

Laboratory Depositing Equipment & Innovation Centres

Small batch and laboratory scale depositors are available from Baker Perkins to allow manufacturers to develop confectionery-style 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 Baker Perkins' UK or US Innovation Centres, using pilot-scale equipment and assistance from our expert food technologists.



**Mechanical
Research
Depositor**



**Electronic Research
Depositor**



Turn concepts into commercially viable products

Many 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 starch-free process.

Access Baker Perkins' wealth of process expertise

Our Innovation Centres in the UK and US contain a wide range of production and cooking equipment dedicated to the Confectionery industry. Customers are guaranteed total confidentiality, working with or without the help of Baker Perkins' experienced food technologists.



**Mechanical
Research
Depositor**



**ServoForm™
Mini**



**Electronic Research
Depositor**



Flexible experimental process lines

A comprehensive range of equipment is permanently available in the Innovation Centres, and specialised units can be brought in 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 Centres to convert to our starch-free 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.

Production to validation standards

The ServoForm™ system is particularly suitable for products where validation of the process is required: the process is consistent and repeatable, there is no recycling of starch and the equipment is hygienic and easily cleaned.

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 Centres are accurately reproduced in a production environment.