



flavourtech
NATURALLY

**CORPORATE
BROCHURE**





OUR STORY

Established in 1987, Flavourtech is a global technology manufacturer specialising in aroma recovery, extraction and evaporation solutions for the food, beverage and pharmaceutical industries.

Our original quest to develop a processing solution to remove sulphur from grape juice in the wine making process has revolutionised the taste, smell and quality of the food, beverages and health products consumed around the world every day.

The versatility of our flagship product, the Spinning Cone Column (SCC), was quickly realised with its use spreading to the recovery of aroma and removal of alcohol to produce low and zero alcohol wines. This success was soon replicated in the coffee industry, and the rest, as they say, is history!

Today, we export our innovative technologies and processes, with numerous applications across the coffee, tea, dairy, flavours, fruit, alcoholic beverages and pharmaceutical industries, to more than 60 countries around the world. Our global network of offices, distributors and agents employ only the most highly skilled engineers, technicians and support staff, who share our unwavering focus on innovation, quality and client service.

Known for its ability to recover superior flavours, extracts and concentrates, while maintaining the desired natural characteristics of the raw material, our technology is like nothing else on the market. Insights, ingenuity and strategic research and development partnerships allow us to offer customised turnkey processing solutions that enable our customers to differentiate themselves from the competition, delivering significant returns on investment and increased marketshare.

A stack of several glass jars with metal lids, shown in a close-up, low-angle shot in the bottom right corner. The jars are filled with a dark liquid, and the lighting creates strong highlights and shadows on the glass and metal surfaces.

From little things,



big things grow.



APPLICATIONS

- ◆ Aroma recovery in instant coffee production
- ◆ Simultaneous flavour and soluble solids extraction from coffee and tea
- ◆ Dealcoholisation of beer and wine
- ◆ Deodorisation of dairy products
- ◆ Extraction of natural fruit and vegetable flavour
- ◆ Essential oil extraction
- ◆ Aroma recovery from juice and purees

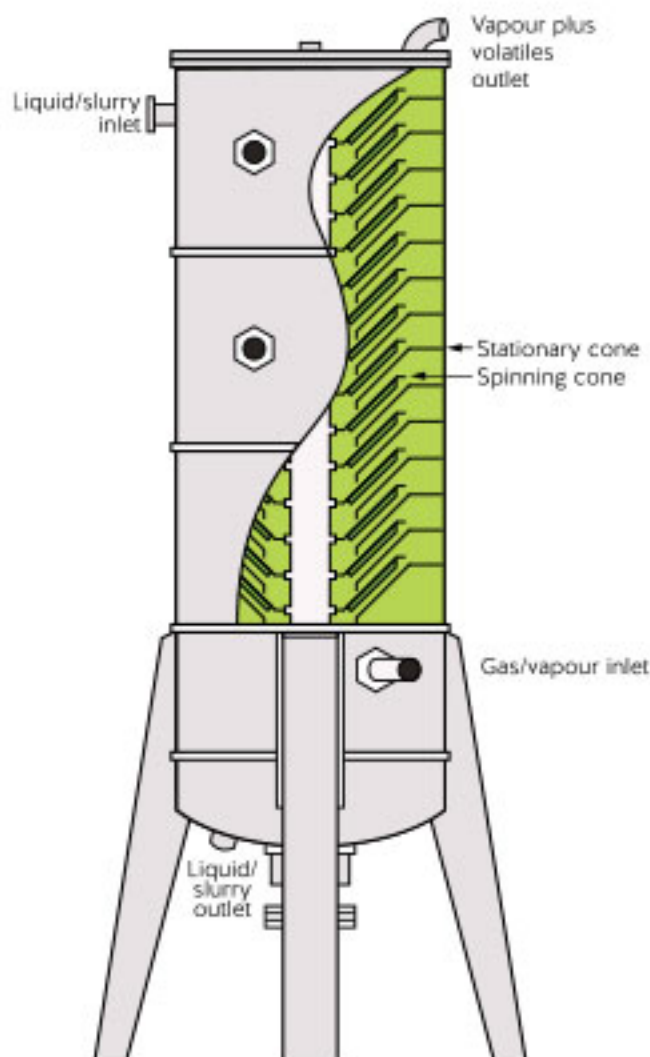
A close-up photograph of a hand pouring a golden, slightly viscous liquid from a glass bottle into a clear glass. The glass already contains several fresh raspberries. The liquid is captured mid-pour, creating a dynamic splash. In the background, another glass filled with a similar liquid is visible, slightly out of focus. The overall scene is set against a soft, green background, suggesting an outdoor or natural setting.

*Better flavours,
better aromas
– Naturally*

SPINNING CONE COLUMN

Our flagship product - the Spinning Cone Column (SCC) - is designed to extract and recover volatile compounds using steam, under vacuum conditions. This is a far gentler process compared to standard extraction techniques, enabling the SCC to better capture aromas and flavours - naturally.

By maintaining the natural characteristics of the raw material, the SCC can recover superior flavours, aromas and extracts. This in turn allows our customers to produce unique and desirable final products enabling them to meet consumer requirements easily and with maximum flexibility. Flavourtech customers thereby achieve increased market share and significant returns on investment. Equipped with state of the art control and automation, the SCC operates as a continuous processing system, maximising operational efficiency and factory uptime.



BENEFITS

- Unique design results in the only aroma recovery system capable of processing clear liquids and slurries containing suspended solids and viscous materials. This allows flavour and aroma to be recovered directly from the raw material prior to any damage caused by downstream thermal or mechanical processes.
- Low thermal impact maintains superior flavours, allowing fresh, top notes from fruit, vegetables and tea to be captured intact and used to enhance your final product.
- Natural, chemical-free process where only pure steam is added to the product meeting the needs of consumers seeking nutritious and natural products.
- Flexibility that allows different aroma profiles from the same raw material to be tailored to suit consumer flavour preferences.

Would you like further information on the SCC? Please email sales@flavourtech.com for a specific product brochure.



APPLICATIONS

- 🔥 Premium tea and coffee concentrates
- 🔥 High quality fruit and vegetable concentrates
- 🔥 Solvent removal from botanicals and oleoresins
- 🔥 Solvent removal in the pharmaceutical industry
- 🔥 Concentration of vitamins, enzymes and other active ingredients
- 🔥 As a finisher following other evaporators

*Retain your product's
functional properties
- Naturally.*

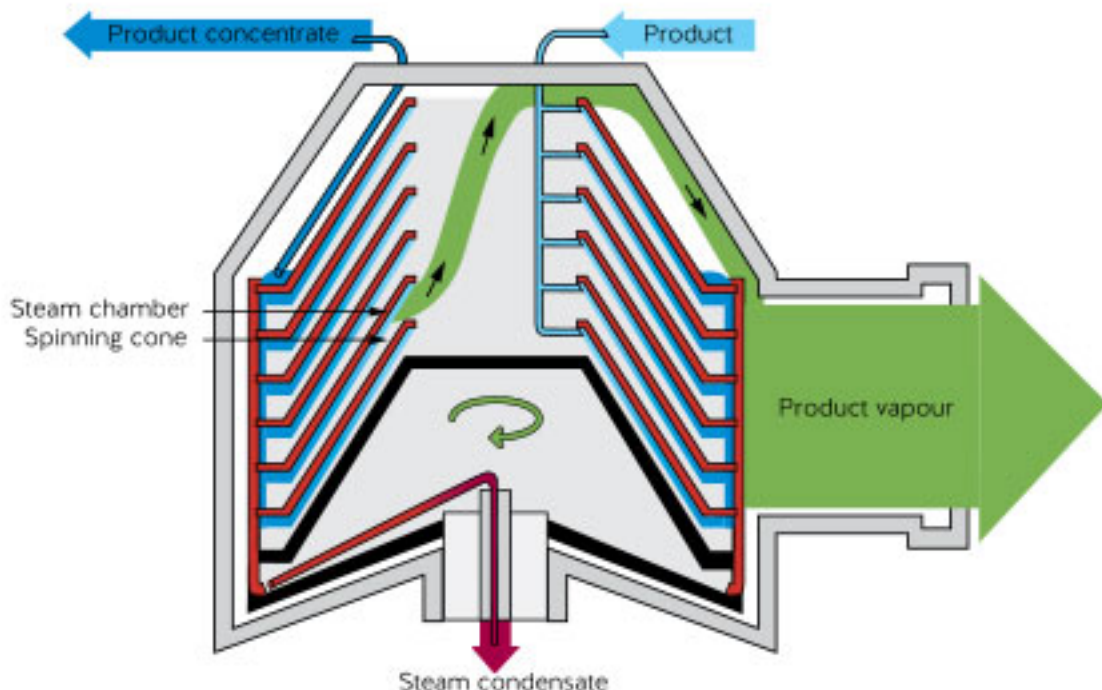
CENTRITHERM EVAPORATOR

Flavourtech's Centritherm® evaporator is the ideal technology for producing high quality concentrates of products that are heat sensitive, viscous or of particularly high value.

With a product residence time on the heating surface of only one second and low operating temperatures, the Centritherm evaporator has minimal to no impact on colour and active constituents. Producing a product with maximum flavour, colour and activity is important for today's consumers, who are now heavily focused on premium health promoting products. Users of the Centritherm evaporator have been able to maximise profits through the technology's ability to preserve a product's functionality, ensuring a premium price is achieved while raw material usage is minimised.

BENEFITS

- Minimal thermal impact on flavour, colour and active constituents, ensuring maximum quality and price are possible.
- Ability to control product and steam temperatures to ensure protection of active ingredients.
- Minimal product losses making the technology ideal for processing multiple products or small batches of high value products.
- High concentrations achieved in a single pass.
- Handles more viscous product than other evaporators.
- Hygienic system design and built-in Clean In Place (CIP) system ensures smooth product changeovers.
- Flexibility to add a pre-evaporator to increase capacity and reduce energy consumption.



**Would you like further information on the Centritherm evaporator?
Please email sales@flavourtech.com for a specific product brochure.**



APPLICATIONS

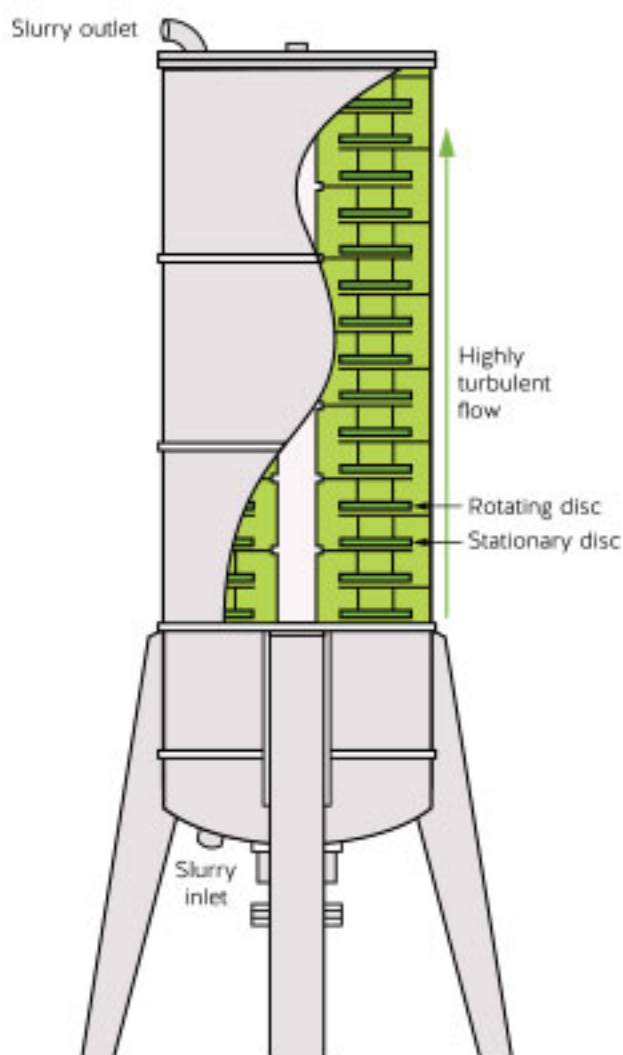
- ⬆ High temperature extraction of soluble solids for instant coffee production.
- ⬆ Continuous reaction processes in the food industry, e.g. enzymatic reactions.
- ⬆ Continuous mixing of liquid/solid mixtures in the food and beverage industry, e.g. colour extraction.

*Innovation
in processing
technology.*

ROTATING DISC COLUMN

Flavourtech designed the Rotating Disc Column (RDC) specifically for the instant coffee industry after seeing an opportunity to improve extraction systems, which had not changed for over 60 years.

Using continuous and automated processing, Flavourtech revolutionised instant coffee production by firstly producing a slurry through the Spinning Cone Column to remove the natural roast and ground notes of coffee beans. This coffee bean slurry is then fed directly to the RDC where soluble solids are extracted. Residence time within the RDC is only 20 minutes compared to one to two hours in other systems. The coffee aroma is then added back prior to the drying stage with the final result being an instant coffee with the full flavour reminiscent of a freshly brewed cup of coffee.



Offering precise control of temperature, pressure and residence time, the RDC ensures consistency in processing throughout all parts of the mixture, often generating a greater yield and ultimately contributing to a superior end product.

BENEFITS

- Increased efficiency, with the RDC's continuous and automated process reducing labour, energy and overall production costs.
- Reduced risk of over or under-extraction with the RDC's precise control of temperature and residence time.
- Compact design, making it ideal for continuously feeding perfectly mixed product to the next stage of the process.
- Flexibility to change operating parameters of temperature and pressure to produce a range of products.

Would you like further information on the RDC? Please email sales@flavourtech.com for a specific product brochure.



BENEFITS

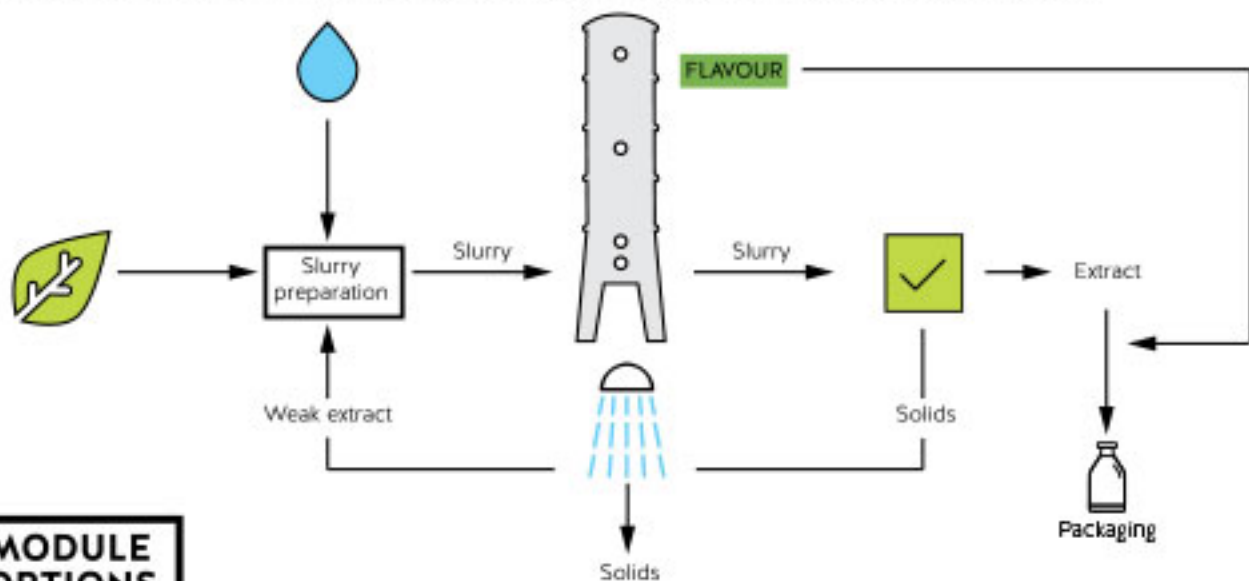
- ◆ Aroma recovery, extraction and concentration in one simple-to-operate system
- ◆ Modular System - install gradually into existing process lines or as one continuous, automated system
- ◆ Flexibility to tailor to your needs with individually programmed modules, assuring quality and consistent results
- ◆ Small footprint
- ◆ Fast product changeovers
- ◆ Low labour and energy requirements

*Leaders
in taste
technology.*

INTEGRATED EXTRACTION SYSTEM

Flavourtech's Integrated Extraction System (IES) is a continuous, automated processing line that allows customers to produce premium aromas, extracts and concentrates for the Ready-to-Drink (RTD) coffee and tea market, the instant coffee industry and the fragrance and flavour industries.

The IES is a modular system, based on the philosophy that individual modules can be combined and integrated to form a continuous processing line to suit specific applications, allowing aroma recovery, extraction and concentration in one simple-to-operate system. We welcome your input and look forward to working with you to tailor a processing line to suit your specific requirements and challenges.



MODULE OPTIONS

Slurry Preparation

Specialised milling to minimise flavour loss. Mixes water with milled material to form a slurry before feeding into the Flavour Extraction module.

Flavour Extraction

The SCC collects and stores volatile flavour compounds until they are ready to be added back to the extract.

High Temperature Extraction

The slurry leaving the SCC goes directly to the RDC, where temperatures of up to 200°C are used to extract soluble solids.

Clarification

Removes bulk solids from the flavour-stripped slurry, followed by removal of fine particulates or polishing to meet clarity requirements.

Wash

Increases the yield of soluble solids recovered from the coffee bean or tea leaf.

Concentration

Uses the Centritherm® evaporator to achieve high concentration ratios in a single pass without thermal degradation.



*Always there
when you
need us.*

HOW WE SUPPORT YOU

At Flavourtech, we have an unwavering focus on innovation, quality and client service. Our highly skilled engineers, technicians and support staff are backed by our global network of agents and distributors. This allows us to provide our clients worldwide with outstanding service and support.

TOTAL CARE PLANS

We understand that maintenance requirements vary across industries and facilities, so we've created three different levels of Total Care Plans to provide flexibility and give you peace of mind that your plant is operating at peak efficiency. Our Silver, Gold and Platinum support plans are designed to ensure equipment reliability and maximum productivity. They all provide two years of cover that can be customised to suit your needs. As part of this service, regular maintenance programs, scheduled inspections and operator training can be conducted by our highly trained service technicians.

SPARE PARTS

Your business depends on the reliability of your equipment and its ability to operate at maximum efficiency. Fitting non-genuine spare parts within specialised equipment can have serious risks, which is why at Flavourtech, we only stock genuine, industry-approved spare parts to ensure that your equipment operates as it should.

CUSTOMER SUPPORT CENTRE

No matter where in the world you are, if you have Flavourtech equipment, you can log your enquiries with our Customer Support Centre via phone or our dedicated email address.

Technical enquiries and questions are promptly answered by our experienced and knowledgeable support staff, and if operating issues arise, Flavourtech's technicians will use our innovative remote monitoring system to assess and resolve the problem in real time, so you are back up and running as quickly as possible.

TEL: +61 2 6964 4322
EMAIL: CUSTOMERSUPPORT@FLAVOURTECH.COM



TESTIMONIALS

"The Spinning Cone Column is helping us produce low and zero alcohol wines with the full wine flavour intact, to our customer's specification, easily and flexibly, with minimal downtime between products and minimal downtime for cleaning and maintenance"
- Leading Australian wine company.

"We have been able to improve our market share from sixth to equal leader in a few short years, thanks to the flexibility and ease of use of Flavourtech's IES. This technology produces multiple products to meet the taste preferences of our many customers"
- Asian RTD beverage manufacturer.

"Flavourtech's Integrated Extraction System (IES) combined with the Clextral EPT™ dryer produces a powder with flavour, clarity and solubility similar to freeze dried product, at a production cost lower than a spray dried system" - Japanese instant coffee customer.

"Our RTD tea sales have increased 15% per year since we installed the Flavourtech system. This confirms to us that customers really prefer the natural flavour that can be captured by the IES" - Chinese beverage manufacturer.

"The Centritherm® evaporator, with its short residence time, achieves higher levels of active compounds and colour in our plant extracts than our other evaporators. This allows us to bring a new range of products to our customers"
- European ingredient manufacturer.



Flavourtech Pty Ltd,

PO BOX 413,
Griffith, NSW, 2680
Australia

Customer Support

+61 2 6964 4322
customersupport@flavourtech.com
flavourtech.com

The Flavourtech "F" logo and the word "Centritherm" are registered trademarks of Flavourtech Pty Ltd or its subsidiaries in the U.S. and in other countries.



flavourtech
NATURALLY

**CORPORATE
BROCHURE**

2017