

### DISSOLVE PECTIN POWDER



#### 01 PECTIN POWDER

Pectin powder is one of the food additives, and it is a powdery substance that creates viscosity when it meets an appropriate amount of sugar or acid. Pectin is mainly used as a gelling agent, viscosity increasing agent, stabilizer, emulsifier in dairy products, jams and jellies, etc., because it makes a soft texture such as jelly and prevents layer separation of dairy products. Proliferation of intestinal lactic acid bacteria when consumed in an appropriate amount It is known to be a very good ingredient to help.

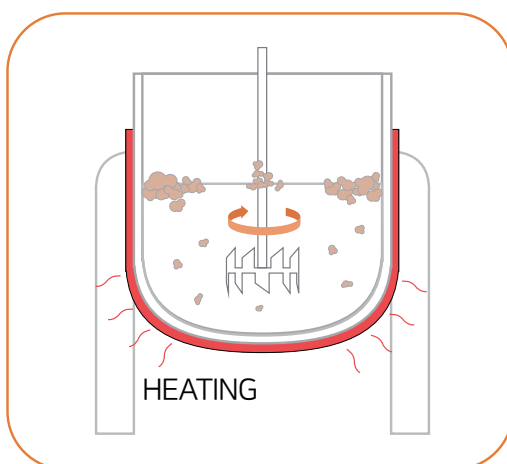
#### APPLICABLE INDUSTRY

- \*Jam and Jelly: Stick Jelly, Water Jelly, Fruit Jelly
- \*Dairy products: yogurt, milk, pudding, ice cream
- \*Fruit Concentrate/Fruit Juice
- \*Confectionery products

#### 02 Problems with existing processes

When pectin powder is put into a liquid, it is difficult to dissolve evenly and finely because of agglomeration on the surface and inside of the liquid. And in order to solve this agglomeration phenomenon, a heating process was essential, and a longer period of stirring was required.

Also, in some cases, when powder is put into the tank, a lot of scattering dust is generated, which can contaminate the working environment. To solve this problem, a powder transfer pump is used, but the transfer pump itself has poor dissolution ability, so many people are looking for a solution.



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