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## **Nibbler Delivers Gentle De-Agglomeration of Dried Fruit Features New Sanitary Design and All Welded Shaft Assembly**



Nibbler's all-welded shaft assembly, 240 grit/0.6 RA internal finish and woven wire stainless steel screen

The newly enhanced **Gericke Nibbler** distributed by Powder Technologies, Inc. (PTI), has been found extremely effective in the de-agglomeration of dried fruit used throughout the food production industry. The Nibbler's new design includes an all-welded shaft assembly, 240 grit / 0.6 RA finish internally and woven wire screen (316 stainless steel) with a 20mm to 30mm opening, depending on the type of dried fruit application. This machine also has a quick release shaft assembly to include the whole basket and front-end removal for cleaning. The basket and screen assembly can also be fully welded for no cracks or crevices delivering a truly hygienic design. Its low speed and high torque help to break larger agglomerates (50 lbs. plus) without smashing the product, and the rotational slow speed helps to gently tease raisins apart with little or no damage.

The widespread consumption of dried fruit, particularly raisins at 50% of the market, followed by cranberries, figs, apricots and apples had led to their popularity in food manufacturing. Food manufacturing plants use dried fruit in various sauces, soups, marinades and food for infants and children. In many plants, such as breakfast cereal manufacturers and bakeries, the need to de-agglomerate the dried, sugared and oil coated fruit like raisins, cranberries and many more is increasing along with production. Most dried fruit products are purchased in boxes or packages weighing more than 50 pounds, and in some cases if purchased locally, extremely large Gaylord cargo boxes.



Nibbler's quick release shaft assembly to include the whole basket and front end removed for cleaning

During transportation and storage, these products tend to stick together and agglomerate. The typical production procedure to de-agglomerate is to hand screen these products on large woven wire flat decks onto belt conveyors. This method provides mostly free-flowing product without damage. The practice is also labor intensive, expensive and in most cases not very sanitary.



The Gericke Nibbler fills the industry need for an automated means of de-agglomerating blocks of dried fruit used in food production. Its low speed, high-torque and gentle grating action, provides a consistent de-agglomeration and even distribution of the fruit preserving the quality of fragile product in the process.

Because there's no manual contact with the fruit, the de-agglomeration process becomes hygienic and efficient. Gericke Nibblers have been found effective in processes handling everything from raisins, apples and cranberries going into organic health bars and breakfast cereals.