



PERFINOX SOLUTIONS FOR THE FOOD INDUSTRY



perfect flavors  
**xperts**

**PERFIPROCESS®**

by PERFINOX | [www.perfinox.pt](http://www.perfinox.pt)



PERFINOX SOLUTIONS FOR THE FOOD INDUSTRY

there are no limits for process improvement.



WINES & SPIRITS



SAUCES & DRESSINGS



PUREES & CREAMS



FRUIT PREPARATIONS



DAIRY PRODUCTS



JUICES & SMOOTHIES



READY MEAL COMPONENTS

PERFINOX was established in 1997 in Portugal. It started as a tank manufacturer, performing onsite installations such as process piping, utility piping, mezzanines, and platforms. Step by step the capabilities grew alongside the company's name and reputation.

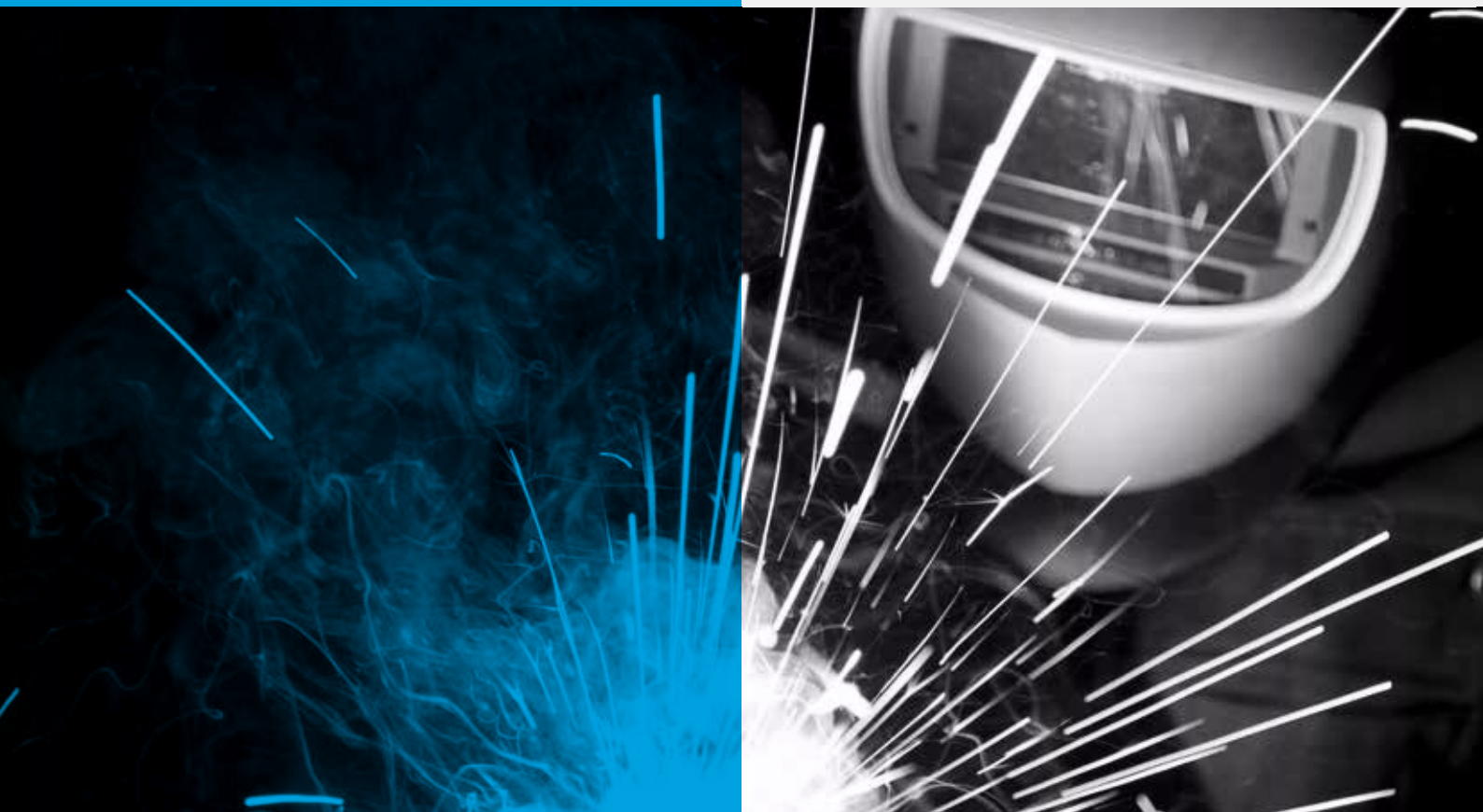
Since 2010 international activities have intensified and in 2015 the PERFIPROCESS® range of equipment was born, in order to offer standard machinery worldwide. Our main engineering and investment efforts since then have been the development of solutions for high viscous food products, such as sauces, ready meal components and fruit preparations.

Today, with our multi-disciplinary team, PERFINOX can deliver turnkey projects, including piping, racks, utility and energy systems, from calculation to onsite installation.

Developing projects from Portugal and installing process solutions all around the world, our engineering team works closely with the customer, focused on the details and developing concepts to meet their requirements and fulfil their expectations.

Starting from scratch with the customer's challenge, our engineering team works on the project concept, using our expertise and knowledge to develop smart and efficient systems, from the receipt of raw ingredients to the delivery of the processed product at the filler. The solutions provided are engineered to use our machines and technologies, with the ability to integrate third party equipment.

Our premise is seeing each process as unique. Our goal is to deliver turnkey solutions developed to improve results and improve processes, aiming for the excellence of procedures and integrating state of the art components and technologies.



# PERFIPROCESS®

TECHNOLOGY CENTER

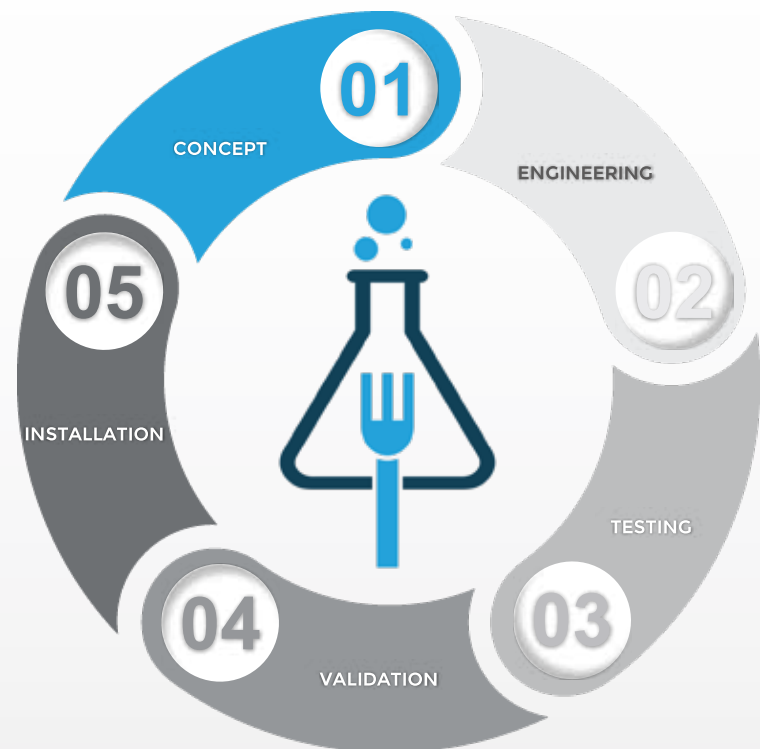


perfect flavors **xplore** it.

Located at PERFINOX, in the north of Portugal, the PERFIPROCESS® Technology Center is a functional process room composed of the main PERFIPROCESS® range of equipment.

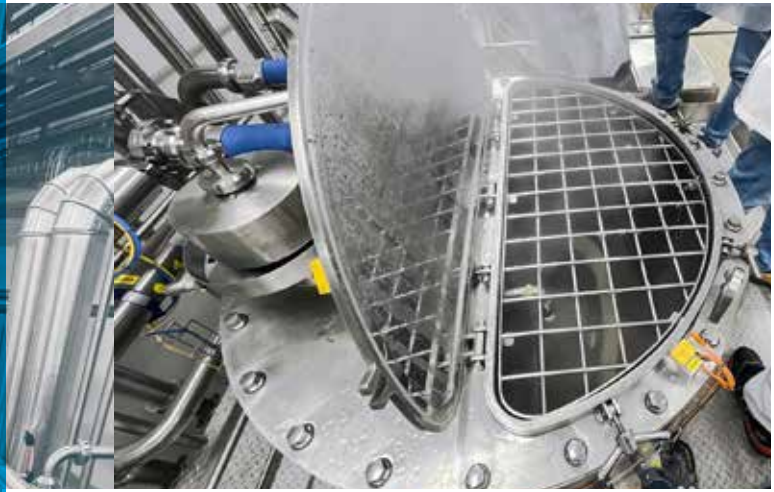
The centre is used as a showroom and R&D centre for the PERFINOX engineering team as well as for customer trials and scale up engineering.

This is the most important step in the company history as it is the ultimate tool to approach customers and give them confidence in the solutions and systems presented, offering the unique possibility to try different process setups at industrial scale and develop new ideas and custom processing concepts.

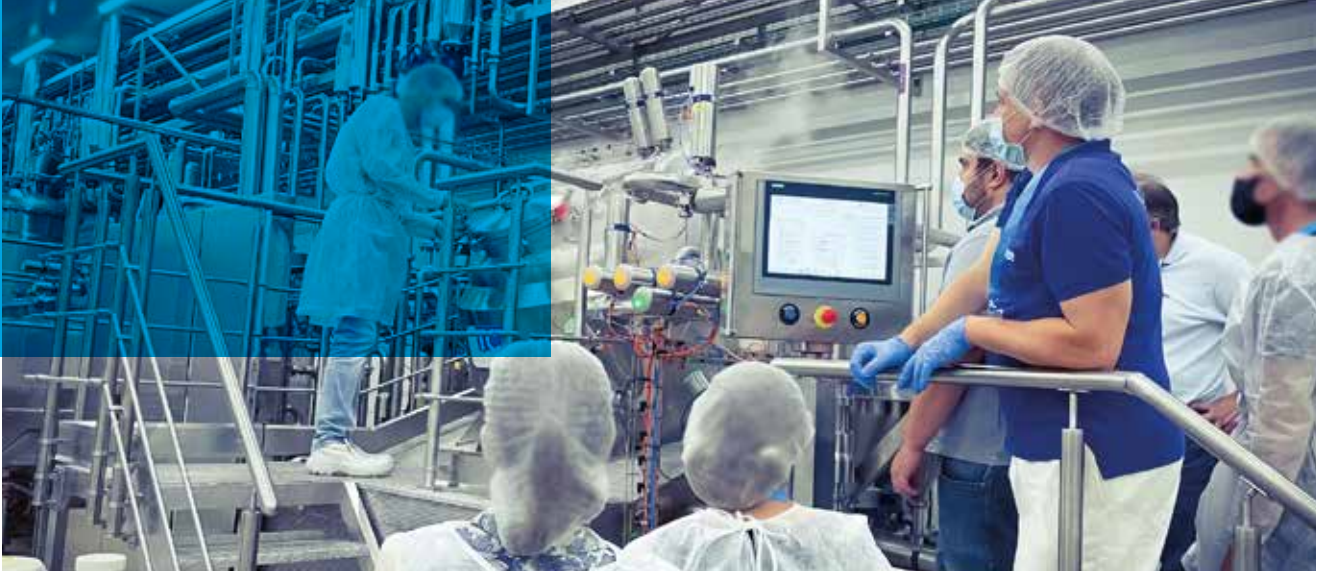


from **scratch** to **batch**.

**PERFIPROCESS<sup>®</sup>**  
TECHNOLOGY CENTER



by **PERFINOX**



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# PROCESS PLANTS

PERFINOX develop, manufacture and install process units for the production of high grade food products.

Our experienced and multi-disciplinary team is used to develop turnkey projects, thanks to its vast experience in the dairy, wine, creams & sauce industries.

All of our equipment is built in stainless steel and tailored to the needs of each customer.



## TURNKEY PROJECTS

With a capable multi-disciplinary team, PERFINOX can deliver turnkey projects, for food and beverage producers.

From the receipt of raw materials, to ingredient handling and storage, passing through the different stages until delivery of the final product, our knowledge and background allows us to provide smart and efficient integrated solutions, using state-of-the-art technologies and components, supplying a complete package.

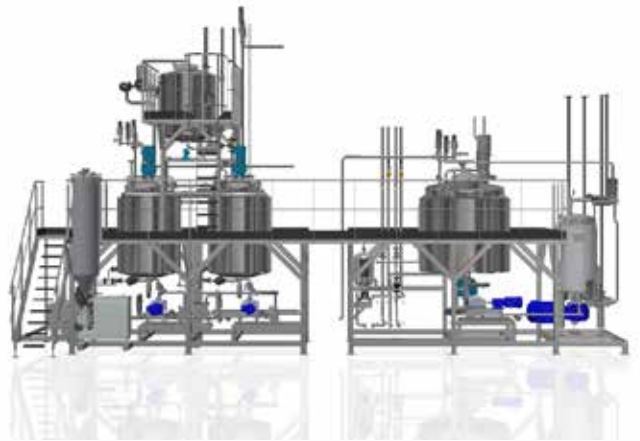


Within the scope of work, we can also review utility and energy systems, advising on initial selection through to onsite installation.

# BATCH PROCESSING

As a machine manufacturer and process solutions provider, PERFINOX develops and delivers batch process systems for a wide range of applications. Starting from scratch from the customer's challenge and by combining different technologies from the PERFIPROCESS® range of machinery, our engineering team can develop a package to meet customer requirements and market demands.

Focused on efficiency and sustainability, our mission is to grow with the customer by sharing our knowledge and expertise to provide versatile solutions, incorporating state-of-the-art technologies to achieve high performance rates and energy savings.

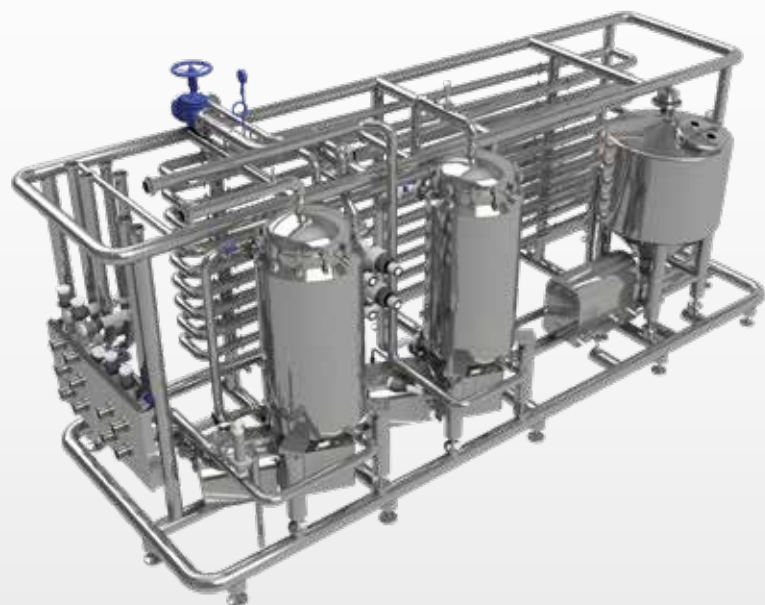




# INLINE PROCESSING

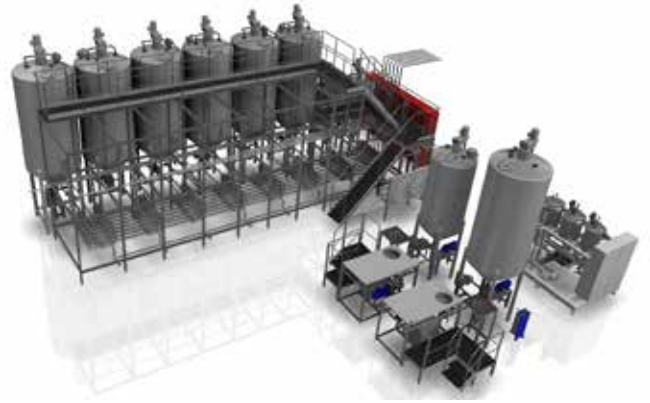
With a wide range of our own process machinery, PERFINOX can provide inline processing solutions by combining different systems and technologies.

Through our PERFIPROCESS range, inline process solutions for mixing, cooking, cooling, emulsifying and homogenizing can be supplied, with proven concepts and results.





# MIXING & BLENDING



Presenting Premixing as a key for process improvement and production gains, our engineering team works on the project concept, using our expertise and knowledge to develop smart and efficient systems, from the receipt of raw ingredients through to delivering premix preparations and slurries at the batch or inline processing systems.

The solutions provided are engineered to use our machines and technologies, with the ability to integrate third party machinery.

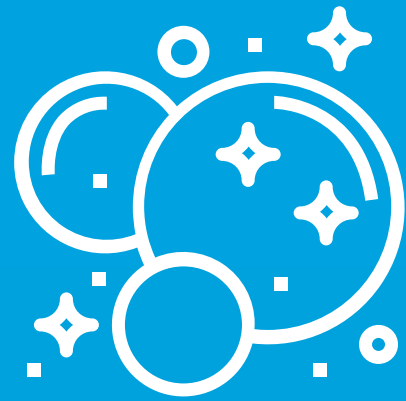


Looking at the overall process specifications, cleaning procedures and quality & safety requirements, our engineering team works on the project concept, using their expertise and knowledge to develop smart and efficient systems, either for Clean-in-Place (CIP) or Sterilize-in-Place (SIP), or even including product recovery systems (PIG).

These important considerations have been proven to reduce CIP costs and improve process times and equipment availability, whilst resulting in virtually no product loss.

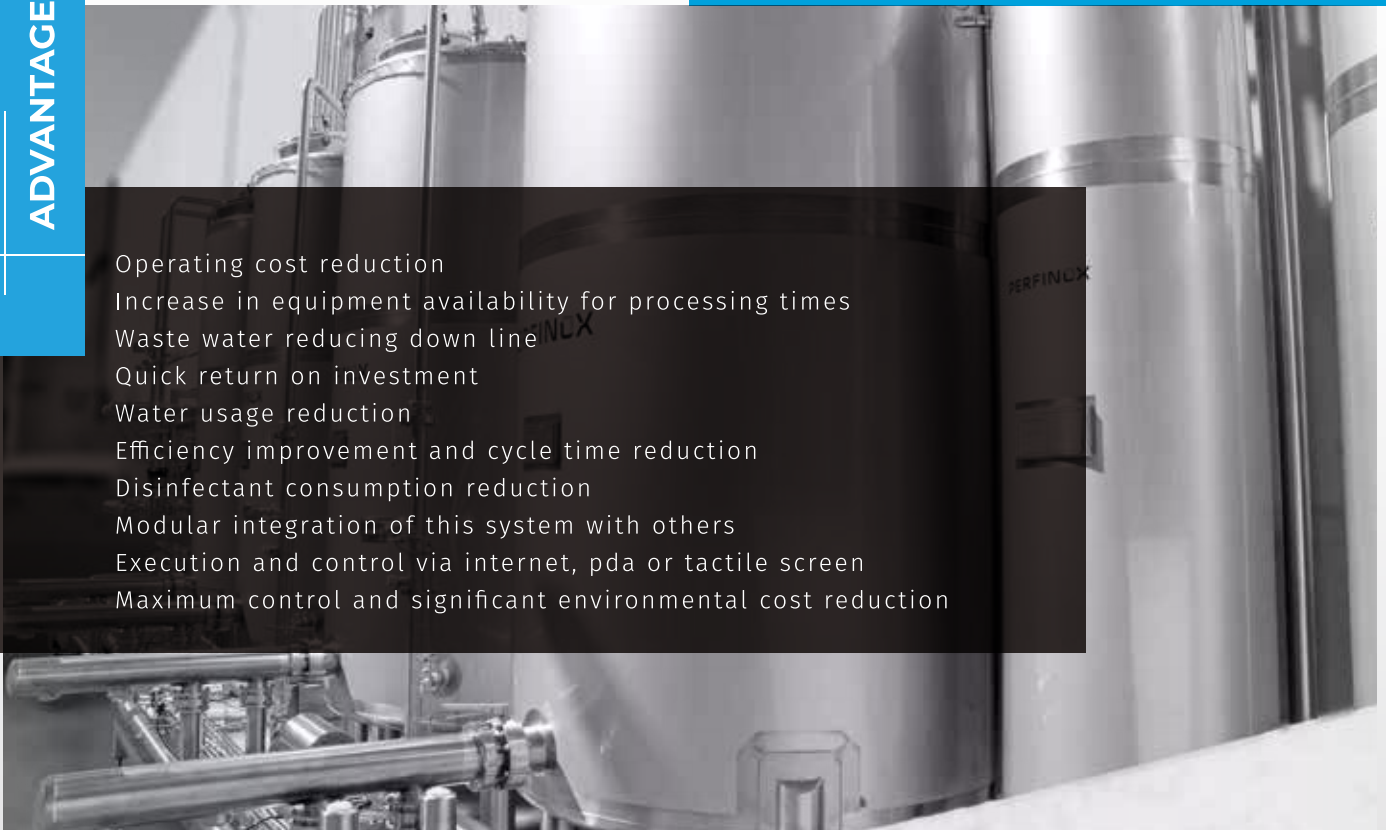
The solutions provided are engineered to use our concept, machines and technologies.

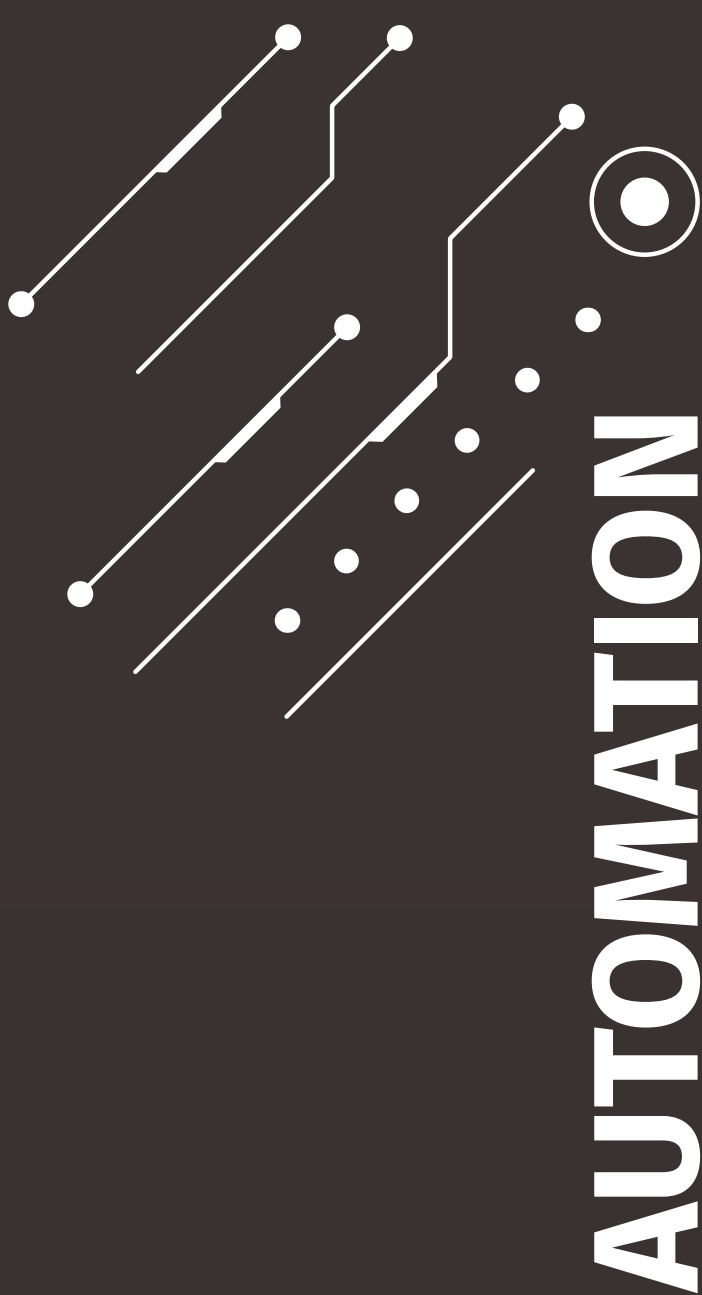
# CLEANING



## ADVANTAGES

- Operating cost reduction
- Increase in equipment availability for processing times
- Waste water reducing down line
- Quick return on investment
- Water usage reduction
- Efficiency improvement and cycle time reduction
- Disinfectant consumption reduction
- Modular integration of this system with others
- Execution and control via internet, pda or tactile screen
- Maximum control and significant environmental cost reduction





# AUTOMATION



CAMBRASISTEM - Systems Engineering, S.A. Is the automation company within the PERFINOX Group. Established in 2007 in Portugal, the team have significant experience within the food and beverage sector, supplying electrical installations and software to end customers and OEM's.

Providing electrical services from design, wiring and electrical cabinet manufacturing, through to software development, CAMBRASISTEM delivers complete solutions on a global basis. They work with the main software languages and supply integrated packages and systems, using state-of-the-art components and concepts. CAMBRASISTEM is supporting customers to achieve key process improvements in multiple applications.



## .ELECTRICAL INSTALLATIONS

## .SOFTWARE DEVELOPMENT



# PERFIPROCESS®

The PERFIPROCESS® range delivers high end industrial machinery for product processing for the Food and Beverage, Pharmaceutical and Cosmetics Industries.

Developed for full integration, the PERFIPROCESS machines are equipped with state of the art components and engineered for the most versatile and user friendly operation, delivering end to end customer solutions that are scalable and made to last.

The machinery is engineered and manufactured in Portugal, with a mindset of process improvement, safety and cleanability.



## BATCH PROCESSING

**PERFITECH®** | All-in-one Processing

**PERFICOOKER** | Cooking Vessel

- Fry Tank
- Bottom Driven
- Top Driven
- Coil Tank
- Tilttable Tank

**PERFISAFE** | Sterile Storage

## INLINE PROCESSING

**PERFILINE®** | Inline Processing

- Low fat
- Medium fat
- Full fat
- All-in-one (low, medium and full fat)

**PERFITHERM®** | Scraped Surface Heat Exchanger

- Inline Cooling
- Inline Cooking

**PERFIPROCESS® Thermal Processor**

- Scraped Surface Heat Exchanger
- Conventional Thermal Processor
- UHT Stations

**PERFISAFE** | Sterile Storage

## CLEANING

**PERFICLEAN®** | Clean-in-Place System

**Product Recovery** | PIG System

**PERFIPROCESS®**

by PERFINOX

# ENGINEERING

An important part of PERFINOX is its engineering department. We count on our specialist technical team to build customised proposals tailored to the project specifications and current and future objectives of our customers.

Our experience and know-how, allows us to see each application and installation as a whole, thus offering bespoke design and turning our customers into lifetime partners.



**“At PERFINOX, the focus on production requirements for each customer is our main priority.”**

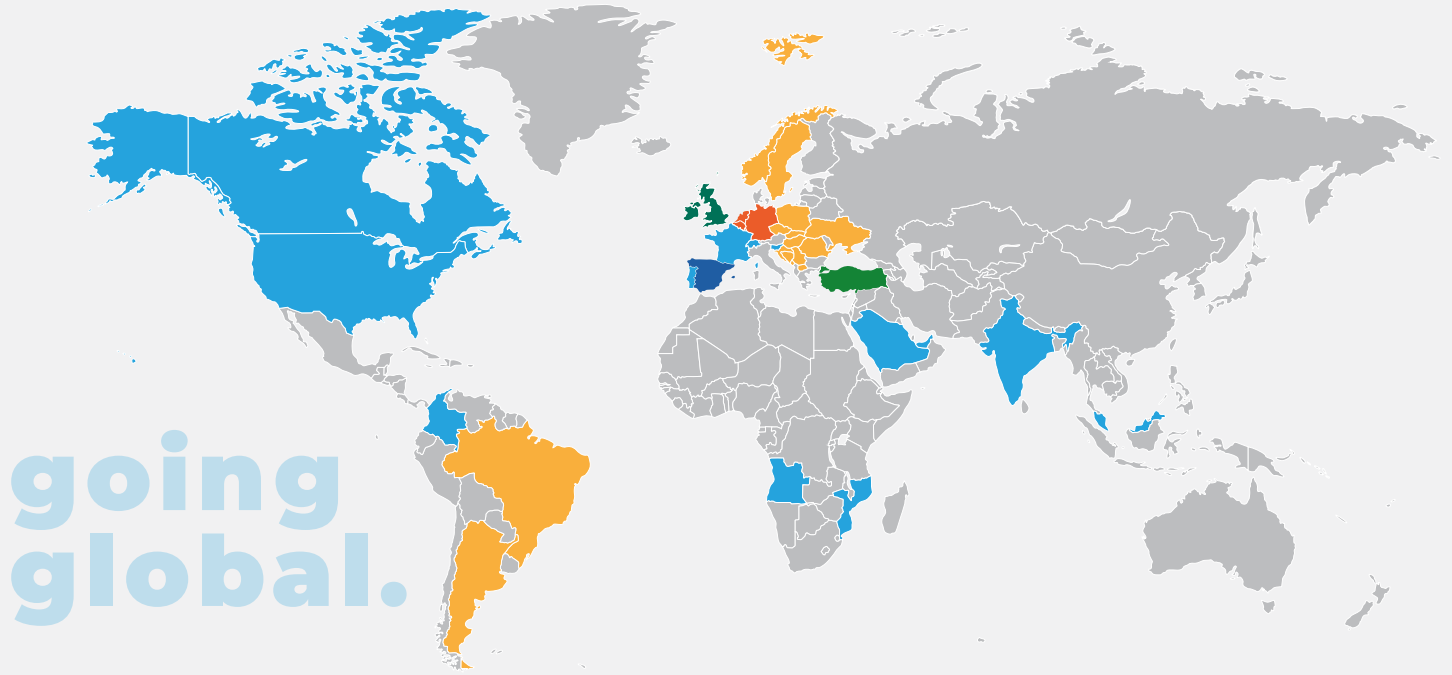
# SUSTAINABILITY

Our machines are CIP ready, which means that when combined with our CIP systems, efficient cleaning is performed, resulting in smart management of all the resources, media, chemical and energies. Efficiency and sustainability can be increased with the inclusion of energy recovery systems either in the CIP stations and / or the process machines.

Our engineering team calculates and defines the most accurate components, technologies and designs to achieve the best performances with the lowest energy consumption.

At PERFINOX, Health & Safety and Environment policies are taken very seriously and a strict management of all the waste is performed according to our own protocol and procedures. Even a small water treatment station exists for our own waste water, treating the water used during cleaning and sterilising the machinery before packaging.





there are no limits for process improvement.

