

Nebraska

UNIVERSITY OF NEBRASKA-LINCOLN
INSTITUTE OF AGRICULTURE & NATURAL RESOURCES

Our processing capabilities include:

- **Tortillas and Chips using the Traditional Whole-kernel Nixtamalization Process**
- **Production of Instant Masa Flours**
- **Tortillas and Chips from Instant Masa Flour**
- **Hot-pressed Wheat Flour Tortillas and Flat-Breads**
- **Gum and Anti-microbial Additive Testing**
- **Snacks and Tortillas with Unconventional Ingredients**
- **Rice, Wheat, Corn, Sorghum, Bean and Other Cereal Snacks**



Our analytical services include:

- **Hybrid and Variety Testing**
- **Starch Analysis**
- **Sensory Analysis**
- **Texture Analysis**
- **Microbial and Shelf-Life Testing**

The Food Processing Center provides specialized research services, pilot plant production, product development and analytical services, for more information please contact:

The Food Processing Center

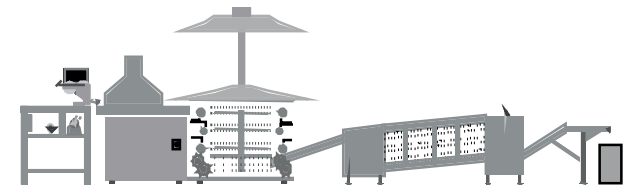
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For information and services related to Tortilla & Snack Processing, please contact:

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TORTILLA & SNACK PROCESSING



Product and Process Development

Process Optimization

Shelf-Life Studies

Sensory Evaluation

Starch Analysis

Color Analysis

Other Analytical Services

THE FOOD PROCESSING CENTER

One Stop
Shopping
for the
Food Industry

One Stop Shopping

For Tortilla and Snack Chip Processing

Available Pilot Plant Equipment

Gas-fired cook/steep tank for Grain Nixtamalization



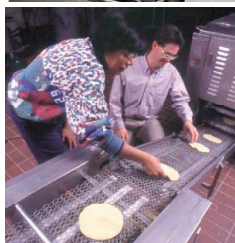
Grain Washing Conveyor



Stone Grinder



*Micro-Combo Tortilla Oven
Sheeter-Cutter for Tortillas
Sheeter-Cutter for Chips
Hot-Press for Wheat Tortillas
Cooling Conveyor*



*Flour Mixers
Fryer
Divider-Rounder
Specialized Dryers*

We specialize in highly applied product and process development services for the food industry.

In addition, we offer:

- Product Process Optimizations using Response Surface Designs
- Testing of Novel Cereals and non-cereal materials using Nixtamalization Technologies
- Sophisticated Starch Testing (total starch, percent amylose, degree of cook, electron microscopy, x-ray diffraction, DSC, polymer molecular weights and branching, etc.)
- Texture Analysis Services
- Innovative Process Development

Enzymatic Nixtamalization

Ask about our patent pending Enzymatic Nixtamalization process that:

- Produces a masa flour with little or no waste generation.
- Produces a sheetable masa flour from corn, wheat, rice, potatoes, beans and many other plant materials.