

Pilot Plant

"In today's world, knowledge of equipment is far from sufficient to keep a leading position in the market of food processing. The process that leads to the product, that modern food producers seek to put on the market, is far more important than the stainless steel in which the preparation will take place."



Tasteful technology

Terlet Technology Centre



Being in a leading position in the field of food processing equipment we understand this very well. A perfect instrument to gain and explore this expertise is a pilot plant. The Terlet Technology Centre is built for the requirements of today, according to modern rules of hygiene, food safety and food processing in general. Utilities, such as steam and glycol are available on such a scale that not only pilot plant scale tests can be done, but also skid mounted equipment can produce products in "real life scale".

The equipment available enables us to perform most production processes within:

- Fruit processing
- Dairy (desserts, crème patisserie, rice, crystallisation, emulsions)
- Sauce (salsa, curries, Mexican type etc.)
- Emulsified sauces (mayonnaise, dressings, spreads)
- Soups, Ready meals

Equipment is available for:

- Mixing, Homogenizing / dispersion
- Cooking (indirect and direct, batch and continuous)
- Cooling (also aseptic; indirect and vacuum; batch and continuous)
- Crystallizing
- Filling (aseptic Bag in Box)

Solutions offered by our pilot facility:

- Process innovation
- Feasibility studies
- Product / recipe improvements
- R&D support
- Upscaling from lab-scale to production scale

Considering the fact that both building and equipment meet modern food production standards, customers can produce products for internal testing for appearance, taste and shelf life.



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