



**LET'S  
TALK**

**MAYONNAISE**

**PLUS  
VEGAN  
TREND**

**FrymaKoruma   Stephan   Terlet**

# THE BEST INGREDIENT? A QUALITY MACHINE.

Hot or cold, small batch or continuous production, liquid egg yolk or powder – every mayonnaise producer swears by their own formulation. Whatever your recipe for success, ProXES supplies you with the right machines to prepare it.

**As a leading manufacturer in the processing industry, ProXES combines the expertise of three well-known brands: FrymaKoruma, Stephan and Terlet. This concentrated know-how allows us to respond to individual challenges and requirements.**

Are you looking for a single machine like a vacuum processing unit or do you prefer a fully integrated processing line? Do you want to reduce fat, sugar, or additives in your mayonnaise? Is it your aim to improve texture or shelf life? We're happy to assist you.

## WHAT MAKES A PERFECT MAYONNAISE?

Creating a stable, homogenous product is key in the process of manufacturing mayonnaise. Hot and cold processing both require machines that mix powders and liquids evenly and produce a consistent emulsion of vegetable oil, water, vinegar and egg yolk. For low-fat products (e.g. salad mayonnaise) wheat flour or thickeners like starches or hydrocolloids have to be incorporated gently into the mix.

ProXES units stand out due to their high processing quality: The high shear mixing systems guarantee optimum dispersion and minimise the size of oil droplets. This prevents separation during packaging or storage.

## HOT VS. COLD PROCESSING

Cold processing for full-fat as well as low-fat mayonnaise – or hot processing for low-fat mayonnaise using culi? Both methods have their specific advantages and disadvantages. Let's talk about what's best for your facility!

### Advantages of cold processing

- Simple all-in-one manufacturing process with raw ingredients
- Energy efficient (no heating, cooling or steam)
- Low initial investment
- Low maintenance, low cost of ownership

### Advantages of hot processing

- Minimised need for raw ingredients due to addition of starches
- Pasteurisation (preservation) to guarantee microbiological safety of raw ingredients
- Use of natural starches ('clean label')
- Flexible use of machines for mayonnaise, ketchup, sauces

# FULL FAT LOW FAT DRESSINGS SAUCES DIPS SALADS FILLINGS



# SMART SOLUTIONS FOR BATCH AND CONTINUOUS PRODUCTION.

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

While we offer single units for a fast and efficient batch production, we also combine our FrymaKoruma, Stephan and Terlet machines to create state-of-the-art continuous and semi-continuous production lines. From Inline Homogenizers and Vacuum Processing Units to Scraped Surface Heat Exchangers and downstream und upstream equipment – we'll find a turnkey solution for your business.

## VARIETY VS. CAPACITY

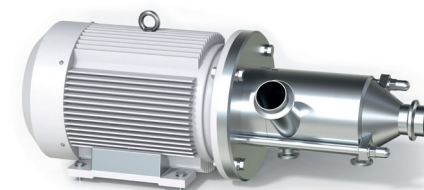
Mayonnaise is a key ingredient of many side dishes and sauces – coleslaw, potato and pasta salad, dips, dressings for green salad or sauces for burgers and sausages. Does your company stand for variety and focuses on specialised mayonnaises? Then you should take a look at our flexible Vacuum Processing Units for batch production. They allow for quick switches between different mayonnaise styles and products.

By contrast, as a supplier for restaurant chains or other bulk purchasers, you value high production capacities. ProXES conti lines offer a throughput of more than 5t/h. If you produce low-fat mayonnaise with a continuous or semi-continuous line, our SSH Exchanger heats and cools the culi both quickly and gently. Subsequently, our Vacuum Processing Unit creates a smooth emulsion.

**Vacutherm**  
Efficient hot processing



**UM74**  
Perfect for small batches



**DIL**  
Inline homogenizing





**MaxxD@ 200**  
High shear homogenizing



**Terlotherm**  
Fast heat exchanging

## AND WHAT ABOUT KETCHUP?

Mayonnaise, salad dressings, tartar sauce or ketchup – 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 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 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



For a full list of our global subsidiaries and their contact details, please visit:  
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