Portfolio

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.

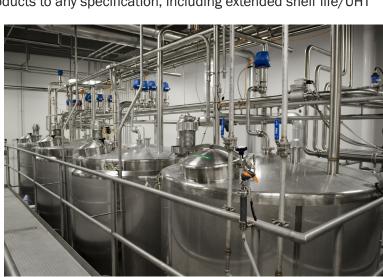
Our project portfolio includes:

- 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!







Portfolio

sfpt

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)

Specialty Food Process Technologies 8383 Greenway Blvd, Ste 600 Middleton, WI 53562 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.

