



The success story of El Caserio from the town of Tafalla (Navarra) in Spain began at the end of the 1930s. Then, a master confectioner developed hard candies with a high milk content and whole pine nuts, as well as coffee additives. These were very popular all over the region of Navarra, due to their excellent quality and unique flavor. In 1964, a group of businessmen decided to introduce this successful product to the rest of the world and founded the company El Caserio. This purely artisan company has been producing its products in the traditional way ever since. In 2002,

El Caserio introduced milk hard candies with no added sugar, which still remain unique in the market today.

El Caserio's products are so special that, in 2008, an independent survey of Spanish consumers awarded them „Flavor of the Year“ in the „Chocolate, Pralines and Confectionery“ category. Key to this success is not only all the fresh milk that is used, but also the manual cooking process and the wealth of experience of El Caserio's confectioners.

First steps to modernization

For a long time, El Caserio worried that modern equipment would not be able to achieve the same level of product quality. However, in 2004, the company took an adventurous step and acquired a used forming machine from the Bosch "Technikum" lab-facility in Viersen, Germany. This machine replaced the laborious manual cutting of the products and immediately performed to the complete satisfaction of El Caserio. The equipment not only simplified the production but also improved the product quality as the pine nuts were no longer damaged, as they had been during the old cutting process.

- 1 Candy mass with pine nut on the cooling drum of the Bosch *BTK 0136 A*
- 2 Bosch batch cooker *BKS 0112 A* with automated feeding
- 3 Bosch forming line *BAK/BPK 0150 A* forms candy without damaging the pine nuts



El Caserio and Bosch

The sweet smell of success

Bosch reproduces traditional techniques to preserve sweet smell of success

Process reproduction

Just two years later, El Caserio planned to expand its production capacity and move to new facilities. Convinced by the fruitful collaboration with Bosch during the first project, El Caserio again sought the support of Bosch processing specialists in Viersen. After many tests, El Caserio was convinced that an almost fully automated process with modern technology could reproduce the traditional production process and produce the consistent high El Caserio quality. As a result, a fully automated dosing system

for two cooking lines, a number of semi-automated batch cookers, as well as a continuous cooling and forming line were put into operation at the new plant. The flexible system allows the production of one product on both lines, or the simultaneous production of sugar-free and sugar-based candies on separate lines. This ensures a quick reaction to current market demands and the precise documentation of the production.

Into the future

In the future, the company wants to further expand its product line with innovative premium products, like chewy toffees and/or products with chocolate coating. Therefore preliminary tests with Bosch's modern technology and a wealth of experience have already been carried out.

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