Food Processing Facilities
Equipment and Facility Brochure

Facilities for Small and Medium Enterprises
The Food Processing Facilities at the University of Nottingham are now available to individuals and small businesses that wish to develop their ideas and products for food and drink but don’t have all the equipment necessary. The facilities can be used to make batches of product for market testing, to scale up from the kitchen to pilot scale or to try equipment before making a purchase. Experience is also on hand to enable users to get the best out of their time.

Visitors must attend a compulsory training session prior to using any of the facilities or equipment in this brochure. The session lasts approximately 45 minutes and is included in the pricing structure, subsequent visits will require training only for additional equipment used.

These facilities are just one part of a range of research laboratories and a wide variety of quality control tests and specialised techniques are available elsewhere at the Sutton Bonington site. Please see our website for more information on the range of facilities, techniques and expertise:


Special rates (including free use of some facilities) are available for small businesses (SMEs) in the East Midlands:

- Nottinghamshire
- Derbyshire
- Leicestershire
- Lincolnshire
- Northamptonshire
- Rutland
Food Production Hall

The food processing hall has areas for storage, refrigeration, steam processing, dry milling, extrusion, canning, baking, vacuum sealing and shelf life testing. An Innovation Area provides a fully serviced space for the user’s own equipment.

There is a dedicated, separate air conditioned room for containment of foods containing allergenic ingredients and products.

Quality Control Laboratory

The quality control/analysis laboratory facilitates quantitative assessment of process and product related measurements.

For example testing of breads might include measurement of volume, crust colour, texture and bubble analysis within the loaf.
Development Kitchen

The development kitchen is available for small scale preparation of products prior to basic tasting in the adjoining sensory booths.

A full sensory suite is available elsewhere on-site for more sophisticated analysis. The teaching and discussion room has full air conditioning, wireless networking facilities and will accommodate twelve people.
Equipment

Retort
The Lagarde retort will allow thermal processing of cans, pouches and trays. Operation can be static, rotating or oscillating to encompass a wide range of products from meat to sauces and soups.

In addition to the retort are facilities for can sealing.

Extruder

The Prism extruder can be used for a wide range of extracted products from corn snacks to textured protein products.
**Incubators**

Incubators and ovens come in a range of specifications e.g., temperature, varying, humidity and vacuum. Applications include drying, baking and accelerated shelf life testing.

**Homogeniser**

The homogeniser is used for the preparation of emulsions as well as homogenisation of milk products prior to ice cream making.
**Ice Cream Maker**

The ice cream maker will prepare up to 5 litres of ingredients which will make up to 8 litres of finished product.

**Steam Jacket Vessels (Jam Pans)**

Steam jacket vessels are versatile and have been used for the manufacture of cheeses, creams, jams, jellies, sauces and soups. The working capacity is approximately 25 litres and can be used in conjunction with a high shear mixer.
**Hobart Chopper**

The bowl chopper is used for the preparation of chopped ingredients, for example burger and sausage preparation.

![Image of Hobart Chopper](image)

**Other Equipment Available**

Other equipment available for use includes:

- Pastry brake
- Mixers for up to weights of 20kg
- Mills
- Sieve shakers
- Balances – milligrams to 25kg
- Many other facilities.

Please email fbic@nottingham.ac.uk or telephone 0115 9516610 to enquire.
Quality Control Laboratory Equipment

Falling Number Apparatus

Colourimeter

Pasting Viscometer

Rotational Viscometer
C-Cell Image analyser

Silverson (High shear mixer)

TA-XT2 Texture analyser
## Price Structure

<table>
<thead>
<tr>
<th>Category</th>
<th>Price Range</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>A</strong></td>
<td>Price - Group A £150 to £300 £ per day</td>
</tr>
<tr>
<td><strong>B</strong></td>
<td>Price - Group B - £301 -£650 per day</td>
</tr>
<tr>
<td><strong>C</strong></td>
<td>Price - Group C - £651 to £950 per day</td>
</tr>
</tbody>
</table>

**Special rates (including free use of some facilities) are available for small businesses (SMEs) in the East Midlands:**

- Nottinghamshire
- Derbyshire
- Leicestershire
- Lincolnshire
- Northamptonshire
- Rutland
Enquiry Form

Contact Details

Food Processing Facilities, FBIC Building, University of Nottingham, Sutton Bonington Campus, College Road, Loughborough, Leicestershire, LE12 5RD

Tel: 0115 9516011  
Email: fbic@nottingham.ac.uk

I would like to enquire about (tick):

<table>
<thead>
<tr>
<th>Facilities</th>
<th>□</th>
</tr>
</thead>
<tbody>
<tr>
<td>Food Processing Hall</td>
<td></td>
</tr>
<tr>
<td>Quality Control Laboratory</td>
<td>□</td>
</tr>
<tr>
<td>Development Kitchen</td>
<td>□</td>
</tr>
<tr>
<td>Sensory Booths or Teaching Room</td>
<td>□</td>
</tr>
</tbody>
</table>

For what duration are you likely to be using the facilities/equipment?  Days........... Hours..........  

Is the equipment needed for consecutive days? Yes □  No □

From what dates will you require the facilities/equipment?

From: ....../....../......  To: ....../....../......

Please give a brief description of the product development you wish to conduct using our facilities (any information submitted will be treated as strictly confidential):

..............................................................................................................................................................................
..............................................................................................................................................................................
..............................................................................................................................................................................
..............................................................................................................................................................................

Please state any areas you would like assistance with your product development:

..............................................................................................................................................................................
..............................................................................................................................................................................
..............................................................................................................................................................................
..............................................................................................................................................................................

Your contact details:

Name: ........................................  Postcode: ........................................

Email: ........................................  Phone: ........................................

The University of Nottingham treats all information as strictly confidential