

Nikki Shumansky, Salty Snacks for Confections (Speaker #11)
Tuesday, April 14, 2015 3:15 p.m.

Questions

1. How long is the extension on shelf life for enrobed coated chips and pretzels?

It will depend on the packaging and the barrier the packaging provides the product, but on average you can estimate that an additional 40% of shelf life can be obtained through fully enrobing.

2. If a customer comes to you for an innovative product, how do you handle a) property rights and b) exclusivity?

It is really handled on a case-by-case basis at our facility. The nature of our business is private label and with a large manufacturing plant and minimums it is hard to have processes and products that are that are fully exclusive to one customer. In the past we have made agreements where we offer exclusivity for a limited time with a minimum volume requirement attached to them.

3. What is a “pellet” when you are talking about snack types?

A pellet is a type of non-expanded product. Pellets can include raw materials such as corn, grains or rice. The pellet is typically purchased from a supplier, brought into a manufacturing facility and processed either by pressure popping or frying.

4. Is oil always used to apply seasonings or can other systems be used?

Yes, typically oil is used in seasoning application. In some products, there is enough oil on the product out of the fryers that we don't need additional oil.

5. Why are the pellet manufacturers all in Eastern Europe? How do you handle the FMSEA supplier inspection?

We are starting to see pellet manufacturers move into the US, but the majority are still overseas.

6. With popcorn growing so much, is the corn for this non-GMO?

Yes, the seed that popcorn comes from has not at this time been genetically modified.

7. Is a twin screw extruder better for more challenging starches?

Yes, typically they produce better results when working with more complex ingredients.

8. Could you describe the process for working with pellet products? Popping?

When pellets are “popped” they expand through a combination of pressure and heat from the equipment.

9. What is it about the processing techniques that produce a mushroom vs. butterfly shape

popcorn?

There is not anything in the processing at the plant that creates this; the different varieties are grown from different seeds at the supplier and brought in that way.

10. What is the shelf life of kettle chips?

Typically kettle chips are at 120 day shelf life.

11. How does the process for reduced fat chips differ from traditional?

In the case of kettle chips, the process is the same except the reduced fat are making a trip through the centrifuge to remove some of the oil before going off to be seasoned and bagged for sale.