Freeze concentration of coffee and tea extract

Application basics
Best quality at best price: Freeze concentration of extracts, where water is frozen out of the feed, preserves 100% of the quality of the fresh feed: aroma (including the volatile components that characterize freshly brewed extract), color and taste.

Current applications:
• Production of liquid extract that is subsequently used to produce a great variety of coffee and tea related drinks and other products.
• Upgrading the quality of spray-dried coffee by adding freeze concentrated extract to the dryer-feed.
• Freeze concentrated extract as feed of choice for subsequent freeze drying.

Business opportunities:
Sulzer’s freeze concentration technology makes it possible to produce a cup of coffee/tea from a liquid concentrate that tastes as clear and fresh as regular coffee/tea. Additionally, it gives users of soluble coffee/tea for production of ready-to-drink coffee/tea beverages all the valuable aromas they need in a convenient, concentrated liquid form. Using freeze concentration eliminates the caramel-like off-flavor associated with heat processed extracts.

Unique technology benefits
• Freeze concentration guarantees 100% retention of aroma, taste and color during the concentration step.
• Create new concentrates that have an improved quality due to the low process temperatures of freeze concentration.
• Sulzer’s technology offers reliable controls, low plant volumes and affordable investment levels.
• Pilot plants available to demonstrate freeze concentration at the client’s site.

Your contact:
Claudia Pudack, +41 52 262 31 19, claudia.pudack@sulzer.com

This brochure is a general product presentation. It does not provide any warranty or guarantee of any kind. Please, contact us for a description of the warranties and guarantees offered with our products. Directions for use and safety will be given separately. All information herein is subject to change without notice.