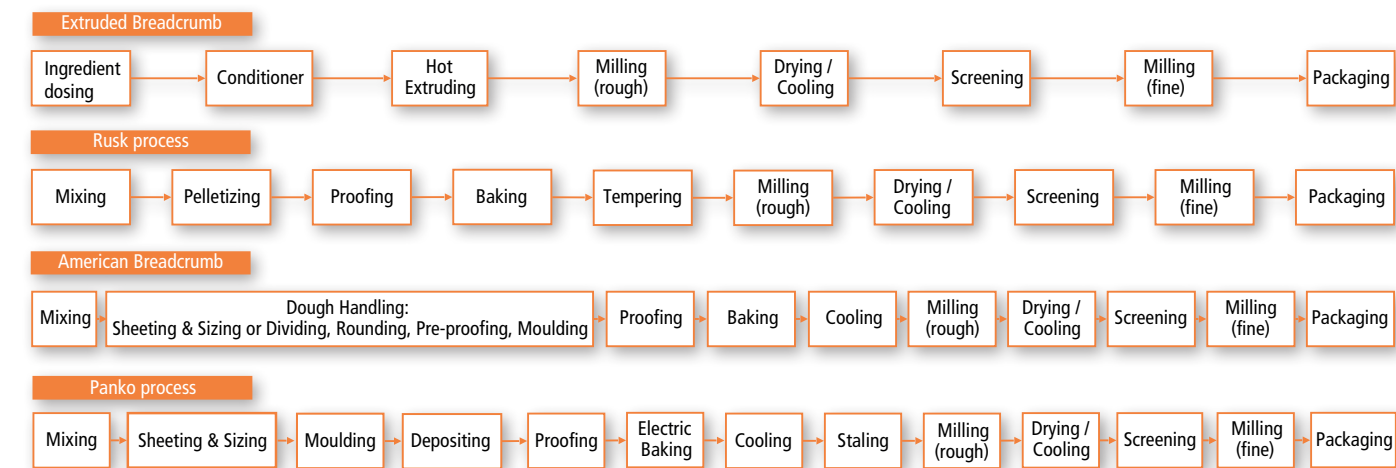


Ventilex offers

Typical process flow chart Breadcrumbs



Ventilex is leading in breadcrumb dryer production lines

Ventilex

- Is a leading global supplier of breadcrumb drying production lines
- Has the knowledge and network to develop any breadcrumb production process
- Has testing capabilities to verify product properties: color, moisture, size and capacity

Ventilex offers

- Precise control of drying, or toasting, to ensure the product meets your specifications regarding color, shape and texture
- Processing of pellets, bricks, sheets, extrusions or loaves of bread
- Gentle shaking motion of the dryer creates fewer fines and less maintenance
- Incorporated safety solutions
- Reduced OPEX (Labor) with semi- or fully-automated production lines
- Data Logging and Traceability
- Hygienic design with high quality finish
- Automated cleaning system (CIP)
- Low energy consumption



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**CRISPY, CRUNCHY BREADED
FOOD IS IRRESISTIBLE**





Automated control of breadcrumb milling, drying, baking and toasting.

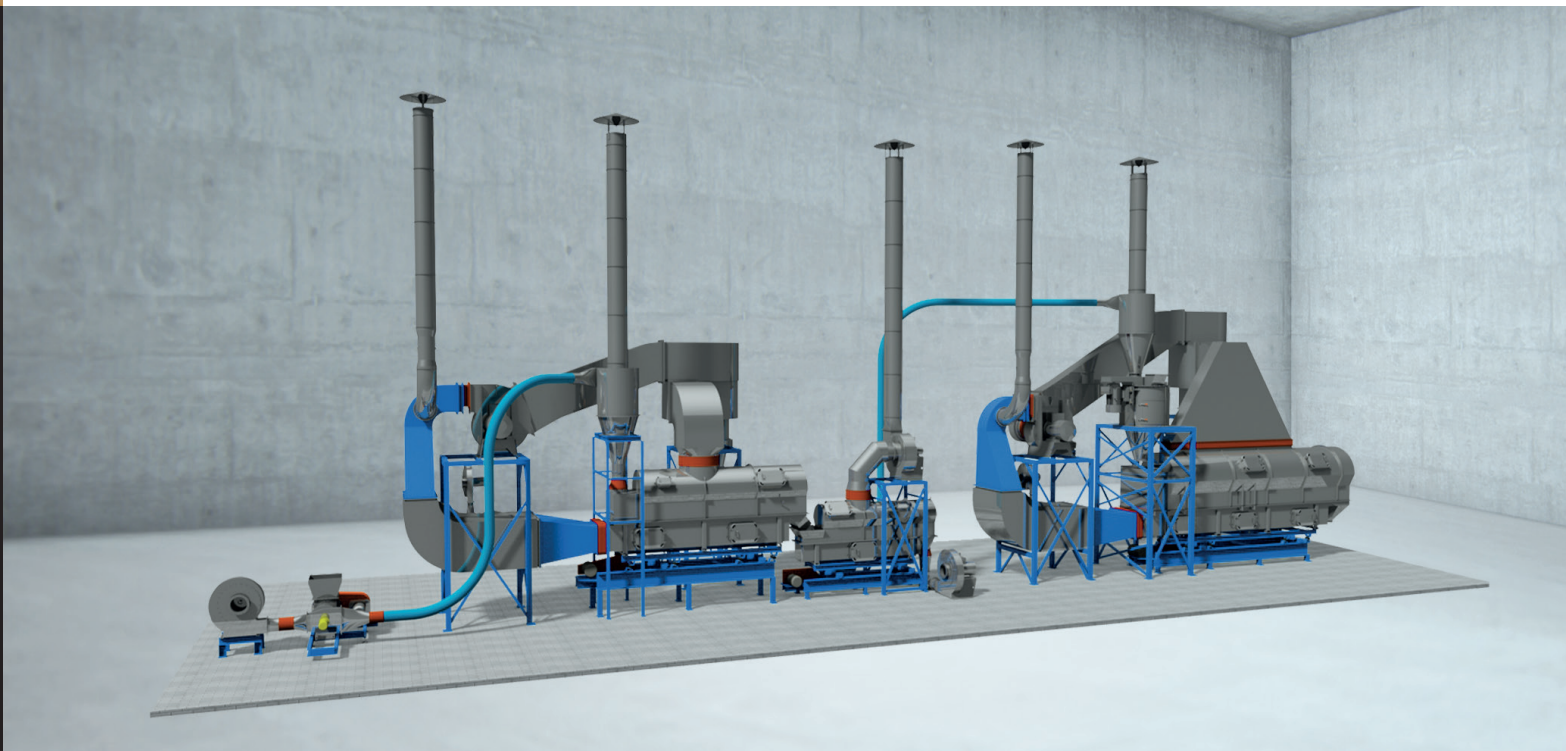
Breadcrumbs are typically used to stuff or coat red or white meat and fish. They are light, airy and good at absorbing oil and water when the food is baked or fried.

Breadcrumbs come in many shapes and sizes based on the customer requirements for appearance (shape, structure and color), texture and technical properties (absorption, moisture content). The majority of producers have defined specific properties for their breadcrumbs.



“Breaded food, with its crispy outside and succulent inside, is simply irresistible.”

Breading food helps to seal in moisture when it is cooked. It also provides a crunchy and delicious exterior, and the golden-brown color makes the food more attractive. The consumption of breaded products has increased tremendously in recent decades. The product has evolved in terms of functionality, potential health benefits, flavor, texture and appearance.



A fully automated production line requires a minimum number of employees to operate, control, clean and maintain the equipment. It can run 24/7 while continually maintaining product quality.

Great process knowledge and testing capabilities

To produce a crumb with these kind of specific properties requires great process knowledge and testing capabilities. Your product will benefit from the experience Ventilex has gained from drying applications in many different breadcrumb production lines throughout the world.