



COMPLETE DAIRY PROCESSING SOLUTION



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COMPANY PROFILE



Genex, an ISO 9001:2015 and ISO 14001:2015 certified enterprise, stands as a distinguished Government of India recognized export house specializing in Food processing and Dairy machinery. Our commitment to excellence is exemplified by our WHO-GMP certification and recognition under Startup India. With an unwavering dedication to quality, we've cultivated a reputation as industry leaders.

At Genex, we boast an advanced infrastructure that reflects our passion for innovation. Our state-of-the-art facilities enable us to engineer sophisticated and flawless Dairy processing machinery. Fueled by intelligent design and meticulous construction, our machines hold a special place in the industry. Whether you seek precision, efficiency, or cutting-edge technology, our expert team is poised to exceed your expectations. Trust Genex for unparalleled solutions in the realm of Dairy processing machinery—where quality meets innovation.



DAIRY PROCESSING MACHINERY



HORIZONTAL MILK STORAGE TANK

Optimal for space utilization, maintaining milk quality through efficient cooling, and easy access for cleaning, ensuring the freshness of stored milk for longer durations.



VERTICAL MILK STORAGE TANK

Space-efficient design with excellent temperature control capabilities, preserving milk quality and allowing convenient access for both storage and retrieval.



CREAM SEPARATOR MACHINE

Precisely separates cream from milk, ensuring high-quality dairy products by effectively extracting cream while preserving the nutritional value of the milk.



CREAM TANK

Specifically designed for cream storage, maintaining its consistency and quality for further processing, ensuring the richness and texture of cream-based products.



MILK POUCH PACKING UNIT

Automated milk pouch packing machine efficiently seals and fills pouches, streamlining dairy production for freshness, hygiene, and convenience.

DAIRY PROCESSING MACHINERY



KHOYA MAKING MACHINE

Offers precise and efficient khoaya (milk solid) production, ensuring consistency in texture and taste, essential for various traditional dairy-based delicacies.



HOMOGENIZER

Essential for achieving uniform texture and preventing cream separation in milk, ensuring a smooth and consistent product that meets quality standards.



PASTEURISER

Engineered for effective pasteurization, this unit eliminates harmful microorganisms while retaining nutritional value and taste—making milk safe and shelf-stable.



PANEER PRESSING SYSTEM

Enables efficient pressing of paneer (Indian cottage cheese), maintaining its texture and moisture content, ensuring the production of high-quality paneer products.



AUTOMATIC 3- CIRCUIT CIP SYSTEM

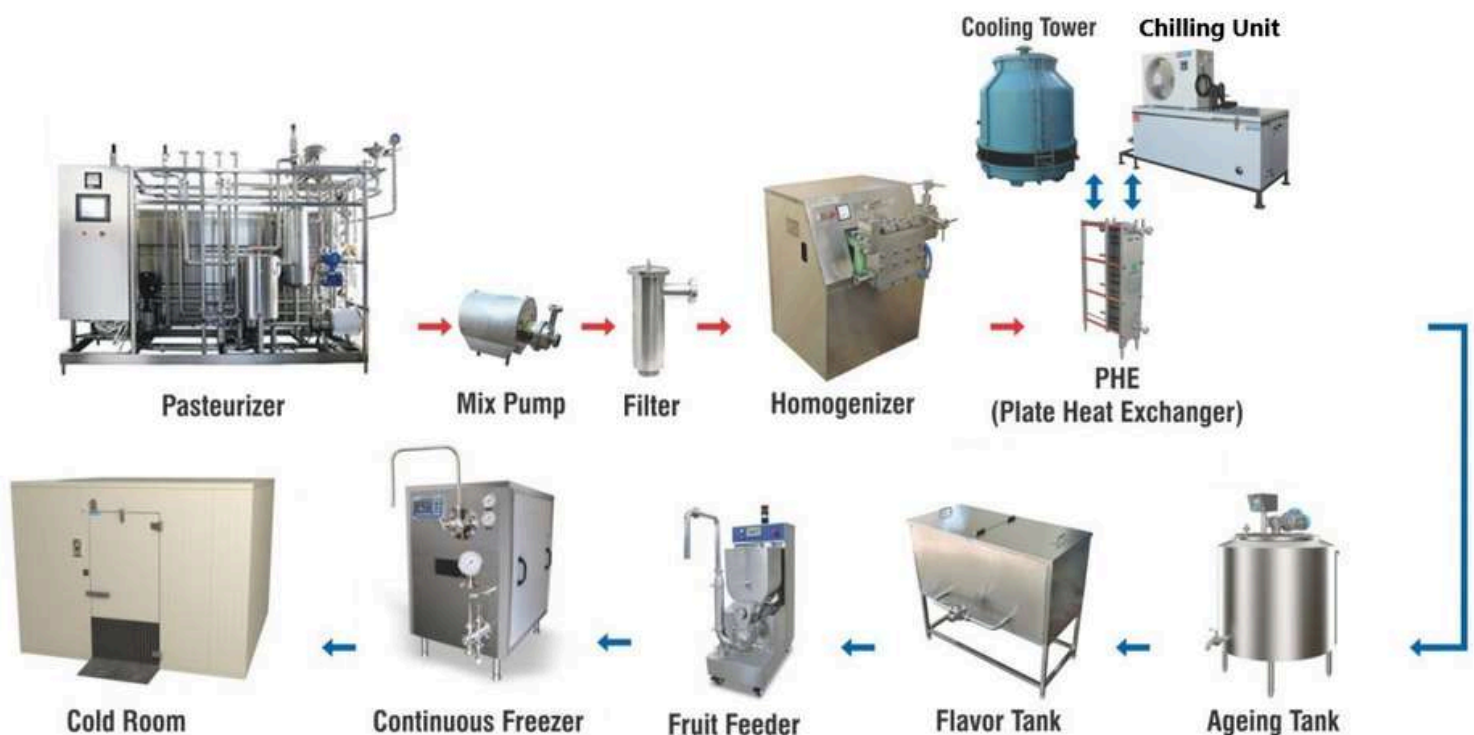
Streamlines the cleaning process, ensuring hygiene and preventing cross-contamination, maintaining the machinery's efficiency and prolonging its lifespan.

ICE CREAM PROCESSING MACHINERIES



Our cutting-edge equipment ensures the production of high-quality and delicious ice cream products. From mixing and homogenizing to freezing and packaging, Genex machines are designed for efficiency and precision.

Genex prioritizes reliability and advanced technology, providing dairy producers with the tools to streamline production while maintaining product excellence. With a commitment to quality and customer satisfaction, Genex stands as a trusted partner for businesses seeking to elevate their ice cream processing capabilities. Experience the future of Dairy processing with Genex – where innovation meets delicious perfection.



SOME OF OUR PRESTIGIOUS CLIENTS



CHILE



ETHIOPIA



GERMANY



GUYANA



INDIA



INDONESIA



JAMAICA



MEXICO



MALAYSIA



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