

SPRAY DRYING

in effective way

Description:

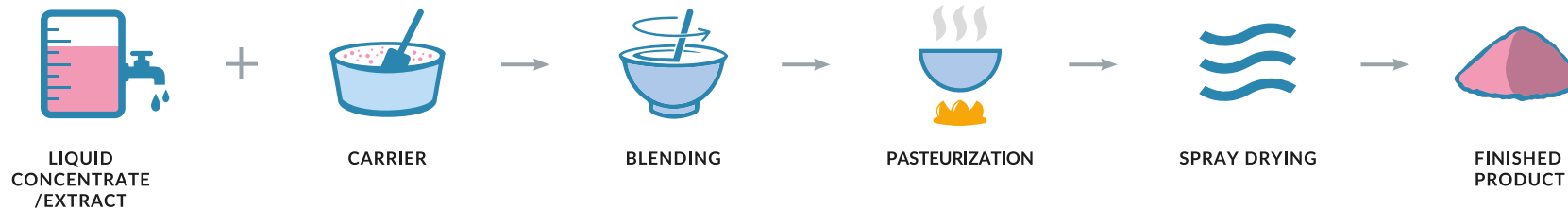
Easy-to-apply powdered products made of liquid concentrated juice, puree or other wet raw materials. The solutions are sprayed using a spray disk, while drying occurs by immediate evaporation of the water by using hot air. The final product is microencapsulated so that it **releases its aroma only after having water poured on it - which is its great advantage.**

Moreover, nozzle spray drying gives a product with better structure and powder friability and increased solubility in cold solutions. This is the perfect solution for demanding customers.

Main advantages of the technology:

- microencapsulated products
- microbiologically clean
- wide use of raw materials

Production process:



Product categories:

- colourants dyes
- dried vegetables and spice extracts
- dried yeast extract
- fruit powders
- hydrolysed vegetable protein
- mixes
- other ingredients
- vegetable powders



DO YOU WANT TO KNOW THE DETAILS?

Get in touch with our team!



PAULAingredients.com