



Dairy Specialist Co-Working Food Kitchen

BIA Obair co-working kitchen specialising in dairy provides access to food industry experts and cutting edge facilities and equipment

Stand-alone dairy kitchen for daily hire

This is a stand-alone/own door dairy processing kitchen for daily hire to start-up and small dairy producers to allow them to develop value added dairy products, manufacture products on a small industrial scale.

Simply bring your milk and other ingredients and packaging, this unit will facilitate the processing of most dairy orientated products including:

- ✓ Hard Cheeses
- ✓ Cultured Creams
- ✓ Yogurt Drinks
- ✓ Soft Cheeses
- ✓ Flavoured Milks
- ✓ Ice Cream
- ✓ Cultured Milk Products
- ✓ Butter
- ✓ Yogurt
- Frozen Yogurt

Commercial Scale Equipment

Remove the restrictive barriers of the high cost capital investment associated with leasing or purchasing dairy processing equipment, we have top class equipment schedule in place for your use

High Capacity Batch Mixer

Stainless steel mixer capable of Mixing, Emulsifying, Blending, Homogenising, Disintegrating, Particle size reduction, De-agglomeration, Gelling, Solubilising, Reaction acceleration

Pasteurizer And Extraction

Cap Sealing Machine

Tilting Kettle

Blast Chiller

Coldroom And Freezer

Workbenches, Weighing Scales, Sinks etc

Includes Access To **In-House Food Technologists**

Benefit from food tech specialists to help you accelerate your product development