

For anything unusual: Production at NIZO

Time to market of new products is key to your success. When your own production lines are too large or not suited for first productions, the NIZO processing centre is your flexible alternative.

Our customers appreciate our

- ability to understand and anticipate on specific hygienic requirements
- highly qualified staff
- extended network to deliver solutions from start to finish

Using these qualities we succeed in making the 'impossible' possible for our clients.



Your benefits

- Accelerated market introduction
- Understanding and complying with your hygienic concept
- Unique set of unit operations with unique scale
- Simultaneous production and process optimisation
- One-stop-shop



Customised quality assurance

The NIZO processing centre has a HACCP system operational, is approved as producer of dairy products and is ISO 9001 certified. Supplemental Quality Assurance requirements and certificates will be implemented according to your wishes.



For more information, please contact:

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Your Market

Dairy ingredients: Processing conditions are crucial to achieve the targeted nutritional, texturizing and/or bio-active functionality of your ingredients. NIZO fully understands relations between processing and functionality. This makes the NIZO processing centre an ideal partner for producing first batches of your new ingredient.

Plant ingredients: Sample material is essential to enter new markets. For plant derived proteins often new process lines need to be set up. NIZO is specialised in producing food grade material while simultaneously optimising your process. This approach gives you representative sample material and essential knowledge for process implementation at your own site.

Infant nutrition: Safety, health benefits and process robustness are key within the infant food industry. NIZO has vast experience in producing newly developed premixes for (clinical) trials of new infant formulae as well as ingredients for existing formulae. Customers highly appreciate our flexibility in customizing QA procedures to their specific demands.

Fermentatives and enzymes: Yield and the right purity are important for the success of microbiologically produced high value ingredients. The NIZO processing centre can set up the entire process for you using our unique set of unit operations and our broad network of secondary suppliers of equipment and services. All to achieve an optimal yield and purity for you.



Our Equipment

Powder dissolving

Fermentation

Hydrolysis

Homogenisation

Heating - pasteurisation to UHT

Centrifuges

Decantors

Ultrafiltration

Nanofiltration/Reversed Osmosis

Microfiltration

Evaporation (falling film)

Spray drying

bags & big bags

10 to 2000 L batch size

various tanks with max. 25.000 L/tank

1 to 2 stage, up to 300 bar

125 to 10.000 L/hr

2.000 to 10.000 L/hr

500, 1500 & 5000 L/hr

1 to 3 stages, max. 160 m²

1 to 2 stages, max. 24 m²

1 stage, max. 14 m²

40 to 2000 L water evaporation/hr

25 and 250 L water evaporation/hr