

## Confectionery Laboratory Equipment & Innovation Centre

[www.bakerperkins.com](http://www.bakerperkins.com)



Hard Candy



Jellies and gums



Lollipops



Toffee, Caramel & Fudge

Small batch and laboratory scale depositors are available from Baker Perkins to allow confectionery manufacturers to develop products without costly use of industrial-scale plant. The development work required to launch a successful new product or improve an existing process can also be carried out in the Baker Perkins Innovation Centre, using a full range of pilot-scale equipment and assistance from our expert food technologists.



### innovation centre

The development work required to launch a successful new product or improve an existing process can be carried out in the Baker Perkins Innovation Centre. With a full range of pilot-scale equipment and assistance from our expert food technologists, all the necessary tests can be conducted without using valuable plant time.

#### Turn concepts into commercially viable products

Confectionery customers install laboratory scale depositors to develop products without costly use of industrial-scale plant, and to make small-scale runs for test marketing. Ingredient and flavour suppliers can also invest in these machines for development purposes.

#### Create a versatile range of innovative new products

Products that can be created include hard candy and lollipops in solid, striped, layered and filled varieties; soft candy such as toffee, caramel and fondant; and gums and jellies using our unique ServoForm™ process.

#### Access Baker Perkins' wealth of process expertise

The Innovation Centre contains a wide range of production and cooking equipment dedicated to the Confectionery industry, including a new three-component servo-controlled electronic depositor and a complete ServoForm™ process line. Customers are guaranteed total confidentiality, working with or without the help of Baker Perkins' experienced food technologists.

For more information on the Confectionery Laboratory and Innovation Centre please click on the link:

[www.bakerperkins.com/LIC](http://www.bakerperkins.com/LIC)

## Confectionery Laboratory Equipment & Innovation Centre



**Develop new products and processes**



**Produce samples for test marketing**



**Conduct feasibility trials**



### **Flexible experimental process lines**

The range of equipment in the Innovation Centre is permanently available, and specialised units can be brought in - from other suppliers if necessary - to complete a process. Alternatively, customers are welcome to bring along their own technologies to integrate within our existing equipment.

### **Risk-free process conversion**

Businesses still using conventional technologies such as die forming use the Innovation Centre to convert to the depositing process, whilst maintaining the distinctive qualities of their product portfolio.

### **All laboratory equipment faithfully reproduces the processes used in full size plants**

Process settings and product characteristics achieved in the lab are easily transferred to a production environment.

### **Wide range of variations on standard product types**

Experiment with a range of new flavours and colours; test emerging ingredients, non-standard weights and unconventional shapes.

### **Trouble-free commissioning of a new plant or launch of a new product range**

Companies from every part of the world find that thorough trials, often using their own local raw materials and moulds from their production scale depositor, provide a reliable basis for innovation and product development.

### **Worldwide ingredient and technical support**

We work with ingredient, flavour and colour suppliers who are able to support customers worldwide, ensuring that products created in our Innovation Centre are accurately reproduced in a production environment.

