

natec
NETWORK

HIGHEST EFFICIENCY IN DISPERSING & EMULSIFYING

The innovative way to make emulsions and dispersions.



» www.natec-network.com



The M4E technology

The **Magnet for Emulsion technology (M4E)** combines turbulent flow conditions with the LORENTZ force induced by a permanent magnetic field. In a turbulent flow, particles (powder particles or oil droplets) spin around and collide. This results in particle deformation and break-up. The LORENTZ force will further intensify this spinning and colliding effect. As such, the combination between the turbulent flow conditions and the LORENTZ force create the perfect environment to make stable emulsions and lump-free powder dispersions. The **M4E technology** is mainly an "one-pass" technology, meaning once the product has passed the magnet, it is perfectly dispersed and / or emulsified.



NEW!

Any emulsion or dispersion in:

- » Food industry
- » Cosmetics & healthcare
- » Chemical industry



Soups, sauces & dressings



Meat products



Fruits & vegetables



Baby food



Specialty food



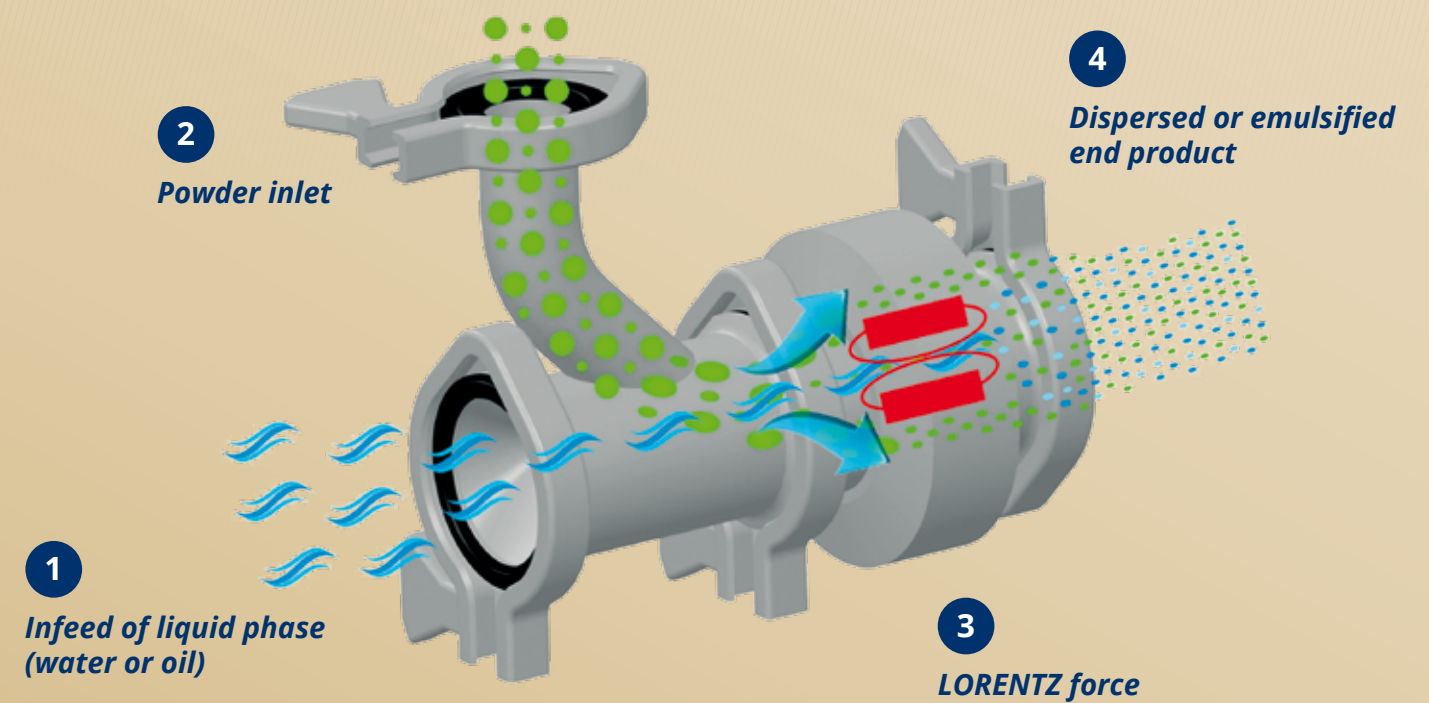
Pet food

+ Benefits

- » Reduced energy costs with increased savings
- » Higher yield and reduced raw material consumption due to reduction in thickener requirements (starches, hydrocolloids)
- » Easy cleaning and low maintenance
- » Highest user friendliness and application flexibility – including products with particles (without changes to hardware or software)
- » Continuous process and reduced production time
- » Lower investment cost and smaller footprint

The innovation

By pumping a liquid through our device, a vacuum is created by the venturi effect. Thanks to this vacuum, the powder is aspirated and introduced into the liquid phase. Once in contact with the water or oil, powders have the tendency to coagulate and create lumps. Thanks to our innovative technology, immediately after the powder introduction, the mixture passes through our patented device creating perfect, lump-free dispersions.



[Explore your possibilities](#)



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**SUCCESS GENERATING
FOOD TECHNOLOGY**

Hochland Natec GmbH, Gold Peg International Pty Ltd and Natec USA LLC

have joined forces to form an international network of companies – the **Natec Network**. These well-known market players draw on many years of experience in high-quality machinery and plant engineering for the industrial food production sector. The innovative spirit, as well as the willingness to tailor the technology completely according to the customer's needs and business goals, make the network a partner who provide more than just technical infrastructure. The innovative and customised machinery and plants are key factors in contributing to the value and development of the customers in the food production industry.

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