

Coated Nuts from the Oven

Nuts in a crispy & spicy coating



Advantages vs. current market products

- No frying process
- No added fat
- Less risk of rancidity
- Extra crispiness
- Mild temperature treatment of nuts (baking process)
- All seasoning on the snack – not on the fingers
- Bright colours for optical benefit due to mild temperatures

Available tastes so far:

see below list of offerings

Necessary equipment:

- Tumbler / dragee pan
- Dosage- / Spraying-System
 - o Adhesive compound (liquid)
 - o Coating compound (dry)
- (Belt) Dryer / Oven

Facts & Figures:

- Baking parameters: 220°C / approx. 10 minutes **or 170 °C / approx. 12minutes**
- Coating approx. 20-40% of ready product



Pic 1: Raw material can be any kind of nut

Raw Material

- any kind of nut

almond

Pecan

peanut

Macadamia

cashew



Pic 2: Application of Adhesive Compound

Liquid Adhesive Compound

"glue"

- 60% water

- 40% glucose syrup

Multiple repetition
for multi layer coating

6 layers = thin coating
12 layers = thick coating

Application time:
approx. 2.5 minutes per
layer



Pic 3: Coating Compound

Coating Compound Powder

Ingredients:

natural starches, salt, sugar, spices,
flavours...



Pic 4: Drying / Baking

Baking / Drying process

- loss of water
- expansion of starch compound
- 220 °C / approx. 10 minutes



Pic 5: Ready baked & Coated nuts

- crunchy coating



Pic 6: Top glazing coating available

OPTIONAL

Top Coating for more flavour, colour, glaze and EXTRA CRUNCH available

Advantages of baked coating:

- Lower heat impact, as the snacks are baked, not fried.
- No fat except for the natural fat content.
- Seasoning mix sticks to the product, not to the hand.
- Different color variations possible (free of E numbers).
- Declaration of native starch, dextrose, maltodextrin and salt; plus individual seasoning
- Salt content can be individually adapted to customer needs
- Intensive crunch.

List of offerings and available Tastes:

Material Name (Minimum order 3000 Kg.)	Packaging
Cheddar Seasoning	25Kg.
Seasoning Salt & Vinegar	25Kg.
Tomato Snack Seasoning	25Kg.
Chili Lemon Snack Seasoning	25Kg.
Black Pepper Seasoning	25Kg.
Butter & Pepper Seasoning	25Kg.
Pizza Seasoning	25Kg.
Paprika Seasoning	25Kg.
Sweet Corn Seasoning	25Kg.
Barbecue Snack	25Kg.
Cheese & Onion Snack	25Kg.
Barbecue Snack Würzung oG	25Kg.
Snackwürzung Bn	25Kg.
Thai Spice Seasoning	25Kg.
Binder (Coating)	25Kg.
Glaze Coating	25Kg.