

Focus on powder caking problems

A new white paper 'Understanding powder caking' by Tim Freeman, director of operations, Freeman Technology, Welland, UK, is now available for download at the company website: <http://bit.ly/FTWHITE>. Caking can adversely affect the performance of many categories of free flowing powders in food, chemical and pharmaceutical industries, from raw feeds, additives and intermediates through to manufactured products. The problem can potentially cause significant loss in a product's value. The paper outlines common causes of caking and the application of testing methods using a powder rheometer, a device which can help identify causes of caking while providing useful information for prevention and control. www.freemantech.co.uk



Normally free flowing powders cause handling problems when they cake