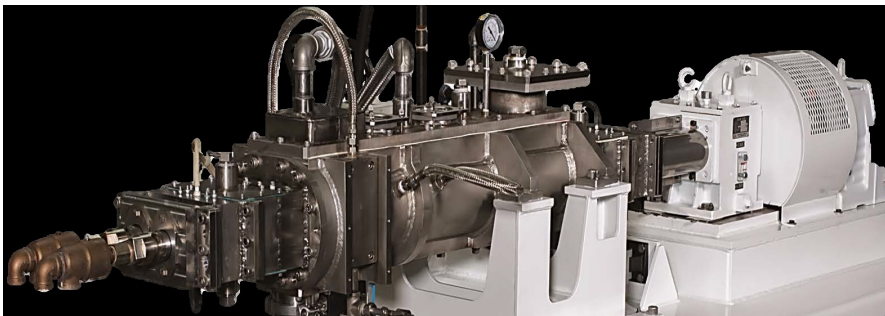




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Extracts & Supplements Case Study

Application:

Remove moisture from liquid fermentation formulations consisting of organic solutions to **create dry shelf-stable powders** for use as dietary supplement/extracts for human or animal consumption.

Challenge:

Remove moisture from pomace or other residuals of the fermentation process **without degrading** the healthful benefits of the original material.

Process Conditions:

Residual Fermentation Liquid	71%
Solids Content	29%
Jacket Temperature	385°F
Shaft Temperature	350°F
Shaft Speed	25 rpm

Solution:

The ability to **control retention time** while applying heat and vacuum allowed removal of significant amounts of moisture without degrading the material. The **self-wiping design** prevents the material from becoming stagnant in the Processor helping to **reduce possible degradation of material** due to over exposure to heat.

Benefits:

Volatiles removed in vapor form are pulled through a **completely enclosed system** where they can be condensed and possibly **reclaimed**. The **self-cleaning** twin counter rotating shafts significantly reduces the amount of residual material remaining after turning off the Processor input feeds.

SC Processor—SCP

Features and Benefits:

Constant Vacuum

Less Equipment

Uniform Heat Transfer

Self-Wiping Flights

Lower Energy Consumption



Before



After