

CUSTOMIZED SPRAY DRYING SOLUTIONS FOR FOOD INGREDIENTS

Perfectly adapted to your individual requirements

The demand for new, innovative products and ingredients in the food and beverage industry is driven by changing consumer diets and healthy lifestyles. **Flavors, food dyes, minerals, fibres, sweeteners, vitamins, plant extracts, and proteins** are today's most commonly used ingredients that require gentle drying to preserve their characteristics and functionality. **Antioxidants, thickeners, stabilizers, and emulsifiers** have traditionally been used by the food industry to improve the quality and shelf life of processed foods.



High-speed rotary atomizer sanitary design

VetterTec offers customized spray drying solutions based on **40 years of experience** and **180 references worldwide** in the food and chemical industries.

Customers benefit from our **expertise in particle engineering** and a wide range of **flexible and fully customizable solutions**. These include internal & external fluid beds, fines return systems and bivalent air distributors to achieve the **desired particle size and drying results**. From pilot plants to industrial units: We support our customers from the initial drying trials through precise engineering, manufacturing, and project management up to operator training and after-sales services.



6 GOOD REASONS FOR VETTERTEC SPRAY DRYERS

- ✓ **Complete range of atomization systems**
Rotary atomizers, high-pressure nozzles, twin-fluid nozzles
- ✓ **Expertise in powder particle design & development**
Size, shape and density, solubility, dust-free powder, agglomerated or non-agglomerated
- ✓ **High flexibility in spray dryer design**
Indirect or direct heating systems, closed circuits & self-inertized dryers, variable chamber configurations, etc.
- ✓ **Safety standards (ATEX/NFPA)**
& closed cycle systems for highly explosion-sensitive products
- ✓ **Spray dryer sanitary design AAA/EHEDG**
- ✓ **Test center** with hygienic food-grade pilot-plant units available

WHY CHOOSE VETTERTEC

With **over 3600 systems installed worldwide**, we are a leading expert in industrial drying and dewatering technology. Customers put their trust in the **high quality** and **good return on investment** of our equipment. Deciding for VetterTec means opting for a reliable partner whose drying experts ensure that your **particles get exactly the right characteristics** for your needs.



FRUIT POWDER

YEAST EXTRACTS

EMULSIFIER

SWEETENERS

ENZYMES

PLANT EXTRACTS

PROTEIN

VetterTec – Passion for Drying