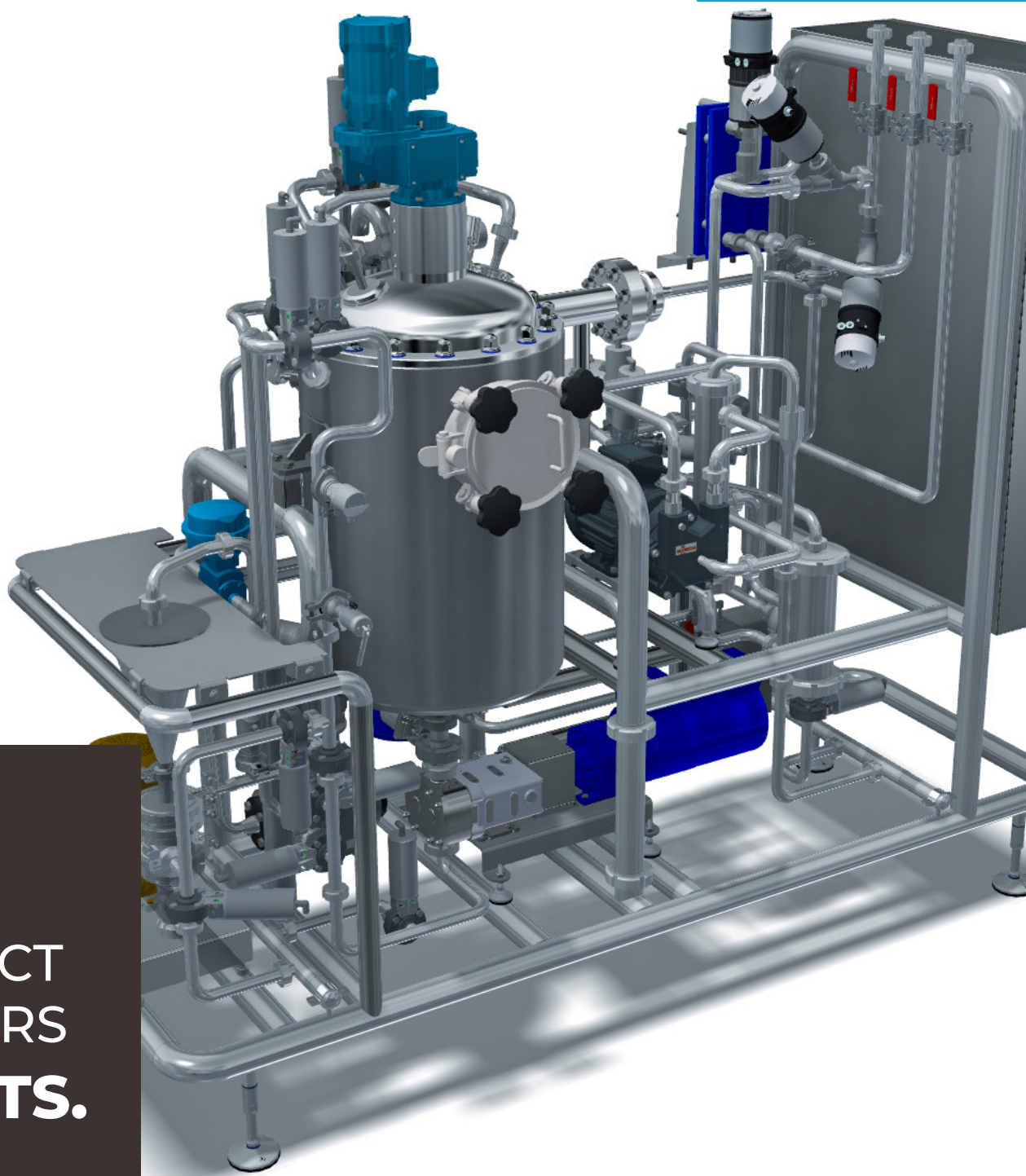




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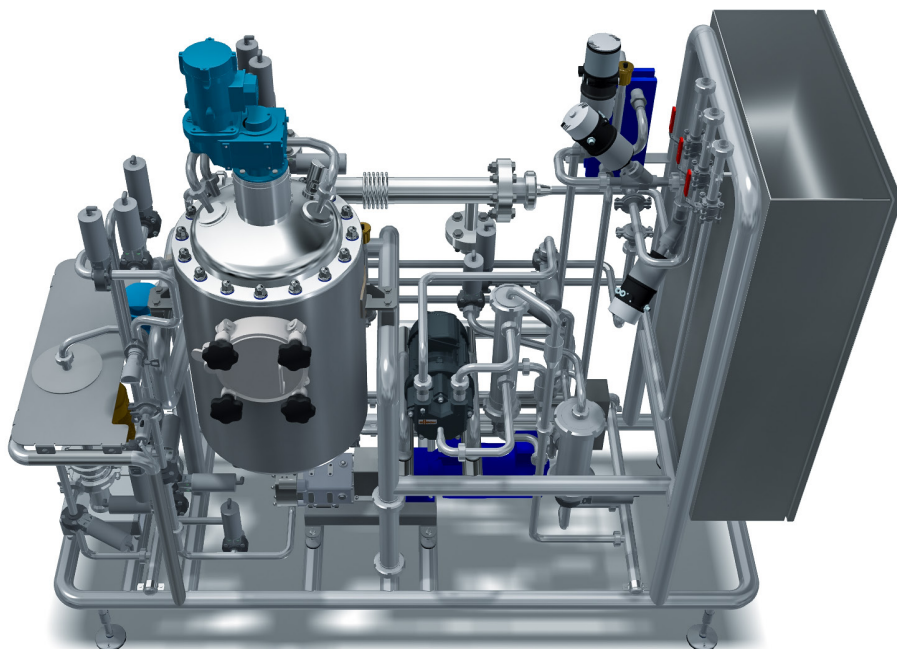
COMPACT & VERSATILE SOLUTION FOR FOOD PROCESSING R&D

PERFILAB

Ideal for new product development, it provides a hands-on environment for testing formulations efficiently before scaling up.

The **PERFILAB** is a compact, versatile solution designed for R&D in food processing. It integrates core technologies from the **PERFIPROCESS®** range, including precision heating and cooling, allowing tight thermal control. The system also supports evaporation for concentration tasks and is equipped with high-shear homogenizers and emulsifiers, ensuring fine dispersion of ingredients and optimal texture development.

The mobile skid design minimizes its footprint, making it highly adaptable for labs or pilot plants. With modular configurations, it can simulate full-scale processes like those in the **PERFITECH®** and **PERFICOOKER** systems, allowing users to trial various parameters for batch or continuous processes. The lab system supports rapid transitions between different products, offering flexibility in testing recipes such as sauces, fruit preparations, or emulsions.



- ✓ Integrated heating/cooling circuits for precise thermal management.
- ✓ High-shear homogenization for particle reduction and stable emulsions.
- ✓ Vacuum capability to assist in evaporation or deaeration.
- ✓ Modular design with interchangeable components for multi-process versatility.
- ✓ Automated control systems for precise reproducibility of process conditions.

More Information :



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