



Food Machinery Group

Blancher Simulator for Process Development and Quality Control Evaluation

Blanch Modes

- Steam
- Hot Water
- Deluge
- Heat/Hold
- Combinations of the above

Dimensions

Length	38"	(965 mm)
Width	30"	(762 mm)
Height	44"	(1,118 mm)

Services

Steam 1/2" line
Water 1" line
Voltage to suit



- Examine heat penetration curves for various products.
- Examine the advantages of reducing product exposure to heat.
- Examine the retention of colour, nutrients and solids.
- Examine the advantages of the unique ABCO HEAT/HOLD blanching concept.

Team up with ABCO Process Development Engineers and determine how to obtain maximum benefits in terms of steam usage, effluent reduction, and quality of product in your blanching or cooking process.

TEST RESULTS

1. For steam penetration see temperature/time graph which underlines the energy advantage of the HEAT/HOLD principle.
2. Maximum bed depth determined.
3. An even temperature spread achieved and monitored by a multi-station thermocouple temperature recorder.
4. Optimum steam flow and pressure determined.
5. Energy ratios are in line with previous measurements; i.e. 8-12 lbs/kilo of chopped broccoli per 1 lb/kilo steam used.
6. Product well blanched with good retention of colour and appearance.
7. Enzyme Test: Raw - Heavy Top Layer - Negative
 Centre Layer - Negative Bottom Layer - Negative

This very short exposure to heat in the ABCO system leads to noticeable improvement in colour, solids and nutrient retention, particularly when compared with hot water blanchers. The Improvement in product appearance can only be beneficial in the industry, and eventually be reflected in consumer demand.

Providing Solutions To Your Processing Needs

NO. 00593

Contact us today.

We are ready to be a part of your Team!

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