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Peanut Butter Case Study

Application:

Introduce wet and dry ingredients to make **customer specific formulation** in a continuous process with a production rate of 4,875 lb/hr.

Challenge:

Uniformly disperse ingredients and produce a homogeneous **product free of lumps** within a desired throughput rate range.

Process Conditions:

Pre-heated Peanut Slurry	90.04%
Dry Ingredients	6.21%
Stabilizer	3.75%
Jacket Temperature	Ambient
Shaft speed	300 rpm

Solution:

Introducing the Peanut Slurry mixture further downstream into the processing barrel permits the first half of the mixing chamber to be solely utilized for mixing and grinding of the dry ingredients creating an **increased homogeneous blend of dry ingredients**. This blend **prevented the formation of lumps** after the introduction of the slurry.

Benefits:

1) The product exits the processor as a homogeneous mixture with a residence time of less **than two minutes**. 2) **Precise grinding control** to produce a smooth paste, chunks, or pieces. **Replaces** the conventional grinder and recirculating pump. 3) Both **Virginia and Spanish peanuts** have been used successfully in either whole or ground form.



Continuous Processor—CP

Features and Benefits:

- Customized Paddle Arrangement*
- Shorter Cycle Time*
- Fewer Process Steps*
- Less Waste*
- Product Consistency*