

FROM IDEA TO COMMERCIAL PRODUCT



HOW WE CAN HELP

Want to upscale or fine-tune an existing recipe? Or create and commercialize a whole new product? Here's how our Food Technology Specialists and process experts can help you achieve your ambitions for new products and to optimize your processes.

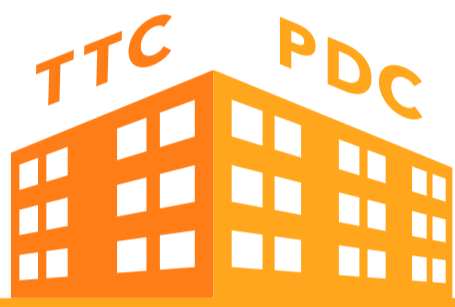
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PURPOSE AND OBJECTIVES

Step one is a dialogue to discuss your ideas and scope out your requirements and objectives. We then carefully plan and prepare your trial and order the necessary ingredients.



Depending on the trial and objective, you can work in either a Tetra Pak Product Development Centre (PDC), Technology Test Centre (TTC) or rent a Pilot Mixer.



ASSESSMENT

PDC PDCs address every part of your process – from ingredient handling and recipe formulation to heat treatment and packaging.

TTC Our Mixing Technology Test Centre focuses on formulating recipes and batch processing. We help you choose the right mixing technology, parameters and sequence for securing a high-quality result.

PILOT MIXER You run your development and trials at your site. Tetra Pak provides the Pilot Mixer, starts it up and trains your staff. You can request Food Technology Support to assist you when needed.

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THE RECIPE

You come to us with your recipe. All your ingredients and recipes are handled with full confidentiality. From this point, our Food Technology Specialist will work closely with you, executing the trial on our state-of-the-art equipment. The Food Technology Specialist supervises the trial together with a processing expert.



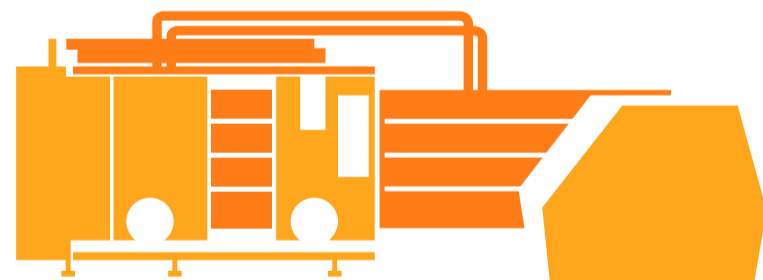
PROCESS OPTIMIZATION

FORMULATION It is vital to see how your recipe is built up and interacts with the process. Careful selection of mixing technology and parameters results in a successful premix or final product. Sometimes modifications of the recipe are needed to find the perfect match.

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HEAT TREATMENT The focus is on optimizing processing conditions and parameters for pasteurization or sterilization. Finding the right heating technology and parameters helps you achieve the desired taste, texture, mouthfeel, product stability and so on. Products can be aseptically packed for further evaluation, such as a shelf-life study. All parameters are logged in all steps throughout the trial. You follow the trial visually and through monitors showing process parameters.



EVALUATION

During the trial, we collect product samples from all parts of the process for analysis in our laboratory. The goal is to evaluate the results towards set trial objectives and to obtain important product data, for designing an optimal and efficient commercial line to be installed at your site.

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DOCUMENTATION

All tests and results are documented in a trial report. We discuss the report together, ensuring you have understood the results and your expectations have been met.



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PRODUCTION

A successful trial paves the way for scaling up, designing a commercial line and commissioning your solution, based on the results and data. We then work with you to ramp up the line to commercial production and follow up on performance, before handing the line over to you. Tetra Pak is always at your side offering proactive service and support to maintain the line's performance.

