



Pilot Plant

NWF Technical Meat Experts, with the support of our Food Technologists, create and develop seasoning premixes and functional blends for Fresh sausages, Smoked, Fermented and Cooked Meats to delight our customers.

Incorporating the latest equipment, including Smoke Oven, Injector, Tumbler, Mixer, Blender, Cutter, Vacuum Sealer and Sausage Filler, the Pilot Plants located in Sydney, Bangkok and Manila, provide real life conditions to test and prove product performance. These facilities enable customers to develop products alongside NWF technologists without the cost and inconvenience of conducting trials on their own production lines.

In such a competitive environment, cost and functionality is of the highest importance. These Pilot plant facilities enable NWF to evaluate new ingredients and formulations to ensure the most cost effective product is offered to our customers.

