

# PILOT PLANTS LABORATORY

at The Food Processing Center



The Food Processing Center includes nearly 20,000 square feet of pilot plant space equipped with a wide variety of high quality food processing equipment. The Center is a resource for companies needing to produce samples, test new processing conditions and formulation modifications, as well as gain technical information about their food ingredients. Utilizing the Center's equipment and expertise can save time and expense in bringing products to the marketplace.

An outstanding team of expert food scientists, food engineers and business consultants, combined with state-of-the-art facilities and equipment, allows The Food Processing Center to provide a broad spectrum of services and support to the food manufacturing industry. Fee-based assistance is customized to the client's needs and provided on a confidential basis.

## EXTRUSION EQUIPMENT

- Wenger Twin Screw Cooking Extruder
- Wenger Single Screw Cooking Extruder
- Vemag Robot 500 Forming Extruder
- Rheon Cornicopia Forming Co-Extruder
- Wenger Ribbon Mixer
- Wenger Gas Fired Belt Dryer
- Freund Vector Coating System
- Batch Tumbler Coater
- Liquid Pump Station
- Wire Mesh Cooling Conveyor

## HIGH PRESSURE PROCESSING

- Hiperbaric (55 L) HPP
- Standsted (2 L) HPP
- Standsted Continuous HPP

## CANNING EQUIPMENT

- Lubeca Agitating Retort
- Rooney Can Sealer/Seamer
- Exhaust Box
- Blanching Cabinet

## DEHYDRATION & DRYING EQUIPMENT

- Wenger Gas Fired Belt Dryer
- Carrier Vibrating Fluidized Bed Dryer
- Spray Dryer Henningsen
- Spray Dryer APV
- Buflovac Double Drum Dryer
- Lee Industries Vacuum Pan
- Parker 2 Freeze Dryer (250 ft<sup>2</sup>)
- Freeze Dry Inc. Freeze Dryer (40 ft<sup>2</sup>)
- Buchi 10L Rotavapor

## LIQUID PROCESSING

- Groen Agitated Kettles
- GEA/Niro UF/RO Filtration Unit
- Stephan Universal Machine
- Piston Filler
- Oden Liquid Filling System
- Sonic Corporation Sonolator
- Sonicator
- Colloid Mill
- Ross High Shear Inline Mixer
- Filter Press
- Robot Coupe Immersion Blender
- Decanting Centrifuge

## BAKING EQUIPMENT

- Reed Reel Type Oven
- Lincoln Gas-Fired Impingement Oven
- Lincoln Electric Impingement Oven
- Hobart Bowl Mixers
- Rondo Dough Mixer
- Rondo Sheeter
- Vemag Robot 500 Forming Extruder
- Rheon Cornicopia Forming Co-Extruder
- Stephan Universal Machine
- KookEKing Dough Depositor
- National Swanson Mixer
- National Small Bread Sheeter
- National Reel Type Oven
- National Fermentation Chamber
- Dutchess Dough Divider/Rounder

## BREWING EQUIPMENT

- A.B.E. Brewhouse (3.5 barrel)
- A.B.E. Conical Fermenters (6 x 1 barrel)
- A.B.E. Bright Tanks (6 x 1 barrel)
- RMS Grist Mill

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## VEGETABLE PROCESSING

- Langsenkamp Separator
- Bucher Juice Press
- Robot Coupe Food Processor
- Dean Dito Slicer
- Hobart Cutter/Mixer
- Hobart Abrasive Disc Peeler
- Peanut Butter Mill
- MasterBilt Blast Freezer
- Cryogenic Freeze Chamber

## MILLING EQUIPMENT

- CS Bell Stainless Steel Hammermill
- Scarifier
- Kice Aspirator
- Wiley Mill
- Sweco Vibratory Sieve
- Particle Size Analyzer
- Tyler Ro-Tap Sieve Shaker
- Quadramat Jr.
- Jet Mill

## PASTA EQUIPMENT

- Pama Roma Pasta Extruder
- Sheeted Noodle Machine

## MEAT PROCESSING EQUIPMENT

- Meat Grinder
- Stuffer
- Koch Small Paddle Mixer
- Batter Breeding Machine
- Bowl Chopper
- Vacuum Tumbler
- Meat Mixer
- Smokehouse

## CONFECTIONERY EQUIPMENT

- Confectionery Cooker (Scraped Surface)
- Hot/Cold Table

## DAIRY PROCESSING

- Kusel Cheese Vats
- Continuous Ice Cream Freezer
- Batch Ice Cream Freezer
- HTST Pasteurizer
- Bulk Tanks
- Blending Tank
- Cheese Cooker
- Vat Pasteurizer

## ENVIRONMENTAL CHAMBERS (SHELF-LIFE CHAMBERS)

- Caron Temp/Humidity/Light Controlled Chambers
- Temp/Humidity Controlled Chamber

## PACKAGING EQUIPMENT

- Multivac Roll Stock Packaging Machine
- Single Serve Filling Machine
- Multivac Large Vacuum Packager
- Koch Small Vacuum Packager
- Pre-Opened Bag-on-a-roll Machine
- Tray Sealer w/ MAP capability
- All-Fill Powder Filler

## CONTRACT MANUFACTURING

- Freeze Drying
- Liquid Filler
- HPP
- Ice Cream
- Protein Bars
- Baked Goods

## FOR MORE INFO, CONTACT

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## FOOD PROCESSING CENTER SERVICE AREAS

### ▶ PILOT PLANTS

SENSORY ANALYSIS

APPLIED RESEARCH

LABORATORY SERVICES

PRODUCT & PROCESS DEVELOPMENT

LABELING & REGULATORY COMPLIANCE

NATIONAL FOOD ENTREPRENEUR PROGRAM

PROFESSIONAL DEVELOPMENT OPPORTUNITIES

CHEMICAL LABORATORY SERVICES

DAIRY PLANT



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