



# FERMENTATION

## Enzyme Digestion



### CAPABILITIES

MARTECH RESEARCH has experience in the fermentation of many different fruits, fungi and vegetables. We have a wealth of experience with a variety of microbe types and media. Our capabilities with pre- and post-processing make many options possible.

Material may be spray dried to free flowing consistency. Products may also be mixed with other ingredients to meet specific taste profiles.

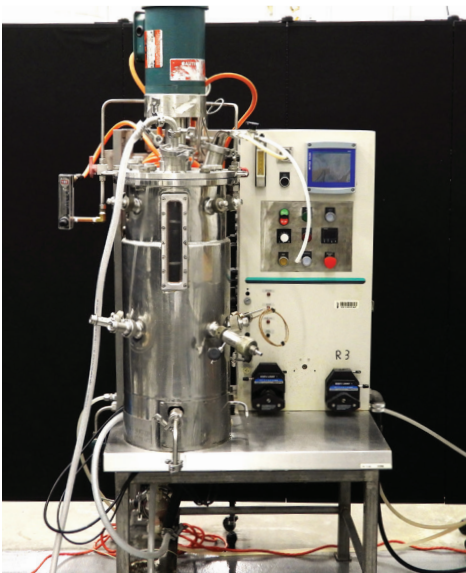
Fermentations are offered from bench scale to full production.

- Temperature and pH controlled pilot and production reactors
- Bench scale from 0.5 liters to 30 liters
- Pilot scale from 70 liters to 550 liters
- Large scale from 6,000 liters to 35,000 liters
- Packaging available in tankers, tote tanks, 55-gallon drums, 6-gallon pails, and blue heat-sealed bags



### FERMENTATION EXPERIENCE

- APPLE
- BEET ROOT
- BLACK RADISH ROOT
- CHERRY
- COFFEE
- CRANBERRY
- GREEN TEA
- HEMP PROTEIN
- KELP
- ONION
- PAPAYA
- PEA PROTEIN
- PINEAPPLE
- PLANTAIN
- REISII MUSHROOM



30-LITER BENCH SCALE



PILOT SCALE



LARGE SCALE