

FOOD & DRINK NEWS

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EXCLUSIVE FEATURES

URBANCHAIN

SAVING THE FOOD AND BEVERAGE
SECTOR'S ENERGY CRISIS...
ONCE AND FOR ALL

KISMET KEBABS

MEET THE KEBAB KING!



Print on to donuts and large confections with the Eddie Platform Kit

Eddie Edible Ink Printer prints graphics and text on to confectionery, baked goods, sweets and now taller food items of up to 60mm.

Eddie is an edible ink desktop printer for printing full-colour photos, logos, designs and text directly on to the surface of baked goods and confectionery. And now it is capable of printing on even taller items including doughnuts, jumbo marshmallows, bars, bagels, and mini cakes up to 60mm tall and up to 120mm wide using its new Platform Kit accessory.

Using the included carousel, Eddie prints a dozen 89mm cookies or other similar-sized items in just two minutes and therefore making the process of printing on to cookies, candy, white chocolate, biscuits, macarons fast and easy. The carousel rotates the cookies to the print position, then the printer pulls in sweets one at a time, prints and sends them back to the carousel – all automatically and hands-free. To print on taller confections such as doughnuts, the carousel is removed and instead the Platform Kit accessory is installed. Each food item is then manually fed on to the platform.

Due to direct printing, there is no strange film or aftertaste, which would decrease the quality of the food. The edible ink meets all EU and FDA standards for use as a food additive, while the ink cartridge itself meets cGMP standards and the entire manufacturing and cartridge-filling processes are FDA-compliant and cGMP certified. In addition, the direct-to-food printer just received its Kosher Pareve certification, which means that not just the ink is kosher but also ensuring that the entire product and production processes meet the strict standards set forth by a certified kosher organisation. The edible ink is also Halal certified and suitable for vegans.

Eddie turns treats into highlights and opens up new profits by offering branded and bespoke products. The printer was designed for professional and semi-professional users, and keen hobbyists, who want to take their creativity to the next stage. Helping to increase production and profit margins, offering greater customisation and personalisation.

The founders of The March Hare Bakery, Vincent and Callie, are such professionals. They recently bought Eddie as a direct ink-to-food printer is something that the pair had always wanted. With business booming, Vincent and Callie knew this was the perfect opportunity to open some more doors by offering



personalised and branded macarons that they could sell to the corporate, wedding and gifting market.

The duo purchased Eddie due to the fantastic print quality, speed, inks lasting a long time and the fact you can print on so many different food items such as cookies, chocolates, tic-tacs and so much more. Vincent and Callie have only had their printer for around six months and have already made a return on investment. They've got several cool projects in the pipeline that wouldn't have been possible without Eddie Edible Ink Printer.

More information about Eddie is available at <https://dtm-print.eu>

