

Introducing RoastR – The Next Step in Snack Innovation

Rosenqvists Food Technologies have been champions in frying technology for more than 40 years. Now, with RoastR, the company takes the next step in snack innovation. The break-through technology utilizes the outstanding heat transfer capability in salt, the classic snacks ingredient. Welcome to a new way of processing snack pellets.

Re-discover a classic ingredient

When cooking and expanding snack pellets, heat is applied. RoastR utilizes the extraordinary thermal conductivity in salt. This classic snack ingredient has proven to be an excellent heating media providing expansion and perfect crispiness for snack pellets. By roasting the pellet in salt, a crispy and crunchy snack is produced with 0% fat.

Snack pellet opportunities

The gentle roasting process preserves important nutrients. A wide range of standard 2D pellets and protein pellets can be produced with RoastR, and of course – tomorrow’s fresh vegetable-based snack pellets. Promising new developments are being done at the moment to launch snack pellets with increased protein levels as well as other categories with increased content of fresh vegetables. Pellets with high protein content based on fresh vegetables, are currently entering the market.

With RoastR you can process snack pellets, using only salt:

- Low fat (from 0%)
- High protein
- Fresh vegetables

Thanks to the excellent heat transfer using salt as heat media, the pellet can be processed in lower process temperature, which is interesting from a processing point of view (see Figure 1).

Introducing RoastR

“When re-discovering the heat transfer capability of salt in snacks production, it was clear to us we needed to develop this opportunity for our customers”, says

Stefan Björk Managing Director at Rosenqvists.

Rosenqvists Food Technologies introduces RoastR, an innovation for production of healthy snack pellets. RoastR is an important addition to our range of equipment for the future.

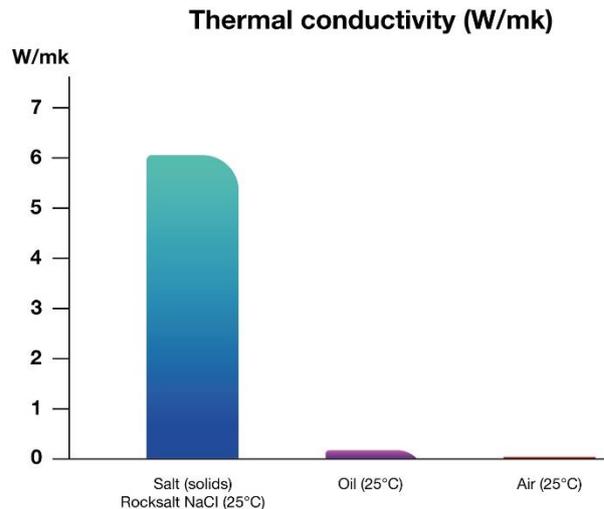


Figure 1. Comparison in thermal conductivity

Easy to operate

The processing line for RoastR is designed to be easy to manage. It consists of an infeed elevator, a vibratory infeed conveyor, the RoastR, a vibratory outfeed conveyor and an equilibration belt feeding the snack product to the Rosenqvists seasoning system Seabase. RoastR operates with a special salt which needs to be replaced after one or two weeks due to coloration. Thanks to the specification of the salt utilized for the roasting process, only a fraction of salt uptake can be detected in the processed snack pellet.

Do you want to learn more about RoastR?

The introduction of RoastR takes place at Snackex (www.snackex.com), the industry exhibition in Barcelona on June 27-28, 2019. You can learn more about the next step in snack innovation at www.saltroaster.com.

Stefan Björk

Managing Director

Rosenqvists Food Technologies

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