

## PROCESSING BITES

Ingredient supplier Griffith Laboratories has installed two 1300mm diameter Lagarde retorts for pasteurising marinades and sauces. Each unit is equipped with two doors to allow 'through the wall' operation. It uses Stange digital controls to monitor and control each process, says UK representative Holmach. Sachets of 200mls, 10-litre pouches, plus glass jars and plastic bottles can be handled.

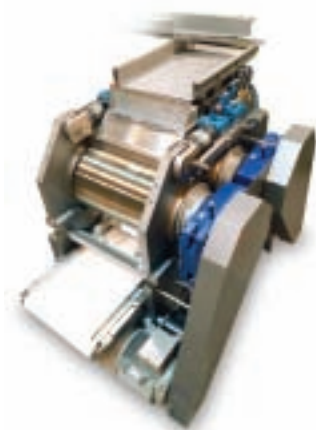
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KHS has installed its largest ever cartridge filter to the Obolon Brewery in Ukraine. The Innopro GETRA ECO is designed for filtration throughput of 950 hectolitres/hour, stands 5.5m high and has an inner diameter of 2.6m. The cartridge head was designed with a quick-action bayonet connector, which aids fast start up, says the company. It allows an increase in surface load, resulting in an extension of the filter cycles.

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# Roll out for flaky cereal solutions

State-of-the-art hydraulics technology to upgrade the reliability and operation of its cereal flaking rolls already in the marketplace is being offered by Baker Perkins.



Used to convert cooked grains or extruded pellets into a wide range of flakes prior to roasting, a constant gap must be maintained between the 2-ton contra-rotating rolls to ensure consistent product quality.

The hydraulic system is used to draw the pivoted roll towards the fixed roll to maintain a pre-set gap. The need to demount a whole cylinder during maintenance has been eliminated. An advanced specification power-pack provides additional hygiene and maintenance features, while the machine also incorporates a better roll cooling and water circulation system.

Baker Perkins has also installed an automated production plant at biscuit manufacturers Ad Jaffa to enable the Serbian company to expand its product range.

The line will produce Petit Beurre and savoury crackers as part of Ad Jaffa's €20 million investment programme. The company bought a complete system, which provides the ability to make two distinct biscuit styles on one line, as well as capacity for further brand expansion, claims Baker Perkins.

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## Niro 'wheys' up the issues

A breakthrough in the processing of crystallised and non-caking whey powder is claimed by Niro Systems for its four-stage Tixotherm™ process.

The challenge, said the company, was to create a free-flowing, non-caking powder from liquid whey or permeate.

Problems associated with traditional methods are low capacity, high energy costs, large capital investment and environmental issues, it says.

The Tixotherm™ system reduces water content by 15 per cent in an Agitated Film Concentrator. Product then

passes to a Mixing Crystalliser which increases the dry matter and encourages further lactose crystallisation to create a paste with friable texture. Drying is performed at a high temperature in an Agitated Fluid Bed.

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