

WAVEDRY+ Post-baking drying



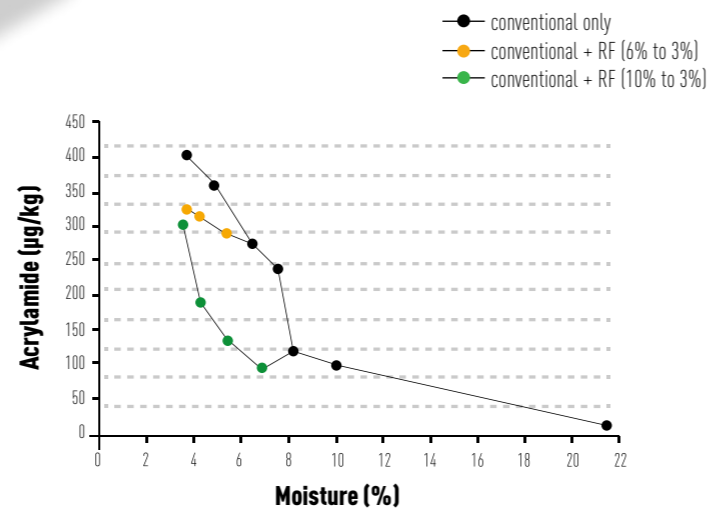
Reduce Acrylamide, enhance flavour and crispness

Radio Frequency post baking drying allows to eliminate the excess moisture from the product rapidly and efficiently, without causing over-baking (excessive browning) of the surface, with added benefits to productivity and quality.

How it works?

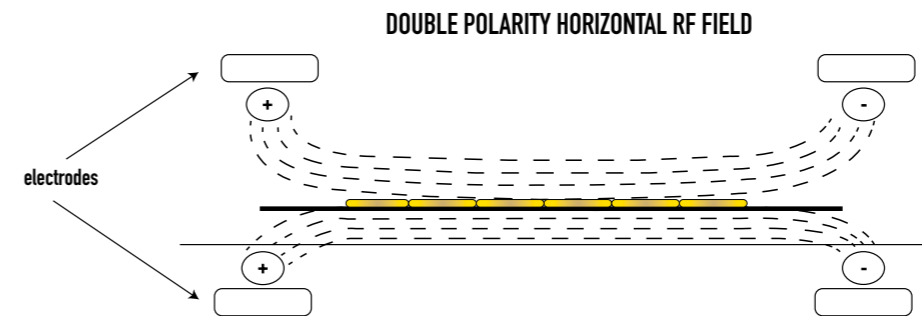
Removing the final excess moisture from a baked product is a challenging task: the conventional oven finds it hard to transfer heat to the centre without the risk of over-colouring, Acrylamide formation and cracks that appear in the product even without any mechanical solicitation.

The RF electromagnetic field, due to its ability to transfer energy to the product volumetrically and selectively according to the moisture location, will overcome the low thermal conductivity and the crust heat barrier and will directly dry the (wetter) centre of the product without affecting the desired colour.



Double polarity electrode

This special patented electrode is designed to apply a highly-concentrated electric field to thin or very thin products (such as biscuits, cookies, cereals etc..) even when fed with low RF voltages.



- Appetiser Snacks
- Baby Cookies
- Bagel Chips
- Biscotte
- Bread Croutons
- Bread Sticks
- Breakfast Cereals
- Butter Cookies
- Cheese Thins
- Chocolate Cookies
- Choux / Éclairs
- Coconut Rings
- Cracker Biscuits
- Crispbread
- Custard Cream Shells
- Matzo
- Meringues
- Oat Flake Cookies
- Pretzels
- Puff Pastry
- Rusk Biscuit
- Shortbread
- Sponge products
- Wafers

Benefits



Moisture reduction and leveling

RF drying allows to achieve an accurate moisture level inside the product and to reduce cross-band moisture differential at the exit of the baking oven. The process control is instantaneous.

Enhanced flavour and crispness

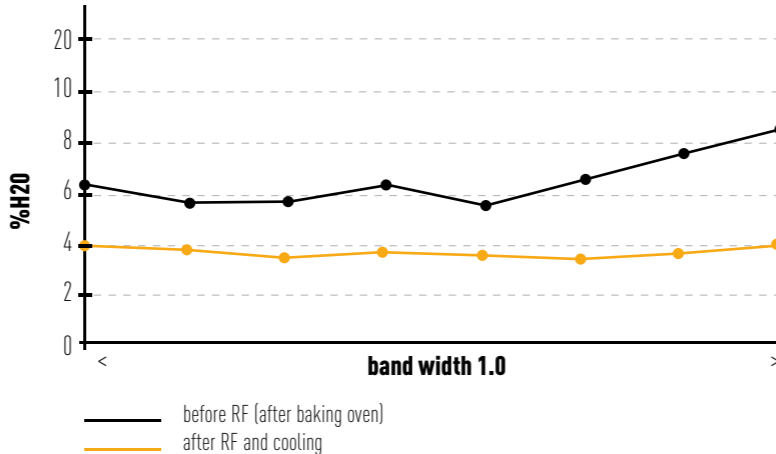
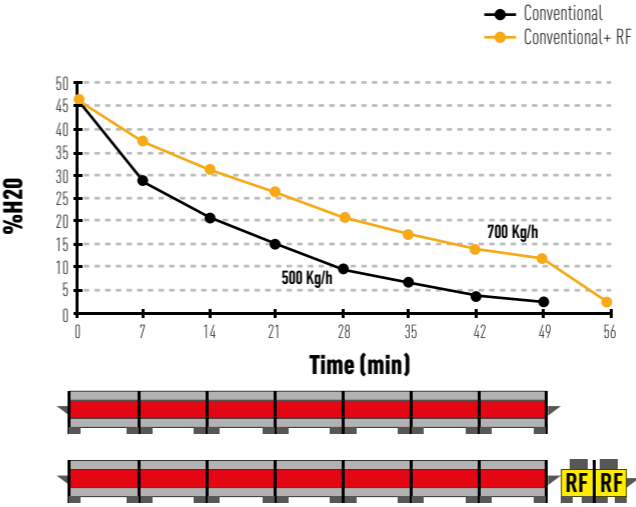
The RF treatment improves flavour retention, colour control, crispness and shelf-life. It also reduces checking problems.

Reduced Acrylamide formation

Final drying by RF allows to reduce surface browning and Acrylamide formation.

Higher oven throughput

Final RF drying increases conventional oven throughput and reduces bakery floor space requirements and energy consumption.



Up to 35% less Acrylamide

