

CONFECTIONERY

- More efficient drying times
- Consistent, high product quality
- Same production climate all year round

Controlled climate

DST supplies flexible dehumidifiers which can be customised to guarantee exactly the right climate for the manufacture of chocolate and other confectionery. Dry air results in uniform products all year round, with no risk of stoppages or spoilage.

Chocolate

Fat blooming and sugar blooming are two common problems when both manufacturing and storing chocolate. Both kinds of blooming can occur a few hours after production, and also some time during storage if the ambient air is too humid. The relative humidity should not exceed 60 % RH during manufacture and storage.

Using dry air when cooling chocolate products in cooling tunnels prevents condensation forming on products and inside the tunnel. This enhances hygiene levels and products do not become sticky or stick to the conveyor belt.

Sugar coating

It is necessary to maintain control over the ambient humidity when sugar-coating products. Quality is impaired if the ambient humidity is too high, and products readily stick to one another. During the damp season, the humidity also means that the drying time – and hence also the coating time – is extended. With dehumidification, you ensure that the same drying time and quality are applicable all year round.



Package

The packaging process can be improved using dry air as this ensures that products do not become stuck on machinery or wrappings. Boxes and stacking trays become stuck in packaging machines if they are damp. the conveyor belt.

Sugar

Sugar becomes sticky or even dissolves if the ambient humidity is too high. When storing sugar loose or in sacks, therefore, it is a good idea to control the ambient humidity on the storage premises. If sugar is stored in silos, these silos can be ventilated with dehumidified air.

References:

Cadbury, Monks Hill, Pontefract. British Sugar, Mars, Nestlé, Kraft Foods, Malaco Leaf, Milko, Arla, Norrmejerier, Danisco Sugar, Kraft General Foods, Cykoria S.A., Unilever GmbH, Thayngen, Knorr AG, Mars AG, Cloetta Fazer Suklaa OY.