



Wafer World

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The regular insider information from R&D Engineers

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Profitable Ideas for Cone & Wafers

CREAM WAFER BISCUITS				
SPECIALITY WAFER				
ICE CREAM CONE MACHINES				
ROLLED SUGAR CONE				
BELGIAN WAFFLE BAKER				

Are you Missing anything in your product Range?

New product development and addition are a life line for any growing Company. We would be glad to partner your development of new profitable product ideas in 2009.

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TECHNICAL

REBUILDING SERVICES

BEFORE REBUILDING



AFTER REBUILDING



Equipment rebuilding as a means **"to increase plant efficiencies and convert idle equipment to income"**
We are now offering our customers another service....rebuilding plants (generally European origin).

Rebuilding Categories - could include

A. Fully Rebuild - To as new standards. **B.** Reconditioned. **C.** Good Running order

Our engineers have working experience with major European brand equipment.

Please also note that we can orient your spare parts and service assistance for older equipments.

FORTHCOMING EXHIBITIONS



ProSweets Cologne
Cologne, Germany.

Date: February 01 - 04, 2009
Stall No.: C090.
Venue: Cologne International
Expocentre, Germany.



AAHAR 2009
New Delhi, India.

Date: March 07 - 10, 2009.
Venue: Pragati Maidan,
New Delhi. INDIA.



INDIA SHOW 2009
Santiago, Chile.

Date: March 18 - 21, 2009.
Venue: Espacio Riesco, El Salto 5000,
Huechuraba, Santiago, Chile.

GLIMPSES

Wafer Biscuit Plant WA Series at Haridwar, INDIA.



Wafer Biscuit Plant WA Series at Kolkatta, INDIA.



TECHNOLOGY

(Raw Materials)

“WHEAT FIBRES” in Ice Cream Cones / Waffle Cones

A short notes by **Uni Colloids Impex Pvt Ltd**

Wheat fibres are 100% natural ingredients, with strong techno-functional properties. Extracted from wheat, it has neutral taste and white color. Apart from belonging to class of healthy ingredients, these fibres absorb large amounts of water and keep water entrapped in their micro fibrils all through the process. This property of water holding gives added advantage in different products. Also they are excellent water and oil barriers.

Wheat fibre has an application in variety of finished products like

Meat & its products for better binding, slice ability and increased yield,

Bakery Products (cakes, muffins) for softer texture. Longer shelf life and less crumbliness,

Instant Mixes for improved structure and palatability,

Nutraceuticals for nutritional claim,

Extruded products for an improved stability of extruded and a better expansion.

Addition of **Wheat Fibre in Ice cream cones** yields following advantages:

1. Provides uniform texture,
2. Improves the crispiness of the cones
3. Reduces the loss due to breakage.
4. Delays sogginess even after pouring ice cream thus improving the overall acceptability of the cones.

The recommended dosage of fibre for ice cream cones is 1-2% on dry flour basis, and it has to be blended with the flour.

Trials of Wheat Fibre in Waffle Cones



Standard



1% WF ID 95 Fine



2% WF ID 95 Fine



1% WF ID 95 Fluffy



2% WF ID 95 Fluffy

Batch	Diameter	Cooking time	Colour Uniformity**	Sogginess**	Yield
Standard	14.6 cm	35 secs	Colour was not uniform in all cones	The cone turns soggy after pouring of Ice cream.	70 cones
Trial 1	15 cm	30 secs	Good	The bottom part turned soggy.	70 cones
Trial 2	15.2 cm	20 secs	Excellent	Showed excellent strength even after 15 mins of pouring ice cream.	75 cones
Trial 3	15.3 cm	25 secs	Not uniform	It didnt turn soggy but was hard	70 cones
Trial 4	15.6 cm	20 secs	Good	It didnt turn soggy but was very hard	72 cones

**These attributes were tested by consumers. The taste of the Trial 2 was found the best amongst the consumers.

For Further information on Fibers contact : unicoll@vsnl.com



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