

**++ NEW FRIED SNACK EXTRUDER**

Reading Bakery Systems introduces the Fried Snack Extruder, a flexible machine for low pressure extrusion of both baked and fried snack products. As the name implies, the Fried Snack Extruder has been developed to address the specific needs of fried snack production. It has a taller and more open support frame that allows for easy mating with frying equipment and the installation of optional free float sections to discharge cut product into a fryer. The Fried Snack Extruder manages dough flow for optimum consistency from the time it enters the infeed hopper through being cut off at the die face by the high-speed bandcutter. The Extruder can be positioned above the infeed of a fryer, or product can be transferred to a fryer (or oven) with an optional transfer conveyor.

To produce a variety of different snacks, different die plate assemblies can be easily interchanged. The rate of production and product thickness is controlled through a combination of the auger and bandcutter speed. The high-speed bandcutter is designed to operate in two different modes to provide a wide range of cutting speeds. The bandcutter blade cleanly slices the extruded dough stream at the die face for a consistent, well defined product. Designed and built for the rigors of any production setting, the Fried Snack Extruder is as easy to clean and maintain, as it is to use. [www.readingbakery.com](http://www.readingbakery.com) +++



+++

**++ DIFFERENTIAL FEEDER**

French company Esteve designs solutions and components for automatic feed of powders and liquids. They introduced at Europain and interpack their premix plant which is a high throughput differential feeder capable of handling from 500 kg/h to 30 tons/h. This plant can be used for the continuous dosing of flours, semolina, bran or additives in the milling industry. Several networked feeders allow recipe control of raw materials feeding a continuous mixer. [www.esteve.fr](http://www.esteve.fr) +++

+++

**++ BAKEMARK UK PHASING OUT ON NON-HYDROGENATED FATS**

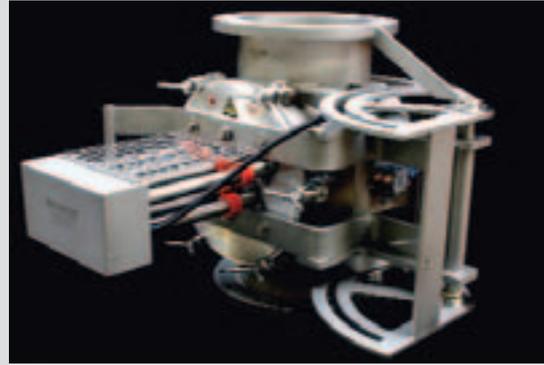
BakeMark UK, the leading supplier of bakery ingredients and frozen bakery supplies in the UK, is to become the first company of its kind to eliminate hydrogenated fats from its entire manufactured product range. Recipes will be adapted to use non-hydrogenated fat blends – so guaranteeing low trans fat levels across the board by the end of 2005.

The program was initiated with the introduction of low trans fats within the Craigmillar range, including Castle Non Hydro and Apollo Non Hydro, and the removal of hydrogenated fat from Flakit, Skyhigh, Crispuff and Perlova. BakeMark UK has already introduced non-hydrogenated frying oils and a non-hydrogenated Marvello cake margarine is due to be launched by the summer. Bread and cake mixes, finger rolls, puff pastry, muffins, scone pucks, most doughnuts and some cookies are all now made using non-hydrogenated fat blends. The remaining cookies, doughnut crembels and additional product lines will all be switched by 31 December. [www.bakemark.co.uk](http://www.bakemark.co.uk) +++



**++ SELF-CLEANING MAGNETIC FILTER**

Goudsmit Magnetic Systems of Waalre, the Netherlands, recently developed a new self-cleaning magnetic filter, which is suitable for the deferrization of pressurized product flows. The filter removes even the most minute iron particles from liquids, powders and granulates, which would otherwise be swept away in the continuous raw materials flow. As it was difficult to clean the larger types of magnetic filters by hand, the company has developed a magnetic filter in consultation with the operators. This filter has a more powerful magnetic field and removes the iron particles from the bars by simply pushing a button. This also renders the new magnetic filter suitable for installation at fairly inaccessible locations.



Most other magnetic deferrization systems tend to release previously captured particles whenever they come into contact with viscous product flows. The Neoflux® magnetic filter, however, effortlessly retains these iron particles. This system – which has a magnetic force of 12.400 Gauss – is particularly suitable for the deferrization of substances such as powders, pigments, printing ink, pasta, paper slurry or liquids. [www.goudsmit-magnetics.nl](http://www.goudsmit-magnetics.nl) +++



**++ SILO TECHNOLOGY: EFFECTIVE DISCHARGE SUPPORT SYSTEMS**



Discharge problems are sometimes encountered in silo storage of bulk materials. Lumping or bridge formation can result in production interruptions. The result: high costs for trouble shooting or – in case the silos are only partly filled to avoid those problems – insufficient utilization of expensive storage capacities and frequent refill actions. Such blockings can have different reasons. German silo expert A.B.S. Silo- und Förderanlagen GmbH, Osterburken, has developed different discharge support devices adapted to the special properties of certain categories of bulk materials.

Storing flour in a silo poses special problems because the fluidity of the material is based on the air between the flour particles. During storage in the silo, the free-flowing properties diminish due to solidification of the material. Fluid-Ex (patent no 37 22 332) is a lining of the cone used to blow air into the bulk material inside the silo. While in some cases a more favorable friction coefficient is achieved in the conical area, with Fliess-Ex® a lining will provide most possible “smoothness” of the silo wall inside the cone. In case of less solid bridges in flexible silos, Walk-Ex® will be of advantage. This is an external covering of the discharge cone which can be inflated and thus causing bulk material bridges to collapse.

All discharge supports can be retrofitted and adapted to the shape of the existing silo. They protect the material stored, require low maintenance and are almost silent. [www.abs-products.de](http://www.abs-products.de) +++



**++ NEW MOLYKOTE® FOOD GRADE SPRAY OIL**

New high-performance Molykote® Food Grade Spray Oil is a highly refined oil with special additives formulated for the food, pharmaceutical and similar industries that meet FDA Regulations 21 CFR 178.3570 and USDA H1 classifications for incidental food contact. The multi-purpose mineral oil aerosol can be used to lubricate bearings, gears, chains and sliding mechanisms in food and beverage processing application and are suitable for lubrication points with low-to-high loads, moderate-to-high temperatures, and moderate-to-high speed applications. The oil offers good penetration, high corrosion protection and high load capability, and a service temperature range of -10° to 120C°. Molykote Food Grade Spray Oil is available in 400 ml spray cans. [www.molykote.com](http://www.molykote.com) +++

