

AGRIFOOD TECHNOLOGY STATION (ATS)

AgriFood Technology Station (ATS) is well placed in a state of the art complex on the Bellville campus of the Cape Peninsula University of Technology (CPUT). This includes a Pilot Plant with different processing areas for: baked goods, meat products, beverages, chocolate & sweets, spray drying & extrusion and also general heat processing and drying. Besides general and cold stores, there are also a number of laboratory areas such as an R&D lab (for small-scale product development), Research Lab, Instrument Room, Chemistry Lab, Microbiology Lab and a Physical Food Properties Lab.

The mandate of the ATS is to assist small and medium enterprises primarily, but also all other appropriate companies as a secondary goal, to improve their use of technology, implied improvement of efficiencies and also concomitant improved ability to employ more staff and empower such persons in terms of the field of technology in which it operates. Innovation support is the main aim of the game.



AGRIFOOD TECHNOLOGY STATION (ATS)

TECHNOLOGY COMPETENCIES AND OFFERINGS

New product and process development

Baking and milling
Brewing
Canning, bottling and pouching
Chocolate and confectionery production
Freeze-drying and spray-drying,
Fruit, vegetable, meat and dairy processing
Labelling and packaging advisories
Large processing equipment base in 1 700 m² Pilot Plant
Pasta extrusion
Rental of facilities and expertise for trials
Thermal and non-thermal processing

Food analysis

Chemistry, microbiology, sensory studies, shelf-life determination, texture, viscosity, colour

Research

The Station conducts collaborative research with academics in the following areas:

Auditing of food premises

An initial appraisal may be done by ATS staff but more in-depth audits and implementation of systems may be outsourced to professionals in the field.

Labelling

Considering the national labelling and advertising legislation as amended, it is essential that your product package / label complies. The Technology Stations close contacts with specialists, including the national Department of Health (Food Control), allow us to verify and advise in this regard.

Sensory evaluation

A range of sensory services are available through the Technology Stations own expertise and staff and also via external sensory analysts. Both bench-top analysis and trained panels are available.

Free-standing research projects

In some instances, your company may require free-standing or once-off research to be done on a specific topic. The research may be long or short-term, it may involve bench-work and experimentation or it may just be a literature-based report required. This can be arranged after appropriate consultation and scoping. In some instances, this type of project could also lead to formal qualifications being obtained by students of CPUT or by your own staff involved in the project.

Niche analytical services

ATS offers routine food analytical services such as full nutritional analysis, microbiological testing and testing of food physical properties such as colour, texture, viscosity, etc. More importantly, ATS strives to offer services not available via commercial laboratories. This is done on an agreement basis and may require method development and validation time.

Shelf-life evaluation

Real-time and accelerated studies may be conducted using our facilities for temperature and humidity control. Standard parameters monitored are microbiological safety as well as pertinent chemical characteristics such as water activity and rancidity.

Small-scale trials

Our unique food processing facility and its wide range of modular and mobile equipment allows for tailor-made production trials in many instances. This may be done using ATS as the project manager or the facility may be hired for such purposes provided appropriately qualified personnel are supplied by the user. All of this could be done with appropriate confidentiality in the different areas which include baking, meat processing, spray-drying, extrusion, heat processing (retorting, smoking, can seaming), extrusion and the manufactured foods area.

Training and Compliance

Within constraints and related to numbers and frequency, we can design and offer short courses suited to your company needs. Training with regard to individual instruments or concepts related to food production and analysis can also be offered on a free-standing basis.

CONTACT DETAILS

Station Manager: Mr. Larry Dolley | **E-mail:** dolleyl@cput.ac.za
Admin: Ms. Ntombi Sigwela | **E-mail:** sigwelan@cput.ac.za

Website: <http://www.cput.ac.za/ats>
Tel: +27 21 953 8615