



Snack food systems



innovative technologies for snack foods

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Baker Perkins has always been at the forefront of the snack industry and is continuing to innovate with a new range of equipment designed to meet the challenges of the next generation of snack products.

Snacks play a significant part in the diet of millions of people around the world. It is a dynamic, fast-moving and competitive industry with a focus on creative development of end products. New concepts are essential to gaining and retaining market share.

While there will always be a demand for indulgent snacks, a new market sector is emerging for healthy snacks that offer the taste and convenience of established products yet fit easily into a healthy lifestyle.

Reductions in fat and salt are not enough for this market: consumers pursuing a healthy lifestyle want their snacks to make a positive contribution to nutrition. Wholegrains, multigrains and fruit processed into tasty and convenient snack formats are ideal products for this growing market sector and all can be made on Baker Perkins equipment.

Baker Perkins is continually developing innovative processes for snack production that can be installed either as part of a new line or to extend the capability of an existing one. These high capacity lines can be set up to make both traditional snacks and the new generation of healthy snacks.

The full equipment range covers the production of high quality direct expanded, extruded, co-extruded and baked snacks.

Technology for the next generation of snacks



Leaders in innovation

At Baker Perkins we understand that snack manufacturers have to respond rapidly to ever-changing consumer demand. We tailor our R&D programme to meet this requirement by including end product and process development as well as equipment design. The result is a range of reliable systems for volume production, with the versatility to adapt to new market trends built in.

Our customers' success is driven by a constant flow of new and stimulating products that require innovative technical solutions. Customers are able to take advantage of the latest developments in technology through the work of our Innovation Centre where advances in end products, processes and equipment are researched and tested.

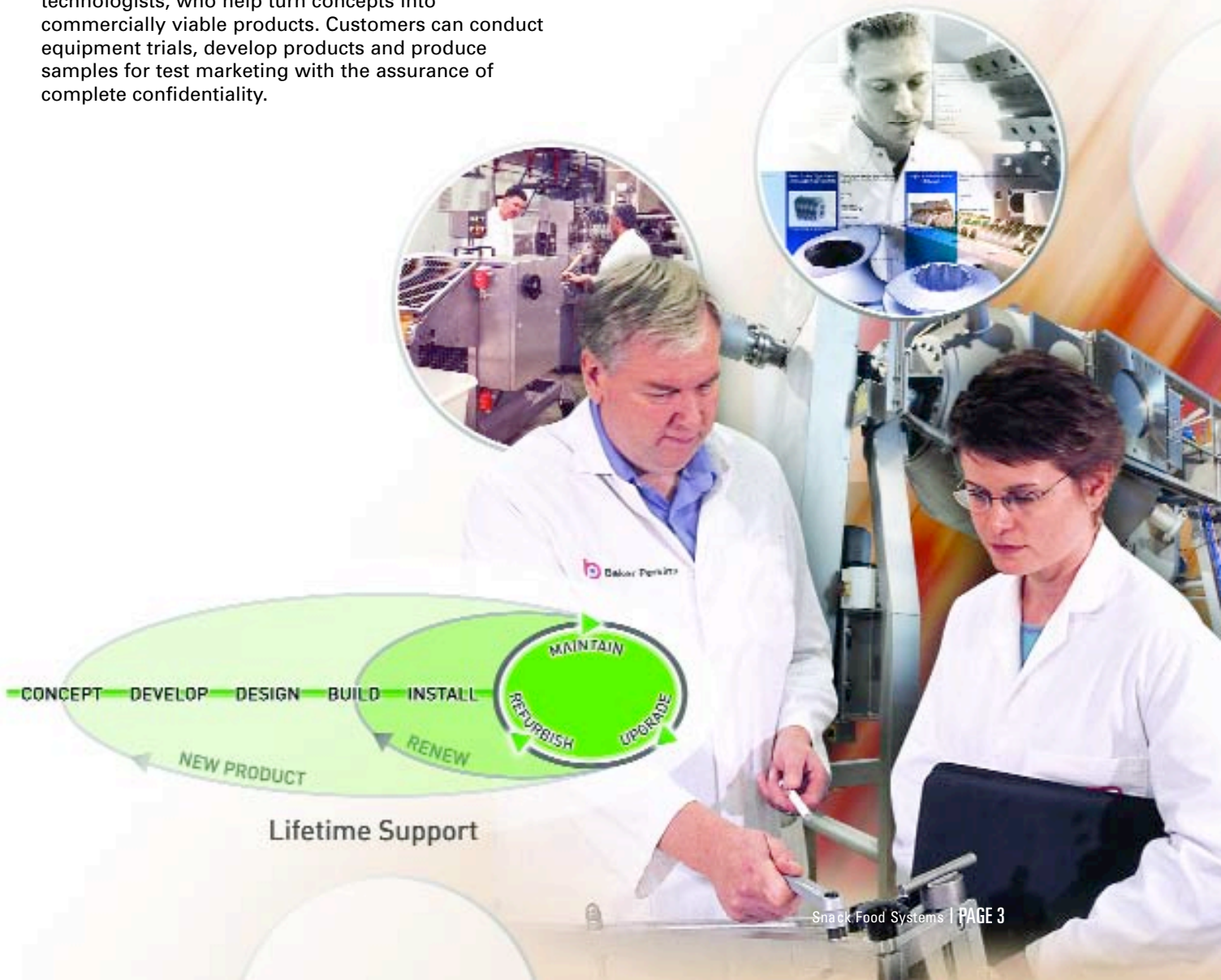
The Innovation Centre contains a full range of development and test facilities, backed by expert food technologists, who help turn concepts into commercially viable products. Customers can conduct equipment trials, develop products and produce samples for test marketing with the assurance of complete confidentiality.

Lifetime Support

Lifetime Support includes a range of aftermarket services to improve line performance and extend useful life. These extend from parts and service through inspections and fault finding to major repairs and rebuilds. There are also upgrades available to key features, including drives and control systems, as well as planned maintenance contracts and optimisation services.

When choosing equipment from Baker Perkins, customers expect and get the best in terms of equipment specification, reliability, end product quality and low cost of ownership. Lifetime Support ensures that these expectations are met for as long as the equipment is in production.

lifetime
support



Snack Master - a base to build on

The Snack Master twin-screw cooker-extruder process is a proven, versatile and fully expandable solution for producing a variety of high quality snack products. It is a cost-effective way to serve new and emerging markets, yet is equally at home in established markets, where its inherent adaptability helps manufacturers respond quickly to the latest trends.

The Snack Master line is a cost-effective point of entry to the snacks market. It produces a range of popular snack products such as corn curls, chipsticks, corn balls and maize rings.

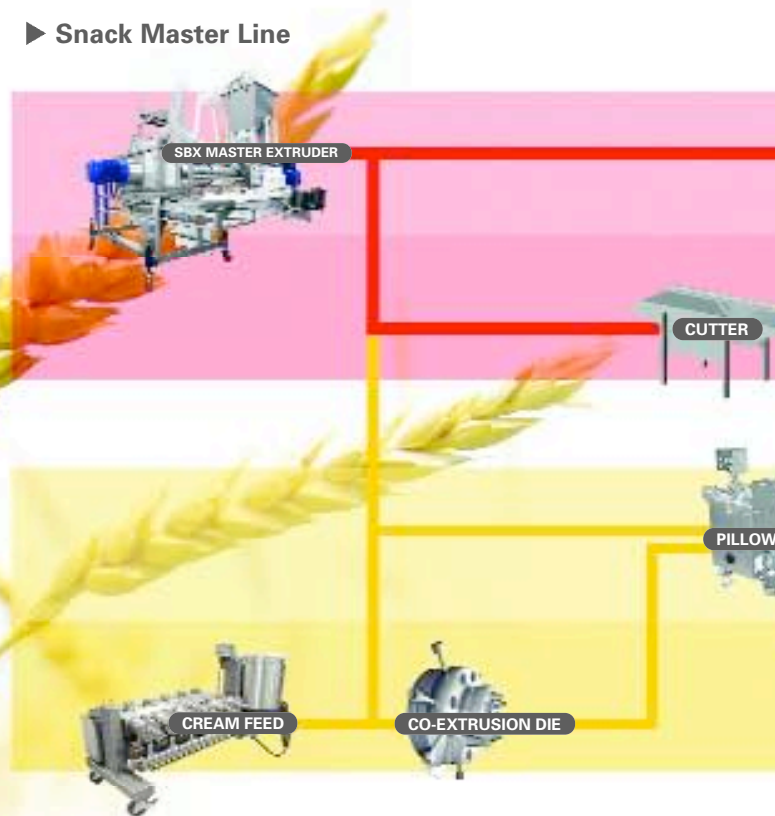
Using Baker Perkins' process and product expertise, additional units can later be incorporated into the line to build capability. Special dies, crimpers, co-extrusion equipment, cereal cookers and dryers can be added to form versatile plants suitable for a wide range of high-specification snacks produced in volume.

The key features of the Snack Master process are:

- The Baker Perkins range of twin-screw cooker-extruders is used by customers worldwide to make high quality snack products at outputs between 300 and 1,000 kg/hr
- Modular die design for the production of a wide variety of direct expanded snacks. High performance dies are used for co-extruded snacks and pellets

- Post-extrusion cutting, crimping and forming equipment to make a wide range of snacks
- Drying and seasoning equipment including the Thermoglide/Puffer/Toaster

► Snack Master Line



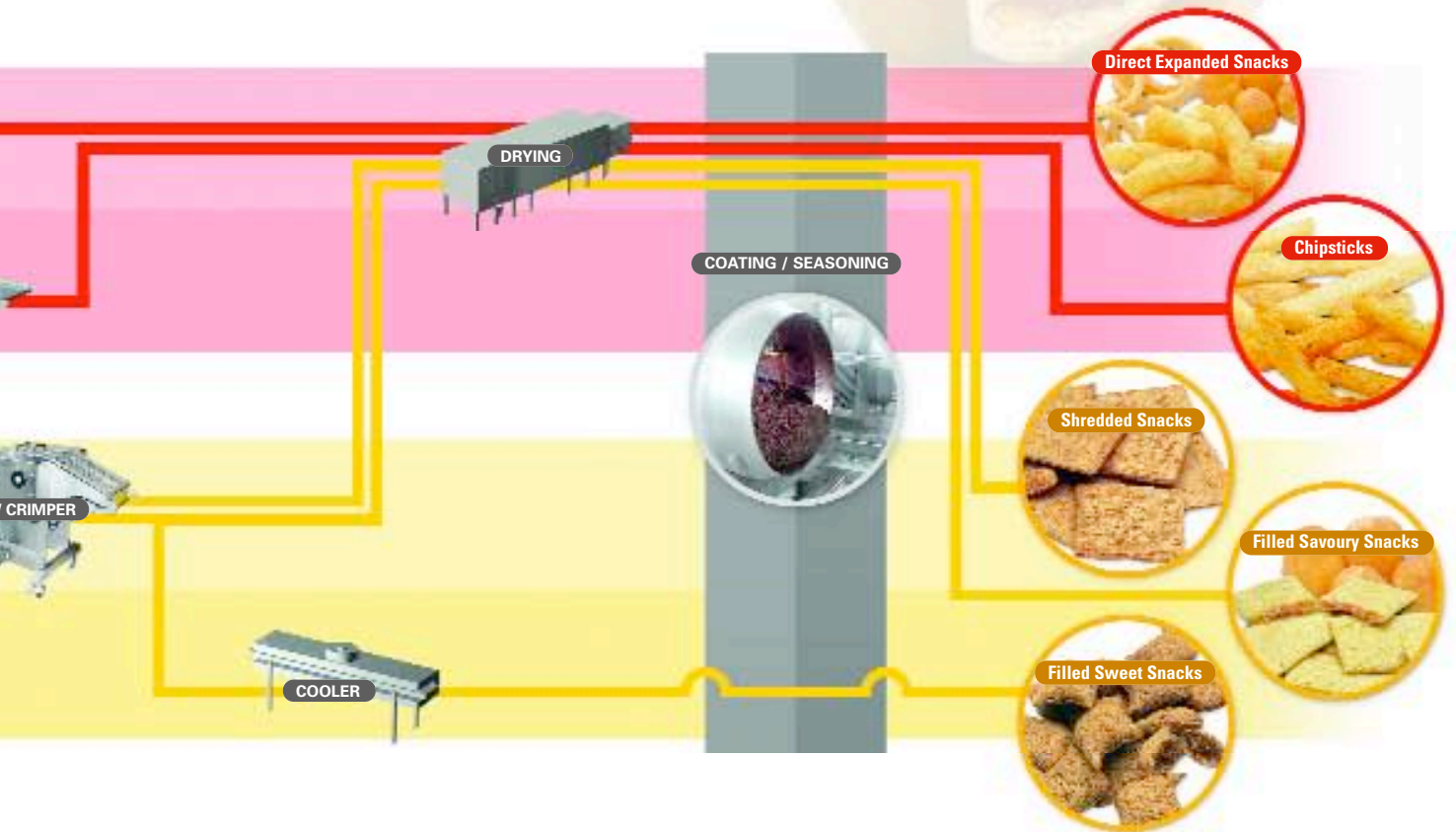
Co-extrusion adds value

Baker Perkins' innovative co-extrusion technology extends the capability of the extrusion process with added-value products in eye-catching shapes and complemented by innovative flavours and fillings.

A co-extrusion system incorporates fillings with contrasting textures or colours into a cereal outer shell. The essential elements of the system are a die, pillow crimper and filling feed system.

The fillings can be of virtually any colour or flavour – savoury or sweet. Latest innovations include products with 100% natural fruit fillings and wafer-thin filled squares and rectangles. The product range is limited only by the imagination.

The Baker Perkins Pillow Crimper extends the product range beyond squares, rectangles and tubes. It provides the opportunity to form a number of attractive and distinctive patterns such as hexagons, 'cat's face', chevrons and waves. Other options include surface textures such as grooves and highlights.



Healthy Snacks – versatile production

Consumer demand for snacks to fit with busy lifestyles is increasing. At the same time they want to follow a healthy diet, with lower fat and salt content, and good nutritional values. To be successful in today's marketplace, snacks must meet these dietary concerns, while retaining the taste and convenience of traditional products.

Baked and toasted snacks help meet these consumer demands and are rapidly replacing fried products. Baker Perkins' range of versatile process equipment, together with expert food technology, has enabled the development of a range of options to produce snacks low in salt, sugar and fat, but with great taste and texture.

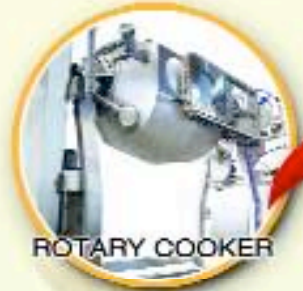
This new breed of snacks is a perfect way to provide multigrain and wholegrain servings that are recommended as part of a healthy lifestyle. Wholegrain products retain, after processing, all three parts of the original grain – the germ, the bran and the endosperm – in their original proportions. Multigrain products feature a combination of grains such as wheat, rye, corn, barley or rice.

Whole and multigrain snacks can be produced on both rotary cooker and cooker-extruder lines. Baker Perkins has developed products with beneficial nutritional profiles on both platforms.

With 48 grams of wholegrain recommended daily*, eating healthy snacks can conveniently and tastily provide a good proportion of the required amount.

The flexibility of Baker Perkins equipment and processes means manufacturers can adapt as new products and trends reach the market. Using ingredients based on vegetables, nuts, seeds, pulses or fruits, basic snack products can be transformed into high-value foods for health conscious consumers.

* USDA 2005 Dietary Guidelines



ROTARY COOKER



PILLOW CRIMPER



Filled Stringy Pillows



540 SERIES LAMINATOR







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