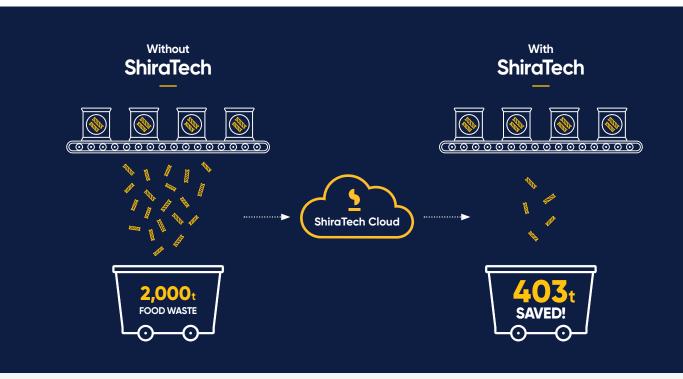


ShiraTech specializes in Al-based predictive maintenance and condition monitoring technologies. We combine extensive sensor-driven data monitoring with multi-layered artificial intelligence to ensure your equipment operates continuously with maximum efficiency and minimal cost.

Pasta - A Staple For Some, Problem to Others

A global pasta manufacturing company is experiencing an overall downtime of **150 hours**. Downtime costs the company approximately **€4.1M** and **2,000 tons** of wasted food per year.

ShiraTech's mission is to learn from downtime data to reduce unproductive factory time, food waste and CO₂ emissions.



Food Waste Today







Food Can Do Good

At ShiraTech, we support our clients to discover ways to reach their goals and objectives. Therefore, if a global pasta manufacturer wants to **positively affect the environment, reduce food waste, and become CO₂ neutral,** ShiraTech has systems in place to deliver results.

The Pasta Pain Points

- Maintain the target screw speed and backflow
- Pasta makers must maintain proper extrusion screw speed
- Ensure the quality of the product stays consistent

Al for the Food and Beverage Industry

The ShiraTech Al model gives us data to turn the negative stats around. Implementing this model into your production line will help you detect your equipment's screw speed, pressure, and temperatures. Not only can we estimate the lifespan of the screw, but we can also calculate the condition of the cutting knife section of the extruder.

How Do We Measure Success?

ShiraTech aims to reduce waste by 20%

This allows us to minimize the rejects to 1.84% of the overall production

The Results



Reduced food waste by



CO2 **reduced** by **0.46%**



Savings of € 932,000



Saved CO2 **500t CO2**



With a 25€ fee per ton of CO2, a total of €12.500 is saved in the CO2 fee



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