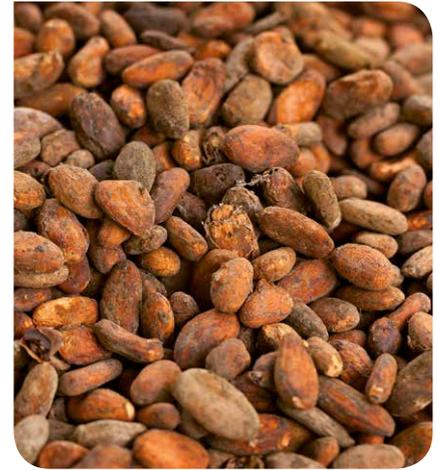
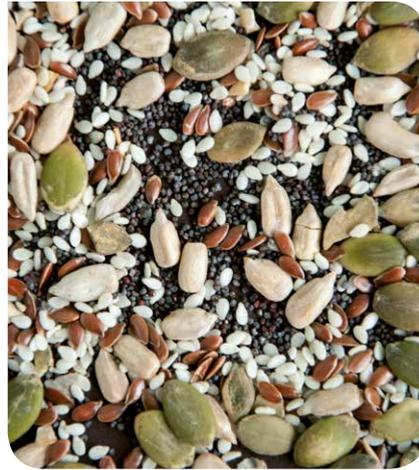




Solano roaster
and pasteurizer.
**Multi-talent for
perfect quality
nuts, seeds or
cocoa.**

Solano – roasting and pasteurization solution. **Perfect quality for nuts, seeds or cocoa.**



The Solano roaster and pasteurizer combines the proven two-step batch roasting process with the safe steam-pasteurization option SSP, both of which can be used for granular products like nuts, seeds or cocoa.

The patented pasteurization technology SSP achieves a better than 5-log inactivation of pathogenic microorganisms such as Salmonella and can be used independently of the roasting process, so that even a gentle pasteurization without roasting for raw nuts or seeds is easy to apply.

Enormous flexibility in products and applications

In batch operation, any combination of roasting time and temperature is possible, meaning the roasting process can be individually adjusted to suit nuts and oilseeds of all varieties and

origins – to achieve an optimal flavor development and intensity of taste. The partly fluidized roasting ensures that energy is distributed evenly between each individual nut or seed, thus allowing a homogeneous and optimal aroma and taste for the entire batch. Consequently, processing will be equally effective irrespective of the nut or seed type, shape or size.

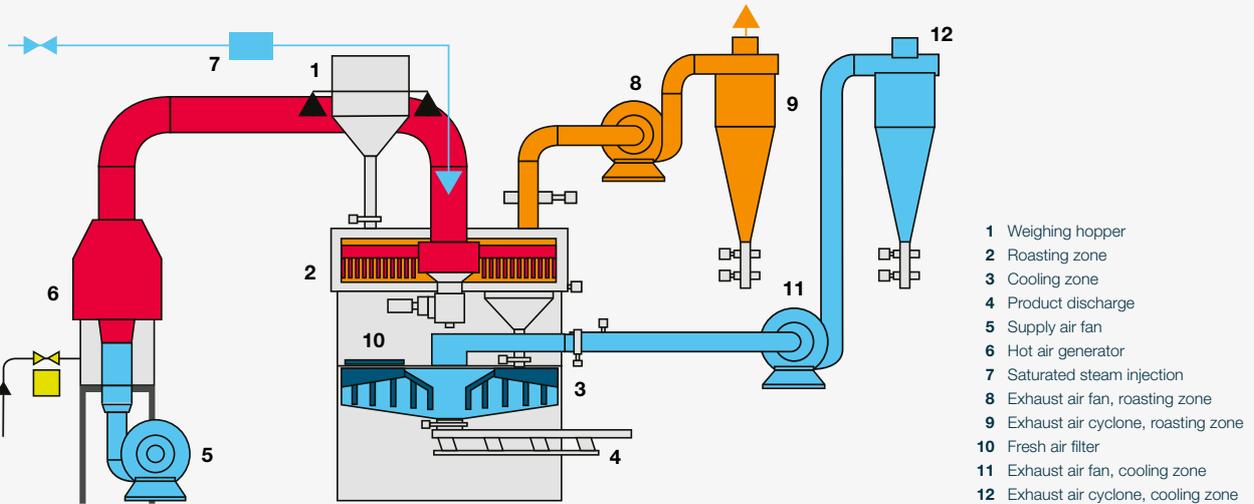
Long shelf life thanks to two-stage roasting process

The patented two-stage roasting process developed by Bühler Barth almost completely maintains the micro-texture

Solano highlights:

- Great flexibility with regard to roasting recipes and product diversity for numerous nuts, seeds and cocoa
- Optimized aroma characteristics and extended shelf life of roasted products
- Optional 5-log pasteurization, independent of roasting degree
- Pasteurization and roasting in one system saves energy and space

Components of a two-step roasting and pasteurization process



of the roasted product during the roasting process and thus ensures an unsurpassed shelf life: In comparison to conventional roasting processes, this ensures unprecedented storage stability of the products.

Effective and gentle inactivation of pathogens like Salmonella

Safe pasteurization and high product quality are achieved through controlled condensation of saturated steam on the

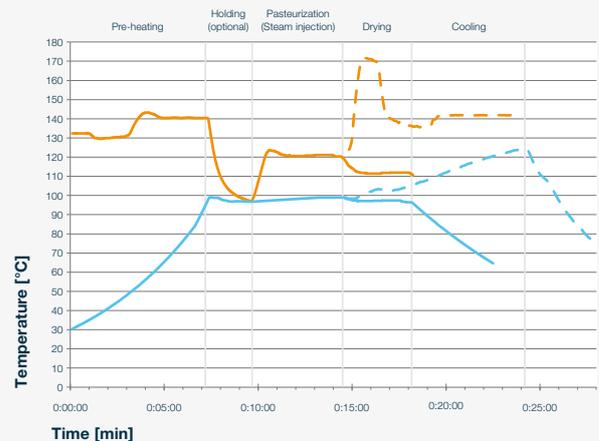
product surface. This is achieved by directing steam into the roasting chamber for a defined period of time and at multiple locations after a defined pre-heating phase.

Reproducible inactivation of pathogenic microorganisms of more than 5-log units, such as Salmonella, is achieved thanks to optimized control and traceability during batch operation. Pasteurization is independent of the roasting degree, so that even pasteurization without roasting is easy to apply.



Solano SSP

Temperature profile Solano SSP



- Hot air temperature pasteurization and drying
- Product temperature pasteurization and drying
- - - Hot air temperature roasting (optional)
- - - Product temperature roasting (optional)

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