

Pecivarne Liptovsky Hradok Ltd. – Confectionary manufacturer invests in modern production equipment

EAFRD-funded projects

A Slovakian company with a long history of manufacturing confectionery products benefited from Rural Development Programme support to modernise its equipment and production processes.

SLOVAKIA

Agri-food chain integration & quality

Location

Liptovsky Hradok

Programming period

2014 - 2020

Priority

P3 - Food chain & risk Management

Measure

M04 - Investments in physical assets

Funding (EUR)

Total budget 792 122.65 EAFRD 267 341.39 National/Regional 89 113.80 Private 435 667.46

Project duration

2016 - 2019

Project promoter

Pecivarne Lipt. Hradok, s.r.o.

Contact

hubeny@plh.sk

Website

www.pecivarne.sk

Summary

The history of the company Pecivarne Liptovsky Hradok goes back to the 1930s when it started producing biscuits, wafers and chocolate coatings, made from local ingredients using traditional recipes.

The company's production equipment was old and outdated with some of it acquired in the 1950s. To meet current market requirements and the increasing demand for high quality products, new equipment was essential.



The company invested in new packaging equipment to make new easy-open packaging as well as quality control systems using X-rays and dynamic checkweighers. In addition, the old floor in the production premises was replaced with a modern industrial floor.

Results

The manufacturing efficiency improved significantly. The new equipment helped to eliminate frequent downtimes and manufacturing mistakes.

A new product line was introduced - RAW and Basic Biscuit Ph+, and the company is now ready to offer a wider variety of products in significantly larger quantities.

One new job was created.

Lessons & Recommendations

☐ The unexpected factors that had to be overcome were the lengthy processes during the procurement process and the selection of the suppliers, but also during the implementation itself. The supplies arrived late and the installation of the machines and equipment was complicated and logistically demanding for example. The process of laying a new industrial floor, while the production was ongoing, was a very difficult task.

ENRD Contact Point

Rue de la Loi, 38 Boîte n.4 - 1040 Brussels, Belgium Tel. +32 2 801 38 00 email: info@enrd.eu website: http://enrd.ec.europa.eu/





PECIVARNE LIPT. HRADOK Ltd. – Investing in modern production equipment

Context

The history of Pecivarne Liptovsky Hradok goes back to the 1930s when the company started producing biscuits, wafers and chocolate coatings, made from local ingredients and using traditional recipes. Before the project's implementation, the company used various production equipment, but most of it was old and outdated. Some of the equipment had been acquired in the 1950s. To meet current market requirements and increasing demand for high quality products, new equipment was essential.

Several bottlenecks limited the company's production, especially in terms of adherence to technical product parameters (such as weight and shape). New shaping and filling technologies would enable Pecivarne to expand their product line in terms of product shape, variety of fillings and different product weights.

The company lagged behind in packaging as the old equipment did not support new easy-open packaging, which is quite common nowadays.

Another issue was the urgent need to meet strict food production safety standards. This was about preventing dirt and solid particles from getting into the products by implementing more effective technological inspection, quality control systems, X-ray machines to detect solid particles in products and dynamic checkweighers.

In relation to compliance with hygiene standards, the old floor in the production premises was a big handicap and needed to be replaced.

Objectives

The overall objective of this project was to increase the quality, quantity and variety of the confectionery manufacturer's production by investing in modern equipment and infrastructure.

Activities

The project implementation began with a number of public procurement procedures to select equipment suppliers and a building contractor to lay a new full surface industrial floor.

The newly purchased equipment included 6 dynamic checkweighers, two X-ray machines to detect solid particles in the products, two packaging machines and equipment for the shaping and filling of cookies. The whole process lasted several months.

All the newly purchased machinery was installed; and the staff were trained on how to operate the new machines, with special attention given to safety while operating the new machines and on its maintenance.

Production continued while the project was ongoing. The process of purchasing and installing the new equipment had to be planned and managed very carefully, with attention paid to even the smallest detail.

The most difficult part of the project was to continue to supply the products to customers while laying new industrial floors - each stage of production had to be stopped while a part of the new floor was laid down. Ucrete MF was the chosen material for the flooring, as it is a unique HD Polyurethane resin, with exceptional resistance to aggressive chemicals and so provides a smooth protective floor finish. Ucrete flooring systems are accredited for use in facilities operating Hazard Analysis and Critical Control Point (HACCP) based food safety systems.

In addition to the company staff and the equipment suppliers, an external management company was also involved to guarantee smooth implementation of the project.

Main results

The company's manufacturing efficiency improved significantly. The new equipment helped to eliminate frequent downtimes and manufacturing mistakes.

A new product line was introduced - RAW and Basic Biscuit Ph+, and the company is now ready to produce a wider variety of products in significantly larger numbers.

A new easy-open packaging was introduced.

The investment allowed for significantly improved product safety and quality, since all products, prior to their packaging are controlled by high-performance X ray machines and dynamic checkweighers.

The new full surface industrial floor contributes to ensuring food production hygiene standards and a better workplace environment.

One new job has been created so far.

Key lessons

The unexpected factors that had to be overcome were the lengthy processes, both during the procurement process and the selection of suppliers, but also on the implementation itself. For various reasons the implementation period had to be constantly prolonged due to late supplies and complicated and logistically demanding installation of machines and equipment. Also, the process of laying the new industrial floor, while the production was on going, was very difficult.

Additional sources of information www.nature-line.sk

