





TGE designs and installs industrial evaporation, crystallization and drying processes used in food, pharmaceutical and chemical industries. Each installation is custom designed to meet your needs, for noble products as well as for effluent treatment.

TGE owns pilot evaporation units, available for validating new processes and products.

Based near Paris, we operate worldwide.

PROCESSES

Evaporation

- | Falling film evaporators, single pass or with recirculation
- | Forced circulation evaporators
- | Single or multiple effect
- | Steam heating, or mechanical vapor recompression
- | Flash tank

Crystallization

- | By cooling
- | By evaporation
- | Crystallizers all technologies

Drying

- | Spray drying towers all types, with nozzles or with turbine
- | Fluid beds
- | Bag filters
- | Gas wet washers

Thermal exchanges

SERVICES

- | Complete turnkey installations
- | Extension or revamping of installations
- | Capacity increases
- | Energy savings
- | Product changes
- | Technical audits
- | Trainings
- | Automation

REFERENCES ON YOUR PRODUCTS

- | Whole milk, skim milk, reconstituted milk
- | Sweet and acid whey
- | Demineralized whey
- | Permeates
- | Lactose
- | Caseinates
- | Yeast extracts
- | Vegetal extracts
- | Vegetal proteins
- | Fruit juices
- | Black liquor
- | Sea food products
- | Sugars and derivatives
- | Glucose, fructose
- | Vinasse
- | Wort
- | Effluents, steep water, washing water
- | Blood products

TGE, a team close to you, always at your service
17 years of experience and already many hundred installations completed
A network of efficient sub contractors in France and abroad.



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