

Innovation Centre & Contract Manufacturing

**Cost-efficient
Great value**

Cost-efficient Great value

Welcome to the Innovation Centre & Contract Manufacturing - your one-stop solution for all your food processing and manufacturing needs. This state-of-the-art facility results from a strategic partnership between FIPROS A/S and TPS, two renowned industry leaders with a wealth of experience and expertise in the food processing sector.

Our centre boasts a range of advanced technologies to cater to your specific needs, including spray drying, fluid bed drying, milling, compacting, bio-processing, dry blending, liquid blending, high-shear mixing, bagging, de-bagging, packaging, and storing. These cutting-edge technologies are designed to streamline your production process, ensuring maximum efficiency and high-quality output.

With FIPROS A/S's extensive background in providing contract manufacturing and packing services to food and food ingredient producers, you can expect innovative process solutions tailored to your unique requirements. From initial process development to full-scale production, FIPROS is dedicated to







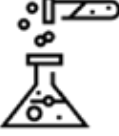



offering unparalleled flexibility and top-notch food safety standards.

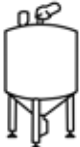
With decades of experience in the process engineering industry, TPS design, engineer and supply the latest within high-shear mixing. You will have access to high-shear mixing systems and technologists who can take your idea from a thought to a finished product.

Together, FIPROS A/S and TPS bring you the perfect combination of expertise, technology, and commitment to customer satisfaction, all under one roof. The Innovation Centre & Contract Manufacturing facility is designed to cater to businesses of all sizes, whether you are a large-scale food supplier, a growing SME, or a start-up looking to make a splash in the market.


Discover the benefits of working with our expert team and cutting-edge technologies. Let us help you achieve your food processing and manufacturing goals with complete confidentiality, top-quality production, and the assurance of a strong partnership.



Technologies	Insight
	<p>Spray drying is the continuous process of water evaporation to convert a liquid raw material into a powdered product.</p>
	<p>Fluid Bed Drying is a process by which particles are fluidized, sprayed with water, lecithin, oils or other liquids and then dried.</p>
	<p>Milling is a process that decreases the particle size of a product by performing many separate, small cuts. The milling cutter is a rotary cutting tool, often with multiple cutting points.</p>
	<p>Compacting is the process of increasing the particle size of a dry material by applying pressure. The material is pressed between two opposed, counter-rotating rolls, making particles uniform, larger, denser, and often stronger.</p>
	<p>Bio-Processing is a metabolic process that produces chemical changes in an organic substrate through the action of enzymes and microorganisms. The activity of microorganisms brings about a desirable change to a foodstuff or beverage.</p>
	<p>Dry blending is the process of mixing dry powder or granule ingredients into a homogenous product.</p>
	<p>Liquid blending is the process of mixing liquids and/or dissolving powdered ingredients into a homogeneous blend.</p>
	<p>Bagging lines provide for bagging in paper, plastic and aluminum bags of up to 30 kilos. Our de-bagging service offers de-bagging of products into big bags of up to 1,000 kilos.</p>
	<p>Tailor-made packing solutions for packaging units from less than one gram to 10 kilos, as well as secondary and tertiary packing.</p>
	<p>Short term storage for raw materials as well as long- and short-term storage for finished goods in a total area of 9,000 m² dry storage room.</p>

Technologies	Insight
	<p>High-shear mixing uses a rotor-stator system to disperse, emulsify, or homogenize materials rapidly. The rotor rotates at high speeds, creating shear forces, while the stationary stator enhances mixing efficiency and uniformity.</p>

Ground-breaking high-shear mixing technology by TPS

<p>Applications Food, dairy, beverage or your new application</p>	<p>High powder capacity</p>	<p>Components by global premium OEMs such as Alfa Laval and Hoyer motors</p>
<p>Denmark Rotor-stator machined, assembled & tested</p>	<p>Customised for each machine</p>	<p>Sanitary design</p>
<p>316L</p>	<p>Viscosity $\leq 75,000$ cP</p>	
<p>Low maintenance designed for local servicing by the client's in-house engineering resources</p>	<p>>200,000 s⁻¹ shear rate</p>	<p>Stable operation Low kW</p>
<p>Improve product quality</p>	<p>Cost-efficient system fabricated and assembled by experienced stainless steel workshops</p>	<p>Improve product quality</p>

MixSing suite of products



Shear



Injector



Vortex



Standard



Vacuum



Process

Applications + many more

Dairy

- Infant formula
- Recombined milk
- Flavoured milk
- Ice cream
- Protein standardisation
- Cappuccino foamer
- Non-diary creamer
- Fat-filled products
- Condensed milk
- Sweetened condensed

Beverage

- Sugar dissolvers
- Syrup preparation
- Stabiliser blends
- Juices & nectars
- Soft drinks
- Smoothies
- Whey based drinks
- Sports & energy drinks
- Sport energy gels

Prepared food

- Sauces (+particulated)
- Mayonnaise
- Mustards
- Ketchup
- Dips
- Salad dressings
- Fruit preparations
- Hummus
- Purees

MixSing Pilot





FIPROS A/S
FOOD INDUSTRY PROCESSING SERVICES

We care to share

Learn more about your opportunities for contract manufacturing

Tel: +45 64 74 22 88
Email: fipros@fipros.dk
www.fipros-as.com