



CUSTOMIZED DRYING SOLUTIONS FOR PLANT-BASED PROTEINS

Perfectly adapted to your individual requirements

Growing consumer awareness and interest in healthy nutrition and sustainable food products is driving the demand for plant-based protein made from peas, lentils and beans, which are well-established crops in many countries. **High in protein, fibre and starch**, pulses are the ideal plant-based alternative to replace meat and dairy, or to serve as a healthy ingredient for new food products.

VetterTec has served the international agrifood industry **for more than 90 years** and offers extensive **process and product know-how to dry plant-based materials**. We design and deliver approved drying and dewatering solutions for all products of the wet pulse fractionation process.



PROTEINS

Spray Dryer



STARCHES

Flash Dryer



FIBRES

Ring Dryer

7 GOOD REASONS FOR VETTERTEC DRYING SOLUTIONS

- ✓ **Proven drying technologies** and **process know-how**
- ✓ **Gentle product drying** at low temperatures in an air stream results in **high product quality**
- ✓ **Energy-optimised drying technologies** with efficient design and heat recovery
- ✓ **Flexibility in the use of the energy source** (e.g. steam, electricity, gas, process waste-heat)
- ✓ **Long-term spare parts availability protects your investment**
- ✓ Spray dryer **sanitary design AAA/EHEDG**
- ✓ **Test center** for small-scale drying trials

WHY CHOOSE VETTERTEC

With **over 3600 systems installed worldwide**, we are a leading expert in industrial drying and dewatering technology. Manufacturers from the agrifood, chemical and food industries put their trust in the **high quality** and **good return on investment** of VetterTec equipment. Designed for **low energy consumption**, **minimal emissions** – and **outstanding performance**.

