

MAKING THE POTATO CHIP TASTE EVEN BETTER

QUALITY | TASTE | EFFICIENCY

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Just when you thought the potato chip couldn't get any better, along comes a technology that will change the way you think about potato chip processing. Significant product improvement in chip crunch, taste and texture is achieved as well as reduction in acrylamide formation and oil content. Higher yield and reduced processing costs are also key benefits of this technology with other vegetable applications possible.

Using Pulse Electric Field Processing (PEF) the E-FLO™ Electroporation system perforates the cell walls of the potato creating micro holes that allow asparagine and reducing sugars to be washed out of the potato in a cold water wash. In most cases, eliminating or reducing the need to blanch the product.

Developed and tested over a number of years, this technology is now available to provide key food safety, quality and efficiency enhancements for the food processor.

What products can the E-FLO be used for?

- Potato Chip
- French Fries
- Formed Potato Products
- Other Root Vegetables

E-FLO™
ELECTROPORATION SYSTEM

REPLACES OR REDUCES THE
NEED FOR BLANCHING IN THE
PREPARATION OF PRODUCTS
PRIOR TO FURTHER PROCESSING

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®



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E-FLO

PULSE ELECTRIC FIELD PROCESSING (PEF)

The patent protected process offers solutions for some of the challenges faced by the modern day food processor and can be shown to provide highly attractive return on investment.

BENEFITS

There are several benefits to using the E-FLO system.

- Eliminate or reduce blanching requirements
- Reduce sugar and asparagine levels
- Significant acrylamide reduction
- Reduced fat content levels
- Textural improvements

ADDITIONAL BENEFITS

- Yield improvements
- Less downtime for maintenance processing
- Cutting improvement - higher slicer yield and longer blade life

Design is compact for easy integration into existing processing lines or new lines.

End result - the Potato Chip is crunchier, crispier and healthier.



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We are on

