

Modernising Asia Pacific's Food Production



Prepare to win the food fight



We believe that your optimal solution is one that matches your specific production needs today and for the future – to make you more innovative, more effective and more competitive. And we believe that this optimal solution is born in applying our vast knowledge and complete range of innovative technology for food production in a close partnership with you.

Leading process development knowledge, extensive food production experience worldwide, exceptional engineering skills – it’s from this starting point that we work with you to create production solutions that maximise your operational efficiency, your product versatility and your product quality while ensuring uncompromising food safety and environmentally sound production.

With our smart automation solutions, unique life-cycle perspective and customised services we also ensure maximum performance and profit throughout the life-cycle of your operation. And we offer you competitive and validated performance guarantees on the parameters that matter to your success and we stay until it works. Discover your optimal solution & prepare to win the food fight.



Optimal solutions for every need

Being prepared for the future means being tuned in to the growing demands of consumers for greater variety, higher quality and more – and staying one step ahead of the competition in meeting them. Our broad food application expertise and technology leadership equips you to do just that.



Expertise in prepared food



Table sauces



Cooking sauces



Coconut cream, milk & virgin coconut oil



Tomato products



Mayonnaise & dressings



Desserts & fruit preparations



Spreadable cheese



Liquid nutritionals



Soups, broths & stocks

Consumers are looking for a greater variety of safe, high quality products to choose from that taste home-made, with quality particles and nutritional value, while reducing sugar, fat and additives. They're also demanding greater convenience in preparation and eating on the go and are increasingly favouring products that prioritise low environmental impact. Our broad and unrivalled

food production expertise works for you across the board – to innovate and optimise solutions to meet these growing demands and turn the challenges they pose into opportunities. We design your optimal solution to bring you higher value and lower impact. We do this by maximising raw material utilisation, minimising water and energy consumption and reducing product losses and effluent load.

TECHNOLOGICAL LEADERSHIP ACROSS THE BOARD

- Mixing, blending
- Formulation
- Heat treatment

SERVING UP FOOD APPLICATION EXPERTISE

- Batch and continuous production
- Smooth and particulate products
- Low to high viscosities
- Ambient, chilled and frozen products



“Cost-effective product trials and in-house tests”



UNLEASH YOUR INNOVATION IN PRODUCT DEVELOPMENT CENTRES (PDCs)

- Ten PDCs worldwide at your service
- Highly flexible industrial pilot-plant facilities
- Cost-effective product trials and in-house tests
- Experienced food technologists and engineers
- Processing, packaging and powder handling equipment
- Global experience and application expertise
- Close collaboration, full confidentiality

Enabling future-proof production solutions

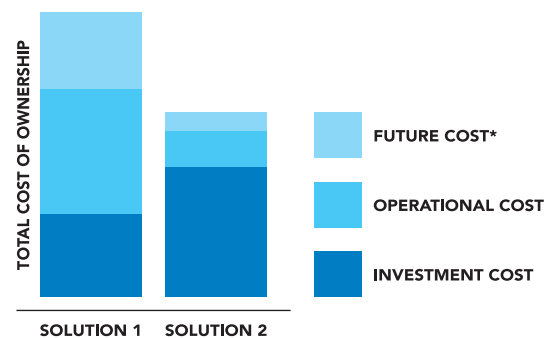
We customise your production solution to match your specific needs through a deep understanding of your production priorities and level of complexity. In other words, we optimise based on your big picture and the result is a solution that minimises your total cost of ownership and gives you room to grow.

We apply our technology know-how and experience with an understanding of your needs to create solutions that:

- Meet your investment levels and profitability needs
- Meet requested functionality
- Draw upon reusable key units and design elements
- Are based on best engineering practice
- Deliver validated performance

Your optimal solution also gives you extensive flexibility, whether upgrading to respond to changing production complexity or with our automation solutions for total control and top performance to meet your specific needs.

MINIMISING TOTAL COST OF OWNERSHIP



*cost of upgrading or expanding if equipment was not designed for it

Best-practice lines based on proven units

Based on a deep understanding of your production priorities, in terms of investment cost, production complexity, operational efficiency and more, we create the right solution to match your specific needs. We apply our best-practice lines to your applications and customise the solution to find the balance that is right for you.

PERFORMANCE GUARANTEES ON PARAMETERS THAT MAKE A DIFFERENCE

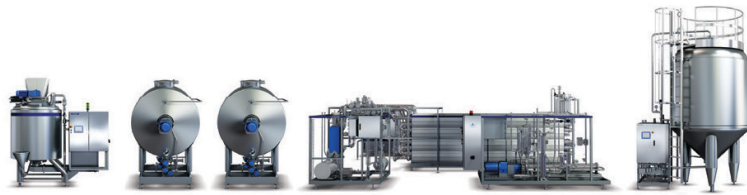
Guarantees on commissioning and performance criteria based on your production scenario and pre-defined in a contractual agreement include, for example:

- Steam consumption
- Particle integrity
- Capacity stability
- Product losses
- Production time



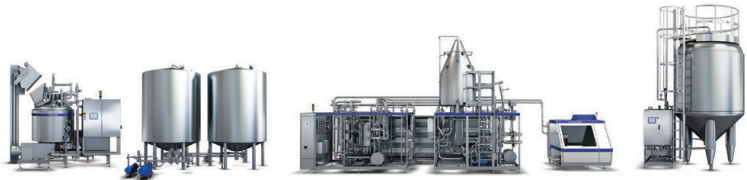
BATCH LINE

For batch production of smooth and small particulate fruit and tomato preparations, desserts, soups and sauces.



CONTINUOUS LINE

For continuous production of smooth to small particulate soups, sauces, desserts, baby food purées, fruit and tomato preparations.



CONTINUOUS SMOOTH LINE

For continuous production of smooth soups, sauces and desserts.



CONTINUOUS HIGH-VISCOUS LINE

For production of high viscous desserts, soups, sauces, baby food purées, fruit and tomato preparations.



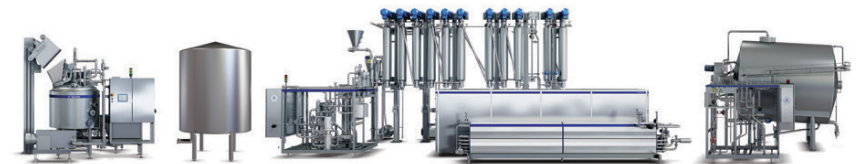
BATCH PARTICULATE LINE

For batch production of smooth to particulate fruit preparations, soups and tomato preparations.



CONTINUOUS PARTICULATE LINE

For continuous production of soups, sauces, baby food purées and tomato preparations with particles.



CONTINUOUS RICE AND DESSERTS LINE

For continuous production of particulate rice desserts and fruit preparations.



CONTINUOUS READY-TO-DRINK INFANT FORMULA LINE

For continuous production of ready-to-drink infant formula.



Australia

Meat pie with ketchup



Indonesia

Soto ayam with dark chili sauce



Malaysia

Nasi lemak with sambal sauce



Thailand

Tom yum kung



Vietnam

Beef pho with sauces



New Zealand

Hangi with BBQ sauce



Philippines

Pork adobo



India

Dosa with chutneys



Korea

Fried chicken with sweet & spicy sauce



Japan

Okonomiyaki with mayonnaise & soy sauce