



FoodoX

Continuous Cooking Multiprocessor



Multi-Utility Food Processor (MUFP)

The future of Table Top Processor for Food
and Allied Applications



CA Labs



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360° Food Processing

Multiprocessing

Continuous Efficiency

About Foodox

The FOODOX Multi-Utility Food Processor (MUFP) is a revolutionary tabletop equipment designed for small-scale, flexible intelligent food processing. With its innovative heating technology and modular design, FOODOX allows you to create high-quality, clean-label food products with ease.



Market Insights - Noodles

\$87.6

B i l l i o n

Global noodle market valued at \$87.6 billion in 2023

\$108.5

B i l l i o n

Projected to reach \$108.5 billion by 2028

4.4%

C A G R

Compound Annual Growth Rate (CAGR) of 4.4%

The Fresh Food Advantage - Noodles

While instant noodles are convenient, they often contain high sodium, preservatives, and can cause digestive issues with regular consumption. FOODOX empowers you to create fresh, nutritious alternatives using:



Whole grain flours



Millets



Legumes



Optional protein-rich ingredients like eggs



No additives or preservatives needed

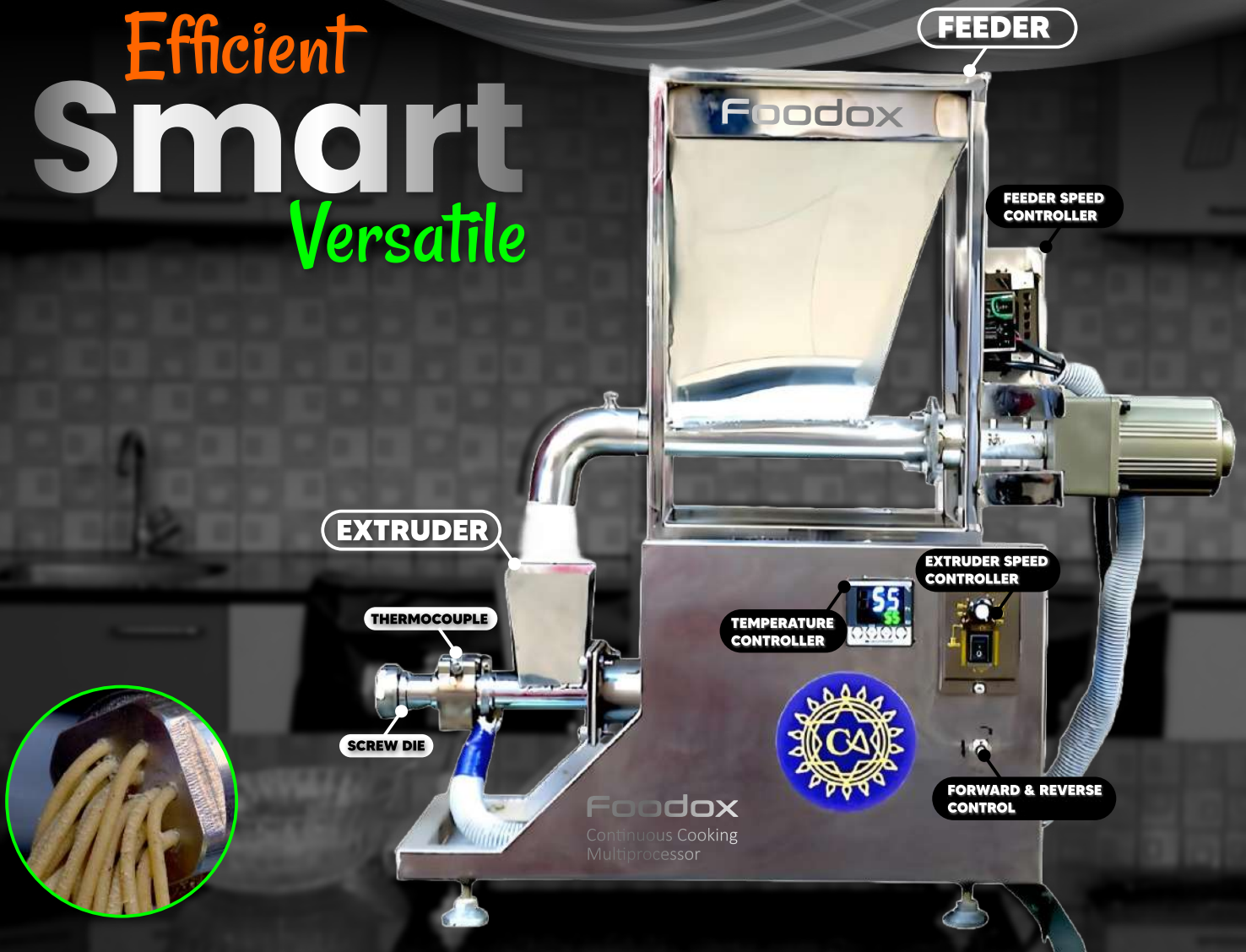


Endless
Possibilities!

Foodox

Continuous Cooking
Multiprocessor

Efficient
Smart
Versatile



360° Food Processing

Multiprocessing

Continuous Efficiency

OUR CORE *CAPABILITIES*

MultiUtility Applications (MUFP)

FOODOX offers unmatched processing flexibility for various applications:

Production of Innovative Nut Butters

Noodles & Pasta Production

- Cooked, partially cooked, and raw options
- Pre-gelatinizes noodles during processing
- Ready-to-sauté products with no additional cooking needed

Solid-Liquid Separation

- Sap expelling
- Oil expelling with temperature assistance

Advanced Processing

- Starch gelatinization (pregel for cassava, potato, corn)
- Heat treatment for partial drying
- Denaturing of anti-nutrients

TECHNICAL SPECIFICATIONS

Design Excellence

- 20mm processing diameter
- Maximum capacity: 3kg/h
- Food-grade AISI 304 stainless steel construction
- Modular design for easy assembly and maintenance

Precision Controls

- PID temperature control module for precise cooking
- Screw volumetric feeder mounted on extruder platform
- Material feeding accuracy: $\pm 5\%$ for powders, $< 2\%$ for grits
- Variable speed control for both extruder and feeder
- Adjustable residence time for perfect cooking results

Sanitation Features

- Easy Cleaning in Place (CIP)
- Sterilization in Place (SIP) capabilities
- Temperature control for microbial load management



WHY FOODOX?

- **Small Footprint:** Operates with single-phase electricity
- **Versatility:** Create designer foods with various natural ingredients
- **Clean Label Production:** No need for additives or preservatives
- **Easy Operation:** Pre-gelatinizes products during processing
- **Flexibility:** Process a wide range of ingredients and products



Corporate Office: 2nd Floor 1231/2 6th Main, 5th Cross, Yeshwantpur, Bengaluru - 560022. Karnataka, India

Our Lab: 64, 1st Main, 3rd Cross, K G Layout, Chikkagubbi, Bengaluru - 560077. Karnataka, India

E: deepa@vrikshadorje.com

M: +91 99860 35285

www.vrikshadorje.com

