

## APPLICATIONS

**Customer:** “XXXXXX”

**Process:** Nuts Butter Processing Plant

**Problem:** Smooth paste, Particle size Reduction, Stability of the Emulsion

**Solution:** we provide complete turnkey solutions for the processing of Nuts butter starting from roasted nuts. Each and every solution is custom made and designed as per the steps and automation described by the end user.

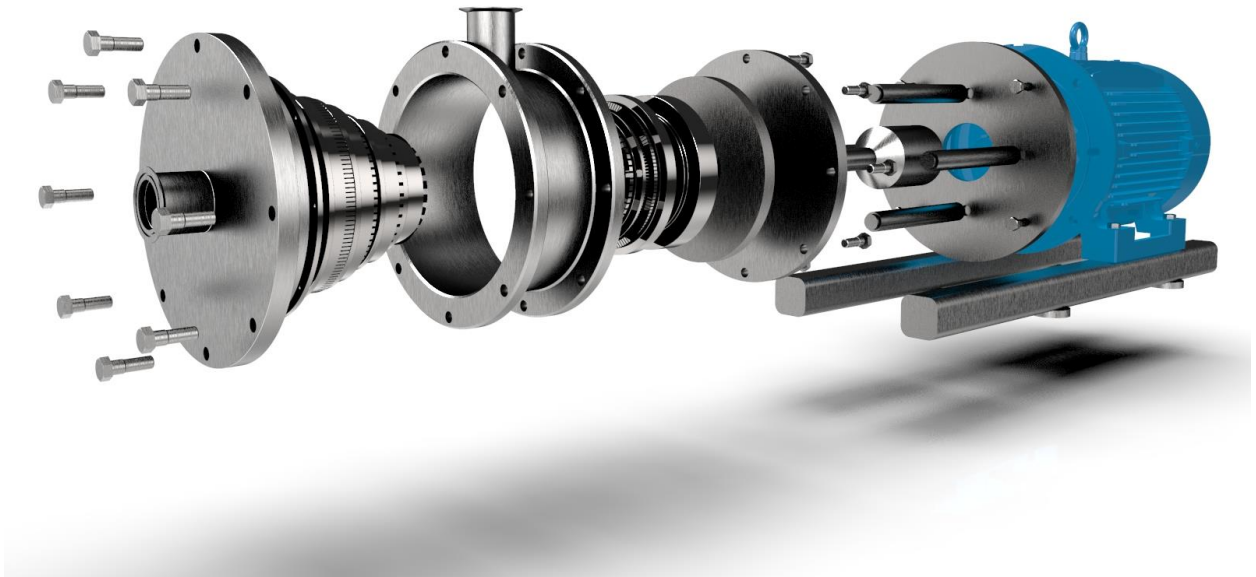
### 1. Multiprocessor (First Grinding) –

Multiprocessor, an ultimate solution for super fine grinding. The Multiprocessor works on the principle of shear force, which comprise of a rotor-stator mechanism in wherein the rotor rotates at a high rpm of about 9,600 rpm while the stator is designed to have finer slots to achieve super fine paste in a single pass. This ensures a smooth texture of the paste and is advantageous over conventional mills as there is minimal heat generation, lesser retention time, fine grinding in single pass due to high shear force.



2. **4 stage inline homogeniser** texture improvement :

This creates a very smooth fine texture during second grinding of nuts with other ingredients for formulation of stable emulsion. a four-stage inline high shear homogenizer, which comprises of four stages of rotor and stator concentrically mounted in a housing with decreasing slot size in radially outward direction, which helps in the homogenization and is four times more efficient than a conventional homogenizer as the material passes through four sets of rotor and stator in a single pass. This homogenizer is used to homogenize other ingredients to the Nuts paste to prepare a consistent homogeneous end product, can also be used to emulsify oils in the paste and provide a smooth fine texture to the prepared product.



Applications:

Peanut butter	Almond Butter	Cashew butter	coconut butter
RUTF			
Hummus			
Spices mixing			
Tahina			