



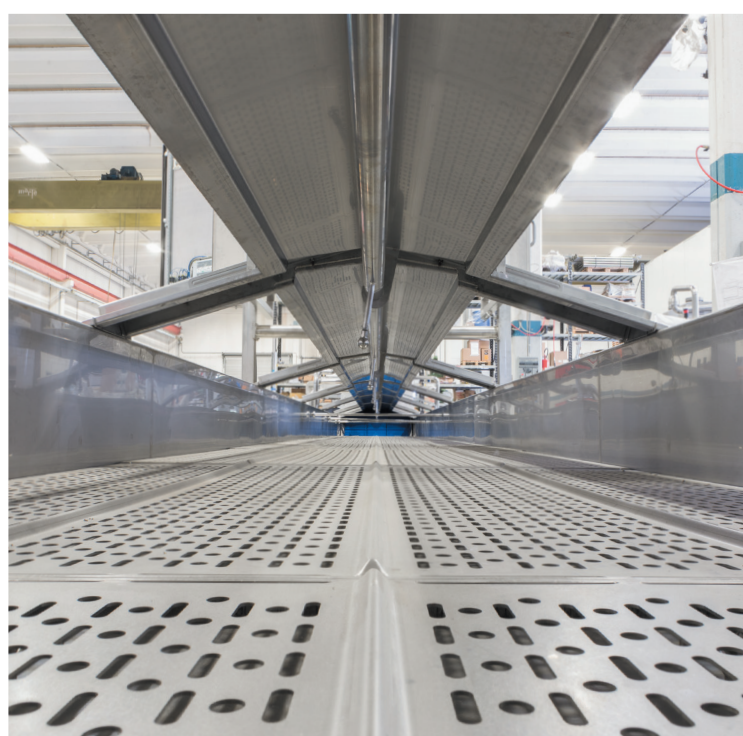
PROTOTECH

FOOD PROCESS ENGINEERING



graficocomunicazione_2025

Hygienic Design: Innovation and Safety in Food Processes



Cooling tank for mozzarella and burrata

Prototech, Food Process Engineering, adopts the principles of Hygienic Design **to ensure maximum safety and quality in food processing**. This approach is based on the use of certified materials, easy-to-clean surfaces, and design solutions that minimize the risk of contamination, **fully complying with international regulations**.

Thanks to this philosophy, Prototech provides high-performance, safe, and compliant systems that meet the most stringent standards of the food industry.

