



IMAGINE - EXPLORE - CREATE

Together. At our Food Innovation Xperience (FIX) center

The background of the entire page is a high-quality photograph of various fresh fruits and nuts. In the upper right, there is a whole brown coconut, a slice of a red and white striped vegetable (possibly a radish or beet), and some yellow potatoes. In the lower left, there are several green limes, some sliced, and a whole yellow-orange citrus fruit. At the bottom, there are green grapes and a pile of light-colored nuts, possibly hazelnuts. The image is overlaid with a large blue triangle that points downwards from the top center, framing the text.

ANDRITZ

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.

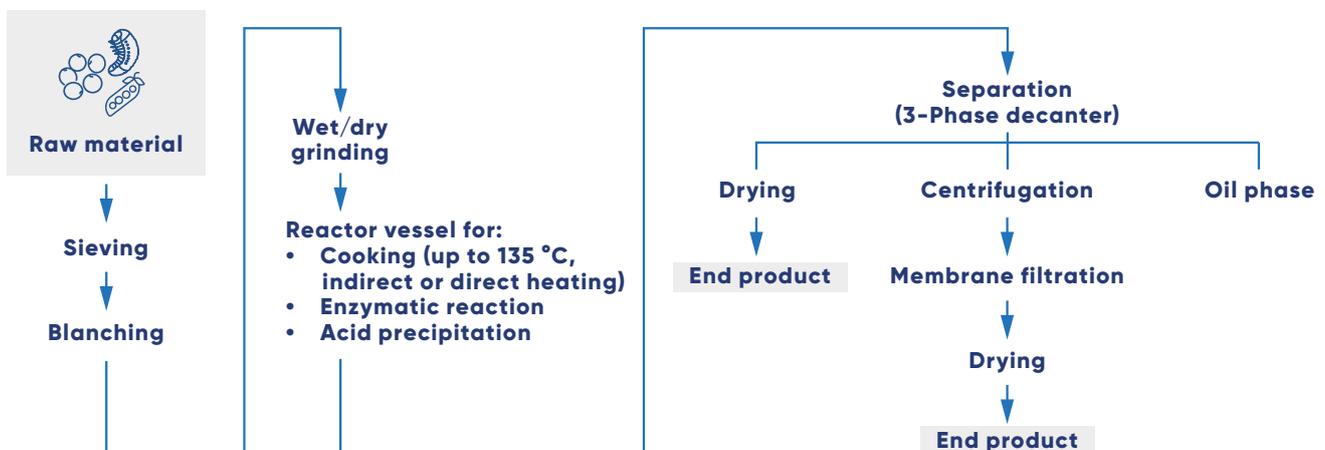
ANDRITZ process solutions for producing alternative proteins, such as peas, legumes, lentils, insects, or animal residues, are designed to boost output, cut energy consumption, and reduce CO₂ emissions. Solutions could include technologies such as:

- 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

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 machines and sizes or complete process lines for your application.



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



A WORLD OF SEPARATION SOLUTIONS

ANDRITZ provides mechanical and thermal solid/liquid separation technologies, complemented by comprehensive services, automation, and digitalization solutions for the chemicals, environment, food and beverage, as well as mining and minerals industries. Our customized, innovative solutions focus on minimizing resource consumption and maximizing process efficiency, thus making a substantial contribution towards sustainable environmental protection. With over 150 years of experience and more than 2,700 separation specialists around the globe, we are a driving force in the evolution of separation solutions – enabling industries to meet tomorrow's demands responsibly. **ANDRITZ. FOR GROWTH THAT MATTERS.**

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