COOLING TIME

WEIGHT

MOISTURE

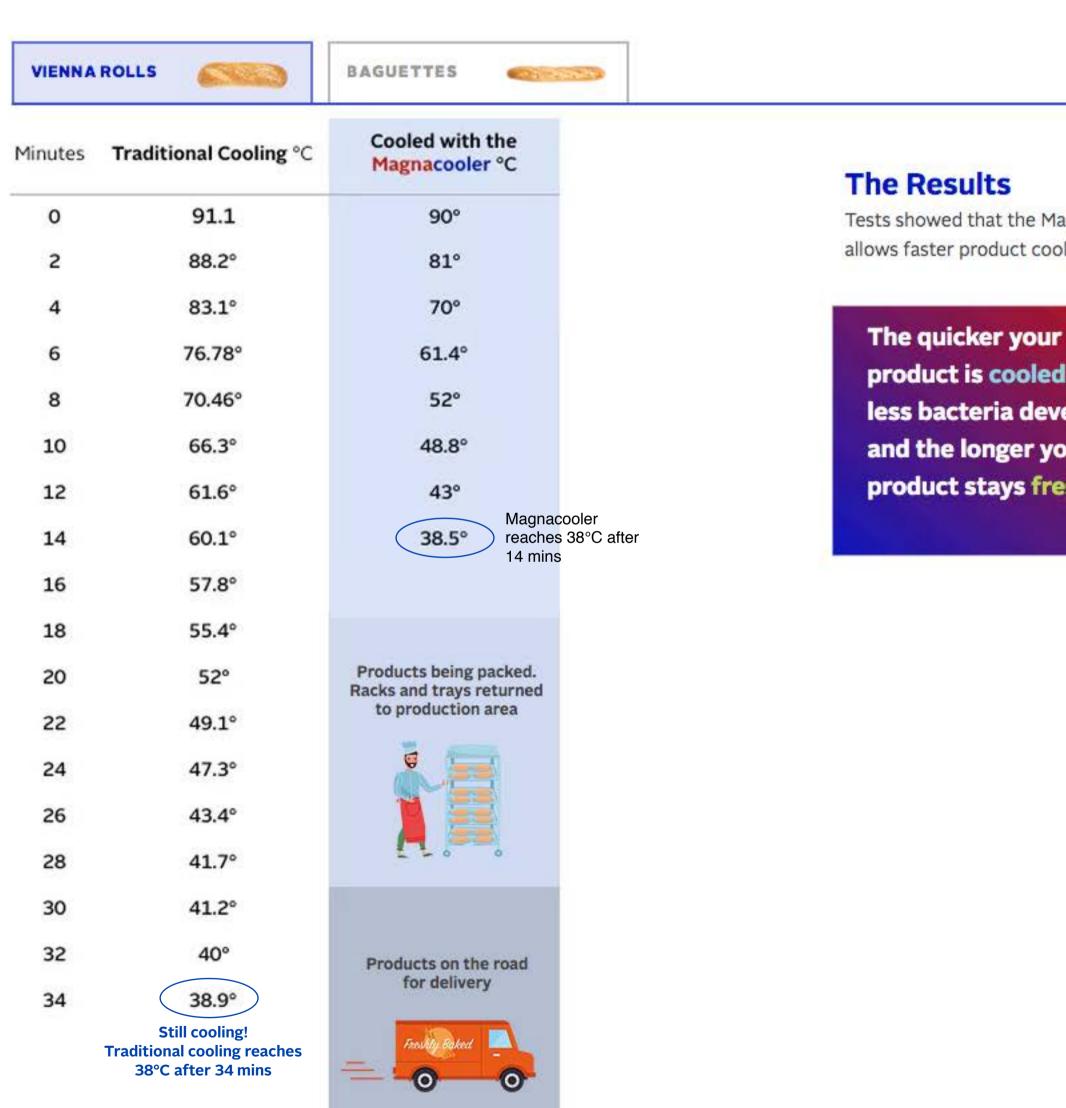
COOLING TIMES

What we tested

250g cooked vienna rolls and pre-baked baguettes.

What we did

We cooled two batches of the product, one in the traditional way of leaving to cool, and one with the Magnacooler.



Tests showed that the Magnacooler allows faster product cooling.

product is cooled, the less bacteria develops and the longer your product stays fresh!

COOLING TIME

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What we tested

250g cooked vienna rolls and pre-baked baguettes.

What we did

We cooled two batches of the product, one in the traditional way of leaving to cool, and one with the Magnacooler.



Traditional Cooling		Cooled with t	he Magnacooler	
Minutes	Rack A (°C)	Rack B (°C)	Rack C (°C)	
0	91.7°	90°	90°	
5	85.1°	60°	70°	
10	79.2°	47°	50°	
15	73.2°	35.6°	42.5°	
20	63.6°	28.2°	33.5° Magnacooler reaches core temp. 35°C after	
25	56.6°	15-20 mins Products being packed. Racks and trays		
30	49.2°		roduction area	
35	45°	· ·		
40	41.8°			
45	39.6°			
50	37.5°			
55	35.7°	Products on the road	Freshly Baked	
60	34.4°	for delivery		

The Results

Tests showed that the Magnacooler allows faster product cooling.

The quicker your product is cooled, the less bacteria develops and the longer your product stays fresh!

Still cooling! Traditional cooling reaches core temp. 35°C after 60 mins

COOLING TIME

WEIGHT

MOISTURE

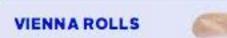
WEIGHT TEST

What we tested

250g cooked vienna rolls and pre-baked baguettes. Weight before cooking was 300g.

What we did

We weighed two batches of the product every minute using traditional cooling and cooling with the Magnacooler.



BAGUETTES



Traditional Cooling		Cooled with the Magnacoole	
Minutes	Rack A	Rack A	Rack B
1	257g	266g	260g
2	259g	263g	263g
3	256g	260g	264g
4	259g	262g	260g
5	258g	262g	262g
6	251g	263g	262g
7	258g	258g	263g
8	248g	261g	258g
9	252g	259g	259g
10	252g	260g	260g
11	258g	257g	258g
12	255g	260g	256g
13	254g	259g	260g
14	255g	259g	260g
15	256g	258g	258g
16	256g	261g	260g
17	257g	258g	260g
18	253g	259g	259g
19	254g	262g	258g
20	253g	263g	257g
21	257g	261g	259g

The Results

The baguettes/rolls that were cooled traditionally lost on average more weight than the products which were cooled by the Magnacooler; Moreover, the weights of the products cooled by a Magnacooler are slightly more even.

Retaining the weight of your product means that less ingredients are needed to compensate for any loss in cooling, ultimately saving you money!

Average 255g

260g 260g

Products lose less weight with the Magnacooler

COOLING TIME

WEIGHT

MOISTURE

WEIGHT TEST

What we tested

250g cooked vienna rolls and pre-baked baguettes. Weight before cooking was 300g.

What we did

We weighed two batches of the product every minute using traditional cooling and cooling with the Magnacooler.





BAGUETTES



Traditional Cooling		Cooled with the Magnacoole	
Minutes	Rack A	Rack A	Rack B
1	256g	293g	272g
2	253g	295g	273g
3	251g	295g	272g
4	256g	294g	270g
5	255g	291g	269g
6	275g	272g	266g
7	234g	270g	268g
8	257g	291g	272g
9	253g	273g	269g
10	260g	284g	269g
11	255g	273g	266g
12	253g	273g	269g
13	256g	269g	269g
14	253g	295g	269g
15	254g		272g
16	250g		269g
17	254g		
18	254g		
19	258g		
20	254g		
21	257g		

The Results

The baguettes/rolls that were cooled traditionally lost on average more weight than the products which were cooled by the Magnacooler; Moreover, the weights of the products cooled by a Magnacooler are slightly more even.

Retaining the weight of your product means that less ingredients are needed to compensate for any loss in cooling, ultimately saving you money!

Average Weight

255g

283g 270g

Products lose less weight with the Magnacooler

COOLING TIME

WEIGHT

MOISTURE

MOISTURE CONTENT

What we tested

250g cooked vienna rolls and pre-baked baguettes.

What we did

We measured the moisture content (hygrometry) of two batches of the product, one cooled in the traditional way, and one with the Magnacooler.



BAGUETTES



Cooled with the Magnacooler	
Rack B	Rack C
0.946 Aw	0.943 Aw
	Rack B

Temperature = 23°C

Aw = Water Activity

The Results

Tests prove that the Magnacooler improves the moisture content (Aw) of your products.

Retaining the moisture helps keep the flavour of your product and creates a longer shelf life.

COOLING TIME

WEIGHT

MOISTURE

MOISTURE CONTENT

What we tested

250g cooked vienna rolls and pre-baked baguettes.

What we did

We measured the moisture content of two batches of the product, one cooled in the traditional way, and one with the Magnacooler.

VIENNA ROLLS



BAGUETTES



Traditional Cooling	Cooled with the Magnacooler	
Rack A	Rack B	Rack C
0.964Aw	0.966 Aw	0.969 Aw

The Results

Tests prove that the Magnacooler improves the moisture content (Aw) of your products.

Temperature = 23°C

Aw = Water Activity

Retaining the moisture helps keep the flavour of your product and creates a longer shelf life.