

**MORE
THAN
JUST**

KETCHUP

**PLUS
VEGAN
TREND**

PRODUCING THE WORLD'S FAVOURITE CONDIMENTS.

Whether it is enjoyed on french fries and burgers or used as a base for sauces – ketchup is gaining popularity worldwide. In a fast-moving market, ProXES supplies you with the know-how and machines to stay ahead of the competition.

A growing appetite for fast food, a trend towards convenient sauce alternatives and an increased demand for organic products keep the ketchup market in motion. This presents a challenge for traditional big players and private label brands alike – ketchup manufacturers need to adapt their production to both larger volumes and regional demands.

Flexibility is key: Your processing equipment has to be able to handle different ingredients, capacities and textures, as well as frequent product changes without unnecessary delays. ProXES offers you a wide range of machines to master these challenges, from standalone units for efficient batch production to complete ketchup processing lines.

WE HELP YOU FIND THE RIGHT MACHINE

Hot or cold production, diced ingredients or smooth emulsions – which unit or processing line proves right for your business depends on different factors. Original ketchup, mustard sauces, BBQ or chili sauces usually require machines that cook the starch for structure building and shelf life. By contrast, the process for emulsified sauces like dressings, dips and cocktail sauces is similar to the production of low-fat mayonnaise, where starches or hydrocolloids have to be incorporated gently into the mix.

Whatever your recipe for success: Let's talk – we'll find the right machine for you!



**KETCHUP
BBQ SAUCE
MUSTARD SAUCE
CHILI SAUCE
PEPPER SAUCE
COCKTAIL SAUCE
DRESSINGS**

ADD FLAVOUR TO YOUR BUSINESS.

Chunky salsas, creamy cocktail sauces or hot chili dips? There's more to ketchup than just tomato sauce. To facilitate the right production process, ProXES supplies you with state-of-the-art machines as well as downstream and upstream equipment.

Preferred texture, viscosity, ingredients – a lot of factors influence which of our machines will suit your production best: the Stephan Universal Machine, Combitherm or Vacutherm, the FrymaKoruma MaxxD®, the DIL Inline Homogenizer, the Terlet Terlotherm® – or a combination of them.

HOT-FILL, ROASTING, DICED INGREDIENTS? YES, WE CAN.

While some ProXES machines deliver highest emulsion quality through high shear mixing systems for optimum dispersion, other units specialise in the production of diced table sauces. For these varieties ingredients like vegetables, peppercorns, onions or chili seeds can be cut or ground either directly in the main vessel or in a separate cutter or mill. The creation of roasted flavours is also possible through contact temperatures of up to 184°C.

SAVING TIME WITH DIRECT STEAM

Direct steam injection can significantly reduce production times for ketchup and table sauces with savings of several minutes per batch. In ProXES machines you will find the direct steam injection system at the bottom of the vessel or in the lower area of the recirculating line. To prevent overheating, the product temperature is automatically monitored.

Combitherm

Flexible and multifunctional batch processing



UM74

Perfect for small & medium batches



MaxxD@ 200

Food high shear emulsifier

WHAT'S YOUR GOAL: VARIETY, CAPACITY OR BOTH?

Terlotherm®
Continuous fast
heat exchanger



Vacuotherm
Efficient hot & cold processing



DIL
Inline emulsifier

Whether you aim at large ketchup production volumes or smaller specialised batches – ProXES can help.

As a leading manufacturer in the processing industry, ProXES combines the expertise of three well-known brands: FrymaKoruma, Stephan and Terlet. While we offer single units for a fast and efficient batch production, we also combine our machines to create cutting-edge continuous and semi-continuous production lines. The ProXES experts will find a turnkey solution for your business – no matter if you want to go big or small.

AND WHAT ABOUT MAYONNAISE?

Dressings, dips or mayonnaise – if you want to produce it, ProXES can deliver. Our versatile processing systems are designed to prepare a wide range of sauces. Ask our experts about modular extensions customised 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 substituting meat and dairy for plant-based proteins.

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!





WHEN THREE PREMIUM BRANDS JOIN FORCES, INNOVATION BEGINS

ProXES successfully unites three leading process technology brands under one roof: FrymaKoruma, Stephan and Terlet. Together, ProXES combines innovative and long-standing expert knowledge as a manufacturer of machines, plants as well as process lines and solutions in the food, pharmaceutical, cosmetics and chemical industries.

ProXES responds to individual requirements and supports its customers worldwide as an agile and reliable partner. In addition to its established individual technologies, ProXES combines the expertise and

synergies of its brands to create modern line concepts. By using the most advanced automation concepts and service offerings, ProXES creates competitive advantages in the market for its customers. How can we help your business?

YOU HAVE THE IDEA, WE HAVE THE MACHINES

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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