

TNA food technology centre

woerden, netherlands



Leading the way

TNA is a global leader in food processing and packaging technology and has supported the needs of food manufacturers across the world over the last 40 years. Our innovative solutions, application engineering, research, and product development, along with our international network of solution specialists, ensures that we are always at the forefront of industry trends.

the health and sustainability revolution

Consumer choices have been changing rapidly over the last decade, showing a shift in preference from price and convenience, towards a zero-waste economy, ethical sourcing, and a focus on health & wellness. With manufacturers constantly under pressure to adapt to these growing needs, partners like TNA's Food Technology Centre are set to offer insights to help food manufacturers develop products that are ahead of industry trends.

TNA is proud to introduce you to its flagship Food Technology Centre (FTC) in the Netherlands. This manufacturing space offers a large food technology testing centre, giving our customers the chance to meet with our experienced food technologists, discuss their unique needs, and test under different circumstances. The FTC plays an important role in testing new products.

While visiting the centre, customers can gain a better understanding of combining equipment for daily use including detailed data collection and standard industry procedures for better production line efficiencies. The FTC also collaborates with other suppliers and universities to expand our knowledge base and optimize innovation.

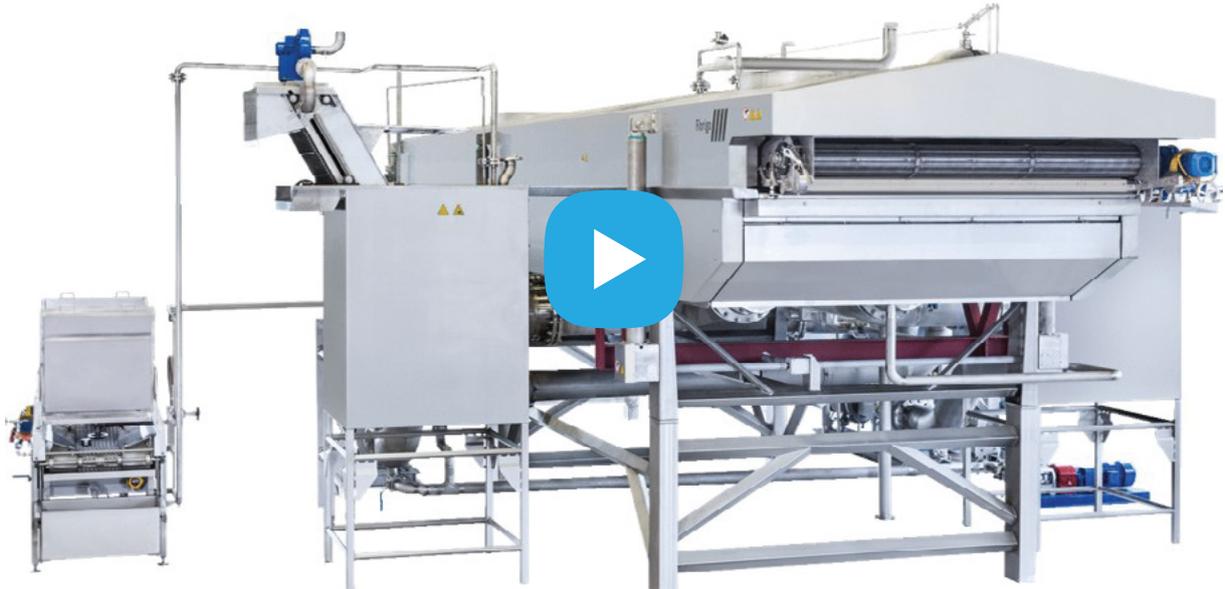
The FTC supports

- » Technical feasibility studies, enabling testing during the sales phase.
- » Customer collaboration with our experts for the development of food products.
- » Robust testing and problem-solving including pre-tests for off-site installations, of food technology and processing applications and,
- » Commissioning new lines by refining final recipes in an operational environment.



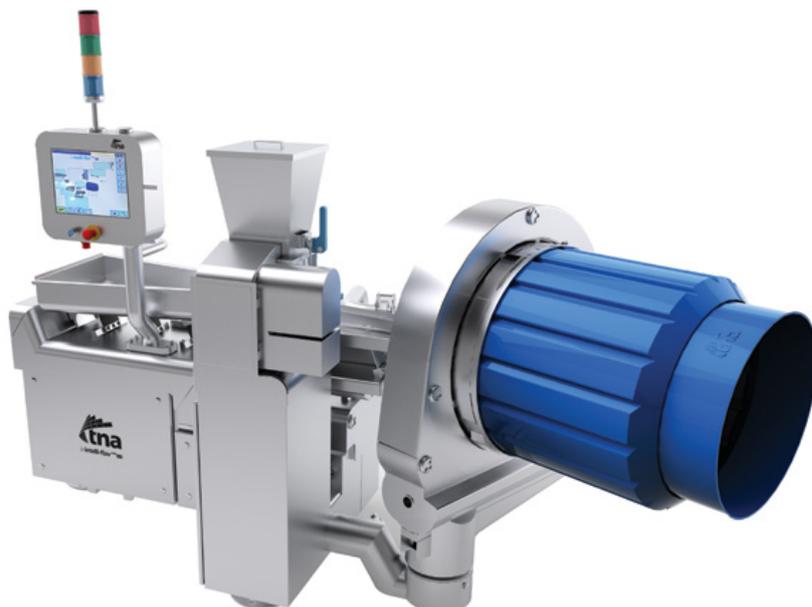
technology and innovation

The TNA FTC demonstrates how the intelligent use of technologies can help in meeting the ethical, sustainability and health-driven demands of consumers while increasing profits and reducing cost.



We combine technology with application engineering and expert consulting services to achieve the best results for our customers. The FTC was an important contributor to the development of:

- » tna vac-pro®3
- » tna conti-pro® PEL 3
- » tna conti-pro® FF 3
- » tna intelli-flav® OMS 5.1



in-house industry expertise

The FTC is under the technical leadership of our team application engineer, Arnaud Jansse. Arnaud has over 30 years experience in the sector, including product development, quality assurance, and research and development for applications including beverages, dairy, fruit, vegetables, meat, and functional ingredients.

Our application engineering experience allows TNA to advise, educate, and help develop recipes to produce desired product quality consistently. Our customers can be assured of our support to design, test and use new products or discover modern practices to get the very best out of your existing product lines.



Arnaud Jansse

Some of the activities of the FTC include:

- » **Partnering** with universities to determine ideal outputs in vacuum fried fruit treatment to allow for international transport and consumption.
- » **Developing** an entirely new range of pet food that maintains natural qualities and flavours while allowing storage for extended periods.
- » **Demonstrations** of new and improved features of batch frying in a working set-up to help customers to differentiate between new and traditional methods.
- » **Product studies** for the optimization of vegetable and fruit products by osmotic drying, blanching and textural analysis.

