

ON DEMAND

WEBINAR



STATE OF THE ART TECHNOLOGY FOR PROCESSING OF NUTS WITH HIGH MOISTURE & VEGAN CHOCOLATES

In the Food & Confectionery industry, we are seeing many new challenges for processing of nuts with high moisture content and vegan chocolates. Therefore, NETZSCH is proud to present in this webinar our state of the art technology for processing unroasted nuts with up to 8% moisture with *ZUMBA+* line, and Vegan Chocolates with *RUMBA*® line.

Especially for nuts with high moisture, there is a growing demand for fine milling and keeping at the same time the original unroasted color and flavour, using them in the food and beverage industry. With our new *ZUMBA+* line, we present an innovative solution to obtain a very fine paste without roasting or long process times with low temperature hot air drying.

Also in the area of vegan chocolates, customers are requesting a wide variety of products with high quality ingredients for a sustainable lifestyle. With our *RUMBA*® System, we have a very innovative process available to use oat drink powder or other ingredients as milk substitutes to produce very tasty vegan chocolate alternatives."

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=MyndFb6JJH4>