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(54) Title: METHOD AND DEVICE FOR HEATING AND COOLING FOOD PRODUCTS

(57) Abstract

A method and device for heating and cooling, such as for the sterilization, pasteurization, drying and/or roasting, of food products, such as nuts and beans, for example whole and crushed peanuts and coffee and cocoa beans, comprising bringing the raw food products into contact with a heated granular material, separating of the granular material from the food products after the heat transfer from the heated granular material to the food products, and the subsequent cooling of the food products, the cooling of the food products taking place by means of a granular material which is first conveyed to the product to be cooled and is separated therefrom after the cooling.