

ON DEMAND

WEBINAR



NUT BUTTER MILLING: NEW INNOVATIONS TO PRESERVE TASTE AND COLOR

Nut butter milling is an age old process, but age old technology is limiting processor's ability to preserve the roasted taste. The NETZSCH Zumba system is designed to control the butter temperature to less than 115 F to preserve the taste, appearance and rheological parameters.

Furthermore, as the world has come to love the nut butter taste, sometimes the roasted color is not ideal for inclusion into white colored products. Therefore, lightly roasted butters have become a popular option for nut-based dairy substitutes. NETZSCH has developed a patented process, called the Zumba+, which can produce nut butters with nuts that still have a moisture of up to 8%. By not roasting the nuts to 2% moisture, you can preserve the color and taste of the unroasted nut and transform that into a butter.

WATCH NOW!

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Click on the button to see the video. If you are not redirected, please enter the following link into your browser:
https://www.youtube.com/watch?v=WT-78_-H1EQ