

Specialty Food Process Technologies is your preferred source for custom-engineered food and beverage processing systems. Our systems are fully CIP-able and meet the sanitary requirements of 3-A, USDA, and FDA. Our systems will meet your process requirements while fully complying with regulatory requirements.

Our project portfolio includes:

- Feasibility planning and plant conceptualization with a process-focused approach.
- Detailed design and construction document packages.
- Production and packaging of export grade milk powder.
- Pasteurized equivalent water generation.
- Formulation and production of meat alternatives.
- Sugar substitutes such as artificial honey.
- Production and packaging of self-foaming beverages.
- Blending soft drink syrups.
- Energy drink production.
- Ground beef production.
- Plant relocations.
- Water re-use and recovery.
- Clean-in-Place process optimization.
- Plant revamps for increasing operating capacity, energy recovery, and upgrading utilities.
- Feasibility planning and plant conceptualization.



Heat Treatment

Our heat treatment systems produce pasteurized or sterile products to any specification, including extended shelf life/UHT and export grade milk. Our systems handle:

- Eggs
- Milk and dairy products.
- Fruit and vegetable juices.
- Ice cream mixes.
- Coffee and tea beverages.
- Water.
- And more!



Clean-in-Place and Steam-in-Place

We offer a broad range of sanitary and industrial-grade Clean in Place (CIP) systems that reduce cleaning time and cost. These systems feature:

- CIP skids with tanks from 100 gallons to 2000 gallons.
- Tanks for caustic, acid, rinse water, and recovery.
- Circulation rates up to 200 gallons/minute.
- ASME rated steam heat exchanger with steam and condensate lines.
- Conductivity, temperature, and flow instrumentation.
- Cleaning solution delivery pump with optional VFD.
- Optional fully automated controls with a touch screen HMI.
- Single pass/single use or multi-tank/multi-circuit cleaning systems with chemical recovery and reuse.

Mixing & Blending

We offer both batch and continuous blending solutions for creating ingredient and food mixtures, including:

- Brine solutions.
- Fruit and flavor mixtures.
- Pectin and starch slurries.
- Milk reconstitution.
- Soft drink syrups.
- Liquid sugar solutions.
- Coffee and tea drinks.
- Saturation with carbon dioxide, nitrous oxide, or other gases.
- Salad dressing, tomato sauce.

Filtration Technologies

- Conventional filtration (CF)
- Ultrafiltration (UF)
- Micro filtration (MF)
- Nano filtration (NF)
- Reverse Osmosis (RO)
- Forward Osmosis (FO)

Filtration systems are constructed from stainless steel and are fully automated.

Fully Integrated Process Lines

We are your sole source for turnkey production plants, including:

- Ground Meats: hamburger patties, meat balls, sausages.
- Seafood: smoked fish, Surimi, fish sticks.
- Export grade milk powder production.
- Carbonated beverages.
- Self-foaming beverages.
- Soups and prepared/packaged foods.
- Condensed milk.
- Aseptically packaged extended shelf life products such as energy drinks, coffee, tea, water, juice.
- Fruit juice and fruit juice concentrates.
- Bakers' yeast production

Field Services

- Equipment rigging and installation
- Sanitary piping systems installation.
- Steam system design and installation.
- Dryer assembly.
- Controls: Allen Bradley, Siemens, DeltaV.
- Commissioning.

