



SEPARATION
**FOOD INNOVATION
XPERIENCE**

IMAGINE – EXPLORE – CREATE

ANDRITZ

ENGINEERED SUCCESS

Teaming up to turn vision into reality

The ANDRITZ Food Innovation Xperience (FIX) center is an ultramodern technology and development hub for innovation-seeking producers in the food, pet food, and feed industry. It is the place to be if you are looking for a facility to test new applications or to improve existing production processes.

CREATE YOUR UNIQUE PRODUCT

In today's ever-evolving world, where food and feed producers face the challenge of adapting to rapidly changing market demands, it has become crucial to respond swiftly and develop innovative concepts in a sustainable and environmentally friendly way. If you want to increase efficiency and mitigate environmental effects such as freshwater usage and carbon emissions, it is essential to enhance current production methods. At the FIX center, ANDRITZ provides you with the opportunity to leverage cutting-edge technologies and production line solutions to identify the ideal manufacturing approach tailored to your specific requirements. ANDRITZ' portfolio holds everything you need to build a drying or dewatering line solution or a combination of the two.

LET'S SCALE UP TOGETHER

We support you to develop your production facility in a sustainable and environmentally friendly way with innovative separation solutions and services.

Especially in our current world where food and feed manufacturers must answer up to the fast-changing requirements from the market, it is of the utmost importance to act quickly and scale-up new ideas to make existing production processes more efficient and reduce the environmental impact, like freshwater consumption and CO₂ footprint. At FIX, we offer you the opportunity to build on new technologies and line solutions, to find the best possible manufacturing process for your respective need.

Moving from lab to industrial scale can be challenging, but if we combine your detailed product knowledge and specific requirements with ANDRITZ' long-standing technological expertise, you will be able to develop innovative products while at the same time achieving sustainable growth for your business.

ANDRITZ offers full-line solutions, from raw material to food ingredient, with the highest value creation in the food, pet food, and feed markets and can handle everything from concept design, engineering, and project realization to ensuring optimal performance throughout the entire life cycle.

The FIX center is equipped with ANDRITZ' food-grade dewatering, drying, extracting, and milling technologies supported with filtration and cooking equipment from reliable partners. This enables you to conduct feasibility studies and pilot plant tests under food-grade or even ATEX conditions, and the facility will be tailored to your specific needs:

- A **feasibility** test requires a very small amount of product to determine the behavior of the product and to produce an initial small sample.
- A **full-scale** pilot plant test requires larger quantities of product to determine a guaranteed capacity and detailed process parameters.

Whatever option you choose, you can rest assured that we will use our expertise and in-depth knowledge to guide you towards a well-founded decision and the most appropriate choice of technology for your specific business requirement.



Dewatering, filtration and drying equipment can be tailored to your needs.

Next-generation ingredients – a promising future

All separation challenges in starch, baby food, fermentation, side streams, and many, many more areas can be explored and solved. Special attention goes to the development of alternative proteins and side streams.

ANDRITZ process solutions for producing alternative proteins, such as peas, legumes, lentils, insects, or animal residues, are designed to boost output, cut energy consumption, and reduce CO₂ emissions. Solutions could include technologies such as:

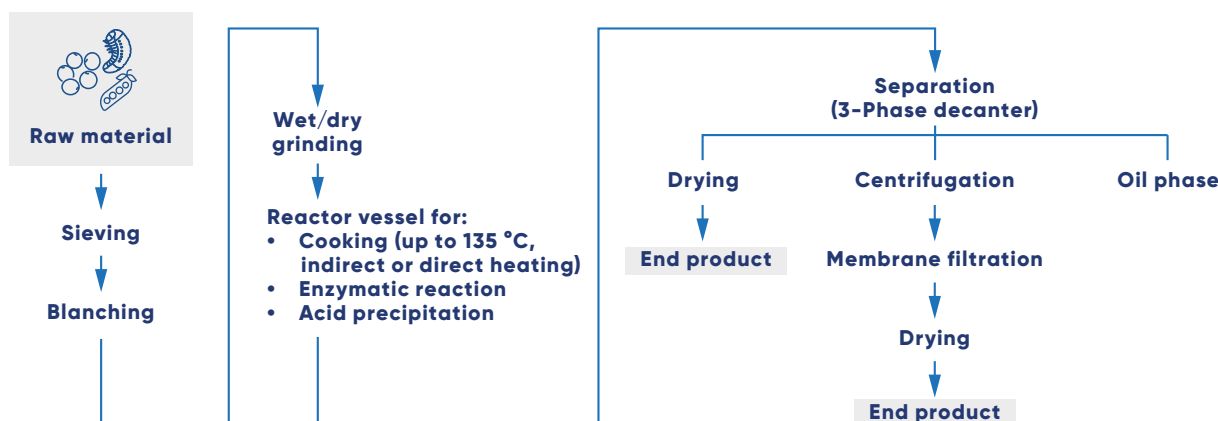
- The **ANDRITZ Turbex** disruptive extraction system obtains top-quality end products thanks to a low extraction temperature and cavitation.
- The **ANDRITZ decanter** centrifuge can concentrate pea protein by means of fiber separation in the first phase and separate liquid from the centrifuged cake in the second and third phases.
- **ANDRITZ drying equipment**, varying from drum to fluid to belt drying, each giving their own specific property (taste, smell, color).

Our skilled and trained staff is aware that every product is unique and that limits sometimes need to be extended to find solutions that help you bridge the gap between start-up and full-scale production. Creativity and an open mind are key.

LET OUR KNOWLEDGE WORK FOR YOU

If you are looking for a reliable solution to ensure successful implementation of your industrial process, ANDRITZ strongly recommends that you avoid making a hasty decision. Since the processing characteristics of most products are not entirely predictable, we invite you to visit the ANDRITZ Food Innovation Xperience center to define the optimum process in a first step and then select the most efficient machine(s) and size(s) or complete process line(s) for your application. For more than 100 years of continuous operation, ANDRITZ has tested and developed solutions for a huge variety of applications and requirements. The results and experience gained can be used to meet your specific needs.

The ANDRITZ team looks forward to welcoming you and to discussing the possibilities and benefits. Let's IMAGINE – EXPLORE – CREATE together!



Typical process scheme for crops, peas, lentils, larvae.
Fibres, like grass, require a different process.



WHAT'S YOUR SEPARATION CHALLENGE?

ANDRITZ Separation is the world's leading separation specialist with the broadest technology portfolio and more than 2,000 specialists in 40 countries. For more than 150 years, we have been a driving force in the evolution of separation solutions and services for industries ranging from environment to food, chemicals, and mining & minerals. As the OEM for many of the world's leading brands, we have the solutions and services to transform your business to meet tomorrow's changing demands – wherever you are and whatever your separation challenge. **Ask your separation specialist!**

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