

**LET'S
CREATE**

CHOCOLATE

**PLUS
VEGAN
TREND**

A SMOOTH PROCESS. SWEET RESULTS.

Creating chocolate is an art. Whether you manufacture ganache, glaze, caramel, pralinés or chocolate spread, ProXES supplies you with the machinery and engineering solutions to make the magic happen.

Seductive glossiness, superior texture, a rich taste – with more than 30 years of experience, ProXES knows what chocolatiers are aiming for. Cooperating with Cacaolab, a spin-off of the University of Ghent, our team in the chocolate heart of Europe helps drive innovation in the industry.

ProXES brands Stephan, FrymaKoruma and Terlet are household names for small artisanal and medium size manufacturers. Their combined expertise allows us to take your production to the next level – and to large volumes. Count on ProXES machines to upgrade your chocolate processing, to save energy as well as production cost and to ensure the best treatment of your high quality ingredients.



**GANACHES
GLAZES
CARAMEL
PRALINES
NUT PASTES
SPREADS
CREME FILLINGS
COCOA LIQUOR
MARZIPAN
JAM**

ENGINEERING SENSORY DELIGHTS.

Behind the indulgence and sensuality of chocolate stands cool-headed engineering – from ProXES.

Dark, white, or orange zest? Ganache, spread or caramel? ProXES knows about the challenges of the different applications and supplies you with state-of-the-art machines as well as downstream and upstream equipment.

GANACHE: STRUCTURE AND GLOSS

Changing the ingredients from full-fat to skimmed or dairy to plant-based, while keeping the sensory properties can be tricky. Let's talk about how we can help with your production of vegan, low-fat, macaron or regular chocolate ganache. For example with our Stephan Universal Machine. Its unique bowl geometry, fast-running knives and reverse-acting scraper reduce processing time and create a product with a superior molecular structure, long shelf life, and great mouth feel.

GLAZE: FAST AND FLAVOURFUL

Cake glaze, donut glaze, éclair glaze – what's your recipe for success? Our Stephan Universal Machine and Combitherm ensure the best mirror glazes with endless possibilities for flavours and ingredients. The machinery does not only enhance structure, shelf life and mouth feel, but can also speed up your production to a throughput of 1.2 tons in 16 minutes.

**CUTTING
CONCHING
MIXING
DISPERSING
EMULSIFYING
HEATING
COOLING**



UM74
Perfect for small & medium batches



Combitherm
Flexible and multifunctional batch processing

TASTY SOLUTIONS FOR SMALL BATCHES AND LARGE VOLUMES.

CARAMEL: SMOOTH VISCOSITY

How does one achieve the perfect colour, flavour and smooth viscosity that makes caramel so irresistible? One of the secrets is a fast and easy cooking process that reliably prevents the crystallisation of sugar. Its high flexibility in volumes (from 5 to 155 l) and an optimised stirring principle make the Firex Cucimix our specialist for the creation of caramel.

SHINY CHOCOLATE SPREADS

From the roasted nuts to a smooth, shiny product with the perfect mouthfeel: The process of producing chocolate spreads is the perfect example for how ingeniously ProXES machines work together. While the Stephan Universal Machine processes the product fast and gently thanks to its special bowl geometry and inclined working position, our FrymaKoruma mills (see next page for images) grind the spread to the perfect fineness.



Firex Cucimix
Flexible pressure cooking & mixing



**COOKING
MIXING
CARAMELIZING**

YUMMY PRALINE AND NUT PASTES

With our FrymaKoruma Corundum Stone Mills the process of creating pralinés and nut pastes is far from the same old grind. From caramelising the hazelnuts to Praline à l'ancienne and further grinding to a fineness of less than 25 micron, the machinery creates a high quality product and offers you high flexibility in volumes and flavours.



Corundum Stone Mill – MK
Versatile wet milling & dispersing

MELTING CHOCOLATE DROPS

Did you know? Besides being an expert for grinding cocoa nibs and nuts, our FrymaKoruma Corundum Stone Mill is also a unique solution for the melting of small to large chocolate drops. Its wide range of sizes helps you keep your flexibility on the highest level – especially if you want to melt large quantities or are looking for an alternative to the time-consuming production in a water heated vessel.



CoBall Mill – MS
High energy grinding & dispersing

GRINDING MELTING REFINING



AND WHAT ABOUT MARZIPAN?

Eclairs, marzipan, Waffles, fruit fillings – if you want to produce it, ProXES can deliver. Our versatile processing systems are designed to prepare a wide range of confectioneries. Ask our experts about modular extensions customized to your requirements!

NEW FOOD TRENDS, NEW OPPORTUNITIES.

Food trends like living vegan, clean eating or gluten-free diets are on the rise, creating both new opportunities and challenges for the food industry. ProXES helps you capitalize on changing nutrition patterns and stay ahead of the competition.

Whether for health reasons, as part of a lifestyle or out of concern for animal welfare, more and more consumers are looking for products that use plant-based ingredients only.

Vegans, vegetarians and flexitarians are driving market growth: The global vegan food market size is projected to expand at a rate of almost 10% until 2025. 'Clean eating' is another booming trend. It focuses on food products with simple, natural ingredients, that are free from additives, preservatives or GMOs.

ADJUSTING PROCESSES AND RECIPES

While new food trends can initiate innovation and create opportunity for growth, they also confront food manufacturers with challenges. How can recipes be modified to be 'cleaner and greener' without compromising on product quality, taste and shelf-life? Which implications does the removal of stabilizers with E-numbers have on viscosity? Can your existing machinery handle plant-based substitutes like soy, rice, or nuts?

At ProXES, we're your partner in making your business future-proof. Let's talk about how our solutions and machines can help your company benefit from the latest food trends!



ProXES

your processing partner



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WE ACCELERATE YOUR IDEAS

With three leading brands FrymaKoruma, Stephan and Terlet under one roof, ProXES combines long-standing expertise with a challenger mindset. As an agile partner, we support our customers from first product concept to industrialisation and empower them to bring their ideas to life. Together we set trends: Through sustainable and innovative solutions we drive our customers' success today and help them shape future markets.

In addition to the standalone FrymaKoruma, Stephan and Terlet products, ProXES combines their technologies to create modern process lines. By using the most advanced

automation and service concepts, ProXES facilitates competitive advantages for customers in the food, pharmaceutical, cosmetics and chemical industries. How can we help your business?

FROM INSPIRATION TO FEASIBILITY

Our process technology and training centre is a space to try out new ideas. Here you can develop or improve formulas in a professionally equipped laboratory, test any kind of machine, perform scale-ups and produce test batches. You will receive expert advice and support on all the capabilities of the technical equipment and modifications.

GET IN TOUCH WITH OUR EXPERTS



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