is one of the suppliers.

The production hall in Osnabrück shows that: Several mixing plants are currently being built for customers in Saudi Arabia. Amongst the plants under construction is a dough production line with two Wendel mixers which provide three tons of dough every hour for two baguette lines. The lines are served by one bowl lifter and dumper. The lines are part of a completely new bakery in which baguettes, bread and croissants will be produced. The decision to use Wendel mixers for the dough make-up line is due to the high ambient temperatures in this country, reports Diosna. When considering the production of baguettes, which will be delivered par-baked and

frozen, the opportunity to keep the dough temperature as low as possible is welcome. In this context, Wendel mixers have clear benefits.

Both mixers will be placed on a platform. The vessels, with a volume of 370 liters each, are sufficient to produce batches of 240 kg dough each. After the kneading and mixing phase, the dough is gently discharged through the bottom opening, without any ten-

sion or pressure, into a vat placed underneath. The vat is transported fully automatically on rails to the bowl lifter which dumps the dough onto a conveying belt leading to the respective baguette line where the dough is processed. The conveying on belts gives the dough a certain relaxing period prior to further processing. The production in Saudi Arabia will start operation in May 2008. +++

## New Diosna representative in the Middle East

Diosna, the German manufacturer of mixing and kneading plants, has installed its own representative in the Middle East who will be in charge of consultancy, project development, installation and service and who will work in cooperation with the mother company in Osnabrück.

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