

# Engineering and machinery

for the food industry







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At IMPROLAC, we are specialists in the design and manufacturing of complete facilities, equipment and production lines for food liquids, liquid-liquid and liquid-solid mixtures. From individual machines to the creation of turnkey factories, we answer to every single production need.”



# The way we work

01

## Advisory

We work hand in hand with our clients to identify their needs and offer them aligned solutions. We look for long-lasting business relationships so we will always be transparent with them.

02

## Engineering

We carry out a custom design of the project and all its components, seeking to optimize processes that will allow our clients to achieve their business goals.

03

## Manufacturing

We manufacture high quality machinery thanks to our great team. Once the design phase is completed, our operators execute the idea at our workshop in the time our clients need.

04

## Maintenance

We carry out preventive maintenance at our clients' facilities, offering them technical assistance whenever they need it. In addition, we train your teams so that the use of machinery is optimal.





# Our services

At **IMPROLAC**, we count on an engineering team, a technical office and our own workshop that allow us to optimize our clients' processes. To do this, we offer the following services:



Engineering, design  
and project development



Machinery  
manufacturing



Technological  
advisory



Turnkey  
factories



Process  
automation



Preventive and  
corrective maintenance



Relocation of  
industrial plants



Spare parts  
supply



Training at  
client facilities



# Our products

We design and build all types of equipment for food and nutraceutical companies that manufacture liquid products, liquid-liquid or liquid-solid mixtures.



**Heat treatment equipment**



**Pre-assembly on skids**



**Reactors and process tanks**



**Mini Plants and plants for dairy products**



**Precise dosing and mixing**



**Centrifugal separators**



**Emulsion preparation equipment**



**Curdling vats**



**CIP and SIP washing Systems**



**Filtration equipment: UF, NF, RO**



**Manifold pre-assembly**



**Service machinery**

# Which sectors do we work for?

We work mainly with food and nutraceutical companies, and we are experts in the dairy industry. We count on more than 20 years of experience in these sectors, in which we are a referent in technical solutions for our clients.



## 01

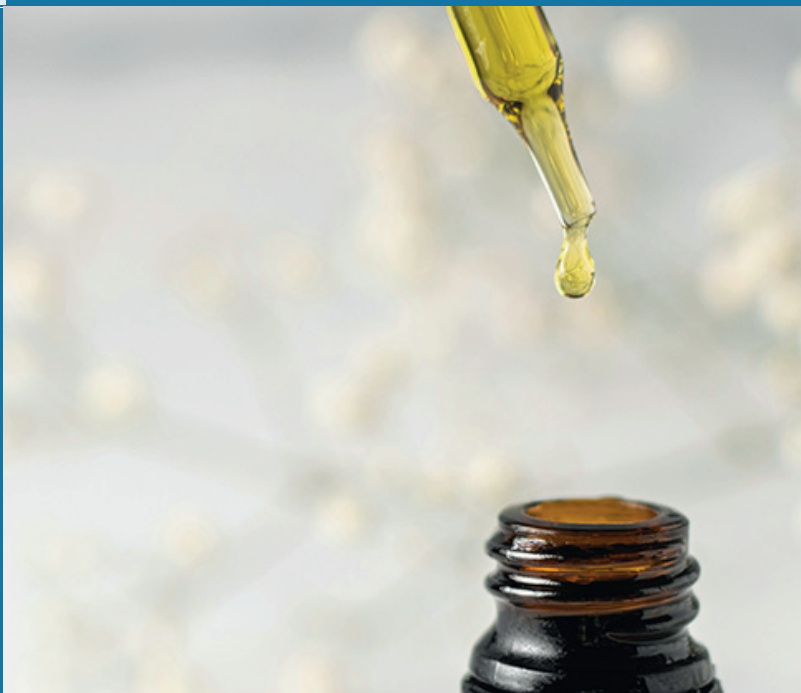
### Food

Juices and nectars  
Dairy products  
Egg products  
Precooked: soups, broths,  
"salmorejos", bechamel...  
Others: cookies, bars...

## 02

### Nutraceuticals

Sports drinks  
Syrups  
Liquid food supplements



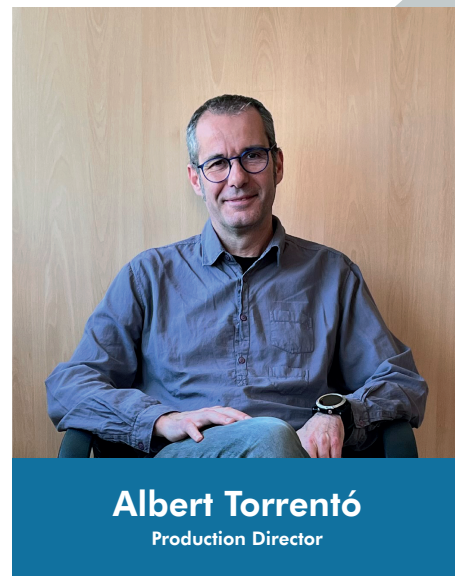
# Our clients' products

Our machinery is specially designed for the manufacture of both liquids and mixtures in the aqueous or oil phase. Our clients use it to manufacture everything from broths to vitamin supplements, as well as other products such as cheeses, creams, energy bars, etc.



# Our great team

What makes us unique at **IMPROLAC** is definitely our great team. We are part of a family business, it is no secret, but this is precisely what makes us put so much passion into what we do. Of course, this is only a small part of our team, as without our draughtsmen, automation experts, workshop operators, office staff and external collaborators we would have never made it this far.






## Our clients





## Contact

 [www.improlac.com](http://www.improlac.com)

 972 495 031

 [info@improlac.com](mailto:info@improlac.com)

 [linkedin.com/company/improlac](https://linkedin.com/company/improlac)