



## **FoodBuzz Innovations Expands UHT Capabilities for Dairy Beverage Development**

At **FoodBuzz Innovations**, our focus has always been on helping beverage brands move confidently from concept to commercially viable products. While creating a great tasting prototype in the lab is an important first step, the real challenge in dairy development is ensuring that flavour, texture, and stability remain consistent after industrial processing and throughout shelf life.

To support this, we continue to invest in advanced pilot-scale processing capabilities designed to replicate real manufacturing conditions. Our **UHT pilot plant**, installed in 2023, plays a central role in this process and allows us to support clients developing a wide range of dairy and dairy-based beverages.

The system enables us to produce **15–20L pilot batches**, which can be filled into bags or PET bottles with a **typical shelf life of 3–6 months chilled**. These pilot runs allow brands to generate meaningful data on stability, flavour retention, and product performance after UHT processing. Importantly, this step provides the confidence needed before committing to full-scale production runs that may reach **20,000–30,000 litres**.

This capability is particularly valuable for dairy beverages where processing conditions can significantly influence the final product. Protein stability, mouthfeel, fat dispersion, and flavour profile can all change during UHT treatment. By validating products at pilot scale, we help ensure that what works in development will also work in manufacturing.

As part of our continued commitment to improving process accuracy and product quality, we are pleased to announce a **new investment in a GEA homogeniser**, now integrated into our pilot plant.

Homogenisation is a critical step in dairy beverage processing, directly influencing emulsion stability, texture, and long-term shelf performance. By incorporating this advanced GEA technology, we can further improve the precision of our UHT trials and more closely replicate industrial production conditions. This ultimately allows our clients to gain more reliable insights into how their product will behave at scale.

In addition to supporting our internal development projects, the **FoodBuzz UHT pilot plant is also available for hire**. Brands and manufacturers can run their own trials using

professional processing equipment, while benefiting from our technical support and beverage development expertise.

This approach allows clients to test formulations, validate processing parameters, and evaluate shelf-life performance before committing to large-scale production.

For us, beverage innovation is not just about creating something that tastes great in a small trial. It's about ensuring that the same quality and experience are delivered after processing, packaging, and months on the shelf.

Our continued investment in pilot-scale technology reflects our commitment to helping partners develop beverages that are not only innovative — but also **ready for real-world production**.

If you would like to learn more about our UHT pilot capabilities or discuss a potential project, feel free to get in touch with the FoodBuzz team.

**Contact:** [matt@foodbuzzconsulting.com](mailto:matt@foodbuzzconsulting.com)

**Website:** <https://foodbuzzinnovations.com/>