

Turnkey Alternative Protein Continuous Processing Solutions

THE NEXT BIG THING WITH A FOUNDATION OF PROVEN RESULTS

Middleby brands have decades of industry and technical expertise that can help you turn trend into profit.



EFFICIENT
PROCESSING CAPACITIES
AT 2-4 TONS/HR

HIGHEST YIELDS
MINIMAL WEIGHT LOSS,
INCREASED THROUGHPUT

COST EFFECTIVE
HIGHLY AUTOMATED
MATERIAL HANDLING

CONSISTENT QUALITY
MAXIMUM PRODUCT
CONTROL

LET'S PUT OUR THINKING CAPS ON

Our Innovation Centers are a haven for development with technical performance and product testing. Food scientists and specialized engineers are readily available and dedicated to helping you achieve operational efficiency.

Schedule a visit,
demonstration or full
product development

Chicago, IL
protein_innovation@cozzini.com
+1 773 478-9700

Meet Tomorrow, Today

**PROTEIN
INNOVATION
CENTER**

How can  help process alternative protein products?

Middleby Alternative Protein Complete Line Processing steps customized to your unique meat analogue recipe and production quantities.

Our consultative approach focuses on your throughput demands, product quality and best yields both now and in the future. We identify equipment features to build the production line designed to meet your specific needs cost effectively.

1 RECIPE PREPARATION

BRINE / MIXING / BLENDING / MATERIAL HANDLING / TRANSFER / EMULSION

Cozzini expertise and experience is a critical step in the production of your unique meat analogue products from vegetarian proteins. High shear brine/protein slurries in the form of powders (protein isolates, starches and hydrocolloids) are hydrated effectively in a short period with or without the use of high shear emulsification for the exact amount of functionality your formulation requires. Homogenous final mixing is also achieved quickly and efficiently in our vacuum or non-vacuum mixer/blenders with temperature control. Benefit from our jacketed vessels, injection of steam, nitrogen and CO2 knowledge. New innovations such as vacuum chilling can add consistency, and expand options.

2 FORMING

BATTER / BREAD / FRY OPTION

MP Equipment forming, batter, breading and frying machines transform your alternative meat materials into tantalizing chicken, pork and beef analogues that look, taste and satisfy. Our plate-forming machines can form layered 3-D shapes with contours, create patties that don't curl [like those made in rotary machines do]. A full palate of batters and breading alternatives from MP wrap-up your products in a deliciously light crumb breading - or a homestyle breaded finish. Our fryers apply just the right amount of snap and crackle to make your products pop!

3 THERMAL PROCESSING

Alkar's expertise at thermal processing can help you develop a path to optimized production using our breakthrough cooking technology. The Turbochef by Alkar is the only linear industrial oven in the world with a combination of microwave, convection, hot air heating and humidity control. The R&D team can assist your internal teams in defining the proper cooking parameters with convection (dry bulb), steam (wet bulb), microwave energy or a combination of two or three.

Meat or plant based, burger patties and sausages need to be refrigerated from production to consumption. **Scanico's** reliable cooling and freezing solutions guarantee quality and higher yield due to less dehydration preserving the shape, freshness and taste of the product. Unique airflow technology breaks down the thermal barriers surrounding the product, ensuring faster freezing with minimum energy consumption using natural refrigerants with no environmental impact.

4 PACKAGING

INTERLEAVING OPTION

Plant Managers rely on **Pacproinc** for their food service packaging. State-of-the-art automation solutions placing paper and/or foil around your food service product, a more eco-friendly, cost-effective proposition. Expertise and customer support are second to none.

CV-TEK Modified Atmosphere Packaging (MAP) processes extend the shelf-life of bulk blended raw materials, from 10lb (4.5kg) bag in a box to 2000lb (910kg) lined combo bins. Machines have the capability to vacuum or gas flush. The V45 VFFS Bagger is perfect for par-cooked frozen items such as nuggets, wings and taco fillings.

RapidPak retail packaging solutions include flexible vacuum thermoforming packaging for 1 pound retail single or multiple ground brick packs. Rigid thermoforming modified atmosphere packaging for further processed items is perfect for retail size formed patties, meat balls and formed bacon.

our alternative protein processing brands



Contact Us to
Learn More @
Alternative Protein
Processing
Capabilities
Webinar Recordings
Available

