

WHAT ABOUT VEGAN?



TURN NEW FOOD TRENDS INTO NEW BUSINESS.

As part of a healthy sustainable lifestyle, vegetarianism, veganism and flexitarianism are increasingly winning popularity. In a dynamic market, ProXES supplies you with the know-how and machines to capitalise on the latest food trends – and stay ahead of the competition.

While new food trends can initiate innovation and create new opportunities, they also confront food manufacturers with challenges. No matter if your company is an industry leader or a start-up: With ProXES, you're ready for the market of the future.

ARE YOU ALREADY AN ESTABLISHED PLAYER?

As a leading firm in the plant based segment, your company is probably looking for ways to optimise your processes and further diversify your portfolio. We're here to help – with technology that improves efficiency and throughput. Furthermore, our test centres and rental machines give you the opportunity to conveniently try out new processes and recipes.

ARE YOU A GLOBAL CORPORATION?

For big players in the food industry there is no room for compromise. If you're planning to unlock your potential in the plant based segment, your focus is on quality, flexibility and time to market. With ProXES as an experienced global partner, you gain access to an international market leader's knowledge and proven technology.

MAY WE SUPPORT YOUR START-UP?

With their awareness for trends, fresh ideas and great tenacity, young start-up businesses are driving innovation in the vegan market. We support price-sensitive pioneers with process knowledge and solutions adequate to their production needs, with the possibility of testing the equipment beforehand.

PLANT BASED DAIRY-FREE MEAT SUBSTITUTES FISH ALTERNATIVES

HOW DO WE HELP INTEGRATORS?

As an integrator you know that the overall success of complex solutions depends on the right selection of its individual parts. ProXES supplies you with outstanding machinery from three leading brands: FrymaKoruma, Stephan and Terlet – proven technology you can rely on.

Let's talk about how our solutions and machines can help your company benefit from the latest food trends!



DAIRY-FREE? MEAT-FREE? HASSLE-FREE.

Manufacturers who want to chart new vegan territory see themselves confronted with a number of questions. How can recipes be modified without compromising on product quality and shelf-life? What about taste? Can the existing machinery handle plant based substitutes? At ProXES, we're happy to find the answers with you.

PLANT BASED DRINKS: SOY ETC.

Whether a milk alternative is made from nuts, rice, oats or soya, the grinding process lays the basis for the final quality of the product and the process complexity. ProXES offers an expertise in milling and cutting that suits your individual needs – from manual to fully automated systems, and processing with or without water with optional dosing or cooling.

VEGAN CHEESE ALTERNATIVES

The process for dairy-free cheese is quite similar to the traditional cheese making process. However, due to the larger amount of powders, there is a special focus on an agglomerate-free mixing process. With their flexible working tools, motor speeds and direct oil and fat dosing, our ProXES machines support you in creating a homogenous product.

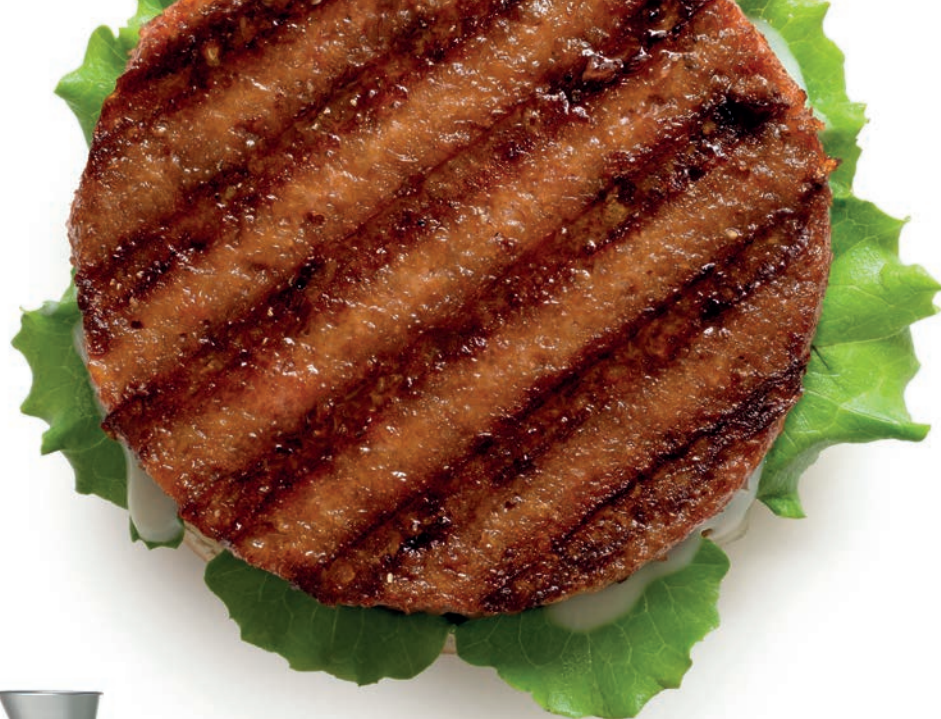
MEAT SUBSTITUTES

With their reinforced motors and additional features for the introduction of larger pieces into the finished product, ProXES machines are perfectly suited for a wide range of recipes. Our units allow for better homogenising, faster product heating via direct steam injection and efficient de-aeration within the same system.

BIOMASS BASED PROTEIN PRODUCTS

New protein sources based on yeast, fungi or microalgae are gaining importance as more sustainable alternatives to meat protein. During the production of these microbial proteins, efficient heating, pasteurising and cooling plays a critical role. If you are looking into optimising your existing pilot process or finding a suitable technology for further processing of ready made protein, ProXES is the right partner to support you.

Feel free to ask our experts about how ProXES machines can help you create and/or further process your innovative plant based foods.



UM74
Perfect for small & medium batches



MC 15
Perfect for fine cutting and emulsifying

HEATING
COOLING
HOMOGENISING
DEAERATION
VACUUM
GRINDING
CUTTING
MIXING



MZ 250
Variable wet milling



Terlotherm
Continuous fast heat exchanger



MaxxD® 200
Food high shear emulsifier

AND WHAT ABOUT VEGAN COSMETICS?

Make-up, shampoo, cremes, ointments and even toothpaste – just like the food industry, the health and personal care (HPC) category is experiencing a drift towards plant-based and ‘clean & green’ alternatives. Ask our experts about how ProXES can help you embrace the vegan trend: Our versatile processing systems are designed to prepare a wide range of cosmetics and pharmaceutical products.

BATCH OR CONTINUOUS PRODUCTION? LET'S TALK ABOUT IT!

Investment strategy, market demands, space limitations – your decision for batch or continuous production is influenced by many factors.

Let's talk: The ProXES experts are here to help you find a turnkey solution for your business. From small cookers to complex processing lines, ProXES supplies you with state-of-the-art machines as well as downstream and upstream equipment.

ADVANTAGES OF BATCH PRODUCTION

If versatility, a low initial investment and compact design are your focus, you should look into our batch systems. The all-in-one machines handle mixing, heating and cooling in a single unit and stand out due to their minimal maintenance and operation requirements and a quick, efficient CIP.

BENEFITS OF CONTINUOUS PRODUCTION

ProXES bespoke engineered systems help you significantly scale up your production process. High throughput, uniform quality and a reduced cost per unit as compared to the batch process are important advantages for manufacturers who want to go big.



Chili Line
Semi-continuous production for Chili

ProXES

your processing partner



WHEN THREE PREMIUM BRANDS JOIN FORCES, INNOVATION BEGINS

ProXES successfully unites three leading process technology brands under one roof: FrymaKoruma, Stephan and Terlet. Together, ProXES combines innovative and long-standing expert knowledge as a manufacturer of machines, plants as well as process lines and solutions in the food, pharmaceutical, cosmetics and chemical industries.

ProXES responds to individual requirements and supports its customers worldwide as an agile and reliable partner. In addition to its established individual technologies, ProXES combines the expertise and

synergies of its brands to create modern line concepts. By using the most advanced automation concepts and service offerings, ProXES creates competitive advantages in the market for its customers. How can we help your business?

YOU HAVE THE IDEA, WE HAVE THE MACHINES

From inspiration to feasibility: Our process technology and training centre is a space to try out new ideas. Here you can develop or improve formulas in a professionally equipped laboratory, test any kind of machine, perform scale-ups and produce test batches. You will receive expert advice and support on all the capabilities of the technical equipment and modifications.

GET IN TOUCH WITH OUR EXPERTS



For a full list of our global subsidiaries and their contact details, please visit:

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