

BATTER (STARCH) Production Process



01 ▶ Types of food for which a Batter is used

Frozen Food (Pork cutlet, Chicken, fried food, etc.), Waffles, Bread, Sweets, Pancakes, etc.

▶ Typical Batter Production Process

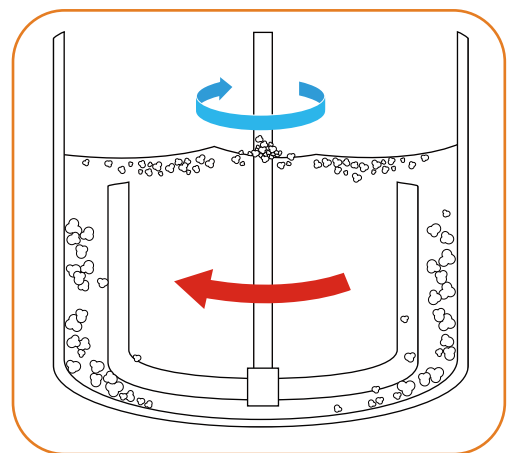
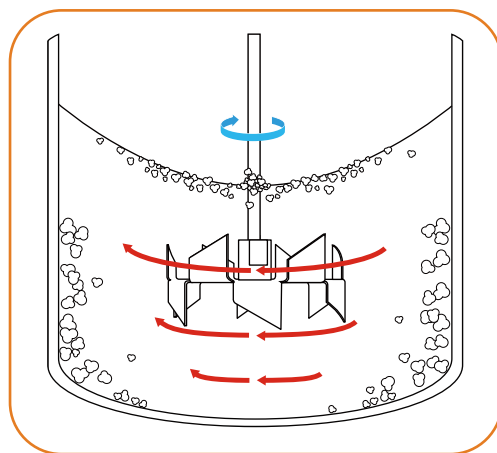
- 1) In the frying or confectionery process, the quality of the Batter greatly affects the quality of the final product.
- 2) In small-volume production, it is produced by hand stirring or using a small mixer.
- 3) In the existing mass production process, water and flour or starch are mostly stirred using DISSOLVER or ANCHOR MIXER.
- 4) Some food companies use flour kneaders (for dough kneading) with water and flour or starch to run them for a long time.

02 Problems with existing processes

When flour or starch is put into the tank for dispersion, a lot of dust is blown and the work environment is polluted. And when it is put in water, it has the property of being agglomerated into small lumps.

These agglomerates take a long time to produce and are difficult to completely disperse with a simple stirring type mixer such as DISSOLVER or ANCHOR MIXER. If these lumps remain, the texture and quality of the final product will be adversely affected. In addition,

there are many people who are worried about the perfect production method because they produce in small quantities and then increase the production.



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