



The Department of Food Science & Nutrition Pilot Plant and Food Laboratories are contained in a building solely dedicated to Food Science and Nutrition research and education. The pilot plant and adjoining laboratories are equipped to handle food product research and development, product formulation, and pilot scale production. The pilot plant is certified by the California Department of Public Health, Food and Drug Branch for processed foods and is a FDA registered food facility. The facilities are used for: Pilot-scale test production of a wide variety of products, product formulation/process development, sensory evaluation of food products, quality control/products evaluation, and food safety research and education.

The capabilities listed below is not a complete list of our analytical, laboratory or pilot scale equipment. Please contact <a href="mailto:fsn@calpoly.edu">fsn@calpoly.edu</a> for any questions regarding these facilities.



### **Facility Capabilities**

Freezer (-15°F)	
Cold Storage: Walk-in cooler (36°F)	
Cold Storage: Walk-in Cooler (36°F)	
Utilities	* Steam (60-80psi)  * Compressed Air (100psi)  * Various Electrical -110V -208V→single/3 phase (varying amperages) -480 3phase  *Hose Stations



#### Blanching





#### Concentrate



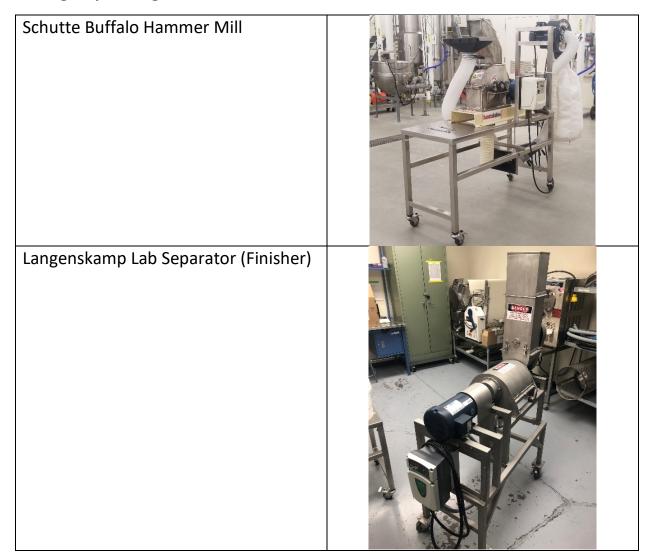


### **Cut/Dice**



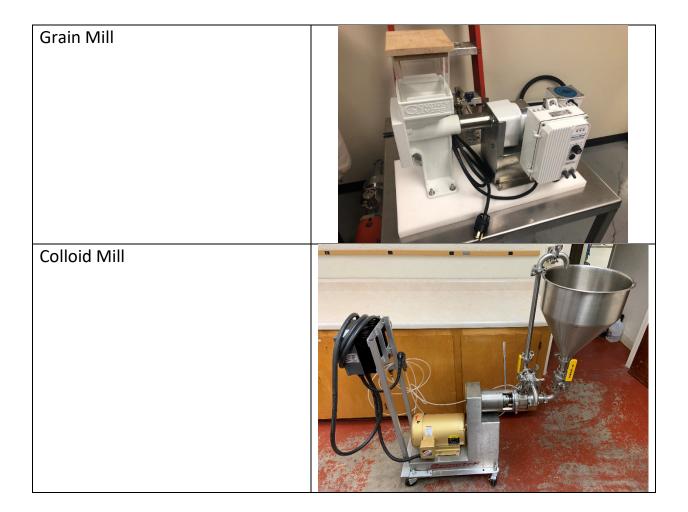


### Milling/Separating/Particle Reduction





### Milling/Separating/Particle Reduction- Continued



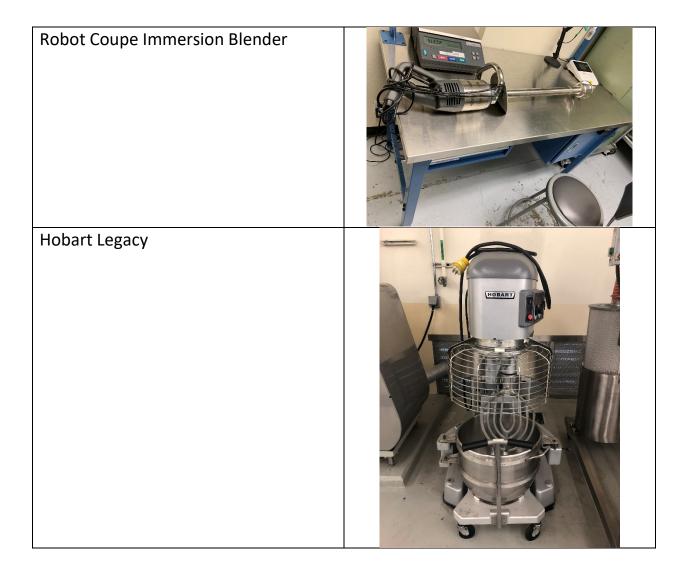


### Mixing





### **Mixing- Continued**





**Deposit/Fill (please see Chocolate equipment for depositor option)** 

Cover Distan Filler	
Geyer Piston Filler	
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	Terrino (S)
	and talk and the
	Q.



### **Drying**

GEA Freeze Dryer- RAY1C Harvest Right Freeze Dryer



### **Drying Continued**

Harvest Saver Tray Dehydrator **Spray Dryer** 



### Packaging/Canning

Dixie Double Seamer (metal cans) Resina Steam Capper (glass jars- 38mm and 70mm lids)



### **Packaging/Canning-Continued**

Multivac Vacuum Sealer

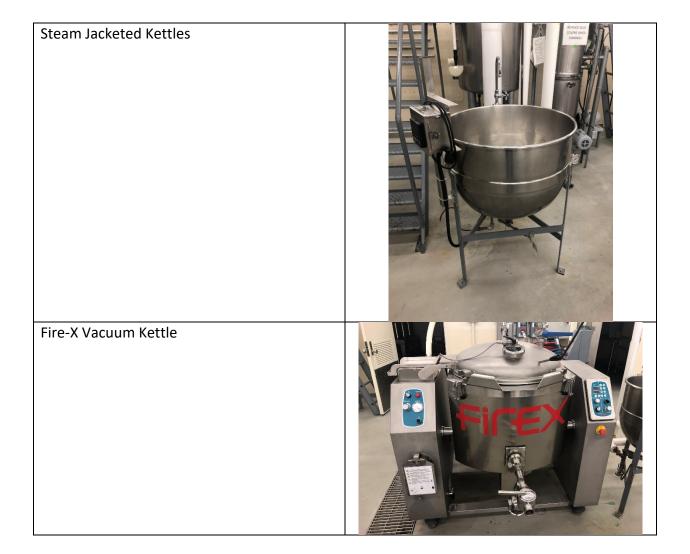


Packaging Aid Flow Wrapper-Form, Fill, Seal





#### **Thermal Processing**





### **Jarring Line**

#### **Wash Line**

Garvey Conveyor with wash line



#### **Air Knives**

Blower with air knives to dry jars after wash line





### **Jarring Line**

### **Heating Tunnel**

**Tamper Evident Sleeves** 



### Labelling

Ketan Labeller





### **Jarring Line**

#### **Accumulation Table**





#### Sterilization





#### **Peeling**



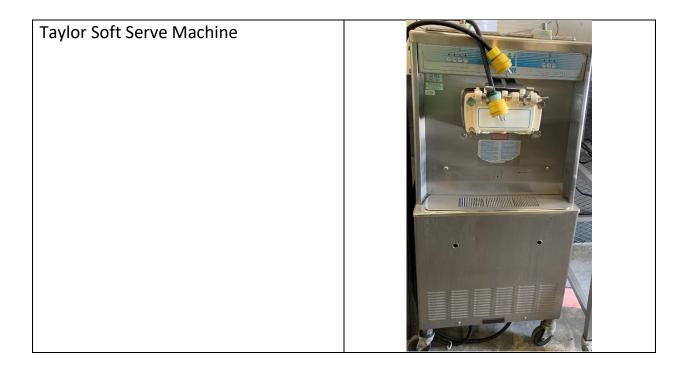


#### **Ice Cream Processing/Freezing**

Emery Thompson CB 350 Cuisinart Ice Cream Maker Rod B



#### Ice Cream Processing/Freezing-Continued



#### **Extrusion**

TBD	
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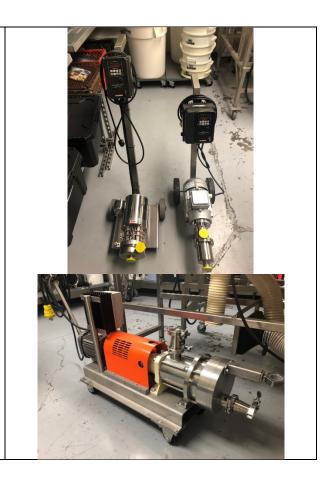
#### **Tableting**

Single Press Tableter



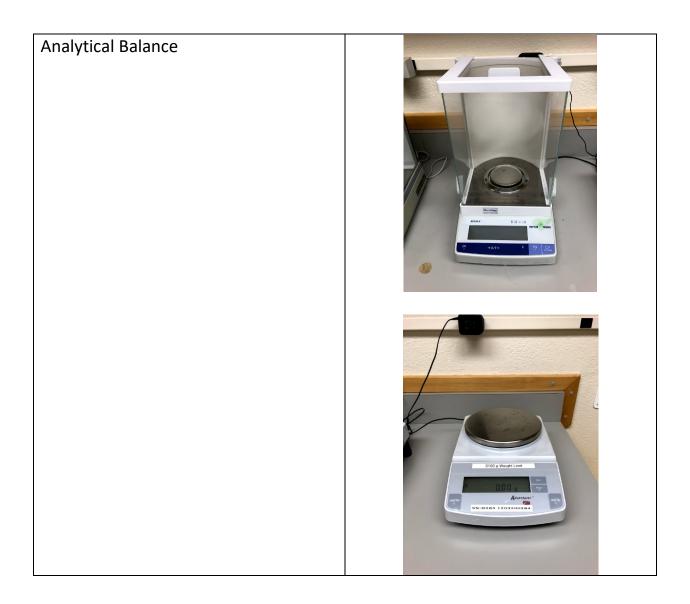
#### **Pumping**

Various Pumps (PD, centrifugal, eccentric)





### Weighing





### **Weighing Continued**





### Washing





### **Chocolate Technology Equipment**

#### **Temper**

Perfect Equipment Tempering Units with Heating Cabinets (2)



#### **Deposit**

Egan Depositor





### **Chocolate Technology Equipment**

#### **Vibrating**

Perfect Equipment Vibrating Table



#### **Packaging**

PAC Aids- Form, Fill, Seal

