



INNOVATIVE PRODUCTION TECHNOLOGIES
— TO MAKE SNACKING HEALTHIER —

We are Incomec

Based in Brakel, Belgium, with the world as our center of activity. For over 30 years we have been leaders in popping and puffing technology. Our technology is driven by ever-evolving customer needs, as consumers become more demanding when it comes to healthy snacking.

Our aim? To create the next healthy snack innovations for and with food companies. For specific markets, segments and ingredients. At Incomec, we strongly believe that technology can get the most out of what nature has to offer.

We have an enormous passion for building state-of-the-art puffing equipment. However, our real added value comes from our in-depth knowledge of ingredients and the continued improvement of our machines for a better return.

The strength of the equipment is its reliability. To guarantee the highest output and minimize downtime, we offer you an extended after sales service.

Pleased to meet you.



Providing new means for healthy food enjoyment

Health will be the predominant factor for the next decades. What we want to reinforce is the pleasurable experience of healthy living and snacking. Together with our clients we select the grain processing equipment that makes their healthy snack stand out in a market that will become increasingly demanding. High-quality output, smart flexibility and reliability in operations are the stepping stones to this ambition.

The healthy products we help you make?

► PUFFED CAKES



Rice and corn cakes, chocolate coated (mini) cakes, (ancient) grain cakes, flavoured cakes, cereal- or pellet-based cakes: your cakes get the best quality thanks to the Cerex processor.

Meet the Cerex Processor on the next pages.

► POPPED CHIPS



From potato popped chips, non-fried tortilla chips, cereal-based chips, chips with inclusions to protein chips: the Pellex C+ processor creates taste and healthiness in all forms and varieties.

Meet the Pellex C+ Processor on the next pages.

► PUFFED GRAINS



The Incomec Puffing Gun is an innovative efficient system for the expansion of cereal and expandable semi-finished products for the manufacture of ready-to-eat cereals, animal feed and industrial products.

Contact us for more detailed information.

Meet —
the innovative —
Incomec equipment —
to make —
your snacking —
products healthier —



Cerex is the global standard for puffed cake production

In a single operation, the Cerex processor converts untreated grain, pellets or mixes of grain/pellets into a healthy slice, cake, cracker or biscuit. Optionally, your cakes can be coated with chocolate or flavoured by a water- or oil-based slurry. It is the reliable equipment for premium brands in the cereal cake production industry.

Pellex C+ is the processor global popped chips producers trust

The Pellex C+ processor can produce a large variety of healthy products including potato popped chips, non-fried tortilla chips, popped chips with inclusions and ancient grain popped chips, all in a single operation without further treatment. The machine processes pellets like gelatinized wheat, rice, corn, potato and soy pellets, and untreated grains such as broken rice, corn grits and many more. The popped snacks are then coated with oil and seasoned in a conventional two stage snack seasoning system.



Benefits of Incomec equipment:

► EXPERIENCE WITHIN YOUR INDUSTRY

Incomec has been the partner to the food production industry for more than 30 years. We have an in-depth knowledge of ingredients and are continually improving our machines for a better return.

► TRUSTED TECHNOLOGY

We develop our own patented technology and build our equipment from scratch based on your daily practice. This original technology proves its high performance in the most demanding circumstances.

► CONTINUED PRODUCTION

The strength of the equipment is its reliability. To guarantee the highest output and minimize downtime, we have developed an extended after sales service. Rapid response is in our DNA and solving problems is a second nature. A warehouse with a stock of original spare parts is the backbone of our service guarantee.

More than 3.000 Incomec processors are keeping their promise every day, producing tons of high-quality products.

**For more information, please contact us on
+32 (0)55 43 16 20 or sales@incomec.be**

Popped Snack System



► THE SYSTEM

Incomec offers a system to create popped snacks. These healthy snacks are baked, not fried, so they lack oil, but burst with flavour.

The system includes a Pellex C+ or Cerex processor depending on your desired product. Production capacity depends on your product and the number of processors in the line. The line is modular, so you can always add processors to your line as your business grows.

► PROCESS STEPS

01

INGREDIENT PREPARATION

Prior to processing, the ingredients need to be humidified and it is advisable to add a small percentage of liquid lecithin.

02

INGREDIENT FEEDING

Ingredients are fed through a hopper, volumetrically metered and introduced by a feedplate into the heated mould.

03

BAKING AND EXPANSION

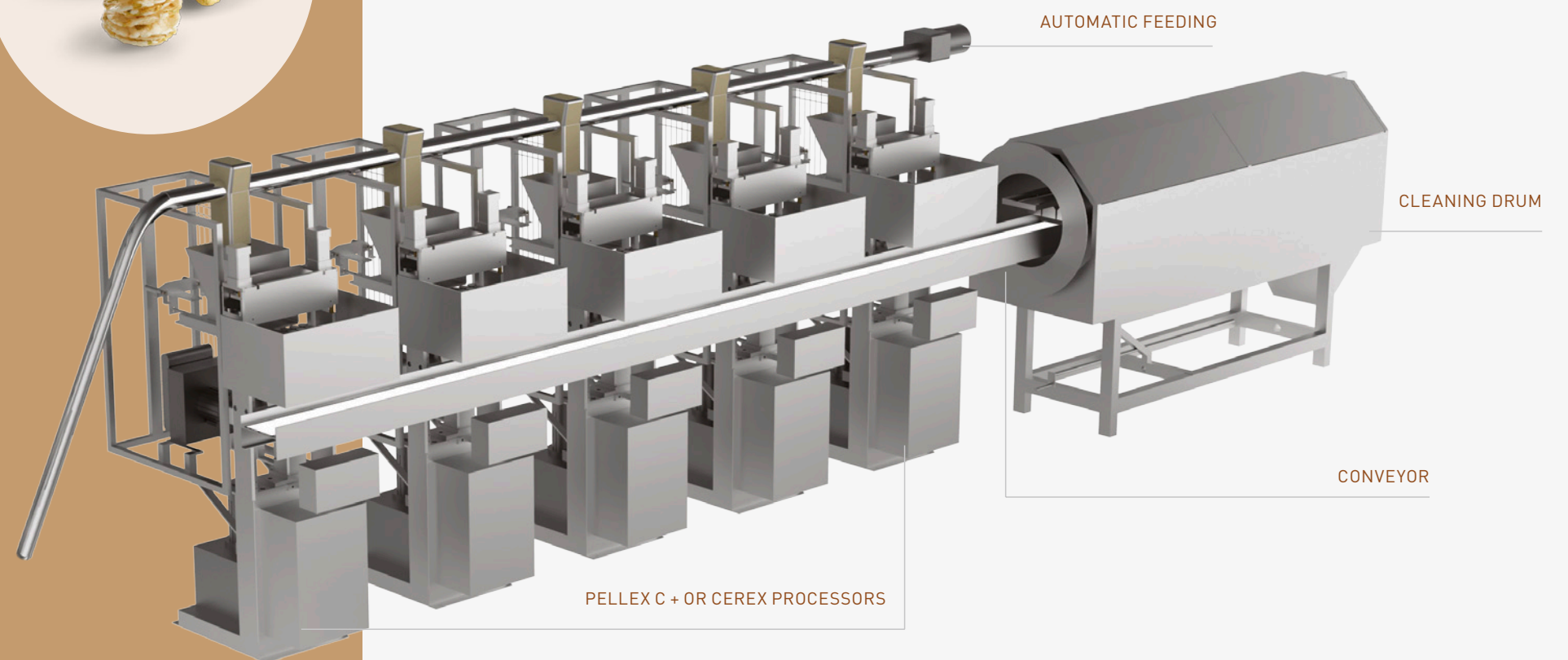
The mould closes, crushing and baking the grains and / or micropellets for a short period. After which a little opening is created to enable the expansion of the grains / micropellets and forming the product.

► ANCILLARY EQUIPMENT

On top of the Cerex and Pellex C+ processors Incomec delivers ancillary materials like mixers/humidifiers, an automatic feeding system, output conveyors and cleaning drums to further complete your line.

At Incomec we do not produce seasoning and packaging equipment but we do have experience via reliable partners.

Contact us for more information about ancillary equipment and turnkey projects.



04

EJECTION

The products are ejected onto an output conveyor by the feedplate. After ejection the mould is fed again for the next baking and expansion cycle.

05

CLEANING

The output conveyor leads the popped products to a cleaning drum. In the cleaning drum unpopped ingredients and fines are removed, prior to seasoning and packaging. A cleaning drum is only used for small size products.

► FLAVOURING



Puffed cakes produced with the Cerex processor can be enrobed with chocolate or coated with oil or water-based slurries using a Spray Booth. Popped chips produced with the Pellex C+ processor can be seasoned using a seasoning drum with oil spray. With both technologies there are many possibilities to add your desired flavours.

► MACHINE OUTPUT FACTORS

Machine output depends on 3 main variables:

- Types of cereal, pellet or ingredient mix.
- Desired weight of the finished product.
This can be influenced by changes in feedplate.
- Desired appearance and texture of the finished product.

Multiple elements effect baking time. An exact calculation of baking time can be made once the raw material and end product have been defined and tested.



► HOW ARE POPPED SNACKS MADE?

STARCH



RICE



GRAIN



CORN GRITS



MICROPELLETS

ADDITIONS

UP TO 25-30%

GRAINS	Rye, Oats, Barley, Millet, Amaranth,...
SEEDS	Chia, Quinoa, Sesame, Pumpkin,...
PULSES	Lentil, Pea, Chickpea, Beans,...

SHAPES



ROUND



BAR



MINI



SQUARE



CUSTOM



TRIANGLE

PROCESSOR

CEREX

PELLEX C +

PRODUCT



Challenge us for your next healthy snacking concept.

At Incomec, you can collaborate and test on a Cerex and Pellex C+ processor for demonstrations and product development. Whether it is starting from scratch or tweaking an existing product, it is the best way to ensure a successful manufacturing process and bring a new product to market.

Incomec after sales service: For the highest output and minimal downtime

► INSTALLATION, START-UP & TRAINING

Quality first. You always get complete installation, start-up and training. This is your best guarantee that the line will be operational immediately after delivery. Why do we do this? Not just to sell machines, we take care of them to ensure they provide what you had in mind when choosing Incomec.

► AFTER SALES SUPPORT, SPARE PARTS AND INTERVENTION

The strength of the equipment is in its reliability. To guarantee output and minimize downtime, Incomec has developed an extended after sales service. Rapid response is in our DNA and solving problems is our second nature. We offer support by telephone or mail and plan interventions if needed. A warehouse with a stock of original spare parts is the backbone of our service guarantee.

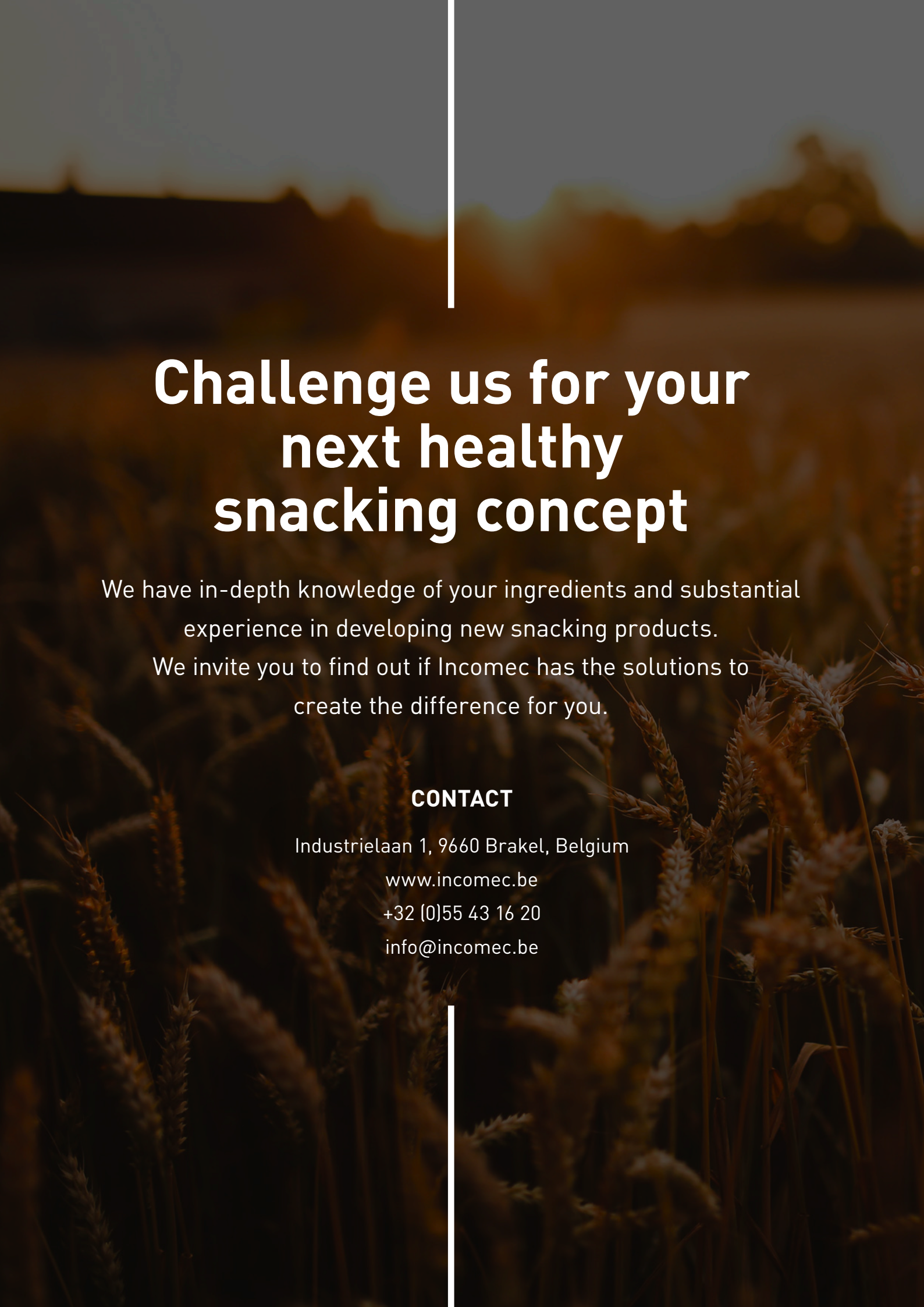
► REVISIONS

Incomec equipment is built to last. Therefore, we offer revision options for your machines and die sets. We can carry out smaller revisions at your production facility, for larger revisions it is possible to send us machines or parts for revision.

► ADDITIONAL TRAINING ON OUR EQUIPMENT

Having good equipment is one thing but knowing how to get the best results out of it is just as important. We are happy to provide additional training for your machine operators. We can organize this either at Incomec or in your factory. We can also assist you in setting the appropriate parameters to produce certain products. At Incomec we know all the ins and outs of our technology. We know how to adjust the appropriate machine settings to maximize your output and to produce the snack of your choice.





Challenge us for your next healthy snacking concept

We have in-depth knowledge of your ingredients and substantial experience in developing new snacking products.

We invite you to find out if Incomec has the solutions to create the difference for you.

CONTACT

Industrielaan 1, 9660 Brakel, Belgium

www.incomec.be

+32 (0)55 43 16 20

info@incomec.be