

Confectionery and chocolate production processes

Applications



Dessica Systems is a specialist in dry air technology and its applications in industrial environments for drying and dehumidification.

Dessica Systems has developed its distinctive know-how by delivering innovative solutions tailored to the needs of dry air usage in the manufacturing processes of several types of customers.

Your partner in dehumidification

Dessica dry air systems are used by the food industry; we have extensive experience in the fields of production, packaging and storage of products. Dessica equipment provides dry air throughout the manufacturing and packaging processes for numerous products in confectionery and chocolate making. It allows powder conveyor systems to be fluid and heat-sensitive products to be dried without deterioration in their intrinsic quality.

Production atmosphere

• Shaping

The Dessica dehumidification systems provide the right humidity level during the shaping process of confectionery and chocolate. The humidity control prevents candies from sticking together or sticking to the material during shaping. This solution contributes to ensure the desired shape and texture for the product.

• Coating

The insertion of dry air in coating turbines, with a Dessica system, allows a faster and similar evaporation of water from the product. The waste decreases and the harder coating allows a production capacity increase without additional turbine.

Oven

The use of dehumidification systems to treat air in drying ovens for jellified products in starch reduces drying time and avoids reprocessing starch before use.

Cooling systems

The insertion of dry air in cooling systems prevent the frost development on cold coils and eliminates shutdown for defrost and cleaning. The product can cool faster, which increase production, and may allow the insertion of a cooler air if it is beneficial to the process.

Packaging

The air dehumidifier Dessica liberate a dry atmosphere during the packaging step, which guarantees that the product doesn't absorb moisture. Maintaining a constant humidity level in air, avoid sticky product and handling problems which slowdown packaging. The humidity control preserve the confectionery appearance. The dry air allow better packaging conditions ensuring a perfect end product.

Storage

The Dessica system reduce humidity in storage premises and warehouse. The low humidity control extend the retention period and keep a high product quality. The confectionery manufacturer can have stock and anticipate the seasonal demand, without product or packaging deterioration. The confectionery manufacturer can store products for a longer period in perfect humidity and temperature conditions.



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