

Making the potato chip taste even better.

Replaces or reduces the need for blanching in the preparation of products prior to further processing, improves crunch taste and texture and minimises acrylamide formation.



Just when you thought the potato chip couldn't get any better, along comes a technology that will change the way you think about potato chip processing.

Significant product improvement in chip crunch, taste and texture is achieved as well as reduction in acrylamide formation and oil content. Higher yield and reduced processing costs are also key benefits of this technology with other vegetable applications possible.

Using Pulse Electric Field Processing (PEF) the E-FLO™ Electroporation system perforates the cell walls of the potato creating micro holes that allow asparagine and reducing sugars to be washed out of the potato in a cold water wash. In most cases, eliminating or reducing the need to blanch the product.

Developed and tested over a number of years, this technology is now available to provide key food safety, quality and efficiency enhancements for the food processor.

OPTIONS:

What products can the E-FLO be used for?

- | Potato Chip
- | French Fries
- | Formed Potato Products
- | Other Root Vegetables

ACCESSORIES + OPTIONS:

- | Potato Chips Equipment
- | French Fry Equipment
- | Other Accessory Equipment

The patent protected process offers solutions for some of the challenges faced by the modern day food processor and can be shown to provide highly attractive return on investment.

BENEFITS

There are several benefits to using the E-FLO system:

Minimise or reduce blanching

Replace or reduce the need for costly blanching systems that take up floor space.

Improve product quality

Reduce sugar and asparagine levels and achieve significant acrylamide reduction.

Textural improvements

Improve crunch, taste and texture of the end product.

Yield improvements

Less downtime for maintenance processing. Increase yield of the slicer and achieve longer blade life.

Reduced Footprint & Retrofit

The design is compact for easy integration into existing processing or new lines.

End result - the Potato Chip is crunchier, crispier and healthier.



Constant improvement and engineering innovations mean these specifications can change without notice.