HIGHLY FLEXIBLE & HYGIENIC DESIGN

SYRUP PREPARATION AND SWEET COATING DEVICES
Sweet coatings are made by applying syrups with high sugar content to product surfaces to enhance their appearance and flavour. They can also have an effect on texture and structure. Visual appearance is particularly important as it is the consumer’s first experience with the product when he opens the package. This visual aspect includes the surface presentation—the uniformity and consistency of the outer layer as well as the color linked to the flavour ingredients used, such as honey or chocolate.

**DIFFERENT TYPES OF SWEET COATINGS**

**Dull coating / Shiny Coating**
- Delay of crystallization during drying.
- Mix of sugars: sucrose, glucose syrup, dextrose with modified starches, oil, chocolate, honey and water.

**Frosty coating**
- Crystallization of the sugar during drying.
- One type of sugar, sucrose mixed with water.
- Brix: 75-80.

**SYRUP PREPARATION & METERING UNIT**
After ingredient metering, this automatic system heats, blends and dissolves the mix to produce the syrup. Next, the product is transferred to a buffer tank before automatic metering through a mass flowmeter. Stainless steel construction & hygienic design allow for CIP washdown.

**COATING DRUM FOR CONTINUOUS & HOMOGENEOUS COATING**
A wide range of sizes (diameter & lengths) to handle every throughput Rotation speed and declination angle. Stainless steel construction & hygienic design enables CIP washdown. Compact systems with frame mounted on casters.

**SPRAYING SYSTEM**
Specific spray nozzles with compressed air (for syrup without particles). Syrup spraying evenly distributed along the drum. Variable number of nozzles according to the syrup throughput.

Clextral offers semi-industrial tests to improve recipes or to develop new products for its customers.

Find out more on www.clextral.com