



Tanis Innovation Center



The Tanis Innovation Center and team of Food Technologists are available to help with development and manufacturing processes. Tanis is more than just an OEM supplier. With this service we commit to our promise to provide know-how, guidance and inspiration for gummy manufacturers. We see that a joined venture with our skilled food technologists brings a lot on several topics as explained below.

We offer the possibility to come to the Tanis Innovation Center in the Netherlands and work on bench top scale 1-5 kg or on industrial scale 8-300kg/hr. For gums and jellies we have all industrial processes available and also for other confectionery products we have capabilities. You can book a timeslot of 1 to 5 days with a fixed price per day.



We also offer that a Tanis Food Technologist travels to your production or development location.



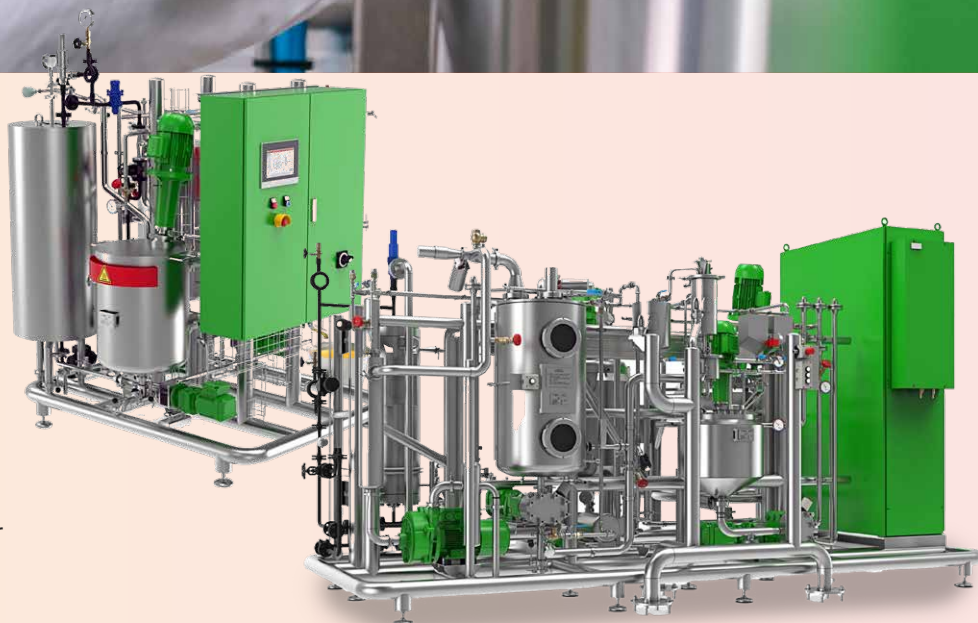
At your disposal
at our Pilot Plant.

T-Gel 400S-NS

- 🕒 10k – 30k pieces per hour
- 🚫 Non-Starch Moulding

T-Gel 400M

- 🕒 50k – 90k pieces per hour
- 🚫 Non-Starch Moulding
- 🍬 Starch Moulding





1. Introduce a new recipe or ingredient to your production line.

A new recipe was developed on small scale and now it is time to try it on your production line, an exciting and challenging time. The Tanis Innovation Center can facilitate in the needs of finetuning the recipe on industrial scale to minimize down time at your production line and to decrease the amount of errors and risks before starting first production runs. The Tanis food technologist will help you in to find the right settings and optimize the recipe for the production line capabilities during the trials. As well as helping you with introducing a new ingredient. For example moving to more natural and label friendly ingredients, where to add the ingredients and how to make sure it is well incorporated. As well as giving advice if you want to introduce a new gelling agent to your production line or adding a new functional ingredient that allows you to make a health claim.

—○ Ingredient know how

- Vegan
- Sugar free
- Fibers
- Minerals
- Vitamins
- Botanicals
- Pectin
- Gelatin
- Modified starch

—○ Recipe calculations

—○ From the bench to the production line

Our food technologists are creative thinkers, happy to openly brainstorm with your R&D department, and share ideas while exploring opportunities you are considering. New recipes can be tested on production scale or at benchtop.



2. Training

As our food technologists are experts in making candy, they can give all round training on candy making. We want to highlight that they can also give department specific training for example to operators, the R&D department or QA department. They can also support in writing SOP's or other documentation.

Discover the comprehensive training portfolio offered by the Tanis Academy team, designed to meet your specific needs. Experience the exceptional learning environment at the Tanis Innovation Center, where hands-on training enhances knowledge absorption and retention.



3. Process optimization

Evaluate and improve batch time and yield. How to add your ingredients to the premix vessel in the best way. Looking at hydration times, stirrer speeds and sequence of addition of the ingredients. Find the right premix preparation recipe to obtain a good constant quality premix. Evaluate together what cooking temperatures you use and is the cooking curve constant. And after a day of production, execute and evaluate the cleaning procedure. The ingredients which you add post cook to your candy mass, color, flavor and acid can be evaluated to be sure you have the same quality each batch. Is there batch variation than we can investigate the issue and solve this problem.

The depositor has many settings which could be changed. We can learn and show the effect of playing with these settings. For the conditioning rooms the curing curve and shape stability of the gummies can be evaluated. By finding optimal settings we can often achieve energy savings or time savings. Make your product ready for the packaging line. Glazing or sanding is an important last step to optimize.



Premix

- Improve batch time
- Optimal use of your expensive gelling agent
- Water balance analytics



Cooking

- Optimal cooking temperature
- Constant temperature and constant quality
- Vacuum analytics



Conditioning

- Temperature and humidity control
- Evaluate cooling curve and energy usage
- Shape stability of the gummies



Moulding

- Minimize depositor quality defects
- For non-starch technology; optimize the amount of releasing agent and finetune demoulding process.



Let's get in touch.

We hope to welcome you at the Tanis Innovation Center.
Reach out to us today to learn more about how we can meet
your specific needs and help you achieve your goals.



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○ Crazy about candy production