

Jelly, Stick jelly mixing process



01 GENERAL PROCESS

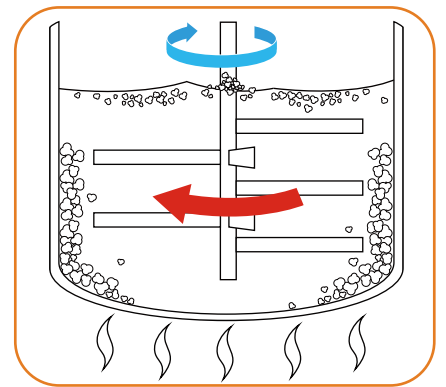
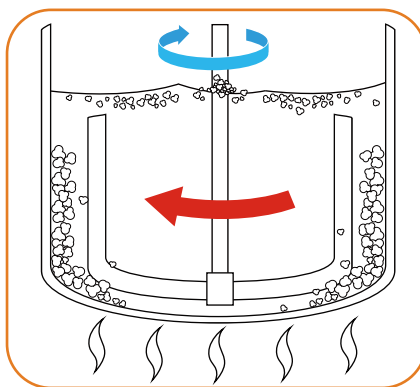
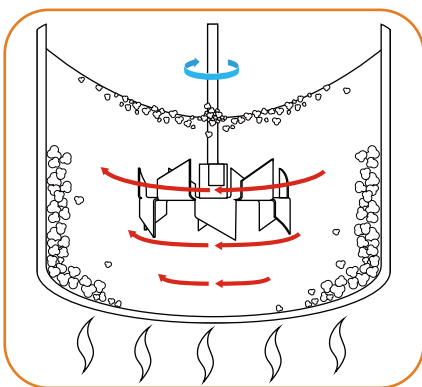
- 1) The basic liquid (water, fruit concentrate, etc.) is heated in the tank. (60~80°C (90~100°C when using agar powder))
- 2) Add thickeners and other additives such as gum mix, gelatin, and agar powder.
- 3) After mixing using a mixer, molding, coating, and packaging are carried out.

Applicable process

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| SNACK JELLY <ul style="list-style-type: none"> *Gummy jelly *Cup jelly type *Stick Jelly *Konjac Jelly *Water Jelly | STICK JELLY <ul style="list-style-type: none"> *Collagen Stick Jelly *Protein Stick Jelly *Children's Growth Promotion Stick Jelly *Vitamin Stick Jelly *Lactobacillus stick jelly |
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02 PROBLEMS WITH EXISTING PROCESSES

- 1) In the past, many people are using equipment that dissolves thickeners at low speed, such as DISSOLVER or ANCHOR MIXER.
- 2) Existing low-speed mixers may take several hours depending on the amount and production volume of thickener to obtain satisfactory dissolution results, resulting in decreased production efficiency, and additional heating was required to shorten the process time.
- 3) In addition, a lot of scattering dust is generated when powder is added, which can contaminate the working environment and cause inconvenience to workers.
- 4) In the case of a low-speed agitator, it was difficult to disperse the material or completely disperse the thickener powder that was agglomerated or coagulated during the process, so a separate filter had to be installed or the operation time had to be increased.



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