

# baked snacks



## controls & integration

- » Electrical Design
- » Installation
- » Commissioning
- » SCADA
- » HMI & Network System Remote Control

### lined with efficiency

Simplify your processes and maximise your productivity with our world class range of electrical control systems and integration solutions especially for baked snack applications.

- Push productivity to the max with TNA software development using any brand of major PLC control systems, PC systems, drive systems, SCADA systems, IT hardware and the interfacing and exchanging data between dissimilar equipment
- Make the most of remote access and control of your operating system while collecting data using customised interfaces, dashboards and reports
- Get site support, project management and training services – all as part of your complete controls & integration package

**“TNA’s turnkey solutions and project management services give you an on-time, on-budget, high-quality installation that’s stress-free from start to finish”**



## processing

- » Heating
- » Cooling

### cooked to perfection

Cook and cool baked snacks like mini-crackers, pretzels, tortilla chips and cupcakes using less oil, conserving energy and preserving taste and freshness.

- Heat more evenly using less energy with high-efficiency exchanger, serpentine tube designs
- Customise the size of your cooking equipment to meet your production needs and to fit in your manufacturing space
- Utilize patented impingement cooling technology that cools products up to 10 times faster, requiring less footprint

## coating

- » Oil
- » Slurry
- » Glazes

### covered all around

Coat crackers, pretzels and other baked snacks with oil, slurry or glaze for consistent coverage on every snack piece.

- Incorporate spinning disc spraying systems for the ultimate coating consistency while helping reduce material waste
- Get consistent oil application for accurate nutrition labeling and recipe requirements
- Sprinkle extra ingredients onto the product straight after the adhesive application
- Reduce cost and labour efforts with low-maintenance, self-cleaning technology

## seasoning

- » Powder
- » Oil
- » Slurry
- » Combination

### enhanced with flavouring technology

Season baked snacks with exact amounts of powder, oil or slurry to enhance appearance, texture and taste.

- Tumble any size or shape snack to get an even amount of seasoning on each piece
- Choose from main-line seasoning (MLS) or on-machine seasoning (OMS) systems for seamless integration into your production line
- Fit seasoning solutions into your production line just before packaging or right after processing

## distribution

- » Horizontal Motion
- » Belt Conveyors
- » Vibratory Motion
- » Elevation Conveyors

### handled with Care

Move cheese crackers, tea biscuits and other light, flaky treats through your entire manufacturing line without cracking, breaking or crumbling.

- Utilize vibratory motion conveying to move stickier baked goods through your equipment line without build-up
- Prevent loss of seasoning or build-up of oils used to coat and flavour products
- Meet and surpass food safety regulations and hygiene standards with stainless steel construction that's easy to clean and maintain

**“Keep your products in line with regional regulations using TNA’s patented metal detection and verification solutions”**



## weighing & packaging

- » Weighing
- » Vertical Form Fill & Seal Packaging
- » Metal Detection
- » Verification

### packaged with innovation

Maximise packaging performance for your baked snacks with the shortest vertical product transfer from the scale to the pack, with waste as low as 0.3%.

- Weigh and package delicate baked snacks at top speeds of up to 200 bags per minute while minimising loss of product, topping and seasoning
- Get the fastest product changeover times in the industry guaranteed with rapid former unload, dual spindle auto-splice film changes, one-touch GUI system programme change and quick-clean design
- Package a variety of products, flavours, bag sizes and formats on a single system – from snack size to full size at industry leading speeds
- Ensure the highest level of sustainability with the world's smallest footprint and highest speeds in the baked snacks industry using 20% less energy than competitor systems



controls integration & SCADA | materials handling  
processing | freezing & cooling | coating distribution  
seasoning | weighing | packaging | metal detection  
verification | project management | training

## TNA is your single source supplier for processing and packaging solutions

The baked snack industry is expected to reach a global revenue of \$450 billion dollars (us) by 2017<sup>1</sup>, and for over 30 years TNA has helped food manufacturers capitalise on this growing trend. With more than 14,000 installations in over 120 countries, TNA's complete line of solutions brings simplicity, flexibility and performance to baked snack production lines everywhere – and can do the same for you! To make the most of your opportunities, it's more important than ever to partner with a single supplier who can offer innovative and modular solutions to meet today's consumer demands including:

- Baked snacks for meals at any time of day including breakfast, lunch and dinner
- Healthier options and ingredients such as various types of grains and seeds
- Sweet, savoury, bold flavours that create a baked snack experience

As your partner, TNA offers complete, turnkey solutions from a single, global source that also gives you the power and control to boost production with:

- Improved line efficiency using integrated product controls and SCADA reporting
- Maximised use of oil during processing with advanced filtration and consistent coating
- Increased weighing and packaging speeds with precision accuracy
- Reduced energy footprint for improved sustainability
- Minimised downtime to maximise the potential of your production line

All of this in addition to our my-tna 360° customer care programme that's available to you 24/7.

**Find start-to-finish solutions for baked snacks or just about any food application.**

<sup>1</sup> first research, Cookie and Cracker Manufacturing Industry Profile (may 2015)