

Animal proteins sifted at 6000kg/h



Gericke Ltd based in Ashton-under-Lyne, UK, recently helped a leading Danish provider of animal proteins made from dried milled pig skin to upgrade its production line. Knowing that it would not be possible to simulate the precise processing conditions at its fully equipped test plant in the UK, the company sent an expert technician to site, along with a Model CSM-722 sifter and a variety of screens. The trial sifter was installed in-line and tested with both nylon and perforated plate screens to determine the optimum set up and achievable capacity for this high fat product with a bulk density of only 0.27kg/litre passing at a temperature of 51°C. Following the trials Gericke recommended its Model CSM-1542 twin sifter with a 4mm square perforated plate screen, which was supplied via the company's local distributor in less than six weeks. The unit is now in production working at the required process rate of 6000kg/h. www.gericke.net

Gericke CSM-722 sifter carrying out trials with animal proteins