**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.

**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, ...

**Micro technology:**

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

**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

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