



GIUSTI

Product Development Facility

AND ADJACENT CONFERENCE SUITE



Giusti have been developing mixing, blending, cooking and cooling solutions for over eighty years. The ability to try new recipes and formulations and test new methods before production commitment, has always been key to our clients success.

The Giusti product development facility is a modern purpose built response to our clients needs. The facility is designed and built to fully hygienic standards and equipped with a wide range of Giusti equipment – allowing clients from the Food,

Health & Beauty and Pharmaceutical sectors, to run trials before a production scale commitment is made.

The site is located in Wellingborough, UK and is close to the M1 and M6 motorways. It is less than 90 minutes from either Heathrow or Birmingham airports.

PROCESSING SYSTEMS THAT KNOW NO BOUNDARIES

Product Development Facility

KEY TECHNICAL DATA

APPROVALS

- T Giusti is an ISO 9001 registered company
- Pressure vessel approvals include PD 5500, ASME, TUV, APAVE & GOST

CONSTRUCTION

- 80 sq. metres in size
- Fully hygienic
- Walls & ceiling clad in white PVC to EEC directive 64/483, ANSI 484 & 1805
- Floors are coated in 'Actro screed PV+B'
- There is a 3.2m wide x 2.85 metre high, outside access to the trials facility

SERVICES

- Cuisine quality/potable steam – 1, 3 and 5.5 bar
- Clean compressed air
- Glycol at -1°C
- Potable water
- Three phase power at 110v, 240v and 415v
- Transformers for other voltages can be provided at cost
- Vacuum loading & cooling
- Macerator waste disposal
- Condensate/smog extraction
- Insectecutor

ADDITIONAL FACILITIES

- A 5m x 4m conference room is adjacent to the trials facility, fully equipped including network access and projector
- Pre delivery inspection suite available to clients, for plant acceptance trials prior to either UK delivery or export packaging

- Used 'Giusti' equipment can be fully trialed prior to purchase

ASSISTANCE

- One Technician is provided at no additional cost – this ensures optimum results from the facility
- Please ensure we are made aware of any handling or hazard issues so that these can be properly addressed
- In view of the special nature of some ingredients we prefer clients to procure for themselves however procurement assistance is available if required at additional cost-only limited refrigeration is available
- Assistance with confidential disposal of trial batches can be provided at cost

CONFIDENTIALITY/SECREC

- Absolute confidentiality is assured and the company will happily enter into secrecy agreements as required

HYGIENE

- Most equipment is CIP compatible
- All contact parts are stainless 316 or FDA approved PTFE
- Water is available via hose reels – pressure wash kit to 150 psi is available on request
- Clients are responsible for ensuring proper hygiene protocols are followed
- Separate male & female shower facilities are available with full locker-room facilities

EQUIPMENT AVAILABLE

Typically available - availability cannot be guaranteed until booking accepted:

- 250 litre 'Giustimix', horizontal axis cooking/mixing system for foodstuffs (pressure vacuum)
- 400 litre 'Pharmix' contra rotating mixing system for creams & lotions (pressure vacuum)
- 120 litre 'Triple Shaft Pharmix' with in vessel homogeniser
- 75 litre 'Giustimix' cooking system with vacuum cooling
- Three stage emulsifier system
- Scraped surface heat exchanger
- In vessel/in line single stage 'Impacton' emulsifier
- 15 litre 'Labomix' – oil heated small batch unit with scraped surface agitation and top entry homogeniser
- 'Brookfield' viscometer
- 1/4 tonne loadcell weigh platform
- Scales, knives, spoons etc
- Various sizes of disposable container
- Smocks, rubber boots, snood caps, hairnets, latex gloves, aprons, plastic shovels etc
- Medium sized refrigerator & freezer
- High speed web access in the trials suite allowing fast & easy trials data exchange including Web-cam facility.
- Third party filling machines can be accommodated for the purpose of integrated system trials.

While every attempt is made to ensure the accuracy of data, Briggs pursues a policy of continuous improvement and reserve the right to change specification without prior notice

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PROCESSING SYSTEMS THAT KNOW NO BOUNDARIES - VISIT OUR WEBSITE: www.giusti.co.uk

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