Goran Šćekić

CEO

ACM INT doo

http://true-story.co

Description

The Company ACM Int d.o.o. was founded in Belgrade in 2014 within ACM group. Its major activity is the production of universal chamber dryers for fruits and vegetables on a large industrial scale. During the first half of 2015 a prototype of innovative dryer for fruits and vegetables was successfully designed. Drying is the simplest and most natural way of all procedures for food conservation, by which food freshness is preserved given that most of free water is extracted from it. Lower level of water content slows down respiration rate, enzyme reactions and overall velocity of spoilage, due to which products become more durable for keeping and much easier and cheaper for storing and transport. Our products are natural, with no sugars, or additives added. We believe that drying is the future of food keeping due to its superiority when compared to other types of preservation. No life form can survive without water and this also applies to microorganisms. In other words, dehydration (removal of water) of food products, completely and permanently stops the activity of microorganisms i.e. biological food content is stabilized in a long-term. We wish to apply dry air dehydration because it is the only natural way. A major advantage of drying in comparison with other types of food preservation is that by soaking in water, dried products can be used as fresh, meaning that product quality shall not be affected by drying so by restoring moisture it shall not differ from the quality, taste and nutritional value of the fresh products. Dried fruit is sweeter than the fresh because by removing the water content the sugar concentration increases. Firma ACM-INT d. o. o. osnovana je u Beogradu 2004. godine, u okviru ACM grupacije. Osnovna delatnost je proizvodnja univerzalnih rekuperativnih sušara za voće i povrće industrijskog kapaciteta. Tokom prve polovine 2015. godine uspešno je konstruisan prototip inovativne sušare za voće i povrće. Domaćem i inostranom tržištu nudimo energetski efikasne, univerzalne, ekonomične sisteme za sušenje voća i povrća. Naši sistemi mogu se prilagoditi kako velikim industrijskim kapacitetima, tako i individualnim poljoprivrednim proizvođačima. Pažljivo smo testirali i kontrolisali svaku etapu u procesu proizvodnje kako bismo dobili najviši kvalitet proizvoda. Zahvaljujući primeni inovativne savremene tehnologije sušare ACM-2000 i naucno-tehnološkim saznanjima iz oblasti prerade hrane, dobili smo proizvod koji je kvalitetom zadovoljio sve standarde za proizvodnju hrane HACCP i time omogućio neophodne uslove za izvoz u EU i na brojna druga tržišta. Proizvodi su prirodni, bez dodatka šećera i aditiva. Naše uverenje je da budućnost u čuvanju hrane pripada upravo sušenju zbog superiornosti u odnosu na druge vrste konzerviranja. Bez prisustva vode nije moguć nijedan oblik života, pa tako ni mikroorganizama. Drugim rečima, dehidracijom (oduzimanjem vlage) namirnicama, potpuno i trajno se zaustavlja aktivnost mikroorganizama tj. dugoročno se stabilizuje biološka sadržina hrane. Želimo da primenimo dehidraciju suvim vazduhom: jer je to jedini prirodan način. Bitna prednost sušenja u odnosu na druge načine konzerviranja je ta da se potapanjem u vodu sušene namirnice mogu koristiti kao sveže tj. kvalitet namirnica se sušenjem (pa ponovnim vraćanjem vlage) ne narušava i ne razlikuje od kvaliteta, ukusa i hranljivosti svežih. Suvo voće je slađe od svežeg jer uklanjanjem vode koncentracija šećera raste.

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