



Systems for healthier snack foods



innovative technologies for snack products

## Systems for healthier snacks

**Baker Perkins has been at the forefront of the snack industry since it began and has developed a new range of equipment to meet the challenges of the next generation of snack products. New snacks need to meet the demands from consumers for convenient products that are increasingly required to fit into a healthy lifestyle.**

Improving the nutritional profile, with whole grains and multigrains, while reducing the levels of fat and salt are proven methods of achieving this aim. At the same time the products need to look and taste good to compete with the growing list of alternative snack options.

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.

Baker Perkins has developed a range of new process innovation for snack production that can be installed either as part of a new line or to extend the capability of an existing one.

The full equipment range covers the production of direct expanded snacks, wholegrain snacks, extruded shredded wholegrain snacks and snack crackers.

## Technology for the next generation of healthy snacks



## Leaders in innovation

**At Baker Perkins we understand that snack product manufacturers have to respond rapidly to ever-changing consumer demand. That is why our development programme is focussed on end-product need and production requirements. The result is a range of best-in-class equipment that is flexible, versatile and efficient.**

We ensure that customers are able to take full advantage of the latest developments in technology through the work of our Innovation Centre, where an extensive research programme continually develops innovative end products, equipment and processes.

Our customers' success is driven by a flow of new and stimulating end products. The Innovation Centre at Peterborough, UK, contains a full range of development and test facilities, backed by expert food technologists, to help turn concepts into reality.

In the Innovation Centre customers can conduct equipment trials, develop products and produce samples for test marketing with the assurance of complete confidentiality.

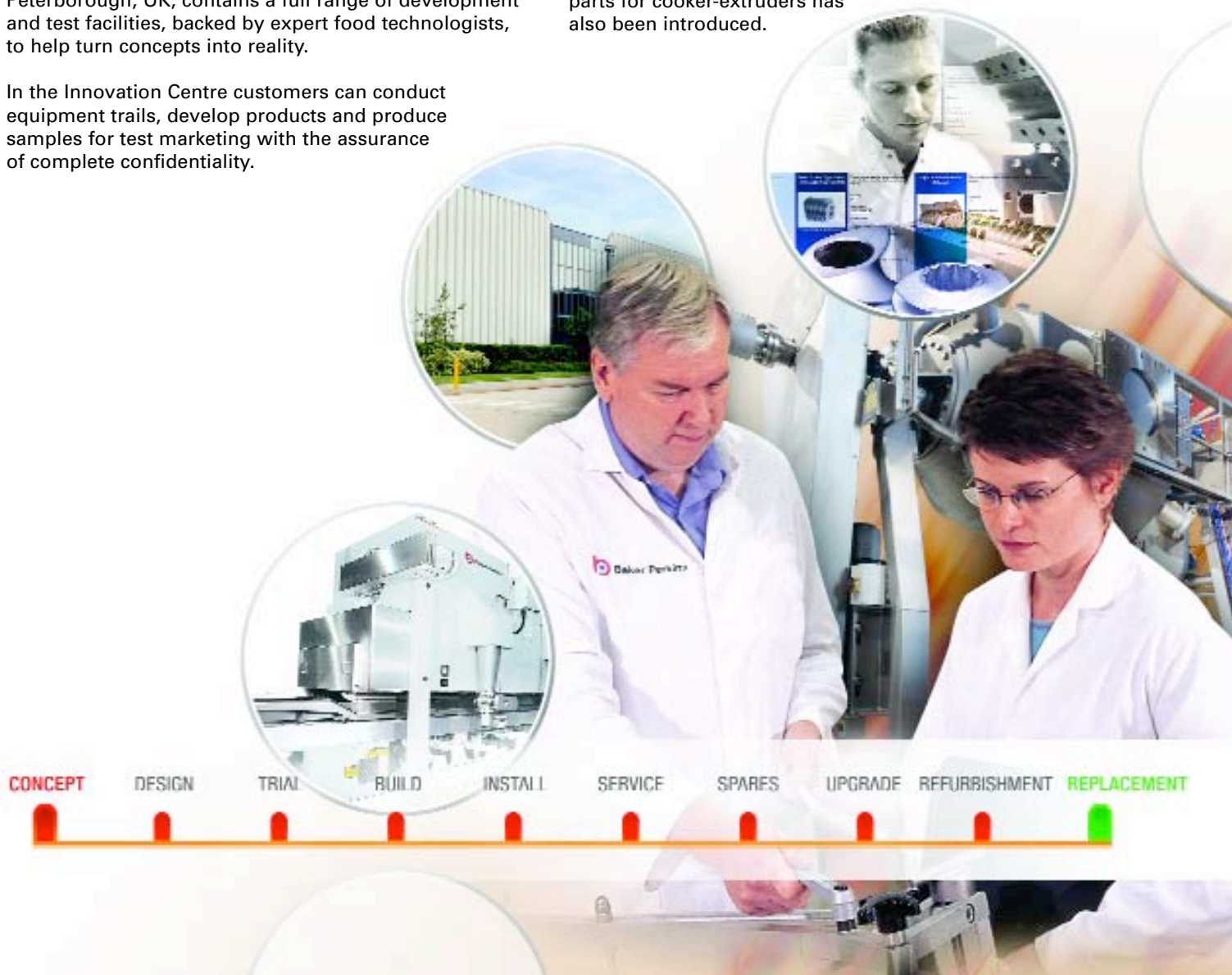
## Aftermarket - lifetime service

**Baker Perkins supports installed equipment throughout its lifetime. In addition to a full replacement parts service that ensures rapid delivery throughout the world.**

New developments are made available as retrofit options for existing plant to ensure customers are updated with the latest technology. A recent development is a package producing significant savings for owners of clam-shell extruders.

An existing one-piece or segmented clam-shell barrel is replaced with a pair of backing blocks fitted with liner inserts. Further replacement is limited to worn inserts rather than complete liners.

An on-line enquiry system covering screw parts for cooker-extruders has also been introduced.



CONCEPT DESIGN TRIAL BUILD INSTALL SERVICE SPARES UPGRADE REFURBISHMENT REPLACEMENT

# Snack Master - a base to build on

**The Snack Master EX twin-screw cooker-extruder based process is a proven, versatile and expandable solution for producing a variety of snack products. It is a simple, cost-effective way to serve new and emerging markets and is equally at home in sophisticated production environments, where its inherent adaptability adds to the capability of established producers.**

A range of popular snack products is made on Baker Perkins extruders – Extruded Snacks, Chipsticks, Filled Savoury and Sweet Snacks are typical.

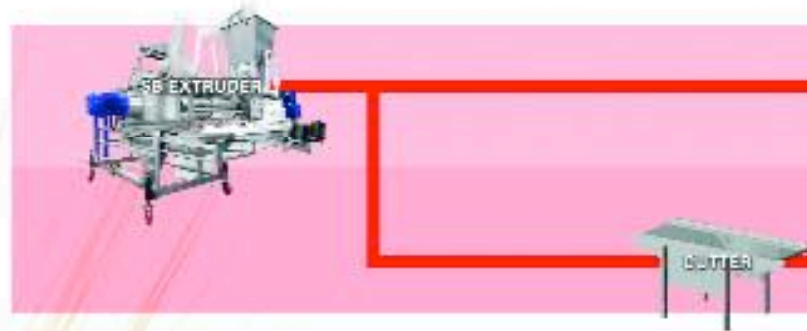
The Snack Master EX line is a cost effective point of entry to the snacks products market. Using Baker Perkins' process and product expertise, additional units can then be incorporated to build capability. Co-extrusion equipment, flaking rolls, cereal cookers and dryers can be added to form versatile plants suitable for a wide range of high-specification snacks produced in volume.

## The key features of the Snack Master EX process are:

- The Baker Perkins SB range of twin-screw cooker extruders. With Baker Perkins' process support, used by customers worldwide to make high quality snack products, at outputs between 300 and in excess of 1000 kg/hr
- Modular die design for the production of a wide variety of direct expanded snacks. Special dies for co-extruded snacks and pellets

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

## ► Snacks Master Line



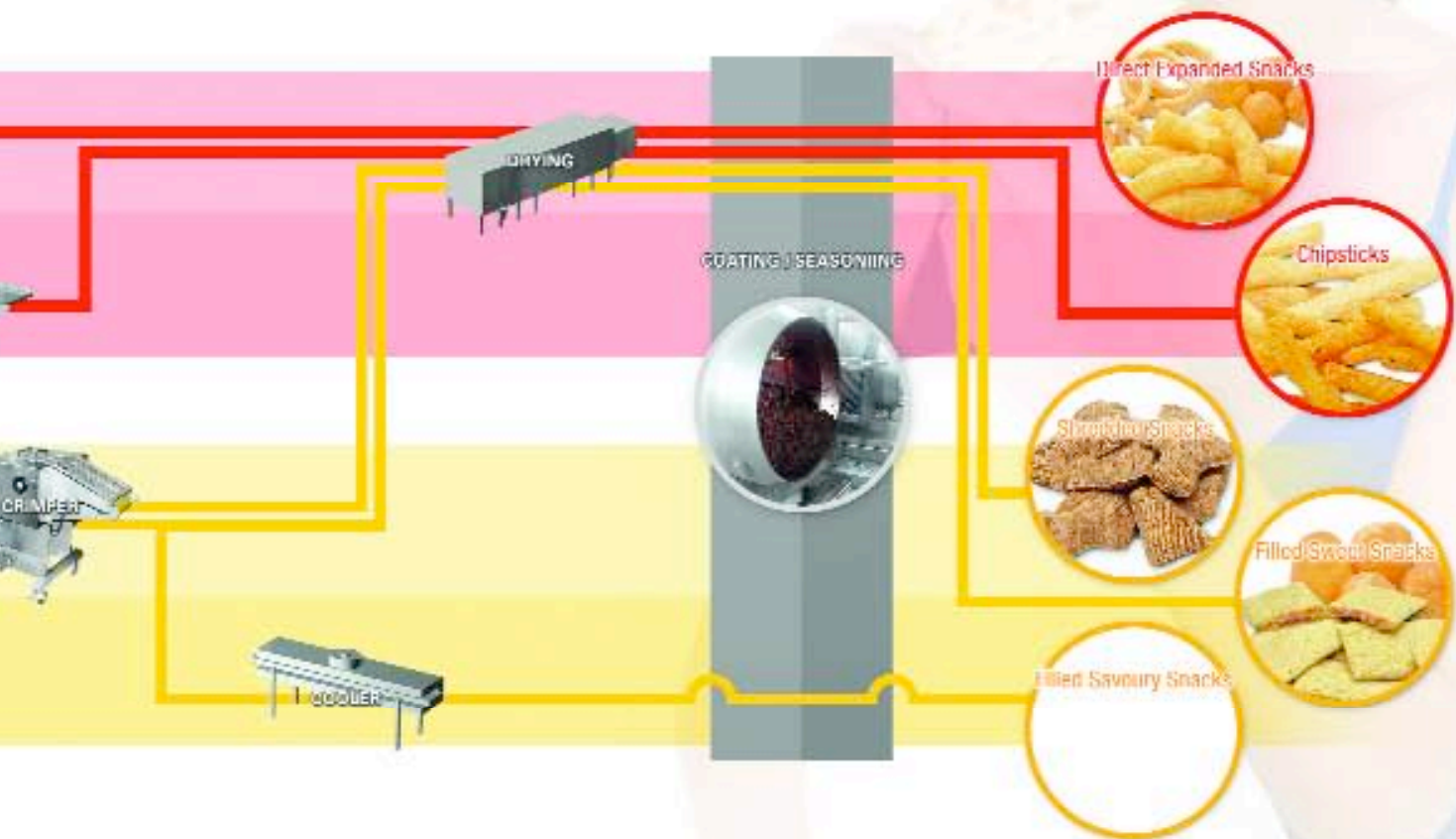
# Co-extrusion adds value

**This Baker Perkins innovation extends the capability of the extrusion process to make added-value products out of the ordinary shapes that catch the eye, complemented by innovative flavours and fillings.**

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

The fillings can be of virtually any colour or flavour – savoury or sweet. The product range is limited only by the imagination.

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



# Healthy Snacks – versatile production

**Consumers like snacks because they fit with busy lifestyles, but at the same time they want to follow a healthy diet, with lower fat and salt content and a good nutritional values. To be successful in today's marketplace, snacks must meet these dietary concerns, whilst retaining the taste appeal of old style products.**

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

The new breed of snacks are 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. Multi-grain 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 enter 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.



ROTARY COOKER



DGE LAMINATOR





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