

PROTEIN POWDER DISPERSING



01 PROTEIN POWDER

Nowadays, with interest in health rapidly increasing, protein is one of the ingredients receiving the most attention. Each company is competing for protein meals and drinks, protein yogurt, and protein shakes for adults and seniors. The interest in it is growing to the extent that it is being developed and released. In addition to the above products, protein powder is also used as an additive in the manufacture of processed meat and other foods because of its high utility, and in the bio industry, it is also used in the manufacture of cell culture media.

FOOD INDUSTRY

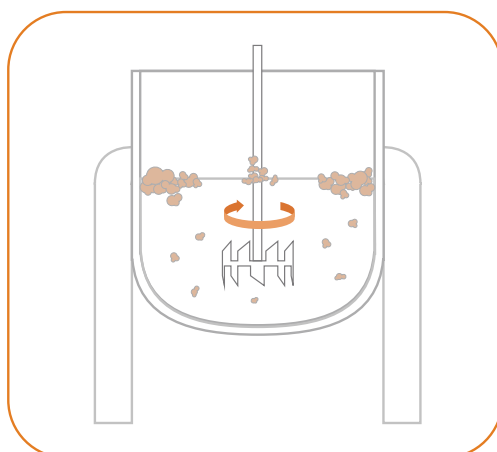
- *Protein drinks - such as yogurt, convenience food, shakes
- *Protein bar/Nutrition bar
- *Bakery/Confectionery
- *Meat Products / Dairy Products
- *Animal feed

PHARMACEUTICAL. BIO

- *Medium for cell culture
- *Pharmaceutical raw materials
- *Ingredients for vegan cosmetics

02 Problems with existing processes

When protein powder is added to the liquid, it is not easy to disperse in the liquid because of the phenomenon of agglomeration on the surface of the liquid. And to solve this clumping phenomenon, you have to work for a longer time with greater energy. Also, in some cases, when powder is put into the tank, a lot of scattering dust is generated, which can contaminate the working environment.



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