

# **READY-TO-EAT MEAL** SOLUTIONS



# **OUR READY-TO-EAT MEAL PORTFOLIO**









# **CUSTOMIZED PROCESS SOLUTIONS**

The growing demand for ready-to-eat meals all over the world has created huge business potential for all kinds of ready-to-eat meal applications.

The variety of ingredients, their preparation and cooking, packaging alternatives as well as the thermal treatment options result in endless possibilities for your ready-to-eat meal production setup.

We can help you define an efficient manufacturing concept that considers the most suitable process equipment to meet the requirements of a dynamically developing ready-to-eat meals market.

# **COMPONENTS PREPARATION**

- Carbohydrates (rice, pasta, potatoes, etc.)
- Proteins (meat, fish, eggs, etc.)
- Vegetables
- Liquids (soups & sauces)

# FILLING & PACKAGING

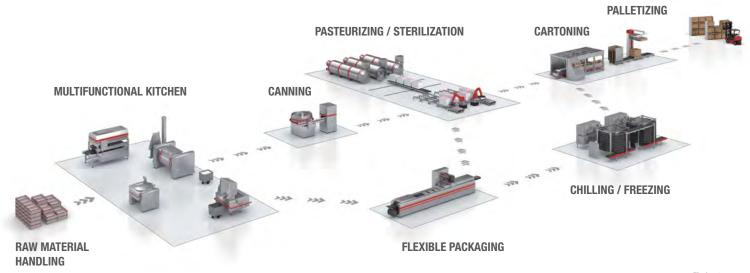
- Canning
- Thermoforming
- Tray sealing
- Pouch filling

# THERMAL TREATMENT

- Sterilization
- Pasteurization
- Chilling
- Freezing

### READY-TO-EAT MEAL PRODUCTION PROCESS

### **WAREHOUSING**





### **DEVELOPMENT & CONSULTANCY**

High-quality, appealing dishes guarantee your sales performance.

We welcome you to take advantage of our test kitchen to develop and optimize your recipes before setting up your production. This testing enables you to

- Support the development of recipes
- Understand the technologies & processes
- Scale up towards industrial production

# **YOUR BENEFITS**

- Development of new & optimized recipes
  - Consultancy by an experienced chef
  - Testing on pilot & LAB equipment
- Less equipment needed for a wide product range
- Flexibility in the production process
- Fulfill the needs of end consumers' demands regarding taste, health & environmental friendliness
- Energy & cost saving
- Food safety according to international food standards

