

Who can supply process
equipment better suited to size
our potato chips?



The equipment used to size potato and other vegetable chips in the snack industry has remained the same for many years and has several limitations.

We worked to find an engineering partner to supply more recent technological innovations that overcome these limitations.

Technologies

- Process engineering
- Physical separator
- Sizing food products
- Vibratory motions to separate chips
- Food processing

Domain expertise

- Food and beverage
- Snack industry
- Potato chips
- Food grade equipment





Our client asked:

Our food and beverage client asked us to identify partners who could supply physical separator process equipment better tailored to size its potato chips, along with accompanying engineering support.

The project story:

We began by looking at potential solutions from adjacent industries – including process, chemical, banking, mining, agricultural, and pharma – while also undertaking secondary research and a literature review.

We ranked potential solutions using key criteria – such as gentle handle, throughput, design flexibility, and food safety – which we then discussed in a workshop with the client and selected the companies to be included in our deep-dive phase.

We recommended two of the most promising potential engineering partners, who matched most of the criteria set by our client.

Results: deliverables and outcomes

Our client found technologies with the potential to solve some of the limitations of their existing physical separator equipment – including low efficiency (around 50%) and vulnerability to the shape and orientation of the chip as it passes the sizing holes.

The recommended solutions were also able to solve issues related to spacing variability, which is often limited and manually adjusted based on visual inspection of the sizing efficiency and, therefore, could be prone to user error.

The client now has an actionable plan to improve the quality of their chips' sizing and has improved on the limitations of their existing technology.

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