

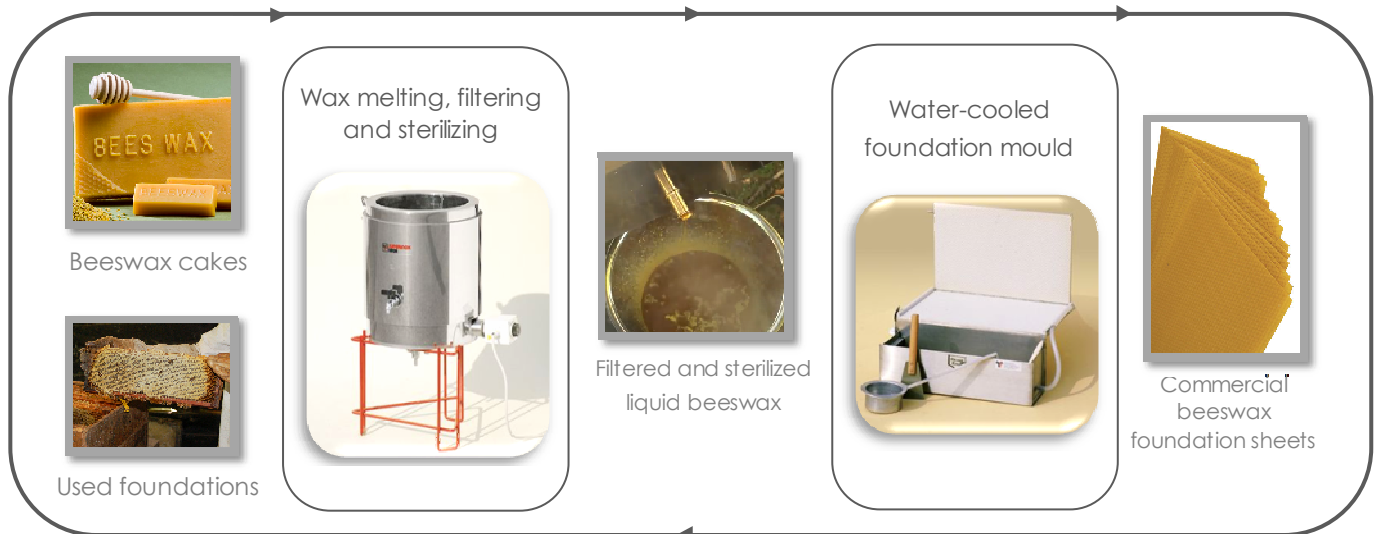
Advanced technology and know-how for apiculture sector development



Creating added value with beeswax processing



Technology and knowledge for foundation sheets production



This complete beeswax processing line is designed for intensive commercial operation and can be operated by 2-3 employees per working shift of 8 hours. Entirely manufactured by a European leading company in the apiary sector, the complete processing line is based on 75 years of experience and state-of-the-art technology and guarantees food safety, durability and easy operation and maintenance.

This turnkey project includes..

- ✓ complete processing equipment incl. working tools, personal protection equipment, connection parts and manuals
- ✓ turnkey solution containing planning the project, defining functionality and profitability, conducting risk analyses, organizing transportation, custom duties, delivery and installation of the system including operational start-up and know-how transfer
- ✓ intensive training courses held by technicians of the manufacturing company, first-hand knowledge about food-safe working methods, operation and maintenance of the processing line as well as of the most important technical specifications
- ✓ comprehensive after-sales services ensuring our customers all benefits of the installation during its entire life cycle. Best customer services including timely technical assistance, reliable product warranties and readily available wear- and spare parts

Wax melting and sterilizing tank 70 l



- Stainless steel, double-walled wax melting and sterilizing tank
- With electric heating element and thermostat
- Metal supported lid and gates
- This tank allows to quickly liquify crude wax and keep it liquid for manufacturing wax foundations.



raw beeswax cakes or used beehive frames



filtered and sterilized liquid beeswax

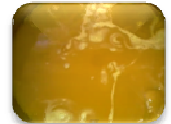


reusable frames

Water-cooled foundation mould for langstroth foundations



- Supplied ready to be connected to a water source, to ensure inner circulation of cold water.
- It is used to cool surfaces and easily remove foundations with no lubricant needed.
- Stainless steel structure and silicon embossing surfaces.
- Including spatula and ladle.



filtered and sterilized liquid beeswax



Moulding liquid wax



pressing foundations & cutting edges



receiving foundation sheets

BACKGROUND INFORMATION



NOMADES Swiss has identified recurring problems affecting work in the apiary and in the honey-house with negative consequences like sub-optimal productivity, market-value loss due to honey crystallization and impurities or increased risk of illness for bee-colonies and health hazard for consumers.

Our fieldwork experience confirms the generally accepted view that apiculture is an extremely promising market, but currently poorly exploited. Our focus here is not primarily on the implementation of new bee colonies, but on the improvement of the existing local production chains which suffer from many shortcomings that can easily be amended (thus offering a maximal impact for the apicultural sector).

The main recurring problems that we have identified arise in the following fields:

- Colony management (selection, breeding, rearing as well as diseases, parasites, predators, etc.)
- Work in the apiary (quality of hives and frames, uncapping, handling of wax)

- Work in the honey-house (clarification, maturation, packaging)

Tools and know-how that we have observed in the field hinder both optimal harvesting and conditioning, thus generating a set of interrelated problems

- Important losses in terms of added-value (due to quality defects in the honey as marketed today)
- Far from optimal productivity (losses during the production process)
- Increased risks of illness for the bee colonies over the years (mostly due to lack of knowledge relative to wax handling)
- Health hazards for consumers due to problems in the conditioning process

In order to improve beeswax and honey production practices, NOMADES Swiss has developed tailor-made and extremely solid processing equipment for various production capacities. Our selection best fits local conditions of production in fragile contexts, such as power shortage or the expressed need for mobility.



Apiculture refers to the expertise and techniques for harvesting honey and other products from beehives. It is an activity perfectly suited for a philosophy of sustainable rural development at local and regional levels, which is a current top priority in developing countries today.

Some of the main assets of apiculture are

- provide rich and non-perishable nutritional additions to the rural diets, thus contributing to an improvement of basic public health
- generate products with an important added value, which can benefit different branches of the population
- consumers are extremely fond of honey and often the demand far exceeds the local production
- investments in the apicultural sector are safe and rapidly profitable, thus contributing to the reconstruction of the economy, needed for the welfare of the population and for political stability
- honey production is an activity that is complementary to other activities existing on the same agricultural lands. It allows diversification and optimization, with both direct consequences (sales of beekeeping products) and indirect ones (improvement of other crops through better pollination)
- honey production can be undertaken by different people (landowner or not, men and women, etc.) and as a primary or a subsidiary activity

NOMADES Swiss has been active in the apicultural sector since the year 2000. We provide different health products for honeybees as well as state of the art apiary equipment. We are official partner of many apiary expert companies for our target countries. In close cooperation with Swiss federal research institutes, European world leading manufacturers in the apiculture sector and selected institutions for pathogenic agents identification, we also have experience in investigating new health problems affecting bees, beeswax or hives and provide comprehensive apiary solutions.

We kindly invite you to explore our website to learn more about NOMADES Swiss food processing solutions.

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