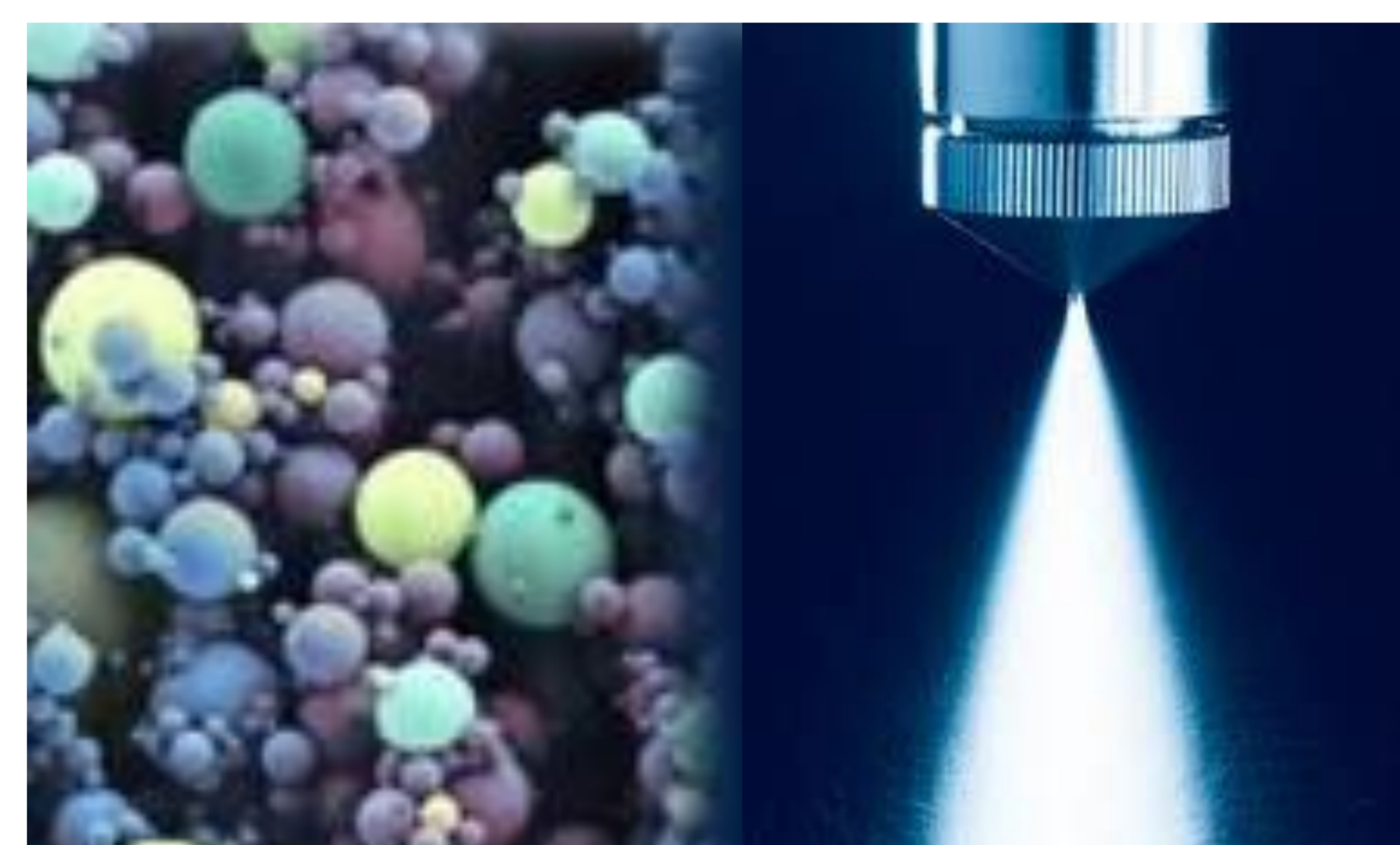
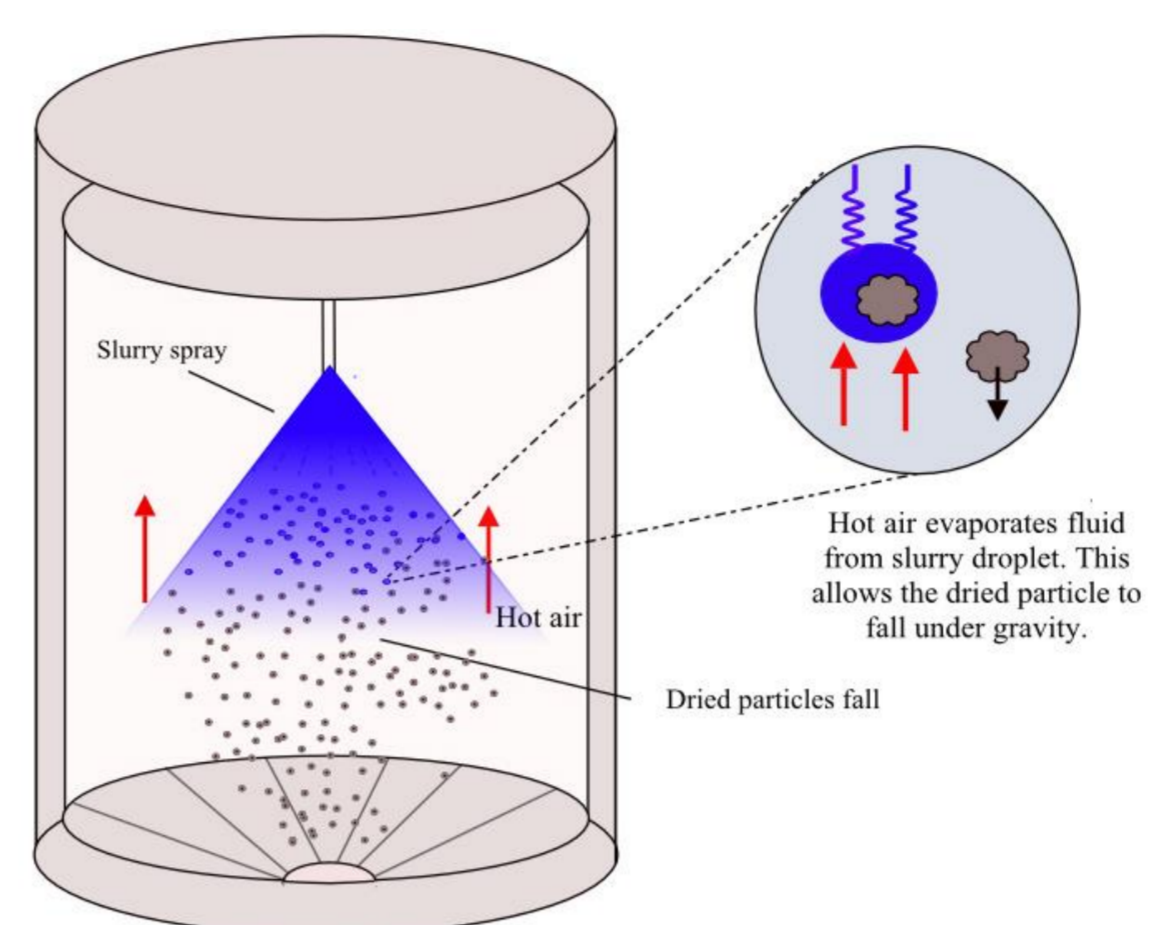


Principle :

Spray drying is a unique process (one step) of conversion of a solution, suspension or emulsion in a solid powder. This process is widely established in many industries such as pharmaceutical, food, chemical and materials science.

The basic principle consists in a fine spray of the liquid product (solution or suspension) in a hot air flow which evaporates the water, leaving a dry powder which may be collected.



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Equipment :

Micronisation and microencapsulation technology.

Our lab and pilot scale spray dryers are the solution for:

- ✓ Quick and smooth drying of temperature-sensitive products
- ✓ Production fluid powder
- ✓ R&D feasibility studies on food products, biotechnology products, and high value pharmaceutical products
- ✓ Microencapsulation of high value molecules

Food and Feed:

Micronisation technology continues to emerge also in food industry. Food companies increasingly conduct research in micro technology and its application to food products with new features.

- ✓ Additives
- ✓ Flavor powder
- ✓ Encapsulation of Omega 3, flavors (eg fruit), vitamins, food additives, ...)



Milk powder production



Mango juice powder



Beer powder



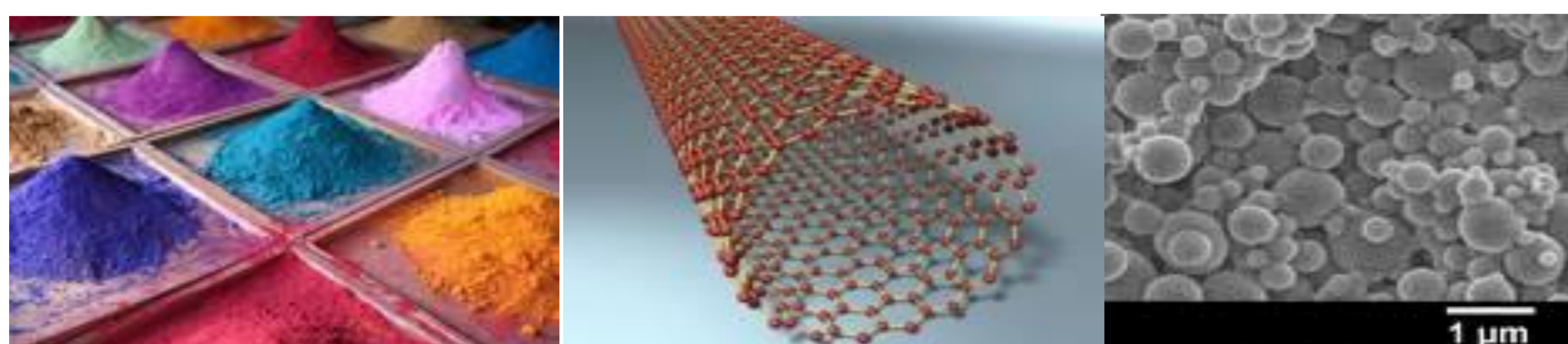
Micronisation and microencapsulation of vitamins from fruits

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Micro technology:

Ability to produce very fine particles, the spray drying offers new innovations in R & D for micro materials.



Spray Drying & Encapsulation Pharmaceuticals

Active pharmaceutical ingredients, drug delivery, vaccines, inhalable drugs, taste masking



Spray Drying & Encapsulation Materials and Nano technology

Nanotechnology, catalysts, fuel cells, batteries, accumulators, ceramics, UV absorbers, pigments and coatings



Spray Drying & Encapsulation Feed

Encapsulation of additives, flavors, vitamins, proteins, probiotic bacteria, controlled release



Spray Drying & Encapsulation Food

Encapsulation of additives, controlled release, nutraceuticals, functional foods, flavors, vitamins, proteins, probiotic bacteria, juice concentrate, milk powder

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