OAL (Olympus Automation Ltd)

Introduction

- £12 Million Turnover, based in Peterborough
- International sales to USA, Mainland Europe, Africa.
- Privately owned
- 60+ Engineers
- Innovation led >8% of turnover
- Trading over 20 Years
OAL (Olympus Automation Ltd)

What we do

• Mechanical / Electrical / Automation system design and build of turnkey food processing plant
• Autocoding systems (End of line monitoring and production OEE)
• 24/7 hardware and software support
OAL (Olympus Automation Ltd)

Our Customers

- Baxters
- AAK
- Yeo Valley
- The Bostock Food Company
- ADM
- First Milk
- General Mills
- 2 Sisters Food Group
- Premier Foods
- DIAGEO
- Jumex
- Britvic
- TradeKings
- Greencore
- Adams Foods
- UB
- Masterfoods
- Larco
- Kingsmill
- Warburtons
- Bakkavor
- Wyke Farms
- Mott's Pannikin
- SteamInfusion
- KTN
Case Study: Allied Bakeries

Dry Materials Handling

5 x turnkey dry materials handling projects c£3.5m per project.
Case Study: Larco Foods

Steam Infusion

Complete soup production system for manufacturer in Holland.

✓ 50% footprint reduction
✓ 10% energy savings
✓ Reduced labour
Steam Infusion

What does it do?

Uses steam as the motive force:

- Very efficient heating
- Mixing and entrainment
- Functions as a pump

Offers opportunity to reduce processing stages

Levers opportunities in starch hydration and flavour transfer

Simultaneously!
Steam Infusion

Heating & Mixing

Temperature rise of 10 - 15°C across the unit. Can be considered instantaneous for fluids.
Innovate UK
Grant 1: Nutrition for Life - AMACT

- Innovate UK circa £1,000,000 project
- Identify how Steam Infusion provides nutritional advantage
- Develop a model identifying the Parameters and Levers that effect Steam Infusion food manufacture
- Improve existing 1st Generation products
- Create new 2nd Generation products
Innovate UK
Grant 1 : Update

- Approximately halfway through
- Quality of information from previous owners, no trial database
- Capability charts mapped and trial database developed
- Matched current products
- Gaining understanding of interaction between all ingredients
- Improved credibility attracting new potential customers
Knowledge Transfer Network

KTN Support

• Answered queries in relation to the application process
• Gave constructive and helpful feedback on both EOI and Full Application drafts
• Introduced us to 3rd party expert contacts
• Gave us confidence to apply for a second CR&D grant
Innovate UK

Grant 2 : Improving Food Supply Chain Efficiency - ACCT (None mechanical cooling)

- Innovate UK circa £1,000,000 project
- Understand effect of rapid Nitrogen cooling
- To integrate with rapid heating
- To improve nutritional and shelf life properties
- To make food manufacturing more efficient
Innovate UK
Project Partners – CR&D Projects

• Choose appropriate partners for your project
• Ideally upstream and downstream in supply chain
• University or other recognised research partner
• Industry partner with route to end market
• Ensure appropriate competition is entered
• Study scope points and ensure project aligns with as many as possible
• Ensure that your project is truly innovative/market disruptive!
Knowledge Transfer Network

Dynamics

- Easily accessible
- Extremely helpful
- Very willing and enthusiastic
- Knowledgeable
- Expert 3rd party contacts
- Can assist with finding partners
- Notification of upcoming competitions
- Free of charge!
Knowledge Transfer Network

How to maximise available support

• Join the KTN network
• Attend competition briefings
• Make contact with KTN - they want to help
• Submit draft EOI and Full Applications early for feedback
• Submit final drafts for feedback
• Have patience
• Finally, don’t blame KTN if your application is unsuccessful!