

Efficient powder mixing plant and expanded raw materials warehouse for Symrise

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On June 11, 2013, Symrise begins operations at its new powder mixing plant. The complex also includes a modern raw materials warehouse. With the new construction, the Group is consolidating its production of flavored powdered mixtures for sweet and savory foods. This is part of Symrise's program to invest around 200 million euros in its facilities.

Symrise is constantly investing in its sites. The current project focuses on the expansion of powder mixing operations and the addition of a new warehouse for raw materials. Operations at the new facility begins on June 11, 2013. In the future, employees here will produce flavors for powdered compositions used in sweets, soups, instant foods and seasoning mixes for snacks.

"Today, we are combining areas that belong together. Previously, we had two separate powder mixing facilities in Holzminden. With our new plant, we are consolidating both production sites and thereby increasing efficiency, capacity and product diversity," explains Dr. Heinz-Jürgen Bertram, CEO of Symrise AG, regarding the purpose of the new complex. "Much like the wishes of our customers, today's markets and business areas develop very dynamically. With our new production plant, we can now react more flexibly to these changes," Bertram continued.

Symrise invested more than 5 million euros into the new building. The investment is part of the 2020 site agreement, which stipulates that Symrise will invest 220 million euros by the year 2020.

Over the past four years, Symrise has already invested 120 million euros at various sites. This includes the expansion of the perfume oil mixing operation in Holzminden, new sites in Russia and Brazil, production expansion in Singapore as well as the doubling of the menthol capacities and the new research center in Holzminden.

Other Symrise projects are either under construction or being planned, such as the building of a new extraction facility for natural flavors and the upcoming expansion of the production capacities for cosmetic ingredients.

The new mixing plant consists of two areas: Production activities are distributed across 3,500 square meters, while the warehouse offers room for 1,500 pallets on 1,000 square meters of floor space. All processes from raw materials to shipping are now located under one roof.

A system of special locks increases the hygiene standards for this production area. Symrise also installed a light management system that fulfills the MINERGIE and EU Ecodesign regulations. This creates energy savings of 75 % compared to conventional electrical ballasts. The system also has controls that change according to the amount of daylight as well as a presence detector.

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