



## Rapidojet applications summary

<b>Dry milling products</b>	
Wheat flour	All kinds of baked goods <ul style="list-style-type: none"> <li>• Flour pre-hydration to the legacy mixer</li> <li>• Biga including with super-heated water for substantial shelf life extension</li> <li>• Liquid sponge</li> <li>• Continuous dough and batter mixing</li> </ul>
Spelt and other ancient grain flour	Bread
Rye flour	Flat bread Sour dough
Whole meal flour	Whole meal bread
Bran	Fiber enriched bread Direct use at extremely high hydration instead of hours of soaking
Oat flour	Oat meals
Rice flour	Extrusion
<b>Processed cereal products</b>	
Vital Wheat Gluten	Natural baking improver Meat replacement
Malt	Brewing industry
Malt flakes	Bread
Extruded rye bran	Baking improver
Masa flour	Corn tortilla as a Continuous Mixer Corn tortilla chips as a Continuous Mixer
<b>Other Continuous and recycling applications</b>	
Gluten free batters	Replacement of other mixers
Liquefied bread	Recycling of unsold bread or side trim and scrap from sheeting lines and excess dough
Muffin mix	Ready to use batter
Wafer and cracker mix	Ready to use batter
<b>Dairy products</b>	
Milk powder	Infant meals and other uses
Caseinate	Processed cheese
Whey protein	Processed cheese
<b>Hydrocolloids</b>	
Locust bean gum	
CMC	Fat reduced food Tooth paste
Psyllium	Gluten free batters
Xanthan gum	Gluten free batters
Pectin	Jams

Microcrystalline cellulose (coated)	Stabilizer for creams
Native starch	Soups Paper production
Pregel starch	Thickener
<b>Isolated fibers</b>	
Cellulose fiber	Filtration
Oat fiber	Fiber enrichment
Wheat fiber	Fiber enrichment
<b>Whole Grains and seeds</b>	
Wheat berries	DON-removal Tempering prior to milling Sprouting
Barley berries	Malting
Chia seeds	Health food
Peanuts	Washing and dehulling
Linseed	Swelling
Quinoa	Removal of saponins
Poppy seed	Swelling
Chick beans	Shorter cooking process due to faster swelling
Mung beans	Shorter cooking process due to faster swelling
Mustard seed + vinegar	Mustard milling without tempering time
Mustard flour	For mustard production
<b>Processed food</b>	
Cacao powder	Emulsifier free hydration
Sugar	Instant 50 °Brix
Potato powder	Potato chips
Potato flakes	Continuous Mashed Potatoes
Dried egg	Creams
<b>Slaughterhouse products</b>	
Blood plasma	Drying of blood plasma
Beef tallow	Pet food
<b>Technical applications</b>	
Wood shavings + resin	Boards
Phosphates + fragrances	Detergents
Oil in water	Emulsion prior to contact with dry ingredients Samosa Spring rolls Crackers
Mono-Diglycerides	Mixing with carrier
Colors + plastics	Inline spray coloring
Ceramic filters	
Cement (still to be validated)	Concrete on demand – Trademark filed and Patent Pending Higher availability of cement glue resulting in stronger cement
<b>Potential applications</b>	
Emulsion paint	One step mixing; less thickeners
Fermenter	Any biochemical process based on dissolved reactants benefit from intense and complete hydration
Mining	Enforced extraction of valuable elements
Food oil extraction	Reduction of solvents
Pectin extraction	Enforced extraction



Sewage sludge	Seeding with microorganisms and/or chemicals to improve characteristics
Hydrothermal carbonization	Mix of biomass waste with water + acids prior to heat- and pressure treatment to harvest usable carbon <a href="https://www.ufz.de/index.php?en=37433">https://www.ufz.de/index.php?en=37433</a>



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