

Innovate. Improve. Inspire.

The Innovation Room can be rented on a daily basis. Hours are 8.00 AM to 4:30 PM (Monday to Friday). A private Conference Room (with wifi) is available for use in close proximity to the Innovation Room.

Cretors guarantees the highest standards and the highest level of quality in all our machines.

We have over 130 years of experience in the industry. You can rest assured that we will help guide you every step of the way. We're not just a company, we're a family. Trust the value that Cretors has to offer.

C. Cretors and Company. Innovation since 1885.



C. Cretors and Company 176 Mittel Drive Wood Dale, IL 60191 USA PH: 847-616-6900 Fax: 847-616-6970





With over 130 years of experience Cretors has the knowledge to tailor a system for your processing application.

Cretors offers a pilot plant for snack development and production. It is conveniently located within a 20 minute drive from O'Hare International Airport (Chicago, IL, USA). It can be used to produce savory and sweet popcorn. It can also be used for processing snack pellets and some cereals. We can process from raw ingredients through to sealing cartons of bagged snacks.

Small batch processes are available for initial tests and for recipe development. Scale-up can then be done onto the Pilot Lines. While the larger-scale, pilot lines use air-popping, our smaller test machines include oil-popping options.

The Room is air conditioned to ensure product stability and to limit moisture absorption. The packaging machine is also fitted with a nitrogen flushing system to displace any humid air in the snack package before sealing.

Customers can ship us their own ingredients or provide us with a list of required ingredients. Cretors can source ingredients locally and then invoice afterwards at cost.

A modern Vertical Form and Fill packaging machine with multi-head weighing system is provided. Products can be packaged at over 60 bags/minute. The output product can be boxed and shipped out for further evaluation at the customers' own facility.



Two separate Pilot Lines are offered: one for in-line, continuous production of savory coated popcorn/snacks and one for caramel or candy coated popcorn/snacks. The savory popcorn Pilot Line has a capacity of over 200 Lbs/Hr (90 Kg/Hr). Both Oil Slurry (Spray) and Dry Seasoning applicators are available. The caramel popcorn production line has a capacity of over 400 Lbs/Hr.

State of the Art Instrumentation

Test instruments are provided. For example, the moisture contents of the raw material and the finished product can be accurately measured.

<u>Dickey-John Moisture</u> <u>Analyzer</u>

Accurate temperature-sensing capabilities allow you to measure frozen and hot grain.



