

The present invention concerns a roasting module (10) for roasting natural products, in particular beans, grains, seeds or nuts, comprising a tray (11), in particular a cubic tray, for containing the products to be roasted, wherein the tray comprises a bottom in the form of an inverted truncated pyramid (15), a grid covering the larger base (15a) of the inverted pyramid, wherein the mesh of the grid is sufficiently small to retain the products to be roasted when placed on the grid, the tray further comprising an opening (12) positioned opposite the inverted pyramid (15), the opening (12) being configured to introduce the products to be roasted into the tray, the tray further comprising on the smaller base (15b) of the inverted pyramid an air inlet (16), the roasting module (10) comprising first means for supplying hot air into the tray through the inlet (16), wherein the inlet (16) and the first means for supplying hot air are adapted to supply a flow of hot air with a rate of at least 4'000 m³/hour per 1 m of height of products to be roasted and per 1 m² surface of the larger base (15a) of the inverted pyramid and in that the first means for supplying hot air are adapted to supply air at a temperature in the range of 105 °C to 250 °C, preferably at a temperature range between 115 °C and 200 °C, advantageously between 125 °C and 170 °C, in particular between 135 °C and 150 °C. The invention relates also to a processing line (100) for natural products comprising a roasting module (10) according to the present invention, as well as to the use of such roasting module (10) or such processing line (100) for roasting of natural products, especially of beans, grains, seeds or nuts.