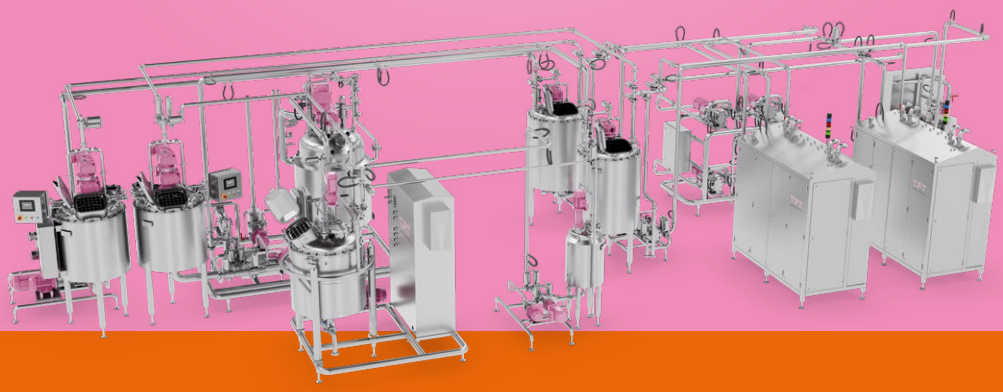


DELICIOUS CREAM

A good product
deserves a good filling





TANIS FOOD TEC

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About us

Development of cream recipes and pilot plant

Our application specialists at the TFT Technology Center are available for our customers to validate recipes and develop new types of products or to investigate the use of alternative ingredients. Therefore new product introductions can be pre tested before launching, or meeting changing demands in labelling, ingredients, etc.

The Rotopilot plant is available for trials. This plant is a combination of a Scraped Surface Heat Exchanger and an Aerator at pilot scale with reproducible results. These results can be perfectly scaled up to larger production equipment. From foamy, high aerated products like whipped cream, marshmallow and angel kiss to a variety of cake batters... the possibilities are endless.

Latest trend in the food industry is healthier food without compromising taste and product appearance, in combination with carbon foot print reduction and cost price awareness. Co-operating with our customers and ingredient suppliers creates the best conditions to achieve our mutual goal, a perfect product for everyone.

Technology Center, let's make it better together!

Our Technology Center is equipped for you to develop and test new recipes as well as different types of equipment. Our food technologists and engineers are at your service to share their process knowledge and practical experience on product development.

They are your solid sparringpartner to help you innovate and try out future products for your home market.



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Your products

Cream processing

The best sandwich biscuit, wafer or cake is filled with delicious cream, which does determine the quality of your product. A good product deserves a good filling! The philosophy of Tanis Food Tec is to create an environment where we have a fully controlled, reproducible process, resulting in a perfect cream, time after time. A fully controlled process means being in control of cream properties such as temperature, viscosity, density, etc. When all of these aspects can be managed a cream with the perfect properties can be realised independent of external influences. Together with our application engineers we are able to support you with recipe development and finding the best solutions to meet your specific requirements. Our aim is to seamlessly implement the Tanis Food Tec cream line into your production process, with or without your existing equipment. Our specialised team is available at any time to support your (new) business.

Different fillings

The Tanis Food Tec Cream line is designed to produce cream fillings for different types of applications.

- Tartlets and cake products can be filled or covered with cream or other types of fillings like caramel, icing or pectin/jelly.
- Cream for cookie capper depositing manifolds and stencil applications for sandwich biscuit applications.
- Cream layers for wafers and sophisticated bar type products that can also include caramel and nuts.





Our solutions

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01. Ingredient handling and dosing

Making a cream starts with mixing liquid and dry ingredients. Ingredients can be vegetable fat, icing sugar, cocoa powder, milk/whey powder and other additives such as colours/ flavours. The premixing phase starts by mixing together the dry ingredients and the (melted) fat into a homogeneous, lump- and air free mass.

All above ingredients can be pre-weighed and manually fed by our customers, or automatically dosed by the machinery software which provides full recipe control.

Key Features:
- Clean, dustfree
- Automatic handling
- Exact computerized dosign via recipe
- No mistakes / maintain best quality

02. Premixing Rotocreamer/cutter

Our mixing systems are able to handle melted fat or blocks of fat. The specific design of the stirrer in the pre-mixer determines whether the tank is able to handle melted fat (Rotocreamer) or blocks of fat (Rotocutter).

For each situation a solution can be offered, including the integration of our fat block melter.

The fat will be perfectly homogenised with the dry ingredients so all parts will be optimally coated with a layer of fat. A well premixed mass prepared under the best conditions is the fundament of each good product.

Key Features:
- Uniform mixing for stable, high-quality batches
- Reduced manual labor thanks to automated dosing and blending
- Improved workflow with steady, ready-to-process output
- Easy integration into existing production lines
- Hygienic design for fast cleaning and minimal downtime

03. Cream cooling: Rototemp

When cream is being supplied to the capper manifold or stencil line, we have to ensure the cream has the correct properties. To achieve these conditions the cream needs to obtain the ideal percentage of crystalisation which results in the correct viscosity and density. In other words, the optimal phase in the fat melting curve has to be reached.

The TFT scraped surface heat exchanger (SSHE) Rototemp will intensively crystalise/temper the mass continuously to achieve this perfect condition. The heat exchanger consists of a cooled (or heated) inner- and outer cylinder, both scraped to prevent product growth on the surfaces. Unique design features, such as stainless steel scrapers, result in a sealing construction which is virtually maintenance free. This state of the art design Rototemp meets the need for complete control over your product temperature.

Key Features:
- Continues crystalize / temper to perfect performance
- Full control of the process
- Virtually maintence free

04. Integrated aeration head

The integrated aeration/mixing head is mounted on top of the scraped surface heat exchanger. This unique Tanis Food Tec design makes it possible to inject air just after the crystalising/tempering phase. Next to the economic benefits, an aerated cream also results in a better mouthfeel.

Both rotor and stator are jacketed to allow cooling/heating of the head, providing maximum temperature control throughout the aeration process. The jackets are fully separated from the product chamber to prevent cooling agent leaking into the product.

Key Features:
- Integrated aeration/ mixing head
- Compact build
- Create better mouthfeel
- Economic benefits saving ingredients









05. Rotoplant: SSHE, water systems and controls

The Rotoplant houses the Rototemp scraped surface heat exchanger, all water services and necessary switchgear and controls. The Rotoplant is built as a compact unit in order to use up as little floor space as possible within the production area. All components are easily accessible for service and maintenance work. At the front and back removable covers are fitted, providing full access to the installed components.

On the control panel all process parameters can be displayed and adjusted. All required secondary loops are created by this system, having their own independent temperature circuits, ranging from 10 to 55 °C. The temperature settings are entered into the HMI. The full process from pre mixer, product pumps, buffer tank, product piping, remelt up to/including connection to capper/manifold is PLC controlled.

Key Features:
- Full integration of water circuits, air and electric control
- Up to 8 individual water circuits possible
- Flexible integration of scraped sufdie heat exchanger or aerator

06. Remelt/return/ CIP cleaning assist

The cream that will not be used in the depositor, manifold or stencil installation will be returned to the buffer tank. Due to the remelt installation in the product piping, the cream will be heated and thus de-crystalised and de-aerated, so that the product in the buffer tank is kept at the correct temperature.

Cleaning assist is the TFT solution for thorough cleaning of the complete cream system. A high velocity CIP pump starts the cleaning process. Automatic dosing of detergent/disinfectant can be part of the scope. Several drain positions make it possible to drain the system automatically during the automatic cleaning process. The CIP program consists of several cleaning cycles, such as pre rinse, cleaning rinse and final rinse. After the cleaning process a hot air blower will make sure remaining moist is removed.

Key Features:
- Fully automated system without operator interference
- Doesn't need high investment
- Pneumatically operated valves are applied to direct the water to the supposed part of the system

07. Connection to capper, manifold or wafer line hopper

The connection to existing downstream equipment is an important focus for Tanis Food Tec. Being in full control of our cream preparation goes beyond our own cream line. Each third party manifold, depositor or stencil requires a specific cream condition. By controlling the density, flow, temperature and pressure we are able to supply the optimal cream for these high end applications.

This process results in creams and fillings for sandwich biscuits, tartlets, cake products and wafers that provide you with a perfect product.

Key Features:
- Seamless connection/integrations to current manifold
- Centralized control of optimal processing



Global expertise,
Local experts





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