

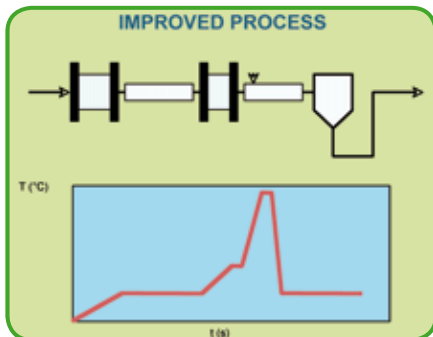
Factory floor support

NIZO food research is one of the most advanced, independent research companies in the world and owns the largest public food grade Processing Centre in Europe. The hands-on industrial experience gained with this asset, combined with the extensive lab and modelling facilities, has generated know-how that can be applied at your factory floor. Based on this experience and in close cooperation with you, selected process steps in your plant can be optimised. A higher process performance will be the result.



The following services will improve the efficiency of your production and lower your production costs

1. Industrial audits & consultancy (process scans)
2. Trouble shooting
3. Optimisation cleaning/product change-over
4. Process design



Industrial audits & consultancy (process scans)

Cost reduction, increased yields, zero product loss are repeating issues at any production facility. By combining hardware data, lab results and advanced modelling (e.g. in the field of cheese yield, heat treatment, etc.) we can offer support on different operational levels varying from straightforward processing adjustments through to complete process optimization advice.

Troubleshooting

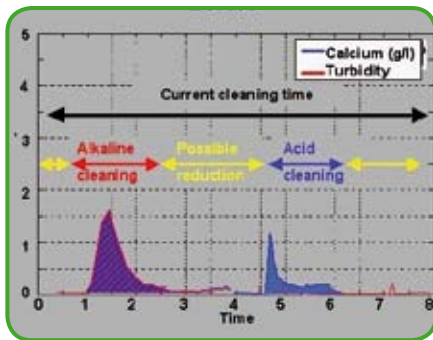
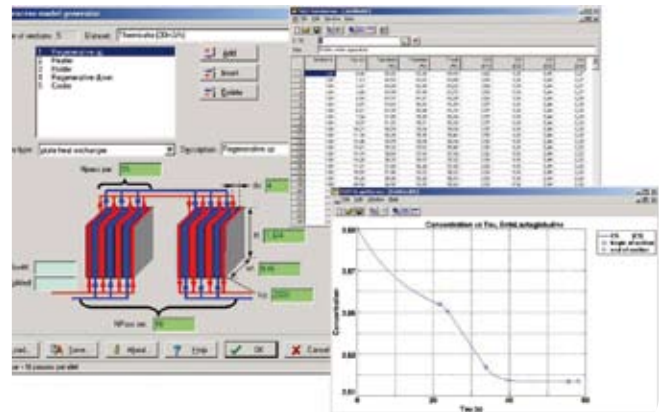
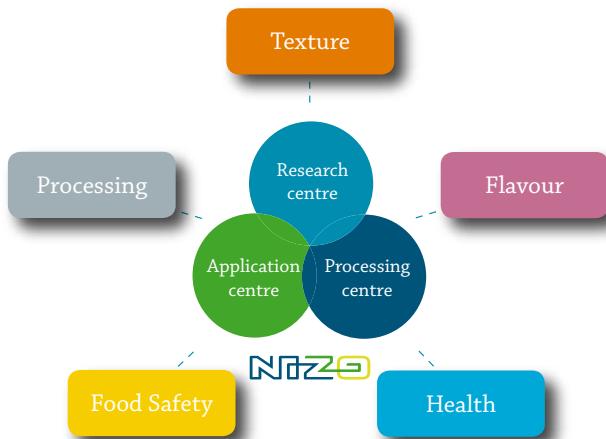
If quality of the products or capacity of the equipment doesn't meet your expectation, skilled experts can provide support at your site to track down the source of the problems. They will operate discreetly and fast and have a wide array of analysis tools available: non-invasive measurements on site, interviews on site, but also product / process monitoring using advanced microbiological, flavour and microscopic analytical tools.

Our offer

- More than 60 years fundamental research and industrial application experience
- Use of proven predictive models
- Fixed price
- What we promise is what you get
- Professional project management

Your benefits

- Lower production costs
- Return on investment < 1 year
- Improved production efficiency
- Immediate problem solving
- Confidentiality



Optimization cleaning / product change-over

OptiCIP, the NIZO cleaning optimization tool, provides an objective view of the current cleaning efficiency resulting in various optimization possibilities, such as reduction of cleaning time. In addition product change-overs can be monitored, resulting in decreased product loss and less environmental load.

Process design

Building new production lines or overhauling existing ones generate a lot of new opportunities to choose from. By designing various process flow diagrams, insight is gained into the capacities of the equipment needed, demand for utilities, bridging of cleaning times, back-up systems and robustness of the various options.

About NIZO food research

NIZO food research is an independent and one of the most advanced research centres in Europe. We provide industry with solutions they require by developing and applying technologies for innovations in the areas of flavour, texture, health, food safety and process optimisation. The food-grade industrial pilot plant is used for development and testing at industrial level and is available for test productions. The NIZO application centre provides industry with facilities for product development & product oriented research.

For more information, please contact:

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