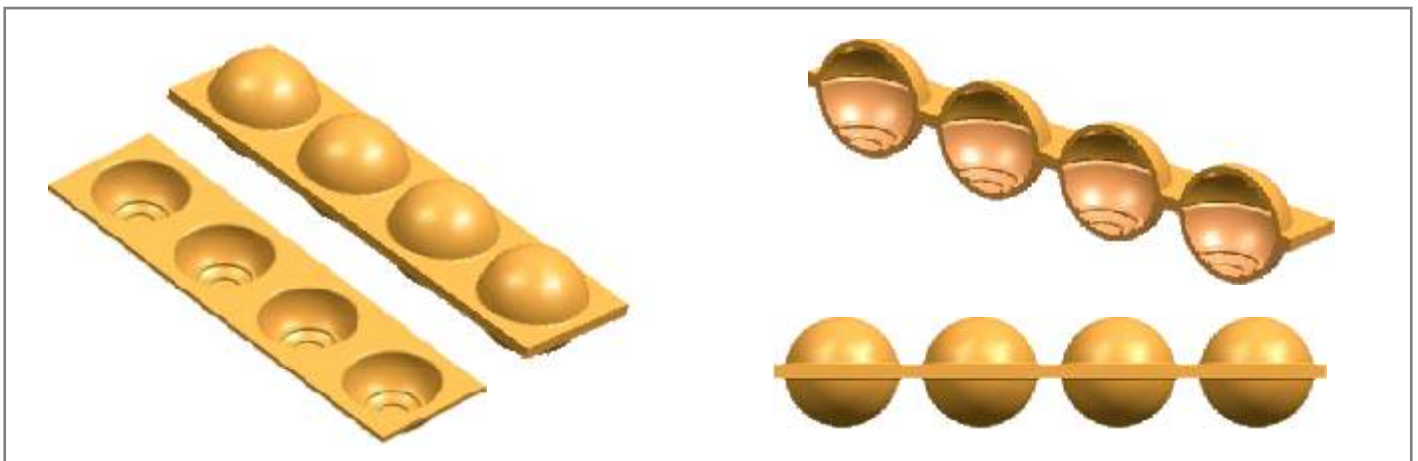




## Product Development & Process Engineering

R&D Lab Model Machines WT-1 enhances the development of new products as well as adopting new engineering designs in the wafer industry.



## Product Modelling to sample

Using latest CAD / CAM software we are able to Model Three Dimensional (3D) products. These parameters can be transferred to the Lab Baking Machines so that they can be used directly for test production.

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# PRODUCT IDEAS

## FAST FOOD "WAFER SNACK" - OBLEAS

- Bogota, Columbia



We welcome New Products inputs from our readers to be featured here.  
Please do send us your entries

# GLIMPSES

## ZWA - WAFER PLANT AT SENEGAL



## “ BEING CLOSER TO OUR CLIENTS ”



## FORTHCOMING EXHIBITIONS



### AFEX 2009

Visit us at:  
Stall No. 535.  
Sept 23-26, 2009.  
World Trade Center,  
Metro Manila, Philippines.



### F&H Vietnam

Visit us at:  
Stall No. AA-04  
Oct 01-03, 2009  
Saigon Exhibition & Convention Center,  
Ho Chi Minh City, Vietnam.

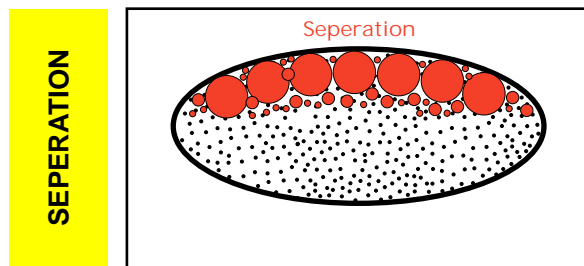
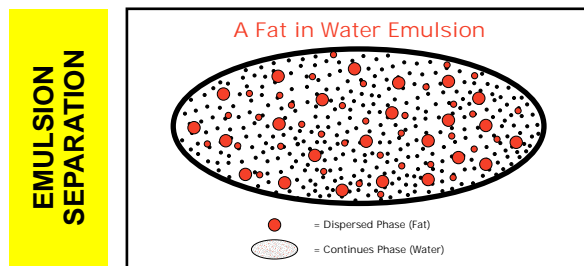
### EMULSION

#### Lecithin + Fat Emulsion in Water

Emulsion are combinations of two ingredients that do not normally mix fat based liquids & water based liquids common example are butter (water in fat emulsion) and cream (fat in water emulsion).

For water manufacturing the emulsifier commonly used is Lecithin oil; it aids in 'fat in water emulsion' state of wafer batter.

As long as the dispersed phase in an emulsion remains in microscopic droplets and is distributed though out the continues phase, the emulsion remains homogeneous.



#### Agitation & Separation

Agitation is the most common cause for separation of the emulsion. When an emulsion is vigorously agitated, the dispersed phase is put into motion and the droplets collide. When the droplets collide, they can join and coalesce.

#### Temperature

The Temperature can almost always be a factor in emulsion separation. Emulsions react differently to various temperatures. With some emulsion too high a temperature will cause the emulsion to break; with others too low a temperature will cause separation.

There are many other causes; through minor in nature (not covered here).

### SAFETY CAPS ON LPG CYLINDERS

LPG cylinders necessitate special safety precautions during storage and transportation irrespective of the fact whether the cylinders are filled or empty. LPG Cylinders are therefore fitted with Safety Caps that arrest leakage of LPG whenever it occurs through the self-closing valve. Safety cap is attached to the vertical stay plate with the help of nylon thread and is a very important component of a cylinder that substantially decreases the risk of leakage from a cylinder.

A Safety cap is made of plastic material that can with stand up to 17kg/sqcm pressure. It should be snug fitted and pressed fully down so that it fits securely

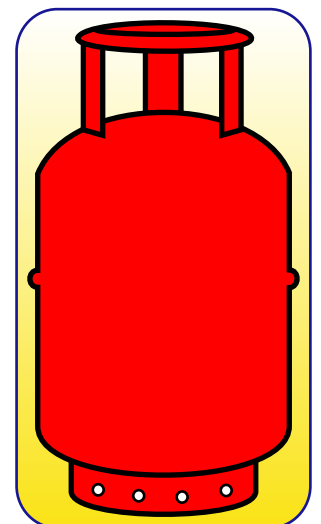
The Do's and Don'ts of Safety caps are as follows:

#### Do's

- Unconnected cylinders should always be fitted with safety caps as a safety measure and to avoid penetration of foreign particle dust, which cause damage of valves.
- Cylinders should be delivered and accepted only if fitted with Company seal and safety cap intact.
- In case a leak is observed from the SC valve, immediately fix the safety cap to stop leak, take it to an open area and contact the cylinder supplier or plant.

#### Don'ts

- Cylinders should not be transported without safety caps.
- Cylinders should not be lifted by safety cap as it is for protection only.



Courtesy: SUPER GAS - Chetna  
[www.supergas.com](http://www.supergas.com)