

Marshmallow combination line, for :

extruded marshmallow and (center filled) deposited marshmallow

Marshmallow line consists of:

- -1 Marshmallow Cooker (kitchen)
- -2 Aerating system with color injection
 -3 Conveyor line
- -4 Starch depositor (bottom and top)
- -5- Extruder / (center filled) Depositor -6- Guillotine

Partner in Aeration

Trèfa®

- -7- De-starch drum with conveyor
- -8 Starch handling

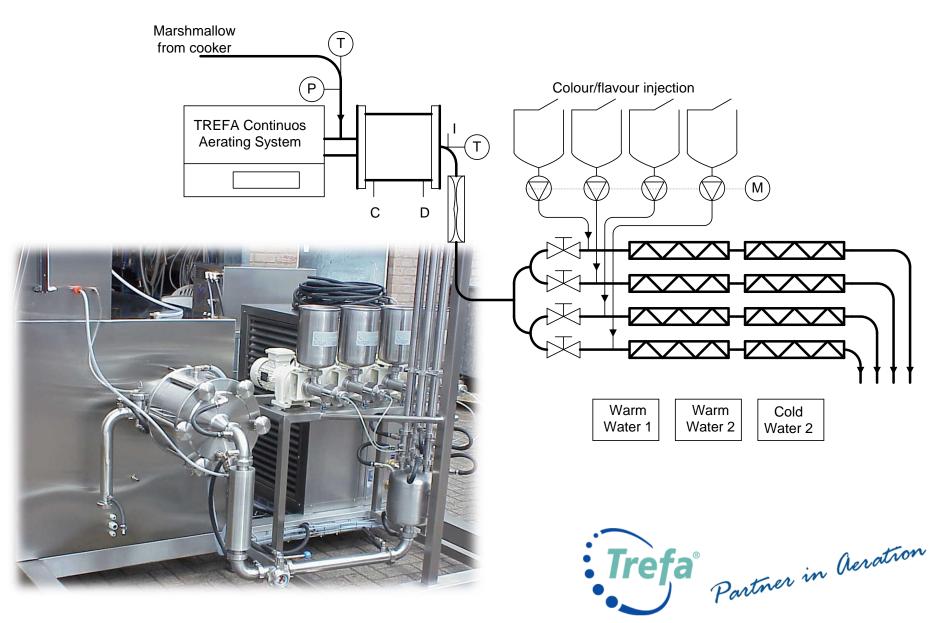
-1- Marshmallow Cooker (kitchen)

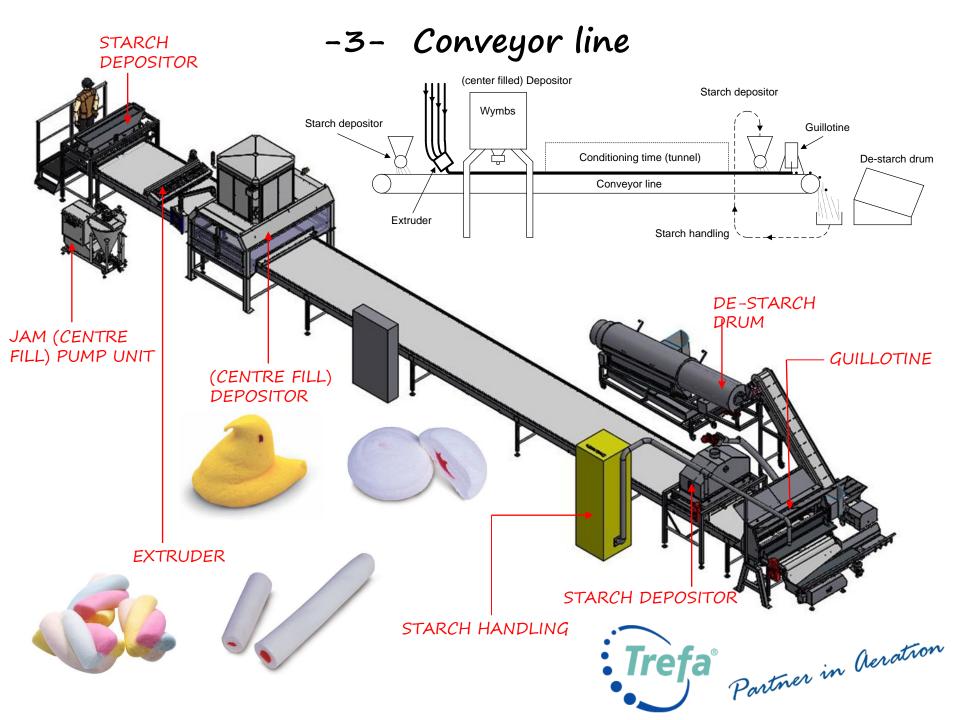
KITCHEN TO MIX THE INGREDIENTS AND COOK THE UNAERATED MARSHMALLOW MASS



-2- Aerating System with color injection

AERATING MACHINE TO AERATE AND COLOR THE MARSHMALLOW





-4- Starch depositor (bottom and top)

STARCH IS USED TO PREVENT THE MALLOW STICKING TO CONVEYOR OR GUILLOTINE



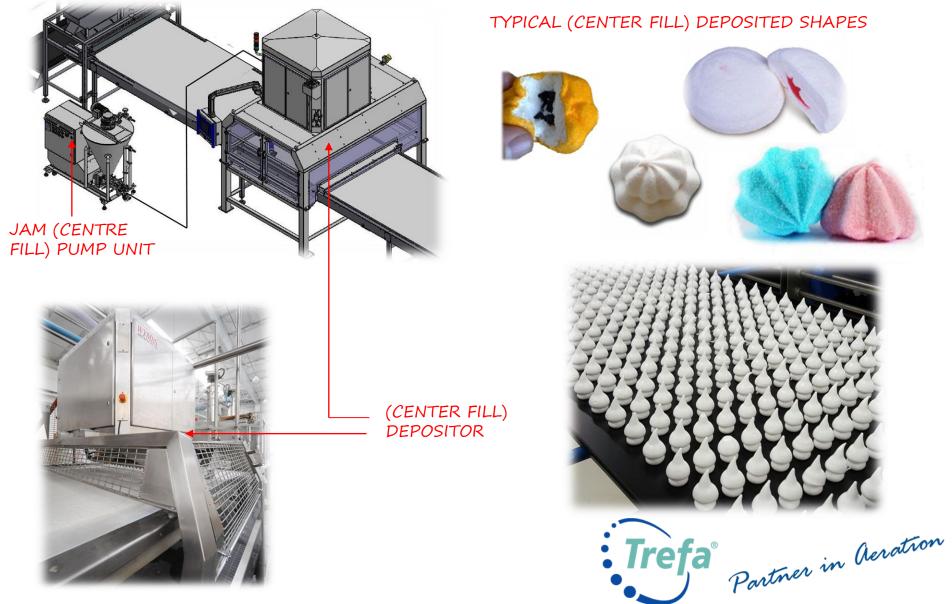
-5- Extruder

VARIOUS SHAPES BY CHANGING NOZZLES AND/OR ROTATION



-5- Center Fill Depositor

VARIOUS SHAPES BY CHANGING NOZZLES AND/OR PROFILES



TYPICAL (CENTER FILL) DEPOSITED SHAPES

-6- Guillotine



-7- De-starch drum with conveyor

AFTER AGING FOR SEVERAL HOURS IN A CONDITIONED ROOM, PRODUCT IS MANUALLY TRANSFERRED TO THE DE-STARCH DRUM FOR DE-STARCHING PRIOR TO PACKAGING



-8- Starch handling

TO MINIMIZE THE STARCH DUST, SUCTION MOUTHS ARE AT THE TOP DEPOSITOR AND CROSS SHAKER



STARCH FROM THE CROSS SHAKER AND DE-STARCH DRUM IS RECYCLED TO THE TOP STARCH DEPOSITOR. THE BOTTOM STARCH DEPOSITOR HAS "NEW FRESH" STARCH

