

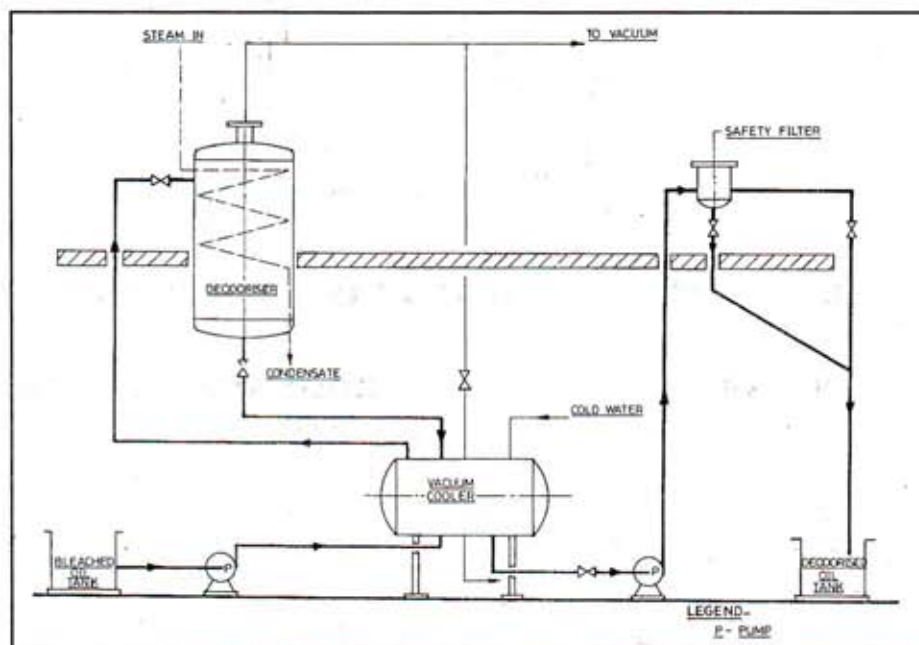
DEODERISING

This is the final and undoubtedly an important step in refining of vegetable oils where most of the odour and flavour giving compounds such as Ketones, Aldehydes etc. are steam distilled under high vacuum and at high temperature to render the oil odourless and tasteless.

The process can be conducted batchwise as well as continuous to suit to the specific demands of the industry. Normally, the batch process is used for very small capacity plants. However, the big capacity plants always use continuous process to save energy and to produce prime quality oil.

BATCH DEODERISING

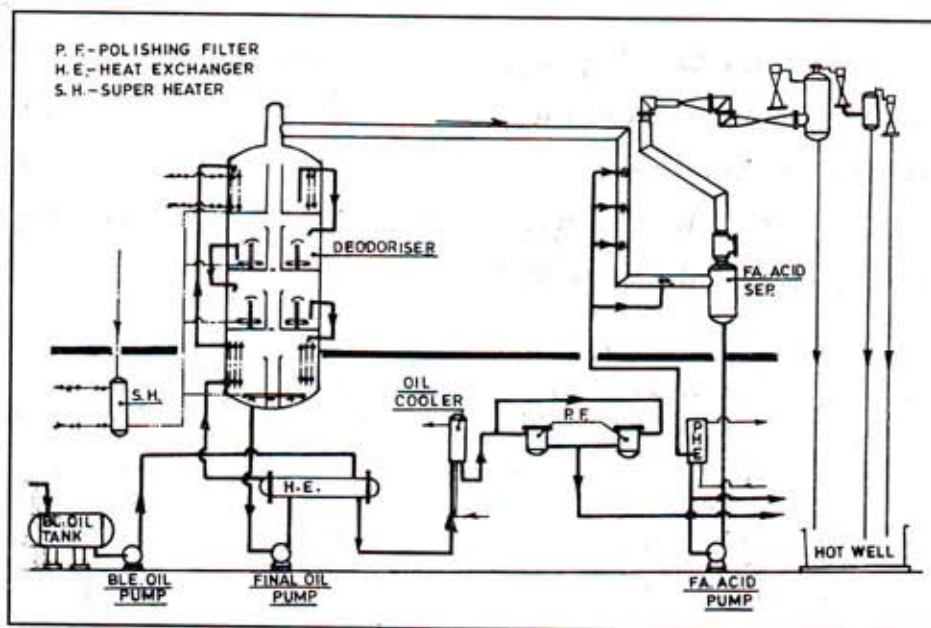
The neutral and bleached oil is pumped into the deoderiser vessel which is maintained under high vacuum. The oil is heated to the temperature of about 190°C - 200°C under stripping steam agitation. The temperature is maintained and the stripping steam is continued till the requisite odour and taste is achieved. A small quantity of citric acid is always added at the end to achieve proper stability of the product.



CONTINUOUS DEODERISING

The neutral and bleached oil is pumped through an oil to oil heat exchanger, cooler heat exchanging coils and then to the deaerater heater where oil is deaerated and further heated to the deoderisation temperature by thermic fluid under absolute vacuum. The oil then passes to the continuous deoderiser having several compartments and each compartment is provided with stripping steam. With adequate residential time in the deoderiser, the oil gets thoroughly free from odour and flavour compounds under absolute vacuum and high temperature.

After the proper deoderisation, the oil comes to a cooler which is also kept under the same vacuum and provided with stripping steam. The deoderised oil gets heat exchanged in the cooler and further in the heat exchanger with the bleached oil. It is then finally cooled by water in the final cooler and passed through the polishing filters for final brilliancy before sending to storage.



WE OFFER THE FOLLOWING PLANTS FROM CONCEPT TO COMMISSIONING

- CONTINUOUS DEGUMMING
- CONTINUOUS AND BATCH BLEACHING
- PHYSICAL REFINING
- SOAPSTOCK ACIDULATION
- DRY FRACTIONATION OF PALM OIL
- CONTINUOUS NEUTRALISATION
- CONTINUOUS AND BATCH DEODORISING
- DEWAXING
- VANASPATI PLANT
- FAT SPLITTING AND STEARIC ACID