



Driving Growth in the Prepared Food Sector with Cutting-Edge Solutions



Prepared Food



- Ready to Eat / Heat Product Processing Solutions
- Tomato Ketchup Processing Solutions
- Sauces, Gravies Processing Solutions
- Jams & Marmalade Processing Solutions
- Mayonnaise Processing Solutions

We design & supply turnkey prepared food processing plants and systems. As a leading Prepared Food Plant Manufacturer, Neologic Engineers understands how important high precision control and monitoring equipment is to food and beverage processing. Our highly experienced team is adept at providing automated solutions for a wide range of industries.

With decades of experience in Prepared Food Processing, we provide state-of-the-art plants, Quality & Energy Saving Solutions with timely execution of projects.

The demand for Prepared Food or Ready to Eat Food (RTE) is recording a very high growth in Urban as well as Rural areas due to changing food habits. Additionally, longer shelf life and ease of availability is pushing growth in this sector.



Ready-To-Eat / Heat products processing solutions for

All types of Ready-To-Eat Rice, Pav Bhaji, Madras Lentils, Vegetable Korma, Chana Masala, Dal Makhani, Paneer Butter Masala, Paneer Makhani, Rajma Masala, Mutter Paneer, Mixed Vegetable Curry, Shahi Paneer, Paneer Tikka Masala, Navratan Kurma, Dal Fry, Bhindi Masala, Alu Mutter

Typical Processes involved

- Sauce/Gravy Preparation System
- Sauté Preparation System
- Blend Preparation system of Sugar Syrup, Sauce and Saute
- Grain Handling and cooking system in Cooking kettles
- Buggi handling and vertical loading system in Cooking kettles.
- Retort Process



Tomato Ketchup preparation process solution

Typical Processes involved

- Aseptic Tomato Paste Unloading system
- Raw Sugar Unloading and Transfer system
- Sugar Syrup preparation & storage system
- Starch / Xanthum Gum / Pectin / Spice preparation system
- Blending system for above ingredients
- DSI & Deration system
- Homogenization System
- Hot Filling System
- Cooling System



Tomato Sauces & Gravies preparation process solution

Typical Processes involved

- Raw Tomato Handling system with Slicer & Dicer
- Onion Peeling and Handling system
- Ginger & Garlic Peeling and Grinding system
- Pulveriser System
- Sauté Preparation System
- Buggi Lifting System
- Multipurpose Kettle

Mayonnaise preparation process solutions:

Typical Processes involved

- Oil Unloading and Storage system
- Vinegar Unloading system
- Stabilizer / Salt / Sugar preparation system
- Ingredients Mixing System
- Pigging system

Some of Our Esteemed Clients



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