

TURNKEY HIGH VACUUM DEODORIZING UNIT

Pope Wiped-Film technology is utilized in this two-stage Deodorizer processing unit. These systems are highly effective for deodorization of many types of substances including edible oils. Examples include fish, rice bran, wheat germ, soybean, linseed, corn, and many other triglyceride oils. In this operation, removal of free fatty acids, water, volatiles, PCB's, pesticides, sterols (including cholesterol) can be performed, with possible improvement in product color.

An advantage of this physical technique is that no steam injection or chemical addition is required. Material is pumped into a vertical heated evaporation chamber and spread as a turbulently mixed thin film on the inner surface by rotating diagonally slotted wiper blades. Residue quickly passes down through the heated zone within seconds as the volatiles are condensed and separated. The combination of vacuum-lowered evaporation surface temperatures and brief residence time provides the gentlest possible thermal separation, resulting in low degradation, high yield and high quality. These versatile systems are also utilized for solvent and water stripping, molecular distillation, evaporation and concentration operations for a wide variety of heat-sensitive materials including pharmaceuticals, biomaterials, foods, flavors, natural extracts, vitamins, polymers, specialties, esters and others. Contact Pope Scientific Inc., PO Box 80018, Saukville, WI 53080 USA ph. +1-262-268-9300 email. info@popeinc.com web www.popeinc.com

