

# Large Liquid and Powder Processing Factory

- ✓ Up to 226,800 eggs/hour
- ✓ 630 cases/hour

Our large-scale liquid and powder egg processing solution is built for maximum output, processing up to 226,800 eggs per hour.

Designed with state-of-the-art features, this factory setup includes automated de-palletizing, breaking with BreakerPro 18, pasteurization, spray drying of both egg white and yolk, and automatic packing with robotic automation.

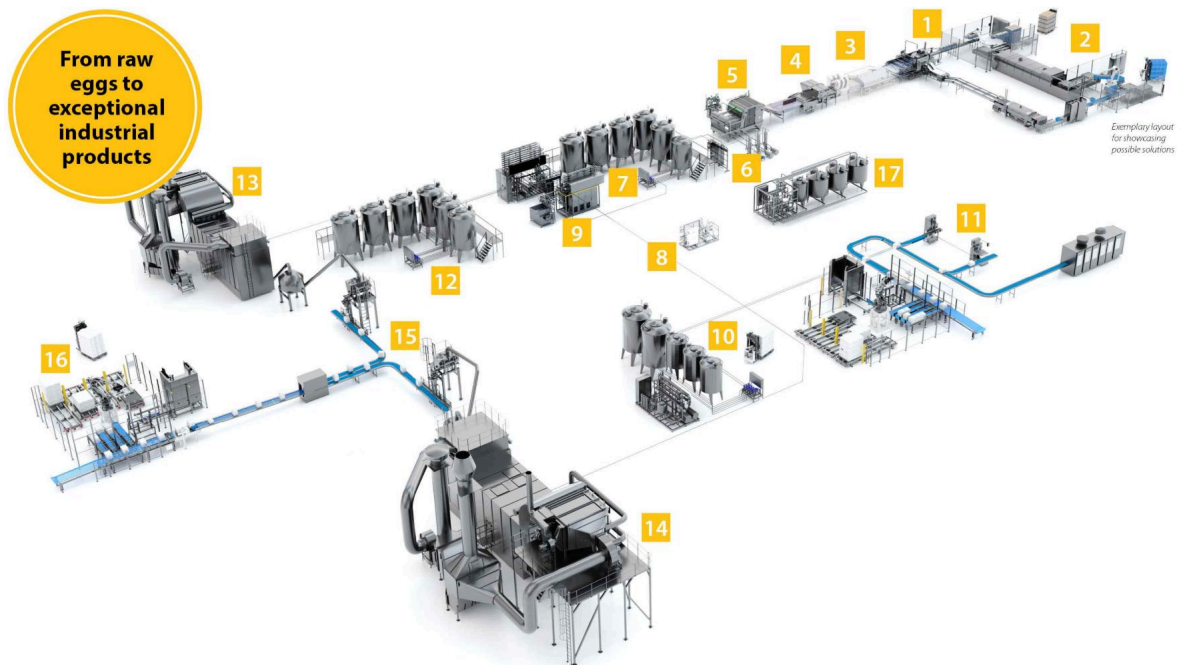
Ideal for operations requiring both liquid and powder egg products, this setup is a comprehensive solution for industry leaders focused on efficiency, quality, and flexibility.

Tap into below features and explore each step of the process in details [▶](#)

# Specifications

Number referring to picture below

1. Loading / De-Palletizer / AGV
2. Tray & Pallet Washing / Cargo Palletizer / AGV/
3. Washing / Drying (option when washing is required)
4. Dirt & Leak Detection
5. BreakerPro 18
6. Filtering & Cooling
7. Tanks & Valve cluster
8. Product Recovery Unit
9. Homogenizer / Pasteurizer
10. Fermentations / Tanks
11. Liquid filling egg white
12. Tanks for pasteurized whole egg
13. Spray Dryer for whole egg / yolk
14. Spray Dryer for egg white
15. Packing of powder
16. Case Palletizer / AGV
17. CIP



# Features



## Loading Area

The loading area is the foundation of any successful egg processing operation. At SANOVO, we provide advanced loading systems designed to combine gentle egg handling, superior hygiene, and seamless integration with your production line.

Our solutions efficiently handle both raw eggs and packed products, minimizing the risk of breakage while ensuring a consistent flow into the production process. With automation as a key focus, our systems reduce manual labor, improve throughput, and set the standard for operational efficiency.

Hygiene is a top priority, and all our loading systems are engineered with cleanability in mind. From hygienic design principles to easy maintenance access, our solutions help ensure compliance with the highest food safety standards. Combined with their robust performance, our loaders provide reliability and ease of use, enabling you to optimize your processing line from the very start.

For customers who wish to wash their eggs prior to breaking, SANOVO offers optional egg washing and drying systems. These systems are designed to gently and effectively clean eggs, removing contaminants and ensuring they are dry before entering the breaking process. This added step enhances hygiene and contributes to a higher-quality end product.



## Breaking area

Among all egg-breaking solutions in the market, the SANOVO BreakerPro has the absolute highest yield and most effective sustainability solutions.

The BreakerPro models come with state-of-the-art solutions, like a brand new HMI and multi-function LED status bars which gives the operators maximum insight into the machine's performance.

By optimization of the grippers, yolk cups, and scanner system as well as introducing an optional egg white recovery system, we have increased both the yield and product quality.

On top of that, the BreakerPro comes with an optimized CIP system, leading to a reduction in water and chemical use and ensuring that no water spillage occurs.



## Full in-line washing of trays and pallets

Our inline pallet/interlayer washing setup can also be working as an off-line washer. This means that you take your stack of clean pallets and interlayers and place them into the de-palletizing buffer zones, start the "washer mode" and the pallets will be taken apart, washed, and re-stacked in the Cargo Palletizer. It couldn't be easier.

We offer a De-Palletizer and a Cargo Palletizer which can work together with our Pallet and Tray Washers.

With this kind of setup, you insert a pallet of eggs at one end of the production and in the other end of the production the cleaned trays and interlayer/pallets are stacked are the customers' demands. Ready to be shipped back to the farm.



### **Storage**

One of the important functions of the raw product storage section is the creation of a production buffer that will ensure a continuous supply to the pasteurization plant downstream of the tanks. It is also important to let the product rest before pasteurization to reduce the amount of air it contains (de-aeration) and ensure efficient pasteurization.

However, the storage of the raw product before pasteurization has another important function: preparing the product to meet the characteristics required. In the raw product storage section, not only the chemical-physical characteristics of the plain products are checked and adjusted, but it is here that the mixtures with other additives take place to create special products (typically salt, sugar, enzymes, and other various additives).



### **Pasteurization, special designed for egg products**

Industries using eggs as an ingredient are increasingly in need of pasteurized safe egg products. The main reason is food safety, but there are other important aspects, such as ease of use, improved hygiene, uniformity, and the opportunity to utilize special products.

The liquid egg is extremely delicate, as egg proteins are much more sensitive to heat than other elementary liquids such as milk or juices. The main reason is that the egg is made of two fundamental components: yolk and egg white, which have different compositions and behaviors from each other while, if mixed, they interact mutually. For instance, egg white is denatured at 58° C, whereas yolk is denatured at approximately 65° C.

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