

Syrup Preparation and Coating Systems

Coatings are a long-established method of adding value, variety and interest to products. Baker Perkins provides complete, fully-automated systems for mixing, cooking and applying syrup coatings to breakfast cereals. Every system is specified to meet the individual needs of each end-product, enabling a product range to be expanded for little additional cost.



Develop innovative breakfast cereal products

The addition of a syrup coating to breakfast cereals enhances flavour and appearance efficiently and cost-effectively. Options range from a glazed, glossy coating to a 'snowy' frosted coating; for healthier products, these coatings can be made without sugar.

A proven and reliable coating system

Using experience gained within the confectionery industry worldwide, Baker Perkins' syrup preparation and coating systems offer thorough dissolving and accurate control of final solids for high quality, consistent coating.

Accurate control for a repeatable process

Advanced process control ensures that pre-set process parameters for sugar dissolving and evaporation are maintained. Accurate control of final solids ensures that coatings adhere properly, are not sticky and achieve the desired appearance every time.



Coated Flakes



Frosted Shredded Squares



Glazed Loops & Shapes



Coated Rice Cereals



Cocoa Balls



innovation centre

The development work required to launch a successful new product or improve an existing process can be carried out in the Baker Perkins Innovation Centre. With a full range of pilot-scale equipment and assistance from our expert food technologists, all the necessary tests can be conducted without using valuable plant time.

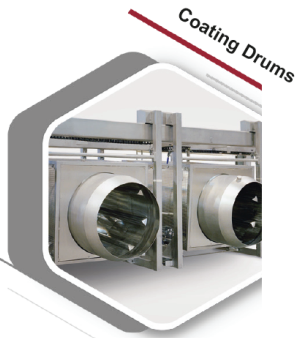
Typical Installation Includes:

Cooking

Flaking/
Toasting

Syrup Coating

Syrup Preparation and Coating Systems



Easy cleaning for reduced downtime
Double coating drum systems are provided, allowing one drum to be cleaned while the other is in production, reducing plant downtime to a minimum.

Efficient low solids coating

Baker Perkins supplies skids for low solids coating, for products such as frosted and glazed flakes, crisped rice and direct expanded cereals. Solids level is generally 70-80% and a separate dryer is required.

Proven, efficient syrup coating

The process starts with the accurate weighing and mixing of ingredients using Baker Perkins' Autofeed system. The resulting slurry is then applied to the product via pressurised spraying systems and coating drums.



Syrup Coating Skid

Simple upgrade for sugar-free options

Sugar-free glazings and frostings are possible with a simple upgrade to the standard preparation system, enabling it to operate in both sugar and sugar-free modes with easy interchange between the two.

Modular systems to fit individual requirements

Systems are available from batch dissolvers to continuous, skid-mounted systems. Flexible set-up allows each system to be specified to meet individual end-product requirements.



Cost-effective high solids coating

Products that require a higher impact crunchy bite can be handled on a high solids coating line. Baker Perkins' unique Microfilm™ technology, with its vacuum cooking and efficient heat transfer, produces a coating syrup at up to 97% solids. The need for a separate dryer within the line is eliminated, representing a considerable saving in capital costs and floor space.