

TOLL MANUFACTURING

CERTIFIED FOOD LAB & TEST CENTER

Develop your food ingredient products in AVEKA's Certified Food Lab & Test Center at the company headquarters in Woodbury, MN. Work with AVEKA experts to create new products, optimize processes, or produce smaller pilot batches for your customers.



CAPABILITIES

- Spray Drying
- Prilling / Spray Congealing
- Fluid Bed Drying / Wurster coating
- Particle Agglomerating
- Liquid Blending
- **Dry Blending**
- Hammer Milling
- **Ball Milling**
- Microencapsulation
- Emulsifying / Homogenization
- Screening
- Characterization & Analysis

And much more!

bring your ideas to life

HIGHLIGHTS

- cGMP CERTIFIED FACILITY
- **EXPERIENCED STAFF**
- PROCESS DEVELOPMENT
- **APPLICATION TESTING**
- SPECIALTY PRODUCTION





You can rely on AVEKA's many years of application know-how and experience across multiple processing technologies to help find the best solutions and bring your ideas to life.

FACTS about **AVEKA**'s Food Lab:

500+

Projects completed

Years of process development expertise

THE AVEKA ADVANTAGE



