

For Immediate Release
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**New NFL Equipment Speeds, Economizes Fluid Food Product Testing -
from Pasteurization through Aseptic Processing**

Outsourcing testing to their newly purchased MicroThermics system, capable of running up to six tests per day with a 12-liter minimum batch size, can cut manufacturers' product development cycles, production downtime, save thousands per day.

For food industry manufacturers running large, in-house test batches of fluid products such as milk, juice, tea, and pudding, outsourcing testing to The National Food Laboratory's (The NFL) newly purchased MicroThermics processing system can cut product development cycles, production downtime, and save thousands per day in costs. The new system, with a temperature range from pasteurization to aseptic processing (140 to 300o F), has a 12-liter minimum batch size and is capable of running up to six tests per day - allowing manufacturers to test new products or line extensions without interrupting their own production, potentially saving days of product development time and a thousand or more gallons of product per test.

"Use of our new MicroThermics system is a cost effective way to test fluid products rather than do expensive, time-consuming full production runs," said Neal Ewing, Process Development Segment Leader of The NFL's Process Research and Microbiology Division. "UHT and aseptic testing can be done quickly and effectively without purchasing and maintaining multi-million-dollar processors in-house. Our new capability allows us to help clients rapidly develop a range of new products, from refrigerated ones with longer shelf lives to shelf-stable ones at room temperature."

Food manufacturers hoping to expand marketshare, riding the trend from paper-based containers to PET containers, may be especially interested in fine-tuning their new product development using The NFL's UHT and aseptic processing capacity. Aseptic processing

offers improved product taste, while consumers tend to view products packaged in PET as being of higher quality.

The addition of the MicroThermics system complements The NFL's existing food processing capabilities including: extrusion; wet and dry blending; evaporation and spray drying; thermal processing, fruit and vegetable processing and more. Moreover, the company offers product and process development programs for clients in a phased approach, each phase building on knowledge gained from the previous step. At clients' discretion, they can: develop products and define product specifications; define the process scenario; select equipment; test processes or equipment; execute pilot scale trials; execute commercial production trials; and write manufacturing specifications - all with an eye toward optimizing both product and process, economically.

A leader in food/beverage product and process development since 1973, The NFL is a FDA and USDA recognized authority in food thermal processing, with a 15,000 sq. ft. pilot plant capable of making samples for sales, market, nutrition, or shelf-life testing, as well as other needs. MicroThermics, Inc. is a leading thermal processing system manufacturer based in Raleigh, NC.

For more information, write to The NFL at 6363 Clark Ave., Dublin, CA 94568; call Neal Ewing at 925-551-4271; fax 925-833-1843; e-mail EwingN@TheNFL.com; or visit them on the Web at www.TheNFL.com.

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By Del Williams

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