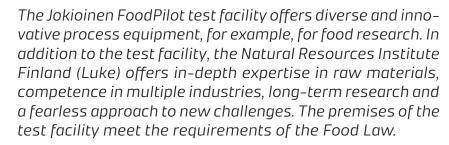


# Innovative Food System

NATURAL RESOURCES INSTITUTE FINLAND

## Jokioinen FoodPilot

### new food technologies to support research and development





Luke's FoodPilot test facility in Jokioinen provides customers with access to equipment and services that they would not otherwise acquire. Testing on a pilot scale reduced risks associated with the transfer to actual production. Identifying any bottlenecks in production beforehand speeds up the transfer of processes to industrial production. Any needs for new production technologies can be tested before making any investments. The material generated during test production enables comprehensive further studies.











#### **Examples of FoodPilot services**

- The tests and optimisations required for research, R&D and production processes
- Separation of bioactive compounds from the source material, test production
- Extrusion technology and bioprocessing in the development of new food solutions and the comprehensive use of raw materials
- Transfer of separation processes from the R&D laboratory to pilot production (scale-up)
- Analysis of factory-sized production processes on a pilot scale (scale-down)
- Analysis of samples in a laboratory: microbiological and chemical analyses, as well as bioactive and functional properties.
- Sensory evaluation

#### Why Luke?

Luke is a research and specialist organisation which combines expertise in renewable natural resources and sustainable food production.

Considering food research, it is important to fully understand the production chain, from the field to fork. Our strengths include our broad expertise in sustainable food production and related research and customer service.

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