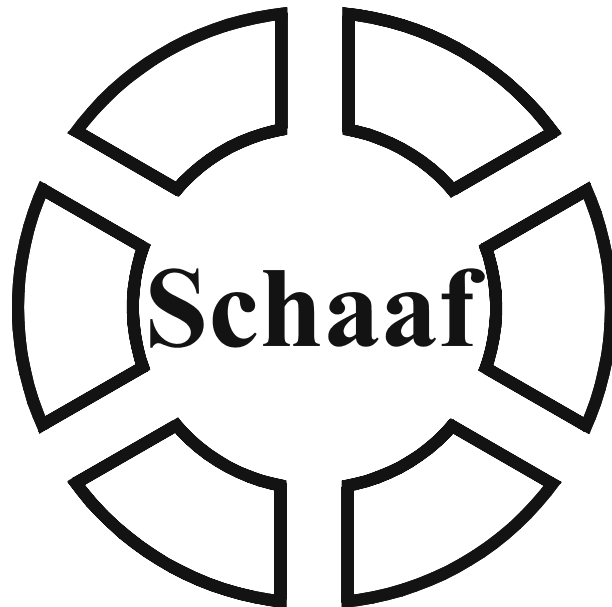


# RAW MATERIAL SPECIFICATION



**RAW MATERIAL SPECIFICATION**

**For snacks in different shapes and textures, e.g. corn-curls, rings, chips, wheels, stars, grid, boy, waffel and many more**

**Extrusion raw materials:**

Maize, rice, wheat, potato flour, rye, barley, tapioca, milk protein, oil seeds, yeast powder, soya, salt, sugar, spices and herbs

**Coating raw materials:**

Vegetable oil, roasted peanuts, hazelnuts, sunflower seeds, herbs and spices, sugar, dried fruits, chocolate, malt, milk powder, honey, cheese, and many more.

\* \* \* \* \*

**For breakfast cereals in different shapes and textures, e.g. puffed rice, cornflake type shapes, rice crispies, honey bears and many more**

**Extrusion raw materials:**

Maize, wheat, rice, salt, sugar, malt, milk powder, glucose, honey and many more

**Coating raw materials:**

Sugar, chocolate, cocoa powder, milk powder, yoghurt powder, malt, dried fruit, yoghurt and many more

## SAMPLE RECIPES

### Cereals - not coated (rice crispies, cornflakes)

Rice/maize/wheat	88,0	%
Sugar (cheap quality)	5,0	%
Milk powder	5,0	%
Malt extract	1,0	%
Salt	1,0	%
	-----	
	100,0	%

### Cereals - coated (Torellis, Teddys)

Rice/maize/wheat	64,0	%
Sugar (brown)	20,0	%
Milk powder	7,0	%
Glucose syrup	5,0	%
Vegetable fat	2,0	%
Malt extract	1,0	%
Salt	1,0	%
	-----	
	100,0	%

### Cereals - coated (cocoa flavour)

Rice/maize/wheat	2,0	%
Sugar (brown)	6,0	%
Cocoa powder (low fat)	7,0	%
Glucose syrup	5,0	%
Vegetable fat	2,0	%
Malt extract	1,0	%
Salt	1,0	%
	-----	
100,0		%

# *Schaaf Technologie GmbH*

## **Savoury snacks** (high quality)

Rice/maize/wheat/ potato powder	70,0 %
vegetable fat	25,0 %
Flavour mixture *	5,0 %
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	100,0 %

\* Flavour mixtures are mixtures consisting of gelatinized starches, yeast powder, salt, dried milk components as well as different spices and additives.

## **New generation snacks** (health snacks)

Rice/Wheat/Maize	40,0 %
Soya flour - defatened	15,0 %
Wholemeal wheat	10,0 %
Fresh vegetables/herbs	10,0 %
Beer yeast	10,0 %
Vegetable fat	11,0 %
Dried spices	2,0 %
Salt	2,0 %
	-----
	100,0 %

**INFRASTRUCTURE REQUIREMENTS**

**UNIVERSAL PLANT FOR MANUFACTURING  
SNACKS AND CEREALS**

<b>Space requirement:</b>	Production plant 120 m <sup>2</sup> min. 15 m x 8 m Packing machines 45 m <sup>2</sup> min. 9 m x 5 m  smooth floor surface, max. 1000 kg/m <sup>2</sup>
<b>Engery consumption:</b>	max 0.3 kWh/kg finished product 105 kW at nominal capacity
<b>Energy input:</b> 160	kW
<b>Water consumption:</b>	max. 500 litres per 8 hour shift (250 l drinking water, 250 l cleaning water) max. 200 l/h cooling water, min. 2 bar
<b>Personnel requirement:</b>	1 person for raw material preparation 1 person for extrusion 1 person for coating 2 to 3 persons for packing machines