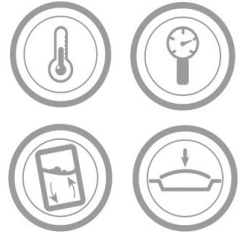


Cooking of fragile produces

We bring the cooking of your recipes to their optimum

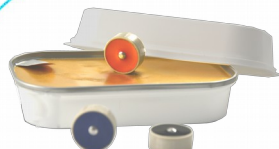


°C
°F

Selection of the best filling and closing conditions

Thermal profile definition favourable to your recipe

Search for the ideal agitation mode on a rotary retort



Cooking of fragile produces



We bring the cooking of your recipes to their optimum

Objective

Accelerate the development of your retorted recipe thanks to a dual expertise in raw materials and schedule

Eliminate unwanted overcooking induced by pasteurization / sterilization

Obtain perfect hydration / ginning of your cooked cereals

Commitments

Confidentiality agreement and restricted use of your data

Delivery of a summary report at the end of the intervention

Transmission of know-how to enable you to manage future developments independently

Guaranteed integrity of your packaging

Methodology

Fragile produces:

- ⇒ Identification of product sensitivity and maximum level of acceptance
- ⇒ Differential temperatures and / or heat flux measurements

Produces with high hydration:

- ⇒ Identification of the hydration dynamics of the recipe
- ⇒ Hydration / rotary speed correlation study

Validation process:

- ⇒ Re-writing of the schedule according to the elements collected
- ⇒ Verification of behaviors in retort and possible adjustments
- ⇒ Validation of the schedule with full load run and verification of the Fo / PU obtained

