




CUSTOMER INNOVATION CENTRE




Tereos has installed its Customer Innovation Centre in a new, state-of-the-art facility in Aalst, Belgium, equipped with the latest analytical equipment, laboratories, and pilots to offer first-class services to Tereos customers.



Run by expert scientists, Tereos' facility is equipped to produce, test and develop food products (such as confectionery, chocolates, dairy products, baked and savoury goods), as well as pharmaceuticals, cosmetics and industrial products (paper and board).

Whether a client wants to improve the nutritional scoring of its bakery products or breakfast cereals, enrich confectionery or chocolate products with fibre, increase the efficiency of a corrugated line or improve the texture of a cosmetic cream, Tereos has the equipment, knowledge and expertise to help its customers achieve their goals in an efficient and sustainable way.





OUR SITE FEATURES



DEMONSTRATION KITCHEN

For customers to “see, touch and taste” new products.



SENSORY LABORATORY

Where products are assessed for taste, texture and flavour by tasting panels.



ANALYTICAL PLATFORM

Every aspect of a product can be accurately determined (texture, rheology, colour and composition...).



LABORATORIES & PILOTS

To produce, at small scale, a full range of food, pharma, cosmetics and industrial goods.

OUR SERVICES



REFORMULATION

We help our customers to innovate, improve and/or reformulate their products, by improving nutritional scoring, optimising sugar content or increasing the fibre of proteins, without compromising taste or texture. The wide range of Tereos products, coupled with comprehensive knowledge of how they effectively combine, makes Tereos an excellent partner to try and test solutions to improve their products and brands.



NEW PRODUCT COLLABORATION

Our team of experts can collaborate with customers to create new products that take advantage of Tereos' latest innovations. Backed up by the lab's range of testing, lab and pilot equipment, every innovation can be efficiently developed to ensure it meets the customer's requirements.

We can also advise and provide tailored, hands-on training for customers on Tereos' products and formulations with concrete applications.





ANALYTICAL TESTING

Central to the lab's capabilities are its analytical testing facilities, from physical measurements and composition analysis, to taste and texture assessment and shelf-life determination. The lab can perform examinations to gain in-depth understanding of products, including their structure, hardness, elasticity, compressibility or granulometry.



EXPERTS NEAR YOU

Tereos has a Customer Technical Support team close to you in each region. They are experts on Tereos products and their applications and are your first point of contact for advice on product selection, product functionality and typical formulation propositions.

They can train your teams and connect with the experts at the Customer Innovation Centre.



CAPABILITIES & APPLICATIONS

From small-scale laboratories to larger-scale pilots for formulation and analytical development laboratories



FOOD

- *Chocolate*
- *Confectionary*
- *Beverages*
- *Dairy*
- *Ice cream*
- *Bakery*
- *Extrusion pilot: breakfast cereals, snacks, croquettes*
- *Savoury*



PAPER & CORRUGATED BOARD

- *Coating testing equipment*
- *Paper coating*
- *Paper forming*
- *Glue preparation*



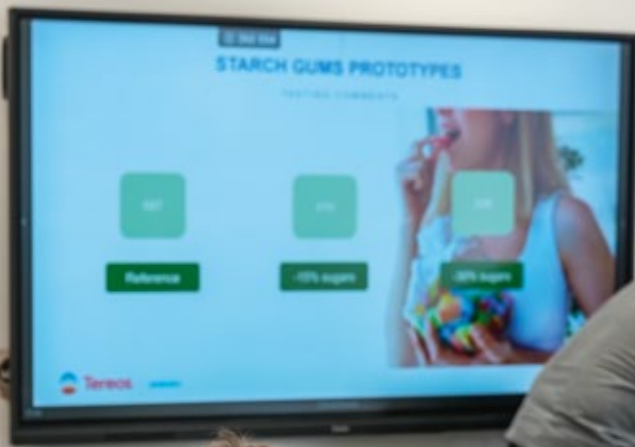
PHARMACEUTICAL

- *Tablet press and characterization tools*
- *Powder blends*
- *Syrups*



COSMETICS

- *Formulation equipment*



SERVICES

- Reformulation for healthier products
- Collaboration on creating new products or new applications
- Training on Tereos products and applications
- Analytical services
- Consultation with marketing, regulatory and product experts



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