

Shred Master™ Systems

Baker Perkins can supply the equipment and process knowledge for the manufacture of a range of distinctive shredded cereal and snacks, including multi-layered shredded wheats, 2, 3, or 4 layer corn, rice or wheat squares, and shaped or filled products.



Widened appeal, interest and variety

Shredding provides an alternative to traditional flaking by forming the cooked cereal into layered shredded or strand type products, such as shredded squares, shredded wheat and mini shredded wheats. Filled products are also possible, giving greater flexibility and product opportunities for cereal or snack manufacturers.

Healthy alternative to traditional cereal or snacks

Many shredded products contain just a single ingredient, making them attractive to consumers seeking a healthy diet. Products are usually based on corn, wheat, bran or rice; the grains are processed without the need for additional ingredients, giving them impeccable health credentials and enabling their natural taste to be enhanced by a wide range of flavours and seasoning.

Process expertise at every stage

A complete line for shredded products incorporates cereal cookers, dryers, shredding rolls and an oven for toasting the product. We offer a series of best-in-class unit machines for each key technology, and an unrivalled ability to combine them into a profitable, efficient, flexible line.

Typical Installation Includes:

Rotary Cereal
Cooker



Shred Master™
System



Toasting
Seasoning

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.



Shredded Squares



Shredded Shapes



Filled Shredded Shapes



Shredded Wheat



Mini Shredded Wheats



Shred Master™ Systems

Multiple recipe, filling and texture opportunities

A range of crunchy textures can be achieved using both single and multi-grain recipes, allowing these products to appeal to both traditional and health-conscious consumers. The healthy positioning of a product can also be reinforced by introducing a fruit filling between layers.



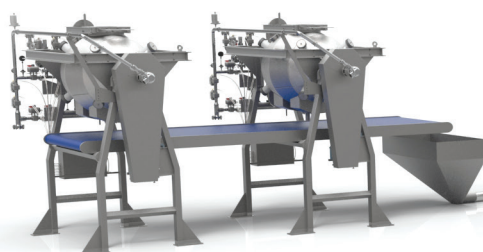
Gentle cooking retains nutritional benefits

Gentle steam cooking of cereal grains in Baker Perkins' Cook Master™ Rotary Cereal Cooker ensures that the texture, flavour and nutritional benefits of the wholegrain ingredients are retained in the final product. The cereal is then dried before passing to the shredding rolls.



Precise contra-rotating shredding rolls

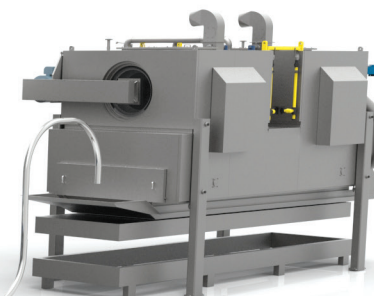
The cooked grains are formed into very thin sheets by passing them between pairs of contra-rotating shredding rolls. Several pairs of rolls are used in series to lay webs on top of one another, forming a multi-layered sheet. Up to 20 layers can be combined, and the addition of fillings between layers is also possible.



Cook Master™ Rotary
Cereal Cookers



Shred Master™ System



Thermoglide2™ Toaster



Thermoglide2™ toasts shredded products uniformly and consistently

For toasted shredded squares and shapes, Baker Perkins' Thermoglide2™ Toaster is an energy efficient system that ensures consistent productivity. The product is gently lifted and rotated in a cushion of air to ensure it is processed with minimum damage. The Thermoglide2™ combines excellent processing with efficient dust extraction in a compact and efficient unit.



Range of finishing options for variety

The finished sheet is crimped and cut to length; the product can be shaped, cut or slit into products ranging from bite-sized pieces to bars. The product is then toasted or baked in an oven and seasoned.



Efficient baking achieves exceptional product quality for shredded wheats

Baker Perkins' ovens use an enhanced direct convection heating system to achieve exceptional product quality, high throughput and low operating costs. Precision control of temperature and airflow creates a stable and predictable environment capable of fast baking with minimal fuel consumption, while high pressure in the plenum chambers ensures an even distribution of air across the band, providing an even bake.