



Process development Centre

Test facility in France



Highlights

- Carry out trials at industrial scale with your products,
- Develop your new process solutions
- Analyze and control the quality of your products through process

The Process Development Centre (PDC) of Tetra Pak Cheese and Powder Systems in France offers you the way to validate your future production line.

In the associated pilot plant and laboratory, we encourage you to submit your products and requirements to achieve a safe industrial solution.

Our team of engineers will work closely with you for optimum development.

Powders behave the way no other material, that's the reason why characterization and trials are necessary for every new product application.

The extensive experience of Tetra Pak in the processing of dairy products has proved effectiveness achieving this goal. Segregation, density variation, wettability are product key valuables that have to be considered with extreme attention for your future dry recipes.

Development centre

The PDC is located in Le May, France. It consists of two areas located in the same building: a pilot plant and a laboratory. Process functions are considered as modules with which we can reproduce real situations of machine combinations. This scale allows direct translation validated final plant design with reliability.

Possibilities

The laboratory has two main purposes:

- determine powder properties and characteristics, which are used as input data in our engineering calculations for all projects.
- analyze powder results regarding trials done in the pilot plant.

The pilot plant is dedicated to three main activities:

- carry out trials at industrial scale to validate process solutions
- carry out trials at industrial scale to check the feasibility of new settings
- develop new equipment and process solutions for R&D

Pilot plant is organized around pneumatic conveying systems from different technologies, vacuum or pressure, dilute or dense phase. Then, individual flexible functions are added according to customer process as mixing, sifting, dosing, big bag unloading.

A wide range of products from dairy to baby food and sugar, flour or any mixed recipes... can be processed in this pilot plant.

Tetra Pak Processing Systems develops and delivers complete line solutions, starting from the ingredient up to final product.

Besides handling your powder, we can also support you in developing the most suitable drying system to manufacture your product. These functions as concentrate preparation, evaporation, spray drying and agglomeration can be tested in the fully equipped PDC in Gorredijk, The Netherlands.

Welcome to test

We invite you to test your new products or processes at our test facility in France. We will work closely with you in defining a trial program that meets your needs. Contact your local Market Company or us directly to see how we can put our experience and expertise to work for you.

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Process Development Centre
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