

# De-Agglomeration of Raisins and Dried Fruits

During transportation and storage, dried fruits such as raisins, sultanas, pineapple pieces and dates tend to agglomerate, typically into 12.5 kg lumps. These "blocks" of fruit are a major headache for food and confectionery manufactures wishing to incorporate individual pieces of fruit into their products.

## Requirement

An automated means of de-agglomerating blocks of dried fruit back to their original individual pieces with minimal damage which would otherwise spoil the appearance and appeal of the end product.

## Solution

A specially adapted Kek Centrifugal Sifter complete with feed hopper and metering feeder -

- Rod type agitator in metering feeder acts as a pre-breaker
- Sifter paddle assembly gently continues the breaking action while presenting de-agglomerated fruit to the sieving screen through which it drops to be collected or conveyed away for incorporation with other ingredients before agglomeration can recommence all over again



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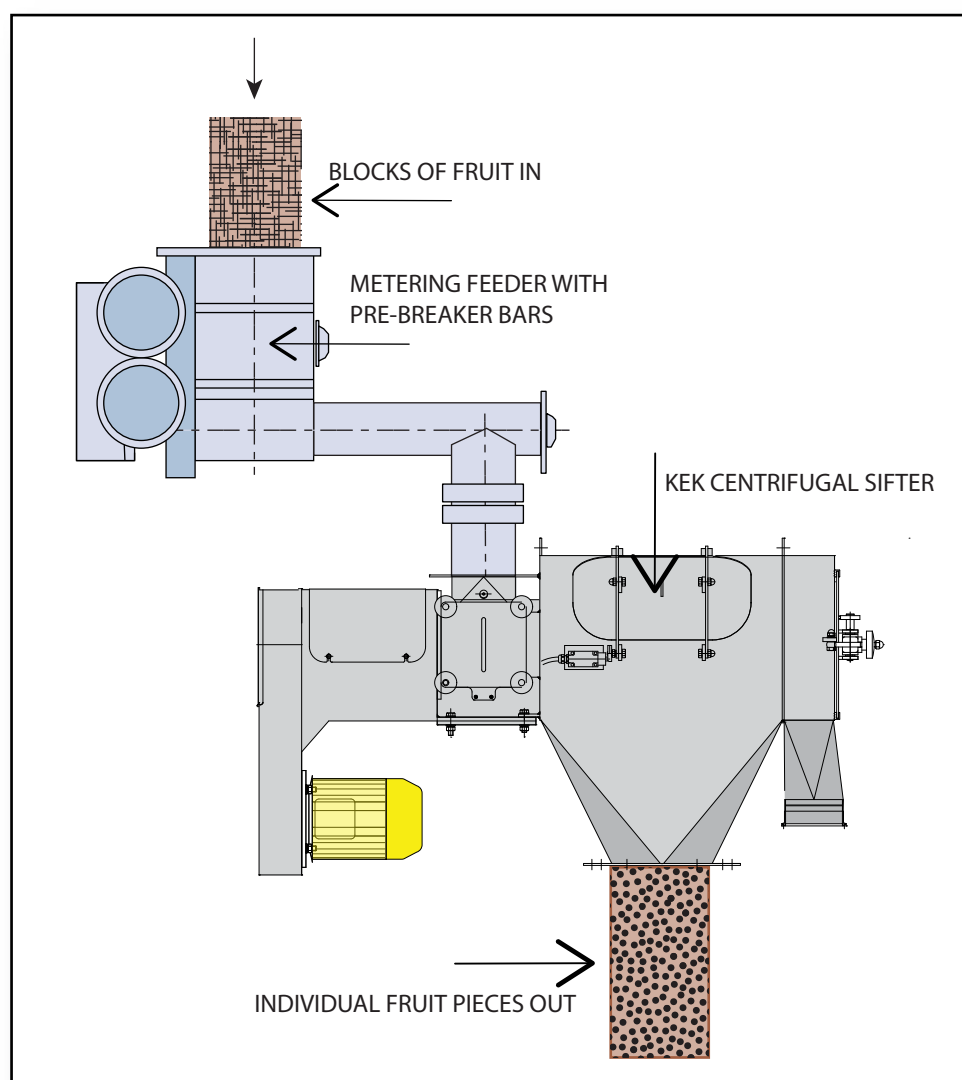
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## Benefits

- Provides a batch or continuous supply of de-agglomerated fruit.
- Minimal damage.
- Reduces labor costs
- Hygienic, no manual contact.
- Reduces waste.

## Applications

- Raisins for chocolate and cereal bars.
- Packets of nuts and raisins.
- Muesli.
- Other breakfast cereals containing dried fruits.
- Fruits for cake production.



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