

INNOVATION CENTRE PROCESSING CAPACITY & EQUIPMENT

Commercial grade equipment so you can make your products on a larger scale

Use our equipment and facilities to take your product to the next level. The Perennia Innovation Centre offers the following processing capacities and equipment.

Dairy Products

Products: fluid dairy (e.g. pasteurized milk, flavored beverages), processed dairy (e.g. cheese, yogurt), and dehydrated dairy products (cream, milk powder, etc.)

Equipment: pasteurization kettles, heat exchanger, homogenizer, freeze dryer, spray dryer, packagers, bottle filler with heated 140L feed tank

Fruits and Vegetables

Products: fresh, frozen, dried, sliced, jams, pickles, nut butters

Equipment: chopper, dicer, slicer, grinder, blast chiller, vacuum oven, freeze dryer, juicer, dehydrator, filtration system, modified atmosphere packager, bottle filler with heated 140L feed tank

Confectionery

Products: chocolate, candies, syrups and sauces

Equipment: mixers, oven, blender, evaporator, packager, tube filler and sealer

Cereal and Bakery Products

Products: flours, pasta, baked goods, dough

Equipment: kettle, mixer, grinder, dough mixer, oven

Meat Products

Products: pet foods, dried meat products, processed meats (sausages, etc.)

Equipment: meat cutter, freeze dryer, modified atmosphere packager, vacuum packager, grinder, mixer, dehydrator

The Innovation Centre has the equipment to create prototypes and do pilot-scale production. Food made in our provincially-licensed pilot plant can be sold in Nova Scotia.



Fish and Fishery Products

Products: frozen, dried, marinated, pickled, chill stored

Equipment: vacuum oven, freeze dryer, vacuum packager

Flavorings and Condiments

Products: sauces, vinaigrettes, dried herbs, spice mixes, seasonings, soup mixes, broths

Equipment: kettle, freeze dryer, vacuum dryer, mixer, chopper, blender, piston tube-filler and sealer with date stamp

Beverages

Products: juice, tea, tea bags, functional beverages, alcoholic beverages (beer, wine, spirits, liquors)

Equipment: wine boiler and condenser, centrifuge, blender, clarifier, homogenizer, juice extractor, bottle filler with heated 140L feed tank

Ready to Eat Savories and Snacks

Products: snack bars, processed nuts, crisps

Equipment: fryer, mixer, oven, freeze dryer, linear weigher

Extractions

Products: extracts, supplements, ingredients

Equipment: super critical extractor, rotary evaporator, freeze dryer, centrifuge, spray dryer, vacuum oven, capsule filling system

Packaging

Various packaging methods are offered, including: skin packer; vacuum packer; modified atmosphere packaging; tray packing; linear weigher, bottle filler with heated 140L feed tank, tube filler with sealer and date stamp

For more information or to have a discussion about your needs, please contact the Perennia Innovation Centre at (902) 896-8782 or innovation@perennia.ca
