GLUTEN FREE WITH RAPIDOJET

CALL US AT: 717-732-8168
**TOP 10 REASONS**

1. **Increased shelf life** - With the decrease in water activity, and an increase in moistness, your product will remain fresher over a longer shelf life without molding.

2. **Softer product** - The increase in hydration level provides more water available to the starches at gelatinization, reducing starch retrogradation and producing a softer and moister product.

3. **Reduced water activity** - The increase in water binding, reduces the water activity of the food product, reducing the growth of mold and microorganisms.

4. **Increased bound water** - The sheer pressure of the water hitting the dry ingredients forcefully binds the water due to the reduction in surface tension.

5. **Reduce dust and sanitation** - Gluten-free systems produce a high level of dust in the mixing area. The Rapidojet method produces no dust, and significantly reduces the sanitation of surfaces and HVAC systems.

6. **Return on Investment (ROI)** - A quick ROI on Rapidojet, due to the reasons above.

7. **Increased Hydration level** - 4% - 8% more water must be used due to the much more efficient bond between dry and liquid ingredients, thus increasing yield. Dough feels the same.

8. **Reduction in preventative maintenance** - Rapidojet uses less moving parts, is 230v compliant and consumes far less space in your plant.

9. **Reduced labor costs** - For continuous batter systems, Rapidojet can mix and deliver directly to the depositor. Rapidojet uses very few moving parts, requiring less sanitation and maintenance while providing increased worker safety.

10. **Radically fast hydration** - Complete Hydration of 50% - 400% is achieved in a fraction of a second, due to the exposure of the free falling ingredients to high pressured liquids.

BCI produces and represents Rapidojet, the most disruptive Mixing and Hydration technology that the grain-based food industry has ever seen. With ONE machine, large producers can HYDRATE or MIX any dry ingredients up to 400% hydration levels at speeds of 7,500 kg/hr. Instead of the ancient technology of using a metal tool to force dry and liquids together, Rapidojet hits free falling dry ingredients with high speed liquids to achieve instant hydration. Don’t miss out on this opportunity to learn about the NEWEST technology in the baking industry!

Please go to [youtube.com/rapidojet](http://youtube.com/rapidojet) to see Rapidojet videos! You’ll be amazed.

* ken@bakeryconcepts.net
* www.bakeryconcepts.net

**FOLLOW US ON:** [Facebook](#), [Twitter](#), [YouTube](#), [LinkedIn](#)