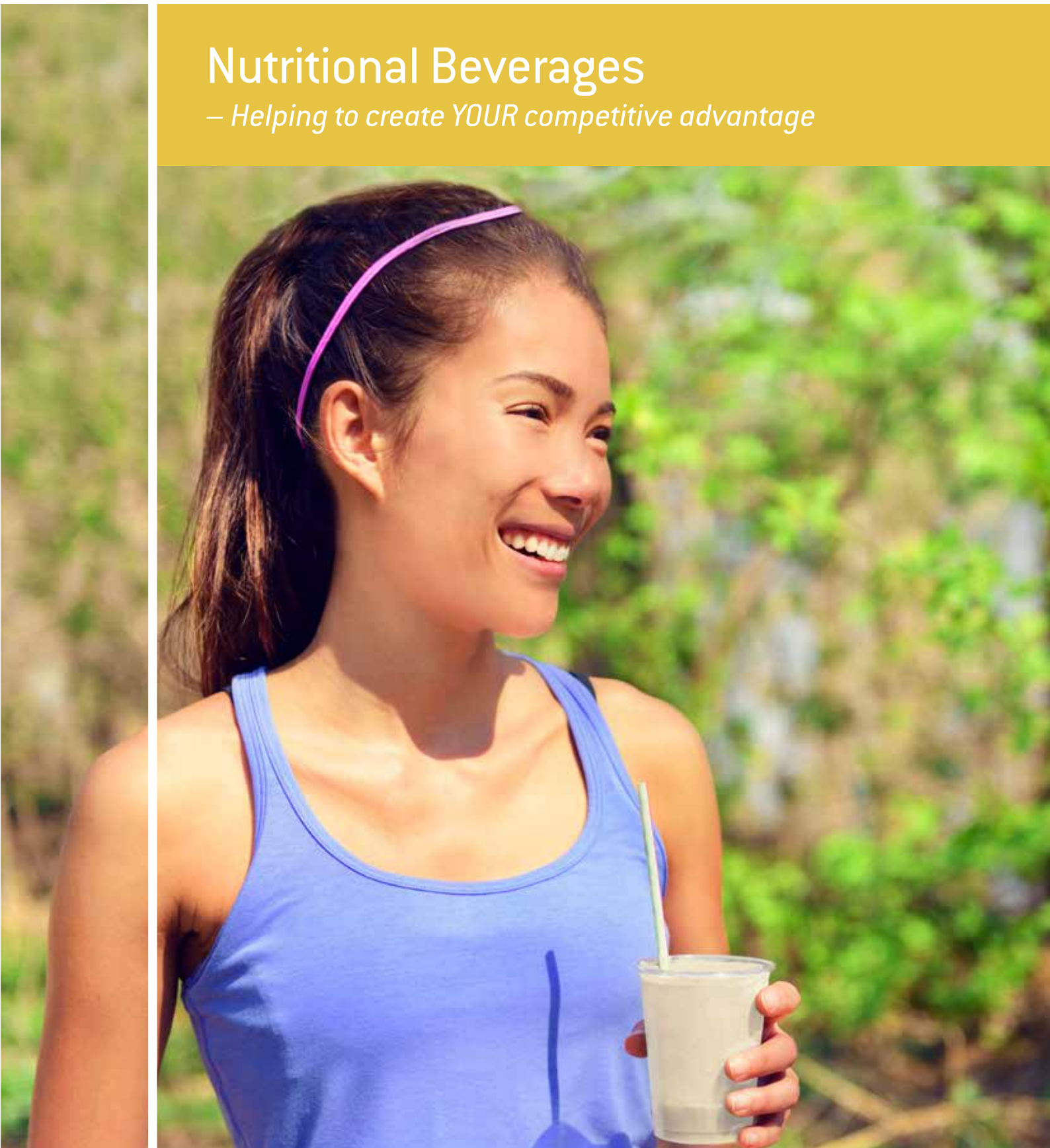


Nutritional Beverages

– *Helping to create YOUR competitive advantage*





*Whatever the beverage,
whatever the recipe ...*

*SPX FLOW
has the
process
solutions
you are
looking for*

The nutritional beverage market is growing – are you?

Consumers are craving a variety of nutritional beverages, leading to an increased popularity of:

- Protein sports drinks
- Plant based milk alternatives
- Lactose free or low fat milk drinks
- Flavored milks
- Functional beverages for children and seniors

These products must be fresh, tasty, convenient, and look appetizing without compromising quality standards and food safety.

SPX FLOW helps you create a diverse range of beverages with the necessary characteristics to meet growing market demands:

- Non dairy milk alternatives, such as soy and nut based drinks
- Fortified/functional dairy drinkable milk
- Dairy only flavored milks including fermented drinks
- Flavored milk drinks with fruit juice
- Asian specialty drinks including drinks made from tea or coconut with particulates added, such as beans, oats, nuts, fruits and vegetables.

*We know how to make
your ideas work*



Three reasons why SPX FLOW is the right choice.

1

1. SPX FLOW understands the market

SPX FLOW proactively follows and understands local Asian and International market drivers that are changing consumer demands. With more than a century of process experience, we can help identify the technology needed to produce innovative beverages to help increase your competitive advantage.

2

2. SPX FLOW has the technology

Diverse product characteristics demand diverse process technology; and as a solution supplier we offer a wide selection of knowhow from raw material handling to final beverage sterilizing. With proven expertise in mixing and blending and thermal processing, we can help you achieve products with:

- Smoother mouth feel
- Higher nutritional value
- Better and fresher taste
- Minimal product loss
- Lower operational cost

3

3. SPX FLOW moves quickly

We know how to make your ideas work and implement them efficiently to maximize your market opportunities; reducing your time to market.

- State-of-the-art Innovation Centers offer robust testing capabilities for rapid trials and scale-up
- Proven ability to quickly develop processes and recipes
- Expertise to deliver turnkey system solutions to rapidly commercialize your beverage creations

Mix your way to consumer appeal



Mixing and blending is a core competency at SPX FLOW.

We offer one of the widest selections of dispersion technologies in the marketplace. Reach your perfect product consistency on systems designed to maximize results.



Flex-Mix™ Liquiverter

For fast, effective and homogenous atmospheric mixing of powders with liquids for products containing medium dairy solids content



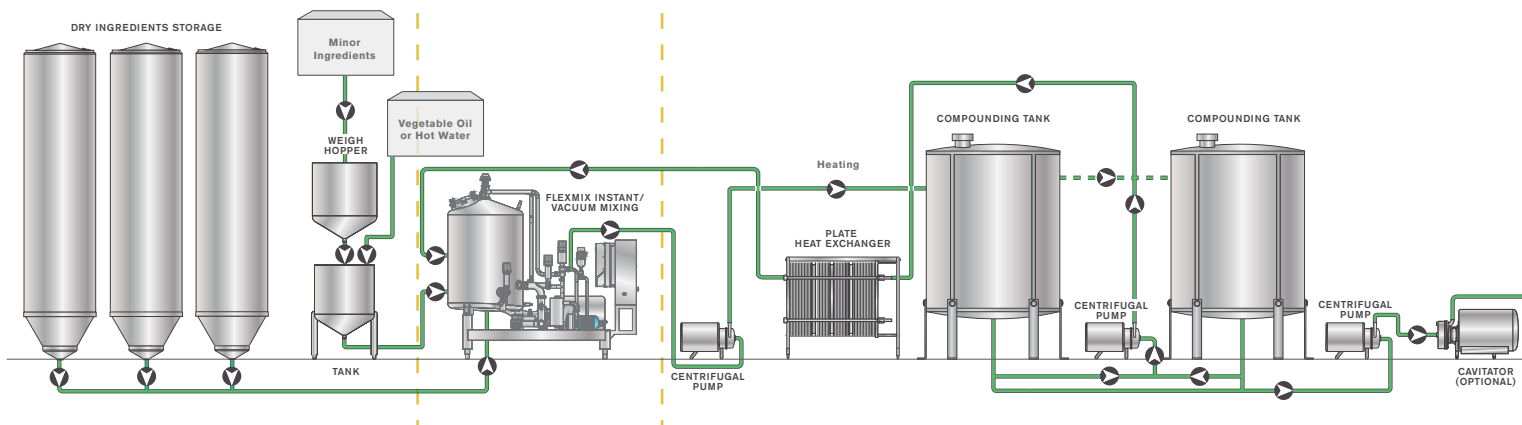
Cavimator™

Breakthrough technology that offers fast, efficient hydration, functionalization and scale-free heating



Flex-Mix™ Instant

High performance hygienic vacuum mixing for products containing higher solids content





*Consumers want natural
Let us help you protect it*

A complete range of thermal processing solutions and expertise at SPX FLOW.

Gentle thermal treatment to achieve extended shelf life for the freshest tastes, and preserve nutrition while providing extended runtimes to help increase profits.



Pure-Lac™ System

A creative concept of protecting fresh product taste with an extended shelf life



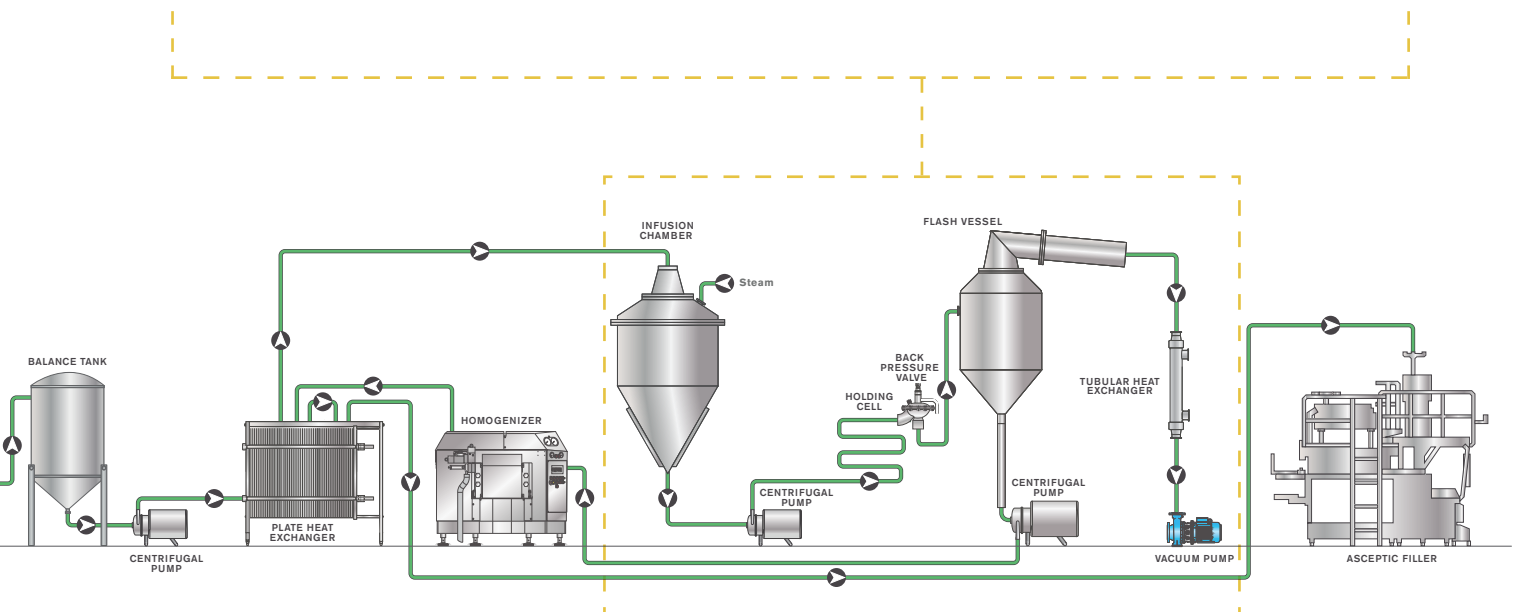
InfusionPlus™ System

Groundbreaking thermal processing technology for producing commercially sterile Extended Shelf Life products with fresh milk taste



Injection UHT

Direct steam injection UHT for high quality products with low chemical degradation





Helping you meet modern consumer demands with fresh, innovative beverages

Your imagination meets our ingenuity.

Thinking about a delicious yoghurt beverage with fruit particles or an oat and nut drink with a unique consistency? SPX FLOW can offer full line customized process solutions delivering the favourable products that your customers desire.

Disciplined Planning = Optimized Results.

SPX FLOW's innovation, dedicated process engineers, automation and customer collaboration provide cost-efficient solutions to help you achieve:

- Better use of raw materials
- Optimal use of space within existing facilities
- Lower operational costs
- Minimal product loss
- High quality products and food safety beyond regulations
- Environmental friendly processing
- Proactive maintenance and overall equipment effectiveness

*Co-creating YOUR
competitive edge*



Don't be constrained by process limitations - let your imagination run wild!

Have a great idea for a differentiating product?

Worried about production capacity or process limitations?

Want to make the best use of existing process lines?

Whatever you need, our nutritional beverage experts are ready to help you achieve your desired results.

Try new recipes and processes quickly and efficiently at your nearest SPX FLOW Innovation Center. We can help you capture business opportunities, reduce new product development risk, convert ingredients to commercial products, optimize process performance and stay ahead of your competition.



*Helping to create
YOUR competitive
advantage*

SPXFLOW

We are always ready with highly-specialized products and innovative technologies to help you meet rising global demand for processed foods and beverages.



Based in Charlotte, North Carolina, SPX FLOW, Inc. (NYSE: FLOW) is a multi-industry manufacturing leader. For more information, please visit www.spxflow.com

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