

Pilot Plant Facility

- 4000 ft² facility
 - (8) Utility Stations with 110V, 208V single and three phase, 480 three phase in varying amperages. Compressed Air, Steam, Culinary Steam, Chilled Water (supply/return), Vacuum, DI, and Domestic Water.
 - Isolated Drainage System
 - Food-grade floor, walls, ceiling
- 300 ft² dry storage room
- 300 ft² equipment storage room
- (2)-300 ft² Refrigerated Storage Adjustable from 33°F-50°F
- (1)- 300 ft² Freezer Storage Adjustable from (-3°F-(-18°F))



Pilot Plant Equipment

| Equipment | Picture |
|---|--|
| Atlas Pacific Peach Pitter & Aligner |  A large industrial machine with a vertical shaft and a mesh safety guard. A yellow warning sign on the guard reads "CAUTION GUARDS MUST BE IN PLACE". |
| APV- Gaulin Homogenizer |  A smaller industrial machine with a hopper and a motor, mounted on a metal stand with wheels. It is connected to various pipes and hoses. |

Avure 2L Isostatic Food Press



Cold Storage

(2)-300 ft² Refrigerated Storage Adjustable from 33°F-50°F



(1)- 300 ft² Freezer Storage Adjustable from (-3°F-(-18°F))



Dixie Double Seamer

Model: UVGMD-ALCC



Harvest Saver Dehydrator

Model: R-4



Hobart Chopper



Hobart Dicer Model: FP300



Hoyer Addus
Model-FF2000



Hoyer KF80



Imdec Pinch Peeler



Lye Line



Odenberg Flash Steam Peeler
Model: M-150



Rossi Style Evaporator



Rotary Scrubber



Steam Blancher



FMC Rotary Steritort
Refurbished in 2011



Sorting Line & Flume Wash



Still Retort



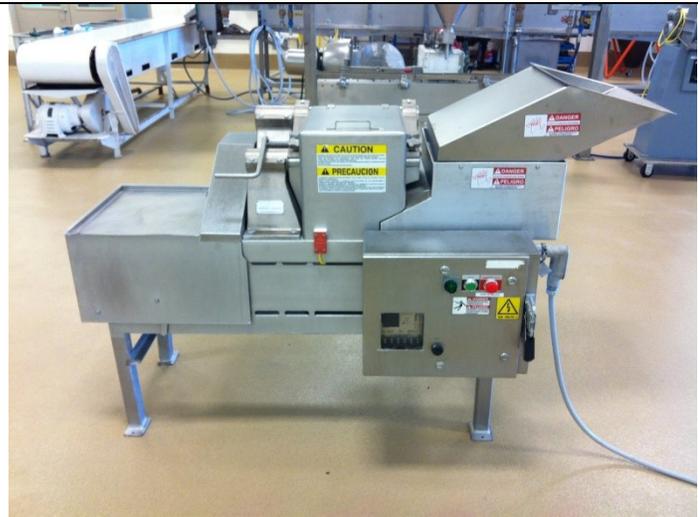
Steam Jacketed Kettles



Toledo Scale



Urschel
Model: G-A



Virtis Freeze Dryer
Refurbished in 2010



Pilot Plant Capabilities:

- **Dry Cleaning**-For Raw Agricultural Commodities o Hand wiped and inspected to remove solid debris, gross muddiness, tops, roots and cull materials.
- **Wet Cleaning**-For Raw Agricultural Commodities o Flume or sink washing- all washed raw agricultural commodities

- **Concentration** of Juice ○ Steam Jacketed Kettles ○ Rossi Style Evaporator
- **Emulsification-Homogenization** ○ APV Homogenizer
- **Pitting** ○ Atlas Pacific Peach Pitter- mechanically orients, cuts and pits peaches ○ Hand pitting
- **Peeling** ○ Odenberg Steam Peeler ○ Imdec Peeling Rollers ○ Rotary Scrubber ○ Lye Line
- **Blanching** ○ Heat and Control Continuous Steam Blancher
 - FS&T constructed Lye Line (can be ran without addition of lye)
 - Steam Jacketed Kettles (water blanching)
- **Dicing**
 - Hobart Dicer- various blade sizes available
 - Hand Dicing ○ Urschel Dicer
- **Chopping** ○ Hobart Chopper
- **Slicing** ○ Deli Style Meat Slicers- Berkel ○ Urschel Dicer
- **Filling** ○ Hand Filling
- **Canning** ○ Dixie Double Seamer (model- UVGMD-ALCC) equipped to do multiple can evacuation and gas sparging cycles for particularly vulnerable products
- **Thermal Processing**- FS&T uses the National Food Processors Association as their processing authority to establish the proper temperatures and times for its cooks, depending on product and container characteristics ○ FMC Rotary Steritort- (refurbished in 2010) agitated

process ○ Vertical Still Retort- non-agitated process

- **Dehydration** ○ Harvest Saver Tray Dehydrator (model- R-4)- ability to control air temperature, air bleed rate and air flow rate. Capacity of ~66 ft²
 - Virtis Tray Freeze Dryer (refurbished in 2010)- with five trays capable of drying up to five gallons of liquid product and approximately 25 pounds of solid frozen product per run
- **Freezing** ○ Please see 'storage' section below ○ KF80 Hoyer Ice Cream Maker

Storage

- **Cold Storage** ○ (2) 300ft² refrigerated storage with adjustable temperature control ranging from 33°F-50°F ○ (1) 300ft² frozen storage with adjustable temperature control ranging from (-3°F to -18°F)
- **Dry Storage** ○ 350ft² of ambient dry storage
- **Equipment Storage** ○ 300ft² of ambient equipment storage

Analytical Laboratory



Please Contact Matt Ford for more information on the capabilities of the analytical laboratory.

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