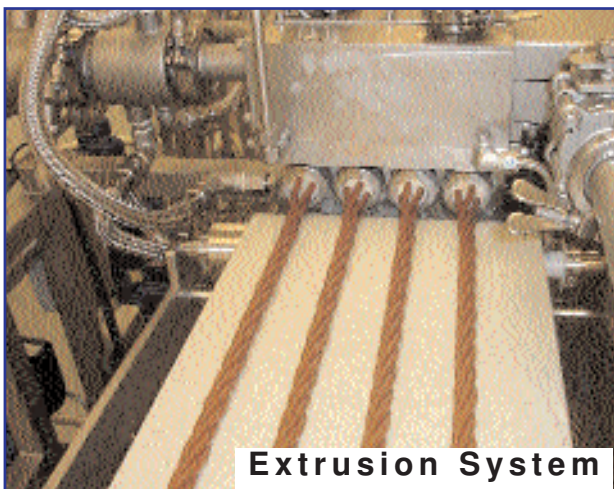


BCH 100% FRUIT COOKING & EXTRUSION



Visit our website at: www.bchltd.com

BCH have developed a NEW 100% fruit cooking and extrusion system. The system is a combination of BCH's large surface area MaxiVap Evaporator technology which is used for long running caramel plants combined with BCH's liquorice extrusion technology.



The BCH Jam System has evolved by merging with BCH extrusion technology. The fruit cooking and extrusion system therefore has enabled BCH to achieve evaporation of high moisture fruit mixes to typically 85% solids, at which point they have a consistency of a soft dough which can be extruded using BCH extrusion technology. This then enables the production of a healthy snack bar using 100% organic fruit ingredients which can be co-extruded in a variety of different colours, shapes and flavours.



BCH manufacture a range of extruders for the confectionery industry, including side flow, twin screw, continuous or batch fed. The extruders are primarily designed to handle hot, dough textures and have been used to extrude caramel, cheese, fudge, fruit paste and liquorice.

For further details on our 100% Fruit Extrusion & Cooking Systems, contact:

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