

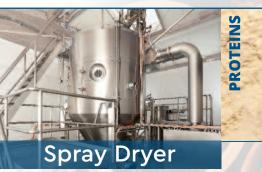


CUSTOMIZED DRYING SOLUTIONS FOR PLANT-BASED PROTEINS

Perfectly adapted to your individual requirements

Growing consumer awareness and interest in healthy nutrition and sustainable food products is driving the demand for plant-based protein made from peas, lentils and beans, which are well-established crops in many countries. **High in protein, fibre and starch**, pulses are the ideal plant-based alternative to replace meat and dairy, or to serve as a healthy ingredient for new food products.

VetterTec has served the international agrifood industry for more than 90 years and offers extensive process and product know-how to dry plant-based materials. We design and deliver approved drying and dewatering solutions for all products of the wet pulse fractionation process.







7 GOOD REASONS FOR VETTERTEC DRYING SOLUTIONS

- Proven drying technologies and process know-how
- Gentle product drying at low temperatures in an air stream results in high product quality
- Energy-optimised drying technologies with efficient design and heat recovery
- Flexibility in the use of the energy source (e.g. steam, electricity, gas, process waste-heat)
- Long-term spare parts availability protects your investment
- √ Spray dryer sanitary design AAA/EHEDG
- √ Test center for small-scale drying trials

WHY CHOOSE VETTERTEC

With over 3600 systems installed worldwide, we are a leading expert in industrial drying and dewatering technology.

Manufacturers from the agrifood, chemical and food industries put their trust in the high quality and good return on investment of VetterTec equipment. Designed for low energy consumption, minimal emissions – and outstanding performance.

PROTEIN HYDROLYSATE PROTEIN ISOLATE PROTEIN CONCENTRATE VITAL WHEAT GLUTEN DIETARY PROTEIN FIBRES