



Typical	White	e Flake Appl	ications
	ATIONS		
Moisture (Max)	8%		
Particle Size	95% Less, 149	) Microns	
Flavour	Pleasant to Nu	itty	
Odour	Neutral to Nut	у	
	PRO	TEIN DISPERSIBILITY INDE	X (PDI)
90		70	20
Enzyme Active		Enzyme Active	Fully Toasted
Soy Protein Isolates		Soy Protein Concentrate	Milk Replacer
Fermentation		Texturized Vegetable Protein	Meat Products
White Bread Bleaching		Bakery Mixes	Protein Beverages
Adhesives		Doughnut Mixes	Hydrated Vegetable Products
		Pasta	Flavour Carrier
		Breakfast Cereals	Hard Biscuits
		3	CROWN



























## VACUUM STRIPPER/COOLER FOR WHITE FLAKES





- Trouble-Free Operation
- Filter directly on top of Vacuum Stripper
- Dust Discharge into the Stripper
- Trace Heating at Stripper Top Section

CROWN

EST. 1





BOTH APPLICATIONS SIZED FOR 785 MTPD WHOLE BEANS AT PREPARATION PLANT INTAKE				
FEATURE	DOWN DRAFT DESOLVENTISER (DDD) WITH VACUUM STRIPPER	FLASH DESOLVENTISER (FDS) WITH VACUUM STRIPPER		
Method of Conveyance	En-masse conveyors over steam heated plates, vapor tight design	Pneumatic conveying in Superheated Hexane with a High Pressure Fan		
Residence Time	Less than 20 minutes, minutes in the Vacuum Stripper	Seconds, minutes in the Vacuum Stripper		
Product Temperatures	~80°C for the majority of the Desolventizing process	FDS outlet temperature of 100°C, product temp ~85°C		
Flake Integrity	5% breakage	Up to 50% breakage		
Residual Hexane	<350 ppm,	<350 ppm		
PDI Drop	Less than 7 points	Less than 5 points		
Ability to Vary PDI	Vacuum Stripper can be adjusted to vary PDI from 60-90	Vacuum Stripper can be adjusted to vary PDI 60-90		
Utility Consumption (Whole Beans at Plant Intake)	Power : 3.11 kW/Tonne Steam : 180 Kg/Tonne	Power : + 7.69 kW/Tonne (+247%) Steam : + 45 Kg/Tonne (+25%)		
White Flake Capacity	545 MTPD	545 MTPD		
Operational Considerations	Ease of Operation and Slow moving Process.	High Temperature, Working with Super heated Solvent Vapours. Low Maintenance	CKC	