

Syrup Preparation and Coating Systems

Glazing and frosting are long-established methods of adding interest and variety to breakfast cereals. Using technology installed in over 400 confectionery applications worldwide Baker Perkins' syrup preparation and coating systems offer thorough dissolving and accurate control of final solids for high quality, consistent coating.

Sugar-free glazings and frostings are possible with a simple upgrade to the standard preparation system - technology that is also well proven in the confectionery industry.



Develop new breakfast cereal products

- The addition of glazing or frosting to breakfast cereals enhances flavour and appearance
- For products with a healthier image, glazings and frostings can be made sugar free
- A range of modular solutions is available to fit your individual requirements precisely

Benefit from a proven and reliable coating system

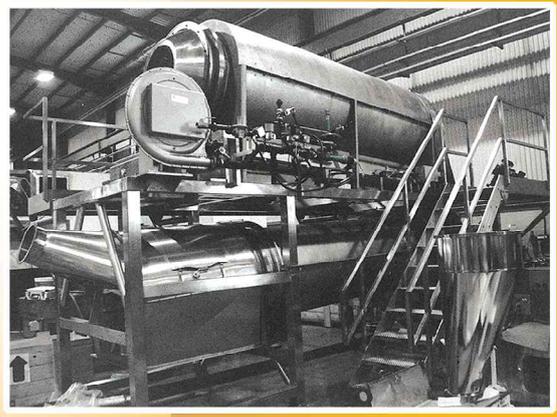
- Syrup make-up systems are available from batch dissolvers through to continuous, skid mounted systems
- Baker Perkins' proven Autofeed system accurately weighs and mixes batches of ingredients
- Advanced process control can ensure that pre-set process parameters for sugar dissolving and evaporation are maintained
- Accurate control of final solids ensures that coatings adhere properly and are not sticky and that frostings retain their appearance
- Baker Perkins' spraying systems and coating drums are designed for optimum syrup applications



Extend your product range with proven and reliable technology

High Solids Coating

- Baker Perkins Microfilm cooker, with its high cooking temperatures and efficient heat transfer produces 97% solids coating syrup
- The need for a separate dryer within the line is eliminated, representing a considerable saving both in capital costs and in floor space
- Products such as puffed wheat and rice, corn balls and loops can be handled on a high solids coating line



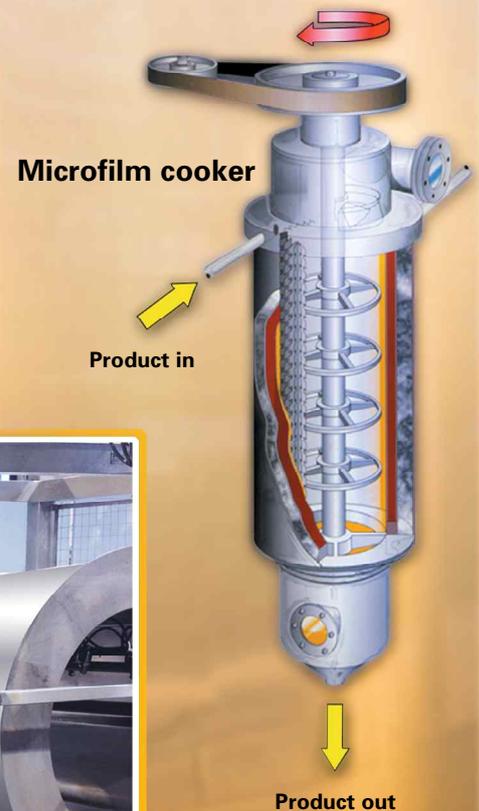
High solids coating system

Low Solids Coating

- Baker Perkins supplies systems for low solids coating, for products such as frosted and glazed flakes, crisped rice and direct expanded cereals, where the solids level is generally 70-80%
- Atomised spraying systems provided with configurable self-cleaning nozzles
- Double coating drum systems are provided, allowing one drum to be cleaned while the other is in production, reducing plant downtime to a minimum



Double coating drum system



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