

LET'S DISCUSS PROCESSED CHEESE

PLUS
VEGAN
TREND



FrymaKoruma Stephan Terlet

MACHINES TO SUPPORT YOUR IMAGINATION.

Thanks to its versatility and multitude of varieties, processed cheese is a reliable source of growth in the dairy category. Whatever your recipe for success, ProXES supplies you with the know-how and machines to prepare it.

From plain to spicy, from nacho cheddar sauce to mozzarella strings – processed cheese is a true jack of all trades. The product's high flexibility lets it be easily adapted to regional tastes and the different demands of international markets.

Do you want to manufacture UHT sterilised cheese spreads for the Middle East or a vegan cheese alternative for an American pizza franchise? No matter your market strategy – ProXES supports you. Our work with clients from all across the industry has given us a long-standing experience with different raw materials, machine categories, production processes and the handling of the final product.

CAPITALISING ON VERSATILITY

With the combined knowledge of three premium brands, ProXES is a reliable partner that helps you capitalise on the versatility of processed cheese today. What's more, we also set your operation up for future developments: Changing nutrition patterns and new trends like on-the-go snacking or 'functional food' supply opportunity for growth. Whether you focus on small batch or continuous production, we support you – with efficient heating and mixing, short batch times and a lot of expert know-how.



**SPREADABLE
BLOCKS
DIPS
SAUCES
ANALOGUE
PIZZA TOPPINGS**

BATCH OR CONTINUOUS PRODUCTION? LET'S TALK ABOUT IT!

Investment strategy, market demands, space limitations – your decision for batch or continuous production is influenced by many factors. Let's talk: The ProXES experts are here to help you find a turnkey solution for your business.

From the small cooker to the complex UHT system, ProXES supplies you with state-of-the-art machines as well as downstream und upstream equipment.

ADVANTAGES OF BATCH PRODUCTION

If versatility, a low initial investment and compact design are your focus, you should look into our batch systems. The all-in-one machines handle mixing, heating and cooling in a single unit and stand out due to their minimal maintenance and operation requirements and a quick, efficient CIP.

ADVANTAGES OF CONTI PRODUCTION

Our UHT systems are designed for continuous UHT-sterilisation treatment to increase shelf life of all kinds of processed cheese. Through fast mixing they allow you to produce great volumes at a lower cost: spreads with an hourly capacity of over 2.000 kg/h, block and slices at 1.000 kg/h.



UHT (production line)

For extended shelf life of your processed cheese



COOK-IT®

Compact batch cooking solution

**PORTIONS
BLOCKS
CUPS & TUBS
JARS & CANS
STACKED
SHREDDED
WRAPPED
SLICED**



UM130
Perfect for small batches



Combitherm
Flexible and multifunctional batch processing



Vacutherm
Efficient hot processing

SPREADS: SAVORY, SWEET OR NUTTY?

Chocolate spreads, veggie dips, peanut butter or hummus – if you want to produce it, ProXES can deliver! Our versatile processing systems are designed to prepare a wide range of spreads. 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



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